



## MASU SHOMI MENU – \$99 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 spicy miso taco <i>G SF</i>
sashimi sanshu mori	chef's 3 sashimi selection <i>SF</i> <i>nv quartz reef zero dosage methode traditionnelle</i>
chirashi maki	spicy sashimi, takuwan, sesame leaf, ginger gel, jalapeno mayo <i>SF</i> <i>2022 greenhough apple valley riesling</i>
wagyu kimchi gyoza	black origin wagyu beef & kimchi gyoza, pickled cucumber, soy <i>G SF</i>
yasai tempura	seasonal vegetable tempura, matcha, layu tentsuyu <i>G D SF</i> <i>2022 kumeu river pinot gris</i>
sake teriyaki	king salmon teriyaki, blackened chilli, pickled cucumber <i>SF</i>
yaki burokkorini	grilled broccolini, almond miso, shichimi <i>G N PB</i> <i>ippongi ine junmai</i>
kankokufu kohitsuji	south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives <i>G</i>
yaki ninjin	grilled carrot, sake kasu miso, sunflower crumble <i>PB</i> <i>2021 james sinclair 'gimblett gravels' syrah</i>
shiomiso no purin	shiro miso creme caramel, passionfruits, umeshu, sesame nougatine <i>D V</i> <i>takara mio sparkling</i>



中文电子菜单



ISO 14064-1  
ORGANISATION

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.

Host Responsibility limits apply. R18 for the service of alcohol. Drink responsibly.

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

*PB* plant based *V* vegetarian