



MARSSA

STEAK & SUSHI

APPETIZERS

Spicy Kuro Edamame 7
Kuro Edamame
Garlic Spiced Oil

Shrimp Tempura 15
Traditional Shrimp Tempura

Snow Crab Cake 15
Cumin Aioli

*Seared Sea Scallops 15
Herb Butter

Honey Walnut Shrimp 15
Crispy Shrimp, Honey Aioli
Crushed Candied Walnut

SOUPS

Traditional Miso Soup 6
Wakame, Tofu, Scallions

Spicy Seafood Miso 14
Shrimp, Snow Crab, Onion
Shiitake Mushrooms, Tofu
Wakame, Sriracha

SALADS

Marssa Salad 13
Field Green, Wasabi Peas,
Toasted Cashews, Crispy Wonton
Ginger Soy Vinaigrette

Asian Caesar Salad 13
Romaine Hearts,
Crispy Buttered Croutons
Asian Caesar Dressing

*Filet Mignon 50

*Wagyu Rib Eye 58

Steaks & Chops

*Australian Lamb Chops 44

*N.Y. Strip 40

*Rib Eye 42

*Petit Filet Mignon 42

*Served with Marssa Signature SPICY GINGER - GARLIC STEAK SAUCE and choice of one SIDE DISH.
Create your own "Surf and Turf" by pairing a Seafood Selection from our APPETIZER section.*

Journey to Marssa (for Two)

Land 130

Miso Soup, Marssa salad
*Australian Lamb Chops
*Duck Breast, *Filet Mignon
or *Wagyu Rib Eye
Two Side Dishes

Omakase 160

Seafood Miso, *Seared Scallop
Honey Walnut Shrimp
*Salmon Carpaccio, Cajun Albacore
*Chef's Choice Nigiri, *Wagyu Rib Eye
Two Side Dishes

Sea 130

Miso Soup, Marssa Salad
Pan Seared Chilean Sea Bass
Shrimp Tempura, *Seared Scallop
Honey Walnut Shrimp
Crab Cakes, Two side Dishes

Ocean Harvest

Chilean Sea Bass 46

Halibut 40

Salmon 38

John Dory 40

*Ocean Harvest Fresh Fish may be prepared HAWAIIAN LAU LAU style with Yukon Gold Potatoes, Lemongrass
Coconut Milk and Banana Chutney. OR PAN SEARED, BROILED, OR BLACKENED
with your choice of one SIDE DISH.*

Marssa Signatures

*Duck Breast 34

Huckleberry Demi-Glace
Prepared Medium Rare
Wasabi Mash, Bok Choy

Combination Fried Rice 26

Chicken, Shrimp, Onion
Celery, Garlic, and Egg
Vegetarian 18

Chicken Pancit 29

Crispy Marinated Chicken
Asian Noodle, Wok Vegetable
Vegetarian 19

Spicy Wok Filet 35

Diced Filet, Onion
Shishito, Shiitake
Red Bell Pepper

SUSHI BAR

*Tuna Cocktail 15
Cubed Tuna, Spicy Citrus Soy
Onion Vinaigrette

*Salmon Carpaccio 14
Salmon, Sliced Onion, Caper
Black Pepper, Olive Oil, Ponzu

*Marssa Raw Bar Platter 25
Tuna Cocktail, Sashimi of
Salmon, Tuna, Yellowtail
Seared Cajun Albacore.

California Roll 14
Real Snow Crab Meat
Avocado, Cucumber

Crunchy Eel Roll 18
Deep Fried Tempura battered, BBQ Eel,
Avocado, Cream Cheese, Snow Crab, Eel
Sauce

SIDE DISHES

Wok Vegetable 9
Cabbage, Celery, Carrot
Shiitake, Onion, Bok Choy

Wasabi Mash 9
Wasabi infused mash

Steamed Broccolini 9
Herb Butter

Fried Rice 9
Onion, Carrot, Celery
Garlic, Egg

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*