

IZAKAYA masuya

豪州純米酒居酒屋

食なかと / Eat!

呑まかと / Drinks!

楽まかと / Enjoy!



## Tapas 小鉢

1. GOBOU  
CHIPS . . . . . 7.80  
ごぼうチップス  
Deep fried shredded Burdock chips
2. EEL  
SUNOMONO . . . . . 12.80  
ウナギの酢の物  
Grilled eel with sweet vinegar sauce
3. OCTOPUS  
SUNOMONO . . . . . 10.80  
タコの酢の物  
Octopus with sweet vinegar sauce
4. HIYAYAKKO . . . . . 6.80  
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 . . . . . 7.80  
揚げ出し豆腐  
Deep fried tofu with Kombu Dashi  
broth
9. TOFU STEAK . . . . . 7.80  
豆腐ステーキ風  
Served with Izakaya's teriyaki sauce
10. TERYAKI  
VEGETABLE . . . . . 8.80  
照り焼き野菜炒め  
Pan fried assorted seasonal  
vegetables
11. NANBAN  
CHICKEN . . . . . 9.80  
若鶏南蛮漬け  
Karaage chicken with sweet & sour  
and tartar sauce
12. KARAAGE  
CHICKEN . . . . . 8.80  
若鶏の唐揚げ  
Deep fried marinated chicken thigh  
fillet

## Salad & Entree サラダ・一品

13. TOFU & AVOCADO  
SALAD . . . . . 10.80  
豆腐とアボカドのサラダ  
Tofu, avocado, seasoned seaweed,  
lettuce with sesame chilli oil dressing
14. CAESAR  
SALAD . . . . . 13.80  
シーザーサラダ  
Boiled egg, parmesan cheese, crouton,  
cos lettuce with Caesar dressing
15. COOKED  
TUNA & POTATO SALAD  
12.80  
ツナポテトサラダ  
Cooked tuna, potato salad, boiled egg,  
onion, lettuce with wasabi dressing
16. PIRI-KARA  
CUCUMBER . . . . . 5.80  
ピリ辛キュウリ  
Marinated cucumber with chilli & garlic
17. CUCUMBER  
PICKLES . . . . . 5.80  
キュウリの浅漬け  
Lightly pickled cucumber in traditional  
Japanese way
18. IZAKAYA  
PICKLES . . . . . 6.80  
漬物盛り合わせ  
Combination of pickled daikon and  
carrot
19. DASHIMAKI  
TAMAGO . . . . . 7.80  
自家製出汁巻き卵  
Homemade egg omelette in traditional  
Japanese way
20. SALMON  
NITSUKE . . . . . 11.80  
鮭カマ大根  
Slow cooked salmon wing with sweet  
soy dashi
21. BURI  
DAIKON . . . . . 12.80  
ブリカマ大根  
Kingfish wing and white reddish cooked  
with soy sauce and mirin

## Skewers 串焼き

22. YAKITORI  
CHICKEN (2P) . . . . . 7.80  
EXTRA PIECE . . . . . 3.20  
焼き鳥
23. CHICKEN  
WING (2P) . . . . . 6.80  
EXTRA PIECE . . . . . 3.20  
手羽串
24. PORK  
BELLY (2P) . . . . . 8.80  
EXTRA PIECE . . . . . 3.80  
豚バラ串
25. WAGYU  
KARUBI (2P) . . . . . 10.80  
EXTRA PIECE . . . . . 5.20  
和牛カルビ
26. PARADISE PRAWN  
(2P) . . . . . 9.80  
EXTRA PIECE . . . . . 4.20  
天使の海老(季節の商品)
27. MISO EGGPLANT  
(2P) . . . . . 6.80  
EXTRA PIECE . . . . . 3.20  
なす田楽
28. ZUCCHINI  
(2P) . . . . . 6.80  
EXTRA PIECE . . . . . 3.20  
ズッキーニ
29. 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. Gobou Chips \$7.80



2. Eel Sunomono \$12.80



3. Octopus Sunomono \$10.80



4. Hiyayakko \$6.80



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



6. Goma-ae Spinach \$6.80



7. Wagyu Beef Nikomi \$8.80



8. Agedashi Tofu \$7.80



9. Tofu Steak \$7.80



10. Teriyaki Vegetable \$8.80



11. Nanban Chicken \$9.80



12. Karaage Chicken \$8.80

# Home-made Pickles 漬物

手作り



18. Izakaya Pickles \$6.80



16. Piri-kara Cucumber \$5.80



17. Cucumber Pickles \$5.80

\*セロリのピクルス  
ございます。

いつもの一品!

19. Dashimaki Tamago \$7.80



20. Salmon Nitsuke \$11.80

21. Buri Daikon (Kingfish) \$12.80



13. Tofu & Avocado Salad \$10.80



# Salad サラダ

14. Caesar Salad \$13.80



15. Cooked Tuna & Potato Salad \$12.80



# Skewers 串焼き

Most Popular!



22. Yakitori Chicken \$7.80



26. Paradise Prawn \$9.80  
(季節の商品)



23. Chicken Wing \$6.80



27. Miso Eggplant \$6.80



24. Pork Belly \$8.80



28. Zucchini \$6.80



Very Popular!

25. Wagyu Karubi \$10.80



## Sashimi 刺身

30. OCTOPUS SASHIMI . . . . . 14.80  
タコの刺身  
Traditional way of slow cooked octopus sashimi
31. SHIME SABA . . . . . 12.80  
しめ鯖  
Izakaya Masuya's vinegared mackerel
32. TUNA SASHIMI . . . . . 14.80  
まぐろの赤身の刺身
33. NATURAL OYSTER (5P) . . . . . 17.80  
EXTRA PIECE 3.80  
生牡蠣氷上盛り(タスマニア産)  
Freshly served on ice with ponzu sauce
34. SPICY OYSTER (5P) . . . . . 18.80  
生牡蠣氷上盛り(スパイシー)
35. SEA URCHIN & CUTTLERFISH SASHIMI . . . . . 18.80  
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。
36. SASHIMI COMBO . . . . . 15.80  
まぐろ、平政、サーモン刺身  
Combination of salmon, kingfish, & tuna sashimi on ice
37. AJI SASHIMI . . . . . 11.80  
鰯の刺身
38. SALMON SASHIMI  
タスマニア産  
サーモン刺身 . . . . . (5P) 10.80  
. . . . . (10P) 19.80  
. . . . . (20P) 34.80
39. SASHIMI MAIN . . . . . 29.80  
刺身盛り合わせ  
Best selection of salmon, tuna, kingfish & local fish on ice
40. SASHIMI DELUXE . . . . . 48.80  
刺身特上盛り合わせ  
Finest selection of salmon, tuna, kingfish, scallop, oyster & catch of today 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 . . . . . 16.80  
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. TERIYAKI SALMON (65G) . . . . . 9.80  
照り焼きサーモン  
Pan fried salmon with teriyaki sauce
45. RAINBOW TROUT -SALT- (350G) . . . . . 22.80  
虹鱒のオープン焼き(塩焼き)  
Oven baked seasoned rainbow trout served with teriyaki sauce
46. RAINBOW TROUT -GARLIC & OLIVE- 24.80  
虹鱒のオープン焼き(ガーリック)  
Oven baked rainbow trout served with garlic & olive
47. GRILLED SCALLOP (3P) . . . . . 14.80  
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

48. SALMON SUSHI (4P) . . . . . 11.80  
EXTRA PIECE 2.50  
サーモン寿司  
Tasmanian salmon nigiri
49. SALMON ABURI SHSHI (4P) . . . . . 12.80  
EXTRA PIECE 3.00  
サーモン炙り寿司  
Seared salmon nigiri with mayo, sweet soy sauce, & tobiko
50. SHIME SABA BO SUSHI (4P) . . . . . 9.80  
鯖棒寿司  
Pressed sushi topped with vinegared mackerel
51. SALMON & AVOCADO ROLL (4P) . . . . . 8.80  
サーモンアボカドロール  
Spicy available
52. 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
53. 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。







30. Octopus Sashimi (WA)  
\$14.80 西オーストラリア産



31. Shime Saba  
\$12.80  
\*Depend on market



32. 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。



33. Natural  
Oyster \$17.80

41. Sashimi  
Gorgeous \$68.00

アジは入荷できない日が  
ございます。



40. Sashimi  
Deluxe  
\$48.80

Most Popular!

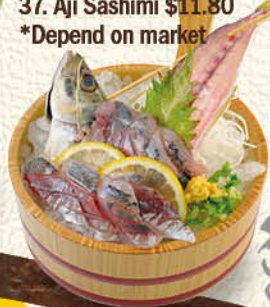
35. Sea Urchin & Cuttlefish  
Sashimi \$18.80  
\*Depend on market  
季節商品



36. Sashimi Combo  
\$15.80



37. Aji Sashimi \$11.80  
\*Depend on market



スパイシー生ガキ



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

Very Popular!



39. Sashimi  
Main \$29.80



### Seafood 海鮮



43. Squid  
Tempura  
\$16.80



42. Semi-dried  
Squid \$16.80

Very Popular!



45. Rainbow Trout -Salt- \$22.80

Very Popular!



46. Rainbow Trout -Garlic & Olive- \$24.80



47. Grilled Scallop (3p) \$14.80



44. Teriyaki  
Salmon \$9.80

### Sushi & Rolls 寿司・巻寿司



48. Salmon Sushi  
\$11.80



49. Salmon Aburi  
Sushi \$12.80



50. Shime Saba  
Bo Sushi \$9.80



51. Salmon & Avocado  
Roll \$8.80



52. California Roll  
\$8.80



53. Cooked Tuna  
Avocado Roll \$8.80



## Meat Lovers

54. ANGUS RUMP STEAK (280G) 29.80  
アンガスランプステーキ  
Grilled premium range of Angus rump steak with ponzu & wasabi mayo
55. WAGYU YAKINIKU BEEF 28.80  
和牛焼肉(肩ロース)  
Pan fried marble score 8+ full blood Wagyu beef with miso & sesame sauce

56. YUZU MISO  
GRILLED LAMB . 28.80  
ラム肉焼き  
Grilled lamb with yuzu citrus and miso paste sauce

57. ANGUS BEEF KALBI  
GRILL WITH MISO &  
CHEESE SAUCE . 35.00  
アンガス牛カルビ

## 豪州皇帝和牛

58. DAVID BLACKMORE  
WAGYU KNUCKLE  
DICED STEAK . . 35.00  
和牛ナックルダイスステーキ  
Twice cooked Wagyu knuckle diced  
steak with Ponzu sauce

## Agemono 揚げ物

59. DEEP FRIED PORK  
SKEWER (3P) . . . . 12.80  
EXTRA PIECE 4.50  
串揚げポーク
60. DEEP FRIED  
PORK CUTLET . . . 13.80  
ポークカツ
61. DEEP FRIED  
CHICKEN CUTLET 12.80  
チキンカツ

## Grills 炙り

62. ABURIYAKI  
PORK . . . . . 19.80  
炙りポーク  
Well-flavoured charcoal grilled pork  
belly with original aburi sauce
63. ABURIYAKI  
WAGYU . . . . . 28.80  
炙り和牛(中落ちカルビ)  
Well-flavoured charcoal grilled Wagyu  
intercostal with homemade aburi sauce
64. ABURIYAKI  
CHICKEN . . . . . 18.80  
炙りチキン  
Charcoal grilled chicken thigh fillet  
with original aburi sauce

65. RICE . . . . . 4.00  
66. MISO SOUP . . 4.00

当店は、豪州産のこだわり和牛を毎週仕入れ、本日のおすすめメニューで提供しています。  
オーストラリアのトップブランド、David Blackmore と 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.

当店のオーナーKen Sadamatsuは、日本各地の和牛をオーストラリアに輸入しております。



55. Wagyu Yakiniku Beef \$28.80



54. Angus Rump Steak \$29.80



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



56. Yuzu Miso Grilled Lamb \$28.80



Agemono 揚げ物

59. Deep Fried Pork Skewer (3p) \$12.80



トンカツ

60. Deep Fried Pork Cutlet \$13.80



チキンカツ

61. Deep Fried Chicken Cutlet \$12.80



Grills 炙り



62. Aburiyaki Pork \$19.80

和牛



63. Aburiyaki Wagyu \$28.80



64. Aburiyaki Chicken \$18.80

Maching Sake



Ranman (秋田県)



Dassai (山口県)



Henshike 至高のワイン!

本日のおすすめメニューをご覧ください。当店のソムリエ利き酒師Otowa Tomiokaが厳選したワインと日本酒をお楽しみください。



豪州皇帝和牛



58. David Blackmore Wagyu (Knuckle) Diced Steak (280g) \$35.00



## Hot Pot 鍋物

67. KING CRAB SEAFOOD  
HOT POT . . . . . 68.00

海鮮蟹鍋

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

68. WAGYU SNOW  
HOT POT . . . . . 58.00

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

69. TONKOTSU PORK  
HOT POT . . . . . 55.00

とんこつ鍋

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

70. IZAKAYA MASUYA  
HOT POT . . . . . 68.00

居酒屋ますや鍋

Blue swimmer crab, king prawn, salmon wings,  
chicken thigh fillet, tofu, calamari balls, kombu,  
seasonal vegetables with crab miso soup

## Extra 追加

71. WAGYU SLICE  
(150G) . . . . . \$15.00

72. PORK SLICE  
(150G) . . . . . \$9.00

73. PRAWN  
(3P) . . . . . \$9.00

74. VEGETABLE . . . \$6.00

75. RAMEN . . . . . \$4.00

76. CORIANDER . . . \$1.50

77. EXTRA SOUP . . \$3.50

## Fried Udon 焼きうどん

78. CHICKEN YAKIUDON  
NOODLE . . . . . 15.80

鶏焼うどん

Fried udon noodle with teriyaki  
chicken and our original sauce

79. PORK YAKIUDON  
NOODLE . . . . . 16.80

豚焼うどん

Fried udon noodle with pork and  
our original sauce

80. WAGYU YAKIUDON  
NOODLE . . . . . 17.80

和牛焼うどん

Fried udon noodle with Wagyu  
beef and our original sauce

81. VEGGIE YAKIUDON  
NOODLE . . . . . 14.80

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.

82. EEL . . . . . 12.80  
鰻茶漬け

83. SALMON . . . . . 8.80  
鮭茶漬け

84. TUNA &  
KOMBU . . . . . 9.80  
ツナ昆布茶漬け

85. UME . . . . . 7.80  
梅茶漬け

86. TARAKO . . . . . 10.00  
タラコ茶漬け



# 升酒

**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

67. King Crab Seafood Hot Pot \$68.00  
海鮮蟹鍋



Soy Milk Soup

68. Wagyu Snow Hot Pot \$58.00  
和牛の豆乳雪見鍋



69. Tonkotsu Pork Hot Pot \$55.00  
とんこつ鍋

Tonkotsu Pork Soup



Crab Miso Soup

70. Izakaya Masuya Hot Pot \$68.00  
居酒屋ますや鍋

## EXTRA

- 71. Wagyu Slice (150g) \$15.00
- 72. Pork Slice (150g) \$9.00
- 73. Prawn (3P) \$9.00
- 74. Vegetable \$6.00
- 75. Ramen \$4.00
- 76. Coriander \$1.50
- 77. Extra Soup \$3.50

NEW!



## Fried Udon 焼きうどん

78. Chicken Yakiudon Noodle \$15.80



80. Wagyu Yakiudon Noodle \$17.80



79. Pork Yakiudon Noodle \$16.80

Very Popular!



81. Veggie Yakiudon Noodle \$14.80

ウスターソース味がお好みの方はお申し付けください。

## Ochazuke お茶漬

86. Tarako \$10.00



84. Tuna & Kombu \$9.80



85. Ume \$7.80



82. Eel \$12.80



83. Salmon \$8.80





87. Grilled Tuna  
Head \$20.00 - \$28.00

鮪のカブト焼き



Enma  
(鹿児島県)  
芋焼酎



88. 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

89. Green Tea  
Anmitsu  
\$8.80



91. Green Tea  
Ice Cream \$7.80



90. Vanilla  
Ice Cream  
\$6.80



92. Black Sesame  
Ice Cream \$7.80

ぜんざい

93. Zenzai \$8.80



昔ながらの  
プリン

94. Mango  
Pudding \$8.80



手作りの  
抹茶ケーキ

95. 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



Sweet Prawn Sashimi



Sweet Prawn Karaage



Spicy Negi Tuna



Spicy Tuna Takuan



Spicy Cucumber & Tuna



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



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



TONKATSU Pork Loin  
こだわリトンカツ

Fisherman's Soup



Spicy Fisherman's Soup



Grilled Chilli Baby Octopus



Periwinkle Nitsuke



Tomoko's Moon Shadow

Azusa Violet No.1



# Lunch Menu



1. SALMON TERIYAKI BENTO \$24.80



2. WAGYU YAKINIKU BENTO \$25.80



3. WAGYU SUKIYAKI BENTO \$25.80



4. PRAWN CHILI BENTO \$25.80



5. CHICKEN TERIYAKI BENTO \$23.80



6. CHICKEN NANBAN BENTO \$23.80



7. PORK KATSU BENTO \$25.80



8. CHICKEN KATSU BENTO \$24.80



9. YAKITORI BENTO \$24.80



10. TERIYAKI CHICKEN & UDON TEISHOKU \$19.80



11. TSUBAKI BENTO \$28.80



12. SAKURA BENTO \$28.80



13. SASHIMI & TONKATSU TEISHOKU \$28.80



14. SASHIMI & TERIYAKI CHICKEN TEISHOKU \$27.80



15. SASHIMI & SUKIYAKI TEISHOKU \$28.80



16. KAISEN CHIRASHI SUSHI & KING FISH WING TEISHOKU \$26.80



17. KAISEN CHIRASHI SUSHI & SALMON WING TEISHOKU \$26.80



18. WAGYU YAKINIKU DON \$22.80



19. EEL DON (125G) \$26



20. VEGE DON \$18.80







# 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 \$17.80  
和牛味噌弁当



Wagyu Yakimiku Bento \$17.80  
和牛焼肉弁当



Chicken Katsu Curry \$13.80  
チキンカツカレー



Chicken Karaage Curry \$13.80  
唐揚げ チキンカレー

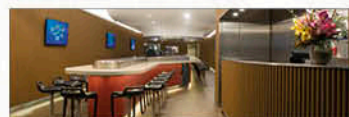


Pork Ginger Curry \$14.80  
生姜焼きポークカレー



イラスト by ノリコ

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