

Appetizers

Sushi	(S) 7pcs / (L) 12pcs	Variety of raw fish on Sushi rice & Seaweed (Nori) Rolls	(S)\$15/(L)\$24
Sashimi	(S) 9pcs / (L) 17pcs	Variety of sliced fresh raw fish	(S)\$16/(L)\$26
Sushi and Sashimi Platter		A combination Platter of Sushi & Sashimi & Seaweed (Nori) Rolls	\$25
Sushi and Sashimi Deluxe		A combination Deluxe of Sushi & Sashimi & Seaweed (Nori) Rolls Salmon/Tuna/Salmon & Tuna only EXTRA \$2(S)/\$4(L)/\$3(Platter)/\$5(Deluxe)	\$46
Grilled Sushi	6pcs	Grilled Salmon & Grilled White Fish Sushi	\$16
Cone-Shape		Raw Tuna & Avocado Cooked Tuna & Avocado	\$ 5
Or		Salmon & Avocado Vegetarian	\$ 5
Hand Roll		Prawn Tempura & cucumber Grilled Eel & Cucumber	\$ 7
		Prawn Tempura & Salmon & Avocado	\$ 7
Maki	16pcs	Avocado Salmon Raw Tuna Cooked Tuna	\$ 9.9
<i>Hosomaki</i>		Cucumber Carrot Plain Rice Pickled radish	
A LA CARTE SUSHI		Salmon Raw Tuna King Fish Cooked tuna Cooked Prawn	\$ 5.5
<i>Nigiri Sushi</i> (2pcs/each item)		Flying Fish Roe Eel Scallop Spicy Salmon Spicy Raw Tuna Calamari	\$6.5
Sushi Rolls	8pcs		
<u><i>Futomaki</i></u> (veg)		Inside-out rolls filled with cucumber, carrot, avocado, pickle & coated with sesame seeds	\$12
<u><i>California Roll</i></u>		Inside-out rolls filled with fresh crab meat, salmon, avocado, mayo & coated with flying fish roe	\$13
<u><i>Prawn Tempura Roll</i></u>		Inside-out rolls filled with Tempura Prawn, cucumber, mayo and topping with furikake	\$13
<u><i>Caviar Maki</i></u>		Inside-out rolls with salmon or raw tuna or cooked tuna cucumber, avocado, mayo and topping with fish roes	\$13
<u><i>Spicy cali-roll</i></u>		Inside-out rolls with salmon or raw tuna or cooked tuna with chili mayo, cucumber, avocado and coated with chili powder	\$13
<u><i>Spider Roll</i></u>		Inside-out rolls filled with deep fried soft shell crab, cucumber, avocado, mayo and coated with furikake	\$15
<u><i>Spicy Mayo Fish Tempura Roll</i></u>		Inside-out half cooked salmon with chili mayo coated with batter and chili powder	\$14
<u><i>Grilled Salmon and Scallop Roll</i></u>		Inside-out sushi roll filled with avocado, cucumber and mayo. Topping with salmon, scallop and spring onions	\$20
<u><i>Spicy minced salmon roll</i></u>		Inside-out sushi roll filled with spicy minced Salmon, sesame oil, onion, spring onion and mayo	\$18
<u><i>Grilled double salmon roll</i></u>		Inside-out sushi roll with salmon, avocado, cucumber and mayo	\$20



Soup

Miso soup	Traditional homemade miso soup	\$ 4
Tamago soup	Soup with egg & mushroom	\$ 6
Osuimono	Variety of seafood with seaweed & mushroom	\$ 7

Cold

Horenso (Veg)	Spinach topped with traditional miso sauce	\$ 7
Seaweed Salad (Veg)	Seasoning mixed green seaweed salad, pickle and carrot	\$ 7
Gyu salad	Sliced beef and mixed salad with sesame sauce	\$10
Matsuzaka salad	Fresh salmon, fish roe and avocado mixed green seaweed salad	\$10
Gyu Tataki	Marinated thinly sliced raw beef served with ponzu flavoured soya sauce	\$10
Seafood Salad	Salmon, tuna, prawn, crab meat, caviar with mixed salad and sesame dressing	\$18

Hot

Takoyaki	Popular octopus balls served with bonito flakes and Japanese sauce (5pcs)	\$ 8
Yakitori	Chicken pieces skewered and cooked in our own Teriyaki sauce (3 skewers)	\$10
Renkon Chips	Thinly sliced lotus root chips	\$ 8
Avocado korokke	Deep fried avocado wedges stuffed with chicken mince and vegetables. (2pcs)	\$9
Yasai Korokke (Veg)	Japanese style crumbed creamy vegetable potato cake with salad (2pcs)	\$10
Kani Korokke	Japanese Style crumbed creamy crab potato cake with salad (2pcs)	\$10
Edamame (Veg)	Boiled Edamame (green soy) beans	\$ 7
Harumaki	Japanese style chicken and vegetable spring rolls (5pcs)	\$ 8
Vege Harumaki(Veg)	Japanese style vegetarian spring rolls (5pcs)	\$ 8
Nasu Dengaku (Veg)	Grilled egg plant covered in a sweet miso paste	\$10
Agedashi Tofu	Deep fried bean curd served with Tempura sauce with *Bonito flakes* (optional)	\$ 9
Gyoza	Pan fried chicken or pork and mixed vegetables Japanese dumplings (6 pcs)	\$11
Vege Gyoza (Veg)	Pan fried vegetarian Japanese dumplings (7 pcs)	\$10
Tatsuta Age	Japanese style deep fried marinated pieces of chicken with salad	\$10
Tonkatsu	Deep fried marinated crumbed pork and salad served with Japanese sauce	\$ 9
Kanimushi	Our original steamed crab dumplings (4pcs) (15 minutes waiting time)	\$11
Kaki Fry	Fried Crumbed oysters served with Japanese barbeque sauce (4pcs)	\$11
Una	Grilled Eel in sweet sauce	\$12
Maguro sute-ki (Tuna)	Half-Cooked fresh tuna steak served with home-made sauce and fried leeks	\$18

Tempura

Crab Tempura	Deep fried soft shell crab in light batter and served with salsa sauce	\$12
Prawn Tempura (S) 4pcs / (L) 7pcs	Deep fried prawn in light batter	(S)\$14/(L)\$24
Fish Tempura (S) 4pcs / (L) 7pcs	Deep fried white fish in light batter	(S)\$12/(L)\$21
Mix-Tempura (S) 7pcs / (L) 14pcs	Deep fried prawn, seasonal fish and vegetable in light batter.	(S)\$13/(L)\$24
Vege Tempura (S) 7pcs / (L) 14pcs	Deep fried variety of seasonal vegetable in light batter	(S)\$12/(L)\$22

Main Courses

Steak (Served with Mixed Salad & Sesame Dressing)

Sukiyaki Beef	<i>(Marinated Sliced beef cooked in sukiyaki sauce)</i>	\$25
Gyu Teriyaki	<i>(Eye fillet steak served with homemade teriyaki sauce)</i>	\$26
Kobe Steak	<i>(Eye fillet steak cooked with green garlic butter and soy sauce)</i>	\$26
Wafu Steak	<i>(Eye fillet cooked in fruity wafu sauce, sweet)</i>	\$27

Chicken (Served with Mixed Salad & Sesame Dressing)

Teriyaki Chicken	<i>(Maryland chicken served with homemade teriyaki sauce)</i>	\$25
Garlic Chicken	<i>(Maryland chicken cooked with garlic and Japanese soya sauce)</i>	\$25

Lamb (3PCS) *(Lamb cutlets grilled with green butter and Japanese soya sauce, served with spinach)* **\$28**

Seafood (Served with Mixed Salad & Sesame Dressing)

Sakana (Barramundi Fillet)	<i>(Grilled fish served with homemade teriyaki sauce)</i>	\$25
Ika (Calamari)	<i>(Grilled Ika served with garlic butter, sake and ponzu flavoured soya sauce)</i>	\$25
Unagi Kabayaki	<i>(Grilled eel served with homemade sweet soya sauce)</i>	\$22
Salmon Teriyaki	<i>(Homemade teriyaki sauce served with grilled salmon)</i>	\$26
Salmon Miso	<i>(Grilled salmon in miso sauce) (served with bokchoy only)</i>	\$28
Tiger Ebi (Tiger Prawns)	<i>(Grilled Tiger Prawns cooked with garlic butter, sake and ponzu flavored soya sauce)</i>	\$32
Lobster Tail	<i>(lobster & Leek cooked with Garlic spinach butter, sake, Lemon soya flavoured)</i>	\$69

Sizzling plate (All served with seasonal Vegetable)

Tori Teriyaki	<i>(Maryland chicken fillets with teriyaki sauce)</i>	\$26
Gyu Teriyaki	<i>(Eye fillet with teriyaki sauce)</i>	\$27
Kobe Steak	<i>(Eye fillet cooked with garlic butter and soy sauce)</i>	\$27
Wafu Steak	<i>(Eye fillet cooked in fruity wafu sauce)</i>	\$28
Sakana Teriyaki	<i>(Barramundi fish fillets with teriyaki sauce)</i>	\$24
Ebi Teriyaki	<i>(Prawn cutlets with Teriyaki sauce or lemon soya sauce)</i>	\$25
Kaisen Teriyaki	<i>(Prawns, scallops, fish & calamari cooked with teriyaki sauce)</i>	\$26

Vegetarian

Mixed Vegetable	<i>(Mushroom, baby corn, carrot, spinach and bean-shoot)</i>	\$16
Spinach with Garlic sauce		\$17
Bokchoy with Garlic sauce		\$17
Chinese Broccoli	<i>(Stir-fry with wasabi sauce or Garlic soya sauce)</i>	\$17
Tofu	<i>(Grilled Tofu with Miso or Teriyaki sauce)</i>	\$17
Garlic Baby Corn and Mushroom		\$16

Bento Box

<u>Matsuzaka Bento</u>		\$20
Sashimi, deep fried chicken, pork, spring roll, teriyaki beef, salad and steamed rice served in a dinner box		
<u>Tempura Bento</u>		\$20
Deep fried prawns & vegetables in light batter, teriyaki beef, California roll and steam rice served in dinner box		
<u>Unagi Bento</u>		\$20
Grilled eel in sweet soy sauce, sashimi, deep-fried tofu, salad and steam rice served in dinner box		
<u>Vegetarian Bento (veg)</u>		\$20
Vegetable Tempura, deep-fried tofu, sushi roll, salad and steam rice served in dinner box		

Noodle Dishes (Soba and Udon are wheat noodles)

Vege Yakisoba (Veg)	Japanese thin noodles stir- fried with vegetables	\$16
Yakisoba	Japanese thin noodles stir- fried with vegetables and Chicken Or Beef	\$17
	Seafood	\$18
Vege Yakiudon(Veg)	Japanese thick noodles stir- fried with vegetables	\$16
Yakiudon	Japanese thick noodles stir- fried with vegetables and Chicken Or Beef	\$17
	Seafood	\$18
Gyu Udon	Beef and vegetables with Japanese thick noodles in soup	\$16
Yakitori Udon	Grilled chicken on skewer with Japanese thick noodles in soup	\$16
Kaisen Udon	Seafood combination and vegetables with Japanese thick noodles in soup	\$17
Nabeyaki Udon	Tempura prawns, egg, chicken and seafood with Japanese thick noodles in soup	\$17
Tempura Udon	Deep fried prawns and vegetables in light batter with Japanese thick noodles in soup	\$17
Yasai Udon (Veg)	Mixed vegetables and tofu with Japanese thick noodles in soup	\$15

Rice (Don)

<u>Tori Don</u>	(Chicken fillet with teriyaki sauce and vegetables on rice)	\$15
<u>Curry chicken Don</u>	(Homemade Japanese curry sauce with chicken fillet and vegetables on rice)	\$16
<u>Salmon Don</u>	(Salmon fillet with teriyaki sauce and vegetables on rice)	\$16
<u>Oyako Don</u>	(Grilled chicken fillet pieces with egg and onions in soya sauce on rice)	\$17
<u>Katsu Don</u>	(Deep fried pork fillets with egg and onions in a special sauce on rice)	\$16
<u>Gyu Don</u>	(Sliced beef with teriyaki sauce and vegetables on rice)	\$16
<u>Una Don</u>	(Grilled eel with teriyaki sauce and vegetables on rice)	\$17

Yaki Meshi (Japanese style fried rice)

Garlic rice	\$10
Vegetable	\$ 10
Beef or Chicken	\$12
Seafood	\$13
Steam rice	\$2.5

