by NIC WATT

COCKTAILS &

NON-ALCOHOLICS

at MASU our cocktails, shochu
infusions and cleansers have been designed
to complement our menu
and reflect seasonal flavours

we have sourced the freshest local
ingredients along with the most interesting
and exciting spirits and glassware direct
from japan to
maximise your MASU experience

NON-ALCOHOLIC COCKTAILS

raikou $15	seedlip ‘spice 94’, pineapple, fresh lime, peach hōjicha foam
japamoni $16	lyre’s italian orange, pink grapefruits, tonic water, salted sakura cordial
southern beach sling $16.5	darjeeling infused lyre’s white cane spirit, mango, coconuts, yuzu
ko-ume berries $17	lyre’s pink london spirit, lyre’s aperitif rosso, strawberry, umeboshi, fresh lemon [contains dairy]
open sesame $18	lyre’s amaretti, almond milk, orgeat, sesame paste, matcha cream foam
virgin yuzu & passionfruit margarita $18	lyre’s agave blanco spirit, lyres orange sec, passionfruit, yuzu, chamomile, vanilla
virgin negroni $18	lyre’s pink london spirit, lyre’s italian orange, lyre’s aperitif rosso
virgin americano $16	lyre’s italian orange, lyre’s aperitif rosso, tonic water
virgin amaretto sour $16	lyre’s amaretti, fresh lime, aquafaba

MOCKTAILS

pokka $12	aloe vera juice, fresh grapes, fresh lime
japanese stream $14	pink grapefruits, pineapple, yuzu, blue syrup, peach hōjicha foam

NON-ALCOHOLIC SPIRITS WITH TONIC

seedlip 'spice 94' $14	world first distilled non-alcohol spirit note of all spice, citrus, cardamom
lyre's pink london spirit $13	non-alcohol pink gin notes of rose, cherry, berries

NON-ALCOHOLIC UMESHU WITH SODA

baby tsuru ume $16	japanese non-alcoholic ume drink

FRUIT JUICES

$7	apple, cranberry, orange, pineapple tomato

SOFT DRINKS

from $7	coca - cola, coke zero, lemonade, fever tree, japanese ramune soda

TEA & COFFEE

from $5	premium matcha, premium sencha, premium hōjicha, sencha, jasmine, chamomile, darjeeling coffee (black or white)

MASU SIGNATURE COCKTAILS

SWEET

masu royale
$22

fragrant shochu tonic meets house churned sorbet, lifted with sparkling wine and finished with a crisp macaroon
[contains egg, almond]

ikebana
$24

ikebana reflects harmony and restraint. A floral blend of lavender and osmanthus infused vodka, layered with calming chamomile and smooth vanilla

east end sling
$24

japanese gin layered with herbal liqueur and orange mirin, softened by cherry, pineapple, tarragon, and vanilla. finished with cherry and pineapple

SOUR

masu mango mojito
$27

a classic mojito reimagined with mango, yuzu, and a whisper of butterscotch
— fresh, citrusy, and irresistibly smooth

plumberry sour
$23

intensely fruity - blackcurrant, citrus, cinnamon and orange-spiced umeshu

b.o.s. martini
$24

ukiyo blossom gin, celebrating the beauty of the season, softened with honeycomb shochu and yukari, and brightened by cranberry, pink grapefruit and strawberry

tokyo sour
$23

a quiet harmony of Iwai whisky, honey and citrus, crowned with a delicate red wine float

SALTY

passionfruit lover
$24

bright passionfruit layered with vodka, black sugar umeshu and kabosu, softened by salted caramel and topped with roasted green tea espuma

japanese cactus fizz
$24

a crisp highball of shiso infused tequila, umeshu and pineapple shochu, lifted with lime and softly finished with aquafaba

BITTER

masu fashioned
$26

gentle syrah barrel smoke surrounds cedar infused ‘kaku’ whisky, with touches of orange mirin, ripe stone fruit and honeyed bitters

kougyoku
$25

a jewel bright blend of vodka, umeshu, pear and tamarillo, polished with lemon and a subtle hint of yukari

UMAMI

konjiki
$25

cacao washed cognac and kokuto umeshu, grounded by black sesame, brightened with lime, and finished with honeycomb foam

takumi
$25

banana infused, miso and butter washed ‘maker’s mark’ layered with azuki, cold brew hōjicha, and a quiet touch of chocolate
— deep, savoury, composed
[contains soy]

harvest monkey
$24

‘monkey shoulder’ whisky high pressure infused with pear and cacao nibs with original sake and caramel, tarragon, vanilla

MAKER'S MARK SPECIAL

takumi
$25

banana infused, miso and butter washed 'maker's mark' layered with azuki, cold brew hōjicha, and a quiet touch of chocolate
— deep, savoury, composed
[contains soy]

maker's ginger highball
$22

'maker's mark', house made ginger shochu, soda

MASU SHOCHU TONICS

shochu tonikku
[select your flavour]
$13

MASU shochu tonics are created by infusing rice or barley shochu with fresh seasonal fruit, vegetables, herbs and spices to be enjoyed as a 60ml pour neat or over hand cut ice
ave. abv 12.5%

these flavours change regularly -
please ask our staff for today's seasonal selection