



Sunday - Thursday | 5pm - 10pm  
 Friday & Saturday | 5pm - 11pm

## SALADS & STARTERS

### CHARRED EDAMAME / 4

salted or spicy

### HIJIKI SEAWEEED-JICAMA SALAD / 7

sesame dressing / chayote / daikon sprouts

### MASA CHICKEN SALAD / 7

cabbage / carrot / piloncillo vinaigrette / cilantro

### SHE-CRAB BISQUE / 7

crab pirouette / amontillado sherry / chive

### CRISPY CALAMARI / 11

szechuan peppercorn / ginger / thai basil  
 sweet & spicy chili sauce

## FROM THE WOK

### SHRIMP & BULGOGI FRIED RICE / 9

kimchi / scrambled egg / carrot / corn / gochujang / cilantro

### LO MEIN NOODLES / 10

hanger steak / oyster sauce / broccolini / jicama  
 black mushroom / chipotle

### CHARRED OCTOPUS / 14

chorizo / fingerling potato / haricot vert  
 saffron aioli / micro greens

### SEARED DIVER SCALLOPS / 13

chanterelle mushroom / scallion / sushi rice / togarashi-corn purée

### ROASTED CAULIFLOWER / 6

ginger / garlic / bird's eye chili

### CRISPY BRUSSEL SPROUTS / 6

kimchi ponzu

## DIM SUM

### PORK & BEEF MEATBALLS / 9

cotija cheese / scallion / smoked tomato yuzu sauce

### CRISPY CHICKEN WINGS / 8

garlic / teriyaki / sambal

### PORK BELLY STEAMED BUNS / 8

achiote / pineapple sambal / cilantro / serrano chili

### CRUNCHY SHRIMP / 11

chipotle aioli / teriyaki / toasted sesame / masago

### FRIED TOFU / 6

sautéed spinach / sweet & spicy chili sauce

## Masa Unlimited

### Chef's Tasting Menu

Sit back and enjoy endless shared plates  
 and select drinks for a complete  
 Masa 14 experience

49 | unlimited plates

65 | unlimited plates and select drinks

Available Sun - Thurs / entire table must order  
 last seating at 9pm / two hour time limit per table

## LAND & SEA

### AJI GLAZED PORK TENDERLOIN / 12

curried butternut squash / kale / apricot chutney

### POLLO A LA BRASA / 10

peruvian style chicken / plantains / black beans  
 aji verde / chicharron

### KOREAN GRILLED HANGER STEAK / 12

bok choy kimchi / white sesame / bean sprout  
 guajillo / red miso

### HOISIN & CHIPOTLE GLAZED SALMON / 11

cilantro-mint rice / red thai curry-coconut sauce / bean sprouts

### SEARED AHI TUNA / 14

mole negro / haricot vert / peanut-chile xo

## SUSHI

### SPICY TUNA BAKUCHIKI ROLL / 13

gobo / avocado / yuzu kosho / sweet chile

### RAINBOW TROPICO ROLL / 14

tuna / hamachi / salmon / avocado / mango-papaya salsa

### SEARED SALMON ROLL / 11

avocado / crab stick / masago / bonito flake

### SCORPION ROLL / 12

prawn tempura / avocado  
 sesame-chipotle mayo / eel sauce / tobiko

### GOLDEN EEL ROLL / 14

tamago / avocado / cucumber / maple-miso sauce

### SPICY TUNA TEMAKI / 7

wasabi mayo / sesame / jicama / scallion

### YUZU SHRIMP TEMAKI / 7

bibb lettuce / wasabi mayo / rice cracker masago

### VEGETARIAN TEMAKI / 6

sweet tofu / hijiki / pickled cucumber / thai basil



MASA14DC MASA14DC

Menu Designed by Executive Chefs Kaz Okochi, Stephen Hartzell & Richard Sandoval

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.  
 SORRY, WE DO NOT SEPARATE CHECKS! BUT WE DO ACCEPT UP TO 6 CREDIT CARDS PER PARTY TOWARDS SPLIT PAYMENT.