

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.

DAVID BLACKMORE WAGYU 豪州皇帝和牛

Blackmore Wagyu is an award winning and internationally recognised 100% full blood wagyu beef from Victoria. We serve only the highest grade of marbling score 9+.

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** 14.80
silken tofu, avocado, wakame seaweed, lettuce with shiso dressing
2. **Masuya Tuna Salad** 17.80
dice cut fresh tuna with thousand island dressing
3. **Wagyu Yakiniku Salad** 18.80
chargrilled 2GR full blood wagyu beef, zucchini, red capsicum, red onion, lettuce with miso and sesame dressing



OYSTER

4. **Natural Oyster** 23.80 extra piece 4.50
freshly served on crushed ice with ponzu soy citrus dipping sauce
5. **Spicy Oyster** 24.80 extra piece 4.70
served with Masuya's spicy sauce, red onion, coriander and chilli
6. **Yuzu Ponzu Oyster** 24.80 extra piece 4.80
freshly served with homemade yuzu ponzu jelly
7. **Miso Cream Oyster** 25.80 extra piece 4.80
oven baked with creamy miso sauce
8. **Deep Fried Oyster** 25.80 extra piece 4.80
coated with crispy cooked breadcrumbs with home blended Worcester sauce

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.



CARPACCIO

9. **Kingfish Carpaccio** 22.80
thinly sliced kingfish, sliced jalapeño with yuzu dashi ponzu & touch of olive oil
10. **Salmon Carpaccio** 19.80
thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing
11. **Swordfish Carpaccio (Seasonal)** 22.80
thinly sliced swordfish, diced red onion, cucumber, sliced jalapeño with lemon lime vinaigrette sauce
12. **Wagyu Beef Carpaccio** 22.80
seared Wagyu beef, sliced sashimi style, crisp mizuna, beetroot with ponzu soy citrus & a touch of balsamic and black pepper



TEMPURA & KARAAGE

13. **Veggie Tempura** E 11.80 M 18.80
lightly cooked seasoned vegetables in pure soy bean oil served with dashi dipping sauce
14. **Seafood Tempura** E 17.80 M 28.80
assorted seafood & seasonal vegetables cooked in pure soy bean oil served with dipping sauce
15. **Duck Spring Roll** E 14.80 M 24.80
crispy fried duck spring roll, served with tangy sweet chilli sauce
16. **Karaage Soft Shell Crab** E 17.80 M 26.80
crispy soft shell crab with sweet chilli & wasabi mayonnaise sauce

17. **Hokkaido Scallops** E 18.80 M 30.80
deep fried scallops, imported from Hokkaido, Japan, served with homemade tartare sauce & tonkatsu sauce
18. **Namban Chicken** E 15.80 M 25.80
Deep-fried soy & mirin marinated chicken thigh fillet served with Japanese sweet vinegar & homemade tar tar sauce
19. **Karaage Chicken** E 14.80 M 24.80
deep fried chicken thigh fillet with soy & mirin served with sweet chilli garlic sauce

*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

20. **King Mushroom & Broccoli** 18.80
stir fried king mushroom and broccoli with garlic butter sauce
21. **Edamame** R 7.80 L 14.80
boiled green soy beans served slightly warm with a touch of sea salt
22. **Nasu Miso** R 9.80 L 16.80
deep fried eggplant with Masuya's original miso paste
23. **Green Beans & Snow Pea** 12.80
stir fried beans and snow pea touch of pink salt and black pepper
24. **Agedashi Tofu** R 9.80 L 17.80
deep fried tofu with dashi broth



SASHIMI

刺身

- 25. **Sashimi Deluxe** 48.00
finest selection of catch of the day, scampi, oyster, tuna, salmon & assorted local fish on ice
- 26. **Salmon & Oyster** 46.80
Tasmanian salmon sashimi, pacific oyster
- 27. **Sashimi Ocean 5** 26.80
tuna, kingfish, salmon, two kinds of varieties of fish of the day on ice
- 28. **Salmon Ocean 4** 22.80
salmon sashimi, lightly seared salmon, cured salmon gravlax, salmon belly avocado roll on ice

- 29. **Tuna & Salmon Sashimi** 23.80
tuna, seared tuna, salmon, salmon daikon roll served on ice
- 30. **Sashimi Platter** 88.00
best value of tuna, salmon, oyster, scampi, scallop and surf clam
- 31. **Scampi Sashimi** 54.80
five piece of scampi sashimi extra piece 11.80
- 32. **Sea Urchin & Cuttlefish** 48.00
Tasmanian sea urchin with cuttlefish

海宝船

- 33. **Abalone Sashimi (pre order)** M.P
best quality abalone sashimi on ice
御予約制
- 34. **Lobster Sashimi (pre order)** M.P
combination of live lobster & pacific oyster
御予約制
- 35. **Masuya Sashimi Boat** 98.00
great value for a selection of excellent quality local fish and oyster, scallop, hokki, quality blue fin tuna and salmon
- 36. **Emperor Sashimi Boat** 138.00 Most Popular!
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 寿司

- 37. **Sushi Aussie** 33.80
combination of traditional & modern sushi nigiri and sushi roll
- 38. **Sushi & Sashimi** 42.80
three kinds of sashimi, assorted sushi of salmon, tuna, prawn, eel, seared scallop, local fish & spider sushi roll
- 39. **Sushi Tsukiji** 36.80
sushi lover's choice made using local fish of the day as well as seasonal sea urchin, tuna & salmon
- 40. **Sushi Tasmania** 42.80
salmon sushi, tuna, oyster, sea urchin, salmon caviar, eel, scampi & grilled scallops
- 41. **Toro Taku Roll** 48.80
blue fin tuna belly roll with daikon radish pickles, shallots, avocado and Japanese spicy mayo
- 42. **Blue Fin Tuna Toro Plate** 48.80
blue fin tuna otoro nigiri and gunkan sushi

ABURI SUSHI

- 43. **Aburi Sushi** 20.80
chef's selection of 5 kinds seared nigiri sushi
- 44. **Kingfish Aburi** 19.80
seared kingfish nigiri with yuzu pepper and micro herbs
- 45. **Toro Salmon Aburi** 18.80
seared salmon nigiri with grated daikon radish, salted konbu, mayonnaise and shallot
- 46. **Scallop Aburi** 19.80
seared scallop nigiri grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise
- 47. **Scampi Miso Soup (Head Only)** 4.80
Available when you order scampi sushi or sashimi
- 48. **Scampi Miso Soup (Whole)** 11.80

ROLL

- 49. **Sydney Roll** 19.80
sushi roll with avocado, tempura king prawn, crab sticks & flying fish roe
- 50. **Salmon Avocado Roll** 20.80
fresh salmon roll with avocado and wasabi mayonnaise
- 51. **Spider Roll** 21.80
deep fried soft shell crab roll with crab sticks, avocado & cucumber with our tasty chilli mayonnaise
- 52. **Spicy Tuna Roll** 23.80
sushi roll with fresh tuna, crab sticks, avocado & cucumber with special chilli sauce
- 53. **Rainbow Roll** 21.80
sushi roll covered with salmon, tuna, white fish, avocado & crab sticks, looks like a colourful rainbow
- 54. **Eel Roll (鰻棒寿司)** 26.80
pressed sushi topped with a fillet of bbq eel



SEAFOOD

55. **Teriyaki Tasmanian Salmon** 27.80
pan fried fillet of Tasmanian salmon with teriyaki sauce
56. **Misoyaki Barramundi** 32.80
grilled sweet miso marinated barramundi fillet
57. **BBQ Eel (Unagi)** 28.80
grilled bbq eel with our flavoured original eel sauce on a bed of steamed rice
58. **Grilled King Fish Wing or Salmon Wing** 22.80
oven grilled for twenty minutes and served simply with lemon wedge & grated daikon
59. **Daily Fish Nitsuke** 24.80
deep fried then cooked with mirin, soy & ginger

CHICKEN, PORK & LAMB

60. **Teriyaki Chicken** 23.80
pan fried thigh fillet of chicken (200g) with teriyaki sauce served with green vegetables
61. **Misoyaki Chicken** 25.80
oven grilled miso marinated thigh fillet of chicken (200g) served with green vegetables
62. **Chilli Garlic Chicken** 25.80
pan fried thigh fillet of chicken (200g) with homemade chilli garlic sauce
63. **Free Range Tonkatsu Pork Loin** 25.80
deep fried crispy free range pork loin (180g) served with home blended tonkatsu sauce
64. **Katsu Tama Pork** 26.80
deep fried crispy free range pork loin (180g) cooked with egg
65. **Lamb Cutlet** 28.80 extra piece 8.80
grilled lamb cutlet marinated in Saikyo miso in Masuya style

*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

66. Wagyu Beef Sirloin Teriyaki
(250g) 44.80
marble score 7+ sirloin pan fried with teriyaki sauce
and warm vegetables

67. Wagyu Beef Rump Miso
(300g) 42.80
marble score 8+ wagyu rump steak pan fried with
miso paste sauce and warm vegetables

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

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

豪州産和牛をぜひ
お試しください。 

和牛

Our 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.



66

Very Popular!



68



67



69

70. Koshihikari Rice 4.00

71. Miso Soup 4.00

Angus Sirloin
アングス

Masuya Signature

DAVID BLACKMORE
FULL BLOOD WAGYU 9+ 

David Blackmore Wagyu is an award winning and internationally recognised producer of 100% Fullblood Wagyu beef, cattle that are not diluted with any other breed.

Founder, David Blackmore pioneered the production of 100% Fullblood Wagyu beef in Australia, having imported more than 80% of the Wagyu genetics into Australia between 1992 and 2004.



豪州皇帝和牛!



Very Popular!

72. BLACKMORE
SIRLOIN STEAK
(250g) \$98.00

73. BLACKMORE
YAKINIKU BBQ
(180g) \$58.00



HOT POT

鍋物各種

- 74. **Sapporo Hot Pot (札幌鍋) 68.80**
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
- 75. **Wagyu Crab Hot Pot 88.00**
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
- 76. **Masuya Hot Pot (鱒屋鍋) 63.80**
slices of pork, king prawn, scallops, salmon, crab sticks, shiitake & seasonal vegetables in chilli miso soup
one extra portion 35.00

- 77. **Chanko Hot Pot (ちゃんこ鍋) 63.80**
chicken, king prawn, scallops, fish balls, salmon, crab sticks, tofu & seasonal vegetables in konbu dashi stock soup
one extra portion 35.00
 - 78. **Wagyu Sukiyaki Hot Pot 48.00 each**
finely sliced marble 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。

EXTRA



Oysters \$4.50/pcs



Scallops \$5.00/pcs



Prawns \$4.00/pcs



Salmon Wings \$5.00/pcs



Assorted Mushrooms \$12.00



PLATTER

79. **Tuna & Salmon Lover's Platter 64.80**
best choice for lovers of tuna, salmon, seared salmon, salmon avocado roll and rainbow roll
80. **King & Queen Platter 77.80**
excellent combination of assorted sushi & sashimi platter including scampi, tuna, salmon, eel & teriyaki chicken avocado roll
81. **Scampi Miso Soup (Head Only) 4.80**
Available when you order scampi sushi or sashimi
82. **Scampi Miso Soup (Whole) 11.80**

SUSHI A LA CARTE

83. **Blue Fin Tuna Toro 13.80**
84. **Blue Fin Tuna Akami 7.80**
85. **Scampi (No.3) 11.80**
86. **Sea Urchin Uni 10.80**
87. **Ikura 7.00**
88. **Scollop Aburi 5.50**
89. **Cooked Prawn 4.00**
90. **Salmon Toro 4.50**
91. **Salmon Toro Aburi 5.00**
92. **Kingfish Belly 5.00**
93. **Kingfish Belly Aburi 5.50**
94. **Eel 4.50**
95. **鯖棒寿司 18.80**

Please see our daily a la carte menu.

It takes 15 - 20mins



79

- 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

Extra Scampi Miso Soup



81

- 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



80

SAKE SELECTIONS



A. Dassai 23

Extremely refined, the palate is equally elegant and pure.

B. Heiankyo (Owner's Recommendation)

Established on 1675 in Kyoto. This sake has been highly evaluated with a Royal Warrant of appointment issued by Japanese imperial family.

C. Kubota Hekiju

Extra deep flavours, yet it still carries a light and clean mouthfeel that swallows easily.

MASUYA HISTORY

Masuya is situated in a heritage-listed building on O'Connell Street Sydney, the birthplace of Japanese wool trade company KANEMATSU CORPORATION.

Masuya started in 1993. Since the intensive renovation in 2006, the interior décor designed by the architect Robert Toland has been delighting both Japanese and Australian patrons.

The design is inspired by the red colour used for stages of Kabuki, a traditional form of Japanese drama. We named the colour Kabuki Red, and used it for the 5 metre long sushi bar, where the customers can enjoy more than 15 different kinds of fresh fish straight from the market.

Please enjoy your meals with our widest variety of dishes and our excellent selection of Sake and Wines.

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。』

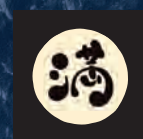


オーナーのKen Sadamatsuがフ
ィッシュマーケットより魚を厳選
し仕入れております。

MASUYA INTERNATIONAL



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