



MASU TOKUSEN MENU – \$145 pp

dorinku macchi

BEVERAGE MATCH – add \$75 pp

tokusen menu showcases the finest ingredients and tantalising flavours that our premium menu can offer. this tasting menu is designed to be shared by the table. minimum 2 orders required.

aonori pan

aonori bread, whipped wagyu sake kasu butter *GD*

kunsei hamachi
nama-gaki

smoked kingfish, kumara chip, pumpkin miso puree *GSF*
oyster emulsion, nori cracker, ginger gel *GD SF*

2019 craggy range sauvignon blanc or kawatsuru sanuki nigori

maguro nigiri
hamachi maki

tuna nigiri, shiso soy sauce, nama wasabi, shallot caper *SF*
kingfish, avocado, jalapeno maki, squid ink panko, anchovy mayo *GD SF*

2019 ata rangi lismore pinot gris or toyobijin junmai ginjo 50

akaza ebi no tempura
wagyu gyoza

crispy scampi, sour dashi, red onion, chilli, coriander *GD SF*
black origin wagyu beef gyoza, sansho honey soy *GSF*

2017 pegasus bay riesling or 2014 nechi otokoyama yamahai

yaki gani

baked king crab, tofu mayo, lime cress and daikon salad *DSF*

2018 greystone chardonnay or kubota senju ginjo

kohitsuji robata yaki

robata grilled lamb loin, green bean, balsamic yakitori jus *D*

2018 elephant hill syrah or choryo taruzake yamahai junmai

deza-to no moriawase

MASU dessert platter

2018 domaine road symposium or ichinokura himezen junmai



MASU 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.