LUNCH MENU

by NIC WATT

matcha ten zaru — matcha green tea cold soba noodle, MASU soba tsuyu, assorted prawn and vegetable tempura, pickles - $27.90 *G S*

sake cha zuke — teriyaki king salmon ocha zuke rice, shio kombu, ten kasu, MASU frikake, dashi green tea - $32.00 *G S*

unagi cha zuke — japanese grilled eel ocha zuke rice, shio kombu, ten kasu, MASU frikake, dashi green tea - $39.90 *G S*

MASU DONBURI serves with white miso soup and japanese pickles

yasai don — agedashi tofu, eggplant, ginger miso, MASU furikake - $29.90 *G PB*

katsu don — pork katsu simmered with onion, soy, egg and edamame - $34.90 *G*

unagi don — japanese grilled eel, toasted sesame and teriyaki - $39.90 *G S*

wagyu don — wagyu shabu shabu, teriyaki, tenkasu, benishoga - $39.90 *G D*

SUSHI BAR

SASHIMI 3-piece *S*

MASU serves all our soft-texture sashimi as atsuzukuri - thick-cut style

o-toro — japanese fatty tuna - market price

chu-toro — japanese semi fatty tuna - market price

maguro — tuna - $15.00

hamachi — kingfish - $15.90

sake — mt. cook king salmon - $13.50

madai — snapper - $12.00

shima aji — trevally - $11.00

mato dai — john dory - $16.50

nama gaki — pacific oyster - $8.00 [per piece]

SASHIMI MORIAWASE *S*
chef's 3 sashimi selection – $38.00
chef's 5 sashimi selection – $63.00

MAKI ROLLS

yasai maki — green bean, takuwan, carrot, eggplant, inari - $14.00 *G PB V*

sake maki — mt. cook king salmon, avocado, smoked takuwan, orange tobiko - $20.00 *G S*

maguro no pirikara — spicy tuna, avocado, chilli mayonnaise - $22.00 *G S*

KITCHEN

edamame — steamed soybeans, sea salt - $12.00 *PB V*

pirikara edamame — steamed soybeans, chilli, garlic, sesame - $12.00 *PB V*

kimchi — spicy pickled cabbage - $10.00 *G S*

yasai salada — mixed micro greens, carrot, daikon, black sesame, chilli lime dressing - $12.00 *PB V*

yaki gyoza - buta — pork gyoza, cucumber kimchi, soy vinegar - $22.00 *G S*

yaki gyoza - tori — free-range chicken & coriander gyoza, crispy kumara - $22.00 *G S*

tori no kara age — ginger garlic marinated fried chicken, japanese mayo - $24.90 *G D*

ebi no tempura — prawn tempura, tentsuyu sauce - $30.00 *G S*

gohan — steamed rice with MASU seasoning - $7.60 *G PB*

miso shiru — white miso soup, abura age, wakame - $10.00 *S*

DESSERT

shiro miso paburoba — shiro miso pavlova, seasonal fruits, himezen sake jelly, guava sorbet - $20.90 *D*

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