

MASU SHOMI
MENU — \$88 pp

shebicchi taco sashimi sanshu mori	ceviche spicy miso taco chef's 3 sashimi selection
chirashi tempura maki	spicy sashimi tempura maki, jalapeno mayonnaise
buta niku kimchi gyoza yasai no moriawase	pork and kimchi gyoza, pickled cucumber, soy vinegar assorted vegetable tempura
kyouno teriyaki broccoli shinme	market fish teriyaki, blackened chilli, pickled cucumber tender stem broccoli, moromi miso and ginger dressing
kankokufu kohitsuji satsumaimo	south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives kumara, teriyaki glaze, sesame seeds
deza-to no moriawase	MASU dessert platter
appugure-do wagyu no sumibiyaki	UPGRADE japanese kagoshima wagyu beef — add \$64 per 80 grams
dorinku macchi	BEVERAGE MATCH — add \$55 pp

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

We will take all reasonable efforts to accommodate guests dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies please inform one of our team members.