



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.

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. Masuya Caesar Salad

23.80

cos lettuce with crispy bacon, boiled egg, croutons, and parmesan cheese with Caesar salad dressing
2. Tofu & Avocado Salad

20.80

silken tofu, avocado, wakame seaweed, lettuce with shiso dressing
3. Prosciutto Melon Salad

24.80

prosciutto, honeydew melon & lettuce with onion dressing
4. Seared Tuna Salad

26.80

seared tuna, boiled egg, lettuce with thousand island dressing
5. Wagyu BBQ Salad

26.80

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



OYSTER

6. Natural Oyster

28.80

extra piece 5.80

freshly served on crushed ice with ponzu soy citrus dipping sauce
7. Oriental Oyster

29.80

extra piece 5.80

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

29.80

extra piece 5.80

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

31.80

extra piece 6.80

oven baked with creamy miso sauce
10. Deep Fried Oyster

29.80

extra piece 5.80

coated with crispy cooked breadcrumbs with home blended Worcester sauce



CARPACCIO

11. Kingfish Carpaccio

27.80

thinly sliced kingfish, yuzu pepper with dashi ponzu & a touch of olive oil
12. Salmon Carpaccio

26.80

thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing
13. Bonito Shio Tataki

26.80

seared and seasoned with sea salt, thinly sliced bonito, served with shiso and onion, ponzu on the side
14. Wagyu Beef Carpaccio

28.80

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



TEMPURA & KARAAGE

15. Vegetable Tempura E 16.80 M 28.80

lightly cooked seasoned vegetables in pure vegetable oil, served with dipping sauce

16. Tempura Entrée 19.80

crispy king prawn tempura, crab stick & seasonal vegetable tempura, served with dashi dipping sauce

17. Seafood Tempura 36.80

lightly buttered tempura prawns, white fish, oyster & seasonal vegetables with dashi dipping sauce

18. Duck Spring Roll 25.80

crispy fried homemade duck spring roll, served with sweet chilli sauce

19. Karaage Soft Shell Crab E 19.80 M 29.80

crispy soft shell crab with sweet chilli & wasabi mayo sauce

20. Hokkaido Scallops 19.80 extra 6.80

deep fried scallops, imported from Hokkaido, Japan, served with homemade tartare sauce & tonkatsu sauce

21. Namban Chicken E 17.80 M 27.80

deep-fried & marinated chicken thigh fillet with Japanese sweet vinegar, served with homemade tartar sauce

22. Karaage Chicken E 16.80 M 26.80

deep-fried soy & mirin marinated chicken thigh fillet

23. Spicy Tomato Chicken E 17.80 M 27.80

deep-fried & koji marinated chicken thigh fillet with sweet tomato sauce

SIDE DISH

24. King Mushroom & Broccoli 18.80

stir fried king mushroom and broccoli with garlic buttersauce

25. Creamed Bok Choy & King Mushroom 18.80

steamed king mushroom & bok choy with dashi cream sauce

26. Edamame R 8.80 L 15.80

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

27. Cucumber Pickles 12.80

marinated cucumber Masaya style

28. Nasu Miso 12.80

deep fried eggplant with Masuya's original miso paste

29. Tofu Steak 12.80

stir fried Tofu with soy and mirin, shallots on top

30. Agedashi Tofu R 12.80 L 18.80

deep fried tofu with umami dashi broth

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。



SASHIMI

刺身

31. Tasmanian Oyster Trio

18.80

Tasmanian pacific oysters with 3 variety of sauce
32. Japanese Kingfish

29.80

Japan's top quality BURI Kingfish sashimi (6p)
33. Sashimi Entree

28.80

3 kinds of chef's selection sashimi on ice (8p)
34. Sashimi Selection

39.80

Scampi, kingfish, salmon with natural oyster
35. Blue Fin Tuna Sashimi

28.80

combination of bluefin tuna belly & akami
36. Salmon Sashimi

5P 24.80 10P 44.80

quality tasmanian salmon sashimi
37. Tuna & Salmon Sashimi

35.80

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

38. Abalone Sea Jewel

45.00

seared scallop, slow cooked abalone & surf clam sashimi
39. Otoro Bluefin Tuna Sashimi

68.80

top quality of bluefin tuna belly sashimi
40. Sashimi Ocean 5

39.80

tuna, kingfish, salmon & two kinds of fish of the day on ice
41. Sashimi Deluxe

68.80

finest selection of catch of the day, scampi, oyster, tuna, salmon & assorted local fish on ice
42. Salmon & Oyster

68.80

Tasmanian salmon sashimi & pacific oyster

刺身海宝船

43. Lobster Sashimi

M.P

combination of live lobster & pacific oyster
44. Masuya Sashimi Boat

128.00

great value for a selection of excellent quality local fish, oyster, scallop, surf clam, quality bluefin tuna & salmon
45. Sashimi Platter

108.00

best value of tuna, salmon, kingfish, oyster, scallop & surf clam



SUSHI

寿司

ABURI SUSHI

ROLL

46. Sushi Aussie 42.80
combination of traditional & modern sushi nigiri and sushi roll
47. Sushi & Sashimi 寿司&刺身 59.80
three kinds of sashimi, assorted sushi of salmon, tuna, prawn, eel, seared scallop, local fish & spider sushi roll
48. Sushi Main 54.80
sushi lover's choice made using local fish of the day as well as seasonal sea urchin, tuna & salmon
49. Sushi Deluxe 68.00
salmon sushi, tuna, oyster, sea urchin, salmon caviar, eel, scampi & grilled scallops
50. Chef's Omakase Sushi 75.00
12 kinds of Chef's choice nigiri sushi
51. Blue Fin Tuna Toro Plate 58.80
blue fin tuna otoro nigiri and gunkan sushi

52. Aburi Sushi 26.80
chef's selection of 5 kinds seared nigiri sushi
53. Kingfish Aburi 21.80
seared kingfish nigiri with yuzu pepper and micro herbs
54. Toro Salmon Aburi 20.80
seared salmon nigiri with grated daikon radish, salted konbu, mayonnaise and shallot
55. Scallop Aburi 北海道帆立 23.80
seared scallop nigiri grated daikon, salted kombu, shallot with sweet soy sauce and mayonnaise
56. Scampi Miso Soup (Head Only) 5.80
Available when you order scampi sushi or sashimi
57. Scampi Miso Soup (Whole) 14.80

58. Sydney Roll 21.80
sushi roll with avocado, tempura king prawn, crab sticks & flying fish roe
59. Salmon Avocado Roll 26.80
fresh salmon roll with avocado and wasabi mayonnaise
60. Spider Roll 27.80
deep fried soft shell crab roll with crab sticks, avocado & cucumber with our tasty chilli mayonnaise
61. Spicy Tuna Roll 27.80
sushi roll with fresh tuna, crab sticks, avocado & cucumber with special chilli sauce
62. Rainbow Roll 23.80
sushi roll covered with salmon, tuna, white fish, avocado & crab sticks, looks like a colourful rainbow
63. Aburi Salmon Roll 23.80
sushi roll with fresh salmon, egg, avocado & cucumber with special seared teriyaki & mayo sauce



SEAFOOD

64. Teriyaki Tasmanian Salmon

38.80

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

34.80

grilled sweet miso marinated barramundi fillet
66. Grilled Kingfish

39.80

grilled kingfish with butter & soy sauce
67. Sautéed King Prawn

38.80

pan fried quality king prawns with sweet chilli sauce
68. BBQ Eel (Unagi)

32.80

grilled bbq eel (150g) with our flavoured original eel sauce on a bed of steamed rice
69. Grilled today's Fish Wing

26.80

grilled today's fish wing, served with citrus ponzu sauce

CHICKEN, PORK

70. Teriyaki Chicken

28.80

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

29.80

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

29.80

pan fried thigh fillet of chicken (200g) with homemade chilli garlic sauce
73. Chicken Katsu

28.80

deep fried crispy chicken thigh fillet served (180g) with home blended tonkatsu sauce
74. Grilled Pork Loin Steak

29.80

oven grilled premium pork loin

75. Tonkatsu Pork Loin

29.80

deep fried crispy premium pork loin (180g) served with home blended tonkatsu sauce
76. Katsu Tama Pork

30.80

deep fried crispy premium pork loin (180g) cooked with egg
77. Japanese Steam Rice & Miso Soup Shibazuke Pickles Set

8.00
78. Japanese Rice

5.00
79. Miso Soup

4.50

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.



WAGYU BEEF & ANGUS BEEF

80. Wagyu Beef Sirloin Steak (250g) 65.00
premium Australian wagyu sirloin steak with Japanese style bbq sauce

81. Wagyu Beef Rump Miso (230g) 55.00
marble score 8+ wagyu ramp steak pan fried with miso paste sauce and warm vegetables

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

83. Wagyu Yakiniku (230g) 45.80
chargrilled marble score 9+ wagyu flap meat with Japanese style bbq sauce

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

85. 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。



KAGOSHIMA JAPANESE BEEF F1 鹿児島F1牛



86. Kagoshima Sirloin Steak (250g) 150.00



87. Yaezakura
Eye Fillet Steak (250g) 88.00



八重桜豪州 F1 WAGYU

HOT POT [2-3P]

87. Sapporo Hot Pot (札幌鍋) 95.80
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

88. Wagyu Crab Hot Pot 108.00
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

89. Seafood Nabeyaki Udon 78.80

90. Wagyu Nabeyaki Udon 88.00

91. Masuya Hot Pot (鱈屋鍋) 85.80
slices of pork, king prawn, scallops, salmon, crab sticks, shiitake & seasonal vegetables in chilli miso soup
one extra potion 35.00

92. Chanko Hot Pot (ちゃんこ鍋) 85.80
chicken, king prawn, scallops, fish balls, salmon, crab sticks, tofu & seasonal vegetables in konbu dashi stock soup
one extra potion 35.00

Enjoy our Hot Pot!
鍋物各種

Extra Soup	8.00
Zousui Set	8.00
Rice	
Egg	
Shallot& Chilli	
Extra noodle	5.00
Udon or Ramen	

complimentary chilli & coriander



Very Popular!



94



- tuna akami 6 pcs
- salmon 3 pcs
- salmon aburi 3 pcs



- salmon 4 pcs
- tuna 3 pcs
- kingfish 3 pcs
- salmon gravlax 3 pcs
- scampi 2 pcs

DAILY SPECIAL





The Masuya Story

Masuya Restaurant first opened its doors on June 16, 1993.

After working in construction and finance in Japan, our founder Ken moved to Australia to pursue a new challenge.

He began his culinary journey in Sydney as a kitchen hand, eventually working at the Hyatt Hotel, where he met Kenji Ogawa — a renowned chef from Hotel Okura Tokyo. Ken gained experience in a wide range of international cuisines.

After working at several Australian restaurants, Ken opened his first curry restaurant on Glebe Point Road. He later fulfilled his dream by opening Masuya — a Japanese restaurant built on his vision and passion.

For 25 years, Ken visited the Sydney Fish Market every morning to source fresh, seasonal seafood and develop new menus.

He also partnered with Vic's Meat to become one of the first to import premium wagyu beef — including Kobe, Omi, Miyazaki, and Iwate — from Japan to Australia, helping introduce the richness of Japanese wagyu to the local market.

Between 2010 and 2012, he visited more than 30 sake breweries across Japan and began importing high-quality sake in partnership with Jordan Shih of Kaisi Australia Holdings Pty Ltd.

Although Ken is now semi-retired, our chefs carry on his tradition of visiting the fish market daily and preparing dishes with the freshest seasonal ingredients.

With a multicultural team, our restaurant is enriched by a variety of perspectives. At the sushi bar, Executive Chef Mr. Kawaguchi has upheld exceptional quality for over 25 years.

Together with Izakaya Masuya, we remain committed to being one of Sydney's most beloved Japanese dining experiences.

Owner Chieri Sadamatsu

鱒屋 Story

マस्याレストランは、1993年6月16日にオープンしました。

創業者のケンさんは、かつて日本で建設業や証券業に携わった後、新たな挑戦を求めてオーストラリアへ渡ります。

シドニーではキッチンハンドからキャリアをスタートし、ハイアットホテルで「ホテルオークラ東京」のシェフ・ケンジ小川氏と出会い、世界各国の料理を学びました。

その後、オーストラリア各地のレストランで経験を積み、Glebe Point Roadにてカレー専門店を開業。そして、自らの理想を詰め込んだ日本食レストラン「鱒屋」を開店しました。

ケンさんは創業から25年間、毎朝自らフィッシュマーケットに足を運び、旬の魚を仕入れて日替わりメニューを考案してきました。また、Vic's Meatと共同で、日本から神戸牛・近江牛・宮崎牛・岩手牛をオーストラリアに初めて輸入し、日本の高品質な和牛の魅力を広めるきっかけをつくりました。2010年からの2年間では、日本全国30の酒蔵を訪問し、食材輸入会社 Kaisi Australia Holdings Pty Ltd の Jordan Shih氏と共に、日本酒の輸入も開始しました。

現在、ケンさんはセミリタイアしていますが、当店のシェフは今も毎朝フィッシュマーケットへ足を運び、旬の食材を活かした料理を提供し続けています。

スタッフは多国籍で構成され、寿司バーではエグゼクティブシェフ・川口氏が25年にわたり変わらぬクオリティを守り続けています。

私たちは「居酒屋マस्या」とともに、シドニーで最も愛される日本食レストランを目指しています。

オーナー 定松 智絵里

Opening Hours

Mon – Fri Lunch 12pm – 3pm, Dinner 6pm – 10pm

Sat Dinner 6pm – 10pm

Closed on Sundays and Public Holidays



DESSERT MENU

