masu

by NIC WATT

GROUP DINING & EVENTS

SKYCITY



CONCEPT & VISION

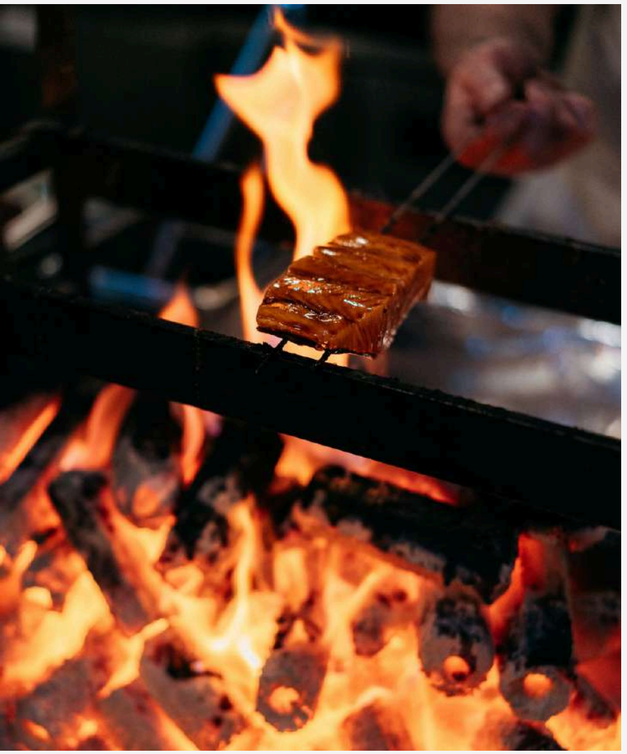
MASU by Nic Watt brings the energy and artistry of Japanese robata-style dining to life.

MASU has been widely recognised for its excellence, winning the Supreme Award, Best New Restaurant, and Best Smart Dining at the Metro Restaurant of the Year Awards.
It has also earned prestigious hats at the Cuisine Good Food Awards and a spot in Metro's Top 50 Auckland Restaurants.

Whether you're hosting an intimate celebration or a grand event, MASU offers a bold and distinctive dining experience that is as dynamic as it is refined.

VENUE PERKS

What is covered when you use a space at Masu for an event?









WHAT YOUR MINIMUM SPEND INCLUDES

- All contributions go directly toward your food & beverage spend
- Exclusive use of your booked space
- Professional service staff (Bartenders, Waiters, Chefs, Managers)
- All furniture, cutlery, crockery, and glassware
- Flexible seating arrangements & custom event planning
- Personalised menus & beverage selections

For exclusive hire only

- Access to premium AV equipment upon request (TV screen, microphone, sound system)
- Assistance with additional services upon request (DJ, Live Band)

CELEBRATORY CAKES & EXCLUSIVE OFFERS

Make your event extra special with a custom cake from our expert pastry team at SUCRÉ.
Click here to discover the options.

Enjoy 10% off when ordering with your booking.
Ask our team for details.

FUNCTION SPACE

PRIVATE DINING ROOM

CAPACITY

18 seated

MINIMUM SPEND

Lunch
$1,000 Wednesday to Friday

Dinner
$1,500 - Sunday to Thursday
$1,800 - Friday & Saturday

$100 deposit required
to secure the booking.

BOOK HERE

The Obi Room is a semi-private dining space featuring a handcrafted table from a fallen tree, surrounded by earthen walls adorned with vintage Japanese obi prints. Enclosed by bubble glass, it offers an intimate yet connected dining experience with heritage and elegance.

FUNCTION SPACE

SECTION BUY-OUT

The restaurant will remain open to other diners, with only the reserved section being booked for the group.

CAPACITY

29 seated

MINIMUM SPEND

Friday & Saturday: $2,500
$100 deposit required to secure the booking.

Sunday through Thursday:
No Minimum Spend
$500 deposit required to secure the booking.

BOOK HERE

FUNCTION SPACE

Get a front-row view of the action as our chefs craft tempura, sushi, and robata-grilled dishes right before your eyes. Your group will have exclusive access to the space for the night, seated at separate tables while immersed in the vibrant energy of our open kitchen.

EXCLUSIVE HIRE

CAPACITY

85 seated | 150 standing

MINIMUM SPEND

Lunch
$8,000 - Wednesday to Friday

Dinner:
$14,000 - Sunday to Thursday
$22,500 - Friday
$25,000 - Saturday

20% deposit required
to secure the booking.

ENQUIRE HERE

FUNCTION SPACE

EXCLUSIVE BAR USE

CAPACITY

40 standing

MINIMUM SPEND

$1,000 - Sunday to Thursday
Not Available Friday & Saturday

$100 deposit required
to secure the booking.

ENQUIRE HERE

Savour expertly crafted cocktails and a curated selection of beverages in our stunning bar space. With seamless indoor-outdoor flow, MASU offers a covered patio with heaters, creating a cosy and inviting atmosphere all year round.

DINING OPTIONS

SHARING SET MENUS

Guided by the philosophy of simplicity and authenticity, we source the freshest local ingredients, enhancing their natural essence over an open charcoal grill.

SIGNATURE SHOMI Menu
GREATEST HITS Menu
Á LA CARTE Selection | Requires up to 72 hours' pre-order notice

Click here to see menu samples.

Please let our team know if you have any dietary requirements.





DRINK OPTIONS

BEVERAGE PACKAGES

We are happy to customise your beverage experience, whether it's arranging an arrival cocktail, selecting wines, or curating a **bespoke offering** to suit your preferences.

WINE MATCH

Enjoy a wine expertly selected to perfectly complement each course on our curated set menus:

- SIGNATURE SHOMI Beverage Match
- GREATEST HITS Beverage Match

BEVERAGE PACKAGE | $75 per person

Include 2 and a half hours of service.
Service time begins at the official start of your event.

Alternatively, **drinks can be charged on consumption,** allowing flexibility for your guests.

Click here to see menu samples.

In keeping commitment to responsible hospitality, we will strictly adhere to all host responsibility requirements to ensure a safe and enjoyable experience for all guests.



CONTACT US

info@masu.co.nz

https://skycityauckland.co.nz/restaurants/masu/

+64 9 363 6278

90 Federal Street
Auckland, 1010

https://www.instagram.com/masurestaurant/

Explore the space

