



BEERS & COCKTAILS

at MASU our cocktails, shochu infusions and cleansers have been designed to complement our menu and reflect seasonal flavours

we have sourced the freshest local ingredients along with the most interesting and exciting spirits and glassware direct from japan to maximise your MASU experience

MASU COCKTAILS

SWEET

masu royale \$19 a seasonal cocktail using our infused shochu tonics, put with a matching house-made sorbet and topped with sparkling wine

ikebana \$20 ikebana means japanese traditional flower arrangement
delicately sweet, abundantly floral: lavender, osmanthus, chamomile and vanilla

east end sling \$20 japanese twist of raffles sling
japanese gin, benedictine dom, orange sous vide mirin, cherry, pineapple, tarragon and vanilla, sous vide pineapple and japanese wild berry ganish

SOUR

drunkard mojito \$21 fresh lime, mint, palm sugar, silver and gold rums - inspired by fuzzy recollections of the drunkard tiki bar, tokyo

plumberry sawa \$18.5 intensely fruity - blackcurrant, citrus, cinnamon and orange-spiced umeshu

shamrock cooler \$20 fresh kiwi, matcha, yomogi, cider and irish whisky
inspiration from all green product of japan and new zealand

SALTY

tiger tanaka
\$22

salted lychee, ginger, ruby grapefruit
fused with citrusy gin and sparkling
sake

ko-gyoku
\$22

fresh tamarillo, yukari, pear, mix with
vodka and ume shu
serve with tamarillo chips with
mascarpone espuma dip

BITTER

masu fashioned
\$22

smoke from a syrah barrel, cedar
infused whisky, orange sous vide mirin,
peach apricot and honey bitters

mr bob harris-san
\$20

rich, citrusy and smoky - japanese
whisky, honey, umeshu, citrus and cedar
bitters

UMAMI

mi-so stormy
\$18.5

spicy refreshing umami bomb: savoury
white miso, ginger, dark rums, bitters

sakekasu bellini
\$20

twisted bellini with house-made
sakekasu ice cream and shio koji
peach, champagne, house ume shu,
serve with yuzu mist

MASU BEERS

DRAFT

orion
\$13 - 400ml sessionable rice lager from the subtropical japanese island of okinawa - grassy hops and mellow bready malts

asahi super dry
\$15 - 500ml full-flavoured body, refreshing with dry after taste

asahi black
\$16 - 500ml rich aromas and flavours, smooth finish

BOTTLE

kirin – \$13.5
suntory – \$13.5
croucher – \$10
hallertau – \$14
asahi – \$11
ichiban shibori lager
the premium malt's gold pilsner
lowrider ipa 2.5% abv - rotorua
hallertau session ipa 3.8% abv - auckland
asahi dry zero

CIDER

abel method \$39
– 500ml abel methode vintage cider 7% abv - nelson

SEEDLIP MOCKTAILS

the world's first distilled non-alcoholic spirits.
blended and bottled in england,

raikou
\$14 spiced 94, pineapple, lime, peach and houjicha foam

CLEANSERS

pokka
\$12 aloe vera juice, fresh lime and grapes

UMESHU 90ml

umeshu is a japanese liqueur made from ume fruit which has been enjoyed in japan for over years, celebrated for its sweet, tangy flavour recommended over ice

house \$10	spiced umeshu – osaka citrus, cinnamon, honey and spice balanced with tart fruit
choya \$9.5	classic umeshu – osaka made by aging whole under ripe ume for one year in cane spirit – sweet and sour fruit flavours with subtle notes of honey and nuts
choya \$13.5	kokuto umeshu – osaka made with kokuto black sugar, black vinegar and dark jamaican rum. rich, spiced tropical flavours
kozaemon \$36	junmai umeshu - nakashima specially selected red ume steeped in premium junmai sake to give a balanced flavour of sweet fruit, rich honey and a crisp citrus finish
ozeki \$14.5	yuzu umeshu – kishu fresh aroma and citric tang of yuzu paired with ume
kozaemon \$14	junmai yuzushu - gifu sake-infused with yuzu citrus, flavours of tart zest and pith
kozaemon \$12.9	junmai kabosushu - gifu made from kabosu lemons, crisp and tangy, sherbet-like.

SHOCHU 60mls

shochu is a traditional distilled japanese spirit commonly made with rice, barley, sweet potato or wheat. it can be served neat, over hand-cut ice, or mixed with warm or cold water, juice, sodas or tea

kome [pure rice]

\$13

kiuchi taru kome – ibaraki
distilled from sake-kasu [sake lees] of premium daiginjo sake. complex nose of under ripe pineapple, pepper, oak, nutmeg and herbal mezcal, lashings of pepper and lingering herbal bitterness on the palate recommended neat, on ice or with chilled water

mugi [barley]

\$10.5

hamada kakushigura mugi – kagoshima
aged in bourbon barrels – smooth nose with earthy oak, barley and golden straw.
recommended neat or with hot water

imo
[sweet potato and rice]

\$12

hamada kaido iwai no aka imo –
kagoshima
made with deep ocean water – heady nose with sweet fruit notes, cinnamon, earthy mineral notes and full rich spirit flavour. recommended neat or with hot water

natsumeyashi
[date and wheat]

\$16

tempo inoue syuzo natsumeyashi –
miyazaki brandy-style shochu aged on oak barrels. strong date nose, soft notes of raisin, grape, honey and oak with a bitter finish. recommended neat or with hot water

distilled white ale

\$13 – 30mls

\$26 – 60mls

kiuchi no shizuku - ibaraki
translating as “first drip from the
distillation kettle” - this unique spirit
is created by triple distilling hitachino
nest white ale with fresh coriander,
hops, orange juice and zest, before
aging on oak for six months. strongly
aromatic with flavours of bitter orange,
malt, oak, ginger and spicy coriander.
recommended neat or on ice

SHOCHU TONICS

MASU shochu tonics are created by
infusing rice or barley shochu with fresh
seasonal fruit, vegetables, herbs and
spices to be enjoyed as a 60ml pour neat
or over hand cut ice. av. abv 12.5%

these flavours change regularly -
please ask our staff for today's
seasonal selection

JAPANESE WHISKY

FLIGHTS 3 x 15mls

\$275.5
yamazaki
\$67.5
nikka

BY THE GLASS 30mls

cosmo \$23
slightly peaty and sherry notes, offering up vanilla pastry after all the woodiness.

yamazakura \$25
tropical fruits, vanilla, black tea, pepper and spice.

nikka pure malt white \$30
very refined mix of elegant peat, passion fruit, and a little leather. hints of vanilla and medicinal notes in the distance.

nikka pure malt red \$32
bright and fruity. candied peanuts. tahini peaches and cream.

chichibu on the way 2015 \$63
herbaceous with hints of caramel.

hibiki 21 yo \$200
oak, smoke with sweet caramelised nuts.

ichiros malt and grain \$40
peach, white apricot, toffee and ginger bread.

ichiros double distilleries \$52	from the hanyu and chichibu distilleries aged in japanese oak.
ichiros mizunara wood reserve \$52	rich honeyed and toasty with tangy fruity malt.
togouchi 18 yo \$58	plenty of expressive oak notes, caramel, bright golden fruit touches.
yamazaki 2013 bourbon casks \$195	notes of vanilla, honey with a subtle touch of citrus.
yamazaki 2015 limited edition \$195	chocolate, dark fruits, gentle and approachable.
yamazaki 2016 limited edition \$200	plenty of oak, hints of sherry, citrus, floral.
yamazaki 2017 \$200	turkish delight, creme brulee, leather tobacco pouch, cinnamon, cloves, oak.

SCOTCH WHISKY 30mls

- \$9 j&b rare blended whisky – scotland
- \$12 monkey shoulder blended whisky
– scotland
- \$15 talisker 10yo single malt – isle of skye
- \$16 laphroaig 10yo single malt – islay
- \$12 aberlour 12yo single malt – speyside
- \$20 oban 14yo single malt – highland
- \$20 lagavulin 16yo single malt – islay

IRISH WHISKY 30mls

- \$9 jameson – ireland

NORTH AMERICAN WHISKEY

30mls

- \$11 makers mark kentucky straight
bourbon whiskey – usa
- \$12 woodford reserve kentucky
straight bourbon whiskey – usa
- \$14 russell's reserve 10yo kentucky
straight bourbon whiskey – usa
- \$15 charles goodnight 100 proof kentucky
straight bourbon whiskey – usa

TEQUILA 30mls

- \$9 sauza gold – mexico
- \$9 espolon reposado – mexico
- \$17 fortaleza blanco – mexico
- \$14 herradura anejo – mexico
- \$18 patron reposado – mexico

COGNAC 30mls

- \$13 pierre ferrand 1840 – france
- \$22 delamain pale & dry x.o. – france
- \$32 martell cordon bleu – france

GIN 30mls

- \$12 roku – japan
- \$16 ki no bi – japan
- \$12 scapegrace – new zealand
- \$12 1919 distilling summer pink – new zealand
- \$14.5 sacred spring wasabi – new zealand
- \$12 bulldog london dry – england
- \$15 sipsmith london dry vjop – england
- \$16.5 gin mare – spain

VODKA 30mls

- \$10 wyborowa [rye] – poland
- \$12 belvedere pure [rye] – poland
- \$10 ketel one [wheat] – netherlands
- \$10 zubrowka bison grass [rye] – belarus
- \$12 grey goose original [wheat] – france

RUM 30mls

- \$9 plantation 3 stars silver
– barbados, jamaica and trinidad
- \$10 stolen gold – trinidad
- \$10 skipper finest old demerara dark
– guyana
- \$12 mount gay extra old – barbados

VERMOUTH AND APERITIF 50mls

- \$9 dolin dry vermouth – france
- \$9 dolin rouge vermouth – france
- \$10 antica formula carpano 1786 – italy
- \$10 aperol aperitivo – italy
- \$11 campari bitters – italy
- \$11 sipsmith summer cup – england