MASU SHOMI MENU $108 pp

shomi menu showcases most of our signature dishes from the a la carte selection and it is friendly to certain allergies or dietary requirements. this tasting menu is designed to be enjoyed by the table.

wain macchi — *wine match - add $65.00 pp*

pirikara maguro nori taco — spicy tuna nori taco *S*

sashimi sanshu mori — chef's 3 sashimi selection *S*

bird in hand - sparkling rosé [australia]

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

two rivers 'convergence' - sauvignon blanc

buta gyoza — pork gyoza, cucumber kimchi, soy vinegar sauce *G S*

palliser estate - riesling

sake teriyaki gohan — robata grilled king salmon teriyaki, pickled cucumber *S*
steamed rice, pickled takuwan, MASU seasoning *G PB V*

te mata estate - gamay noir

gyuhire sumibiyaki yaki ingen — robata grilled beef fillet, red garlic chilli soy
flame grilled green beans, peanut & almond chilli *G N V*

osawa 'flying sheep' - sangiovese

shiro miso paburoba — shiro miso pavlova, seasonal fruits,
himezen sake jelly, guava sorbet *D*

alpha domus 'noble selection' - semillon

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. Host Responsibility limits apply. R18 for the service of alcohol. Drink responsibly.

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