



MASU SHOMI MENU – \$95 pp

BEVERAGE MATCH – add \$60 pp

dorinku macchi

sushi 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
chef's 3 sashimi selection

nv quartz reef zero dosage methode traditionnelle

chirashi maki

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

2017 pegasus bay riesling

wagyu kimchi gyoza
yasai tempura

black origin wagyu beef and kimchi gyoza, pickled cucumber, soy
seasonal vegetable tempura, matcha, layu tentsuyu

2019 ata rangi lismore pinot gris

kyouno teriyaki
broccoli

market fish teriyaki, blackened chilli, pickled cucumber
flame grilled broccoli, soy and toasted almond butter

ippongi ine junmai

kankokufu kohitsuji
satsumaimo

south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives
bamboo husk roasted kumara, salted miso, lime and chive

2018 elephant hill syrah

hakuto yuzu musu

white chocolate yuzu mousse, yuzu gel, peach sorbet

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.