

BANQUET (minimum for 2 people)**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 banquet available \$34 per person

LUNCH MENU available between 11:30 am - 3:00 pm
except Sunday & public holiday**SET LUNCH** (with Miso Soup)

- 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**

RICE BOWL SETS (with Miso Soup)

- 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**

NOODLE DISHES (with Miso Soup)

- 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**

PARTY PLATTERS Take away only**HOT FOOD PLATTERS**

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



- TEMPURA** Combination of Prawn, Fish & Vegetables Tempura
- 30 pcs** **\$45**



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 + 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**



matsumoto
japanese restaurant

Hours of Operation

Lunch: Mon - Sat 11:30am - 3:00pm
Dinner: Mon - Thur 5:30pm - 10:30pm
Fri - Sat 5:30pm - 11:00pm
Sun - 11:30am - 10:30pm

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www.matsumoto.com.au

Licensed and BYO (Wine only)



SUSHI & SASHIMI

SUSHI Chef's selection of assorted (or salmon only) nigiri & maki rolls	<i>entrée</i> <i>main</i>	\$15 \$25
SASHIMI Assorted (or salmon only) raw fish slices with wasabi & soya	<i>entrée</i> <i>main</i>	\$15 \$28
MORIAWASE Combination of sushi, sashimi & seaweed rice rolls		\$30
HOUSE SPECIAL (FOR 2) Combination of sushi, sashimi, fresh oyster & seaweed rolls		\$55
SUSHI COMBO (FOR 2) 20 pieces nigiri sushi, 4 pieces thick rolls & 6 pieces thin rolls		\$52
UNAGI SUSHI 6 pieces grilled eel on top of vinegared rice		\$18
INARI SUSHI 4 pieces of sweet bean curd with seasoned vinegared rice		\$8
CHIRASHI Assorted sashimi, prawn, egg, pickles on a bed of sushi rice		\$18

SUSHI MAKI

CALIFORNIA ROLL Crab meat, cucumber, avocado, carrot & mayo		\$10
DELUXE CALIFORNIA ROLL Fresh salmon, cucumber, avocado, flying fish roe & mayo		\$11
MATSU MAKI 8 pieces inside out rolls with fresh tuna, cucumber, avocado & flying fish roe		\$12
SPICY SALMON ROLL 6 pieces inside out rolls with fresh salmon, cucumber, avocado & spicy mayo		\$11
AVOCADO EBI ROLL Inside out rolls with prawn, cucumber, avocado & mayo		\$12
TERIYAKI CHICKEN ROLL Teriyaki chicken, cucumber & avocado		\$10
TEMPURA PRAWN ROLL Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo		\$14
SOFT SHELL CRAB ROLL Inside out rolls with deep fried soft shell crab, cucumber, avocado & spicy mayo		\$16
TEMAKI 3 pieces of cone shaped sushi hand rolls with assorted fillings		\$14
PEKING DUCK TEMAKI Cone shaped hand roll filled with tasty peking duck		\$5
HOSO MAKI Small vegetable seaweed rice rolls		\$4

Vegetarian menu available on request



SOUP

MISO SHIRU Traditional soya bean soup	\$4
OSUIMONO Fish, chicken, seaweed & mushroom clear soup	\$5

ENTRÉE

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
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
HORENSEN 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 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

MAIN COURSE

BENTO Traditional Japanese meal box served with chicken, tempura, sashimi, rice and other delicacies	\$25
SEAFOOD BENTO A variety of seafood served 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 fruity 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 porterhouse beef and vegetables with sukiyaki sauce and eggs for dipping	\$24
SHABU SHABU Porterhouse beef & vegetables cooked in a Dashi fish broth. Served with dipping sauce	\$24
YOSENABE Seafood hot pot. Prawns, fish, shellfish & vegetables cooked in a Dashi fish stock	\$28



RICE & NOODLES

UNA DON Grilled eel on rice with a thick & sweetened soya sauce	\$17
GYU DON 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 cooked in a pot, topped with chicken, vegetables, soft poached egg and tempura prawn	\$17

SIDE ORDERS

EDAMAME Boiled soy beans in the pod	\$5
YASAI ITAMI Stir fried mixed vegetables	\$14
KAISO SALAD Japanese seaweed salad	\$6
HOUSE SALAD Mixed greens with wafu dressing	\$6
IKA SALAD Spicy squid salad	\$9
YAKI MESHI Teppanyaki fried rice with egg	<i>Vegetables</i> \$12 <i>Seafood</i> \$14
GOHAN Steamed rice	\$2

DESSERTS

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	\$9

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