



MASU GLUTEN FREE SHOMI MENU – \$99 pp

dorinku macchi

BEVERAGE MATCH – add \$65 pp

shomi menu showcases most of our signature dishes from the a la carte selection and it is friendly to certain allergies or dietary requirements. this tasting menu is designed to be shared by the table.

chirashi gunkan
sashimi sanshu mori

sashimi spicy gunkan *SF*
chef's 3 sashimi selection *SF*
nv quartz reef zero dosage methode traditionnelle

maguro no pirikara maki

spicy sashimi, takuwan, sesame leaf, ginger gel, jalapeno mayo *SF*
2017 pegasus bay riesling

ika no kari kari age
horenso salada

crispy fried squid, green chilli, lime
spinach salad, grapefruit, maple soy
2019 ata rangi lismore pinot gris

sake teriyaki
broccoli shinme

market fish teriyaki, blackened chilli, pickled cucumber *SF*
flame grilled broccoli, soy and toasted almond butter *DNV*
ippongi ine junmai

yaki buta
satsumaimo

robata grilled chashu pork belly, pickled cabbage, karashi miso
bamboo husk roasted kumara, salted miso, lime and chive *DNV*
2018 elephant hill syrah

hakuto yuzu musu

white chocolate yuzu mousse, yuzu gel, peach sorbet *DN*
takara mio sparkling



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.

G contains gluten *D* contains dairy *N* contains nuts *SF* contains seafood
PB plant based *V* vegetarian