

# Today's Omakase Example

This is IZAKAYA MASUYA special Omakase Set Menu example. Menu items may change depending on the season and seasonal ingredients.



# Today's Omakase Sakura

\$70 per person & Minimum 2 people

## ENTRÉE

お惣菜

CHAWANMUSH (EGG CUSTARD)

SMOKED EDAMAME

SPINACH OHITASHI

## TEMARI-SUSHI

手鞠寿司

- KING-PRAWN (Japan)
- SALMON(Tasmania)
- SNAPPER (NZ)
- BLUE FIN TUNA (NZ)
- FRESH MACKEREL (Wollongong)
- CUTTLEFISH (SA)
- KINGFISH (SA)
- ABURI SALMON (NZ)
- VEGETABLE

(Chef's choices. 5 different kind of sushi)

## IBUSHI (SMOKE-INFUSED)

燻し

TACHIUO

CHAR-GRILLED WAGYU BEEF

SMOKED POTATO SALADA

## JAPANESE TEMPURA

天麩羅

PRAWN

WHITING

CUTTLEFISH

ZUCCHINI

## SHABU-SHABU HOT POT

しゃぶしゃぶとラーメン

PORK BELLY, ENOKI, SHITAKE

CHINESSE CABBAGE, SHALLOT, RAMEN NOODLE

## DESSERT

デザート

AZUKI RICE CAKE, BLACK PUDDING, TODAY'S FRUITS

# Today's Omakase Matsu

\$58 per person

## ENTRÉE

お惣菜

CHAWANMUSH (EGG CUSTARD)  
SMOKED EDAMAME  
SPINACH OHITASHI

## TEMARI-SUSHI

手鞠寿司

- KING-PRAWN (Japan)
  - SALMON(Tasmania)
  - SNAPPER (NZ)
  - BLUE FIN TUNA (NZ)
  - FRESH MACKEREL (Wollongong)
  - CUTTLEFISH (SA)
  - KINGFISH (SA)
  - ABURI SALMON (NZ)
  - VEGETABLE
- (Chef's choices. 5 different kind of sushi)

## IBUSHI (SMOKE-INFUSED)

燻し

TACHIUO  
CHAR-GRILLED WAGYU BEEF  
SMOKED POTATO SALAD

## JAPANESE TEMPURA

天麩羅

PRAWN  
WHITING  
CUTTLEFISH  
ZUCCHINI

## OSHOKUJI

お食事

SALMON CHAZUKE

## DESSERT

デザート

AZUKI RICE CAKE  
BLACK PUDDING  
TODAY'S FRUITS