



# MARSSA STEAK & SUSHI

## Steaks & Chops

- \*Filet Mignon 50
- \*Wagyu N.Y. Strip 58
- \*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                     | Omakase 160                        | Sea 130                         |
| Miso Soup, Marssa salad      | Seafood Miso, *Seared Scallop      | Miso Soup, Marssa Salad         |
| *Australian Lamb Chops       | Honey Walnut Shrimp                | Pan Seared Chilean Sea Bass     |
| * Duck Breast, *Filet Mignon | *Salmon Carpaccio, Cajun Albacore  | Shrimp Tempura, *Seared Scallop |
| or *Wagyu N.Y Strip          | *Chef's Choice Nigiri, *Wagyu N.Y. | Honey Walnut Shrimp             |
| Two Side Dishes              | Strip, Two Side Dishes             | 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        | Combination Fried Rice 26 | Chicken Pancit 29           | Spicy Wok Filet 35 |
| Huckleberry Demi-Glace | Chicken, Shrimp, Onion    | Crispy Marinated Chicken    | Diced Filet, Onion |
| Prepared Medium Rare   | Celery, Garlic, and Egg   | Asian Noodle, Wok vegetable | Shishito, Shiitake |
| Wasabi Mash, Bok Choy  | Vegetarian 18             | Vegetarian 19               | Red Bell Pepper    |

## 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 Red Bell Pepper Focaccia  
Asian Caesar Dressing

## SUSHI BAR

- \*Tuna Cocktail 15  
Cubed Tuna, Spicy Citrus Soy  
Onion Vinaigrette
- \*Salmon Carpaccio 14  
Black Pepper, Sliced Onion  
Caper, Olive Oil, Citrus Soy
- \*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  
Broiled Freshwater Eel, Avocado  
Cream Cheese, Snow Crabmeat  
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