# Chef's Selection Banquet

Chef's Selection Banquet (min for 2 people)

\$70pp

## Tobiko Salad

(Mixed Greens Topped with Avocado, Crab Meat, Flying Fish Roe & Mayo)

## Miso Soup

### Sushi Bar Specials

(Flame-Seared Salmon & Scallop Sushi, Tuna & Salmon Sashimi & Salmon Sushi Rolls)

#### Namakaki

Fresh Oysters or Kaki Fry (fried crumbed oysters)

# Garlic Prawn Butteryaki

Wagyu Beef Sukiyaki or Shabu Shabu (Table Top Cooking served with Rice Or Udon Noodles)

Fresh Fruit Platter or Tempura Banana with Green Tea ice cream

Coffee or Japanese Tea



Allergy & dietary needs:
Please notify us of any dietary requirements or allergies.
We are unable to serve meals for fish/seafood allergy customers.
May contain small traces of bonito (fish stock)
Public holiday, Sat & Sun incur 10 % surcharge.

# Matsumoto Specialties



## **Deluxe House Special**

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

Small (serves 2-3) \$75 Large (serves 3-4) \$105

#### **Deluxe Sashimi**

Premium selection of sashimi (Hokkaido scallop, surf clam, tuna, salmon belly, king fish belly, oyster & tobiko)

Entrée \$28 Main \$38



Aburi Salmon Sushi 3 pcs of flame-seared salmon belly sus	\$15 hi
Wagyu Beef Sushi 2 pcs of flame-seared marble beef sush	\$14 ni
Yuzu Salmon Tataki Seared salmon served with Japanese p dressing	\$20 comelo
Hamachi Kama Grilled yellowtail collar with salt or teriy (subject to availability)	<b>\$22</b> aki
Tofu Salad Fresh tofu salad with sesame dressing	\$12







# Sushi + Sashimi

## Sushi Entrée \$18 | Main \$28

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

## Sashimi Entrée \$19 | Main \$32

Assorted (or salmon only) sashimi with wasabi & soy

#### Moriawase \$38

Combination of sushi, sashimi & seaweed rice rolls

### House Special (for two) \$65

Combination of sushi, sashimi, fresh oysters & seaweed rolls

#### Sushi Combo (for two) \$62

20 pcs of nigiri sushi, 4 pcs of thick hand rolls & 6 pcs of thin rolls

## Unagi Sushi \$22

6 pcs of grilled eel on top of sushi rice

#### Inari Sushi \$10

4 pcs of sweet bean curd with seasoned sushi rice

#### Chirashi Sushi \$25

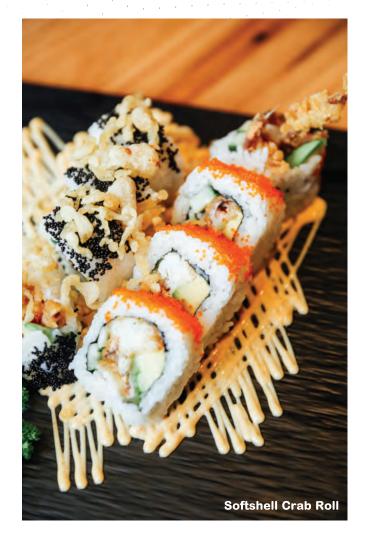
Assorted sashimi, prawn, egg, pickles on a bed of sushi rice

#### California Roll \$12

Crab meat, cucumber, avocado, carrot & mayo

#### Deluxe California Roll \$14

Fresh salmon, cucumber, avocado, flying fish roe & mayo













#### Matsu Maki \$15 8 pcs of inside out rolls with fresh tuna, cucumber, avocado & flying fish roe

## Spicy Salmon Roll \$14 8 pcs of inside out rolls with fresh salmon, cucumber, avocado & spicy mayo

# Avocado Ebi Roll \$14 Inside out rolls with prawn, cucumber, avocado & mayo

# Teriyaki Chicken Roll \$12 Teriyaki chicken, cucumber & avocado

# Tempura Prawn Roll \$16 Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo

#### Soft Shell Crab Roll \$20 Inside out rolls with fried soft-shell crab, cucumber, avocado & spicy mayo

# Peking Duck Temaki \$6 Cone shaped hand roll filled with tasty peking duck

## Hoso Maki \$6 Small vegetable seaweed rice rolls

# Set Banquet Menus

(Min for 2 people)

#### Chiba Set

Miso soup
California roll & hosomaki
Gyoza (pork & cabbage dumplings)
Harumaki (mini seafood spring rolls)

Tempura (prawn & vegetables in batter)

Teriyaki (choice of chicken or beef or fish)

Green tea ice-ream

Coffee or Japanese tea

## Sapporo Set

\$45pp

\$42pp

Miso soup

Nigiri Sushi & California Roll

Gyoza (pork & cabbage dumplings)

Yakitori (teriyaki chicken skewers)

Tempura (prawn & vegetables in batter)

Teppanyaki (choice of seafood or eye fillet beef served with rice)

Green tea ice cream

Coffee or Japanese tea

#### Matsumoto Set

\$52pp

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 batter)

Table Top Cooking (choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with

Fresh fruit & green tea ice-cream

Coffee or Japanese tea



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# Entrées

Miso Shiru Traditional soy bean soup	\$6	Tempura Prawn, fish & vegetables in light batter	\$15
Gyoza 6pcs pan fried pork & cabbage dumplin	<b>\$13</b> gs	Takoyaki Octopus balls topped with Japanese BBQ sauce, mayo & shaved bonito flakes	\$10
Beef Tataki Lightly seared beef slices in garlic & wir raw egg york \$1)	<b>\$16</b> ne (add	Tuna Tataki Lightly seared fresh tuna slices with garlic	\$22 &
Harumaki 5pcs mini seafood / vegetables spring re	\$8 olls	wine sauce Namakaki	\$15
Yakitori 3pcs chicken skewers with teriyaki sauc	\$12 ee	4pcs fresh oysters with lemon & ponzu  Soft Shell Crab Karaage	\$15
Okonomiyaki Seafood & vegetable pancake topped w shaved bonito flakes, served with Japan		Deep fried soft shell crab in light batter se with salad & chilli mayo	
BBQ sauce & mayo  Nasu Dengaku	\$12	Kaki Fry Deep fried crumbed oysters with Japanese BBQ sauce & mustard	\$15 e
Fried eggplant with sweet miso paste  Agedashi Tofu	\$12	Croquette Deep fried Japanese vegetable potato cak with Japanese BBQ sauce	\$10 kes
Crispy fried tofu served with shaved bor flakes in ginger & light soy sauce		Takosu	\$15
		Vinegared sliced octopus topped w/seawe salad	ea

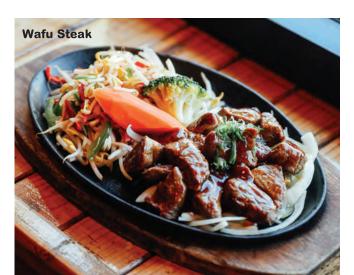




# Mains







#### Bento

\$28

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

#### **Seafood Bento**

\$30

A variety of seafood served in a Japanese meal box

# Seafood Teppanyaki

\$34

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

#### Garlic Prawn Teppanyaki

\$34

Prawn cutlets cooked in garlic butter sauce

#### Wafu Steak

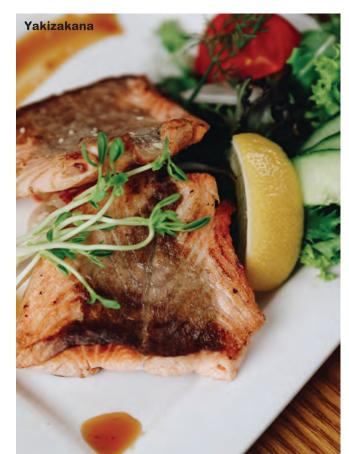
\$36

Succulent beef eye fillet cooked in homemade fruit wafu sauce served on a hot plate

#### Yakizakana

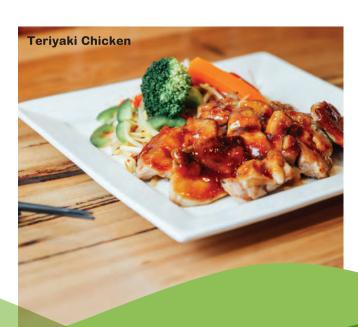
\$26

Grilled fish of the day with teriyaki sauce served with salad









## Teriyaki Chicken

\$24

Tender thigh fillet cooked in homemade teriyaki sauce

## Teriyaki Beef

\$26

Sliced porterhouse beef cooked in homemade teriyaki sauce

#### Tonkatsu

\$26

Thick, tender, crumbed pork loin served with salad

### Chicken Karaage

\$24

Fried chicken thigh fillet, seasoned with ginger & garlic served with salad

#### Tempura Moriwase

\$28

Assorted vegetables, fish & prawns deep fried in tempura batter

#### **Prawn Tempura**

\$30

8pcs of prawn fried in tempura batter

#### Tofu Steak

\$22

Fried bean curd cooked in teriyaki sauce with mushrooms & onion served on a hot plate

# Rice + Noodles

Unadon
Grilled eel on rice with a thick & sweet soy sauce
\$20

Gyudon \$17 Sliced beef, onion & carrot cooked with sukiyaki sauce on rice

Yakiniku Don
Tender beef slices & onion with fruity wafu sauce on rice

\$17

Beef Curry Rice \$18
Sliced beef, carrot & potato with Japanese curry on rice

Oyako Don \$17 Chicken, egg & onion cooked with sukiyaki sauce on rice

Katsu Don \$18 Crumbed pork ,egg & onion cooked with sukiyaki sauce on rice

Beef Curry Udon \$19
Japanese beef curry on udon

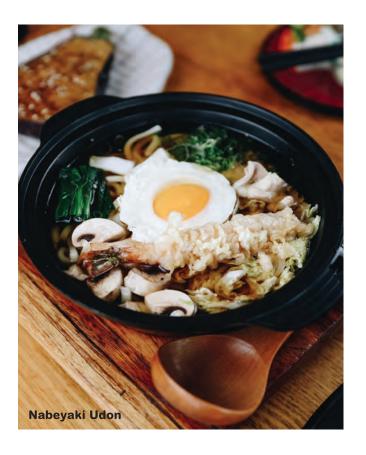
Chicken Katsu Curry Don \$18
Crumbed chicken with Japanese curry on rice

Yakisoba
Beef \$18
Seafood \$20
Stir fried thick noodles with vegetables in
Japanese noodle sauce

Nabeyaki Udon \$20 Soup noodle topped with chicken, vegetables, soft poached egg & tempura prawn







May contain small traces of bonito (fish stock)

# Sides + Desserts

Edamame Boiled soy beans in the pod	\$8	Daifuku Japanese rice cake with assorted filling with vanilla / green tea ice cream & fru	_
Yasai Itami	<b>\$16</b>	With Varinia / groom too loo oroani a na	10
Stir fried mixed vegetables	•	Doroyaki	\$10
House Salad	\$8	Japanese red bean pancake served wit green tea ice cream & fruit	th vanılla <i>l</i>
Mix greens with wafu dressing		Tempura Banana	\$10
Kaiso Salad Japanese seaweed salad	\$8	Fried banana with vanilla / green tea ic	
Supariese seaweed salad		Fresh Fruit Platter	\$8
Tofu Salad Fresh tofu salad with sesame dressing	\$12	with vanilla / green tea ice cream	\$10
Yakimeshi Fried rice with egg & vegetables	\$15	Premium Ice Cream Choice of Green Tea, Black Sesame, R & Vanilla	\$5 Red Bean
Gohan Steamed rice	\$3		





# **Lunch Menu**

(Available Monday to Friday 11:30am - 3:00pm, except public holidays)

Lunch Sets (with Miso Soup)	
Sushi 8pcs of nigiri sushi & 4pcs of sushi rolls	\$20

Sashimi	\$20
12pcs of sashimi with rice	

California Roll	\$12
8pcs of California roll	

#### Moriawase \$22 Combination of sushi, sashimi & assorted maki rolls

# House Bento \$20 Sashimi, deep fried tofu, teriyaki chicken, tempura, rice

## Deluxe Bento \$22 Sushi, sashimi, California roll, seaweed salad, chicken karage, tempura

# Chicken karaage Set \$20 6pcs fried chicken thigh fillet & salad, served with rice & pickles

### Tempura Set \$20 Prawn, fish & vegetable tempura served with rice & pickles



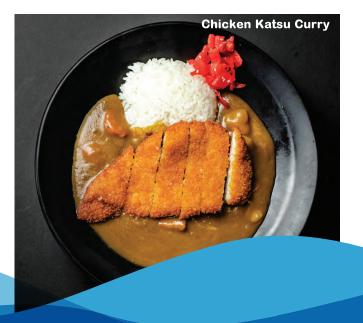




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Rice Bowl Set (with Miso Soup) Tori Don Teriyaki chicken on rice	\$15	Noodles Yakisoba Stir fried beef and vegetable noodles (with miso soup)	\$15
Oyako Don Chicken, egg & onion with sukiyaki sauce rice	\$15 on	Niku Udon Beef & vegetable udon noodle soup	\$16
Gyu Don Beef & onion with sukiyaki sauce on rice	\$16	Yasai Udon Mixed vegetable udon noodle soup	\$15
Yakiniku Don Beef & onion with fruity wafu sauce on rice	\$16	Beef Curry Udon Japanese beef curry on udon (with miso soup)	\$18
Katsu Don Crumbed pork, egg & onion with sukiyaki son rice	\$17 sauce	Seafood Udon Seafood and Vegetable udon noodle soup	\$18
Beef Curry Rice Beef, carrot & potato with Japanese curry rice	\$16 on		
Chicken Katsu Curry Crumbed chicken with Japanese curry on	<b>\$16</b> rice		

\$18



Sakana Don \$18
Grilled King Fish/Salmon with teriyaki sauce on

rice



# Vegetarian Menu

Sushi Bar Specials		Entrées	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Mixed Vegetable Sushi Combination of Vegetables Nigiri Sushi & Seaweed Rice Rolls	\$28	Croquette Japanese style, crumbed, creamy potato ca	\$10 akes
California Roll Carrot , Avocado & Cucumber, Seaweed R Rolls	<b>\$12</b> Rice	Tempura Mixed vegetables deep-fried in light batter served with ginger & radish dipping sauce	\$12
Inari Sushi Sweet Bean Curd Rice Rolls	\$10	Agedashi Tofu Deep fried tofu with light soy sauce	\$12
Hoso Maki Mixed small Seaweed Rice Rolls	\$6	Nasu Dengaku Grilled eggplant with soya bean paste	\$12
Kappa Maki Small Seaweed Rice Rolls with Cucumber	\$6	Broccoli Salad Cold broccoli with sesame sauce	\$10
Avocado Maki Small Seaweed Rice Rolls with Avocado	\$6	Tofu Salad Fresh tofu salad with sesame dressing	\$10
Sushi A-LA-CARTE (2 Pieces Per Order)		Miso Soup Soy bean paste soup	\$6
Tamago (Egg Omelette ) Avocado Cucumber Kaiso (Seaweed)	\$6 \$6 \$6 \$6		





Rice & Noodle Dishes Curry Rice Vegetables & tofu in Japanese curry on R	<b>\$18</b> ice	Si Ka Ja
Yakisoba Fried noodles with vegetables	\$18	H Mi
Yasai Udon Mixed vegetables udon noodle soup	\$18	E B
Main Course Bento Traditional Japanese Meal Box served wit selection of vegetables	\$28 h a	Ya Ve G Ste
Tofu Steak Deep fried tofu cooked in teriyaki sauce w mushrooms & onions served on a hot plat		B Ze
Tempura Deep fried vegetables in light batter	\$22	Mi Su se
Yasai Itami Stir fried mixed vegetables	\$16	Br dr Cr



#### ide Orders aiso Salad \$8 panese seaweed salad ouse Salad \$8 xed greens with wafu dressing \$8 damame piled soy beans in the pod akimeshi \$15 getable fried rice with egg ohan \$3 eamed rice

# Banquet

Zen Set Banquet \$42pp
Miso soup (soya bean paste soup)
Sushi & Calfornia Roll (vegetable sushi & seaweed rice rolls)
Broccoli Salad (cold broccoli with sesame dressing)
Croquette (crumbed potato cake)
Tempura (deep fried vegetables)
Tofu Steak (tofu cooked in teriyaki sauce with mushrooms)
Yaki Meshi (vegetable fried rice)
Green tea ice cream
Coffee or Japanese tea



# Table Top Cooking

(Min for 2 people)
Available on request only

# Sukiyaki

Sliced beef & vegetables cooked in an oiled pan with sukiyaki sauce & eggs for dipping

Porterhouse beef Wagyu beef

#### Shabu Shabu

Beef & vegetables cooked in a Dashi fish broth, Served with dipping sauce

Porterhouse beef Wagyu beef

#### Yosenabe

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

Extra orders: Wagyu Beef Porterhouse Beef Mixed Vegetables Udon Noodle



