

# CHEF'S SPECIAL

## FROM THE SUSHI BAR

DELUXE HOUSE SPECIAL	Top quality of sushi, sashimi and seaweed rice rolls served on a traditional sushi boat ( <i>Chef's recommended signature dish</i> )	regular (for 2) large (for 3)	\$60 \$88
DELUXE SASHIMI	Premium selections of sashimi ("HOKKAIDO" SCALLOP, surf clam, "Yellow fin" tuna, salmon belly, king fish belly, oyster)	entrée main	\$20 \$30
WAGYU BEEF SUSHI	2 pieces of grilled premium marble beef with fruity soy sauce on top of vinegared sushi rice		\$9
JYO SUSHI	Premium selection of sushi (Scallop, roasted salmon, flying fish roe, eel...)		\$25
ABURI SALMON SUSHI	3 pieces of lightly grilled salmon sushi		\$10
SPICY SOFT SHELL CRAB ROLL	Inside out soft shell crab sushi roll topped with flying fish roe		\$16

## ENTRÉE

MUSHROOM BUTTER YAKI	A combination of enoki, shiitake mushrooms sautéed in butter & garlic soy sauce		\$10
CRISPY SOFT SHELL CRAB	Crispy deep fried soft shell crab served with spicy mayonnaise		\$10
TOBIKO SALAD	Flying fish roe, crab meat, avocado and salad mixed with Japanese home made mayonnaise		\$10
AJI FRY	Deep fried crumbed Jack Mackerels served with Japanese BBQ sauce		\$8
TAKOYAKI	Fried octopus dumplings with Japanese BBQ sauce and mayonnaise		\$8

## MAIN COURSE

GRILLED KING FISH'S NECK	(Subject to availability) King fish's neck grilled with salt or teriyaki		\$22
GARLIC PRAWN TEPPANYAKI	Prawn sautéed in garlic butter served on a hot plate		\$28

## BANQUET

1. TOBIKO SALAD \$55 / person (minimum for 2 people)
2. MISO SHIRU (*Soya bean soup*)
3. SUSHI BAR SPECIALS  
(*Tuna and salmon sashimi, scallop and roasted salmon sushi, and salmon seaweed rolls*)
4. NAMA KAKI (*Fresh oysters*) or KAKI FRY (*Deep fried oysters*)
5. GARLIC PRAWN TEPPANYAKI (*Teppanyaki fried prawns in garlic butter with vegetables*)
6. WAGYU BEEF SUKIYAKI OR SHABU SHABU (*Premium marble beef and vegetables cooked on the table*)
7. SEAFOOD FRIED RICE (*Teppanyaki seafood fried rice*)
8. FRESH FRUIT PLATTER or TEMPURA BANANA WITH GREEN TEA ICE-CREAM
9. COFFEE OR JAPANESE TEA

## SUSHI BAR SPECIALS



SUSHI	Raw fish slices on top of vinegared rice	entrée main	\$13 \$22
SASHIMI	Fresh raw fish slices with wasabi & soya	entrée main	\$14 \$24
SALMON SUSHI		entrée main	\$13 \$22
SALMON SASHIMI		entrée main	\$14 \$24
MORIAWASE	Combination of sushi, sashimi & seaweed rice rolls		\$26
HOUSE SPECIAL (FOR 2)	Combination of sushi, sashimi & seaweed rice rolls		\$48
SUSHI COMBO (FOR 2)	Combination of variety sushi and seaweed rice rolls		\$46
NAMAKAKI	Fresh oysters with lemon ponzu sauce		\$10
TUNA TATAKI	Lightly seared fresh tuna slices with garlic & wine sauce		\$16
UNAGI SUSHI	Grilled eel on top of vinegared rice		\$16
INARI SUSHI	Sweet bean curd rice rolls		\$7
TEMAKI SUSHI	3 pieces of cone shaped sushi hand rolls with various fillings		\$14
CHIRASHI	Sliced raw fish, vegetables & pickles served on top of sushi vinegared rice		\$15
TEMPURA PRAWN ROLL	Inside out seaweed rolls with tempura prawn and flying fish roe		\$13
CALIFORNIA ROLL	Crabmeat, avocado, carrot & cucumber seaweed rice rolls		\$8
DELUXE CALIFORNIA ROLL	Salmon, avocado, cucumber & flying fish roe seaweed rice rolls		\$9
SPICY SALMON ROLL	Inside out seaweed rice rolls with salmon, and avocado, cucumber & chilli mayonnaise		\$9
TERIYAKI CHICKEN ROLL	Teriyaki chicken, avocado & cucumber seaweed rice rolls		\$8
AVOCADO EBI ROLL	Inside out seaweed rice rolls with prawn, avocado and cucumber		\$10
FUTO MAKI	Vegetarian – egg, cucumber, ginger and Japanese pickles seaweed rice rolls		\$8
IKA TERI ROLL	Spicy squid, avocado & cucumber seaweed rice rolls		\$8
PEKING DUCK TEMAKI	Cone shaped hand roll filled with tasty Peking duck		\$5
HOSOMAKI	Small vegetable seaweed rice rolls		\$4

## SUSHI A-LA-CARTE

(2 pieces per order)



WAGYU BEEF	Marble beef	\$9
IKURA	Salmon roe	\$8
HOTATE	Fresh scallop	\$7
HOKIGAI	Surf clams	\$7
MAGURO	Tuna	\$7
SAKE	Salmon	\$6
SHIROMI	White fish	\$6
UNAGI	Eel	\$6
TOBIKO	Flying fish roe	\$6
EBI	Prawn	\$6
IKA	Fresh squid	\$6
TAMAGO	Egg omelette	\$5
TAKO	Octopus	\$5

## SOUP



MISO SHIRU	Traditional Japanese soya bean paste soup	\$4
OSUIMONO	Fish and chicken clear soup	\$5

## ENTRÉE



GYOZA	Panfried dumplings with pork and cabbage	\$8
BEEF TATAKI	Raw beef slices in garlic and wine sauce with raw egg	\$10
KAKI FRY	Fried crumbed oysters with Japanese BBQ sauce	\$10
IKA BUTTER YAKI	Braised squid with garlic butter	\$9
TEMPURA	Prawn, fish and vegetables deep fried in light batter	\$11
OKONOMIYAKI	Japanese style seafood and vegetable pancake	\$8
IKA GESO AGE	Deep fried spicy squid tentacles	\$8
AGEDASHI TOFU	Fried bean curds with light soya sauce topped with bonito flakes	\$8
HARUMAKI	Mini seafood spring rolls	\$6
YAKITORI	Chicken skewers with teriyaki sauce	\$8
NASU DENGAKU	Grilled eggplant with soya bean paste	\$8
HORENSO	Cold spinach with sesame sauce topped with bonito flakes	\$7
TEBASAKI	Grilled spicy chicken wings	\$8
CROQUETTE	Japanese style crumbed creamy vegetable potato cakes	\$7
TAKOSU	Vinegared sliced octopus topped with seaweed salad	\$9
GYUTAN	Grilled slices of ox tongue	\$10

## MAIN COURSE



BENTO	Traditional Japanese meal box served with selection of the day	\$24
SEAFOOD BENTO	A variety of seafood served in Japanese meal box	\$25
SEAFOOD TEPPANYAKI	Seafood combination in garlic butter with vegetables served on a hot plate	\$24
WAFU STEAK	Grain fed beef eye fillet in home made fruity wafu sauce with vegetables served on a hot plate	\$24
YAKIZAKANA	Grilled fish of the day with teriyaki sauce served with salad	\$19
TERIYAKI CHICKEN	Braised chicken thigh fillet with teriyaki sauce served with vegetables	\$17
TERIYAKI BEEF	Tender porterhouse beef slices with teriyaki sauce served with vegetables	\$18
TONKATSU	Fried crumbed pork served with Japanese BBQ sauce and salad	\$18
TATSUTAAGE	Deep fried marinated chicken with garlic & ginger served with salad	\$17
TOFU STEAK	Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate	\$15
TEMPURA	Deep fried prawns, fish and vegetables in light batter served with ginger and radish dipping sauce	\$20

## HOT POT DISHES

Cooking At The Table (minimum for 2 people)



SUKIYAKI	Thinly sliced porterhouse beef cooked with vegetables in sukiyaki sauce served with raw egg	
	Standard porterhouse beef	\$22 / person
	Premium wagyu beef	\$38 / person
SHABU SHABU	Thinly sliced beef & vegetables, lightly cooked in a broth with tofu, served with ponzu & sesame dipping sauce	
	Standard porterhouse beef	\$22 / person
	Premium wagyu beef	\$38 / person
YOSENABE	Variety of seafood, chicken & vegetables boiled together with delicious soup	\$25 / person

## Extra portions

(for hot pot only)

WAGYU BEEF	Marble beef	\$28
PORTERHOUSE BEEF		\$15
MIXED VEGETABLES		\$15
UDON NOODLE		\$4

## RICE and NOODLE DISHES



UNA DON	Grilled eel on rice with a sweet glaze soya sauce	\$14
GYU DON	Sliced beef and onions with sukiyaki sauce on rice	\$12
YAKINIKU DON	Tender beef slices with fruity wafu sauce on rice	\$12
BEEF CURRY RICE	Beef and vegetables in Japanese curry on rice	\$12
OYAKO DON	Chicken, egg and onions with sukiyaki sauce on rice	\$12
KATSU DON	Crumbed pork and onions cooked with egg on rice	\$13
BEEF CURRY UDON	Japanese beef curry served with udon noodle	\$15
KATSU CURRY DON	Crumbed pork with Japanese curry served on rice	\$15
YAKISOBA	Fried noodles with beef and vegetables	\$12
SEAFOOD RAMEN	Seafood with Japanese thin noodle in miso soup	\$15
NABEYAKI UDON	Thick udon noodle soup with tempura prawn, chicken, vegetables & soft poached egg	\$15

## SIDE ORDER



YASAI ITAME	Stir fried mixed vegetables	\$12
KAISO SALAD	Japanese seaweed salad	\$6
WAFU SALAD	Fresh lettuce mix with Japanese style dressing	\$6
IKA SALAD	Spicy squid salad	\$9
EDAMAME	Boiled soya peas	\$5
YAKI MESHI	Teppanyaki fried rice	\$9
	Vegetable	\$11
	Seafood	\$11
GOHAN	Steamed rice	\$2

## DESSERTS

Please ask your service staff for full dessert menu



MATSUMOTO SPECIAL SWEETS	Combination of red bean agar jelly, rice cake, fruit & vanilla ice-cream	\$8
TEMPURA BANANA	Served with vanilla ice-cream	\$8
DAIFUKU	Japanese rice cake with variety fillings served with vanilla ice-cream	\$7
DORAYAKI	Red bean pancake with vanilla ice-cream	\$7
FRESH FRUIT PLATTER		\$8
GREEN TEA ICE-CREAM	2 Scoops	\$5
SESAME ICE-CREAM	2 Scoops	\$5
SWEET RED BEAN & VANILLA ICE-CREAM		\$4

## BANQUET

(minimum for 2 people)



### CHIBA SET

\$32 / person

1. MISO SHIRU (Soya bean soup)
2. CALIFORNIA ROLL & HOSOMAKI (Mixed seaweed rolls)
3. GYOZA (Pork & cabbage dumplings)
4. HARUMAKI (Mini seafood spring rolls)
5. TEMPURA (Prawn & vegetables in light batter)
6. TERIYAKI (Choice of porterhouse beef or chicken teriyaki served with rice)
7. GREEN TEA ICE-CREAM
8. COFFEE OR JAPANESE TEA

### SAPPORO SET

\$36 / person

1. MISO SHIRU (Soya bean soup)
2. SUSHI & CALIFORNIA ROLL
3. GYOZA (Pork & cabbage dumplings)
4. YAKITORI (Chicken skewer with teriyaki sauce)
5. TEMPURA (Prawn & vegetables in light batter)
6. TEPPANYAKI (Choice of seafood or eye fillet beef on hot plate served with rice)
7. GREEN TEA ICE-CREAM
8. COFFEE OR JAPANESE TEA

### MATSUMOTO SET

\$40 / person

1. MISO SHIRU (Soya bean soup)
2. SUSHI & SASHIMI (Deluxe Combination of TUNA & SALMON)
3. HORENSO (Cold spinach with sesame dressing)
4. GYOZA (Pork & cabbage dumplings)
5. NAMAKAKI (Fresh oysters)
6. TEMPURA (Prawn & vegetables in light batter)
7. HOT POT COOKING (Choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with rice or udon noodle, cooked at your table)
8. FRESH FRUIT & GREEN TEA ICE-CREAM
9. COFFEE OR JAPANESE TEA

Vegetarian Set available \$32 / person

## LUNCH MENU

Available between 11:30 am - 3:00 pm

### LUNCH BOX (with Miso Soup)



BENTO	Chef selections of the day served in a Japanese meal box	\$15
DELUXE BENTO	Special combination including sushi, sashimi and California roll	\$17

### FROM THE SUSHI BAR (with Miso Soup)



SUSHI	Thin slices of raw fish on vinegared rice and seaweed rice rolls	\$14
SASHIMI	Fresh raw fish slices served with steamed rice	\$14
CALIFORNIA ROLL	Seaweed rice rolls with crabmeat, avocado, cucumber & carrot	\$9
MORIAWASE	Combination of sushi, sashimi and seaweed rice rolls	\$17

### RICE BOWL (with Miso Soup)



TORI DON	Grilled chicken with teriyaki sauce on rice	\$10
OYAKO DON	Chicken, egg & onion with sukiyaki sauce on rice	\$10
GYU DON	Sliced beef and onions with sukiyaki sauce on rice	\$10
KATSU DON	Crumbed pork cooked with onions & egg on rice	\$11
TEN DON	Tempura prawn, fish and vegetables on rice	\$11
BEEF CURRY RICE	Traditional Japanese beef curry served with rice	\$10
KATSU CURRY DON	Crumbed pork with Japanese curry on rice	\$12
YAKINIKU DON	Tender beef slices with fruity wafu sauce on rice	\$10

### NOODLE DISHES



YAKISOBA	Japanese style fried noodles with beef and vegetables	\$10
SEAFOOD UDON	Thick udon noodle soup with seafood and vegetables	\$14
NIKU UDON	Beef & vegetables on udon noodle soup	\$11
YASAI UDON	Mixed vegetables on udon noodle soup	\$10
BEEF CURRY UDON	Japanese beef curry served with udon noodle	\$11

# VEGETARIAN MENU

## SUSHI BAR SPECIALS

MIXED VEGETABLE SUSHI Combination of vegetables nigiri sushi and seaweed rice rolls	\$21
CALIFORNIA ROLL Carrot, avocado & cucumber seaweed rice rolls	\$8
FUTO MAKI Vegetarian seaweed rolls with egg, cucumber, ginger and Japanese pickles	\$8
INARI SUSHI Sweet bean curd rice rolls	\$7
HOSO MAKI Small vegetable seaweed rice rolls	\$4
KAPPA MAKI Small seaweed rice rolls with cucumber	\$4
AVOCADO MAKI Small seaweed rice rolls with avocado	\$4
TEMAKI SUSHI Cone shaped hand rolls with variety of fillings	\$14

## SUSHI A-LA-CARTE

(2 pieces per order)

TAMAGO (Egg omelette)	\$5
AVOCADO	\$4
CUCUMBER	\$4
KAISO (Seaweed)	\$4
HORENSO (Spinach)	\$5

## ENTRÉE

CROQUETTE Japanese style crumbed creamy vegetable potato cakes	\$7
HIYAYAKKO Fresh cold bean curd with ginger & soya sauce	\$6
TEMPURA Mixed vegetables deep-fried in light batter served with ginger & radish dipping sauce	\$10
AGEDASHI TOFU Fried bean curds with light soya sauce	\$8
NASU DENGAKU Grilled eggplant with soya bean paste	\$8
HORENSO Cold spinach with sesame sauce	\$7
MUSHROOM BUTTER YAKI A combination of mushrooms sautéed in garlic butter	\$10

## RICE & NOODLE DISHES

CURRY RICE Vegetables & bean curds in Japanese curry on rice	\$12
YAKISOBA Fried noodles with vegetables	\$12
YASAI UDON Mixed vegetables udon noodle soup	\$12

## MAIN COURSE

BENTO Traditional Japanese meal box served with selection of vegetables	\$24
TOFU STEAK Deep fried bean curds cooked in teriyaki sauce with mushrooms & onions served on hot plate	\$15
TEMPURA Deep fried vegetables in light batter	\$15
YASAI ITAME Stir fried mixed vegetables	\$12

## SOUP

MISO SHIRU Soya bean paste soup	\$4
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## SIDE ORDER

KAISO SALAD Japanese seaweed salad	\$6
WAFU SALAD Fresh lettuce mix with Japanese style dressing	\$6
EDAMAME Boiled soya peas	\$5
YAKI MESHU Vegetable teppanyaki fried rice	\$9
GOHAN Steamed rice	\$2

## BANQUET

(Minimum for 2 people)

ZEN SET	\$32 / person
1. MISO SHIRU (Soya bean paste soup)	
2. SUSHI & CALIFORNIA ROLL (Vegetable & egg sushi and seaweed rice rolls)	
3. HORENSO (Cold spinach with sesame dressing)	
4. CROQUETTE (Crumbed potato cake)	
5. TEMPURA (Deep fried vegetables in light batter)	
6. TOFU STEAK (Bean curds cooked in teriyaki sauce with mushrooms and onions on hot plate)	
7. YAKI MESHU (Vegetables fried rice)	
8. GREEN TEA ICE-CREAM	
9. COFFEE OR JAPANESE TEA	

\*\*\*We are unable to serve meals for fish/seafood allergy customers. May contain small traces of BONITO (Fish stock) in our cooking. BONITO is widely used in Japanese cooking.

