



MASU DESSERT MENU

We 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.

MASU by NIC WATT





choko no puding	cedar-roasted marou chocolate and hazelnut pudding, umeshu ice cream – \$20.00 <i>DN</i> recommended with choya kokuto umeshu – \$14.5
chawan mushi	chawan mushi, lychee, passionfruit and coconut – \$19.50 <i>DN</i> recommended with ichinokura himezen junmai – \$21.5
hana ringo	apple blossom tofu, matcha macadamia crumbs, rhubarb infused apples, white sesame ice cream – \$19.60 <i>NPB</i> recommended with domain road 'symposium' sauvignon blanc central otago - \$21.5
shiomiso paburoba	shiro miso pavlova, mixed berries compote, himezen sake jelly, guava sorbet – \$20.10 <i>D</i> recommended with MASU x ZENKURO nama sake – \$19
aisukuri-mu no moriawase	selection of ice creams and sorbet – \$14.50
deza-to no moriawase	MASU dessert platter – \$71.00

Host Responsibility limits apply.

R18 for the service of alcohol. Drink responsibly.

G contains gluten *D* contains dairy *N* contains nuts

PB plant based *V* vegetarian