



## MASU SHOMI MENU — \$88 pp

sashimi taco	sashimi spicy miso taco
sashimi sanshu mori	chef's 3 sashimi selection
chirashi tempura maki	spicy sashimi tempura maki, jalapeno mayonnaise
buta niku kimchi gyoza yasai tempura	pork and kimchi gyoza, pickled cucumber, soy vinegar seasonal vegetable tempura, matcha, layu tentsuyu
kyouno teriyaki broccoli shinme	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
deza-to no moriawase	MASU dessert platter with masu scorched moon cake
dorinku macchi	BEVERAGE MATCH — add \$55 pp

moon cake offer is valid until 27th september only  
our shomi menu is designed to be enjoyed by the whole table.