

鱈屋  
水産  
MASUYA SUISAN

LUNCH MENU

*Japanese Seafood Dining*





# SUSHI SASHIMI LUNCH SET 寿司刺身定食

We blend 50% each of Akitakomachi and top quality of Japanese rice. If you wish to try a complimentary portion of sushi rice (SHARI) for tasting, please do not hesitate to ask one of our wait staff.

シャリが命です！

## Soy Sauce 柴沼醤油醸造

"Shibanuma Soy Sauce" continue to produce the soy sauce in wooden barrels with care and precision in a natural environment as they did hundreds of years ago.



### NIGIRI SUSHI SET にぎり寿司セット \$18.80

This is our signature menu. Enjoy combination of Nigiri sushi.



### SASHIMI SET 刺身セット \$19.80

Five kinds of sashimi on ice. Our sashimi soy sauce is a blend of Tamari Shoyu and Dashi Shoyu.



### ABURI SUSHI SET 炙り寿司セット \$19.80

Seared tuna, salmon, kingfish & California rolls.



### SASHIMI & TEMPURA SET 刺身 & 天ぷらセット \$23.80

Assorted 4 kinds of sashimi, king prawn & veggie tempura and daily changed miso soup.



### KING & I SUSHI SET キング&アイ寿司セット \$19.80

King prawn, tuna, salmon & California rolls.



### CHIRASHI SUSHI SET ちらし寿司セット \$17.80

Variety of fish pieces on sushi rice, including salmon, kingfish, tuna, cooked prawn, sweet shiitake mushroom etc



### DELUXE SUSHI SET デラックス寿司セット \$29.80

Including tuna, salmon belly, sea urchin, scampi, oyster, BBQ eel etc



### TASMANIA DON SET タスマニア丼セット \$25.00

Fresh sea urchin, salmon caviar, salmon, scallop on sushi rice



# JAPANESE TEISHOKU 各種定食



**SALMON SASHIMI CAN BE CHANGED TO KARAAGE CHICKEN**

**SALMON SASHIMI (4PCS) EXTRA \$5.00**



## TEMPURA SET 天ぷらセット \$18.80

King prawn, crab stick and assorted vegetable tempura, with salmon sashimi (4pcs), agedashi tofu, steamed rice and daily changing miso soup.



## CHICKEN KATSU TOJI SET チキンカツとじセット \$17.80

Deepfried chicken breast with tasty soy & onion sauce, with agedashi tofu, salad, steamed rice and daily changing miso soup.



## TERIYAKI SALMON SET 照り焼きサーモンセット \$18.80

Teriyaki salmon (140g), with salmon sashimi (4pcs), agedashi tofu, steamed rice and daily changing miso soup.



## SHOGAYAKI PORK SET 生姜焼きセット \$17.80

Sauteed free range pork belly with ginger and soy sauce, with agedashi tofu, salad, steamed rice and daily changing miso soup.



## TERIYAKI CHICKEN SET 照り焼きチキンセット \$18.80

Teriyaki chicken thigh fillet, with salmon sashimi (4pcs), agedashi tofu, steamed rice and daily changing miso soup.



## UNAJYU SET うな重セット \$25.00

BBQ eel on steamed rice, with agedashi tofu, salad, and daily changing miso soup.



## WAGYU SUKIYAKI SET 和牛すき焼きセット \$25.00

Sliced wagyu bolar blade with our sukiyaki sauce, with salmon sashimi (4pcs), agedashi tofu, steamed rice and daily changing miso soup.



## WAGYU YAKINIKU JU SET 和牛焼肉セット \$25.00

Wagyu yakiniku karubi on steamed rice, with agedashi tofu, salad, and daily changing miso soup.

Very Popular

人気 No.2

NEXT PAGE



# LUNCH DELUXE

鱈屋水産定食



## SAKURA COMBI \$18.80

Choose your main from below

- TEMPURA (VEGETABLE TEMPURA IS AVAILABLE)
- NAMBAN CHICKEN
- KARAAGE CHICKEN
- SUKIYAKI WAGYU BEEF



## TSUBAKI COMBI \$18.80

Choose your main from below

- TEMPURA (VEGETABLE TEMPURA IS AVAILABLE)
- NAMBAN CHICKEN
- KARAAGE CHICKEN
- SUKIYAKI WAGYU BEEF



CHOOSE YOUR MAIN



CHOOSE YOUR MAIN

## FUJI COMBI \$28.80

Choose your main from below

- TEMPURA (VEGETABLE TEMPURA IS AVAILABLE)
- NAMBAN CHICKEN
- KARAAGE CHICKEN
- SUKIYAKI WAGYU BEEF





# UDON NOODLE 鍋焼きうどん定食



**NABEYAKI UDON SET** 鍋焼きうどんセット \$16.50  
Wagyu (full blood) sukiyaki (100g), Fish cake, Poached egg, Tempura, Seasonal vegetables and Masuya roll (2pcs)



**TERIYAKI CHICKEN UDON SET** 照り焼きチキンうどんセット \$16.50  
Free range teriyaki chicken (150g), Kakiage tempura, Fish cake, Poached egg, Tempura, Seasonal vegetables and Masuya roll (2pcs)

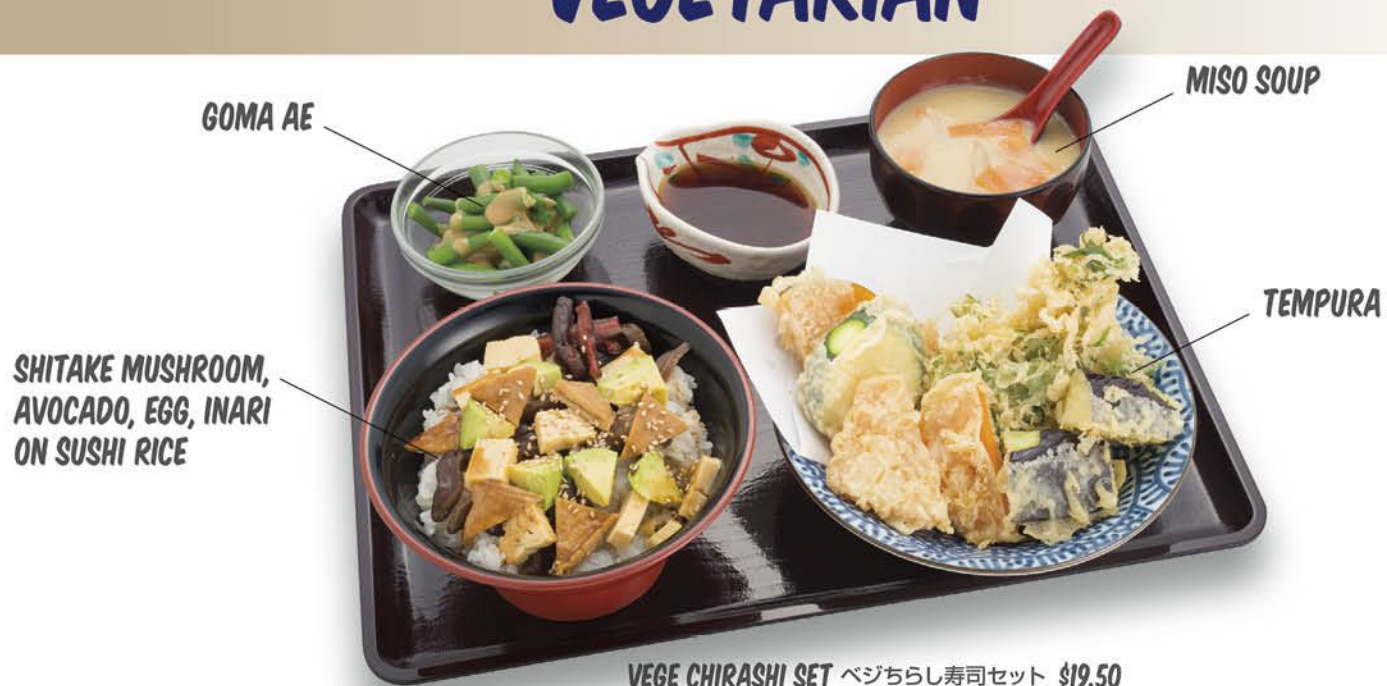


**TEMPURA UDON SET** 天ぷらうどんセット \$16.50  
3pcs of Tempura (prawn and 2pc vegetable tempura), Fish cake, Poached egg and Masuya roll (2pcs)



**VEGETABLE UDON SET** ベジタブルうどんセット \$15.00  
Seasonal vegetable tempura (3kind), Poached egg, Inari and Cucumber roll (6pcs)

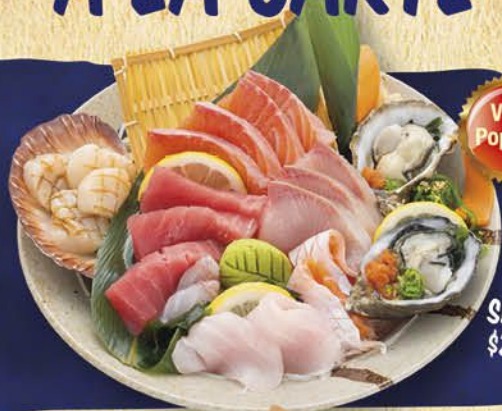
## VEGETARIAN



**VEGE CHIRASHI SET** ベジちらし寿司セット \$19.50



# A LA CARTE



Very Popular

**SASHIMI DELUXE**  
\$29.80



**SASHIMI PLATTER** \$68.00

Salmon 8pcs, Tuna 6pcs, Kingfish 4pcs, Scallop 2pcs, Scampi 2pcs, White fish 4pcs, Tasmanian oyster 3pcs

## Mini Roll



- AVOCADO ROLL \$4.50
- CUCUMBER ROLL \$4.00
- SALMON ROLL \$5.00



**TASMANIAN OYSTER** \$18.80  
EXTRA \$3.50/PC



**SALMON ON THE ICE**  
\$16.80  
Salmon 10pcs



**SASHIMI MAIN**  
\$18.80



**TODAY'S SASHIMI**  
\$23.80  
Chef's choice sashimi



**OCTOPUS SASHIMI**  
\$10.80



**ABURI SALMON SUSHI** \$9.80



**SALMON SUSHI** \$8.80  
SALMON BELLY SUSHI IS AVAILABLE (EXTRA \$2)



**SUSHI ENTRÉE** \$9.80  
Tuna, Salmon, Whitefish, Prawn, Egg omelet



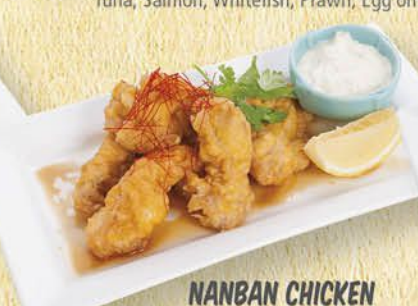
**LOCAL FISH SUSHI** \$12.80



**KARAAGE CHICKEN**  
(ENTREE) \$9.80



**SPICY KARAAGE CHICKEN**  
(ENTREE) \$10.80  
Deep fried chicken thigh fillet with our spicy sauce



**NANBAN CHICKEN**  
(ENTREE) \$10.80  
Deepfried chicken with sweet sour sauce



**DEEPIED CHICKEN KATSU**  
(ENTREE) \$10.80



**TEMPURA**  
(ENTREE, 2 PRAWNS) \$13.80  
(MAIN, 3 PRAWNS) \$16.80



**VEGETABLE TEMPURA** \$11.80



**TOFU STEAK** \$9.80



**TERIYAKI VEGETABLES** \$9.80



**EDAMAME** \$5.80



**HOME-MADE PICKLES** \$6.80  
WHITE RADISH & CUCUMBER



**AGEDASHI TOFU** \$6.80



**RICE** \$3.00



**MISO SOUP** \$3.50



# DINNER HOT POT



**WAGYU SUKIYAKI SET \$38.80 P.P.**



**HOKKAIDO GENGHIS KHAN SET \$35.80 P.P.**



**WAGYU SNOW HOT POT \$55.00**



**HAKATA CHANKO HOT POT \$55.00**



**TASMANIAN HOT POT \$55.00**

## YEARLY SEASON SEAFOOD

[illegible]



# TAKE AWAY SUSHI PLATTER



Very Popular

DRAGON PLATTER 成龍  
\$58.00



Most Popular

GEISHA PLATTER 芸者  
\$58.00



SAKURA PLATTER 桜  
\$65.00



TSUBAKI PLATTER 椿  
\$68.00



FUJI PLATTER 富士  
\$68.00



EDAMAME PLATTER  
\$20.00



KARAAGE CHICKEN PLATTER  
\$30.00

Very Popular



DELUXE ROLL PLATTER  
\$63.00



KABUKI PLATTER 歌舞伎  
\$78.00

*You can make  
your own platter!*





EAT  
Local

with lovely service



沖縄の星  
KAORU HIME

市場より直送!  
Direct from  
Pyrmont Market



Thank you  
all supplier!





# 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ディナーメニューもご覧くださいませ。  
「おもてなし係」の接客担当が対応させていただきます。

## Masuya International



### Masuya

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



### Miso

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



### Izakaya Masuya

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



### Makoto Chatswood

336 Victoria Ave, Chatswood  
Ph (02) 9411 1838



### 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