



## DINNER

### MAKI & TEMAKI ROLLS

#### SPICY TUNA TEMAKI / 7

sriracha / scallion

#### SALMON BELLY TEMAKI / 7

wasabi aioli / tempura flakes / butter lettuce

#### KRAB VOLCANO TEMAKI / 7

lime / scallion / basil

#### TUNA KIMCHI ROLL / 13

radish / aioli / cucumber

#### EVERYTHING BAGEL ROLL / 13

smoked salmon / egg / onion

#### COCONUT SHRIMP ROLL (G) / 13

charred pineapple / yuzu / avocado

### FLATBREADS

#### PENNSYLVANIA MUSHROOM FLATBREAD (G) / 12

oaxaca cheese / piquillo pepper / avocado  
pickled fresno

#### PROSCIUTTO FLATBREAD (G) / 12

goat cheese / dried red chile / guava  
cilantro / oaxaca cheese

#### TUNA SASHIMI FLATBREAD (G) / 13

wasabi aioli / arugula / capers / yuzu  
red onion

### FROM THE WOK

#### WOK-CHARRED EDAMAME / 4

maldon salt or shichimi

#### LO MEIN NOODLES (G) / 9

flatiron steak / oyster sauce  
brocolini / jicama / black mushroom

#### SHRIMP & STEAK FRIED RICE (SGF) / 11

scrambled egg / carrot / corn  
gochujang / cilantro

#### DRUNKEN ADOBO PORK (SGF) / 10

green beans / roasted peanut / chayote squash  
red pepper / tequila reposado

#### WOK-STIR FRIED CALAMARI (G) / 11

green onion / shallots / thai bird chili

#### STEAMED JASMINE RICE / 4

### FROM THE GRILL

#### ANCHO RUBBED BEEF BRISKET / 12

oaxaca cheese potato purée / spinach  
achiote truffle sauce

#### KOREAN GRILLED FLAT IRON STEAK (G) / 14

bok choy kimchi / black sesame / corn  
guajillo / micro cilantro

#### HOISIN & CHIPOTLE GLAZED SALMON (SGF) / 12

cilantro-mint rice / red curry coconut sauce  
bean sprouts

#### CHIMICHURRI GRILLED BABY OCTOPUS / 12

pickled cucumber / nuoc cham / roasted peanut / snow pea

#### HONEY-GARLIC ACHIOTE CHICKEN SATAY / 10

kaiware radish salad / mojo dipping sauce

### UNLIMITED TAPAS

\$45 UNLIMITED FREE FLOWING TAPAS

\$60 UNLIMITED FREE FLOWING TAPAS  
& BEVERAGES

### SALAD, CEVICHE & SOUP

#### HIJIKI SALAD / 8

hijiki seaweed / carrot / edamame / sesame dressing

#### MASA CHICKEN SALAD (SGF) / 8

cabbage / carrot / piloncillo vinaigrette / cilantro

#### ROASTED BEET SALAD / 8

frisee lettuce / curry leaf yogurt / spiced cashew / lemon

#### THAI SHRIMP CEVICHE / 11

coconut milk / serrano chili / basil / mango / cucumber

#### CHILLED CUCUMBER & SHRIMP GAZPACHO SOUP / 9

tomatillo / yogurt / melon

### DIM SUM

#### PORK & BEEF MEATBALLS (G) / 9

cotija cheese / scallions  
smoked tomato yuzu sauce

#### CRISPY CHICKEN WINGS (SGF) / 9

teriyaki / sambal

#### PORK BELLY STEAMED BUNS (G) / 10

achiote / pineapple sambal / cilantro  
serrano chili

#### SHIITAKE MUSHROOM STEAMED BUNS (G) / 9

truffle / char su / cucumber

#### CRUNCHY SHRIMP (SGF) / 11

chipotle aioli / teriyaki / toasted sesame / masago

#### FRIED TOFU / 8

sautéed spinach / sweet & spicy chili sauce

#### WON TON TUNA TACOS (G) / 13

wok charred tuna / sushi rice / mango salsa / guacamole

### VEGETABLES

#### YUCCA FRIES / 8

chimichurri / garlic oil / citrus aioli

#### CRISPY OKRA (G) / 7

cilantro / red chile ponzu

#### CRISPY BRUSSELS SPROUTS / 7

ponzu

#### PAN-ROASTED CAULIFLOWER (SGF) / 7

ginger / garlic / bird's eye chili

A RESTAURANT BY CHEF RICHARD SANDOVAL

Menu designed by Executive Chefs Richard Sandoval and Kaz Okochi. Masa 14 prepares its food from scratch. Some items may contain dairy, gluten, tree nuts and seeds. Please let us know how we can accommodate you as needed. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

Items designated with (G) contain gluten.

Items designated with (SGF) can be modified gluten free upon request.



MASA14DC