

Tobi Masa



OTSUMAMI

Toro Tartare Caviar	62
Beef Tartare Caviar	88
Oyster ½ Shell Caviar	34 64
Peking Duck Foie Gras Tacos	30
Grilled Soy Chicken Wings	24
Kari Kari Chicken	28
Poached / Sizzling Chicken Dumplings	24
A5 Skewer	53
Chicken Skewer	21
Shrimp and Calamari with Morel Mushroom	25
White Fish Spring Vegetable Tempura	28
Spring Vegetable Tempura	23
Hibachi Padron Peppers	14
Edamame Spicy	8 8

SOUP

Fish Consommé	14
Mushroom Tofu Miso Soup	12

Adults need around 2,000 kcal day. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our fish is sustainably sourced, either locally or through sustainably certified partners. If you have any food allergies or intolerances, please inform your server. A 15% discretionary service charge will be added to your final bill. All prices are in Great British Pounds (GBP) inclusive of VAT.

CHILLED

Lobster Cocktail	65 105
Wasabi Tuna	34
Tuna Carpaccio	28
Akami Tai Nuta	28
Scallop Tomato Ceviche	28

SALAD

Spicy Coconut Chicken	24
Kale Julienne with Gobo	19
Cucumber Avocado Tataki	18
Watercress Beets Wasabi Slaw	18

MASA PASTA

gluten free

Shrimp Pasta with Tomato Shrimp	38
Fish Pasta 'Cacio e Pepe'	35

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MASA SIZZLING

Jalapeño Cornish Squid	24
Panko Garlic Shrimps	24
Sizzling Clams	25
Mixed Mushrooms	19

CHARCOAL GRILL

Beef Tataki	90
A5 Wasabi Steak	115
Tuna Steak Ponzu	38
Cumin Lamb Chop	38
Grilled Oysters	42
Grilled Okra	19

RICE

Caviar Fried Rice	190
Beef Fried Rice	38
Duck Fried Rice	38
Shrimp Tomato Fried Rice	26
Mushroom Fried Rice	22

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OMAKASE

Sashimi Tasting (Chef's Selection, 5 fish, 15 pieces)	78
Sushi Tasting (7 nigiri, 4 pieces hosomaki)	74

ROLLS

Masa Toro Caviar	200
Masa Toro Toro	68
King Crab Avocado	36
Foie Gras Shiso	36
Tuna Green Chilli	30
Seared Salmon Avocado	24
Yellowtail Spring Onion	24
Tuna Avocado	19
Shrimp Tempura	25

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NIGIRI | SASHIMI

<i>Suzuki seabass</i>	6
<i>Tai seabream</i>	6
<i>Madai red seabream</i>	10
<i>Akami bluefin tuna</i>	8
<i>Toro bluefin tuna</i>	12
<i>Sake salmon</i>	8
<i>Kanpachi yellowtail</i>	8
<i>Hotate scallop</i>	10
<i>A5 Wagyu</i>	18
<i>Foie Gras orange honey</i>	21
<i>Grilled Shitake</i>	12
<i>Ikura Salmon Roe</i>	18
<i>Petrossian Smoked Trout Roe</i>	18
<i>Petrossian Smoked Pike Roe</i>	18
<i>Petrossian Ossetra Caviar</i>	68
<i>Ume Shiso Lotus</i>	12

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MASA DESIGNS

Inspired by the Japanese aesthetic of *Shibui* and the elegance of nature, each Masa Designs piece is a unique work of art, meticulously designed by renowned Chef Masayoshi Takayama.

These handcrafted ceramics and other vessels are now available for purchase to elevate your everyday dining experience.

Kindly enquire through our team.

ARTWORK ON VIEW

Maurizio Cattelan, *MOUTH* (2025),
courtesy of Gagosian.