



MASU SHOMI MENU – \$97 pp

dorinku macchi

BEVERAGE MATCH – add \$65 pp

shomi menu showcases most of our signature dishes from the a la carte selection and it is friendly to certain allergies or dietary requirements. this tasting menu is designed to be shared by the table.

sashimi taco
sashimi sanshu mori

sashimi spicy miso taco *GSF*

chef's 3 sashimi selection *SF*

nv quartz reef zero dosage methode traditionnelle

chirashi maki

spicy sashimi, takuwan, sesame leaf, ginger gel, jalapeno mayo *SF*

2017 pegasus bay riesling

wagyu kimchi gyoza
yasai tempura

black origin wagyu beef and kimchi gyoza, pickled cucumber, soy *GSF*

seasonal vegetable tempura, matcha, layu tentsuyu *GDSF*

2019 ata rangi lismore pinot gris

kyouno teriyaki
broccoli

market fish teriyaki, blackened chilli, pickled cucumber *SF*

flame grilled broccoli, soy and toasted almond butter *DNV*

ippongi ine junmai

kankokufu kohitsuji
satsumaimo

south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives *G*

bamboo husk roasted kumara, salted miso, lime and chive *DV*

2018 elephant hill syrah

hakuto yuzu musu

white chocolate yuzu mousse, yuzu gel, peach sorbet *GDN*

takara mio sparkling



MASU will take all reasonable efforts to accommodate guest's dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

*G contains gluten D contains dairy N contains nuts SF contains seafood
PB plant based V vegetarian*