



*masu moon cake	masu scorched sugar brioche, shiro miso custard – \$8.88
choko no pudyingu	cedar-roasted marou chocolate and hazelnut pudding, umeshu ice cream – \$18.90  recommended with choya kokuto umeshu – \$13.5
chawan mushi	chawan mushi, lychee, passionfruit and coconut – \$16.60  recommended with ichinokura himezen junmai – \$21.5
hana ringo	apple blossom tofu, matcha macadamia crumbs, rhubarb infused apples, white sesame ice cream – \$16.60   recommended with misha's vineyard gewürztraminer – \$19
shiomiso paburoba	shiro miso pavlova, raspberry compote, himezen sake jelly, chilli guava sorbet – \$18.00  recommended with MASU x ZENKURO nama sake – \$17
aisukuri-mu no moriawase	selection of ice creams and sorbet – \$12.90
deza-to no moriawase	MASU dessert platter – \$60

*available 14th-27th september only

 gluten free  vegan

This menu is subject to availability.

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