

## 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