by NIC WATT

BEERS

SHOCHU & UMESHU

KANPAI!
from the japanese number 1 lager
to the okinawa pilsner
and guest tap beer

we have sourced a selection of
japanese plum wine and shochu
direct from japan

MASU BEERS

ON TAP

orion $14 - 420ml	japanese pilsner - okinawa
asahi $16.5 - 450ml	super dry - japan
sawmill $16.5 - 420ml	hazy pale ale - auckland

BOTTLE

kirin – $13.5	ichiban shibori - japan
yebisu – $14	sapporo ‘yebisu’ premium - tokyo
panhead – $13	blacktop oat stout - wellington
low alcohol 2.5% – $12	sawmill ‘nimble’ pale ale - auckland
non-alcoholic 0% – $12.5	asahi dry zero - japan

CIDER

abel – $29	methode cider nv – 375ml

SHOCHU - 60mls

shochu is a traditional distilled japanese spirit commonly made with rice, barley, sweet potato or wheat. it can be served neat, over a hand-cut ice, or mixed with warm or cold water, juice, soda or tea

mugi
[barley]
$14

hamada kakushigura mugi – kagoshima
aged in bourbon barrels – smooth nose with earthy oak, barley and golden straw.
recommended neat or with hot water

imo
[sweet potato and rice]
$16

hamada kaido iwai no aka imo – kagoshima
made with deep ocean water – heady nose with sweet fruit notes, cinnamon, earthy mineral notes and full rich spirit flavour.
recommended neat or with hot water

shiso
[perilla leaves]
$14

tan taka tan - hokkaido
distilled from cane and red shiso and pure water from taisetsu mountain. clear, refreshing taste with delicate shiso aromas.
recommended on the rock or with 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

UMESHU - 90ml

house $14.5	umeshu is a japanese liqueur made from ume fruit which has been enjoyed in japan for centuries, celebrated for its sweet, tangy flavour recommended over ice
takara $14	MASU house spiced umeshu – kyoto house infused umeshu - citrus, cinnamon, honey and spice balanced with tart fruit
choya $14.5	nankoubai maroyaka umeshu – kyoto used 100% nankobai grown in japan. with a touch of honey, and strong flavour of ume plums and an elegant, sweet taste
kozaemon $38	kokuto umeshu – osaka made with kokuto black sugar, black vinegar and dark jamaican rum. rich, spiced tropical flavours
ozeki $15	junmai umeshu - nakashima specially selected red ume steeped in premium junmai sake to give a balanced flavour of sweet fruit, rich honey and a crisp citrus finish
kozaemon $19	yuzu umeshu – kishu fresh aroma and citric tang of yuzu paired with ume
kozaemon $14	junmai yuzushu - gifu sake-infused with yuzu citrus, flavours of tart zest and pith
	junmai kabosushu - gifu made from kabosu lemons, crisp and tangy, sherbet-like