

かんぱい  
**kampai**

*literal meaning "dry cup",  
"cheers", to celebrate*

# cold plates

## EDAMAME

salted 4.00  
spicy 4.50

## KIMCHI

korean fermented  
cabbage 4.00

## WAKAME KYURI SU

cucumber and wakame  
in vinegar dressing 4.50

## HIYASHI WAKAME

japanese sesame  
seaweed salad 4.50

## IKA KIMCHI

korean fermented  
cabbage with squid 5.20

## TSUKEMONO

assorted japanese  
pickles 4.00



# hot plates

## AGEDASHI TOFU

4.80

deep fried tofu, tsuyu sauce,  
ginger, spring onion, nori seaweed

## BROCCOLI GOMA

5.80

tenderstem broccoli, sesame  
peanut sauce

## NASU DENGAKU

5.00

miso glazed aubergine

## PUMPKIN KORROKE

4.80

pumpkin croquettes



## SHISHITO PEPPERS

5.50

salted padron peppers

## SHISHITO MISO

5.80

miso glazed padron peppers

## AGE GYOZA

deep-fried gyozas

vegetable 5.00

chicken 5.50

prawn 6.00

## YAKI GYOZA

pan-fried gyozas

vegetable 5.50

chicken 6.00

prawn 6.50

## GESO KARA

6.80

deep-fried squid tentacles

## SPICY GESO

7.20

deep-fried squid tentacles,  
tongarashi chilli powder, spring onion

## SAKE HARAMISO

6.50

grilled miso marinated salmon belly

## HAMACHI KAMA SHIOYAKI

9.00

grilled yellowtail collar with salt, served  
with ponzu sauce

## TAKOYAKI

7.00

deep-fried octopus dough balls,  
kewpie mayo, takoyaki sauce, pickled  
ginger, spring onion, bonito flakes

## TORI KARA

7.00

soy marinated fried chicken

## KATSU

deep-fried crispy panko crusted meat

chicken 7.00

pork 7.00

prawn 7.00

## CHICKEN TERIYAKI

7.20

grilled chicken in sweet soy  
sauce

make it spicy +£0.50

## SALMON TERIYAKI

7.80

grilled salmon in sweet soy  
sauce

make it spicy +£0.50





**SPICY GESO**

*deep-fried squid tentacles, tongarashi  
chilli powder, spring onion*



**TORI KARA**

*soy marinated fried chicken*

**NASU DENGAKU**

*aubergine with homemade sweet  
japanese miso*



**MIX TEMPURA**

7.50



# tempura

**EBI TEMPURA**  
prawn  
7.00

**YASAI TEMPURA**  
mixed vegetables  
6.00

**SWEET POTATO TEMPURA**  
6.00

**MIX TEMPURA**  
7.50

# salad

*accompanied with homemade wafu dressing*

**SALMON/TUNA POKE SALAD**  
11.50/12.50

*salmon/tuna sashimi, spicy mayo, hiyashi wakame seaweed, avocado, takuan pickle, edamame*

**SASHIMI SALAD**  
10.00

*tuna, salmon, whitefish sashimi*

**MIXED LEAF SALAD**  
4.50

*mixed leaf, tomato, radish, wafu dressing*

# sashimi

*3 pieces per portion*

**O-TORO**  
13.00

*fatty tuna belly*  
\*please ask for availability

**CHU-TORO**  
10.00

*medium-fatty tuna*

**SAKE**  
5.50

*salmon*

**HAMACHI**  
7.00

*yellowtail*

**MAGURO**  
7.00

*tuna*

**AMAEBI**  
5.50

*sweet prawn (6 pieces)*

**IKURA**  
8.00

*salmon roe*

**HOTATE**  
6.00

*scallop*

**SUZUKI**  
6.00

*seabass*

**SHIME-SABA**  
5.50

*cured mackerel*

**HOKKIGAI**  
5.50

*surf clam*

**ATSU YAKI TAMAGO**  
5.00

*japanese omelette (6 pieces)*

**3 KINDS SASHIMI MORIAWASE**  
17.50

*tuna, salmon, yellowtail*

**5 KINDS SASHIMI MORIAWASE**  
27.00

*tuna, salmon, yellowtail, saba, hokkigai*

# new style sashimi



**TUNA TATAKI**  
13.00

*seared tuna sashimi, ponzu sauce, shallots, radish and crispy onion*

**HAMACHI CARPACCIO**  
9.00

*yellowtail sashimi, spring onion, shallots, radish, yuzu ponzu sauce*

**SALMON/TUNA TATARE**  
7.50/8.50

*salmon/tuna, spicy sesame mayo, avocado, tobiko, crispy shallots*

**SAKE SHOYUZUKE**  
8.00

*48 hour soy marinated salmon sashimi, chilli, garlic*

**SALMON TATAKI**  
8.00

*seared sesame crusted salmon, yuzu kosho, yuzu ponzu sauce, spring onion, seasonal cress*

**YUM SALMON/SUZUKI**  
11.00/12.50

*salmon/seabass thinly sliced with chilli herb salsa (lemongrass, coriander, chilli, garlic, kaffir leaf and yuzu)*

**SALMON TATARE**

*salmon, spicy sesame mayo, avocado, tobiko, crispy shallots*



**SALMON TATAKI**

*seared sesame crusted salmon, yuzu kosho, yuzu ponzu sauce, spring onion, seasonal cress*



**SAKE SHOYUZUKE**

*48 hour soy marinated salmon sashimi, chilli, garlic*



**MASAKO RESTAURANT, 1992**

*St. Christopher's Place, London, W1*

**YUM SALMON/SUZUKI**

*salmon/seabass thinly sliced with chilli herb salsa*



# chef's special rolls



MASAKO RESTAURANT, 1992  
St. Christopher's Place, London, W1

**1**

**KAMPAI ROLL**  
15.00



*prawns, eel, avocado, mayo, wasabi mayo wrapped with seared salmon and whitefish, topped with tobiko, teriyaki glaze and crispy leek*

**2**

**DUO SALMON ROLL**  
12.50



*crabstick, cream cheese, cucumber, avocado wrapped with seared salmon, topped with salmon tatare and seasonal cress*

**3**

**KING DRAGON ROLL**  
10.00



*panko crusted king prawns with tobiko and teriyaki glaze*

**4**

**TOKYO DRAGON ROLL**  
16.00



*king prawn tempura, mayo, topped with fresh water eel and teriyaki glaze*

**YASAI TEMPURA ROLL**  
8.00

*sweet potato, asparagus and courgette tempura, teriyaki glaze*

**5**

**CRUNCHY SAKE ROLL**  
13.00

**6**



*salmon, avocado and cucumber roll, topped with seared salmon, teriyaki glaze, tobiko and crispy shallots*

7

KENKATSU ROLL  
13.50



*tuna, salmon, whitefish, prawn, avocado, tobiko, mayo panko-crusted with spicy mayo and teriyaki glaze*

8

SPIDER ROLL  
10.00



*soft shell crab, avocado, cucumber, mayo, tobiko, teriyaki glaze*

SANCHO OSHIZUSHI  
15.00

9



*layers of tuna, salmon, torched house-cured mackerel and sushi rice, topped with spring onion and tobiko*

SANSHOKU DRAGON ROLL  
14.00



*crispy panko prawns with tobiko, topped with seared salmon, seabass, avocado and sweet potato crisps, teriyaki glaze and mayo*

10

# inside-out rolls

6 pieces

## ASPARAGUS ROLL

5.00

*deep-fried asparagus*

## SALMON AVOCADO ROLL

6.00

*salmon, avocado, mayo*

## TUNA AVOCADO ROLL

7.00

*tuna, avocado, mayo*

## UNAGI AVOCADO ROLL

7.50

*fresh-water eel, avocado, mayo*

## SPICY SALMON ROLL

6.00

*salmon, spicy mayo, spring onions,  
tongarashi chilli*

## SPICY TUNA ROLL

7.00

*tuna, spicy mayo, spring onions,  
tongarashi chilli*

## CRISPY SALMON ROLL

6.00

*crispy fried salmon, spicy mayo,  
spring onions, teriyaki glaze*

## CRISPY TUNA ROLL

7.00

*crispy fried tuna, spicy mayo, spring  
onions, teriyaki glaze*

## SPICY TATARE ROLL

7.00

*salmon, tuna and white fish  
tatare, mayo, fresh chilli*

## CALIFORNIA ROLL

6.00

*crabstick, avocado, cucumber,  
mayo, tobiko*

## SCOTCH ROLL

6.50

*salmon, avocado, cream cheese,  
tobiko*

## ALASKAN ROLL

6.50

*salmon, prawn, mayo, tobiko*

## CRISPY YELLOWTAIL ROLL

7.00

*crispy yellowtail, spicy mayo, spring  
onions, teriyaki glaze*

## EBI TEMPURA ROLL

7.50

*prawn tempura, avocado, spicy  
mayo, teriyaki glaze*



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St. Christopher's Place, London, W1





# temaki

hand-roll

## UNAGI AVOCADO

6.50

fresh-water eel, avocado, mayo

## SPICY SALMON

5.00

salmon, spicy mayo, spring onions,  
tongarashi chilli

## SALMON

4.50

## SALMON AVOCADO

5.00

salmon, avocado, mayo

## SPICY TUNA

5.50

tuna, spicy mayo, spring onions,  
tongarashi chilli

## TUNA

5.00

## TUNA AVOCADO

5.50

tuna, avocado, mayo

## CALIFORNIA

5.50

crabstick, avocado, cucumber,  
mayo, tobiko

# makimono

6 pieces

## CUCUMBER ROLL

4.00

## AVOCADO ROLL

4.50

## PLUM + CUCUMBER ROLL

4.00

## TUNA ROLL

5.00

## SALMON ROLL

4.50

## PICKLED RADISH ROLL

4.00

## NEGI-HAMA ROLL

7.00

chopped yellowtail, spring  
onion

## NEGI-TORO ROLL

8.00

chopped fatty tuna,  
spring onion



# nigiri

2 pieces

UNI\*  
sea urchin

12.00

O-TORO\*  
fatty tuna

10.00

\*please ask for availability

## ABURI CHU-TORO

seared chu-toro, yuzu, spring onion

8.50

## ABURI SALMON

seared salmon, yuzu, spring onion

5.20

## CHU-TORO

medium-fatty tuna

8.00

## MAGURO

tuna

5.50

## SAKE

salmon

5.00

## HAMACHI

yellowtail

6.50

## SUZUKI

seabass

5.50

## SHIME-SABA

cured mackerel

4.50

## EBI

prawn

4.80

## HOTATE

scallop

6.00

## TAMAGO

omelette

4.50

## HOKKIGAI

surf clam

5.00

## UNAGI

fresh water eel

6.50

## IKA

cuttlefish

4.80

## WAKAME

sesame seaweed

4.20

## TOBIKO

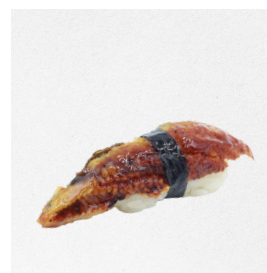
flying fish roe

5.80

## IKURA

salmon roe

7.20



# boats and platters



**SALMON SET**

21.00

*salmon sashimi (4), salmon nigiri (4), salmon avocado roll (6), salmon roll (6)*

**SALMON TUNA SET**

22.00

*salmon sashimi (3), tuna sashimi (3), salmon nigiri (3), tuna nigiri (3), salmon avocado roll (3), tuna avocado roll (3)*

**PLATTER A**

24.00

*tuna (3), salmon (3) and whitefish (3) sashimi, tuna (2), salmon (2) and prawn (2) nigiri, california roll (6)*

**PLATTER B**

21.00

*tuna (3) and salmon (3) sashimi, 7 pieces of mix nigiri, california roll (6)*

**NIGIRI MIX**

13.50

*8 pieces of chef's nigiri selection*

**YOU, ME SUSHI SET**

37.00

*salmon sashimi (6), whitefish sashimi (3), salmon (2), tuna (2), whitefish (2) and ebi (2) nigiri, california roll (6), spicy salmon roll (6), avocado roll (6), edamame*

**SASHIMI BOAT**

38.00

*24 pieces, chu-toro, tuna, yellowtail, salmon, seabass, house-cured ikura, scallop and surf clam*



SHOGUN, 1987  
Dusit Thani Hotel, Bangkok



# donburi rice bowls

served with miso soup  
brown rice +£1.50



## SALMON/TUNA POKE BOWL

salmon 13.50  
tuna 14.50

salmon/tuna sashimi, spicy mayo,  
hiyashi wakame seaweed, avocado,  
takuan pickle, edamame

## TOKUSHU CHIRASHI DON

19.50

chu-toro, yellowtail, ikura and other  
chef's selection sashimi

## CHIRASHI DON

14.50

assorted sashimi

## SALMON DON

13.50

salmon sashimi on rice

## SALMON IKURA DON

18.00

salmon sashimi and salmon roe

## SALMON AVOCADO DON

13.50

salmon sashimi and avocado

## SALMON TERIYAKI DON

13.50

grilled salmon in sweet soy sauce  
make it spicy +£0.50

## SALMON TUNA DON

16.00

salmon and tuna sashimi on rice

## UNAGI DON

15.00

kabayaki grilled eel  
in sweet caramelised  
sauce

## TUNA DON

18.00

tuna sashimi on rice

## CHICKEN TERIYAKI DON

13.50

grilled chicken in sweet soy sauce  
and salad  
make it spicy +£0.50

## GYU DON

13.50

beef and onion simmered in a  
mildly sweet soy sauce



SHOGUN, 1987

Dusit Thani Hotel, Bangkok



MASAKO RESTAURANT, 1992  
St. Christopher's Place, London, W1



*please inform a member of staff for allergies and dietary requirements, a discretionary 12.5% service charge will be added for groups*

## Lunch Hours - 18:00

# bento box

*served with miso soup*

**brown rice +£1.50**

### CHICKEN TERIYAKI BENTO

13.50

*grilled chicken in sweet soy sauce, salad, rice, vegetable gyozas*

*make it spicy +£0.50*

### TONKATSU BENTO

12.00

*panko crusted pork cutlets, salad, rice, vegetable gyozas*

### MIX TEMPURA BENTO

12.00

*mix tempura, salad, rice, vegetable gyozas*



### SALMON TERIYAKI BENTO

13.50

*grilled salmon in sweet soy sauce, salad, rice, vegetable gyozas*

*make it spicy +£0.50*

### CHICKEN KATSU BENTO

12.00

*panko crusted chicken, salad, rice, vegetable gyozas*

### BENTO A

22.00

*salmon and chicken teriyaki, 3 pieces of salmon sashimi, 3 pieces tuna sashimi, rice*

### SUSHI BENTO

23.00

*assorted sashimi on rice, 5 pieces of sashimi, 3 nigiri, 3 pieces salmon maki, mix tempura*



### MIX TERIYAKI BENTO

15.50

*grilled salmon and chicken in sweet soy sauce, salad, rice*

*make it spicy +£1.00*

### TORI KARA BENTO

12.00

*japanese seasoned fried chicken, salad, rice, vegetable gyozas*

### BENTO B

22.00

*salmon and chicken teriyaki with mix tempura, rice*



SHOGUN, 1987

Dusit Thani Hotel, Bangkok

# curry

### KATSU CURRY

*japanese curry sauce with onion, carrots and potatoes, served with rice*

chicken	10.00
pork	10.00
prawn	10.00

### extras

rice	3.00	miso soup	2.00
brown rice	4.00	saucers	1.00 - 1.50



*please inform a member of staff for allergies and dietary requirements, a discretionary 12.5% service charge will be added for groups*