

MATSUMOTO'S SPECIALITY



Deluxe House Special



Jyo Sushi



Seared Wagyu Beef Sushi



Aburi Salmon Sushi



Tempura Banana

DELUXE HOUSE SPECIAL Chef's recommended signature dish – top quality sushi, sashimi, maki rolls served on a traditional sushi boat *regular (for 2)* \$65
large (for 3) \$92

DELUXE SASHIMI Premium selection of sashimi (Hokkaido scallop, surf clam, tuna, salmon belly, king fish belly, oyster and tobiko) *entrée* \$24
main \$34

WAGYU BEEF SUSHI 2 pieces flame-seared marble beef sushi \$9

JYO SUSHI Premium selection of sushi (flame-seared scallop & salmon, tuna, eel, prawn, tobiko, surf clam & sushi rolls) \$28

ABURI SALMON SUSHI 3 pieces of flame-seared salmon belly sushi \$11

YUZU SALMON TATAKI Seared salmon served with Japanese pomelo dressing \$18

HAMACHI KAMA Grilled yellow tail's collar with salt or teriyaki (subject to availability) \$22

TOFU SALAD Fresh tofu salad with sesame dressing \$10

CHEF'S SELECTION BANQUET (min for 2 people) \$58 pp

1. **TOBIKO SALAD** (mixed greens topped with avocado, meat, flying fish roe & mayo)
2. **MISO SOUP**
3. **SUSHI BAR SPECIALS**
(flame-seared salmon & scallop sushi, tuna & salmon sashimi & salmon sushi rolls)
4. **NAMAKAKI** (fresh oyster) or **KAKI FRY** (fried crumbed oyster)
5. **GARLIC PRAWN TEPPANYAKI**
6. **WAGYU BEEF SUKIYAKI OR SHABU SHABU**
(table top cooking served with rice or udon noodle)
7. **FRESH FRUIT PLATTER** or **TEMPURA BANANA WITH GREEN TEA ICE-CREAM**
8. **COFFEE OR JAPANESE TEA**

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

SUSHI & SASHIMI



Sashimi



Moriawase

SUSHI MAKI



California Roll



Soft Shell Crab Sushi Roll



Peking Duck Temaki

SUSHI	<i>entrée</i>	\$15
Chef's selection of assorted (or salmon only) nigiri & maki rolls		
	<i>main</i>	\$25
SASHIMI	<i>entrée</i>	\$15
Assorted (or salmon only) raw fish slices with wasabi & soya		
	<i>main</i>	\$28
MORIAWASE		\$30
Combination of sushi, sashimi & seaweed rice rolls		
HOUSE SPECIAL (for 2)		\$55
Combination of sushi, sashimi, fresh oyster & seaweed rolls		
SUSHI COMBO (for 2)		\$52
20 pieces nigiri sushi, 4 pieces thick rolls & 6 pieces thin rolls		
UNAGI SUSHI		\$18
6 pieces grilled eel on top of vinegared rice		
INARI SUSHI		\$8
4 pieces of sweet bean curd with seasoned vinegared rice		
CHIRASHI SUSHI		\$18
Assorted sashimi, prawn, egg, pickles on a bed of sushi rice		
CALIFORNIA ROLL		\$10
Crab meat, cucumber, avocado, carrot & mayo		
DELUXE CALIFORNIA ROLL		\$11
Fresh salmon, cucumber, avocado, flying fish roe & mayo		
MATSU MAKI		\$12
8 pieces inside out rolls with fresh tuna, cucumber, avocado & flying fish roe		
SPICY SALMON ROLL		\$11
6 pieces inside out rolls with fresh salmon, cucumber, avocado & spicy mayo		
AVOCADO EBI ROLL		\$12
Inside out rolls with prawn, cucumber, avocado & mayo		
TERIYAKI CHICKEN ROLL		\$10
Teriyaki chicken, cucumber & avocado		
IKA TERI ROLL		\$11
Spicy squid, cucumber & avocado		
TEMPURA PRAWN ROLL		\$14
Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo		
SOFT SHELL CRAB ROLL		\$16
Inside out rolls with deep fried soft shell crab, cucumber, avocado & spicy mayo		
TEMAKI		\$14
3 pieces of cone shaped sushi hand rolls with assorted fillings		
PEKING DUCK TEMAKI		\$5
Cone shaped hand roll filled with tasty peking duck		
HOSO MAKI		\$4
Small vegetable seaweed rice rolls		

*A-la-carte sushi menu available on request

SOUP



Miso Shiru

ENTRÉE



Takoyaki



Tuna Tataki



Okonomiyaki



Gyutan

MISO SHIRU	Traditional soya bean soup	\$4
OSUIMONO	Fish, chicken, seaweed & mushroom clear soup	\$5
GYOZA	Pan fried pork and cabbage dumplings	\$10
BEEF TATAKI	Raw beef slices in garlic and wine sauce served with raw egg	\$12
HARUMAKI	Mini seafood spring rolls	\$7
YAKITORI	Chicken skewers with teriyaki sauce	\$10
OKONOMIYAKI	Seafood & vegetable pancake topped with shaved bonito served with Japanese BBQ sauce & mayo	\$10
MUSHROOM BUTTERYAKI	Fresh enoki, shitake mushroom sautéed in garlic butter	\$10
NASU DENGAKU	Fried eggplant with sweet miso paste	\$9
AGEDASHI TOFU	Crispy fried tofu served with shaved bonito in ginger & light soya sauce	\$9
TAKOYAKI	Octopus balls topped with Japanese BBQ sauce, mayo & shaved bonito	\$9
TEMPURA	Prawn, fish & vegetables in light batter	\$13
TUNA TATAKI	Lightly seared fresh tuna slices with garlic & wine sauce	\$18
NAMAKAKI	Fresh oysters with lemon ponzu sauce (4pcs)	\$12
HORENSO	Cold spinach with sesame sauce topped with bonito flakes	\$9
TEBASAKI	Grilled spicy chicken wings	\$9
SOFT SHELL CRAB KARAAGE	Deep fried soft shell crab in light batter served with salad & chilli mayo	\$12
KAKI FRY	Deep fried crumbed oyster with Japanese BBQ sauce & mustard	\$12
CROQUETTE	Deep fried Japanese vegetable potato cake with Japanese BBQ sauce	\$8
IKA GESO AGE	Deep fried spicy squid tentacles	\$11
TAKOSU	Vinegared sliced octopus topped with seaweed salad	\$12
GYUTAN	Grilled slices of ox tongue	\$14

MAINS



Seafood Bento



Seafood Teppanyaki



Tonkatsu

TABLE TOP COOKING (minimum 2 orders)



Shabu Shabu

EXTRA PORTIONS



Wagyu Beef

BENTO Traditional Japanese meal box served with chicken, tempura, sashimi, rice and other delicacies	\$25
SEAFOOD BENTO A variety of seafood served in in Japanese meal box	\$26
SEAFOOD TEPPANYAKI Prawns, scallop, fish, mussel and squid cooked in garlic butter served on hot plate	\$28
WAFU STEAK Succulent beef eye fillet cooked in homemade fruit Wafu sauce served on hot plate	\$28
YAKIZAKANA Grilled fish of the day with teriyaki sauce served with salad	\$23
TERIYAKI CHICKEN Tender thigh fillet cooked in our homemade teriyaki sauce	\$20
TERIYAKI BEEF Sliced porterhouse beef cooked in our homemade teriyaki sauce	\$22
TONKATSU Thick tender pork loin coated with bread crumbs served with salad	\$22
CHICKEN KARAAGE Chicken thigh fillet deep fried & seasoned in a ginger batter served with salad	\$20
TEMPURA MORIAWASE Assorted vegetables, fish & prawns deep fried in tempura batter	\$24
PRAWN TEMPURA (8 pieces)	\$25
TOFU STEAK Fried bean curd cooked in teriyaki sauce with mushrooms and onion served on hot plate	\$18
SUKIYAKI Sliced beef and vegetables cooked in an oiled pan with sukiyaki sauce and eggs for dipping	
Porterhouse beef	\$24 pp
Wagyu beef	\$45 pp
SHABU SHABU Beef & vegetables cooked in a Dashi fish broth. Served with dipping sauce	
Porterhouse beef	\$24 pp
Wagyu beef	\$45 pp
YOSENABE Seafood hot pot. Prawns, fish, shellfish & vegetable cooked in a Dashi fish stock	\$28 pp
WAGYU BEEF	\$35
PORTERHOUSE BEEF	\$16
MIXED VEGETABLES	\$16
UDON NOODLE	\$4

RICE & NOODLES



Unadon



Nabeyaki Udon

SIDE ORDERS



Yasai Itami

DESSERTS



Fresh Fruit Platter

UNADON Grilled eel on rice with a thick & sweetened soya sauce		\$17
GYUDON Sliced beef, onion & carrot cooked with sukiyaki sauce on rice		\$13
YAKINIKU DON Tender beef slices and onion with fruity wafu sauce on rice		\$13
BEEF CURRY RICE Sliced beef, carrot and potato cooked in Japanese curry on rice		\$14
OYAKO DON Chicken, egg and onion cooked with sukiyaki sauce on rice		\$13
KATSU DON Crumbed pork, egg and onion cooked with sukiyaki sauce on rice		\$14
BEEF CURRY UDON Japanese beef curry on udon noodle		\$15
CHICKEN KATSU CURRY DON Crumbed chicken with Japanese curry on rice		\$15
YAKISOBA Stir fried thick noodle with vegetables in Japanese noodle sauce	<i>Beef</i>	\$14
	<i>Prawns</i>	\$18
NABEYAKI UDON Soup noodle in a pot, topped with chicken, vegetables, soft poached egg & tempura prawn		\$17
SEAFOOD RAMEN Imported Japanese thin noodles in miso soup topped with mixed seafood & vegetables		\$17
EDAMAME Boiled soy beans in the pod		\$5
YASAI ITAMI Stir fried mixed vegetables		\$14
KAISO SALAD Japanese seaweed salad		\$6
HOUSE SALAD Mix greens with Wafu dressing		\$6
IKA SALAD Spicy squid salad		\$9
YAKIMESHI Teppanyaki fried rice with egg	<i>Vegetables</i>	\$12
	<i>Seafood</i>	\$14
GOHAN Steamed rice		\$2
MINI UDON Plain udon noodle in soup		\$6
DAIFUKU Japanese rice cake with assorted fillings served with vanilla ice-cream and fruit		\$8
DORAYAKI Japanese red bean pancake served with vanilla ice-cream and fruit		\$8
TEMPURA BANANA & VANILLA ICE-CREAM		\$8
FRESH FRUIT PLATTER (*add \$1 for vanilla ice-cream, \$2 for Green Tea ice-cream)		\$8
DESSERT MORIAWASE Green Tea ice-cream with red bean paste, homemade agar jelly, Japanese rice cake & fruit		\$10

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

BANQUET MENUS (min 2 person)



Jyo Sushi



Harumaki



Kaki Fry



Tempura



Green Tea Ice-Cream

CHIBA SET

\$35 / person

1. MISO SOUP
2. CALIFORNIA ROLL & HOSOMAKI
3. GYOZA (Pork & cabbage dumplings)
4. HARUMAKI (Mini seafood spring rolls)
5. TEMPURA (Prawn & vegetables in light batter)
6. TERIYAKI (Choice of chicken or beef served with rice)
7. GREEN TEA ICE-CREAM with red bean paste
8. COFFEE OR JAPANESE TEA

SAPPORO SET

\$42 / person

1. MISO SOUP
2. NIGIRI SUSHI & CALIFORNIA ROLL
3. GYOZA (Pork & cabbage dumplings)
4. YAKITORI (Chicken skewers with teriyaki sauce)
5. TEMPURA (Prawn & vegetables in light batter)
6. TEPPANYAKI (Choice of seafood or eye fillet beef served with rice)
7. GREEN TEA ICE-CREAM with red bean paste
8. COFFEE OR JAPANESE TEA

MATSUMOTO SET

\$46 / person

1. MISO SOUP
2. SUSHI & SASHIMI (Tuna & salmon)
3. KAISO SALAD (Japanese seaweed salad)
4. GYOZA (Pork & cabbage dumplings)
5. NAMAKAKI (Fresh oysters) or KAKI FRY (Fried crumbed oysters)
6. TEMPURA (Prawn & vegetables in light batter)
7. TABLE TOP COOKING (Choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with rice)
8. FRESH FRUIT & GREEN TEA ICE-CREAM
9. COFFEE OR JAPANESE TEA

Vegetarian Set available \$32 / person

SET LUNCH (with miso soup)



RICE BOWL SETS (with miso soup)



NOODLE SET



Lunch menu (available 11:30 am – 3:00 pm except Sunday & public holiday)

SUSHI	8 pieces of nigiri sushi & 4 pieces of sushi rolls	\$15
SASHIMI	12 pieces of sashimi with rice	\$16
CALIFORNIA ROLL	8 pieces	\$10
MORIAWASE	Combination of sushi, sashimi & assorted maki rolls	\$18
HOUSE BENTO	Sashimi, deep fried tofu, teriyaki chicken, tempura, rice	\$17
DELUXE BENTO	Sushi, sashimi, California roll, seaweed salad, chicken karaage, tempura	\$19
CHICKEN KARAAGE SET	Fried chicken thigh fillet & salad, served with rice & pickles	\$15
TEMPURA SET	Prawn, fish and vegetables tempura served with rice & pickles	\$15
TORI DON	Teriyaki chicken on rice	\$11
OYAKO DON	Chicken, egg & onion with sukiyaki sauce on rice	\$11
GYU DON	Beef, carrot & onion with sukiyaki sauce on rice	\$12
YAKINIKU DON	Beef and onion with fruity wafu sauce on rice	\$12
KATSU DON	Crumbed pork, egg & onion with sukiyaki sauce on rice	\$13
BEEF CURRY RICE	Beef, carrot & potato with Japanese curry on rice	\$12
CHICKEN KATSU CURRY	Crumbed chicken with Japanese curry on rice	\$13
YAKISOBA	Beef & vegetable fried noodles with miso soup	\$12
SEAFOOD UDON	Seafood & vegetable udon noodle soup	\$15
NIKU UDON	Beef & vegetable udon noodle soup	\$13
YASAI UDON	Mixed vegetables udon noodle soup	\$11
BEEF CURRY UDON	Japanese beef curry on udon with miso soup	\$13

VEGETARIAN MENU



Gohan & Miso Soup



Agedashi Tofu



Tofu Steak



Nasu Dengaku



Danyaki

SUSHI BAR SPECIALS

MIXED VEGETABLE SUSHI Combination of vegetables nigiri sushi & seaweed rice rolls	\$25
CALIFORNIA ROLL Carrot, avocado & cucumber seaweed rice rolls	\$10
FUTO MAKI Vegetarian seaweed rolls with egg, cucumber, ginger & Japanese pickles	\$10
INARI SUSHI Sweet bean curd rice rolls	\$8
HOSO MAKI Small vegetable seaweed rice rolls	\$4
KAPPA MAKI Small seaweed rice rolls with cucumber	\$4
AVOCADO MAKI Small seaweed rice rolls with avocado	\$4
TEMAKI SUSHI Cone shaped hand rolls with variety of fillings	\$14

SUSHI A-LA-CARTE (2 pieces per order)

TAMAGO (Egg omelette)	\$5
AVOCADO	\$4
CUCUMBER	\$4
KAISO (Seaweed)	\$4
HORENSO (Spinach)	\$5

ENTRÉE

CROQUETTE Japanese style crumbed creamy vegetable potato cakes	\$8
HIYAYAKKO Fresh cold bean curd with ginger & soya sauce	\$7
TEMPURA Mixed vegetables deep-fried in light batter served with ginger & radish dipping sauce	\$11
AGEDASHI TOFU Fried bean curds with light soya sauce	\$9
NASU DENGAKU Grilled eggplant with soya bean paste	\$9
HORENSO Cold spinach with sesame sauce	\$9
MUSHROOM BUTTERYAKI A combination of mushrooms sautéed in garlic butter	\$10

RICE & NOODLE DISHES

CURRY RICE Vegetables & bean curds in Japanese curry on rice	\$14
YAKISOBA Fried noodles with vegetables	\$14
YASAI UDON Mixed vegetables udon noodle soup	\$12

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

May contain small traces of BONITO (Fish stock) in our cooking.

BONITO is widely used in Japanese cooking.

VEGETARIAN MENU



California Roll



Kaiso Salad



Edamame



Hosunaki



Croquette

MAIN COURSE

BENTO Traditional Japanese meal box served with selection of vegetables	\$25
TOFU STEAK Deep fried bean curds cooked in teriyaki sauce with mushrooms & onions served on hot plate	\$18
TEMPURA Deep fried vegetables in light batter	\$18
YASAI ITAME Stir fried mixed vegetables	\$14

SOUP

MISO SHIRU Soya bean paste soup	\$4
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SIDE ORDER

KAISO SALAD Japanese seaweed salad	\$6
HOUSE SALAD Mixed greens with Wafu dressing	\$6
EDAMAME Boiled soy beans in the pod	\$5
YAKI MESHI Vegetable teppanyaki fried rice with egg	\$12
GOHAN Steamed rice	\$2

BANQUET (Minimum for 2 people)

ZEN SET	\$34 / person
1. MISO SHIRU (Soya bean paste soup)	
2. SUSHI & CALIFORNIA ROLL (Vegetable & egg sushi & seaweed rice rolls)	
3. HORENSO (Cold spinach with sesame dressing)	
4. CROQUETTE (Crumbed potato cake)	
5. TEMPURA (Deep fried vegetables in light batter)	
6. TOFU STEAK (Bean curds cooked in teriyaki sauce with mushrooms and onions on hot plate)	
7. YAKI MESHI (Vegetable fried rice)	
8. GREEN TEA ICE-CREAM	
9. COFFEE OR JAPANESE TEA	

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PARTY PLATTERS (Take Away Only)



Hot Food Platter



Tempura



Maki Sushi Platter



Nigiri + California Roll Platter



Nigiri Platter



Sashimi + California Roll Platter

HOT FOOD PLATTERS

30 pcs	6 pcs YAKITORI	\$46
	12 pcs GYOZA	
	12 pcs HARUMAKI	
40 pcs	8 pcs YAKITORI	\$58
	16 pcs GYOZA	
	16 pcs HARUMAKI	

TEMPURA

Combination of Prawn, Fish & Vegetables Tempura

30 pcs	\$45
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Please enquire for other platter options

SUSHI PLATTERS

MAKI

Combination of Seafood, Chicken, Veg & Seaweed Rice Roll

44 pcs	\$35
60 pcs	\$45
78 pcs	\$55

NIGIRI SUSHI + CALIFORNIA ROLL

30 pcs	\$48
40 pcs	\$58
50 pcs	\$68

NIGIRI SUSHI

30 pcs	\$54
40 pcs	\$64
50 pcs	\$74

SASHIMI + NIGIRI + CALIFORNIA ROLL

50 pcs	\$75
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