









choko no pudingu	cedar-roasted marou chocolate and hazelnut pudding, umeshu ice cream – \$18.90  recommended with choya kokuto umeshu – \$13
chawan mushi	chawan mushi, lychee, passionfruit and coconut – \$16.60  recommended with ichinokura himezen junmai – \$15
hana ringo	apple blossom tofu, matcha macadamia crumbs, rhubarb infused apples, white sesame ice cream – \$16.60   recommended with misha's vineyard gewürztraminer – \$19
namachoko orenji no hana no kaori	namachoco with peanut butter mousse, mandarin jelly, kinako ice cream – \$18.90 recommended with kohi boshi – \$20
shiomiso paburoba	shiro miso pavlova, raspberry compote, himezen sake jelly, chilli guava sorbet – \$18.00  recommended with MASU x ZENKURO nama sake – \$17
shiro choko mu-su	yuzu white chocolate mousse, black sesame mochi, mango kosho sorbet – \$18.00  recommended with kozaemon junmai kabosushu – \$12.90
aisukuri-mu no moriawase	selection of ice creams and sorbet – \$12.90
deza-to no moriawase	MASU dessert platter – \$60

 gluten free  vegan

This menu is subject to availability.

Host Responsibility limits apply. R18 for the service of alcohol.