

M A S Ū

PRIVATE OMAKASE

AN EXCLUSIVE OMAKASE EXPERIENCE
AT YOUR OWN TABLE

THE ESSENCE OMAKASE EXPERIENCE

€3.500

FOR UP TO 12 GUESTS

Food cost not included.
Calculated separately depending on guest count
and final menu.

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

Food cost not included.
Calculated separately depending on guest count
and final menu.

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.

