MASU DESSERT MENU

We 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.

MASU by NIC WATT

TOITŪ
CARBON REDUCE
ISO 14064-1
ORGANISATION

choko no pudyingu

cedar-roasted marou chocolate and
hazelnut pudding, umeshu ice cream – $20.90 *D N*
recommended with
choya kokuto umeshu – $14.50

beikudo arasuka

pistachio baked alaska – $25.00 *G D N*
mandarin ice cream, burnt honey feuilletine,
pistachio sponge, vanilla bean italian meringue
recommended with
masu house spiced umeshu – $14.50

yuzu kakigori

yuzu honey kakigori, poached rhubarb,
coconuts foam, cherry – $20.00 *V*
recommended with
ozeki yuzu umeshu – $15.00

shiromiso paburoba

shiro miso pavlova, seasonal fruits
himezen sake jelly, guava sorbet – $20.90 *D*
recommended with
MASU x ZENKURO nama sake – $21.00

aisukuri-mu no moriawase

selection of ice creams and sorbet – $14.90 *D N*

deza-to no moriawase

MASU dessert platter – $71.00 *D N*

Host Responsibility limits apply.
R18 for the service of alcohol. Drink responsibly.
D contains dairy G contains gluten N contains nuts
PB plant based V vegetarian