



Sushi Gozen

½ roll of our creamy sunset, ½ roll of crunchy eel, tuna sashimi, Cajun albacore sashimi, spicy fish salad, miso soup, and ½ carafe of sake (hot or cold) 39

sashimi

assorted tuna, yellowtail, salmon, snapper 29
sashimi 70

wagyu/kobe beef m
p
toro/tuna belly m
p
tamago/egg custard 6
ika/squid 7
tombo/albacore 7

hotategai/scallo 7
p
ebi/tiger shrimp 7
anago/sea eel 7
shake/salmon 7
tako/octopus 8
tai/red snapper 8

sushi

chef's special Fuji's choice

unagi/freshwater eel 8
hamachi/yellowtail 9
maguro/tuna 9
kani/snow crab leg 10
uni/sea urchin 12

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

marssa box sushi osaka style sushi, layers of tuna, snow crab, rice, smelt roe, wasabi caviar 21

cold firsts

chef Fuji's tuna cocktail cubes of spicy tuna, onion-black pepper vinaigrette, scallions 13

temari scallop spicy scallop wrapped in tuna, wasabi aioli 18

hamachi carpaccio yellowtail with asian pear pico de gallo 19

seared tuna togarashi with yuzu miso sauce 19

hot firsts

crispy tempura shrimp & vegetables traditional dipping sauce 10

chicken kushiage panko-crusted chicken breast, asian barbeque glaze 10

white truffle edamame dumplings steamed in shiitake mushroom-mirin broth 12

stuffed asian pancake hoisin duck and peppered beef 13

lobster croquette pineapple chutney, cumin aioli 14

kobe satay thai basil-coriander pesto 15

soup and salads

miso soup traditional miso soup with tofu and scallions 9

sweet potato polenta wasabi cream, pureed sweet potato, duck confit, chervil 12

asian pear and spinach salad maytag blue cheese, walnuts, apple vinaigrette dressing 13

marssa grilled chicken field greens, goat cheese, ginger-soy vinaigrette 16

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

marssa signature samplers

bento box crispy lobster, kobe satay, edamame dumplings, chicken yahatamaki

26

main course

seafood medley clams, green mussels, snow crab, shrimp un a yellow thai curry 28

seafood crispy noodles and vegetables in pepper dashi sauce 29

stuffed halibut misoyaki cashoba noodles, prawns, aotogarashi miso sauce 29

opakapaka lau lau hawaiian crimson snapper, coconut-ginger cream, squash, banana chutney 32

spicy lobster crispy whole maine lobster, spicy orange glaze 55

kobe shortribs shiitake mushrooms, grilled asparagus, crispy maui onions, au jus 34

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 41

ginger lacquered “organic” chicken wild rice risotto, broccolini 27

colorado lamb chops yukon gold mash potatoes, maytag au jus 31

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

tofu 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.

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

sides

yukon mash 6 steamed rice 6 wok vegetables 8 barbecued asparagus 8

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.