

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 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. HORENSEN (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 banquet available \$32 per 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 Traditional Japanese beef curry served with rice \$10

KATSU CURRY 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

PARTY PLATTERS Take away only**HOT FOOD PLATTERS**

30 pcs \$44
6 pcs YAKITORI
12 pcs GYOZA
12 pcs HARUMAKI

40 pcs \$56
8 pcs YAKITORI
16 pcs GYOZA
16 pcs HARUMAKI



TEMPURA Combination of Prawn, Fish & Vegetables Tempura
30 pcs \$40



Please enquire for other platter options

SUSHI PLATTERS

MAKI Combination of Seafood, Chicken, Veg & Seaweed Rice Roll
44 pcs \$34
60 pcs \$44
78 pcs \$54



NIGIRI + CALIFORNIA ROLL
30 pcs \$46
40 pcs \$56
50 pcs \$66



NIGIRI
30 pcs \$52
40 pcs \$62
50 pcs \$72



SASHIMI + NIGIRI + CALIFORNIA ROLL
50 pcs \$68



matsumoto
japanese restaurant

Hours of Operation

Lunch: Mon - Sat 11:30am - 3:00pm
Dinner: Sun - Thur 5:30pm - 10:30pm
Fri - Sat 5:30pm - 11:00pm

48 Lygon Street
Brunswick East Vic 3057

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F: (03) 9380 6788

www.matsumoto.com.au

Licensed and BYO (Wine only)

SUSHI BAR SPECIALS

SUSHI Raw fish slices on top of vinegared rice	<i>entrée main</i>	\$13 \$22
SASHIMI Fresh raw fish slices with wasabi & soya	<i>entrée main</i>	\$14 \$24
SALMON SUSHI	<i>entrée main</i>	\$13 \$22
SALMON SASHIMI	<i>entrée main</i>	\$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 & seaweed rice rolls		\$46
NAMAKAKI Fresh oysters with lemon ponzu sauce		\$10
TUNA TATAKI Lightly seared fresh tuna slices with garlic and wine sauce		\$16
UNAGI SUSHI Grilled eel on top of vinegared rice		\$15
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 Salmon with chili mayonnaise seaweed rolls		\$9
TERIYAKI CHICKEN ROLL Teriyaki chicken, avocado & cucumber seaweed rice rolls		\$8
AVOCADO EBI ROLL Inside out seaweed rice rolls with prawn and avocado		\$10
FUTO MAKI Vegetarian - egg, cucumber, ginger & Japanese pickles		\$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
HOSO MAKI Small vegetable seaweed rice rolls		\$4

SOUP

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

ENTRÉE

GYOZA Panfried style 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 pancakes	\$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	\$8
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 Porterhouse beef slices with teriyaki sauce served with vegetables	\$18
TONKATSU Fried crumbed pork served with Japanese BBQ sauce and salad	\$18
TATSUTA AGE 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 porterhouse beef & vegetables, lightly cooked in a broth with tofu, served with ponzu & sesame dipping sauces	
	Standard porterhouse beef \$22 / person
	Premium wagyu beef \$38 / person
YOSENABE Variety of seafood, chicken and vegetables boiled together with delicious soup	\$25 / person



Vegetarian menu available on request

RICE and NOODLE DISHES

UNA DON Grilled eel on rice with a sweet glaze 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	\$13
KATSU CURRY DON Crumbed pork with Japanese curry on rice	\$15
YAKISOBA Fried noodles with beef and vegetables	\$12
NABEYAKI UDON Thick udon noodle soup served with tempura prawn, chicken, vegetables & soft poached egg	\$15
YASAI UDON Mixed vegetables on udon noodle soup	\$12

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 MESHII Teppanyaki fried rice	\$9
	Vegetable \$9
	Seafood \$11
GOHAN Steamed rice	\$2

DESSERTS

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	\$5
SESAME ICE-CREAM	\$5
SWEET RED BEAN & VANILLA ICE-CREAM	\$4