



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 BEERS

DRAFT

- orion** sessionable rice lager from the subtropical japanese island of okinawa - grassy hops and mellow bready malts
\$12.5 - 400ml
- asahi** full-flavoured body, refreshing with dry after taste
\$15 - 500ml
- asahi black** rich aromas and flavours, smooth finish
\$16 - 500ml

BOTTLE

- kirin** – \$12.5 ichiban shibori lager
suntory – \$12 the premium malt's gold pilsner
panhead – \$12.5 supercharger apa - new zealand
croucher – \$9 lowrider ipa 2.5% abv - rotorua
hallertau – \$14 hallertau session ipa 3.8% abv - auckland

YAMAGUCHI NARUTAKI KOGEN BREWERY

yamaguchi beers are brewed with narutaki spring water and bottled without filtration or heat treatment.

\$16 pilsner

SEEDLIP MOCKTAILS

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

- | | |
|----------------------------------|--|
| raikou
\$13 | spiced 94, pineapple, lime, peach and houjicha foam |
| victoria spritzer
\$13 | garden 108, grapefruit, lemon, grape, mint, tonic water |
| asian soul
\$13 | spiced 94, cranberry juice, grapefruit, orange, lime, lemongrass, kaffir lime, houjicha |
| ume kiki
\$13 | cucumber infused garden 108, yuzu vinegar, cucumber, umeboshi, mint, lemongrass, rosemary, tonic water |

CLEANSERS

- | | |
|-----------------------------|---|
| misu minabe
\$10 | salted lychee, umeboshi, citrus and calpis soda |
| painapurrizu
\$10 | pineapple, lime and calpis soda |
| pokka
\$10 | aloe vera juice, fresh lime and grapes |

MASU COCKTAILS

SWEET

- masu royale**
\$18 a seasonal cocktail using our infused shochu tonics, put with a matching house-made sorbet and topped with sparkling wine
- shima taiko**
\$19 fresh pineapple, lime, black sugar umeshu, lashings of caribbean spices and a pirates' ration of dark demerera rums
- ikebana**
\$18 ikebana means japanese traditional flower arrangement
delicately sweet, abundantly floral: lavender, osmanthus, chamomile and vanilla
- ### SOUR
- drunkard mojito**
\$18.5 fresh lime, mint, palm sugar, silver and gold rums - inspired by fuzzy recollections of the drunkard tiki bar, tokyo
- tenjin kamikaze**
\$16 invigorating and refreshing - fresh lime juice, umeshu and sencha green tea
- plumberry sawa**
\$17 intensely fruity - blackcurrant, citrus, cinnamon and orange-spiced umeshu
- memory of eisai**
\$18 a tribute to the monk who brought tea into japan; gin, green tea, fresh mint and vanilla

SALTY

tiger tanaka \$19
salted lychee, ginger, ruby grapefruit
fused with citrusy gin and sparkling sake

fujiyama mama \$17
bright, zingy and bursting with citrus -
salted melon liqueur and yuzu sake

ume kyu liki \$17
fresh cucumber, salty pickled ume and
tart yuzu shrub charged with navy gin

BITTER

masu fashioned \$20
smoke from a syrah barrel, cedar infused
whisky, orange sous vide mirin, peach
apricot and honey bitters

100 medicines \$18
fragrant, bright and fresh - mint, bitter
orange, dry gin and luscious ginjo sake

mr bob harris-san \$20
rich, citrusy and smoky - japanese whisky,
honey, umeshu, citrus and cedar bitters

kohi bôshi \$20
complex and aromatic - pure malt, spiced
coffee shochu, chocolate, orange bitters

anzu daifugo \$20
tart, sweet apricot, cedar, honey and
elegant smoky cognac

UMAMI

namatini \$18
dry and savoury - fennel and cucumber
lifted by dry junmai sake and gin

mi-so stormy \$18
spicy refreshing umami bomb: savoury
white miso, ginger, dark rums, bitters

aka madai \$17
savoury and spicy: sweet tomato, wakame,
chilli, refreshing cucumber gin

UMESHU 90ml

umeshu is a traditional japanese liqueur made from ume fruit which has been enjoyed in japan for over a thousand years, celebrated for its unique sweet, tangy flavour and restorative, relaxing qualities recommended over ice

house
\$10

spiced umeshu – osaka
citrus, cinnamon, honey and spice balanced with tart fruit

choya
\$8.5

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, almond and marzipan

choya
\$14

classic umeshu with ume fruit – osaka
containing edible ume – rich and elegant with depth of flavour

choya
\$13

kokuto umeshu – osaka
made with kokuto black sugar, black vinegar and dark jamaican rum
producing 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 yuzu umeshu – kishu
\$14.5 fresh aroma and citric tang of yuzu
paired with ume

kozaemon junmai yuzushu - gifu
\$12.9 sake-infused with yuzu citrus, flavours
of tart zest and pith

kozaemon junmai kabosushu - gifu
\$12.9 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] kiuchi taru kome – ibaraki
\$13 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] hamada kakushigura mugi – kagoshima
\$10.5 aged in bourbon barrels – smooth nose
with earthy oak, barley and golden straw.
recommended neat or with hot water

imo
[sweet potato and
rice]
\$10.5

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 black \$30	earthy and chocolately, herbaceous notes and peatsmoke, rich and strong.
nikka pure malt red \$32	bright and fruity. candied peanuts. tahini peaches and cream.
hakushu 12yo \$38	herbaceous and grassy, a touch of minerals, almond, chocolate, honey and zest.
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

NORTH AMERICAN WHISKEY 30mls

\$10	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	espolon reposado – mexico
\$17	fortaleza blanco – mexico
\$14	herradura anejo – mexico
\$18	patron reposado – mexico

GIN 30mls

\$12	bulldog london dry – england
\$11.5	sipsmith london dry – england
\$12	scapegrace – new zealand
\$16.5	gin mare – spain
\$15	sipsmith london dry vjop – england
\$14.5	sacred spring wasabi – new zealand
\$12	1919 distilling summer pink – new zealand
\$12	roku – japan
\$16	ki no bi – japan

VODKA 30mls

\$9.5	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	plantation original dark rum – trinidad and jamaica
\$10	skipper finest old demerara dark – guyana
\$12	mount gay extra old – barbados
\$14	el dorado 12yo old – guyana

COGNAC 30mls

- \$13 pierre ferrand 1840 – france
- \$22 delamain pale & dry x.o. – france
- \$32 martell cordon bleu – france
- \$115 hennessy paradis – france

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