

鱈屋水産



*Japanese
Seafood Dining*



市場より直送!

Direct from Pyrmont Market



JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
					天然南鰯 Wild Blue Fin Tuna					鱈 Spanish Mackerel	
					畜養南鰯 Farmed Blue Fin Tuna						
鰹 Yellowtail										鰹 Yellowtail	
鯖 Mackerel							千年鯛 Red Emperor			鯖 Mackerel	
鰯 Bonito				鰯 Bonito						鰯 Bonito	
		こはだ Hering		鰯 Sardine					鰯 Sardine		
			鯛 Snapper						鯛 Snapper		
				金目鯛 Alfonsino							
羽太 Bar Cod											
的鯛 John Dory									的鯛 John Dory		
縞鰯 Silver Travelly						カジキ Swordfish			縞鰯 Silver Travelly		
			太刀魚 Hairtail								
アラ Barcod				ラチェット Latchet							
							小海老 School Prawn				
スマイカ Cuttlefish											
ブラックタイガー海老 Black Tiger Prawn					紫雲丹 Short Spined Sea Urchin						
針長雲丹 Long Spined Sea Urchin									ロブスター Lobster		
			パシフィックオイスター Pacific Oyster								
ロックオイスター Sydney Rock Oyster											

Thank you all supplier!

Claudio's



Pyrmont Seafood



Nicholas



Vic's Meat



SASHIMI

Most Popular

SASHIMI DELUXE \$34.80

Salmon 6pcs, Tuna 3pcs, Kingfish 3pcs, Whitefish 4pcs, Scallop, Oyster 2pcs



MASUYA SASHIMI PLATTER 特上刺身 (4~5人前) \$68.00

MASUYA BOAT \$68.00

Oyster 3pcs, Tuna 4pcs, Kingfish 4pcs, Salmon 8pcs, Whitefish 4pcs, California roll, Spider roll

SHIMA WASABI (Tasmania)

SASHIMI MAIN \$19.80

5 kinds of sashimi

SALMON & OYSTER \$33.80

Salmon 9pcs, Oyster 6pcs with 2 kinds sauces

地魚

LOCAL FISH SASHIMI \$20.80

TODAY'S CHEF SASHIMI \$48.00

Sashimi changed daily
刺身種類案市場及季節作每日更改

SALMON ON THE ICE \$18.80

Salmon 10pcs

TODAY'S SASHIMI \$21.80

Chef's choice sashimi

OCTOPUS SASHIMI \$13.80

SASHIMI 3 KINDS \$19.80

Cooked octopus, Scallop, Blood clam

SEA URCHIN* \$23.80

(*could be unavailable due to seasonal product)

TUNA SASHIMI (5PCS) \$13.80

SALMON SASHIMI (6PCS) \$12.80

KINGFISH SASHIMI (5PCS) \$12.80

SCALLOP SASHIMI \$14.80

Matching Sake おすすめの日本酒各種



KUBOTA 久保田

SECCHU JUKUSEI 雪中熟成

DASSAI 獺祭

SASHIMI SALAD

BONITO SALAD \$13.80

SALMON SALAD \$12.80

TUNA SALAD \$14.80

KINGFISH CARPACCIO \$14.80

SALMON CARPACCIO \$14.80

WAGYU TATAKI CARPACCIO \$14.80

和牛

寿司 SUSHI



SALMON IKURA DON

サーモンいくら丼 \$20.80

Best quality of salmon caviar, salmon sashimi on sushi rice



TASMANIA DON*

タスマニア丼 \$26.00

Fresh sea urchin, best quality of salmon caviar, salmon sashimi on sushi rice
(*could be unavailable due to the seasonal product)



KAISEN DON

まぐろ納豆丼 \$21.80

Best selection of seafoods with salmon caviar on sushi rice



SPECIAL SUSHI PLATTER (FOR 2) \$42.80

Fresh sea urchin (seasonal), scampi, white fish, eel, salmon, tuna
(*sea urchin can be changed to oyster)



SUSHI DELUXE \$39.80

Fresh sea urchin, best quality of salmon caviar, fresh oyster, scampi and 6 pieces of nigiri and rolls.
(*sea urchin can be changed to seared scallop)

Very Popular



SUSHI MAIN

\$19.80

8 pieces of today's best selection of nigiri sushi and rolls



KING & I SUSHI

\$18.80

Tuna, salmon, cooked prawn nigiri, king crab roll & California roll



ABURI SUSHI

\$19.80

Seared tuna, salmon, king fish, California roll & mini rolls

旬



SUSHI ENTREE

\$10.80



MACKEREL SUSHI

(4 PCS) \$12.00



SCALLOP SUSHI

(4 PCS) \$14.00



EEL SUSHI

(4 PCS) \$13.80



SALMON SUSHI

(4 PCS) \$10.80



SPICY SALMON SUSHI

(4 PCS) \$11.80



SALMON & RED ONION SUSHI

(4 PCS) \$11.80



ABURI SALMON SUSHI

(4 PCS) \$11.80



KING CRAB ROLL \$15.80

Cooked King crab meat with mayo on the sushi roll



SPIDER ROLL \$13.80

Deep-fried soft shell crab with tobiko and mayo



SPICY ABURI SALMON ROLL \$13.80

Minced Huon salmon mix with house spicy sauce hint of coriander



PRAWN TEMPURA ROLL \$12.80

Tempura prawn, tobiko, with mayo on roll

All kind of local fish sushi are available with our daily special menu, please have a look.

各種地魚のにぎり寿司は本日のおすすめメニューよりご注文下さい。各種当地魚类的寿司都可以与我们日常的特别菜单，请看看



SEAFOOD



魚貝



PACIFIC OYSTER



OYSTER YUZU PONZU (XL) \$22.80



OYSTER SPICY COCKTAIL SAUCE (XL) \$22.80



OYSTER SPICY ORIENTAL (XL) \$23.80



DEEP FRIED OYSTER (XL) \$22.80

SPECIAL SEAFOOD



TERIYAKI SALMON
\$14.80



AJI NAMBAN \$12.80



SEMI DRIED KINGFISH WING \$9.80



SEMI DRIED SALMON
\$9.80



GRILLED SEMI DRIED CALAMARI
\$17.80



EEL TEMPURA &
OCTOPUS KARAAGE
\$14.80



DEEP FRIED SCALLOP
\$17.80



FLAT HEAD TEMPURA
\$13.80



ASSORTED TEMPURA
\$13.80



TEMPURA SEMI DRIED CALAMARI
\$17.80



EEL DON うな丼 \$24.80



SAKE STEAMED BLACK MUSSEL
\$14.80



SPICY FISHERMAN'S SOUP
\$10.80



FISHERMAN'S SOUP
\$10.80



SAKE STEAMED DIAMOND SHELL
\$16.80



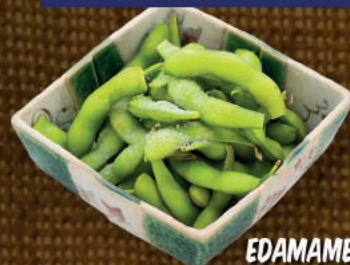
HAKKAISAN
八海山



USUMIDORI
淡緑

SIDE DISH

VEGETABLE DISH



EDAMAME
\$5.80

Boiled green soybeans with a touch of salt



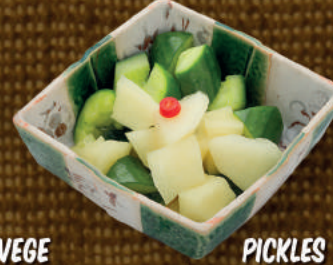
BEANS GOMA-AE
\$6.80

Goma-ae sweet sesame paste



OHITASHI VEGE
\$6.80

Spinach can be changed due to seasonal product (e.g : Chinese cabbage, Pak choi etc)



PICKLES \$6.80
(JAPANESE STYLE HOMEMADE)

Daikon, Cucumber



AGEDASHI TOFU
\$6.80

Deep-fried tofu with tempura sauce



HIYAYAKKO
\$6.80

Cold tofu with mild soy sauce, bonito flake & shallot on the top



TOFU & AVOCADO SALAD
\$9.80

Wafu Japanese soy dressing



TOMATO SALAD
\$9.80

Wafu mayo dressing



NASU DENGAKU
\$9.80



TOFU STEAK
\$9.80

with seasonal vegetables



STEAMED VEGETABLES
\$10.80

with Ponzu dipping sauce



VEGETABLE TEMPURA
\$11.80

OUR FAMOUS KARAAGE CHICKEN



KARAAGE CHICKEN
(ENTREE) \$11.80



NANBAN CHICKEN
(ENTREE) \$12.80

Deepfried chicken thigh fillet with sweet sour sauce



KARAAGE SOFT SHELL CRAB
(ENTREE) \$14.80

Crispy soft shell crab with sweet chilli sauce



DEEPIED CHICKEN KATSU
(ENTREE) \$11.80

焼うどん



VEGETABLE UDON FRIED NOODLE
\$13.80



PORK UDON FRIED NOODLE
\$15.80



WAGYU BEEF UDON FRIED NOODLE
\$18.80



SEAFOOD UDON FRIED NOODLE
\$18.80

RICE \$3.50
MISO SOUP \$3.50

MEAT

豪州肉

WAGYU BEEF

和牛



WAGYU RUMP STEAK
(280g) \$36.00



極上豪州皇帝
和牛焼肉
WAGYU YAKINIKU
(DAVID BLACKMORE MBS 9+)
\$29.00

Wagyu Beef



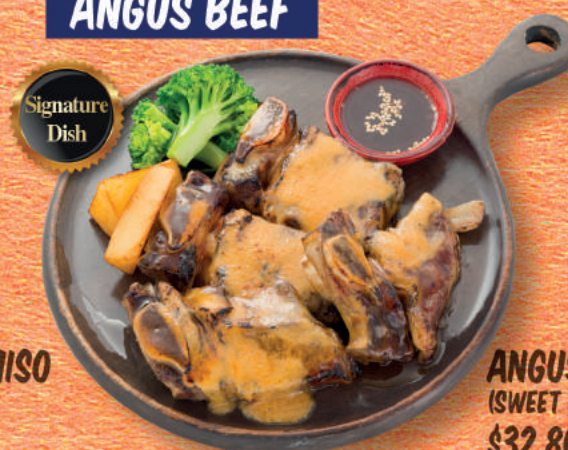
Rangers Valley is one of the world's most respected premium marbled beef producers. They specialise in long fed pure Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef, every time. Also, we use David Blackmore Wagyu. Blackmore Wagyu is an award winning and internationally recognised producer of 100% Fullblood Wagyu beef, cattle that are not diluted with any other breed. Blackmore Wagyu is a family owned and run business having been in operation for over 25 years.

LAMB



店長のおすすめ
LAMB NECK MISO
\$29.80

ANGUS BEEF



ANGUS SHORT RIB
(SWEET MISO & CHEESE)
\$32.80

Angus Beef



Jack's Creek Black Angus beef is derived from superior Black Angus cattle, grain fed for 150 to 170 days on a specifically formulated high energy grain diet. 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. Jack's Creek Black Angus cattle have the unique advantage of being predominately bred, grown and grain fed in the prime agricultural region of the Liverpool Plains, New South Wales.

CHICKEN



TERIYAKI CHICKEN
(MAIN) \$16.80



SPICY CHICKEN
(MAIN) \$16.80



SWEET CHILLI CHICKEN
(MAIN) \$16.80



CHICKEN KATSU
(MAIN) \$16.80

PORK



SESAME PORK BELLY
(MAIN) \$18.80



GINGER PORK BELLY
(MAIN) \$18.80



MISO PORK & EGGPLANT
(MAIN) \$18.80



SUKIYAKI 好喜焼鍋

Signature Dish

WAGYU SUKIYAKI SET

\$42.50 PER PERSON

- Wagyu Bolar Blade Marbling Score 9+ (180g)
- Seasonal Vegetable
- Blended Koshihikari Steamed Rice or Udon
- Miso Soup

MINIMUM
ORDER
2 PERSONS

BLACKMORE WAGYU

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.

Blackmore Wagyu is a family owned and run business having been in operation for over 25 years. The Blackmore Wagyu brand is differentiated from other producers because we;

- only use 100% Fullblood Wagyu genetics,
- represent only the highest grade of 9 and 9+ (AUS-MEAT Australian Standard),
- follow a natural slow production process that takes 4 years to complete,
- guarantee authenticity through DNA parent verification,



極上豪州皇帝和牛 極上の豪州和牛肩ロースをお楽しみ下さい。



HOKKAIDO GENGHIS KHAN 北海道式子羊焼肉鍋

HOKKAIDO GENGHIS KHAN SET

\$37.80 PER PERSON

- Sliced Lamb Leg (200g)
- Seasonable Vegetables
- Blended Koshihikari Steamed Rice
- Miso Soup
- Original Garlic Paste

MINIMUM
ORDER
2 PERSONS

ガーリックを
たっぷり入れて
お楽しみ下さい

This lamb BBQ(GENGHIS KHAN) is one of the local dishes in Hokkaido, Japan. These days, it draws attention as healthy diet since sheep meat is rich in nutrition but light on calories.

Our Sauce

Soy sauce, Mirin, vegetables, and fruits, slowly simmered together, very popular for BBQ in Japan.



HOT POT 鱈屋水産鍋

雪見和牛鍋



GARLIC SOY MILK SOUP

WAGYU SNOW HOT POT \$58.00

博多ちゃんこ鍋



PORK SOY MILK SOUP

HAKATA CHANKO HOT POT \$58.00

タスマニア海鮮鍋



MISO SOY MILK SOUP

TASMANIAN HOT POT \$58.00



*photo is for 2 portion

WAGYU FULL-BLOOD 9+
(200g) \$28.00

*photo is for 2 portion

VEGETABLE
(FOR 1) \$9.00
(FOR 2) \$17.00



豚骨ラーメン鍋



TONKOTSU PORK SOUP

PORK BELLY RAMEN HOT POT \$48.00

野菜鍋



8 KIND VEGETABLE

MOCHI

TOFU

DASHI JAPANESE SOUP

VEGES HOT POT \$42.00

EXTRA

- WAGYU BEEF (200g) \$28.00
- PORK SLICE (200g) \$19.00
- PRAWN (4pcs) \$14.00
- ASSORTED VEGES \$9.00
- MOCHI (2pcs) \$6.00
- EXTRA SOUP \$6.80
- EXTRA RICE \$3.50

EXTRA
CORIANDER &
FRESH CHILLI
FREE!

ORIGINAL PASTE



ORIGINAL
GARLIC

SPECIAL
SPICY SAUCE

OUR MISO
PASTE



NIHON SAKARI
日本盛

YUME
夢

RANMAN
爛漫



PARTY SET

※ご予算に応じてメニューをお作り致します。

TEMAKI SUSHI DINNER SET

\$58.00 P.P. (from 8 people)

- 8 kind of Temaki Sushi
- Fresh Oyster
- Pouched Chicken Salad
- 3 kind of Entrée
- Clam Miso Soup
- Ice Cream

1 Complementally
Sake each



HOT POT DINNER SET

\$58.00 P.P. (from 8 people)

- Ramen NABE
- Seafood Salad
- Wagyu Yakiniku
- Grilled Hokke Fish
- Oroshi Tonkatsu
- 3 kind of Entree
- Tofu Dish

1 Complementally
glass wine each



MASUYA SUISAN DINNER SET

\$65.00 P.P. (from 8 people)

- 2 kind of Entree
- Beef Tataki
- Assorted Tempura
- Main -Please choose one -
 - Nigiri Sushi
 - Kaisen Don
 - Teriyaki Chicken Don
- Salmon Wing Soup
- Seasonal Fruits

1 Complementally
glass wine each



MASUYA SUISAN LUNCH SET MENU 各種ランチセットメニュー



SAKURA SET \$19.80



FUJI COMBI SET \$28.80



DELUXE SUSHI SET \$29.80



KING & I SISHI SET \$19.80



SASHIMI SET \$20.80



SASHIMI TEMPURA SET \$24.80



CHIRASHI SUSHI SET \$17.80



TASMANIA DON SET \$26.00



TEMPURA SET \$18.80



TERIYAKI SALMON SET \$18.80



TERIYAKI CHICKEN SET \$18.80



WAGYU SUKIYAKI SET \$25.00



UNAJYU SET \$28.80



WAGYU YAKINIKU JU SET \$25.00



CHICKEN KATSU TOJI SET \$18.80



SHOGAYAKI PORK SET \$18.80

Orion BEER 500ML \$7.80

鰻屋水産 MASUYA

沖縄の星 KAORU HIME

升酒 Masu Saké (150ML)

Nishinohji \$13 (150ML) Takashimizu \$12 (150ML) Usumidori \$14 (150ML) Rammen \$14 (150ML)

NO SAKÉ = NO LIFE

鰻屋水産 MASUYA SUI

鰻屋水産の星 HARUNA HIME

升酒 Masu Saké (150ML)

Nishinohji \$13 (150ML) Takashimizu \$12 (150ML) Usumidori \$14 (150ML) Rammen \$14 (150ML)

NO SAKÉ = NO LIFE

鰻屋水産 MASUYA SUI

YuMi Hime

Enjoy Sake! (150ml) \$3.80

心を込めて淹れさせます!

升酒 NO SAKÉ NO LIFE

love you.. love sake!

鰻屋水産 MASUYA SUI

Enjoy Sake

鰻屋水産 MASUYA SUI



TASMANIA SEA URCHIN



MASUYA SUISAN HISTORY



Masuya Suisan

MASUYA SUISAN opens on 20 th of February 2016. Our sea food products come from Pyrmont fish market directly. Our shop purchases best seafoods, local product, best quality of Wagyu beef. Very casual, like as if we are in market. We would like to introduce this concept all over the state, Australia. We are all here to give the warmest welcome to any multicultural for the next generations.



Owner Ken Sadamatsu 定松 勝義

After immigrating to Australia in 1984, I worked at Australian hotels before setting up a Japanese curry house. Opening of Masuya Restaurant in O'Connell Street was later followed by several Japanese restaurants with different concepts.

Using the best quality ingredients from Japan and Australia, I am passionate about creating authentic Japanese cuisine to be enjoyed among Australian and international customers.

I am grateful to have my own team of exceptionally talented people such as Australian architect Robert Toland, ceramics artist Malcolm Greenwood and Japanese flower artist Setsuko. I strive for developing global relationships and human resources through our food and culture.

※ 日本人観光客のお客様はぜひおすすめのワイン、日本酒、
日替わりのおすすめメニューをサービス係におたずね下さい。

豪州全土で展開していく鰻屋水産!

Masuya International



Masuya

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



Izakaya Masuya

Ground Floor,
12-14 O'Connell St, Sydney
Ph (02) 9233 8181



Masuya Suisan

Shop 5, 447 Pitt St, Sydney
(Cnr. Pitt St & Campbell St)
Ph (02) 9280 0377



Miso

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



Makoto Chatswood

336 Victoria Ave, Chatswood
Ph (02) 9411 1838



Makoto Bento

Shop 64, Chatswood Interchange
438 Victoria ave, Chatswood 2067
Ph (02) 9411 1863