by NIC WATT

MASU ŌMISOKA MENU

edamame	edamame soybeans, sea salt *PB V*
tataki no taruto sakana nanban	beef tataki tartlet, avocado puree, ginger gel *G S* fish nanban zuke, pickled onion, dashi *S*
sashimi moriawase chirashi sushi	chef's special sashimi selection *S* chirashi rice, ikura *S*
pork yaki gyoza tori tsukune sando	pork gyoza dumpling, crispy kumara, coriander soy vinegar *G* chicken tsukune slider, pickled red onion, spicy mayo *G*
wagyu sumibi yaki yaki toumorokoshi	wagyu sirloin steak, kumara miso, wasabi salt *D* robata flamed sweet corn ribs, shichimi, chive, yuzukosho butter *G N*
kisetsu no deza-to	strawberry yogurt mousse, burnt cream ice cream *D*

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.

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