# MASU SHOMI MENU

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
sashimi sanshu mori

spicy tuna nori taco S
chef's 3 sashimi selection S
palliser estate - riesling

age watarigani sando

soft shell crab slider, yuzu kosho mayo, brioche D G S
framingham 'f series' - sauvignon blanc

buta gyoza

pork gyoza, cucumber kimchi, soy vinegar sauce G S
dragon bones - pinot gris

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 and almond chilli G N V
obliix - cabernet sauvignon / merlot

shiro miso paburoba

shiro miso pavlova, seasonal fruits, himezen
sake jelly, guava sorbet D
takara shirakabe kura 'mio' - sparkling sake

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