

MASU J-BBQ Launch Menu

Otsumami

Edamame, sea salt & citrus 3.5

Miso soup w/ wakame, shimeji mushroom 4

Yakitori & Kushiyaki

(2 skewers per portion)

*(v) - vegetarian.

Tebasaki (butterflied wing) 6

Negima (scallion/thigh) 6

Momo (thigh) 6

Koji cured pork belly skewer 7

Padron Peppers (v) 5

Asparagus spears(v) 5

Vine ripened cherry tomatoes (v) 5

Specials

Saikyoyaki Gindara (Miso Black Cod - 2pc) 12.5

Yakionigiri (grilled seasoned rice ball)(v) 6

Sashimi

(Served w/ Shiso, pickles & grated Wasabi)

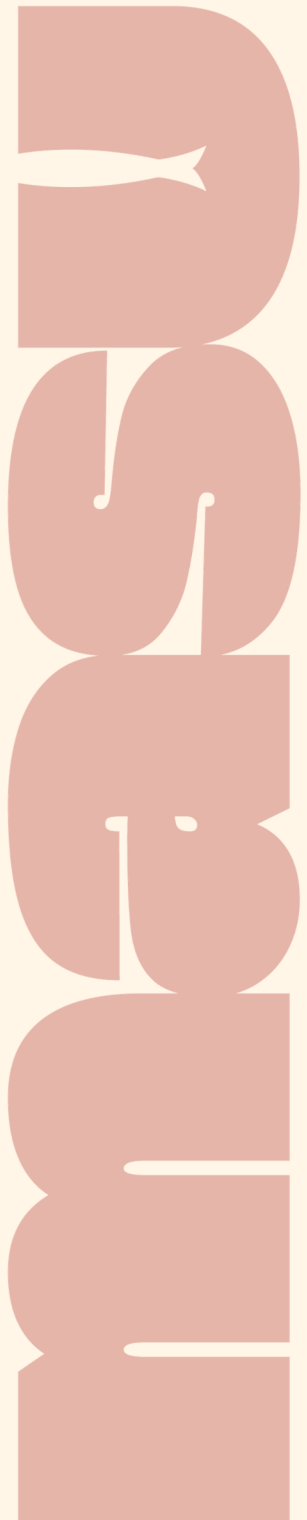
Masu Sashimi (5pc) 12

Chef's Special selection - (5pcs) 12.5

Dessert

Hojicha Gelato w/ Okoge, Sea salt 6.5
(made to order)

12.5% SERVICE



MASU Drinks Menu

Curated Sake

SAKE - 60ml/120ml

Kenbishi Mizuho "Chronometer" Junmai 7/14
(Richer with chocolate, caramel and roasted rice finish)

Kimura Shuzo "Gentle Breeze" Junmai Ginjō
(Light bodied, slightly dry, silky texture - fruity & fresh)

Tsuji Honten "Misty Mountain" Junmai Usu-Nigori
(Slightly chewy, thicker texture - Zesty lemon, passion fruit & pepper)

Japanese Tea

Genmaicha
(Roasted rice, green tea - 200ml)

Mugicha
(Refreshing Barley tea served chilled - 200ml)

12.5% SERVICE

masu