



MARSSA

STEAK & SUSHI

APPETIZERS

Spicy Kuro Edamame 8

Kuro Edamame
Garlic Spiced Oil

Shrimp Tempura 17

Traditional Shrimp Tempura

Snow Crab Cake 18

Cumin Aioli

*Seared Sea Scallops 19

Herb Butter

Honey Walnut Shrimp 17

Crispy Shrimp, Honey Aioli
Crushed Candied Walnut

SOUPS

Traditional Miso Soup 7

Wakame, Tofu, Scallions

Spicy Seafood Miso 15

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,
Butter Garlic Crouton
Asian Caesar Dressing

SUSHI BAR

*Tuna Cocktail 19

Cubed Tuna, Spicy Citrus Soy
Onion Vinaigrette

*Salmon Carpaccio 15

Salmon, Sliced Onion, Caper
Black Pepper, Olive Oil, Ponzu

*Marssa Raw Bar Platter 29

Tuna Cocktail, Sashimi of
Salmon, Tuna, Yellowtail
Seared Cajun Albacore.

California Roll 15

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 10

Cabbage, Celery, Carrot
Shiitake, Onion

Wasabi Mash 10

Wasabi infused mash

Steamed Broccolini 10

Herb Butter

Fried Rice 10

Onion, Carrot, Celery
Garlic, Egg

Steaks & Chops

*Filet Mignon 56

*Wagyu Rib Eye 64

*Australian Lamb Chops 49

*N.Y. Strip 45

*Rib Eye 49

*Petit Filet Mignon 48

Steaks Enhancements

Bleu Cheese 6

Lobster Meat 12

Shiitake Mushroom 6

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 150

Miso Soup, Marssa salad

*Australian Lamb Chops

*Duck Breast, *Filet Mignon

or *Wagyu Rib Eye

Two Side Dishes

Omakase 175

Seafood Miso, *Seared Scallop

Honey Walnut Shrimp

*Salmon Carpaccio, Cajun Albacore

*Chef's Choice Nigiri, *Wagyu Rib Eye

Two Side Dishes

Sea 150

Miso Soup, Marssa Salad

Pan Seared Chilean Sea Bass

Shrimp Tempura, *Seared Scallop

Honey Walnut Shrimp

Crab Cakes, Two side Dishes

Ocean Harvest

Kanpachi 45

Chilean Sea Bass 49

Salmon 42

John Dory 49

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 38

Shishito Pepper

Huckleberry Demi-Glace

Prepared Medium Rare

Seafood Curry 39

Shrimp, Green Mussel, Scallop

Snow crab, Bell pepper, Shiitake

Udon in Thai style green curry

Szechuan Chicken 36

Wok Chicken

and Vegetables

Szechuan Sauce

Spicy Wok Filet 39

Diced Filet, Onion

Shishito, Shiitake

Red Bell Pepper

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