

from the

## SUSHI BAR


maguro  
hon maguro  
hamachi  
sake  
madai  
shima aji  
akazaiebi  
mato dai  
nama gaki  
nz zarigani  
nama wasabi


hamachi sashimi salad  
kaisen no yukke


SASHIMI 3-piece


NIGIRI 2-piece


MASU serves all our soft-texture sashimi as atsu-zukuri - thick-cut style


tuna – \$14.00 


bluefin tuna – market price 


kingfish – \$10.90 


king salmon – \$9.60 


snapper – \$10.60 


trevally – \$9.90 

scampi – \$22.50 [per piece] 


john dory – \$14.00 


pacific oysters – \$5.00 [per piece] 

live chatham island crayfish sashimi – market price 

fresh canterbury wasabi – \$8.00 [per 8g] 

kingfish sashimi salad, yuzu truffle dressing – \$21.90

tartare of king salmon, house made rice cracker – \$19.00 

SASHIMI MORIAWASE 

chef's 3 sashimi selection – \$32.00

chef's 5 sashimi selection – \$54.00

chef's 8 sashimi selection – \$85.00




TOKYO PLATTER – \$195.00 

premium 8 sashimi selection, 1/2 nz crayfish sashimi, chirashi tartare,  
sushi rice crackers, 4 deluxe nigiri, 4 pacific oyster








from the

## SUSHI BAR

### MAKI ROLLS

ume kyu	cucumber and pickled plum – \$7.00  
yasai uramaki	green bean, ginger, takuwan, carrot – \$8.00
sake maki	salmon, avocado, karashi mayonnaise – \$16.90 
maguro no pirikara	spicy tuna, avocado, chilli mayonnaise – \$18.00
hamachi maki	kingfish, jalepeno, tenkasu, wasabi aioli – \$18.00
unakyu maki	teriyaki eel, japanese omlette, sansho, cucumber – \$17.90
age watari gani	soft shell crab, daikon, yuzu kosho mayonnaise – \$18.00
ebiten	crispy prawn, avocado, sweet soy, takuwan – \$14.00

### SMALL DISHES AND SALADS

edamame	steamed soybeans, sea salt – \$6.90  
pirikara edamame	steamed soybeans, chilli, garlic, sesame – \$7.90 
masufu agewatarigani	MASU soft shell crab, yuzu koshu mayo – \$18.90
ise ebi no taco	crayfish, spicy miso taco – \$10.90
sashimi taco	sashimi moriawase, spicy miso taco – \$8.90
kimchi	spicy pickled cabbage – \$7.90
age watarigani sando	soft shell crab slider, yuzu koshu mayo, squid ink brioche – \$9.00
katsu sando	pork slider, karashi miso, garlic mayo, sesame brioche – \$8.50
gyu tataki	beef tataki, pickled daikon and carrot, oriental dressing – \$22.30 
horenso salada	spinach salad, grapefruit, garlic chips, maple soy – \$9.90 
yasai salada	cress salad, carrot, daikon, black sesame, chilli lime dressing – \$9.90  

from the

## KITCHEN

wagyu kimchi gyoza black origin wagyu beef and kimchi gyoza, pickled cucumber, soy vinegar – \$16.90  
agedashi dofu manuka smoked agedashi tofu, sesame, garlic, tentsuyu – \$14.90  
kani no kamameshi king crab hotpot, wasabi tobiko, fennel, lemon, ginger – \$40.00

### TEMPURA & FRIED

yasai no moriawase assorted seasonal vegetable tempura – \$16.90  
ebi prawn tempura – \$27.90  
karei masago crumbed flounder, chilli, daikon, citrus rice vinegar – \$36.00  
ika no kari kari age crispy fried squid, green chilli, lime – \$14.90  
kai to satsumaimo no -kakiage nz mussel and kumara kakiage, yuzu, saikyo miso mayonnaise – \$18.90



### SOUP & RICE

miso shiru white miso soup, aburage, wakame – \$6.90 🍲  
with cloudy bay clams – \$10.90 🍲  
gohan steamed rice with MASU seasoning – \$5.90





from the

## ROBATA GRILL






### VEGETABLES

- broccoli flame grilled broccoli, soy and toasted almond butter – \$10.00 
- satsumaimo bamboo husk roasted kumara, salted miso, lime and chive – \$10.00 
- yaki nasu eggplant, ginger miso, sesame – \$10.00

### SEAFOOD

- gindara miso-yaki black cod, citrus miso, cured daikon – \$48.90 
- yaki gani king crab leg, shio koji tofu mayo, ponzu butter – \$40.90 
- sake teriyaki cedar baked king salmon teriyaki, blackened chilli, pickled cucumber – \$34.00 
- yaki hamaguri cloudy bay clams, ginger, garlic, nigori sake butter tsutsumiyaki – \$29.90 
- yaki zarigani live chatham island crayfish, fermented chilli miso, wombok black sesame pickle  
– market price

### MEAT

- yakitori negima chicken skewers, spring onions and yakitori sauce – \$9.90 
- yaki buta chashu pork belly, karashi miso, pickled cabbage – \$29.90 
- kankokufu kohitsuji south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives – \$46.00
- gyuhire sumibiyaki beef fillet, red chilli garlic soy, daikon – \$39.90 
- wagyu no sumibiyaki japanese kagoshima wagyu beef – \$94 per 100 gram   
– \$188 per 200 gram   
– \$282 per 300 gram 