

champagne

perrier - jouet grand brut \$28 gls \$140 bottle

Yum Cha from Trolley

SASHIMI 3 PIECE or NIGIRI 2 PIECE

tuna	\$14
bluefin tuna	market
kingfish	\$10.9
king salmon	\$9.6
snapper	\$10.6
trevally	\$9.9
john dory	\$14
chef's 3 sashimi selection	\$32
chef's 5 sashimi selection	\$54
chef's 8 sashimi selection	\$85
kingfish sashimi salad, yuzu, truffle	\$11
pacific oysters [per piece]	\$5

MAKI

cucumber pickled plum	\$8
green bean, ginger, takuwan, carrot	\$8
salmon, avocado, karashi mayonnaise	\$16.9
spicy tuna, avocado, chilli mayonnaise	\$18
soft shell crab, daikon, yuzu kosho	\$18.9
crispy prawn, avocado, sweet soy, takuwan	\$16.9
king crab maki roll	\$18

SMALL DISHES AND SALAD

crayfish taco	\$10.9
sashimi moriawase, spicy miso taco	\$8.9
spinach salad, grapefruit, garlic chips	\$5
cress salad, carrot, daikon, chilli-lime	\$5
beef tataki, oriental dressing	\$11
kimchi	\$7.9

Yum Cha from Pass

KITCHEN

steamed soybeans, sea salt	\$7.9
steamed soybeans, chilli, garlic, sesame	\$8.9
black origin wagyu and kimchi gyoza	\$10
prawn and mussel okonomiyaki	\$12
black cod croquette [4 pieces]	\$24
chicken and vegetable yaki soba	\$28
agedashi tofu, tentsuyu	\$9
assorted seasonal vegetable tempura	\$8
prawn tempura [3 pieces]	\$16.5
deep fried smoked salmon inari pocket	\$10
crispy fried squid, green chilli, lime	\$14.9
white miso soup, aburage, wakame	\$6.9
japanese vegetable curry udon	\$16.6
steamed rice with MASU seasoning	\$5.9

ROBATA GRILL

flame grilled broccoli, soy almond	\$5
bamboo husk roasted kumara	\$5
eggplant, ginger miso, sesame	\$10
cedar baked king salmon teriyaki	\$17
fish kama, lemon salt [1 piece]	\$11
black cod, citrus miso, cured daikon [110g]	\$24.5
lamb cutlets, gochujang [2 pieces]	\$23
chashu pork belly, karashi miso	\$15
chicken skewers, spring onion yakitori	\$9.9
chicken skin yakitori	\$7.9
chicken liver yakitori	\$8.9
chicken breast, smoked spicy sauce	\$15
japanese wagyu tsukune	\$15
live chatham island half crayfish	market
japanese kagoshima wagyu	\$94/100g
[200g and 300g available]	

DESSERT

MASU chocolate pudding,	\$18.9
umeshu ice cream	
chawan mushi, lychee, passionfruit, coconut	\$16.6
matcha crepe cake	\$12.9
shiro miso pavlova, raspberry compote	\$12
selection of ice cream and sorbet	\$12.9
MASU dessert platter	\$60