

SUSHI & SASHIMI

DELUXE HOUSE SPECIAL

Chef's recommended signature dish - top quality sushi, sashimi, maki rolls served on a traditional sushi boat

Small \$75 | Large \$105

SUSHI

Chef's selection of assorted (or salmon only) nigiri & maki rolls

Entrée \$18 | Main \$28

SASHIMI

Assorted (or salmon only) raw fish slices with wasabi & soya

Entrée \$19 | Main \$30

MORIAWASE

Combination of sushi, sashimi & seaweed rice rolls

\$32

HOUSE SPECIAL

Combination of sushi, sashimi, fresh oysters & seaweed rolls

\$62

SUSHI COMBO

20 pieces nigiri sushi, 4 pieces thick rolls & 6 pieces thin rolls

\$58

UNAGI SUSHI

6 pieces grilled eel on top of vinegared rice

\$22

INARI SUSHI

4 pieces of sweet bean curd with seasoned vinegared rice

\$12

ABURI SALMON SUSHI

5 pieces of flame seared salmon belly sushi & spicy mayonnaise

\$22



Large Deluxe House Special



Aburi Salmon Sushi

SUSHI MAKI

CALIFORNIA ROLL

Crab meat, cucumber, avocado, carrot & mayo

\$12

DELUXE CALIFORNIA ROLL

Fresh salmon, cucumber, avocado & flying fish roe

\$14

SAPPORO MAKI

8 pieces inside out rolls with fresh tuna, cucumber, avocado & flying fish roe

\$16

SPICY SALMON (OR TUNA) ROLL

6 pieces inside out rolls with fresh salmon or raw tuna, cucumber & spicy mayo

\$14

AVOCADO EBI ROLL

Inside out rolls with prawn, cucumber, avocado & mayo

\$15

TERIYAKI CHICKEN ROLL

Teriyaki chicken, cucumber & avocado

\$14

TEMPURA PRAWN ROLL

Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo

\$20

SOFT SHELL CRAB ROLL

Inside out rolls with deep fried soft shell crab, cucumber, avocado, flying fish roe & spicy mayonnaise

\$22

HOSO MAKI

Small vegetable seaweed rice rolls

\$6



Teriyaki Chicken Roll

California Roll



Tempura Prawn Roll

***Images may vary and are only for illustration purposes **Please notify us of any dietary requirements or allergies**

ENTRÉE



Gyoza



Takoyaki



Kaki Fry



Agedashi Tofu

MISO SHIRU

Traditional soy bean soup

\$6

GYOZA

6pcs pan fried pork and cabbage dumplings

\$12

BEEF TATAKI

Raw beef slices in garlic and wine sauce served with raw egg

\$16

TAKOYAKI

6pcs octopus pancake balls topped with Japanese BBQ sauce, mayo & shaved bonito flakes

\$14

HARUMAKI

5pcs mini seafood (or vegetable) spring rolls

\$8

OKONOMIYAKI

Seafood & vegetable pancake topped with shaved bonito flakes served with Japanese BBQ sauce & mayo

\$13

YAKITORI

3pcs chicken skewers with teriyaki sauce

\$12

NASU DENGAKU

Grilled eggplant with sweet miso paste

\$12

AGEDASHI TOFU

Crispy fried tofu served with shaved bonito flakes in ginger & light soya sauce

\$12

TEMPURA

Prawn, fish & vegetables in light batter

\$16

TUNA TATAKI

Lightly seared fresh tuna slices with garlic & wine sauce

\$20

NAMAKAKI

4pcs fresh oysters with lemon ponzu sauce

\$16

SOFT SHELL CRAB

Deep fried soft shell crab served with spicy mayo & salad

\$14

KAKI FRY

4pcs deep fried crumbed oyster with Japanese BBQ sauce & mustard

\$18

CROQUETTE

2pcs deep fried Japanese vegetable potato cake with Japanese BBQ sauce

\$12

GARLIC MUSSEL

6pcs pan fried mussel in garlic butter with vegetables

\$18

MAINS

BENTO \$28

Traditional Japanese meal box served with chicken, tempura, sashimi, rice and other delicacies

SEAFOOD BENTO \$30

A variety of seafood served in a Japanese meal box

SEAFOOD TEPPANYAKI \$34

Prawns, scallop, fish, mussel and squid cooked in garlic butter served on hot plate

GARLIC PRAWN TEPPANYAKI \$34

Prawn sautéed in garlic butter with vegetables served on a hot plate

WAFU STEAK \$34

Succulent beef eye fillet cooked in homemade fruity wafu sauce with vegetables served on a hot plate

YAKIZAKANA \$26

Grilled fish of the day with teriyaki sauce served with salad

TERIYAKI CHICKEN \$24

Braised chicken thigh fillet cooked in our homemade teriyaki sauce served with vegetables

TERIYAKI BEEF \$26

Sliced porterhouse beef cooked in our homemade teriyaki sauce served with vegetables

TONKATSU \$26

Fried crumbed pork served with Japanese BBQ sauce and salad

TATSUTA AGE \$24

Deep fried marinated chicken with garlic and ginger served with salad

TOFU STEAK \$22

Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate

TEMPURA MORIAWASE \$30

Deep fried prawns, fish and vegetables in light batter served with dipping sauce

TEMPURA PRAWNS (8PCS) \$32

Deep fried prawns in light batter served with dipping sauce

CHICKEN KATSU \$24

Fried crumbed chicken served with Japanese BBQ sauce and salad



Yakizakana



Wafu Steak



Teriyaki Chicken



Tempura Prawns (8pcs)

***Images may vary and are only for illustration purposes

Please notify us of any dietary requirements or allergies

RICE & NOODLES



Una Don



Tori Don



Chicken Katsu Curry



Kaiso Salad

UNA DON

Grilled eel on rice with a thick & sweet soya sauce

\$20

ZAKANA DON

Grilled salmon with teriyaki sauce on rice

\$18

TORI DON

Grilled chicken with teriyaki sauce served on rice

\$16

YAKINIKU DON

Tender beef slices and onion with fruity wafu sauce on rice

\$18

BEEF CURRY DON

Sliced beef, carrot and potato cooked in Japanese curry on rice

\$18

OYAKO DON

Chicken, egg and onion cooked with sukiyaki sauce on rice

\$16

KATSU DON

Crumbed pork, egg and onion cooked with sukiyaki sauce on rice

\$18

CHICKEN KATSU CURRY DON

Crumbed chicken with Japanese curry on rice

\$18

YAKISOBA

Stir fried thick noodle with vegetables in Japanese sauce

Beef \$ 18 | Prawns \$20

NABEYAKI UDON

Soup noodle topped with chicken, vegetables, soft poached egg & tempura prawn

\$20

SIDE ORDERS

EDAMAME

Boiled soy beans

\$8

YASAI ITAME

Stir fried mixed vegetables

\$16

KAISO SALAD

Japanese seaweed salad

\$8

BROCCOLI SALAD

Cold broccoli with sesame dressing

\$10

YAKI MESHU

Fried rice with egg & vegetables

\$16

GOHAN

Steamed rice

\$3

BANQUET MENUS

(Min 2 people)

CHIBA SET

\$40/person

MISO SOUP
CALIFORNIA ROLL & HOSOMAKI
GYOZA (Pork & cabbage dumplings)
HARUMAKI (Mini seafood spring rolls)
TEMPURA (Prawn & vegetables in light batter)
TERIYAKI (Choice of chicken, beef or fish served with rice)
GREEN TEA ICE-CREAM
JAPANESE TEA

MATSUYA SET

\$45/person

MISO SOUP
NIGIRI SUSHI & CALIFORNIA ROLL
GYOZA (Pork & cabbage dumplings)
YAKITORI (Chicken skewers with teriyaki sauce)
TEMPURA (Prawn & vegetables in light batter)
TEPPANYAKI (Choice of seafood or eye fillet beef served with rice)
GREEN TEA ICE-CREAM
JAPANESE TEA

SAPPORO SET

\$50/person

MISO SOUP
SUSHI & SASHIMI (Tuna & salmon)
KAISO SALAD (Japanese seaweed salad)
GYOZA (Pork & cabbage dumplings)
NAMAKAKI (Fresh oysters) or KAKI FRY (Fried crumbed oysters)
TEMPURA (Prawn & vegetables in light batter)
TABLE TOP COOKING
(Choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with rice)
GREEN TEA ICE-CREAM
JAPANESE TEA



Matsuya set

Images may vary and are only for illustration only.

VEGETARIAN MENU



Avocado Maki



Vegetarian Curry Rice



Croquette



Nasu Dengaku

SUSHI BAR SPECIALS

MIXED VEGETABLE SUSHI

\$28

Combination of vegetables nigiri sushi & seaweed rice rolls

CALIFORNIA ROLL

\$12

Carrot, avocado & cucumber seaweed rice rolls

INARI SUSHI

\$12

Sweet bean curd rice rolls

HOSO MAKI

\$6

Mixed small vegetable seaweed rice rolls

KAPPA MAKI

\$6

Small seaweed rice rolls with cucumber

AVOCADO MAKI

\$6

Small seaweed rice rolls with avocado

ENTRÉE

HARUMAKI

\$8

5pcs mini vegetable spring rolls

CROQUETTE

\$12

2pcs Japanese style crumbed creamy vegetable potato cakes

TEMPURA

\$16

Mixed vegetables deep-fried in light batter served with dipping sauce

AGEDASHI TOFU

\$12

Deep fried tofu with light soy sauce

NASU DENGAKU

\$12

Grilled eggplant with sweet miso paste

BROCCOLI SALAD

\$10

Cold broccoli with sesame dressing

RICE & NOODLE DISHES

CURRY RICE

\$16

Vegetables & bean curds in Japanese curry on rice

YAKISOBA

\$15

Stir fried thick noodles with vegetables in Japanese sauce

YASAI UDON

\$15

Mixed vegetables on udon noodle soup

Allergy & dietary needs: we are unable to serve meals for fish/seafood allergy customers. May contain small traces of BONITO (Fish stock).

VEGETARIAN MENU

MAIN COURSE

BENTO

Traditional Japanese meal box served with a selection of vegetables

\$28

TOFU STEAK

Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate

\$22

TEMPURA

Deep fried vegetables in light batter

\$26

YASAI ITAME

Stir fried mixed vegetables

\$16

SOUP

MISO SHIRU

Soya bean soup

\$6

SIDE ORDER

KAISO SALAD

Japanese seaweed salad

\$8

EDAMAME

Boiled soy beans

\$8

YAKI MESHI

Fried rice with egg & vegetables

\$16

GOHAN

Steamed rice

\$3

BANQUET (Minimum for 2 people)

ZEN SET

\$42/person

MISO SHIRU

Soya bean soup

SUSHI & CALIFORNIA ROLL

Vegetable & egg sushi & seaweed rice rolls

KAISO SALAD

Japanese seaweed salad

CROQUETTE

Crumbed potato cake

TEMPURA

Deep fried vegetables in light batter

TOFU STEAK

Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate with rice

GREEN TEA ICE-CREAM

JAPANESE TEA



Hosomaki



Edamame



Kaiso Salad



Tofu Steak

LUNCH MENU

(Available 12:00noon - 3:00pm)



LUNCH BOX

BENTO

Sashimi, deep fried tofu, teriyaki chicken, tempura, rice

\$20

SUSHI & SASHIMI

SUSHI

8 pieces of nigiri sushi & 4 pieces of sushi rolls

\$20

SASHIMI

12 pieces of sashimi with rice

\$20

CALIFORNIA ROLL

8 pieces

\$12

MORIAWASE

Combination of sushi, sashimi & assorted maki rolls

\$22

RICE BOWL

TORI DON

Teriyaki chicken on rice

\$14

OYAKO DON

Chicken, egg & onion with sukiyaki sauce on rice

\$14

ZAKANA DON

Grilled salmon with teriyaki sauce on rice

\$16

YAKINIKU DON

Beef and onion with fruity wafu sauce on rice

\$16

KATSU DON

Crumbed pork, egg & onion with sukiyaki sauce on rice

\$16

BEEF CURRY DON

Beef, carrot & potato with Japanese curry on rice

\$16

CHICKEN KATSU CURRY DON

Crumbed chicken with Japanese curry on rice

\$16

NOODLE

YAKISOBA

Beef & vegetable fried noodles

\$16

NIKU UDON

Beef & vegetable udon noodle soup

\$16

YASAI UDON

Mixed vegetable on udon noodle soup

\$14

****Images may vary and are only for illustration purposes*

****Please notify us of any dietary requirements or allergies****

TABLE TOP COOKING

(available on request only)
(minimum 2 orders)

SUKIYAKI

Sliced beef & vegetables cooked in an oiled pan with sukiyaki sauce and raw egg for dipping

\$28/Person

SHABU SHABU

Beef & vegetables cooked in a Dashi fish broth. Served with ponzu & sesame dipping sauce

\$28/Person

YOSENABE

Seafood hot pot. Prawns, fish, shellfish & vegetables cooked in a Dashi fish stock

\$32/Person

EXTRA PORTIONS

PORTERHOUSE BEEF

\$20

MIXED VEGETABLES

\$20

UDON NOODLE

\$8

DESSERTS

TEMPURA BANANA & VANILLA ICE CREAM

\$10

DAIFUKU

Japanese rice cake with assorted fillings served with vanilla ice-cream & fruit

\$10

DORAYAKI

Japanese red bean pancake served with vanilla ice-cream & fruit

\$10

FRESH FRUIT PLATTER

\$8

With vanilla ice-cream

\$10



We are unable to serve meals for fish / seafood allergy customers

DESSERT MENU

Vanilla
香草

Red Bean
紅豆

Green Tea
綠茶

Mango
芒果

Black Sesame
黑芝麻

\$5.00 PER SLICE

**HAVE A WONDERFUL ICE CREAM
AFTER YOUR MEAL!**

