by NIC WATT

MASU is a contemporary Japanese robata restaurant and bar.
Dishes are prepared in three separate areas.

the SUSHI BAR
the KITCHEN
the ROBATA GRILL

MASU serves dishes that have been designed for sharing;
these are brought to your table continuously throughout your meal.

We 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.

MASU by NIC WATT

TOITŪ
CARBON REDUCE
ISO 14064-1
ORGANISATION

from the

SUSHI BAR

SASHIMI 3-piece *SF* NIGIRI 2-piece *SF*

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
hotate	hokkaido scallop – $13.00 [per piece]
botan ebi	botan prawn – $19.90 [per piece]
akaza ebi	scampi – $45.00 [per piece]
nama gaki	pacific oyster – $8.00 [per piece]

maguro no tataki	tuna tataki, daikon, spring onion, sriracha & wafu dressing – $28.00 *S*
sake no yukke	tartare of king salmon, sushi rice cracker – $26.00 *S*
haku hamachi sarada	"HAKU" kingfish, melon, chervil, coriander sauce – $27.00 *G S*

SASHIMI MORIAWASE *S*

chef's 3 sashimi selection – $38.00
chef's 5 sashimi selection – $63.00
chef's 8 sashimi selection – $98.00

TOKYO PLATTER – $288.00 *S*

premium 8 sashimi selection, 1/2 nz chatham island crayfish sashimi, chirashi tartare, sushi rice crackers, 4 pacific oysters

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

from the **SUSHI BAR**

MAKI ROLLS

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

sake maki — salmon, avocado, smoked takuwan, orange tobiko – $20.00 *G S*

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

age watari gani — soft shell crab, daikon, yuzu kosho mayonnaise – $22.00 *G S*

ebiten — crispy prawn, avocado, sweet soy, takuwan – $19.90 *G S*

SMALL DISHES

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

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

ise ebi no taco — crayfish, spicy miso taco – $14.90 *G S*

sashimi nori taco — sashimi moriawase, spicy miso nori taco – $11.90 *G S*

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

age watarigani sando — soft shell crab slider, yuzu kosho mayo, brioche – $12.00 *D G S*

wagyu sando — wagyu tsukune slider, hot pepper mayo, sesame slaw, brioche – $14.00 *D G*

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

hourensou ohitashi — spinach, sesame dressing, sunflower seeds – $16.00 *G PB V*

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

from the **KITCHEN**

TEMPURA & FRIED

yasai no moriawase — assorted seasonal vegetable tempura, tentsuyu sauce – $21.90 *G S*

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

ika no kari kari age — crispy fried squid, green chilli, lime – $16.00 *S*

agedashi tofu — agedashi tofu, layu tentsuyu sauce – $17.00 *S*

DUMPLING

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*

RICE & SOUP

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

unagi no kamameshi — tare marinated eel, NZ yuzu, mt cook salmon ikura, ginger – $48.00 *D G S*

kinoko no kamameshi — truffle mushroom hotpot rice, grilled shiitake, crispy enoki, ginger – $48.00 *D S*

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

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

from the

ROBATA GRILL

VEGETABLES

yaki ingen — flame grilled green beans, peanut & almond chilli – $14.90 *G D N V*

yaki satsumaimo — bbq'd golden kumara, citrus brown butter miso, ichimi pepper – $14.90 *D V*

yaki nasu — eggplant, ginger miso, sesame – $14.90 *G V*

SEAFOOD

hapuka miso yaki — hapuka, chilli and citrus miso, pickled apple, goji berry– $59.00 *G S*

sake teriyaki — king salmon teriyaki, blackened chilli, pickled cucumber – $42.00 *S*

hotate robata yaki — scallop in shell, aji amarillo butter, ponzu, lemon zest, bubu arare – $29.90 *D G S*

yaki ise ebi — 1/2 chatham island crayfish, shio koji tofu mayo, ponzu butter – $70.00 *D G S*

MEAT

yakitori negima — chicken skewers, spring onions, yakitori sauce – $12.90

po-ku ribu — sweet chilli tare glazed pork ribs, yuzu kosho cabbage – $45.00 *G*

kankokufu kohitsuji — south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives – $49.00 *G*

gyuhire sumibiyaki — beef fillet, red chilli garlic soy – $46.90 *S*

wagyu sumibiyaki — japanese kagoshima A5 wagyu beef [B.M.S. 9] – $130 per 100 gram *D*
– $300 per 250 gram *D*
– $590 per 500 gram *D*

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