

# CASA MASAMOTO



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STARTERS  
**STARTERS**



# STARTERS

## STARTERS

### *Edamames Masamoto* 127

The classics. Roasts with nikiri + schichimi togarashi

### *Crispy Greens* 238

Brussels sprouts + broccoli + spicy eel sauce +  
tempura pistachios

### *Tempura Mixto* 179

Shrimp + tempura vegetables + house vinaigrette

### *Rib Eye Gyozas* 164

Japanese dumplings + ginger + rayu

### *Coliflor Roca* 196

Spicy mayo + sweet soy

### *Curricanes Mixtos* 358

Bluefin + salmon + avocado + kanikama +  
spicy mayo + secret sauce

### *Ensalada Sunomono* 144

Cucumber and surimi noodles based on sweet japanese  
vinaigrette + black sesame

+Shrimp 89

+ Salmon 139

+Bluefin tuna 139



# STARTERS

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## *Mini tostadita deliciosa* 97

Bluefin on crispy gyoza + avocado + fried leek + spicy mayo

## *Camarones Tempura* 168

Popcorn shrimp in tempura + covered in sweet and sour sauce

## *Tuna Crispy Rice* 258

Blue fin on crispy rice + spicy mayo + truffle oil

## *Kushiagues de Manchego* 146

Panko + dressing + tartar sauce

## *Truffle Fries* 172

Homemade black truffle aioli + sliced parmesan

## *Crunchy Chicken Strips* 199

Crispy panko breast + dressing + tartar sauce

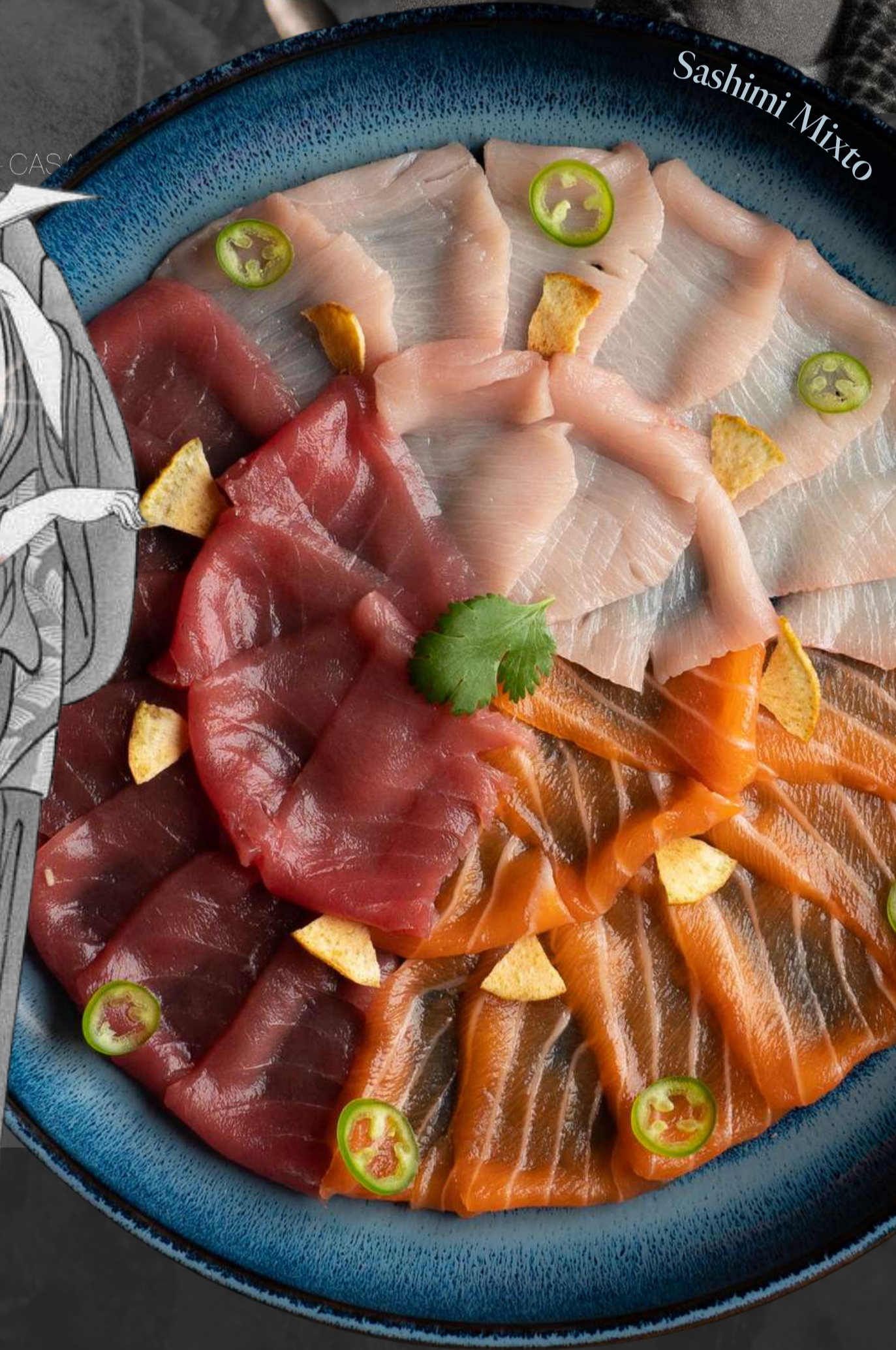


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# Sashimis & TRADITOS

Sashimi Mixto

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# SASHIMIS & **SASHIMIS & TIRADITOS**

***Takati de Rib Eye + Bonsais*** 293  
Broccoli salad + truffled aioli \*flambéed at the table

***Spicy Truffle Hamachi*** 363  
Black truffle oil + cilantro + fresh serrano slices

***Salmon + Bubbles*** 238  
Esferas de queso crema + bubu + Yzu kosho + chips de  
ajo

***Sashimi 360 •*** 598  
Bluefin Tuna + Salmon + Hamachi \*Our recommendation: Yuzu  
Kosho + Black Truffle Oil

***Aguachile Salsas Negras*** 262  
Butterfly shrimp, avocado slabs and cucumber slices

## ***Sashimi de Toro \****

Laminas de Toro de Atún Aleta Azul. Corte delgado.

\* A disponibilidad



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Yakimeshis  
*Yakimeshis*  
YAKIMESHIS



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our best seller

# YAKIMESHIS

## *Vegetables*

112

MIX OF CRUNCHY + SOFT RICE, CARROT, BROCCOLI, ROASTED ONION AND CHIVES

Zero carb

## *Cauliflower*

187

CRISPY RICE BOWL + CHICKEN + VEGETABLES

## *Chicken*

+49

CRISPY RICE BOWL + CHICKEN + VEGETABLES

## *Rib Eye*

+109

CRISPY RICE BOWL + RIB EYE + VEGETABLES

## *Shrimp*

+69

CRISPY RICE BOWL + SHRIMP + VEGETABLES

crunchy

## *Masamoto*

+119

OUR SIGNATURE COMBINATION: RIB EYE + SHRIMP + CRISPY BACON AND HOUSE SPICES

Fan favorite



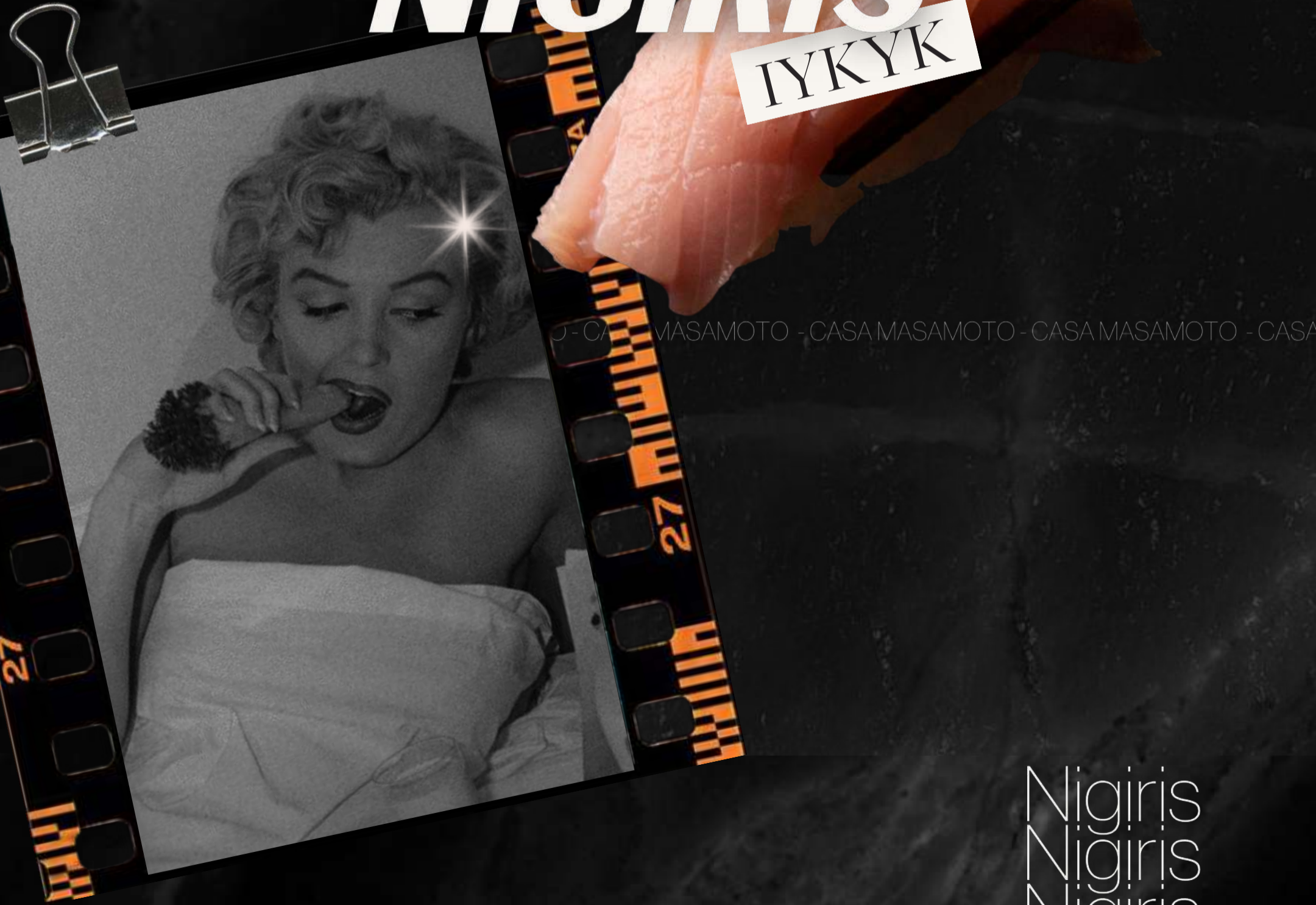


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*el sushi por excelencia*

# NIGIRIS NIGIRIS NIGIRIS

TYKYK



Nigiris  
Nigiris  
Nigiris



**FYI:** → **ni·gi·ri** /ni'girē/ (c.m.) Sushi consisting of a special small hand-molded rice ball, with nikiri or wasabi sauce and topped with fresh fish or other seafood.

**Shrimp** 69

**Tuna** 79

**Hamachi** 88

**Salmon** 74

**Eel** 85

**Toro** 96

*\*a disponibilidad*

NIGIRI IS THE MOST TRADITIONAL PIECE OF JAPANESE CUISINE.

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NIGIRIS



# POKE BOWLS

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*the original*

# POKE BOWL

Shari (sushi rice) + avocado + edamame + cucumber + tempura flakes + spicy mayo

169

BLUEFIN TUNA

146

HAMACHI

196

SALMON

98

SPICY TUNA

314

SPICY SALMON

267

**Keto Hack**

*Order your cucumber-based Poke Bowl*

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# HOT POKE

Shari (sushi rice) + avocado +  
cream cheese + chives + tempura  
flakes + spicy mayo + sesame

179

RIB EYE

119

TEMPURA SHRIMP

99

CRISPY CHICKEN

89





# OUR SIGNATURE MAKIS

SAGITTARIUS

SUNSET

MAKIS - MAKIS - MAKIS - MAKIS - MAKIS

# ma·ki

*/mäkē/ (c.m.)* Typical Japanese dish that consists of wrapping fresh fish and other ingredients in a sheet of nori seaweed, forming a roll and cutting it into small bites.



## *California Special* 187

Shrimp tempura + asparagus + avocado + tempura flake + tobiko + sweet and sour sauce

## *Third* 194

Crab + shrimp + avocado + cucumber + cream cheese + touch of eel sauce

## *Piscis* 215

Tempura Avocado + Shrimp + cream cheese + tempico + eel sauce + sweet and sour sauce + furikake

## *11* 177

Breaded in panko + tempura shrimp + chipotle + avocado + cream cheese + tempico + eel sauce

## *Sunset* 194

Salmon + cucumber + avocado + tempico + serrano slices + eel sauce 8 pcs


## **KETO** *Salmon Maki* 385

Salmon + Shrimp + Eel + avocado + touch of garlic aioli + touch of eel sauce (without rice and without nori seaweed)

## *Sagittarius* 328

Bluefin tuna + asparagus + avocado + spicy mayo + spring onion + touch of truffle + garlic aioli + tempura flakes





**ma·ki** /'mäkē/ (c.m.) Typical Japanese dish that consists of wrapping fresh fish and other ingredients in a sheet of nori seaweed, forming a roll and cutting it into small bites.



**Virgo** 265

Bluefin tuna + tempura flakes + avocado + chives + sweet pantai sauce + Mamenori

**Golden Truffle** 299

Flamed hamachi + truffle aioli + fried leek + avocado + cucumber + chives

**Austin** 299

Salmon + hamachi + avocado + cream cheese + cucumber + Bluefin Tuna and Salmon tartar

**Masamoto** 299

Eel + avocado + Salmon + Shrimp + tampico + touch of garlic aioli

**Sagittarius** 328

Bluefin tuna + asparagus + avocado + spicy mayo + spring onion + touch of truffle + garlic aioli + tempura flakes

**NEW Malibu** 194

Tempura shrimp + mango + avocado + cucumber + cream cheese + touch of eel sauce + fried leek 8 pcs

**Maki de Toro\*** 492

Bluefin Tuna Toro + truffle oil + avocado + cucumber + fine chives + toro tartar

*\*upon availability*







# Especialidades *Especialidades*



YAKISOBA

MISO RAMEN

# Specialidades

## Teriyaki Bowl

196

145g chicken breast with grilled vegetables +  
90g of gohan rice sauced in our house Teriyaki

## Rib Eye Miso Ramen

285

Traditional Miso Ramen soup + Rib Eye slices +  
touch of sesame oil

## Miso Shrimp Ramen

285

Traditional Miso Ramen Soup + Shrimp +  
touch of sesame oil

## Yakisoba

252

Rib Eye and shrimp + ramen noodles + vegetables +  
secret peanut sauce

## Snapper in Tempura

379

Purple onion + cilantro + serranos + pepper and surprise aioli

## Grilled salmon

200gr

587

Canadian cut on vegetable ribbons + sirachapinea sauce

## Rib Eye Supreme

300gr

634

Rib eye Supreme in skillet + butter + roasted garlic

## Teppanyaki

Grilled vegetables in oriental style + bed of gohan rice +  
special sesame sauce

RIB EYE CHICKEN BREAST 412

SPECIAL

298

269

SHRIMP

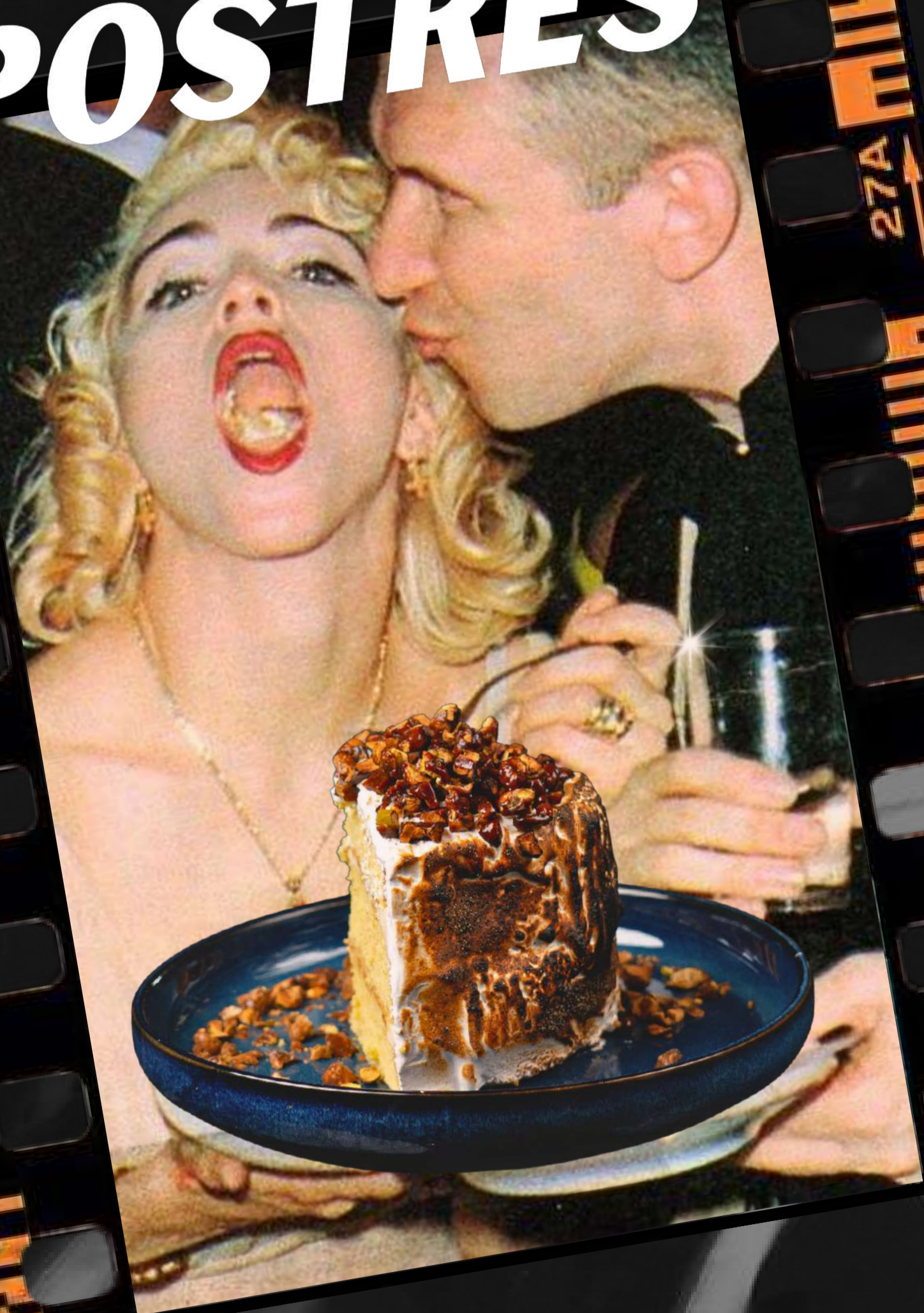
442

Rib Eye + Shrimp + Salmon

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Life is short, eat the  
damn cake

# POSTRES



# DESSERTS

**NEW** **Bruce Chocolate Cake** 254

Moist chocolate cake + chocolate milk frosting

**Flameado de Pistache** 230

Vanilla cake + poppyseed + dulce de leche + meringue frosting + caramelized pistachios. \*Flamed on your table

**Blueberry Cheesecake** 219

Classic cheesecake + red fruit glaze + layer of fresh blueberries

**Hershey's Brownie** 198

Fudgy brownie made with Hershey's Milk Chocolate + vanilla snowball

**Mostachón de Fresas** 230

Traditional nut mostachón from Allende, Coahuila + sweet cream topping + strawberry slices

**Birthday Cake** 230

Vanilla Cake + butter frosting + colored sprinkles



IT'S SOMEONE'S BIRTHDAY  
SOMEWHERE  
SO EAT THE CAKE