



IZAKAYA masuya

豪州純米酒居酒屋

食ないと / Eat!

呑まなと / Drinks!

楽まなと / Enjoy!

Tapas 小鉢

- 1. MISO-TSUKÉ**
CHEESE 6.80
味噌漬けチーズ
Cheese marinated with Saikyo miso
 - 2. CHICKEN LIVER**
SHOGANI 6.80
鶏レバーの生姜煮
Cooked chicken liver with ginger,
sweet soy sauce
 - 3. KINPIRA**
BURDOCK 6.80
きんぴらごぼう
Cooked shredded burdock with sugar,
soy sauce, and mirin
 - 4. HIYAYAKKO** 5.80
冷奴
Nama tofu with katsuo broth
 - 5. EDAMAME** . . (S) 6.80
. (L) 9.80
茹で出し枝豆
Lightly boiled green soy beans
 - 6. GOMA-AE**
SPINACH 6.80
ほうれん草の胡麻和え
Blanched spinach with Izakaya's
sesame sauce
 - 7. WAGYU-BEEF**
NIKOMI 8.80
牛すじ煮こみ
Slow cooked Wagyu beef tendon with
light soy sauce and mirin
 - 8. AGEDASHI**
TOFU 6.80
揚げ出し豆腐
Deep fried tofu with Kombu Dashi
broth
 - 9. TOFU STEAK** . . 6.80
豆腐ステーキ風
Served with Izakaya's teriyaki sauce
 - 10. TERIYAKI**
VEGETABLE 8.80
照り焼き野菜炒め
Pan fried assorted seasonal vegetables
 - 11. NANBAN**
CHICKEN 8.80
若鶏南蛮漬け
Karaage chicken with sweet & sour
and tartar sauce
 - 12. KARAAGE**
CHICKEN 7.80
若鶏の唐揚げ
Deep fried marinated chicken thigh
fillet

Salad & Entree サラダ・一品

13. **TOFU & AVOCADO SALAD** 9.80
豆腐とアボカドのサラダ
Tofu, avocado, seasoned seaweed, lettuce with sesame chilli oil dressing
 14. **CAESAR SALAD** 12.80
シーザーサラダ
Boiled egg, parmesan cheese, crouton, cos lettuce with Caesar dressing
 15. **COOKED TUNA & POTATO SALAD** 10.80
ツナポテトサラダ
Cooked tuna, potato salad, boiled egg, onion, lettuce with wasabi dressing
 16. **SAKEKASU PICKLES** 5.80
大根と赤ピーマンの酒粕漬け
Authentic pickled white radish & red capsicum marinated with fermented rice
 17. **PIRI-KARA CUCUMBER** 5.80
ピリ辛キュウリ
Marinated cucumber with chilli & garlic
 18. **CUCUMBER PICKLES** 5.80
キュウリの浅漬け
Lightly pickled cucumber in traditional Japanese way
 19. **IZAKAYA PICKLES** 6.80
特製漬物盛り合わせ
Combination of pickled daikon, red capsicum, and cucumber
 20. **DASHIMAKI TAMAGO** 7.80
自家製出汁巻き卵
Homemade egg omelette in traditional Japanese way
 21. **SALMON NITSUKE** 9.80
鮭カマ大根
Slow cooked salmon wing with sweet soy dashi
 22. **BURI DAIKON** 10.80
ブリカマ大根
Kingfish wing and white reddish cooked with soy sauce and mirin

Skewers 串焼き

- | | | |
|-------------------------|-------------------------|----------------------------|
| SKEWERS 串焼き | | |
| 23. YAKITORI | 25. PORK | 27. PARADISE PRAWN |
| CHICKEN (2P) . . . 6.80 | BELLY (2P) 7.80 | (2P) 8.80 |
| EXTRA PIECE . . 3.20 | EXTRA PIECE . . 3.80 | EXTRA PIECE . . 4.20 |
| 焼き鳥 | 豚バラ串 | 天使の海老 (季節の商品) |
| 24. CHICKEN | 26. WAGYU | 28. MISO EGGPLANT |
| WING (2P) 6.80 | KARUBI (2P) . . 10.80 | (2P) 6.80 |
| EXTRA PIECE . . 3.20 | EXTRA PIECE . . 5.20 | EXTRA PIECE . . 3.20 |
| 手羽串 | 和牛カルビ | なす田楽 |
| | | 29. ZUCCHINI |
| | | (2P) 6.80 |
| | | EXTRA PIECE . . 3.20 |
| | | ズッキーニ |
| | | 30. ASSORTED SKEWER |
| | | 6 SKEWERS (6KINDS) 22.80 |
| | | 12 SKEWERS (12KINDS) 45.00 |
| | | 串盛り合わせ |

Tapas 小鉢

こだわりの冷奴!



1. Miso-tsuke
Cheese \$6.80



2. Chicken Liver
Shogani \$6.80



3. Kinpira
Burdock \$6.80



4. Hiyakko
\$5.80



5. Edamame (S) \$6.80/
(L) \$9.80



6. Goma-ae
Spinach \$6.80



7. Wagyu
Beef Nikomi
\$8.80



8. Agedashi Tofu
\$6.80



9. Tofu Steak
\$6.80



10. Teriyaki Vegetable
\$8.80



11. Nanban Chicken
\$8.80



12. Karaage Chicken
\$7.80

Home-made Pickles 漬物

16. Sakekasu Pickles
\$5.80



17. Piri-kara Cucumber
\$5.80



19. Izakaya Pickles
\$6.80



18. Cucumber
Pickles \$5.80

いつもの一品!

20. Dashimaki
Tamago \$7.80



21. Salmon
Nitsuke \$9.80



22. Buri Daikon
(Kingfish) \$10.80

Salad サラダ

13. Tofu & Avocado
Salad \$9.80



14. Caesar
Salad \$12.80



15. Cooked Tuna
& Potato Salad
\$10.80



Skewers 串焼き

Most Popular!



23. Yakitori Chicken \$6.80



27. Paradise Prawn \$8.80
(季節の商品)



24. Chicken Wing \$6.80



28. Miso Eggplant \$6.80



25. Pork Belly \$7.80



29. Zucchini \$6.80



26. Wagyu Karubi \$10.80

Very Popular!

Sashimi 刺身

31. OCTOPUS
SASHIMI 13.80
タコの刺身
Traditional way of slow cooked
octopus sashimi
32. SHIME SABA . . 10.80
しめ鯖
Izakaya Masuya's vinegared mackerel
33. TUNA SASHIMI 14.80
まぐろの赤身の刺身
34. NATURAL
OYSTER (5P) . . . 16.80
EXTRA PIECE 3.80
生牡蠣氷上盛り(タスマニア産)
Freshly served on ice with ponzu sauce
35. SPICY OYSTER
(5P) 17.80
生牡蠣氷上盛り(スパイシー)
36. SEA URCHIN &
CUTTLEFISH
SASHIMI 18.00
ウニ刺身と墨イカ(季節商品)
*タスマニアのウニは季節と天候に
より仕入れが出来ない日もござい
ます。

37. SASHIMI
COMBO 14.80
まぐろ、平政、サーモン刺身
Combination of salmon, kingfish, &
tuna sashimi on ice
38. AJI SASHIMI . . 9.80
鰯の刺身
39. SALMON SASHIMI
タスマニア産
サーモン刺身 . . (5P) 10.80
. (10P) 19.80
. (20P) 34.80
40. SASHIMI
DELUXE 28.80
刺身盛り合わせ
Best selection of salmon, tuna,
kingfish & local fish on ice
41. SASHIMI
GORGEOUS . . . 68.00
特選刺身
Finest selection of salmon, tuna,
kingfish, scallop, oyster & assorted
local fish on ice

Seafood 海鮮

42. SEMI-DRIED
SQUID 14.80
イカの一晩干し
Grilled lightly dried squid
43. SQUID
TEMPURA 16.80
イカの天ぷら
Deep fried lightly dried squid
44. SHIOYAKI
SALMON (65G) . . 8.80
塩鮭
Grilled seasoned salmon with grated
daikon
45. TERIYAKI
SALMON (65G) . . 8.80
照り焼きサーモン
Pan fried salmon with teriyaki sauce

46. RAINBOW TROUT
-SALT- (350G) . . 20.80
虹鱒のオープン焼き(塩焼き)
Oven baked seasoned rainbow trout
served with teriyaki sauce

47. RAINBOW TROUT
-GARLIC & OLIVE- 22.80
虹鱒のオープン焼き(ガーリック)
Oven baked rainbow trout served with
garlic & olive

48. GRILLED SCALLOP
(3P) 13.80
EXTRA PIECE 4.80
帆立のチーズマヨネーズ焼き
Grilled Hokkaido scallop with cheese,
mayo, & tobiko

Sushi & Rolls 寿司・巻物

49. SALMON SUSHI
(4P) 11.80
EXTRA PIECE 2.50
サーモン寿司
Tasmanian salmon nigiri
50. SALMON ABURI SHISHI
(4P) 12.80
EXTRA PIECE 3.00
サーモン炙り寿司
Seared salmon nigiri with mayo, sweet
soy sauce, & tobiko
51. SHIME SABA BO
SUSHI (4P) 8.80
鯖棒寿司
Pressed sushi topped with vinegared
mackerel

52. SALMON &
AVOCADO ROLL
(4P) 8.80
サーモンアボカドロール
Spicy available

53. CALIFORNIA
ROLL (4P) 8.80
カリフォルニアロール
Sushi roll with avocado, egg omelette,
crab stick, cucumber, tobiko, & mayo

54. COOKED TUNA
AVOCADO ROLL
(4P) 8.80
ツナアボカドロール
Cooked tuna sushi roll with avocado, red
capsicum, & mayo

当店では担当のシェフが、
早朝より魚を吟味し
仕入れております。
笑顔の素敵な接客係が
こだわりの日本酒と
ワインをおすすめいたします。





31. Octopus Sashimi
\$13.80



32. Shime Saba
\$10.80
*Depend on market



33. Tuna Sashimi
\$14.80

本日のこだわりの
マグロを接客係に
お尋ねください。



35. Spicy Oyster \$17.80

スパイシー生ガキ

34. Natural
Oyster \$16.80



41. Sashimi
Gorgeous \$68.00

36. Sea Urchin & Cuttlefish
Sashimi \$18.00

*Depend on market
季節商品



37. Sashimi Combo
\$14.80



38. Aji Sashimi \$9.80
*Depend on market



39. Salmon Sashimi
(20p) \$34.80/
(10p) \$19.80/
(5p) \$10.80

Very
Popular!

Most
Popular!

40. Sashimi
Deluxe \$28.80



Secchu
Yukuse
(山形県)



Hakkaisan
(新潟県)



43. Squid
Tempura
\$16.80



42. Semi-dried
Squid \$14.80

Seafood 海鮮



46. Rainbow Trout - Salt- \$20.80-



47. Rainbow Trout -Garlic & Olive- \$22.80



48. Grilled Scallop (3p) \$13.80



44. Shioyaki
Salmon
\$8.80



45. Teriyaki
Salmon \$8.80

Sushi & Rolls 寿司・巻寿司



49. Salmon Sushi \$11.80



50. Salmon Aburi
Sushi \$12.80



51. Shime Saba
Bo Sushi \$8.80



52. Salmon & Avocado
Roll \$8.80



53. California Roll \$8.80



54. Cooked Tuna
Avocado Roll \$8.80

Meat Lovers

55. ANGUS RUMP STEAK (280G) 28.00

アンガスランプステーキ
Grilled premium range of Angus rump
steak with ponzu & wasabi mayo

56. WAGYU YAKINIKU BEEF 28.00

和牛焼肉(肩ロース)
Pan fried marble score 8+ full blood
Wagyu beef with miso & sesame
sauce

57. YUZU MISO GRILLED LAMB 28.00

ラム肉焼き
Grilled lamb with yuzu citrus and miso
paste sauce

58. ANGUS BEEF KALBI GRILL WITH MISO & CHEESE SAUCE 35.00

アンガス牛カルビ

House Special

63. LAMB STEW WITH MISO & TOMATO 17.80

子羊の味噌トマトシチュー
Slow cooked lamb neck with tomato
and miso paste sauce

64. TWICE COOKED TORO TORO PORK 16.80

トロトロポーク
Grilled pork belly and simmered in
mirin, soy sauce and garlic

65. HOME MADE WAGYU & PORK HAMBURG 15.80

自家製ハンバーグ
Wagyu beef & pork hamburger steak
served with caramelized onion and
tomato sauce

66. CHORIZO YAKI 10.80

チョリソー
Grilled chorizo with broccoli & mashed
potato

Agemono 揚げ物

59. DEEP FRIED PORK SKEWER (3P) . . . 14.80

EXTRA PIECE 4.80
串揚げポーク

60. DEEP FRIED WAGYU SKEWER (3P) . . . 15.80

EXTRA PIECE 5.50
串揚げ和牛

61. DEEP FRIED ZUCCHINI SKEWER (3P) 10.80

EXTRA PIECE 3.50
串揚げズッキーニ

62. DEEP FRIED CHICKEN CUTLET 12.80

チキンカツ

Grills 炙り

67. ABURIYAKI PORK 17.80

炙りポーク
Well-flavoured charcoal grilled pork
belly with original aburi sauce

68. PORK LOIN STEAK (180G) . . 18.80

放牧豚の味噌ステーキ
Charcoal grilled Saikyo miso
marinated free range pork loin steak

69. ABURIYAKI CHICKEN 16.80

炙りチキン
Charcoal grilled chicken thigh fillet
with original aburi sauce

当店は、豪州産のこだわり和牛を毎週仕入れ、本日おすすめメニューで提供しています。
その他和牛においては、オーストラリアのトップブランド、Rangers Valley と
Mayura Station Wagyuなどを仕入れています。

WHAT IS WAGYU?

WAGYU is a breed of cattle native to Japan - "WA" means Japanese and
"GYU" means cattle.

Highly marbled, WAGYU beef is famous for its melt-in-your-mouth texture.
When cooked, the marbling is absorbed into the muscle giving the meat
its unbeatable tenderness and flavour.



Meat Lovers

和牛

Wagyu Beef



Rangers Valley is one of the world's most respected premium marbled beef producers. They specialise in long fed pure Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef, every time.

Angus Beef



Vic's meat is supplying quality of Black Angus Beef to us. Their cattle are only bred from the best bloodlines and are independently verified as being 100% Black Angus, having no added hormones and being free from antibiotics.



56. Wagyu Yakiniku Beef \$28.00

55. Angus Rump Steak \$28.00



58. Angus Beef Kalbi Grill with Miso & Cheese Sauce \$35.00

57. Yuzu Miso Grilled Lamb \$28.00



Ranman (秋田県)

Yanagi (京都府)

Henschike 至高のワイン!

House Special

63. Lamb Stew with Miso & Tomato \$17.80

65. Home Made Wagyu & Pork Hamburg \$15.80



66. Chorizo Yaki \$10.80



64. Twice cooked Toro Toro Pork \$16.80

Agemono 揚げ物

59. Deep Fried Pork Skewer \$14.80



60. Deep Fried Wagyu Skewer \$15.80



62. Deep Fried Chicken Cutlet \$12.80

Grills 炙り

67. Aburiyaki Pork \$17.80



68. Pork Loin Steak \$18.80



69. Aburiyaki Chicken \$16.80



Hot Pot 鍋物

70. KING CRAB SEAFOOD HOT POT 60.00

海鮮蟹鍋

King crab, prawns, salmon wing, calamari balls, seasonal vegetables and mushroom with white sesame soup

71. WAGYU SNOW HOT POT 55.00

和牛の豆乳雪見鍋

Finely sliced full blood Wagyu beef, scallops, calamari balls, age tofu, seasonal vegetables with soy milk soup

72. TONKOTSU PORK HOT POT 50.00

とんこつ鍋

Slice pork, torotoro pork, age tofu, seasonal vegetables, and ramen noodle with tonkotsu miso soup

73. CHICKEN HOT POT 45.00

水炊き鍋

Chicken wing, chicken thigh fillet, tofu, kombu, seasonal vegetables with chicken soup

Extra 追加

74. WAGYU SLICE (150G) \$15.00

75. PORK SLICE (150G) \$9.00

76. PRAWN (3P) \$9.00

77. VEGETABLE . . \$6.00

78. RAMEN \$4.00

Fried Udon 焼きうどん

79. CHICKEN YAKIUDON NOODLE 14.80

鶏焼うどん

Fried udon noodle with teriyaki chicken and our original sauce

80. PORK YAKIUDON NOODLE 14.80

豚焼うどん

Fried udon noodle with pork and our original sauce

81. WAGYU YAKIUDON NOODLE 15.80

和牛焼うどん

Fried udon noodle with Wagyu beef and our original sauce

82. VEGGIE YAKIUDON NOODLE 13.80

野菜焼うどん

Fried udon noodle with vegetables and fried egg

Ochazuke お茶漬け

Ochazuke is a simple Japanese dish made by Dashi soup (Fish stock).

It is eaten with various toppings such as pickled vegetables, pickled plums, dried fish and seaweed boiled in soy sauce.

83. EEL 10.80 鰻茶漬け

84. SALMON 7.80 鮭茶漬け

85. TUNA & KOMBU 8.80 ツナ昆布茶漬け

86. UME 6.80 梅茶漬け

87. TARAKO . . . 10.00 タラコ茶漬け



CHANGE MONTHLY
Enjoy overflow!

(月替わりの升酒各種)



Morino-Kura
(福岡県)



Honshuichi
(広島県)



Yume
(新潟県)

Hot Pot 鍋



White
Sesame
Soup

70. King Crab Seafood
Hot Pot \$60.00
海鮮蟹鍋



Soy Milk
Soup

71. Wagyu Snow
Hot Pot \$55.00
和牛の豆乳雪見鍋



72. Tonkotsu Pork
Hot Pot \$50.00
トンコツ鍋

Tonkotsu
Pork
Soup



NEW!

73. Chicken
Hot Pot \$45.00
居酒屋風水炊き鍋

EXTRA

74. Wagyu Slice (150g) \$15.00
75. Pork Slice (150g) \$9.00
76. Prawn (3P) \$9.00
77. Vegetable \$6.00
78. Ramen \$4.00

Fried Udon 焼きうどん

79. Chicken
Yakiudon Noodle
\$14.80



81. Wagyu
Yakiudon Noodle
\$15.80



80. Pork Yakiudon
Noodle \$14.80

Very
Popular!



82. Veggie
Yakiudon Noodle
\$13.80

Ochazuke お茶漬け

87. Tarako
\$10.00



85. Tuna &
Kombu \$8.80



86. Ume
\$6.80



83. Eel
\$10.80



84. Salmon
\$7.80

88. Grilled Tuna
Head \$20.00 ~ \$28.00

鮪のカブト焼き



Enma
(鹿児島県)
芋焼酎



89. David Blackmore
Wagyu Billtong
\$11.80 (50g)

豪州の極上
皇帝和牛舌



Dessert
デザート

あんみつ

90. Green Tea
Anmitsu
\$7.80



91. Vanilla
Ice Cream
\$5.80



92. Green Tea
Ice Cream \$5.80



93. Black Sesame
Ice Cream \$5.80



ぜんざい

94. Zenzai \$7.80



昔ながらの
プリン

95. Mango
Pudding \$7.80



手作りの
抹茶ケーキ

96. Green Tea
Cheese Cake \$8.80



*日替わりメニューをご覧ください！

Today's Special!!

Please check daily menu.



Steamed Mussel



Pipi Sake Steam



Ocean Jacket Spicy Hot Pot



Wagyu
Miso Stew



Wagyu
Tokyo Curry



Sashimi
4kind Box



Today's Fish "Grill" or "Nitsuke"
(Ocean Perch) キンキ



Sweet Prawn
Sashimi



Sweet Prawn
Karaage



Today's Fish "Grill" or "Nitsuke"
(John Dory) 的鯛



Spicy
Negi Tuna



Spicy
Tuna Takuan



Spicy
Cucumber
& Tuna



TONKATSU Pork Loin
こだわりトンカツ



Fisherman's
Soup



Spicy Fisherman's
Soup



Periwinkle
Nitsuke



Grilled Chilli Baby
Octopus



Tomoko's
Moon
Shadow

Azusa
Violet
No.1

Lunch Menu



1. SALMON TERIYAKI BENTO \$20.80



2. WAGYU YAKINIKU BENTO \$23.80



3. WAGYU SUKIYAKI BENTO \$23.80



4. PRAWN CHILI BENTO \$22.80



5. CHICKEN TERIYAKI BENTO \$20.80



6. CHICKEN NANBAN BENTO \$20.80



7. TORO TORO PORK BENTO \$21.80



8. SABA MISO BENTO \$20.80



9. VEGGIE LOVER'S BENTO \$19.80



10. TERIYAKI CHICKEN TEISHOKU \$17.80



11. TSUBAKI BENTO \$28



12. SAKURA BENTO \$27



13. SASHIMI & WAGYU, PORK HAMBURG STEAK TEISHOKU \$25.80



14. SASHIMI & TERIYAKI CHICKEN TEISHOKU \$25.80



15. SASHIMI & TONKATSU TEISHOKU \$26.80



16. KAISEN CHIRASHI SUSHI & KING FISH WING TEISHOKU \$24.80



17. KAISEN CHIRASHI SUSHI & SALMON WING TEISHOKU \$24.80



18. SALMON & TUNA DON \$17.80



19. EEL DON \$25



20. CHICKEN KATSU DON \$16.80

Season Promotion *Enjoy!*



SPRING

SECRET WAGYU MENU



和牛味噌スチュー
WAGYU MISO STEEN \$18.80
trunkel



和牛すき焼き
WAGYU SUKIYAKI \$18.80
bolan blade



和牛東京カレー
WAGYU TOKYO CURRY \$16.80
flap



和牛たたき
WAGYU TATAKI \$12.60
two-top

MATCHING SAKE



豊北梅
ABURAHU
BOTTLE \$69
150ML \$16.80



力
CHIKARA
BOTTLE \$69
150ML \$14.80



菊内
KIKUNAI
BOTTLE \$69
150ML \$14.80

SUMMER

-Selections-





ツレニチー
LAMB
STEW \$12.8



ベニシイロの刺身
UNI & PIKA SASHIMI
\$18.8



帆立のオムレツ
SCALLOP
OYSTER \$12.8



ウニ製法ニカバノ巻
UNI & CUCUMBER
ROLL \$18



ウナ・サー・マド
マグワ
MAGUWA SEAFOOD
PLATTER \$48



トリス製法、モルト
MORETON BAY BUG
\$12.8



キング・プリム
KING PRAWN
\$12.8



タタミ
TATAMI
\$12.8



トモコ'S
MOON
SHADOW
\$12.8



アサガ・ヴィオレ
ASAGA VIOLET
No.1 \$12.8



北海道新巻帆立の成り焼き
GRILLED HOKKAIDO
SCALLOP (SP) \$28

SUMMER

-Cocktails-

[illegible]

旬 南鮪
Blue Fin TUNA

刺身 B.F.T.
sashimi
 \$18

赤身にぎり B.F.T.
sushi
 \$14 (TAKU BA PG)

大トロにぎり B.F.T.
toro sushi
 \$18 (TAKU BA PG)

軍艦 B.F.T.
gunkan sushi
 \$16

盛り合わせ B.F.T.
deluxe
 \$28

トロたぐあき巻き B.F.T.
toro taku roll
 \$18

Takeaway

Dinner Bento Box (made by order)

Four kinds of side dish change weekly



Teriyaki Salmon Bento \$20.80
照り焼きサーモン弁当



Wagyu Beef Bento \$22.80
和牛ビーフ弁当



Chicken Nanban Bento \$19.8
若鶏南蛮弁当



Chicken Katsu Bento \$19.80
若鶏カツ弁当



Chirashi Bento \$19.80
ちらし寿司弁当



Eel Bento \$23.80
鰻弁当



Wagyu Miso Bento \$14.80
和牛味噌弁当



Wagyu Yakimiku Bento \$14.80
和牛焼肉弁当



Chicken Katsu Curry \$12.80
チキンカツカレー



Chicken Karaage Curry \$12.80
唐揚げ チキンカレー



Pork Ginger Curry \$13.80
生姜焼きポークカレー



イラスト by ノリコ

Masuya International



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12-14 O'Connell St, Sydney
Ph (02) 9235 2717



Izakaya Masuya
Ground Floor,
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Ph (02) 9233 8181



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Miso
Shop 20, World Square, Sydney
Ph (02) 9283 9686



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Ph (02) 9411 1838



Makoto Bento
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438 Victoria ave, Chatswood 2067
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OWNER Ken Sadamatsu 定松 勝義 (愛媛県出身) & Jordan Shin 施 景棕