



TONKATSU & BENTO

Tonkatsu とんかつ

Tender free range Western Plain pork contrasts nicely with the crunchy panko bread crumb coating.

Rice ご飯

A steaming bowl of rice is the centrepiece of Teishoku. We serve carefully selected short-grain rice, freshly cooked every day.



Kobachi 小鉢

Seasonal vegetables, quickly boiled and seasoned or pickled, are a healthy accompaniment to the main dish.

Miso Soup みそ汁

Our miso soup is a hearty blend of red and white miso. Seasonal fresh vegetables give the soup earthy flavour.

健康家族

BYO

TONKATSU

豚ロースカツ



What makes our *Tonkatsu* so special?

We use all-natural plain pork from 3 companies, bred free range so it's more tender and flavourful. Only the female pigs are selected and are fed on wheat and barley to ensure a succulent flavour. The pork is covered in a fresh breadcrumb coating and deep fried with pure vegetable oil. Please try our Tonkatsu, each mouthful leads to a crunchy and juicy perfection.
(Please allow 15-20 min to serve)



KOSHIKIKARI
RICE



MISO
SOUP



PANKO
BREADCRUMBS



ORIGINAL
SAUCE



KOBACHI
SIDE DISH



Most Popular!

TONKATSU PORK LOIN SET \$22.50
Selected free range pork loin (170g) cooked in vegetable oil



MISO KATSU PORK LOIN SET \$23.00
Selected free range pork loin (170g) served with original miso paste



PORK KATSU TAMA SET \$23.50
Selected free range pork loin (170g) served with savoury soy and mirin egg sauce



HIRE KATSU SET \$23.50
Pork tenderloin cutlet (120g) cooked in vegetable oil



KING PRAWN AND HIRE KATSU SET \$25.50
King prawn with pork tenderloin cutlet



KING PRAWN AND OYSTER KATSU SET \$26.50
King prawn with oyster cutlet (3p)



CHICKEN KATSU SET \$21.50
Chicken thigh fillet (170g) cooked in vegetable oil



MISO CHICKEN KATSU SET \$22.00
Chicken thigh fillet (170g) served with original miso paste



CHICKEN KATSU TAMA SET \$22.50
Chicken thigh fillet (170g) served with savoury soy and mirin egg sauce

TEISHOKU

定食各種

和牛
Wagyu



We use premium quality full blood wagyu **2GR**.

This is one of our signature dish.

<http://www.hancockagriculture.com.au/2gr-premium-fullblood-wagyu/>

豪州高級和牛使用



KOBACHI SIDE DISH



BAMBOOSHOOT



SPINACH



CHERRY TOMATO



PUMPKIN



EGG OMELETTE



LOTUS ROOT



CELERY PICKLES



MISO EGGPLANT



CUCUMBER



TARO



KONJAC



BEANS



TERIYAKI CHICKEN SET \$21.50
Chicken thigh fillet (200g) and season vegetables with homemade teriyaki sauce



CHILI AND GARLIC CHICKEN SET \$21.50
Chicken thigh fillet (200g) cooked with fresh chili garlic and original gochujang sauce



MISO EGGPLANT CHICKEN SET \$21.50
Pan fried chicken thigh fillet (200g) with miso eggplant and mirin sauce



GINGER PORK SET \$22.50
Sauteed pork loin slices (180g) with fresh ginger sauce



YAKINIKU PORK SET \$22.50
Pork loin slices (180g) with yakiniku sauce



TERIYAKI SALMON SET \$22.50
Pan fried salmon fillet (150g) with homemade teriyaki sauce



WAGYU SUKIYAKI SET \$27.50
Wagyu (180g) cooked with miso's sukiyaki sauce



WAGYU MISOYAKI BEEF SET \$35.00
Wagyu flap meat (180g) cooked with miso's sukiyaki sauce
(2GR wagyu flap meat)
PREMIUM WAGYU



WAGYU YAKINIKU BEEF SET \$35.00
Wagyu flap meat and seasonal vegetables cooked with yakiniku sauce
(2GR wagyu flap meat)
PREMIUM WAGYU

SUSHI・SASHIMI

寿司・刺身



Sashimi Soy Sauce
Kikkoman Soy Sauce
Mirin, Kombu
Zarame Sugar



Sushi Soy Sauce
Yamasa Soy Sauce
Kombu
Zarame Sugar



Wasabi
Blended
Kaneku & Ymachu

Shari シャリ寿司飯

Our sushi rice is carefully selected by our chef from Aomori prefecture, Japan.

We use 'Hitomebore' blending with 'Koshihikari'. It is cooked with 'Shiragiku Vinegar' and Sake.

Sashimi Shoyu 刺身正油

We use 'Yamasa' soy sauce from Chiba prefecture blending with 'Tamari' soy sauce with zarame sugar and konbu dashi.

Sushi Shoyu 寿司正油

We use 'Yamana' soy sauce, sake and mirin.

Wasabi カネクワサビ

Kaneku Wasabi is one of the best Wasabi made in Ome, where is surrounded by splendid nature with plenty of pure water.

It takes 1.5 to 2 years to grow Wasabi and the pure water is crucial growing it in Ome region.

Since its establishment in 1924, Kaneku has been a great part of Japanese cuisine with its dedication and an attentiveness for the taste as well as safety.



TASMANIA
SALMON

鮭



TUNA

鮪



KINGFISH

鰯



BBQ EEL

鰻



NIGIRI SUSHI AND TERIYAKI CHICKEN SET .. \$25.00
Nigiri and roll sushi with teriyaki chicken (150g)



NIGIRI SUSHI AND GINGER PORK SET \$25.50
Nigiri and roll sushi with ginger pork loin slices (130g)



NIGIRI SUSHI AND TONKATSU PORK SET .. \$26.00
Nigiri and roll sushi with tonkatsu pork loin (130g)



SASHIMI AND UDON SET \$25.00
Combination of sashimi and mini udon noodles



SASHIMI AND TERIYAKI CHICKEN SET \$26.50
Combination of sashimi with teriyaki chicken (150g)



SASHIMI AND TONKATSU PORK SET \$27.50
Combination of sashimi and tonkatsu pork loin (130g)

Very Popular!



CHIRASHI AND GINGER PORK SET \$25.00
Chirashi sushi rice with ginger pork (130g)
(eel, salmon, king prawn, tuna)



CHIRASHI AND WAGYU BEEF SET \$29.50
Chirashi sushi rice with yakiniku wagyu beef (150g)

Most Popular!

和牛
Wagyu



TERIYAKI SALMON AND EEL DON SET ... \$35.50
Teriyaki salmon (150g) with mini eel don and salmon sashimi

Special

BENTO

お弁当

Today's Special
本日のお弁当

Only 20
Portions



MISO BENTO \$25.00



Please check our display or ask our friendly staff for information **\$22.50**



EEL BENTO \$28.50
(120g eel)



VEGETARIAN BENTO \$20.50

NABEYAKI UDON 鍋焼きうどん



VEGETABLE UDON \$17.50
Season vegetables & poached egg udon noodles served in hot pot



FILLET KATSU PORK UDON \$18.50
CHICKEN KATSU (150g) UDON \$18.50
Deep fry pork tenderloin udon noodles served in hot pot



NABEYAKI UDON \$18.50
Seasonal vegetables and sukiyaki beef (100g) udon noodles served in hot pot



SEAFOOD UDON \$19.50
Assorted seafood (prawn, mussel, fish ball, salmon fillet) and seasonal vegetable udon noodles served in hot pot

EXTRA RICE \$3.80 MISO SOUP \$4.00

JAPANESE CURRY 当店のカレーライス



VEGETABLE CURRY \$17.50
Seasonal vegetables (broccoli, eggplant, carrot, potato) curry with fry egg



CHICKEN KATSU CURRY \$18.50
Chicken cutlet (150g) with homemade curry and pickles

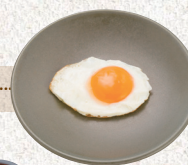


KARAAGE CHICKEN CURRY \$18.50
Deep fried chicken (150g) with homemade curry and pickles



WAGYU BEEF CURRY \$18.50
Wagyu beef (120g) with homemade curry and pickles

EXTRA FRIED EGG \$1.50



A LA CARTE アラカルト



EDAMAME
\$7.80



AGEDASHI
\$7.80



MINI UDON
\$7.80



SALMON SASHIMI
\$8.80



SMALL EEL DON
\$12.80
(Eel/100g)

Miso Japanese Restaurant opened in 2008 as 'Teishoku Restaurant' where gained a great reputation with its authentic taste of Japan.

In 2010, we changed our menu in order to be the first 'Tonkatsu Restaurant' in Australia.

Ken, the owner, visited various free range pork farms across the country with his suppliers for 6 months to select the very right pork to serve in the restaurant.

As a pioneer of Tonkatsu Restaurant, we proudly serve high quality Tonkatsu, Bento Meal and Daily Specials which attracts Sydneysiders.



Seasonal Flower Arranged by Yuga Floral



Miso Green Square

Shop 1, Green Square Town Centre, 14 Ebsworth St, Zetland NSW 2017

Masuya Group Owner Ken Sadamatsu 定松勝義



Masuya Japanese Restaurant

Basement Level, 12-14 O'Connell St, Sydney NSW 2000



Izakaya Masuya

Ground Floor, 12-14 O'Connell St, Sydney NSW 2000



Masuya Suisan

Shop 5, 447 Pitt St, Sydney NSW 2000



Makoto Bento

Shop 64, Chatswood Interchange, 438 Victoria Ave, Chatswood NSW 2067



Izakaya Michi

Shop 104, 161 Clarence St, Sydney NSW 2000



Miso Japanese Restaurant

Shop 20, World Square, 123 Liverpool St, Sydney 2000