

## MASU SHOMI MENU — \$88 pp

shebicchi taco	ceviche spicy miso taco
sashimi sanshu mori	chef's 3 sashimi selection
chirashi tempura maki	spicy sashimi tempura maki, jalapeno mayonnaise
buta niku kimchi gyoza	pork and kimchi gyoza, pickled cucumber, soy vinegar
yasai no moriawase	assorted vegetable tempura
kyouno teriyaki	market fish teriyaki, blackened chilli, pickled cucumber
broccoli shinme	tender stem broccoli, moromi miso and ginger dressing
kankokufu kohitsuji	south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives
satsumaimo	kumara, teriyaki glaze, sesame seeds
karubaduso	calvados green tea tiramisu
matcha tiramisu	
appugure-do	UPGRADE
wagyu no sumibiyaki	japanese kagoshima wagyu beef — add \$72 per 80 grams
dorinku macchi	BEVERAGE MATCH — add \$55 pp

MASU tasting menus are designed to be enjoyed by the whole table