



## MASU TOKUSEN MENU — \$140 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

kunsei hamachi  
nama-gaki

kumara chip, smoked kingfish, pumpkin miso puree  
oyster emulsion, nori cracker, ginger gel

*2019 craggy range sauvignon blanc or kawatsuru sanuki nigori*

maguro nigiri  
hamachi maki

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

*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  
black origin wagyu beef gyoza, sansho honey soy

*2017 pegasus bay riesling or 2014 nechi otokoyama yamahai*

yaki gani

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

*2018 greystone chardonnay or kubota senju ginjo*

kohitsuji robata yaki

robata grilled lamb loin, green bean, balsamic yakitori jus

*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.