



MASU KURISUMASU DAY

\$140

asahi black beer sour dough, wagyu butter *GD*
smoked salmon ice cone, japanese mayo and black tobiko *SF*
oyster with yuzu oil and fresh wasabi pickles *SF*

seared tuna tataki, apple mustard dressing *SF*
ponzu and nama wasabi cured tuna, ginger gel *SF*
o – toro nigiri, barrel aged soy *SF*

asparagus tempura, ikura, white miso hollandaise *GD SF*
wagyu beef gyoza, bamboo shoot, kimchi, fermented chilli
and toasted sesame dressing *GSF*

flame grilled whole tiger prawn, garlic and ginger miso, ikura, pickled radish *SF*
courgette skewers, smoked garlic soy glaze, ichimi *G*

shio koji lamb rump, red onion pickled, smoked oil, spring onion powder, yakitori jus *G*
grilled sweet corn, dashi butter, chilli oil, chive, shichimi pepper *D*

christmas dumpling, ume shu currants, mixed spices, matcha
chocolate and cherry



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. This menu is subject to change.

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