

**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

48 Lygon Street  
Brunswick East Vic 3057

T: (03) 9380 9288

[www.matsumoto.com.au](http://www.matsumoto.com.au)

Licensed and BYO (Wine only)



Find us on  
Facebook



Uber Eats  
DELIVERY SERVICE AVAILABLE



## SUSHI & SASHIMI

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

## SUSHI MAKI

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

\*Vegetarian menu available on request\*



## SOUP

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

## ENTRÉE

<b>GYOZA</b> Pan fried pork and cabbage dumplings	<b>\$10</b>
<b>BEEF TATAKI</b> Raw beef slices in garlic and wine sauce served with raw egg	<b>\$12</b>
<b>HARUMAKI</b> Mini seafood spring rolls	<b>\$7</b>
<b>YAKITORI</b> Chicken skewers with teriyaki sauce	<b>\$10</b>
<b>OKONOMIYAKI</b> Seafood & vegetable pancake topped with shaved bonito served with Japanese BBQ sauce & mayo	<b>\$10</b>
<b>NASU DENGAKU</b> Fried eggplant with sweet miso paste	<b>\$9</b>
<b>AGEDASHI TOFU</b> Crispy fried tofu served with shaved bonito in ginger & light soya sauce	<b>\$9</b>
<b>TAKOYAKI</b> Octopus balls topped with Japanese BBQ sauce, mayo & shaved bonito	<b>\$9</b>
<b>TEMPURA</b> Prawn, fish & vegetables in light batter	<b>\$13</b>
<b>TUNA TATAKI</b> Lightly seared fresh tuna slices with garlic & wine sauce	<b>\$18</b>
<b>NAMAKAKI</b> Fresh oysters with lemon ponzu sauce (4pcs)	<b>\$12</b>
<b>HORENSEN</b> Cold spinach with sesame sauce topped with bonito flakes	<b>\$9</b>
<b>TEBASAKI</b> Grilled spicy chicken wings	<b>\$9</b>
<b>SOFT SHELL CRAB KARAAGE</b> Deep fried soft shell crab in light batter served with salad & chilli mayo	<b>\$12</b>
<b>KAKI FRY</b> Deep fried crumbed oyster with Japanese BBQ sauce & mustard	<b>\$12</b>
<b>CROQUETTE</b> Deep fried vegetable potato cake with Japanese BBQ sauce	<b>\$8</b>
<b>IKA GESO AGE</b> Deep fried spicy squid tentacles	<b>\$11</b>
<b>TAKOSU</b> Vinegared sliced octopus topped with seaweed salad	<b>\$12</b>
<b>GYUTAN</b> Grilled slices of ox tongue	<b>\$14</b>

## MAIN COURSE

<b>BENTO</b> Traditional Japanese meal box served with chicken, tempura, sashimi, rice and other delicacies	<b>\$25</b>
<b>SEAFOOD BENTO</b> A variety of seafood served in Japanese meal box	<b>\$26</b>
<b>SEAFOOD TEPPANYAKI</b> Prawns, scallop, fish, mussel and squid cooked in garlic butter served on hot plate	<b>\$28</b>
<b>WAFU STEAK</b> Succulent beef eye fillet cooked in homemade fruity wafu sauce served on hot plate	<b>\$28</b>
<b>YAKIZAKANA</b> Grilled fish of the day with teriyaki sauce served with salad	<b>\$23</b>
<b>TERIYAKI CHICKEN</b> Tender thigh fillet cooked in our homemade teriyaki sauce	<b>\$20</b>
<b>TERIYAKI BEEF</b> Sliced porterhouse beef cooked in our homemade teriyaki sauce	<b>\$22</b>
<b>TONKATSU</b> Thick tender pork loin coated with bread crumbs served with salad	<b>\$22</b>
<b>CHICKEN KARAAGE</b> Chicken thigh fillet deep fried & seasoned in a ginger batter served with salad	<b>\$20</b>
<b>TEMPURA MORIAWASE</b> Assorted vegetables, fish & prawns deep fried in tempura batter	<b>\$24</b>
<b>PRAWN TEMPURA</b> (8 pieces)	<b>\$25</b>
<b>TOFU STEAK</b> Fried bean curd cooked in teriyaki sauce with mushrooms and onion served on hot plate	<b>\$18</b>
<b>SUKIYAKI</b> Sliced porterhouse beef and vegetables with sukiyaki sauce and eggs for dipping	<b>\$24</b>
<b>SHABU SHABU</b> Porterhouse beef & vegetables cooked in a Dashi fish broth. Served with dipping sauce	<b>\$24</b>
<b>YOSENABE</b> Seafood hot pot. Prawns, fish, shellfish & vegetables cooked in a Dashi fish stock	<b>\$28</b>



## RICE & NOODLES

<b>UNA DON</b> Grilled eel on rice with a thick & sweetened soya sauce	<b>\$17</b>
<b>GYU DON</b> Sliced beef, onion & carrot cooked with sukiyaki sauce on rice	<b>\$13</b>
<b>YAKINIKU DON</b> Tender beef slices and onion with fruity wafu sauce on rice	<b>\$13</b>
<b>BEEF CURRY RICE</b> Sliced beef, carrot and potato cooked in Japanese curry on rice	<b>\$14</b>
<b>OYAKO DON</b> Chicken, egg and onion cooked with sukiyaki sauce on rice	<b>\$13</b>
<b>KATSU DON</b> Crumbed pork, egg and onion cooked with sukiyaki sauce on rice	<b>\$14</b>
<b>BEEF CURRY UDON</b> Japanese beef curry on udon noodle	<b>\$15</b>
<b>CHICKEN KATSU CURRY DON</b> Crumbed chicken with Japanese curry on rice	<b>\$15</b>
<b>YAKISOBA</b> Stir fried thick noodle with vegetables in Japanese noodle sauce	<i>Beef</i> <b>\$14</b> <i>Prawns</i> <b>\$18</b>
<b>NABEYAKI UDON</b> Soup noodle cooked in a pot, topped with chicken, vegetables, soft poached egg and tempura prawn	<b>\$17</b>

## SIDE ORDERS

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

## DESSERTS

<b>DAIFUKU</b> Japanese rice cake with assorted fillings served with vanilla ice-cream and fruit	<b>\$8</b>
<b>DORAYAKI</b> Japanese red bean pancake served with vanilla ice-cream and fruit	<b>\$8</b>
<b>TEMPURA BANANA &amp; VANILLA ICE-CREAM</b>	<b>\$8</b>
<b>FRESH FRUIT PLATTER</b> (*add \$1 for vanilla ice-cream, \$2 for green tea ice-cream)	<b>\$8</b>
<b>DESSERT MORIAWASE</b> Green tea ice-cream with red bean paste, homemade agar jelly, Japanese rice cake & fruit	<b>\$9</b>

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