MASU OMAKASE MENU [SAMPLE]

$188 per person

Amuse

Hokkaido scallop nori tartlet

Tuna belly cornet

Cold Appetizer

Darling Downs wagyu beef tataki, wafu dressing

Sashimi

3 sashimi – Japanese toro, Mt.cook salmon, Haku kingfish, house infused shoyu

Sushi

botan ebi nigiri, snapper gunkan, castella tamago

Tempura

Scampi & shiso tempura, yuzu salt, bonito emulsion

Main

Robata grilled Crown duck, miso kumara, sour cherry

Dessert

Mandarin pistachio & burnt honey baked Alaska

Please note that tables will be shared with other guests.

Due to the nature of the event and the set menu, **we may not be able to accommodate all dietary requirements.** Please advise us of any dietary requirements or allergies in advance, and our team will do our best to accommodate where possible.