



MASU SHOMI MENU — \$95 pp

sashimi taco	sashimi spicy miso taco
sashimi sanshu mori	chef's 3 sashimi selection
chirashi maki	spicy sashimi, takuwan, sesame leaf, ginger gel, jalapeno mayonnaise
wagyu kimchi gyoza	black origin wagyu beef and kimchi gyoza, pickled cucumber, soy vinegar
yasai tempura	seasonal vegetable tempura, matcha, layu tentsuyu
kyouno teriyaki broccoli	market fish teriyaki, blackened chilli, pickled cucumber flame grilled broccoli, soy and toasted almond butter
kankokufu kohitsuji	south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives
satsumaimo	bamboo husk roasted kumara, salted miso, lime and chive
ichigo ume cake	summer strawberry and ume cake
dorinku macchi	BEVERAGE MATCH — add \$60 pp

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