

OUR PRODUCT



SALMON

Masuya restaurant selects the best quality salmon from Huon region's pristine waters in the south west of Tasmania. We use only extra large salmon and also provide originally marinated Tasmanian Salmon Caviar.

TUNA

We mainly use Yellow Fin, Big Eye and Blue Fin Tuna, carefully selected from Sydney Fish Market and specialist tuna suppliers. Each year around July & August we also serve wild Blue Fin Tuna.

LOCAL FISH

We provide the widest variety of local fish, carefully chosen by our chef, from Sydney Fish Market including Snapper, Flathead, Whiting, Bonito, Yellowtail, Ocean Perch, Alphonsino and Swordfish, etc.

OYSTER, SEA URCHIN, LOBSTER

These products are mainly produced in Tasmania & South Australia. We serve Pacific Oysters from the east coast of Tasmania, and serve the best seasonal Sea Urchin & Lobster.

WAGYU

The Wagyu breed of cattle originates in Japan. In Australia widespread supply of the marble beef started around 20 years promoting popular responses in the local market as well as in Japan. Ranked over No.6+, Masuya's Wagyu is sourced from a top Australian producer. Different cuts will produce different tastes, thus they are cooked in different ways.

FREE RANGE PORK

Free range pork is one of the most highly prized pork in Australia and we make use of the Western Plains an ideal free range location in the cool, temperate grassland plains of western Victoria or similar quality of pork.

FRESH VEGIES & FRUITS

We purchase our fruits and vegetables everyday from Flemington Market, and use some seasonal Japanese vegetables such as Shiso, Shiitake, Mizuna, etc.

Our major plates are handcrafted by ceramic artist Malcolm Greenwood.

当店は、陶芸家マルコム・グリーンウッド氏の器を使用しております。



SALAD

Tomato Caprese Salad 15.80

truss tomatoes, mozzarella cheese and lettuce with Japanese style onion dressing

Tofu & Avocado Salad 13.80

silken tofu, avocado, seasoned seaweed, lettuce with shiso dressing

Masuya Tuna Salad 17.80

lightly seared tuna with boiled egg, kalamata olive, lettuce, home made beetroot pickles with thousand island dressing

Chicken Caesar Salad 16.80

teriyaki chicken, boiled egg, parmesan cheese with green salad with caesar dressing

Wagyu Yakiniku Salad 17.80

chargrilled wagyu beef, zucchini, red capsicum, red onion, lettuce with miso and sesame dressing

和牛

ENTREE

Fresh Tasmanian Oyster 22.80 ^{extra 4.00}

Tasmanian pacific oysters served on ice with ponzu and Masuya spicy sauce

Sashimi Ocean 5 20.8

tuna, kingfish, salmon, two kinds of varieties of fish of the day on ice

Salmon Ocean 4 17.80

salmon sashimi, lightly seared salmon, cured salmon gravlax, salmon belly avocado roll on ice

Tuna & Salmon Sashimi 17.80

tuna, seared tuna, salmon, salmon daikon roll served on ice

Salmon Carpaccio 17.80

thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing

Kingfish Carpaccio 18.80

thinly sliced kingfish, pickled cucumber with yuzu dashi ponzu & touch of olive oil

Swordfish Carpaccio 18.80

thinly sliced swordfish, diced red onion, red capsicum, cucumber, sliced jalapeno with lemon lime vinaigrette sauce

Beef Tataki 17.80

seared Wagyu beef, sliced sashimi style, crisp mizuna, beetroot with ponzu soy citrus & a touch of balsamic and black pepper



Tomato Caprese Salad



Tofu & Avocado Salad



Masuya Tuna Salad



Chicken Caesar Salad



Wagyu Yakiniku Salad



Fresh Tasmanian Oyster



Sashimi Ocean 5



Salmon Ocean 4



Tuna & Salmon Sashimi



Salmon Carpaccio



Kingfish Carpaccio



Swordfish Carpaccio



Beef Tataki

MAIN

Wagyu Beef Sirloin Teriyaki (230g) 38.80

marble score no.6 wagyu sirloin pan-fried with teriyaki sauce and warm vegetables

Wagyu Beef Rump Miso (280g) 38.80

marble score no.8+ wagyu rump steak pan-fried with miso paste sauce and warm vegetables

Teriyaki Angus Sirloin Steak (250g) 33.80

pan-fried premium range angus sirloin with teriyaki sauce & a touch of cracked pepper

Angus Steak Masuya Style (250g) 33.80

pan-fried premium range angus sirloin with shiso sauce & grated daikon

Tonkatsu Pork Loin 22.80

deep-fried crispy free range pork loin served with home blended tonkatsu sauce

Misoyaki Chicken 22.80

oven grilled miso marinated chicken thigh fillet served with green vegetables

Teriyaki Chicken 21.80

pan-fried thigh fillet of chicken with teriyaki sauce served with green vegetables

Lamb Cutlet 27.80

saikyo miso marinated lamb cutlet Masuya style with homemade beetroot pickles

All MAIN served with steamed rice.

Wagyu Beef

豪州産和牛

Wagyu Beef is a Japanese breed of cattle that produces highly marbled beef of astounding flavour and tenderness. Australian premium Wagyu beef (marble score 6) is now produced for export to Japan and we are pleased to serve this high quality meat.



Wagyu Beef Sirloin Teriyaki



Wagyu Beef Rump Miso



Teriyaki Angus Sirloin Steak



Angus Steak Masuya Style



Tonkatsu Pork Loin



Misoyaki Chicken



Teriyaki Chicken



Lamb Cutlet

SASHIMI & SEAFOOD

Sashimi Deluxe

38.80

finest selection of catch of the day, scampi, oyster, tuna, salmon & assorted local fish on ice. Served with steamed rice

Sushi & Sashimi

36.80

three kinds of sashimi, assorted sushi of salmon, tuna, king prawn, eel, seared scallop, local fish & spider sushi roll

Sushi Tsukiji

30.80

sushi lover's choice made using local fish of the day as well as seasonal sea urchin, tuna & salmon

Sushi Aussie

28.80

combination of traditional & modern sushi nigiri and sushi rolls

Tempura Seafood

24.80

assorted seafood & seasonal vegetables cooked in pure soy bean oil served with dipping sauce. Served with steamed rice

Teriyaki Tasmanian Salmon

23.80

pan-fried fillet of Tasmanian salmon with teriyaki sauce. Served with steamed rice

Barramundi Misoyakii

27.80

oven grilled sweet miso marinated barramundi fillet. Served with steamed rice

Flathead Tempura

22.80

Masuya way of miso marinated flathead fillet tempura with curry mayonnaise. Served with steamed rice

HAND ROLL

6.80



Teriyaki Chicken



California Roll



Tempura King Prawn



Tempura Scallop



Unagi Masuya Roll



Salmon Avocado



Sashimi Deluxe



Sushi & Sashimi



Sushi Tsukiji



Sushi Aussie



Tempura Seafood



Teriyaki Tasmanian Salmon



Barramundi Misoyakii



Flathead Tempura

SUSHI ROLL

Sydney Roll 17.80

sushi roll with avocado, tempura king prawn, crab sticks & flying fish roe

Salmon & Avocado Roll 18.80

fresh salmon roll with avocado, crab sticks with wasabi mayonnaise

Spicy Tuna Roll 20.80

sushi roll with tuna tartare, avocado, cucumber, crab sticks, shallots and touch of black sesame

Spider Roll 19.80

deep-fried soft shell crab roll with crab sticks, avocado & cucumber with our tasty chili mayonnaise



Sydney Roll

SUSHI

Sushi Entrée 16.80

five kinds of nigiri sushi

Aburi Sushi Entrée 17.80

five kinds of seared nigiri

Aburi Toro Salmon 14.80

seared salmon nigiri with grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise

Aburi Scallop 17.80

seared scallop nigiri with grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise



Salmon & Avocado Roll



Sushi Entrée



Aburi Sushi Entrée

HOT ENTREE

Lamb Cutlet

Masuya Style 17.80

saikyo miso marinated lamb cutlet

Karaage Chicken

Namban Style 13.80

Deep-fried soy & mirin marinated chicken thigh fillet served with Japanese sweet vinegar & homemade tar tar sauce

Tempura King Prawn 15.80

lightly battered tempura style prawns with dashi dipping sauce

Veggie Tempura 11.80

lightly cooked in pure soy bean oil served with dashi dipping sauce



Miso Soup 3.80



Teriyaki Chicken Roll
(8pcs) 18.80
Also available



Vegetarian Roll
(8pcs) 16.80
Also available



Spicy Tuna Roll



Spider Roll



Aburi Toro Salmon



Aburi Scallop



Lamb Cutlet Masuya Style



Karaage Chicken Namban Style



Tempura King Prawn



Veggie Tempura

LUNCH BENTO



Matsuri Bento 38.80

Masuya style lamb outlet, wagyu misoyaki beef, salmon sashimi, assorted sushi and rainbow roll, gorgeous selection of six dishes

MATSURI - Any of a wide variety of civil and religious ceremonies in Japan. Usually include a feast of food and drink are consumed by priests and laymen, dancing, theatrical performances, divination and athletic contest, such as SUMO wrestling



Shogun Bento 33.80

wagyu misoyaki beef, teriyaki chicken, tempura king prawn, assorted sushi, spider roll, a fine selection of six dishes

SHOGUN - In Japanese history, a military ruler. In 1185 Minamoto Yoritomo assumed the title of Shogun The Shogun held almost absolute power over territories through military means.



Chef's Special Bento 34.80

wagyu misoyaki beef, grilled scampi, karaage chicken namban style, grilled miso marinated fish fillet, assorted tempura and sushi, spider roll & Masuya's original salmon carpaccio, a selection of our signature dishes

The Secret of Our Sushi - Our chef makes daily trips to Sydney Fish Market to purchase our selection of fresh seafood. This includes carefully hand-picked tuna, as well as the best quality salmon and other local fish.

祭り

将軍

特上

Masuya Bento

31.80

teriyaki chicken, a variety of sushi, california roll, assorted tempura, vegetable casserole, our most popular bento box



Masuya Bento

Salmon Lover's Bento

28.80

two kinds of salmon sushi, sashimi, salmon gravlax salad, california roll & assorted tempura



Salmon Lover's Bento

Tempura Tonkatsu Bento

28.80

assorted tempura, deep-fried pork loin, salmon sashimi, deep-fried tofu with special broth, green salad & rice



Tempura Tonkatsu Bento

Sushi Bento

28.80

a variety of sushi, assorted tempura, salmon sashimi, deep-fried tofu with special dashi broth & green salad



Sushi Bento

BBQ Eel Bento

31.80

bbq eel on bed of steamed rice, assorted tempura, salmon sashimi, deep-fried tofu with special dashi broth & green salad



BBQ Eel Bento

Veggie Lover's Bento

28.80

vegetable chirashi, eggplant with miso paste, deep fried tofu with special dashi broth, truss tomato caprese and steamed vegetables



Veggie Lover's Bento

* 当店では、シェフが朝一に仕入れたこだわりのマグロ、ウニ、地魚各種を別メニューにてご案内しております。豪州シドニーの握り寿司をアラカルトでぜひお楽しみください。

Today's Special Bento 28.80

changed daily from chef's selection of dishes (limited)

Miso Soup 3.80

Extra Rice 3.80

MASUYA PARTY PLATTER

Tuna & Salmon Lover's Platter 64.80

best choice for lovers of tuna, salmon, seared salmon, salmon avocado roll and rainbow roll



Tuna & Salmon Lover's Platter

King & Queen Platter 77.80

excellent combination of assorted sushi & sashimi platter including scampi, tuna, salmon, eel & teriyaki chicken avocado roll



King & Queen Platter

SIDE DISH

Edamame

R 7.80 L 11.80

boiled green soy beans served slightly warm with a touch of sea salt

Nasu Miso

R 8.80 L 12.80

deep-fried eggplant with Masuya's original miso paste

Green Beans & Snow Pea

10.80

stir fried beans and snow pea touch of pink salt and black pepper



Edamame

Ohitashi Spinach 9.80

blanched spinach with katsuo dashi broth

Agedashi Tofu

R 7.80 L 11.80

deep-fried tofu with dashi broth

Mushroom & Broccoli

Sauté 12.80

stir fried mushroom and broccoli touch of pink salt and black pepper



Ohitashi Spinach



Agedashi Tofu



Teriyaki Mushroom & Broccoli



Nasu Miso



Green Beans & Snow Pea

MASUYA HISTORY

Masuya is situated in a heritage-listed building on O'Connell Street Sydney, the birthplace of Japanese wool trade company KANEMATSU CORPORATION.

Masuya started in 1993. Since the intensive renovation in 2006, the interior décor designed by the architect Robert Toland has been delighting both Japanese and Australian patrons.

The design is inspired by the red colour used for stages of Kabuki, a traditional form of Japanese dramas. We named the colour Kabuki Red, and used it for the 5 metre long sushi bar, where the customers can enjoy more than 15 different kinds of fresh fish straight from the market.

Please enjoy your meals with our widest variety of dishes and our excellent selection of Sake and Wines.

オーナー 定松勝義(愛媛県松山市出身)