



MASU is a contemporary Japanese robata restaurant and bar. Dishes are prepared in three separate areas.

the SUSHI BAR
the KITCHEN
the ROBATA GRILL

MASU serves dishes that have been designed for sharing; these are brought to your table continuously throughout your meal.

We will take all reasonable efforts to accommodate guest's dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

MASU by NIC WATT



from the

SUSHI BAR

SASHIMI 3-piece *SF*

NIGIRI 2-piece *SF*

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

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

tuna – \$14.00

bluefin tuna – market price

kingfish – \$10.90

king salmon – \$9.60

snapper – \$10.60

trevally – \$9.90

john dory – \$14.00

scampi – \$22.50 [per piece]

pacific oysters – \$5.00 [per piece]

live chatham island crayfish sashimi – market price

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

hamachi sashimi salada
kaisen no yukke

kingfish sashimi salad, yuzu truffle dressing – \$21.90 *G SF*

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

SASHIMI MORIAWASE *SF*

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 *SF*

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 – \$8.00 <i>PB V</i>
yasai uramaki	green bean, ginger, takuwan, carrot – \$8.00 <i>GDV</i>
sake maki	salmon, avocado, karashi mayonnaise – \$16.90 <i>SF</i>
maguro no pirikara	spicy tuna, avocado, chilli mayonnaise – \$18.00 <i>SF</i>
hamachi maki	kingfish, jalapeno, tenkasu, wasabi aioli – \$18.00 <i>GD SF</i>
unakyu maki	teriyaki eel, japanese omlette, sansho, cucumber – \$17.90 <i>GSF</i>
age watari gani	soft shell crab, daikon, yuzu kosho mayonnaise – \$18.90 <i>GSF</i>
ebiten	crispy prawn, avocado, sweet soy, takuwan – \$16.90 <i>GD SF</i>

SMALL DISHES AND SALADS

edamame	steamed soybeans, sea salt – \$7.90 <i>PB V</i>
pirikara edamame	steamed soybeans, chilli, garlic, sesame – \$8.90 <i>PB V</i>
masufu agewatarigani	MASU soft shell crab, yuzu kosho mayo – \$18.90 <i>GD SF</i>
ise ebi no taco	crayfish, spicy miso taco – \$10.90 <i>GSF</i>
sashimi taco	sashimi moriwase, spicy miso taco – \$8.90 <i>GSF</i>
kimchi	spicy pickled cabbage – \$7.90 <i>GSF</i>
age watarigani sando	soft shell crab slider, yuzu kosho mayo, squid ink brioche – \$10.00 <i>GD SF</i>
katsu sando	pork slider, karashi miso, garlic mayo, sesame brioche – \$9.90 <i>GD SF</i>
gyu tataki	beef tataki, pickled daikon and carrot, oriental dressing – \$22.90
horenso salada	spinach salad, grapefruit, garlic chips, maple soy – \$9.90 <i>DNV</i>
yasai salada	cress salad, carrot, daikon, black sesame, chilli lime dressing – \$9.90 <i>PB V</i>

from the

KITCHEN

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

TEMPURA & FRIED

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

SOUP & RICE

- miso shiru white miso soup, aburage, wakame – \$6.90 *SF*
gohan with cloudy bay clams – \$10.90 *SF*
steamed rice with MASU seasoning – \$5.90 *G PB*

from the

ROBATA GRILL

VEGETABLES

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

SEAFOOD

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

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 *G*
gyuhire sumibiyaki beef fillet, red chilli garlic soy, daikon – \$39.90 *SF*
wagyu no sumibiyaki japanese kagoshima wagyu beef – \$94 per 100 gram *D*
– \$188 per 200 gram *D*
– \$282 per 300 gram *D*