



edamame pani puri

kaisen taru taru
tai no gure-pu furu-tsu marine

shirauo dashi maki to kinoko

wagyu gyoza

ebi retasu maki

gindara kunsei chiri so-su
daikon no nimono

kohitsuji no sumibi yaki

deza-to no moriawase

dorinku macchi

TOKUSEN — \$140 pp

pani puri, umeshu yuzu yoghurt,
spiced edamame

scallop and kingfish tartare, carrot ginger juice
snapper, grapefruit escabeche, parsnip

whitebait tamago yaki, warm umami-
mushroom, salmon caviar

wagyu, bamboo shoot gyoza, coriander,
chilli, sansho sesame

argentinian tiger prawn, yuzu kosho,
shallot wafu, cos lettuce temaki

black cod, smoked fermented chilli
braised daikon, shiitake ravioli

te mana lamb loin, balsamic yakitori jus,
fermented garlic pearl barley

MASU dessert platter

UPGRADE

japanese kagoshima wagyu beef
— add \$72 per 80 grams

BEVERAGE MATCH — add \$65 pp

our tokusen menu is designed to be
enjoyed by the whole table.