

## **Udon & Ramen**









Vegetable Udon \$10.80



Nabeyaki Udon \$12.80



Tonkotsu Sapporo Udon \$12.80



Seafood Udon \$12.80

# **Tempura**





Strawberry Daifuku \$3.80



Green Tea Cheese Cake \$3.80



Mix Fruit \$3.80



Mango Mousse \$3.80



Choco Mousse \$3.80



Green Tea Panna Cotta \$3.80



White Choco Mousse \$3.80



Water Melon \$3.80



Green Tea Ice Cream \$5.00



Sesame Ice Cream \$5.00



Miso Caramel Ice Cream \$5.00



Mango Ice Cream \$5.00



# STORY

Makoto was established on 1st of November 2003 by owner Mr. Ken Sadamatsu and open until present. Shop design was completed by architecture Mr.Robert Toland and welcome customer with a beautiful arrangement of flowers designed by Ikebana artist Ms.Setsuko.

We selects fresh local fish daily from the fish market every morning and always serve the most fresh and seasonal products & ingredients.

We always strive to satisfy our customers and we hope they delight to have your favourite sushi at Makoto!



#### **MASUYA GROUP**

### Masuya

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

#### Miso

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

#### **Makoto Chatswood**

336 Victoria Ave, Chatswood Ph (02) 9411 1838

#### 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

#### **Makoto Bento**

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

