

SUSHI & SASHIMI

DELUXE HOUSE SPECIAL

Chef's recommended signature dish - top quality sushi, sashimi, maki rolls served on a traditional sushi boat

Small (serves 2-3) \$80
Large (serves 3-4) \$110

SUSHI

Chef's selection of assorted nigiri & maki rolls

Entrée \$20
Main \$30

SASHIMI

Assorted raw fish slices with wasabi & soya

Entrée \$22
Main \$32

MORIAWASE

Combination of sushi, sashimi & seaweed rice rolls

\$38

HOUSE SPECIAL

Combination of sushi, sashimi, fresh oysters & seaweed rolls

\$68

SUSHI COMBO

20 pieces nigiri sushi, 4 pieces thick rolls & 6 pieces thin rolls

\$64

NAMAKAKI

4 pieces fresh oysters with lemon & ponzu sauce

\$16

UNAGI SUSHI

6 pieces grilled eel on top of vinegared rice

\$24

TUNA TATAKI

Lightly seared fresh tuna slices with garlic & wine sauce

\$22

INARI SUSHI

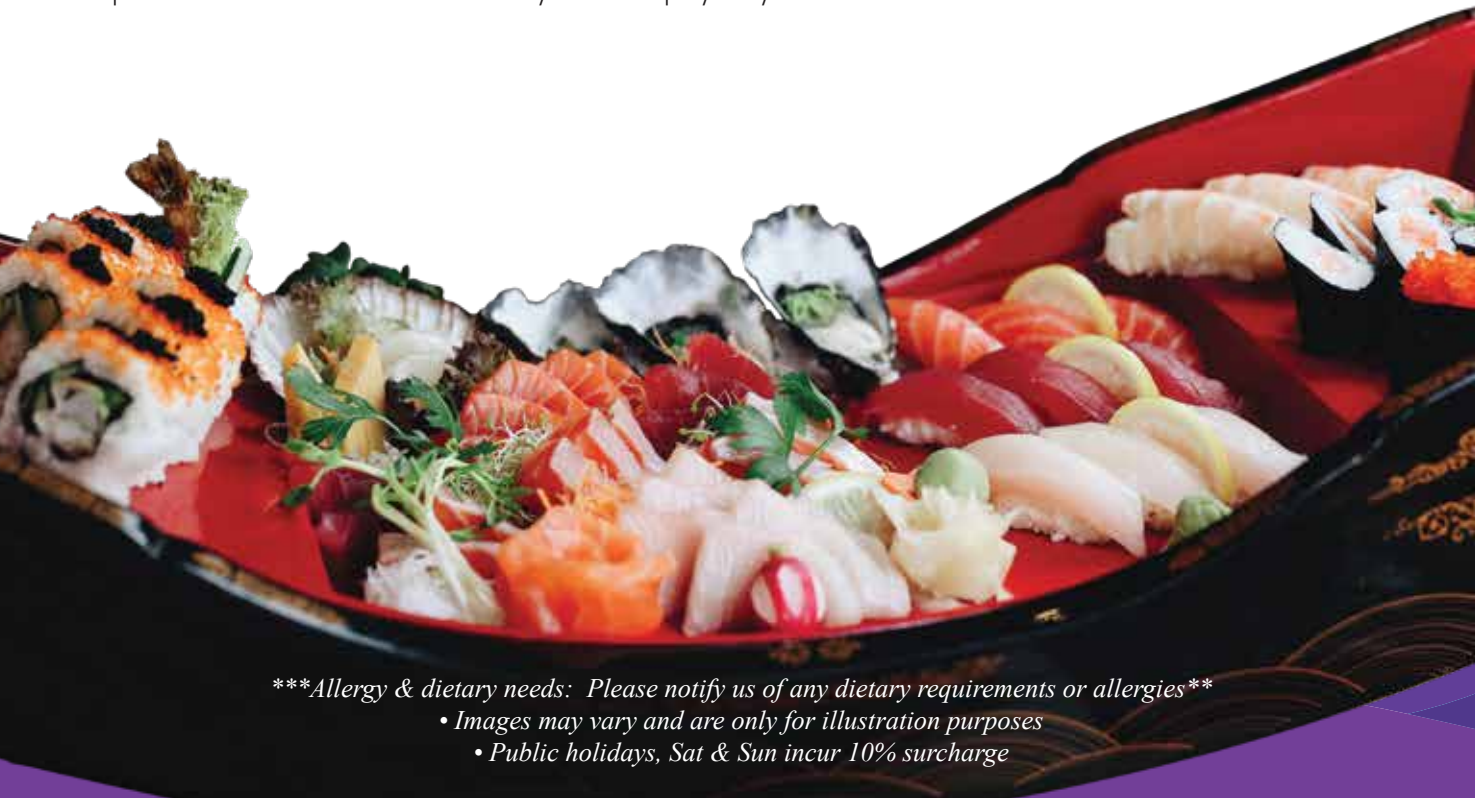
4 pieces of sweet bean curd with seasoned vinegared rice

\$14

ABURI SALMON SUSHI

5 pieces of flame seared salmon belly sushi & spicy mayonnaise

\$25



***Allergy & dietary needs: Please notify us of any dietary requirements or allergies**

• Images may vary and are only for illustration purposes

• Public holidays, Sat & Sun incur 10% surcharge

SUSHI MAKI

CALIFORNIA ROLL Crab meat, cucumber, avocado, carrot & mayo	\$12
DELUXE CALIFORNIA ROLL Fresh salmon, cucumber, avocado & flying fish roe	\$16
SAPPORO MAKI 8 pieces inside out rolls with fresh tuna, cucumber, avocado & flying fish roe	\$18
SPICY SALMON (OR TUNA) ROLL 6 pieces inside out rolls with fresh salmon or raw tuna, cucumber & spicy mayo	\$15
AVOCADO EBI ROLL Inside out rolls with prawn, cucumber, avocado & mayo	\$16
TERIYAKI CHICKEN ROLL Teriyaki chicken, cucumber & avocado	\$16
TEMPURA PRAWN ROLL Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo	\$22
HOSO MAKI Small vegetable seaweed rice rolls	\$6

Teriyaki Chicken Roll



California Roll

Tempura Prawn Rolls



Main Sashimi



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

ENTRÉE

MISO SHIRU Traditional soy bean soup	\$6
GYOZA 6pcs pan fried pork and cabbage dumplings	\$14
BEEF TATAKI Raw beef slices in garlic and wine sauce served with raw egg	\$18
TAKOYAKI 6pcs octopus pancake balls topped with Japanese BBQ sauce, mayo & shaved bonito flakes	\$14
HARUMAKI 5pcs mini seafood (or vegetable) spring rolls	\$10
OKONOMIYAKI Seafood & vegetable pancake topped with shaved bonito flakes served with sauce & mayo	\$14
YAKITORI 3pcs chicken skewers with teriyaki sauce	\$15
NASU DENGAKU Grilled eggplant with sweet miso paste	\$12
AGEDASHI TOFU Crispy fried tofu served with shaved bonito flakes in ginger & light soya sauce	\$12
TEMPURA Prawn, fish & vegetables in light batter	\$16
TEMPURA PRAWNS (4 pcs) Deep fried prawns served with dipping sauce	\$20
KAKI FRY 4pcs deep fried crumbed oysters with Japanese BBQ sauce	\$18
CROQUETTE 2pcs deep fried Japanese vegetable potato cakes with Japanese BBQ sauce	\$12
IKA GESO AGE Deep fried spicy squid tentacles	\$16

Kaki Fry



Gyoza



Takoyaki



MAINS

TERIYAKI BEEF Sliced porterhouse beef cooked in our homemade teriyaki sauce served with vegetables	\$28
CHICKEN KATSU Fried crumbed chicken served with Japanese BBQ sauce and salad	\$26
YAKIZAKANA Grilled fish of the day with teriyaki sauce served with salad	\$28
TONKATSU Fried crumbed pork served with Japanese BBQ sauce and salad	\$28
SEAFOOD TEPPANYAKI Prawns, scallop, fish, mussel and squid cooked in garlic butter served on hot plate	\$36
WAFU STEAK Succulent beef eye fillet cooked in homemade fruity wafu sauce with vegetables served on a hot plate	\$36
GARLIC PRAWN TEPPANYAKI Prawn sauteéd in garlic butter with vegetables served on a hot plate	\$36

Wafu Steak



Seafood Teppanyaki



Yakizakana



MAINS

- TERIYAKI CHICKEN** \$26
Braised chicken thigh fillet cooked in our homemade teriyaki sauce served with vegetables
- TATSUTA AGE** \$26
Deep fried marinated chicken with garlic and ginger served with salad
- TEMPURA MORIAWASE** \$32
Deep fried prawns, fish and vegetables in light batter served with dipping sauce
- TEMPURA PRAWNS (8PCS)** \$36
Deep fried prawns in light batter served with dipping sauce
- BENTO** \$30
Traditional Japanese meal box served with chicken, tempura, sashimi, rice and other delicacies
- SEAFOOD BENTO** \$32
A variety of seafood served in a Japanese meal box
- TOFU STEAK** \$24
Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate

Tempura Prawns (8pcs)



Teriyaki Chicken



Tatsuta Age



RICE & NOODLES

UNA DON Grilled eel on rice with a thick & sweet soya sauce	\$22
ZAKANA DON Grilled salmon with teriyaki sauce on rice	\$20
TORI DON Grilled chicken with teriyaki sauce served on rice	\$18
YAKINIKU DON Tender beef slices and onion with fruity wafu sauce on rice	\$20
BEEF CURRY DON Sliced beef, carrot and potato cooked in Japanese curry on rice	\$20
OYAKO DON Chicken, egg & onion cooked with sukiyaki sauce on rice	\$20
KATSU DON Crumbed pork, egg and onion cooked with sukiyaki sauce on rice	\$20
CHICKEN KATSU CURRY DON Crumbed chicken with Japanese curry on rice	\$20
YAKISOBA Stir fried thick noodles with vegetables in Japanese sauce	Beef \$20 Prawns \$22
NIKU UDON Beef & vegetable on udon noodle soup	\$20



Tori Don



Chicken Katsu Curry



Una Don

BANQUET MENUS (Min 2 people)

CHIBA SET

\$42/person

MISO SOUP

CALIFORNIA ROLL & HOSOMAKI

GYOZA (*Pork & cabbage dumplings*)

HARUMAKI (*Mini vegetables spring rolls*)

TEMPURA (*Prawn & vegetables in light batter*)

TERIYAKI (*Choice of chicken, beef or fish served w/rice*)

ICE-CREAM (*Choice of vanilla or green tea*)

JAPANESE TEA

MATSUYA SET

\$48/person

MISO SOUP

NIGIRI SUSHI & CALIFORNIA ROLL

GYOZA (*Pork & cabbage dumplings*)

YAKITORI (*Chicken skewers with teriyaki sauce*)

TEMPURA (*Prawn & vegetables in light batter*)

TEPPANYAKI (*Choice of seafood or eye fillet beef served w/rice*)

ICE-CREAM (*Choice of vanilla or green tea*)

JAPANESE TEA

SAPPORO SET

\$52/person

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 light batter*)

GARLIC PRAWN TEPPANYAKI or WAFU STEAK (*served w/rice*)

ICE-CREAM (*Choice of vanilla or green tea*) WITH DORAYAKI (*Japanese red bean pancake*)

JAPANESE TEA



Matsuya set

VEGETARIAN MENU



Avocado Maki



Vegetarian Curry Rice



Croquette



Nasu Dengaku

SUSHI BAR SPECIALS

MIXED VEGETABLE SUSHI \$30
Combination of vegetables nigiri sushi & seaweed rice rolls

CALIFORNIA ROLL \$12
Carrot, avocado & cucumber seaweed rice rolls

INARI SUSHI \$14
Sweet bean curd rice rolls

HOSO MAKI \$6
Mixed small vegetable seaweed rice rolls

KAPPA MAKI \$6
Small seaweed rice rolls with cucumber

AVOCADO MAKI \$8
Small seaweed rice rolls with avocado

ENTRÉE

MISO SHIRU \$6
Soya bean soup

HARUMAKI \$10
5pcs mini vegetable spring rolls

CROQUETTE \$12
2pcs Japanese style crumbed creamy vegetable potato cakes

TEMPURA \$16
Mixed vegetables deep-fried in light batter served with dipping sauce

AGEDASHI TOFU \$12
Deep fried tofu with light soy sauce

NASU DENGAKU \$12
Grilled eggplant with sweet miso paste

BROCCOLI SALAD \$12
Cold broccoli with sesame dressing

RICE & NOODLE DISHES

CURRY RICE \$18
Vegetables & bean curds in Japanese curry on rice

YAKISOBA \$16
Stir fried thick noodles with vegetables in Japanese sauce

YASAI UDON \$16
Mixed vegetables on udon noodle soup

****We are unable to serve meals for fish / seafood allergy customers.***
Allergy & dietary needs: Please notify us of any dietary requirements or allergies*

VEGETARIAN MENU

MAIN COURSE

BENTO	\$30
Traditional Japanese meal box served with a selection of vegetables	
TOFU STEAK	\$24
Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate	
TEMPURA	\$28
Deep fried vegetables in light batter	
YASAI ITAME	\$18
Stir fried mixed vegetables	

SIDE ORDER

KAISO SALAD	\$10
Japanese seaweed salad	
EDAMAME	\$10
Boiled soy beans	
YAKI MESHI	\$17
Fried rice with egg & vegetables	
GOHAN	\$3
Steamed rice	

BANQUET (Minimum for 2 people)

ZEN SET	\$45/person
MISO SHIRU (Soya bean soup)	
SUSHI & CALIFORNIA ROLL (Vegetable & egg sushi & seaweed rice rolls)	
KAISO SALAD (Japanese seaweed salad)	
CROQUETTE (Crumbed potato cake)	
TEMPURA (Deep fried vegetables in light batter)	
TOFU STEAK (Deep fried bean curds cooked in teriyaki sauce w/mushrooms & onions served on hot plate w/rice)	
ICE-CREAM (Choice of vanilla or green tea)	
JAPANESE TEA	



Hosomaki



Edamame



Tofu Steak

SIDE ORDERS

EDAMAME Boiled soy beans	\$10
YASAI ITAME Stir fried mixed vegetables	\$18
KAISO SALAD Japanese seaweed salad	\$10
BROCCOLI SALAD Cold broccoli with sesame dressing	\$12
YAKI MESHI Teppanyaki fried rice with egg & vegetables	\$17
GOHAN Steamed rice	\$3



Kaisei Salad

DESSERTS

TEMPURA BANANA & VANILLA ICE CREAM	\$10
DAIFUKU Japanese rice cake with assorted fillings (peanut, red bean & black sesame) served with vanilla ice-cream & fruit	\$10
DORAYAKI Japanese red bean pancake served with vanilla ice-cream & fruit	\$10
FRESH FRUIT PLATTER With vanilla ice-cream	\$8 \$10
PREMIUM ICE CREAM Choice of green tea, black sesame, red bean, mango & vanilla	\$6

