MASU PLANT BASED SHOMI MENU

plant based shomi menu showcases the talent of our chefs
to fuse plant based expertise alongside MASU culinary journey.
it has been curated to be vegetarian and vegan friendly.

nasu maki roll hourenso ohitashi	eggplant, takuwan, avocado, daikon spinach, sesame dressing, sunflower seeds G
yasai tempura	assorted vegetable tempura, tentsuyu sauce G
yasai yaki gyoza	vegetable gyoza dumpling, pickled cucumber, soy vinegar G
teriyaki tofu gohan	teriyaki tofu, sesame, spring onion steamed rice with MASU seasoning G
yaki kyabetsu yaki ingen	robata grilled cabbage, ginger miso, chive, sesame G flame grilled green beans, sesame dressing G N
yuzu kakigori	yuzu kakigori, poached rhubarb, coconuts foam, cherry

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 N contains nuts