



## OUR PRODUCT

### HUON TASMANIA 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 tuna supply specialist. Each year around April to August we also serve wild Blue Fin Tuna. We import bluefin tuna from Yokohama Misaki Megumi Suisan. Enjoy toro bluefin 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. From Pymont Seafood Pty Ltd, Mr Ishii, Sydney's best Sashimi Fish Supplier.

### 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.

### QUALITY PORK + KAGOSHIMA WAGYU 鹿児島黒毛和牛 A5

90% of the Wagyu cattle breeds. Japanese Black cattle from Kagoshima Prefecture are the most numerous in Japan and are marketed under the brand name "Kagoshima Wagyu Beef".

Masuya's Kagoshima Wagyu is moderately tender with balanced texture. It offers good marbling and a mouth-watering robust beef flavour. Thank you Gowa Pty Ltd & Vic's Meat.

### FRESH VEGETABLES & FRUITS

We purchase our fruits and vegetables every day from Flemington Market, Saien, Mr Umeda and use some seasonal Japanese vegetables such as Shiso, Shiitake, Mizuna, etc.



Our major plates are handcrafted by a ceramic artist, Mr. Malcolm Greenwood. Flower arrangement by YUGA SETSUKO.

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

1. Tofu & Avocado Salad

17.80

silken tofu, avocado, wakame seaweed, lettuce with shiso dressing
2. Masuya Tuna Salad

19.80

dice cut fresh tuna with thousand island dressing
3. Wagyu Yakiniku Salad

24.80

chargrilled full blood wagyu beef, zucchini, red capsicum, red onion, lettuce with miso and sesame dressing
4. Salmon Feta Cheese Salad

22.80

当店でマリネしたサーモンをフェタチーズと共に盛り付けました。ワインと一緒に楽しみください。
5. Miso Soup

4.50

weekly change
6. Vegetarian Miso Soup

8.80

tofu, age, etc



# OYSTER

7. Natural Oyster

28.80

extra piece 5.80

freshly served on crushed ice with ponzu soy citrus dipping sauce
8. Spicy Oyster

29.80

extra piece 5.80

served with Masuya's spicy sauce, red onion, coriander and chilli
9. Yuzu Ponzu Oyster

29.80

extra piece 5.80

freshly served with homemade yuzu ponzu jelly
10. Miso Cream Oyster

31.80

extra piece 6.80

oven baked with creamy miso sauce
11. Deep Fried Oyster

29.80

extra piece 5.80

coated with crispy cooked breadcrumbs with home blended Worcester sauce
12. Shogun Emperor's Oyster

12.80

fresh oyster, sea urchin, salmon



# CARPACCIO

13. Kingfish Carpaccio

24.80

thinly sliced kingfish, sliced jalapeño with yuzu dashi ponzu & touch of olive oil
14. Salmon Carpaccio

26.80

thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing
15. Swordfish Carpaccio (Seasonal)

28.80

thinly sliced swordfish, diced red onion, cucumber, sliced jalapeño with lemon lime vinaigrette sauce
16. Wagyu Beef Carpaccio

25.80

seared wagyu beef, sliced sashimi style (120g), crisp mizuna, beetroot with ponzu soy citrus & a touch of balsamic and black pepper
17. Bonito Shio Tataki

25.80

seared thinly sliced bonito, served with white onion. ponzu citrus soy on the side.





# TEMPURA & KARAAGE

18. Veggie Tempura E 13.80 M 24.80  
lightly cooked seasoned vegetables in pure Australian vegetable oil served with dashi dipping sauce

19. Seafood Tempura E 18.80 M 35.80  
assorted seafood & seasonal vegetables cooked in pure soy bean oil served with dipping sauce

20. Veggie Spring Roll E 18.80  
crispy fried veggie spring roll, served with tangy sweet chilli sauce

21. Karaage Soft Shell Crab E 18.80 M 28.80  
crispy soft shell crab with sweet chilli & wasabi mayonnaise sauce

22. Hokkaido Scallops E 19.80 extra 6.00  
deep fried scallops, imported from Hokkaido, Japan, served with homemade tartare sauce & tonkatsu sauce

23. Namban Chicken E 16.80 M 26.80  
deep-fried soy & mirin marinated chicken thigh fillet served with Japanese sweet vinegar & homemade tar tar sauce

24. Karaage Chicken E 15.80 M 25.80  
deep fried chicken thigh fillet with soy & mirin served with Japanese Mayo sauce

25. Spicy Tomato Chicken E 16.80 M 26.80  
deep-fried and koji marinated chicken thigh fillet with sweet tomato sauce

We use Australian Vegetable Oil for deep fried menus.  
豪州のVegetable Oilを揚げ油として使用しております。



# SIDE DISH

26. King Mushroom & Broccoli 18.80  
stir fried king mushroom and broccoli with garlic butter sauce

27. Creamed Bok Choy & King Mushroom 18.80

28. Edamame R 8.80 L 15.80  
boiled green soy beans served slightly warm with a touch of sea salt

29. Spicy Edamame R 9.80 L 16.80

30. Cucumber Pickles R 12.80

31. Nasu Miso R 12.80  
deep fried eggplant with Masuya's original miso paste

32. Green Beans & Snow Pea 12.80  
stir fried beans and snow pea touch of pink salt and black pepper

33. Agedashi Tofu R 9.80 L 16.80  
deep fried tofu with dashi broth





## SASHIMI

## 刺身

34. Sashimi Deluxe 58.80  
finest selection of catch of the day, scampi, oyster,  
tuna, salmon & assorted local fish on ice
35. Salmon & Oyster 58.80  
Tasmanian salmon sashimi, pacific oyster
36. Sashimi Ocean 5 34.80  
tuna, kingfish, salmon, two kinds of varieties of fish of  
the day on ice
37. Salmon Sashimi  8P 19.80 12P 28.00
38. Toro Salmon Sashimi 8P 24.00 12P 35.00
39. Otoro Bluefin Tuna Sashimi 5P 68.80

40. Tuna & Salmon Sashimi 32.80  
tuna, seared tuna, salmon, salmon daikon roll served on  
ice
41. Sashimi Platter 98.00  
best value of tuna, salmon, oyster, scampi, scallop and  
surf clam
42. Scampi Sashimi (Size 3) M.P  
tuna, kingfish, salmon, two kinds of varieties of fish of  
the day on ice
43. Sea Urchin & Cuttlefish 68.00  
Tasmanian sea urchin (20g) with cuttlefish

## 海宝船

44. Lobster Sashimi (pre order) M.P  
combination of live lobster & pacific oyster  

45. Masuya Love Boat 118.00  
sushi and sashimi combination boat
46. Masuya Sashimi Boat 128.00  
great value for a selection of excellent quality local  
fish and oyster, scallop, hokki, quality blue fin tuna and  
salmon
47. Emperor Sashimi Boat 168.00  
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

## 南鮭大トロ





SUSHI

寿司

ABURI SUSHI

ROLL

48. Sushi Aussie

38.80

combination of traditional & modern sushi nigiri and sushi roll
49. Sushi & Sashimi 寿司&刺身

46.80

three kinds of sashimi, assorted sushi of salmon, tuna, prawn, eel, seared scallop, local fish & spider sushi roll
50. Sushi Main

45.80

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

54.80

salmon sushi, tuna, oyster, sea urchin, salmon caviar, eel, scampi & grilled scallops
52. Chef's Omakase Sushi

68.00

10 kinds os Chef's choice nigiri sushi
53. Blue Fin Tuna Toro Plate

58.80

blue fin tuna otoro nigiri and gunkan sushi

54. Aburi Sushi

25.80

chef's selection of 5 kinds seared nigiri sushi
55. Kingfish Aburi

21.80

seared kingfish nigiri with yuzu pepper and micro herbs
56. Toro Salmon Aburi

20.80

seared salmon nigiri with grated daikon radish, salted konbu, mayonnaise and shallot
57. Scallop Aburi 北海道帆立

21.80

seared scallop nigiri grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise
58. Scampi Miso Soup (Head Only)

5.80

Available when you order scampi sushi or sashimi
59. Scampi Miso Soup (Whole)

14.80

60. Sydney Roll

21.80

sushi roll with avocado, tempura king prawn, crab sticks & flying fish roe
61. Salmon Avocado Roll

22.80

fresh salmon roll with avocado and wasabi mayonnaise
62. Spider Roll

23.80

deep fried soft shell crab roll with crab sticks, avocado & cucumber with our tasty chilli mayonnaise
63. Spicy Tuna Roll

25.80

sushi roll with fresh tuna, crab sticks, avocado & cucumber with special chilli sauce
64. Rainbow Roll

23.80

sushi roll covered with salmon, tuna, white fish, avocado & crab sticks, looks like a colourful rainbow
65. Eel Roll (鰻棒寿司)

28.80

pressed sushi topped with a fillet of bbq eel





SEAFOOD

66. Sautéed King Prawn

38.80

pan fried quality king prawns with sweet chilli sauce
67. Teriyaki Tasmanian Salmon

32.80

pan fried fillet of Tasmanian salmon with teriyaki sauce
68. Misoyaki Barramundi

32.80

grilled sweet miso marinated barramundi fillet
69. Grilled Kingfish Butter & Soy

35.80
70. BBQ Eel (Unagi)

32.80

grilled bbq eel with our flavoured original eel sauce on a bed of steamed rice
71. Grilled King Fish Wing

26.80
72. Stewed Mussel (1 kg) Salt & Butter

38.80

Please check our today's special menu.

CHICKEN, PORK & LAMB

73. Teriyaki Chicken

26.80

pan fried thigh fillet of chicken (200g) with teriyaki sauce served with green vegetables
74. Misoyaki Chicken

27.80

oven grilled miso marinated thigh fillet of chicken (200g) served with green vegetables
75. Chilli Garlic Chicken

27.80

pan fried thigh fillet of chicken (200g) with homemade chilli garlic sauce

本日のおすすめメニューをご覧ください。  
請查看今日的推薦菜單。  
Please check our daily special menu.

76. Free Range Tonkatsu Pork Loin

24.80

deep fried crispy free range pork loin (180g) served with home blended tonkatsu sauce
77. Katsu Tama Pork

26.80

deep fried crispy free range pork loin (180g) cooked with egg
78. Lamb Cutlet

32.80

extra piece 9.80

grilled lamb cutlet marinated in Saikyo miso in Masuya style

79. Japanese Steam Rice 8.00  
& Miso Soup Shibazuke Pickles Set

80. Japanese Rice

4.50
81. Miso Soup

4.50





# WAGYU BEEF & ANGUS BEEF

82. Wagyu Beef Sirloin 57.00  
Wasabi Sauce (250g)  
marble score 7+ sirloin pan fried with wasabi sauce and warm vegetables

83. Wagyu Beef Rump Miso (230g) 45.80  
marble score 8+ wagyu ramp steak pan fried with miso paste sauce and warm vegetables

84. Wagyu Beef Saute 32.80  
Ginger Teriyaki Sauce (250g)  
pan fried sliced wagyu beef and vegetables served with ginger teriyaki sauce

85. Wagyu Yakiniku (230g) 38.80  
chargrilled marble score 9+ wagyu flap meat with Japanese style bbq sauce

86. Deep-fried 41.80  
Angus Beef Katsu  
deep fried crispy angus beef served with home blended tonkatsu sauce

87. Teriyaki Angus Sirloin Steak (250g) 40.80  
pan fried premium range angus sirloin steak with teriyaki sauce & a touch of cracked pepper

豪州産和牛をぜひお試しください。



# KAGISHIMA WAGYU F1 鹿児島和牛



88. Platter Large F1  
125.00



89.  
Platter Small  
Fullblood  
88.00





# HOT POT

90. Sapporo Hot Pot (札幌鍋) 85.80  
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

91. Wagyu Crab Hot Pot 98.00  
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

92. Masuya Hot Pot (鱒屋鍋) 78.80  
slices of pork, king prawn, scallops, salmon, crab sticks, shiitake & seasonal vegetables in chilli miso soup  
one extra portion 35.00

93. Chanko Hot Pot (ちゃんこ鍋) 78.80  
chicken, king prawn, scallops, fish balls, salmon, crab sticks, tofu & seasonal vegetables in konbu dashi stock soup  
one extra portion 35.00

94. Wagyu Sukiyaki Hot Pot 58.00 each  
finely sliced marble score 8+ wagyu beef with seasonal vegetables, cooked at your table, served in a traditional Japanese style with beaten egg dipping sauce  
minimum order 2 persons  
extra wagyu beef 200g 38.00

Zousui Set (Rice, Egg, Shallot, Pickles) 8.00  
Extra Soup 10.00



Enjoy  
our  
Hot Pot!  
將軍鍋

# 鍋物各種



95. Shogun  
Hot Pot  
for 2-3  
128.00



PLATTER

within for 15 - 20 mins

96. Tuna & Salmon Lover's Platter 74.80

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

97. King & Queen Platter 87.80

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

98. Kabuki Platter 88.80

salmon sashimi, fresh oyster, ebi nigiri, salmon aburi nigiri, tuna gunkan nigiri, soft shell crab roll, spring roll, wagyu bresaola & honeydew melon

Complimentary Edamame!!  
or Free Sake & Wine Tasting!

HAND ROLL



96

- Sushi
- tuna akami 6 pcs
  - salmon 3 pcs
  - salmon aburi 3 pcs
- Roll
- rainbow roll 8 pcs
  - salmon hosomaki 6 pcs
  - tuna hosomaki 6 pcs
  - salmon & avocado roll 6 pcs



98

----- It takes 15 - 20 mins -----



97

- Sashimi
- salmon 4 pcs
  - tuna 3 pcs
  - kingfish 3 pcs
  - salmon gravlax 3 pcs
  - scampi 2 pcs
- Sushi
- salmon 3 pcs
  - salmon aburi 3 pcs
  - eel 3 pcs
  - gunkan 3 kind (salmon, ikura, scallop)
- Roll
- teriyaki chicken avocado roll 8 pcs
  - salmon hosomaki 3 pcs
  - cucumber hosomaki 3 pcs





# SPECIAL

Please Check Dally Special Board

Wagyu Bresaola  
& Honeydew Melon

南鮪トロ

富士山和牛すき焼き

×鯖太巻き寿司

Ken's Caesar Salad