



OUR PRODUCT

SALMON

Masuya Restaurant selects the best quality salmon from Huon region's pristine waters in the south west of Tasmania. We use only extra large salmon and also provide originally marinated Tasmanian Salmon Caviar.

TUNA

We mainly use Yellow Fin, Big Eye and Blue Fin Tuna, carefully selected from Sydney Fish Market and tuna supply specialist. Each year around April to August we also serve wild Blue Fin Tuna.

LOCAL FISH

We provide the widest variety of local fish, carefully chosen by our chef, from Sydney Fish Market including Snapper, Flathead, Whiting, Bonito, Yellowtail, Ocean Perch, Alphonsino and Swordfish, etc.

OYSTER, SEA URCHIN, LOBSTER

These products are mainly produced in Tasmania & South Australia. We serve Pacific Oysters from the east coast of Tasmania, and serve the best seasonal Sea Urchin & Lobster.

KAGOSHIMA WAGYU

鹿児島黒毛和牛

Japanese Black cattle comprise about 90% of the Wagyu cattle breeds. Japanese Black cattle from Kagoshima Prefecture are the most numerous in Japan and are marketed under the brand name "Kagoshima Wagyu Beef". Masuya's Kagoshima Wagyu is moderately tender with balanced texture. It offers good marbling and a mouth-watering robust beef flavour.

FRESH VEGETABLES & FRUITS

We purchase our fruits and vegetables every day from Flemington Market, and use some seasonal Japanese vegetables such as Shiso, Shiitake, Mizuna, etc.



Our major plates are handcrafted by a ceramic artist, Mr. Malcolm Greenwood.

当店は、陶芸家マルコム・グリーンウッド氏の器を使用しております。

SALAD

1. Tofu & Avocado Salad 17.80
silken tofu, avocado, wakame seaweed, lettuce with shiso dressing
2. Masuya Tuna Salad 19.80
dice cut fresh tuna with thousand island dressing
3. Wagyu Yakiniku Salad 24.80
chargrilled 2GR full blood wagyu beef, zucchini, red capsicum, red onion, lettuce with miso and sesame dressing
4. Salmon Feta Cheese Salad 22.80
当店でマリネしたサーモンをフェタチーズと共に盛り付けました。ワインと一緒に楽しみください。

OYSTER

5. Natural Oyster 28.80 extra piece 5.80
freshly served on crushed ice with ponzu soy citrus dipping sauce
6. Spicy Oyster 29.80 extra piece 5.80
served with Masuya's spicy sauce, red onion, coriander and chilli
7. Yuzu Ponzu Oyster 29.80 extra piece 5.80
freshly served with homemade yuzu ponzu jelly
8. Miso Cream Oyster 31.80 extra piece 6.80
oven baked with creamy miso sauce
9. Deep Fried Oyster 29.80 extra piece 5.80
coated with crispy cooked breadcrumbs with home blended Worcester sauce

CARPACCIO

10. Kingfish Carpaccio 24.80
thinly sliced kingfish, sliced jalapeño with yuzu dashi ponzu & touch of olive oil
11. Salmon Carpaccio 26.80
thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing
12. Swordfish Carpaccio (Seasonal) 28.80
thinly sliced swordfish, diced red onion, cucumber, sliced jalapeño with lemon lime vinaigrette sauce
13. Wagyu Beef Carpaccio 25.80
seared wagyu beef, sliced sashimi style, crisp mizuna, beetroot with ponzu soy citrus & a touch of balsamic and black pepper

Our Oysters These products are mainly produced in Tasmania & South Australia. We serve quality Pacific Oysters from the east coast of Tasmania or Coffin Bay, South Australia.



TEMPURA & KARAAGE

14. Veggie Tempura E 13.80 M 24.80

lightly cooked seasoned vegetables in pure soy bean oil served with dashi dipping sauce

15. Seafood Tempura E 18.80 M 29.80

assorted seafood & seasonal vegetables cooked in pure soy bean oil served with dipping sauce

16. Veggie Spring Roll E 18.80

crispy fried veggie spring roll, served with tangy sweet chilli sauce

17. Karaage Soft Shell Crab E 18.80 M 28.80

crispy soft shell crab with sweet chilli & wasabi mayonnaise sauce

18. Hokkaido Scallops E 19.80

deep fried scallops, imported from Hokkaido, Japan, served with homemade tartare sauce & tonkatsu sauce

19. Namban Chicken E 16.80 M 26.80

Deep-fried soy & mirin marinated chicken thigh fillet served with Japanese sweet vinegar & homemade tar tar sauce

20. Karaage Chicken E 15.80 M 25.80

deep fried chicken thigh fillet with soy & mirin served with sweet chilli garlic sauce

21. Spicy Tomato Chicken E 16.80 M 26.80

We use Australian Canola Oil for deep fried menus.

当店では、豪州産のCanola Oilを揚げ油として使用しております。



SIDE DISH

22. King Mushroom & Broccoli 18.80

stir fried king mushroom and broccoli with garlic butter sauce

23. Edamame R 8.80 L 15.80

boiled green soy beans served slightly warm with a touch of sea salt

24. Cucumber Pickles R 12.80

25. Nasu Miso R 12.80

deep fried eggplant with Masuya's original miso paste

26. Green Beans & Snow Pea 12.80

stir fried beans and snow pea touch of pink salt and black pepper

27. Agedashi Tofu R 9.80 L 16.80

deep fried tofu with dashi broth



SASHIMI

刺身

海宝船

- 28. Sashimi Deluxe 58.80
finest selection of catch of the day, scampi, oyster, tuna, salmon & assorted local fish on ice
- 29. Salmon & Oyster 58.80
Tasmanian salmon sashimi, pacific oyster
- 30. Sashimi Ocean 5 34.80
tuna, kingfish, salmon, two kinds of varieties of fish of the day on ice
- 31. Salmon Sashimi 8P 29.80 12P 42.80
- 32. Toro Salmon Sashimi 8P 45.80
- 33. King Fish Belly Sashimi 8P 55.80

- 34. Tuna & Salmon Sashimi 32.80
tuna, seared tuna, salmon, salmon daikon roll served on ice
- 35. Sashimi Platter 98.00
best value of tuna, salmon, oyster, scampi, scallop and surf clam
- 36. Scampi Sashimi M.P
tuna, kingfish, salmon, two kinds of varieties of fish of the day on ice
- 37. Sea Urchin & Cuttlefish 58.00
Tasmanian sea urchin with cuttlefish

- 38. Lobster Sashimi (pre order) M.P
combination of live lobster & pacific oyster
御予約制
- 39. Masuya Love Boat 118.00
- 40. Masuya Sashimi Boat 128.00
great value for a selection of excellent quality local fish and oyster, scallop, hokki, quality blue fin tuna and salmon
- 41. Emperor Sashimi Boat 168.00
best selection of top quality tuna otoro, Akami, soy marinated tuna, salmon, king fish, local fish, scampi, scallop and oyster

*please ask our friendly staff about market prices



SUSHI

42. Sushi Aussie 38.80
combination of traditional & modern sushi nigiri and sushi roll
43. Sushi & Sashimi 46.80
three kinds of sashimi, assorted sushi of salmon, tuna, prawn, eel, seared scallop, local fish & spider sushi roll
44. Sushi Tsukiji 45.80
sushi lover's choice made using local fish of the day as well as seasonal sea urchin, tuna & salmon
45. Sushi Tasmania 48.80
salmon sushi, tuna, oyster, sea urchin, salmon caviar, eel, scampi & grilled scallops
46. Chef's Omakase Sushi 68.00
47. Blue Fin Tuna Toro Plate 58.80
blue fin tuna otoro nigiri and gunkan sushi

寿司

ABURI SUSHI

48. Aburi Sushi 25.80
chef's selection of 5 kinds seared nigiri sushi
49. Kingfish Aburi 21.80
seared kingfish nigiri with yuzu pepper and micro herbs
50. Toro Salmon Aburi 20.80
seared salmon nigiri with grated daikon radish, salted konbu, mayonnaise and shallot
51. Scallop Aburi 21.80
seared scallop nigiri grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise
52. Scampi Miso Soup (Head Only) 5.80
Available when you order scampi sushi or sashimi
53. Scampi Miso Soup (Whole) 14.80

ROLL

54. Sydney Roll 21.80
sushi roll with avocado, tempura king prawn, crab sticks & flying fish roe
55. Salmon Avocado Roll 22.80
fresh salmon roll with avocado and wasabi mayonnaise
56. Spider Roll 23.80
deep fried soft shell crab roll with crab sticks, avocado & cucumber with our tasty chilli mayonnaise
57. Spicy Tuna Roll 25.80
sushi roll with fresh tuna, crab sticks, avocado & cucumber with special chilli sauce
58. Rainbow Roll 23.80
sushi roll covered with salmon, tuna, white fish, avocado & crab sticks, looks like a colourful rainbow
59. Eel Roll (鰻棒寿司) 28.80
pressed sushi topped with a fillet of bbq eel



SEAFOOD

60. Teriyaki Tasmanian Salmon 29.80
pan fried fillet of Tasmanian salmon with teriyaki sauce
61. Misoyaki Barramundi 32.80
grilled sweet miso marinated barramundi fillet
62. BBQ Eel (Unagi) 32.80
grilled bbq eel with our flavoured original eel sauce on a bed of steamed rice
63. Grilled King Fish Wing or Salmon Wing 24.80
oven grilled for twenty minutes and served simply with lemon wedge & grated daikon
64. Daily Fish Nitsuke M.P.
deep fried then cooked with mirin, soy & ginger

Please check our today's special menu.

CHICKEN, PORK & LAMB

65. Teriyaki Chicken 26.80
pan fried thigh fillet of chicken (200g) with teriyaki sauce served with green vegetables
66. Misoyaki Chicken 27.80
oven grilled miso marinated thigh fillet of chicken (200g) served with green vegetables
67. Chilli Garlic Chicken 27.80
pan fried thigh fillet of chicken (200g) with homemade chilli garlic sauce
68. Free Range Tonkatsu Pork Loin 24.80
deep fried crispy free range pork loin (180g) served with home blended tonkatsu sauce
69. Katsu Tama Pork 26.80
deep fried crispy free range pork loin (180g) cooked with egg
70. Lamb Cutlet 32.80 extra piece 9.80
grilled lamb cutlet marinated in Saikyo miso in Masuya style

Japanese Steam Rice 8.00
& Miso Soup Shibazuke Set

本日のおすすめメニューをご覧ください。
請查看今日的推薦菜單。
Please check our daily special menu.



WAGYU BEEF & ANGUS BEEF

71. Wagyu Beef Sirloin 48.80
Wasabi Sauce (250g)

marble score 7+ sirloin pan fried with wasabi sauce and warm vegetables

72. Wagyu Beef Rump Miso (230g) 45.80
marble score 8+ wagyu rump steak pan fried with miso paste sauce and warm vegetables

73. Wagyu Beef Saute 29.80
Ginger Teriyaki Sauce (250g)
marble score 8+ wagyu rump steak pan fried with miso paste sauce and warm vegetables

74. Wagyu Yakiniku (230g) 35.80
chargrilled marble score 9+ wagyu flap meat with Japanese style bbq sauce

75. Teriyaki Angus Sirloin Steak (250g) 38.80
pan fried premium range angus sirloin steak with teriyaki sauce & a touch of cracked pepper

Our Fullblood Wagyu Beef

In Australia, widespread supply of the marble beef called Wagyu Beef started around 20 years ago and is now produced for export to Japan and worldwide. We are pleased to serve this high quality meat.

豪州産和牛をぜひお試しください。

和牛



76. Koshihikari Rice 4.00
77. Miso Soup 4.00

Angus Sirloin アンガス

KAGISHIMA WAGYU F1

鹿児島和牛



78. Platter Large F1
125.00



79. Platter Small Fullblood
88.00



鍋物各種

HOT POT

80. Sapporo Hot Pot (札幌鍋) 78.80

salmon, blue swimmer crab, scallops, pacific oysters, chicken, fish balls & seasonal vegetables served with soy milk & sweet miso paste soup
one extra portion 38.00

81. Wagyu Crab Hot Pot 108.00

finely sliced premium full blood wagyu beef with blue swimmer crab, king prawn, scallop, salmon wing & fish ball, seasonal vegetables served with Masuya's spicy soy milk & miso paste soup

82. Masuya Hot Pot (鱒屋鍋) 78.80

slices of pork, king prawn, scallops, salmon, crab sticks, shiitake & seasonal vegetables in chilli miso soup
one extra portion 35.00

83. Chanko Hot Pot (ちゃんこ鍋) 78.80

chicken, king prawn, scallops, fish balls, salmon, crab sticks, tofu & seasonal vegetables in konbu dashi stock soup
one extra portion 35.00

84. Wagyu Sukiyaki Hot Pot 58.00 each

finely sliced marbled score 8+ wagyu beef with seasonal vegetables, cooked at your table, served in a traditional Japanese style with beaten egg dipping sauce
-minimum order for two-
extra beef 200g 28.00

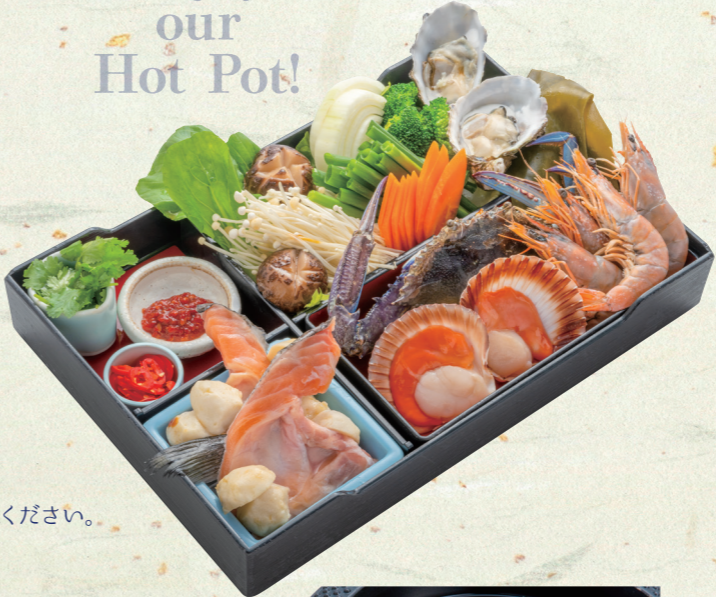
Extra Soup 5.00

Masuya Zousui Set 8.00

Udon 5.00

鍋物の後、お雑炊をご希望の方はサービス係にお申し付けください。

Enjoy
our
Hot Pot!



和牛

Most Popular!

80

84

81

82

83

PLATTER

85. Tuna & Salmon Lover's Platter 74.80

best choice for lovers of tuna, salmon, seared salmon, salmon avocado roll and rainbow roll

86. King & Queen Platter 87.80

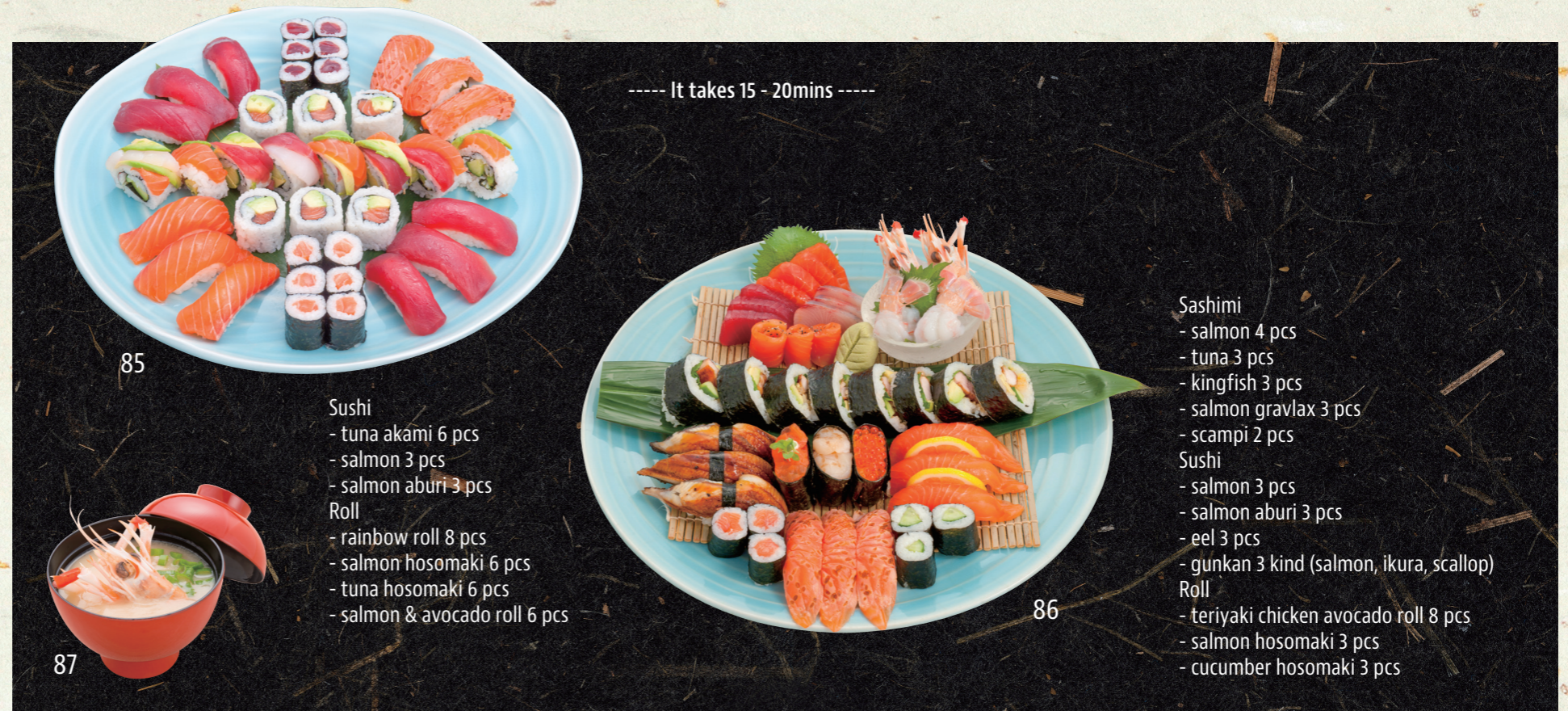
excellent combination of assorted sushi & sashimi platter including scampi, tuna, salmon, eel & teriyaki chicken avocado roll

87. Scampi Miso Soup (Head Only) 4.80

Available when you order scampi sushi or sashimi

88. Scampi Miso Soup (Whole) 11.80

HAND ROLL



----- It takes 15 - 20mins -----

85

- Sushi
- tuna akami 6 pcs
 - salmon 3 pcs
 - salmon aburi 3 pcs
- Roll
- rainbow roll 8 pcs
 - salmon hosomaki 6 pcs
 - tuna hosomaki 6 pcs
 - salmon & avocado roll 6 pcs

87

86

- Sashimi
- salmon 4 pcs
 - tuna 3 pcs
 - kingfish 3 pcs
 - salmon gravlax 3 pcs
 - scampi 2 pcs
- Sushi
- salmon 3 pcs
 - salmon aburi 3 pcs
 - eel 3 pcs
 - gunkan 3 kind (salmon, ikura, scallop)
- Roll
- teriyaki chicken avocado roll 8 pcs
 - salmon hosomaki 3 pcs
 - cucumber hosomaki 3 pcs

MASUYA RESTAURANT

MASUYA restaurant was established in 1992 on O'Connell Street, Sydney.
The owner Ken Sadamatsu goes to the Fish Market every day (Monday to Friday).

We strive to pick top quality tuna, sea urchin and local fish.

Our 100% Japanese rice comes from AOMORI Prefecture.

MASUYA is always thinking about the opinions of customers.

We are one of the best sushi restaurants in Australia.

This is our philosophy.



(オーナー) : 定松勝義 (愛媛県松山市出身)
Owner: Ken Sadamatsu
モットー: 『郷に入れば郷に従え。』

(ソムリエ きき酒師) : 富岡乙羽
General Manager: Otowa Tomioka

MASUYA INTERNATIONAL



Masuya Restaurant

Basement Level, 12-14 O'Connell St, Sydney 2000

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Miso

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T: 02 9283 9686



Izakaya Masuya

Ground Floor, 12-14 O'Connell St, Sydney 2000

T: 02 9233 8181



Miso Green Square

Shop 1, 14 Ebsworth St, Zetland 2017

T: 02 8590 3424



Michi Izakaya & Ramen

R104, 161 Clarence St, Sydney NSW 2000

T: 02 9135 9662