



(mär sah) from Euro-Asia exploration adopted by mediterranean cultures meaning of, or by way of, the sea. We use only the freshest ingredients available by way of sea or land.

cold firsts

- chef Fuji's tuna cocktail** cubes of spicy tuna, onion-black pepper vinaigrette, scallions 13
seafood flight a tasting of fresh salmon, seared tuna, snow crab and scallops 16
kobe tataki sando togarashi seared kobe tenderloin, sprouts, carrots, onion, shiso, sesame dressing 19
hamachi carpaccio yellowtail with asian pear pico de gallo 19
ocean harvest trio of fresh king crab, jumbo shrimp, oysters, wasabi yuzu miso 19

hot firsts

- white truffle edamame dumplings** steamed in shiitake mushroom-mirin broth 12
pork belly purse crisp fuille with sliced pork belly in a carmelized chile peanut dressing 12
honey-walnut prawns fresh prawns in a honey walnut sauce 13
tempura shrimp & vegetables served with a traditional dipping sauce 14
sea scallop crispy kataiffi threads and creamy thai basil 14
foie gras tostada sautéed over panko crusted eggplant, apricot raisin chutney 23

wagyu/kobe beef	mp	shake/salmon	7	unagi/freshwater eel	8
toro/tuna belly	mp	hotategai/scallop	7	hamachi/yellowtail	9
tamago/egg custard	6	Amaebi/sweet shrimp	8	maguro/tuna	9
ika/squid	7	tako/octopus	8	kani/snow crab leg	10
Tombo /cajun	7	tai/red snapper	8	uni/sea urchin	12
albacore					

- assorted sashimi** tuna, yellowtail, salmon, snapper 29
sushi dinner assortment of eight pieces of nigiri sushi, two handrolls and miso soup 42
sashimi dinner tuna, yellowtail, salmon, snapper, octopus with steamed rice, miso soup 42
sashimi chef Fuji's special choice sashimi 70
california roll snow crab, japanese cucumber, avocado 14
spicy tuna kaiware radish sprouts 14
soft shell crab crispy soft shell and snow crab, smelt roe, cucumber, avocado in soy paper 18
tiger tempura shrimp, avocado, snow crab, spicy tuna, sweet eel sauce 18
crunchy eel tempura, barbecue eel, snow crab, cream cheese, avocado, sweet eel sauce 18
tropical salmon tuna and avocado topped with salmon, mango and a squeeze of lemon 18
spicy cajun spicy tuna, cucumber topped with cajun albacore, ginger-garlic ponzu siracha 18
tempura spicy tuna tempura, avocado, scallions rolled in nori, wasabi aioli 18
fiesta oven-dried tomatoes, avocado, cilantro, wrapped with yellowtail, topped with asian pear pico 18
alaskan king crab lettuce, cucumber, rolled with masago and mayonnaise 19
eel box layers of barbecued eel, snow crab and sushi rice 19
marssa box sushi osaka style sushi, layers of tuna, snow crab, rice, smelt roe, wasabi caviar 21

soup and salads

miso soup traditional miso soup, wakame tofu , scallions 8

chumpon soup tomatoes, lemongrass, tamarind, thai chile 10

marssa spring mix salad field greens, ginger-soy vinaigrette 10

spicy fish salad field greens, cucumber, sprouts, assorted fish in a spicy dressing 19

marssa's signature samplers

bento box lobster cakes, chicken tsukune, edamame dumplings, beef asparamaki 26

the "marssa" master chef Fuji's creation of specialty sushi and sashimi 38

main course

tealeaf wrapped branzino served over a coconut risotto, lemongrass buerre blanc 32

black snapper served whole in a tamarind ginger sauce, mushroom mitsuba salad, steamed rice 32

bering sea king crab a spicy cream sauce, king oyster mushrooms, fingerling potatoes 47

spicy lobster crispy whole maine lobster, spicy orange glaze 55

pepper crusted filet mignon 8oz red bell pepper mash, bok choy, demi glaze 38

bone-in prime rib eye 16oz roasted potato cake, fall vegetables 42

colorado lamb yukon mash potatoes, maytag au jus 33

seared duck sweet potatoes perissian, sautéed vegetables, huckleberry demi-glaze 32

chicken pancit marinated chicken breast, wokked asian noodles, vegetables 28

bifun noodles sliced beef, vegetables, rice vermicelli, soy-oyster sauce 28

woked fried rice chicken, shrimp, carrots, longbeans, mushrooms, onions, ginger, garlic 24

vegetarian fried rice carrots, peas, scallions, bok choy, mushrooms,, ginger, garlic 21

omakase-"trust the chef" 100

master sushi chef Fuji creates his signature five course dining experience

using only the freshest ingredients and finest skills of a master chef.

sides

yukon mash 7 steamed rice 7 wok vegetables 7 barbecued asparagus 7

18% service charge will be added to parties of 6 or more

thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.