



Champagne

\$28 gls \$140 btl

perrier jouet grand brut

Yum Cha from Trolley

- SASHIMI 3 PIECE or NIGIRI 2 PIECE *SF*
- \$14 tuna
 - market bluefin tuna
 - \$10.9 kingfish
 - \$9.6 king salmon
 - \$10.6 snapper
 - \$9.9 trevally
 - \$14 john dory
 - \$32 chef's 3 sashimi selection
 - \$54 chef's 5 sashimi selection
 - \$85 chef's 8 sashimi selection
 - \$11 kingfish sashimi salad, yuzu, truffle
 - \$5 pacific oysters [per piece]
- MAKI
- \$8 cucumber pickled plum *PB V*
 - \$8 green bean, ginger, takuwan, carrot *G D V*
 - \$16.9 salmon, avocado, karashi mayonnaise *SF*
 - \$18 spicy tuna, avocado, chilli mayonnaise *SF*
 - \$18.9 soft shell crab, daikon, yuzu kosho *G SF*
 - \$16.9 crispy prawn, avocado, sweet soy, takuwan *G D SF*
 - \$18 king crab maki roll *G SF*
- SMALL DISHES AND SALAD
- \$10.9 crayfish taco *G SF*
 - \$8.9 sashimi moriwase, spicy miso taco *G SF*
 - \$5 spinach salad, grapefruit, garlic chips *D N V*
 - \$5 cress salad, carrot, daikon, chilli lime *PB V*
 - \$11 beef tataki, oriental dressing
 - \$7.9 kimchi *G SF*
- \$15 INANIWA UDON *G D SF*
- \$5.5 add prawn tempura [1 piece] *G D SF*
 - \$4 add blue crab [1 piece] *G D SF*

Menu items are subject to availability.

We will take all reasonable efforts to accommodate guest's dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary - requirements or allergies, please inform one of our team members prior to ordering.

Please do not be offended if our team determines we're unable to serve you safely.

G contains gluten *D* contains dairy *N* contains nuts *SF* contains seafood

PB plant based *V* vegetarian



Yum Cha from Pass

KITCHEN

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

ROBATA GRILL

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

DESSERT

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

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