鱒屋

# LUNCH MENU

MASUYA JAPANESE SEAFOOD RESTAURANT

仕入れがちがう!
シェフの熱意がちがう!

# MASUYA BENTO BOX

YAEZAKURA (八重桜) F1 Wagyu


1. Masuya Wagyu Steak Bento 65.00

premium Australian F1 wagyu YAEZAKURA eye-fillet steak (150g), chef's selection of sushi, salmon sashimi & green salad. complimentary miso soup


将軍

2. Shogun Bento 45.80

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

5. Tempura Tonkatsu Bento 39.80

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

6. Sushi Bento 42.80

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

8. Eel Bento [150g] 42.80

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

9. Salmon Lover's Bento 40.80

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


3. Masuya Bento 42.80

teriyaki chicken, a variety of sushi, california roll,
assorted tempura, vegetable casserole

7. Teriyaki Salmon Bento [160g] 42.80

teriyaki salmon, assorted tempura, salmon sashimi,
deep-friedtofu with special dashi broth & green salad

10. Teriyaki Chicken Bento 38.80

teriyaki chicken, assorted tempura, salmon sashimi,
deep-friedtofu with special dashi broth & green salad

4. Veggie Lover's Bento 34.80

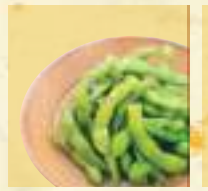
vegetable chirashi, eggplant with miso paste, deep-fried tofu
with special dashi broth, tomato caprese and steamed vegetables

gluten-free customer or if any allergy,
please ask your table waiter, waitress & manager

## SIDE DISH

| | |
|---|---|
| Chawan Mushi<br>Savoury egg custard with umami broth steamed in a cup<br>chicken and prawn | 12.80 |
| Edamame | R 8.80<br>L 15.80 |
| Agedashi Tofu | 12.80 |
| Rice | 5.00 |
| Miso Soup | 4.50 |


Chawan Mushi


Edamame


Agedashi Tofu


Miso Soup

# ENTREE

**11. Masuya Caesar Salad** 23.80
cos lettuce with crispy bacon, boiled egg, croutons, and parmesan cheese with our original dressing

**12. Tofu & Avocado Salad** 20.80
silken tofu, avocado, wakame seaweed, lettuce with shiso dreesing

**13. Seared Tuna Salad** 26.80
seared tuna, boiled egg, lettuce with thousand island dressing

**14. Wagyu BBQ Salad** 26.80
chargrilled wagyu beef, zucchini, capsicum, red onion, lettuce with miso and sesame sauce

**15. Natural Oyster** 28.80 extra piece 5.80
freshly served on crushed ice with ponzu soy citrus dipping sauce

**16. Oriental Oyster** 29.80 extra piece 5.80
served with Masuya's spicy sauce, red onion, coriander and chilli

**17. Yuzu Ponzu Oyster** 29.80 extra piece 5.80
freshly served with homemade yuzu ponzu jelly

**18. Deep Fried Oyster** 29.80 extra piece 5.80
coated with crispy cooked breadcrumbs with home blended Worcester sauce

**19. Miso Cream Oyster** 31.80 extra piece 6.80
oven baked with creamy miso sauce

**20. Kingfish Carpaccio** 27.80
thinly sliced kingfish, yuzu pepper with dashi ponzu & a touch of olive oil

**21. Salmon Carpaccio** 26.80
thinly sliced salmon, salted konbu, grated daikon radish, dill with lime vinaigrette dressing

**22. 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

**Bluefin Tuna Season**
from April to September from Pyrmont Seafood Mr. Ishii

23. Blue Fin Tuna Sashimi 28.80
best quality of bluefin tuna sashimi (5p)

24. Sashimi Selection 39.80
Scampi, kingfish, salmon with natural oyster

25. Salmon Sashimi 5p 24.80 10p 48.80
quality tasmanian salmon sashimi

26. Sashimi Ocean 5 39.80
tuna, kingfish, salmon & two kinds of fish of the day on ice

27. Japanese Kingfish 29.80
Japan's top quality BURI Kingfish sashimi (6p)

28. Sashimi Deluxe 68.80
finest selection of catch of the day, scampi, oyster, tuna, salmon & assorted local fish on ice

29. Sushi Entrée 25.80
chef's selection of 5 kinds nigiri sushi

30. Aburi Sushi 26.80
chef's selection of 5 kinds seared nigiri sushi

31. Karaage Soft Shell Crab 19.80
crispy soft shell crab with sweet chilli & wasabi mayo sauce

32. Seafood Tempura 36.80 extra prawn 7.00
lightly buttered tempura prawns, white fish, oyster & seasonal vegetables with dashi dipping sauce

33. Vegetable Tempura 16.80
lightly cooked seasoned vegetables in pure vegetable oil, served with dipping sauce

34. Tempura Entrée 19.80 extra prawn 7.00
crispy king prawn tempura, crab stick & seasonal vegetable tampura, served with dashi dipping sauce

35. Karaage Chicken 16.80
deep-fried soy & mirin marinated chicken thigh fillet

36. Namban Chicken 17.80
deep-fried & marinated chicken thigh fillet with Japanese sweet vinegar, served with homemade tartar sauce

37. Duck Spring Roll 25.80
crispy fried homemade duck spring roll, served with sweet chilli sauce

# MAIN

**38. Sushi & Sashimi** 59.80
three kinds of sashimi, assorted sushi of salmon, tuna, prawn, eel, seared scallop, local fish & spider sushi roll

**39. Omakase Nigiri Sushi** 75.00
10 piece of chef's selection of nigiri sushi served with miso soup

**40. Sushi Aussie** 42.80
combination of traditional & modern sushi nigiri and sushi roll

**41. Teriyaki Tasmanian Salmon with Rice** 38.80
pan fried fillet of Tasmanian salmon with teriyaki sauce

**42. Chicken Katsu with Rice** 28.80
deep fried thigh fillet of chicken served with home blended tonkatsu sauce

**43. Teriyaki Chicken with Rice** 28.80
pan fried thigh fillet of chicken with teriyaki sauce served with green vegetables

**44. Tonkatsu Pork Loin with Rice** 29.80
deep fried crispy free range pork loin (180g) served with home blended tonkatsu sauce

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

**46. Teriyaki Angus Sirloin Steak with Rice** 40.80
pan fried premium range angus sirloin steak with teriyaki sauce & a touch of cracked pepper

**Japanese Rice** 5.00

**Miso Soup** 4.50

## KAGOSHIMA JAPANESE BEEF F1

## 鹿児島F1牛

47. Kagoshima
Sirloin Steak (250g)
150.00

Signature

48. Yaezakura
Eye Fillet Steak
(250g)
88.00

## 八重桜豪州
## F1 WAGYU

# THE PLATTER

刺身海鮮盛り

49. **Sashimi Platter**

108.00

best value of tuna, salmon, kingfish, oyster, scallop & surfclam

祭りプラッター

50. **Matsuri Platter**

128.00

Tasmanian salmon sashimi, oyster, seared salmon sushi & soft shell crab

## HAND ROLL

8.80

Salmon Avocado, Prawn Tempura, BBQ Eel, Spider (soft shell crab), Tempura Scallop, California, Spicy Tuna (+$1)

# 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.

# 鱒屋 Story

マスヤレストランは、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「居酒屋マスヤ」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。

## Opening Hours

**Mon – Fri** Lunch 12pm – 3pm, Dinner 6pm – 10pm
**Sat** Dinner 6pm – 10pm
Closed on Sundays and Public Holidays

# DESSERT MENU