



BEERS & COCKTAILS

at MASU our cocktails, shochu infusions and cleansers have been designed to complement our menu and reflect seasonal flavours

we have sourced the freshest local ingredients along with the most interesting and exciting spirits and glassware direct from japan to maximise your MASU experience

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



raikou— \$15	ZERO ALCOHOL COCKTAILS seedlip spiced 94, pineapple, lime, peach and houjicha foam
pokka— \$12	aloe vera juice, fresh lime and grapes
japamoni— \$16	lyres italian orange, pink grapefruits, yuzu lemonade, salted sakura cordial
southern beach sling — \$16.5	darjeering infused lyres white cane sprit, mango, coconuts, yuzu
ko-ume berries— \$17	lyres pink london spirit, lyres aperitif rosso, strawberry, ume boshi, lemon
open sesami— \$16.5	lyres ameretti, almond milk, orgeat, sasame paste, matcha cream foam
virgin yuzu & passionfruit margarita — \$18	lyres agave blanco spirit, lyres orange sec, passionfruits, yuzu, chamommile, vanilla
virgin negroni— \$18	MOCKTAILS lyres pink london spirit, lyres italian orange, lyres aperitif rosso
virgin americano— \$16	lyres italian orange, lyres aperitif rosso, tonic water
virgin amaretto sour— \$16	lyres ameretti, lime, aquafaba
seedlip spice 94— \$14	NON ALCOHOL SPIRITS WITH TONIC world first distilled non-alcohol spirit, note of all spice, citrus, cardamon
lyres pink london spir- it— \$13	non-alcohol pink gin, notes of rose, cherry, berries

MASU COCKTAILS

SWEET

masu royale
\$22

a seasonal cocktail using our infused shochu tonics, put with a matching house-made sorbet and topped with sparkling wine

ikebana
\$24

ikebana means japanese traditional flower arrangement
delicately sweet, abundantly floral: lavender, osmanthus, chamomile and vanilla

east end sling
\$24

japanese twist on a raffles sling
japanese gin, herbal liqueur, orange sous vide mirin, cherry, pineapple, tarragon and vanilla, sous vide pineapple and japanese wild berry garnish

SOUR

drunkard mojito
\$27

fresh lime, mint, palm sugar, silver and gold rums - inspired by fuzzy recollections of the drunkard tiki bar, tokyo

plumberry sour
\$23

intensely fruity - blackcurrant, citrus, cinnamon and orange-spiced umeshu

b.o.s martini
\$23

based on premium japanese gin, ki no bi, which means beauty of season.
mixed with honey comb infused shochu and yukari shiso herbs and cranberry, pink grapefruits and strawberry

tokyo sour
\$23

twist of new york sour - japanese whisky toki, honey, yuzu, lemon, red wine

passionfruits lover
\$24

tiger tanaka
\$27

masu fashioned
\$26

mr bob harris-san
\$22

ice break martini
\$23

mi-so stormy
\$22

harvest monkey
\$24

SALTY

passionfruits mix with vodka and brown sugar umeshu and japanese citrus 'kabosu' liqueur, serve with salted caramel & roasted green tea espuma

gin, salted lychee, ginger, ruby grapefruit, calpis, lemon and sparkling sake *D*

BITTER

smoke from a syrah barrel, cedar infused whisky, orange sous vide mirin, peach apricot and honey bitters

rich, citrusy and smoky - japanese whisky, honey, umeshu, citrus and cedar bitters *D*

vodka jasmine infusion mix with lychee, ruby grapefruit, yuzu, honey shochu, horopito&sansho, clarified with milk *D*

UMAMI

spicy refreshing umami bomb: savoury white miso[soy], ginger, dark rums, bitters

monkey shoulder high pressure infused with pear and cacao nibs
mix with original sake and caramel, tarragon, vanilla

MASU BEERS

draft

orion
\$14 - 420ml

japanese pilsner from okinawa

sawmill
\$16.5 - 420ml

hazy pale ale - auckland

asahi
\$16.5 - 500ml

super dry

kirin - \$13.5
yebisu - \$14
panhead - \$12
heineken - \$10
non-alc - \$12.5

bottle

ichiban shibori

sapporo yebisu premium

blacktop oat stout - wellington

light - low alcohol 2.5%

asahi dry zero

NON ALCOHOLIC UMESHU

baby tsuru ume
-\$16

non-alcohol ume drink. recommended drink
with soda

FRUIT JUICES

\$6

orange, apple, pineapple, cranberry, tomato

SOFT DRINKS

from \$6.2

coke, diet coke, lemonade, east imperial,
ramune soda

UMESHU 90ML

umeshu is a japanese liqueur made from ume fruit which has been enjoyed in japan for over years, celebrated for its sweet, tangy flavour recommended over ice

house \$10	spiced umeshu – osaka citrus, cinnamon, honey and spice balanced with tart fruit
choya \$9.5	classic umeshu – osaka made by aging whole under ripe ume for one year in cane spirit – sweet and sour fruit flavours with subtle notes of honey and nuts
choya \$14.5	kokuto umeshu – osaka made with kokuto black sugar, black vinegar and dark jamaican rum. rich, spiced tropical flavours
kozaemon \$38	junmai umeshu - nakashima specially selected red ume steeped in premium junmai sake to give a balanced flavour of sweet fruit, rich honey and a crisp citrus finish
ozeki \$14.5	yuzu umeshu – kishu fresh aroma and citric tang of yuzu paired with ume
kozaemon \$19	junmai yuzushu - gifu sake-infused with yuzu citrus, flavours of tart zest and pith
kozaemon \$12.9	junmai kabosushu - gifu made from kabosu lemons, crisp and tangy, sherbet-like.

SHOCHU 60mls

shochu is a traditional distilled japanese spirit commonly made with rice, barley, sweet potato or wheat. it can be served neat, over hand-cut ice, or mixed with warm or cold water, juice, sodas or tea

mugi [barley]
\$12

hamada kakushigura mugi – kagoshima aged in bourbon barrels – smooth nose with earthy oak, barley and golden straw.
recommended neat or with hot water

imo
[sweet potato and rice]
\$14

hamada kaido iwai no aka imo – kagoshima made with deep ocean water – heady nose with sweet fruit notes, cinnamon, earthy mineral notes and full rich spirit flavour. recommended neat or with hot water

shiso
[perilla leaves]
\$12

tan taka tan - hokkaido distilled from cane and red shiso and pure water from taisetsu mountain. clear, refreshing taste with delicate shiso aromas.
recommended on the rock or with

SHOCHU TONICS

MASU shochu tonics are created by infusing rice or barley shochu with fresh seasonal fruit, vegetables, herbs and spices to be enjoyed as a 60ml pour neat or over hand cut ice. av. abv 12.5%

these flavours change regularly -
please ask our staff for today's
seasonal selection - from \$13

JAPANESE WHISKY

FLIGHTS 3 x 15mls

\$275.5 yamazaki

BY THE GLASS 30mls

mars iwai
\$16 slightly peaty and sherry notes, offering up vanilla pastry after all the woodiness.

toki
\$14.5 soft orchard fruits and thyme honey, green apple and pink grapefruit, toasted almond and vanilla oak

suntory old blended
\$18 freshly baked ginger bread with dusty wood, mellow spice, orange, and stale cigarettes.

hakushu 12yo
\$44 herbaceous and grassy, a touch of minerals, almond, chocolate, honey and zest.

chichibu on the way
2015
\$70 herbaceous with hints of caramel coated apple. lemon glazed hot cross buns.

hibiki 21 yo
\$200 oak, smoke with sweet caramelised nuts.

ichiros malt and grain
\$40 peach, white apricot, toffee and ginger bread.

toki no ka
\$26 apricot, dry fruits, a shy note of honey.

hibiki japanese harmony
\$29 green apple, rich honey, caramelized dates, sandalwood, citrus peels, black pepper.

**ichiros double
distilleries**
\$52

from the hanyu and chichibu distilleries
aged in japanese oak.

**ichiros mizunara
wood reserve**
\$52

rich honeyed and toasty with tangy
fruity malt.

togouchi 18 yo
\$65

plenty of expressive oak notes, caramel,
bright golden fruit touches.

**yamazaki 2013
bourbon casks**
\$195

notes of vanilla, honey with a subtle touch
of citrus.

**yamazaki 2015
limited edition**
\$195

chocolate, dark fruits, gentle and
approachable.

**yamazaki 2016
limited edition**
\$200

plenty of oak, hints of sherry, citrus, floral.

yamazaki 2017
\$200

turkish delight, creme brulee, leather
tobacco pouch, cinnamon, cloves, oak.

SCOTCH WHISKY 30mls

\$16	glenlivet caribbean reserve – scotland
\$9	j&b rare blended whisky – scotland
\$12	monkey shoulder blended whisky – scotland
\$15	talisker 10yo single malt – isle of skye
\$16	laphroaig 10yo single malt – islay
\$12	aberlour 12yo single malt – speyside
\$22	oban 14yo single malt – highland

IRISH WHISKY 30mls

\$10	jameson – ireland
\$9	jameson black barrel – ireland

NORTH AMERICAN WHISKEY

30mls

\$11.5	makers mark kentucky straight bourbon whiskey – usa
\$12	woodford reserve kentucky straight bourbon whiskey – usa
\$12.5	bulleit kentucky straight bourbon whiskey – usa
\$16	jack daniel single barrel kentucky straight bourbon whiskey – usa

TEQUILA 30mls

\$10	jose cuervo especial gold – mexico
\$14.5	jose cuervo 1800 reposado – mexico

COGNAC 30mls

\$16.5	remy martin vsop – france
\$22	delamain pale & dry x.o. – france
\$32	martell cordon bleu – france
\$115	hennessy paradis – france

GIN 30mls

\$12	roku – japan
\$16.5	ki no bi – japan
\$12	scapegrace – new zealand
\$13.5	scapegrace black – new zealand
\$13.5	heyman's london dry – england
\$16.5	gin mare – spain
\$13	malfy con limone – Italy

VODKA 30mls

\$9	haku [rice] – japan
\$10	wyborowa [rye] – poland
\$13.5	belvedere pure [rye] – poland
\$10	ketel one [wheat] – netherlands
\$11	zubrowka bison grass [rye] – belarus
\$14	grey goose original [wheat] – france
\$15	meili [grain] – usa

RUM 30mls

\$9	plantation 3 stars silver – barbados, jamaica and trinidad
\$10.5	stolen gold – trinidad
\$12	mount gay extra old – barbados

VERMOUTH and

APERITIF 50mls

\$9	dolin dry vermouth – france
\$9	dolin rouge vermouth – france
\$10	antica formula carpano 1786 – italy
\$10	aperol aperitivo – italy
\$11	campari bitters – italy
\$11	sipsmith summer cup – england