

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 of MASUYA

1. **Tomato Caprese Salad** 15.80
truss tomatoes, mozzarella cheese and lettuce with Japanese style onion dressing
2. **Tofu & Avocado Salad** 14.80
silken tofu, avocado, seasoned seaweed, lettuce with shiso dressing
3. **Masuya Tuna Salad** 17.80
lightly seared tuna with boiled egg, kalamata olive, lettuce, home made beetroot pickles with thousand island dressing
4. **Chicken Caesar Salad** 16.80
teriyaki chicken, boiled egg, parmesan cheese with green salad with caesar dressing
5. **Wagyu Yakiniku Salad** 17.80
chargrilled wagyu beef, zucchini, red capsicum, red onion, lettuce with miso and sesame dressing



OYSTER

6. **Natural Oyster** 20.80 extra piece 4.30
freshly served on crushed ice with ponzu soy citrus dipping sauce
7. **Spicy Oyster** 21.80 extra piece 4.60
served with Masuya's spicy sauce, red onion, coriander and chilli
8. **Dashi Ponzu Oyster** 22.80 extra piece 4.80
freshly served with homemade dashi ponzu jelly
9. **Miso Cream Oyster** 22.80 extra piece 4.80
oven baked with creamy miso sauce
10. **Deep Fried Oyster** 22.80 extra piece 4.80
coated with crispy cooked breadcrumbs with home blended Worcester sauce

Our Oysters

These products are mainly produced in Tasmania & South Australia. We serve quality Pacific Oysters from the east coast of Tasmania or Coffin Bay South Australia.



CARPACCIO

11. **Kingfish Carpaccio** 19.80
thinly sliced kingfish, pickled cucumber with yuzu dashi ponzu & touch of olive oil
12. **Salmon Carpaccio** 18.80
thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing
13. **Swordfish Carpaccio** 19.80
thinly sliced swordfish, diced red onion, red capsicum, cucumber, sliced jalapeño with lemon lime vinaigrette sauce
14. **Beef Tataki** 18.80
seared Wagyu beef, sliced sashimi style, crisp mizuna, beetroot with ponzu soy citrus & a touch of balsamic and black pepper



TEMPURA & KARAAGE

15. Veggie Tempura E 10.80 M 17.80
lightly cooked seasoned vegetables in pure soy bean oil served with dashi dipping sauce
16. Tempura Seafood E 17.80 M 26.80
assorted seafood & seasonal vegetables cooked in pure soy bean oil served with dipping sauce
17. Flathead Tempura 16.80
Masuya way of miso marinated flathead fillet tempura with curry mayonnaise
18. Calamari Tempura 16.80
deep fried crispy calamari with shichimi pepper mayonnaise

19. Karaage Soft Shell Crab E 16.80 M 23.80
crispy soft shell crab with sweet chilli & wasabi mayonnaise sauce
20. Namban Chicken E 14.80 M 22.80
Deep-fried soy & mirin marinated chicken thigh fillet served with Japanese sweet vinegar & homemade tar tar sauce
21. Karaage Chicken E 13.80 M 21.80
deep fried chicken thigh fillet with soy & mirin served with sweet chilli garlic sauce

*We use Australian Canola Oil for deep fried menus.
*当店では、豪州産のCanola Oilを揚げ油として使用しております。

SIDE DISH

22. Edamame R 7.80 L 12.80
boiled green soy beans served slightly warm with a touch of sea salt
23. Nasu Miso R 8.80 L 13.80
deep fried eggplant with Masuya's original miso paste
24. Green Beans & Snow Pea 10.80
stir fried beans and snow pea touch of pink salt and black pepper
25. Ohitashi Spinach 9.80
blanched spinach with katsuo dashi broth
26. Agedashi Tofu R 7.80 L 12.80
deep fried tofu with dashi broth
27. King Mushroom & Broccoli 16.80
stir fried king mushroom and broccoli touch of pink salt and black pepper



SASHIMI

刺身

- 28. Sashimi Deluxe 40.80
finest selection of catch of the day, scampi, oyster, tuna, salmon & assorted local fish on ice
- 29. Salmon & Oyster 38.80
Tasmanian salmon sashimi, pacific oyster
- 30. Sashimi Ocean 5 22.80
tuna, kingfish, salmon, two kinds of varieties of fish of the day on ice
- 31. Salmon Ocean 4 19.80
salmon sashimi, lightly seared salmon, cured salmon gravlax, salmon belly avocado roll on ice

- 32. Tuna & Salmon Sashimi (E) 18.80
tuna, seared tuna, salmon, salmon daikon roll served on ice
- 33. Sashimi Platter 72.80
best value of tuna, salmon, oyster, scampi, scallop and surf clam
- 34. Sea Urchin & Cuttlefish 34.80
Tasmanian sea urchin with cuttlefish
季節商品
- 35. Shellfish Paradise 45.00
gorgeous combination of scampi, scallop, surf clam, torigai and mirugai
- 36. Tuna Tasting 48.80
best selection of blue fin tuna otoro, chutoro, Akami and soy marinated tuna 季節商品

海宝船

- 37. Abalone Sashimi (pre order) M.P
best quality abalone sashimi on ice
御予約制
 - 38. Lobster Sashimi (pre order) M.P
combination of live lobster & pacific oyster
御予約制
 - 39. Masuya Sashimi Boat 88.00
great value for a selection of excellent quality local fish and oyster, scallop, hokki, quality blue fin tuna and salmon
 - 40. Emperor Sashimi Boat 118.00
best selection of top quality tuna otoro, Akami, soy marinated tuna, salmon, king fish, local fish, scampi, scallop and oyster
- *please ask our friendly staff about market prices*



SUSHI

寿司

- 41. **Sushi Aussie** 30.80
combination of traditional & modern sushi nigiri and sushi roll
- 42. **Sushi & Sashimi** 38.80
three kinds of sashimi, assorted sushi of salmon, tuna, king prawn, eel, seared scallop, local fish & spider sushi roll
- 43. **Sushi Tsukiji** 32.80
sushi lover's choice made using local fish of the day as well as seasonal sea urchin, tuna & salmon
- 44. **Tuna Special** 42.80
tuna lover's choice. blue fin tuna otoro, chutoro, akami, tuna baby roll
- 45. **Sushi Tasmania** 37.80
salmon sushi, tuna, oyster, sea urchin, salmon caviar, eel, scampi & grilled scallops
- 46. **Scampi Sushi** 39.80
five piece of scampi sushi (Size No3)

ABURI SUSHI

- 47. **Aburi Sushi** 19.00
chef's selection of 5 kinds seared nigiri sushi
- 48. **Kingfish Aburi** 16.80
seared kingfish nigiri with yuzu pepper and micro herbs
- 49. **Toro Salmon Aburi** 15.80
seared salmon nigiri with grated daikon radish, salted konbu, mayonnaise and shallot
- 50. **Swordfish Aburi** 17.80
seared swordfish nigiri, red onion, chilli and cucumber
- 51. **Scallop Aburi** 19.80
seared scallop nigiri grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise

*当店で、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。

ROLL

- 52. **.Sydney Roll** 18.80
sushi roll with avocado, tempura king prawn, crab sticks & flying fish roe
- 53. **Salmon Avocado Roll** 19.80
fresh salmon roll with avocado and wasabi mayonnaise
- 54. **Spider Roll** 20.80
deep fried soft shell crab roll with crab sticks, avocado & cucumber with our tasty chilli mayonnaise
- 55. **Spicy Tuna Roll** 22.80
sushi roll with fresh tuna, crab sticks, avocado & cucumber with special chilli sauce
- 56. **Rainbow Roll** 20.80
sushi roll covered with salmon, tuna, white fish, avocado & crab sticks, looks like a colourful rainbow
- 57. **Eel Roll (鰻棒寿司)** 25.80
pressed sushi topped with a fillet of bbq eel



CHICKEN, PORK & LAMB

58. **Teriyaki Chicken** 22.80
pan fried thigh fillet of chicken with teriyaki sauce served with green vegetables
59. **Misoyaki Chicken** 23.80
oven grilled miso marinated thigh fillet of chicken served with green vegetables
60. **Free Range Pork Loin Steak** 25.80
pan fried free range pork loin steak served with Masuya's original apple & miso sauce
61. **Free Range Tonkatsu Pork Loin** 23.80
deep fried crispy free range pork loin served with home blended tonkatsu sauce
62. **Lamb Cutlet** 27.80 extra piece 8.80
grilled saikyo miso marinated lamb cutlet Masuya style with homemade beetroot pickles


WAGYU BEEF 和牛 ANGUS BEEF

63. **Wagyu Beef Sirloin Teriyaki (250g)** 42.80
marble score no.6+ sirloin pan fried with teriyaki sauce and warm vegetables
64. **Wagyu Beef Rump Miso (300g)** 39.80
marble score no.8+ wagyu rump steak pan fried with miso paste sauce and warm vegetables
65. **Wagyu Yakiniku (230g)** 34.80
chargrilled marble score no.7+ wagyu rump cap with Japanese style bbq sauce
66. **Teriyaki Angus Sirloin Steak (250g)** 36.80
pan fried premium range angus sirloin steak with teriyaki sauce & a touch of cracked pepper
67. **Angus Sirloin Masuya Style (250g)** 36.80
pan fried premium range angus sirloin steak with shiso sauce & grated daikon
68. **Angus Steak Wasabi Sauce (250g)** 36.80
pan fried premium range angus sirloin steak with Masuya original wasabi sauce



Our Wagyu Beef

In Australia, widespread supply of the marble beef called Wagyu Beef started around 20 years ago and is now produced for export to Japan. We are pleased to serve this high quality meat.

豪州産和牛をぜひ
お試しください。 



69. Rice 3.80
70. Miso Soup 3.80

SEAFOOD

- 71. Teriyaki Tasmanian Salmon 26.80
pan fried fillet of Tasmanian salmon with teriyaki sauce
- 72. Barramundi Misoyaki 28.80
grilled sweet miso marinated barramundi fillet
- 73. Balmain Bug M.P.
stir fried bug served with original spicy aurora sauce
- 74. King Prawn Aurora Sauce 28.80
deep fried king prawn lightly tossed with Masuya's original aurora sauce
- 75. BBQ Eel (Unagi) 28.80
grilled bbq eel with our flavoured original eel sauce on a bed of steamed rice

* 本日のおすすめメニューをご覧ください。

HOUSE SPECIAL

- 76. Sword Fish Nitsuke 24.80
deep fried then cooked with mirin, soy & ginger
- 77. Grilled King Fish Wing or Salmon Wing 22.80
oven grilled for twenty minutes and served simply with lemon wedge & grated daikon
- 78. Nitsuke King Fish Wing or Salmon Wing 22.80
deep fried then cooked with mirin, soy & ginger
- 79. Sakamushi Black Mussel 27.80
steamed local mussels with sake & butter
- 80. Chilli Black Mussel 27.80
steamed local mussels with chilli and garlic sauce

特別料理

- 81. Hokkaido Scallops 30.80
deep fried scallops, imported from Hokkaido, Japan, served with homemade tartare sauce & tonkatsu sauce
- 82. Grilled Scampi & Barramundi 42.80
grilled scampi with caramelised miso and grilled barramundi
- 83. Nitsuke Ocean Perch 38.80
whole ocean perch cooked with soy & mirin
- 84. Deep Fried Ocean Perch Sweet Chilli Sauce 38.80
whole ocean perch crispy deep fried then basted in sweet chilli & garlic sauce
- 85. Flounder Nanban 32.80
deep fried whole flounder served with Japanese sweet & sour vinegar sauce

*please ask our friendly staff about market prices



PLATTER

大皿寿司料理

86. Tuna & Salmon Lover's Platter 64.80
best choice for lovers of tuna, salmon, seared salmon, salmon avocado roll and rainbow roll

87. Entrée Platter 84.80
best choice of entrée for 3-4 people, grilled scampi & fish, deep fried scallop, spicy oysters, salmon, tuna & prawn sushi

88. Sushi Deluxe Platter 128
chef's special selection of sushi, blue fin tuna

89. Sushi Platter 74.80
valued sushi selection - total of 32 pieces assorted sushi

90. King & Queen Platter 77.80
excellent combination of assorted sushi & a sashimi platter including scampi, tuna, salmon, eel & teriyaki chicken avocado roll

91. Scampi Miso Soup (Head Only) 3.80
Available when you order scampi sushi or sashimi

92. Scampi Miso Soup (Whole) 10.80

It takes 20 - 30mins



86



88



90



87



89



91

Extra Scampi Miso Soup

HOT POT

鍋物各種

- 93. Sapporo Hot Pot (札幌鍋) 63.80
salmon, blue swimmer crab, scallops, pacific oysters, chicken, fish balls & seasonal vegetables served with soy milk & sweet miso paste soup
one extra portion 38.00
- 94. Masuya Hot Pot (鱒屋鍋) 59.80
slices of pork, king prawn, scallops, salmon, crab sticks, shiitake & seasonal vegetables in chilli miso soup
one extra portion 35.00
- 95. Chanko Hot Pot (ちゃんこ鍋) 59.80
chicken, king prawn, scallops, fish balls, salmon, crab sticks, tofu & seasonal vegetables in konbu dashi stock soup
one extra portion 35.00

- 96. Wagyu Crab Hot Pot 82.00
finely sliced premium full blood wagyu beef with blue swimmer crab, king prawn, scallop, salmon wing & fish ball, seasonal vegetables served with Masuya's spicy soy milk & miso paste soup
- 97. Seafood DX Hot Pot (海宝鍋) 118
scampi, blue swimmer crab, bug, mussels, scallops, prawns & seasonal vegetables in your favourite choice of soup
- 98. Sukiyaki Hot Pot 48.00 each
finely sliced marbled score no.8 wagyu beef with seasonal vegetables, cooked at your table, served in a traditional Japanese style with beaten egg dipping sauce
-minimum order for two-
extra beef 200g 28.00

EXTRA



Oysters \$4.30/pcs



Scallops \$5.00/pcs



Prawns \$5.00/pcs



Salmon Wings \$5.00/pcs



Assorted Mushrooms \$12.00/pcs





SUSHI COURSE
Booking essential

Matching
Wine \$40

Masuya Course \$88 p.p

Kaiseki Style five kinds of Appetizer

Four kinds of Sashimi on Ice

Ten kinds of Chef's choice Nigiri Sushi

Two kinds of Hand Roll (Choice)

Salmon Avo / Tempura Scallop / Tempura Prawn / Spicy Tuna /
Teriyaki Chicken

&

Fisherman's Soup

Dessert (Choice)

Green Tea Cheese Cake / Anmitsu / Black Sugar Panna Cotta

Tea

Green Tea / Hoji Tea

Aburi Sushi Course \$88 p.p

Kaiseki Style five kinds of Appetizer

Four kinds of Sashimi Carpaccio

Eight kinds of Aburi Sushi

Wagyu Rump Steak (140g)

Two kinds of Hand Roll (Choice)

Salmon Avo / Tempura Scallop / Tempura Prawn / Spicy Tuna /
Teriyaki Chicken

&

Fisherman's Soup

Dessert (Choice)

Green Tea Cheese Cake / Anmitsu / Black Sugar Panna Cotta

Tea

Green Tea / Hoji Tea

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) Owner Ken Sadamatsu