



MASU NYE MENU

\$140

snacks

asahi black beer aour dough, wagyu butter *GD*
oyster, champagne gel, caviar

seared hamachi kingfish sashimi, yuzu truffle dressing *S*
salmon coffee ash cured, ponzu *S*
golden o – toro nigiri, barrel aged soy *S*

asparagus tempura maki, salmon eggs, white miso aioli, tenkasu *GS*
wagyu beef gyoza, bamboo shoot, kimchi, fermented chilli
and toasted sesame dressing *GS*

glacier 51 toothfish, saikyo miso, blackened chilli daikon *SF*
courgette skewers, smoked garlic soy glaze, kichimi

south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives *G*
bamboo husk roasted kumara, salted miso, lime and chive *DV*

espresso martini macaroon

MASU signature NYE dessert platter for the table



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