

M A S Ū

P R I V A T E O M A K A S E

AN EXCLUSIVE OMAKASE EXPERIENCE
AT YOUR OWN TABLE

THE ESSENCE

OMAKASE EXPERIENCE

€3.500

FOR UP TO 12 GUESTS

Six-course omakase.
Seasonal nigiri and signature creations.
Pure, precise and complete.



6-COURSE OMAKASE MENU

Seasonal nigiri and creations.



PREMIUM SEASONAL FISH

Market-fresh selection.



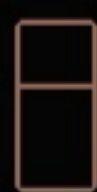
SEASONAL INGREDIENTS

The best of the season.



PRIVATE CHEF PREPARATION

Prepared and served at your table.



FULL SERVICE INCLUDED

Setup, service and cleanup.



THE EXCELLENCE

PREMIUM OMAKASE EXPERIENCE

€4.400

FOR UP TO 12 GUESTS

A5 Kagoshima Wagyu, fresh wasabi root
and exceptional seasonal ingredients.
The highest expression of MASŪ.



7-COURSE PREMIUM OMAKASE MENU

A refined sequence of rare creations.



JAPANESE A5 KAGOSHIMA WAGYU

Imported directly from Kagoshima.



FRESH WASABI ROOT

Freshly grated.



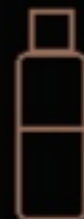
N25 CAVIAR

Available as an optional extra.



EXCEPTIONAL INGREDIENTS

Fish, seafood and delicacies from Japan
and beyond.



FULL EXPERIENCE

Preparation, service and cleanup. Wine pairing
is available as an optional extra.



M A S Ū . W H E R E V E R Y O U A R E .