

Chef's Selection Banquet

Chef's Selection Banquet \$70pp
(min for 2 people)

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 Butterfyaki

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

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

Deluxe Sashimi

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*Images may vary and are only for illustration purposes.

Aburi Salmon Sushi \$15
3 pcs of flame-seared salmon belly sushi

Wagyu Beef Sushi \$14
2 pcs of flame-seared marble beef sushi

Yuzu Salmon Tataki \$20
Seared salmon served with Japanese pomelo dressing

Hamachi Kama \$22
Grilled yellowtail collar with salt or teriyaki (subject to availability)

Tofu Salad \$12
Fresh tofu salad with sesame dressing



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



Softshell Crab Roll



Chirashi Sushi

*Allergy & dietary needs:
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Unagi Sushi



California Roll

Teriyaki Chicken Roll



Matsu Maki



Sushi (main)

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 \$42pp

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

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 rice)
Fresh fruit & green tea ice-cream
Coffee or Japanese tea



Sapporo Set

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Entrées

Miso Shiru \$6
Traditional soy bean soup

Gyoza \$13
6pcs pan fried pork & cabbage dumplings

Beef Tataki \$16
Lightly seared beef slices in garlic & wine (add raw egg yolk \$1)

Harumaki \$8
5pcs mini seafood / vegetables spring rolls

Yakitori \$12
3pcs chicken skewers with teriyaki sauce

Okonomiyaki \$13
Seafood & vegetable pancake topped with shaved bonito flakes, served with Japanese BBQ sauce & mayo

Nasu Dengaku \$12
Fried eggplant with sweet miso paste

Agedashi Tofu \$12
Crispy fried tofu served with shaved bonito flakes in ginger & light soy sauce



Tempura \$15
Prawn, fish & vegetables in light batter

Takoyaki \$10
Octopus balls topped with Japanese BBQ sauce, mayo & shaved bonito flakes

Tuna Tataki \$22
Lightly seared fresh tuna slices with garlic & wine sauce

Namakaki \$15
4pcs fresh oysters with lemon & ponzu

Soft Shell Crab Karaage \$15
Deep fried soft shell crab in light batter served with salad & chilli mayo

Kaki Fry \$15
Deep fried crumbed oysters with Japanese BBQ sauce & mustard

Croquette \$10
Deep fried Japanese vegetable potato cakes with Japanese BBQ sauce

Takosu \$15
Vinegared sliced octopus topped w/seaweed salad



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





Prawn Tempura

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



Chicken Karaage

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



Teriyaki Chicken

*Allergy & dietary needs:
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Rice + Noodles

Unadon

\$20

Grilled eel on rice with a thick & sweet soy sauce



Unadon

Gyudon

\$17

Sliced beef, onion & carrot cooked with sukiyaki sauce on rice

Yakiniku Don

\$17

Tender beef slices & onion with fruity wafu sauce on rice



Yakiniku Don

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



Nabeyaki Udon

May contain small traces of bonito (fish stock)

Sides + Desserts

Edamame \$8
Boiled soy beans in the pod

Yasai Itami \$16
Stir fried mixed vegetables

House Salad \$8
Mix greens with wafu dressing

Kaiso Salad \$8
Japanese seaweed salad

Tofu Salad \$12
Fresh tofu salad with sesame dressing

Yakimeshi \$15
Fried rice with egg & vegetables

Gohan \$3
Steamed rice

Daifuku \$10
Japanese rice cake with assorted fillings served with vanilla / green tea ice cream & fruit

Doroyaki \$10
Japanese red bean pancake served with vanilla / green tea ice cream & fruit

Tempura Banana \$10
Fried banana with vanilla / green tea ice cream

Fresh Fruit Platter \$8
with vanilla / green tea ice cream \$10

Premium Ice Cream \$5
Choice of Green Tea, Black Sesame, Red Bean & Vanilla



Lunch Menu

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

Lunch Sets (with Miso Soup)

Sushi \$20
8pcs of nigiri sushi & 4pcs of sushi rolls

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 karaage, 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 \$15
Teriyaki chicken on rice

Oyako Don \$15
Chicken, egg & onion with sukiyaki sauce on rice

Gyu Don \$16
Beef & onion with sukiyaki sauce on rice

Yakiniku Don \$16
Beef & onion with fruity wafu sauce on rice

Katsu Don \$17
Crumbed pork, egg & onion with sukiyaki sauce on rice

Beef Curry Rice \$16
Beef, carrot & potato with Japanese curry on rice

Chicken Katsu Curry \$16
Crumbed chicken with Japanese curry on rice

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

Noodles

Yakisoba \$15
Stir fried beef and vegetable noodles (with miso soup)

Niku Udon \$16
Beef & vegetable udon noodle soup

Yasai Udon \$15
Mixed vegetable udon noodle soup

Beef Curry Udon \$18
Japanese beef curry on udon (with miso soup)

Seafood Udon \$18
Seafood and Vegetable udon noodle soup



Vegetarian Menu

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 \$10
Sweet Bean Curd Rice Rolls

Hoso Maki \$6
Mixed small Seaweed Rice Rolls

Kappa Maki \$6
Small Seaweed Rice Rolls with Cucumber

Avocado Maki \$6
Small Seaweed Rice Rolls with Avocado

Sushi A-LA-CARTE

(2 Pieces Per Order)
Tamago (Egg Omelette) \$6
Avocado \$6
Cucumber \$6
Kaiso (Seaweed) \$6

Entrées

Croquette \$10
Japanese style, crumbed, creamy potato cakes

Tempura \$12
Mixed vegetables deep-fried in light batter served with ginger & radish dipping sauce

Agedashi Tofu \$12
Deep fried tofu with light soy sauce

Nasu Dengaku \$12
Grilled eggplant with soya bean paste

Broccoli Salad \$10
Cold broccoli with sesame sauce

Tofu Salad \$10
Fresh tofu salad with sesame dressing

Miso Soup \$6
Soy bean paste soup



Rice & Noodle Dishes

Curry Rice \$18
Vegetables & tofu in Japanese curry on Rice

Yakisoba \$18
Fried noodles with vegetables

Yasai Udon \$18
Mixed vegetables udon noodle soup

Main Course

Bento \$28
Traditional Japanese Meal Box served with a selection of vegetables

Tofu Steak \$22
Deep fried tofu cooked in teriyaki sauce with mushrooms & onions served on a hot plate

Tempura \$22
Deep fried vegetables in light batter

Yasai Itami \$16
Stir fried mixed vegetables

Side Orders

Kaiso Salad \$8
Japanese seaweed salad

House Salad \$8
Mixed greens with wafu dressing

Edamame \$8
Boiled soy beans in the pod

Yakimeshi \$15
Vegetable fried rice with egg

Gohan \$3
Steamed rice

Banquet

Zen Set Banquet \$42pp

Miso soup (soya bean paste soup)
Sushi & California 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

Yosenabe



Shabu
Shabu