TOKUSEN MENU $198 pp

TOKUSEN menu showcases the finest ingredients and tantalising flavours that our premium menu can offer. this tasting menu is designed to be enjoyed by the table.

dorinku match — *wine match - add $90.00 pp*

nori taruto — chirashi nori tartlet, spicy miso, ginger gel, tofu mayo *G S*

HAKU hiramasa — "HAKU" kingfish, tosazu jelly, spinach ohitashi, yuzu zest *S*
moët & chandon imperial brut

tokusen nigiri 3 shu — premium 3 nigiri selection *S*
te kano - blanc de noir

tori yaki gyoza — free-range chicken and coriander gyoza *G S*
palliser estate - riesling

hapuka misoy aki — hapuka, chilli citrus miso, pickled apple, goji berry *G D S*
yaki ingen — flame grilled green beans, peanut & almond chilli *G D N*
dragon bones - pinot gris

tarabagani to zukki-ni no kamameshi — king crab & courgette kamameshi hotpot rice
green tobiko cavier, leek oil *G D S*
astrolabe - pinot noir

deza-to moriawase — MASU dessert platter *D N*
masu pineapple shochu tonic -

TOITŪ CARBON REDUCE 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.

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