

## APPETIZER

### COLD

- EDAMAME 6  
*japanese green beans*
- HORENSO 3  
*spinach, cherry tomato*
- 🔥 SALMON TATAKI 16  
*seared salmon, cream cheese*
- SALMON SASHIMI 13  
*sliced raw salmon*
- IKURA SHOYUZUKE 15  
*marinated salmon roe*
- WALNUT AVOCADO SALAD 8  
*walnut, avocado*
- ABURI SALMON SALAD 12  
*seared salmon, salmon roe*

### HOT

- 🔥 CHAWANMUSHI 9  
*minced pork, truffle steamed egg*
- MINI YAKI ONIGIRI 6  
*grilled japanese rice balls*
- DASHI TAMAGO 9  
*rolled omelette*
- KINOKO SALAD 8  
*assorted mushroom salad*
- 🔥 FUGU MIRIN BOSHI 15  
*dried pufferfish*
- BEEF BONE MARROW 20  
*bone marrow, rice*

## SOUP

- 🔥 EBI MISOSHIRU 12  
*prawn miso soup*
- MATSUKIYA POULET SOUP 5  
*chicken soup*

## DESSERT

- ICE CREAM 6  
*grape / yuzu / black sesame*
- CHOCO DAIFUKU 8  
*chocolate mochi*

## KUSHIYAKI

### CHICKEN

- 🔥 MOMO 5  
*thigh*
- SESERI 7  
*neck*
- TEBASAKI 5  
*wing*
- SUNAZURI 5  
*gizzard*
- KAWA 5  
*skin*
- HATSU 5  
*heart*
- 🔥 TSUKUNE 7  
*chicken ball*
- 🔥 SORIRESU 9  
*chicken oyster*

### PORK

- BUTA BARA 5  
*pork belly*
- BACON CHIZU 7  
*bacon with cheese*
- BACON AKANATSU 6  
*bacon with cherry tomato*
- BACON ASPARA 6  
*bacon with asparagus*
- BACON ENOKI 7  
*bacon with golden mushroom*

### VEGETABLE

- ASPARAGUS 3  
*asparagus*
- 🔥 SHIITAKE 4  
*mushroom*
- ENOKI 4  
*golden mushroom*
- AKANATSU 3  
*cherry tomato*
- GINAN 5  
*ginko nut*
- SHISHITO 6  
*green peppers*

### BEEF

- WAGYU 15  
*miyazaki A4*
- GYU TAN 13  
*beef tongue*

### OTHERS

- FOIE GRAS 16  
*duck liver*

### SEAFOOD

- EBI 7  
*prawn*
- SALMON HARASU 7  
*salmon belly*
- UNAGI 8  
*premium eel*

## CHARCOAL GRILLED

- SPICY TONTORO 19  
*pork jowl, chilli oil*
- BONE-IN IBERICO PORK CHOP 30  
*iberico pork*
- GYU TAN 25  
*beef tongue*
- WAGYU 48  
*miyazaki A4 ribeye*
- TUNA KAMA market price  
*tuna collar*
- 🔥 IKA 26  
*whole squid, squid ink mashed potato*
- UNAGI (Shio/Tare) 32  
*premium eel*
- GINDARA (Shio/Tare) 26  
*cod*

## NOODLES

- RAMEN 12  
*noodle, chicken soup*
- INANIWA UDON (HOT) 12  
*thin noodle soup*
- 🔥 INANIWA UDON (COLD) 16  
*cold thin noodle, salmon roe, vinaigrette*
- YUZUKOSHO TORI RAMEN 18  
*dry noodle, chicken, spicy yuzu paste*
- SPICY TONTORO RAMEN 21  
*dry noodle, pork jowl*

## DONBURI

- TRUFFLE TORI OMURICE 24  
*truffle chicken with omelette rice*
- TONTORO DON 28  
*pork jowl on burdock rice*  
add-on foie gras +16
- 🔥 WAGYU IKURA DON 58  
*miyazaki A4 ribeye and salmon roe on burdock rice*  
add-on foie gras +16

## DONABE

- allow 30 mins preparation time (2 - 4 pax)*
- SPICY TORI DONABE 23  
*chicken on claypot rice*
- UNAGI DONABE 48  
*premium eel on claypot rice*  
additional portion of unagi +20
- GYU TAN DONABE 45  
*beef tongue on claypot rice*

# Matsukiya 松喜屋

## M' EXPERIENCE

### STARTER

#### YUZU SALAD

Romaine Lettuce | Yuzu Dressing

### ENTRÉE

#### SALMON TATAKI

Seared Salmon | Salmon Roe | Cream Cheese

#### CHAWANMUSHI

Kagoshima Pork | Truffle Oil | Steamed Egg

### KUSHIYAKI

#### CHOICE OF 3 KINDS

Thigh | Wing | Gizzard | Heart | Skin | Pork Belly | Bacon Asparagus | Enoki  
Ginko Nuts | Bacon with Cherry Tomato | Shiitake | Asparagus | Green Peppers

### DONBURI

#### WAGYU IKURA DON

Miyazaki A4 Ribeye | Salmon Roe | Burdock Rice

*add-on foie gras (+16)*

OR

#### UNAGI DON

Premium Eel | Burdock Rice

### SOUP

#### TSUKUNE POULET SOUP

Chicken Broth | Tsukune

### DESSERT

#### SEASONAL ICE CREAM

98

松喜屋

# Matsukiya 松木屋

## LUNCH MENU

### STARTER

#### YUZU SALAD

Romaine Lettuce | Yuzu Dressing

### SOUP

#### EBI MISOSHIRU

Prawn Broth | Aka Miso | Shimeji

### KUSHIYAKI

#### CHOICE OF 3 KINDS

Thigh | Wing | Gizzard | Heart | Skin

Pork Belly | Bacon Asparagus | Enoki

Ginko Nuts | Bacon with Cherry Tomato

Shiitake | Asparagus | Green Peppers

### RICE

#### GOBOU GOHAN

Burdock | Dashi | Japanese Rice | Pickles

### DESSERT

#### SEASONAL ICE CREAM

30

### STARTER

#### YUZU SALAD

Romaine Lettuce | Yuzu Dressing

### ENTRÉE

#### CHAWANMUSHI

Japanese Pork | Truffle Oil | Steamed Egg

### SOUP

#### EBI MISOSHIRU

Prawn Broth | Aka Miso | Shimeji

### CHARCOAL GRILLED

#### UNAGI

Premium Eel (*Shio / Tare*)

OR

#### TONTORO

Pork Jowl | Chilli | Vegetables

OR

#### WAGYU(+35)

Miyazaki A4 Ribeye | Salmon Roe

### RICE

#### GOBOU GOHAN

Burdock | Dashi | Japanese Rice | Pickles

### DESSERT

#### SEASONAL ICE CREAM

38

### STARTER

#### YUZU SALAD

Romaine Lettuce | Yuzu Dressing

### ENTRÉE

#### SALMON TATAKI

Seared Salmon | Yuzu Kosho

### SOUP

#### EBI MISOSHIRU

Prawn | Prawn Broth | Shimeji

### DONBURI

#### WAGYU IKURA DON

Miyazaki A4 Ribeye | Salmon Roe

Burdock Rice

*add-on foie gras (+16)*

### DESSERT

#### SEASONAL ICE CREAM

75

Menu is available daily from 11:30 am to 2:15 pm (last order)

All prices are subject to a 10% service charge and prevailing government taxes.



## WINE

### RED

|  | Bottle              |
|--|---------------------|
| Terrazas de los Andes Reserva Malbec 2021<br><i>Mendoza, Argentina</i>                           | 78                  |
| Domaine de Bellene<br>Nuits Saint Georges Vieilles Vignes 2013<br><i>Burgundy, France</i>        | 145                 |
| Les Pagodes de Cos 2013<br><i>Bordeaux, France</i>   | 165                 |
| Chateau Bel Air Marquis d'Aligre 2009<br><i>Bordeaux, France</i>                                 | 175                 |
| Charles Noellat Beaune Les Cents 1er Cru 2008<br><i>Burgundy, France</i>                         | 182                 |
| Chateau Haut-Batailley 2008<br><i>Pauillac, France</i>   | 185                 |
| Charles Noellat Nuits Saint Georges 2010<br><i>Burgundy, France</i>                              | 195                 |
| Nuits Saint Georges Les Damodes 1er Cru 2008<br>"Collection Bellemum"<br><i>Burgundy, France</i> | 185                 |
| Chateau Bel Air Lagrave 1989<br><i>Moulis En Medoc, France</i>                                   | 222<br>37 per glass |
| Chateau Canon 2005<br><i>Bordeaux, France</i>  | 550                 |
| Chateau Léoville Las Cases 2001<br><i>Bordeaux, France</i>                                       | 600                 |
| Chateau Pichon Baron 1996<br><i>Bordeaux, France</i>   | 650                 |
| Reserve de la Comtesse 2016 (375ml)<br><i>Pauillac, France</i>                                   | 110                 |
| Moss Wood Amy's (375ml)<br><i>Western Australia</i>  | 58                  |

### WHITE

|  |     |
|--|-----|
| Cloudy Bay Sauvignon Blanc 2023<br><i>Marlborough, New Zealand</i>   | 78  |
| Chateau Rieussec Sauternes 2011<br><i>Bordeaux, France</i>   | 148 |
| Maison Roche de Bellene<br>Chablis Grand Cru Les Blanchots 2018<br><i>Burgundy, France</i>                   | 165 |
| Maison Roche de Bellene<br>Chassagne Montrachet Tres Vieilles Vignes 1er Cru 2016<br><i>Burgundy, France</i> | 178 |
| Bouchard Père & Fils<br>Clos Saint-Landry Monopole 2017<br><i>Burgundy, France</i>                           | 178 |
| Maison Roche de Bellene<br>Puligny Montrachet Les Combettes 1er Cru 2016<br><i>Burgundy, France</i>          | 195 |
| Leroy Bourgogne Blanc 2017<br><i>Burgundy, France</i>  | 330 |
| Carmes de Rieussec 2020 (375ml)<br><i>Bordeaux, France</i>   | 98  |

## CHAMPAGNE

|  |     |
|--|-----|
| Veuve Clicquot<br><i>Champagne, France</i> | 148 |
|--|-----|

## BEER

|                               |    |
|-------------------------------|----|
| Suntory Draft Beer (1/2 pint) | 14 |
| Suntory Draft Beer (1 pint)   | 16 |

## SAKE

|  | 300ml          | 720ml |
|--|----------------|-------|
| Kirinzan Dento Karakuchi<br><i>Niigata, Japan</i>            | 38             | 88    |
| Shimeharitsuru Jun Junmai Ginjo<br><i>Niigata, Japan</i>     | 40             | 85    |
| Kariho Yamahai Junmai Chokarakuchi<br><i>Akita, Japan</i>    | 48             | 98    |
| Chiyomusubi Junmai Gouriki 60<br><i>Tottori, Japan</i>       | 38             | 90    |
| Chiyomusubi Junmai Ginjo Gouriki 50<br><i>Tottori, Japan</i> | 43             | 108   |
| Dassai Junmai Daiginjo 45<br><i>Yamaguchi, Japan</i>         | 58             | 108   |
| Dassai Junmai Daiginjo 23<br><i>Yamaguchi, Japan</i>         | 88             | 168   |
| Chiyomusubi Sparkling Sorah<br><i>Tottori, Japan</i>         | 105<br>(360ml) | 183   |
| Yatagarasu Sweet Potato<br><i>Nara, Japan</i>                |                | 75    |
| Born Gold Junmai Daiginjo<br><i>Fukui, Japan</i>             |                | 100   |
| Ohmine 3 Grain Yamadanishiki<br><i>Yamaguchi, Japan</i>      |                | 110   |
| Kamotsuru Tokusei Daiginjo Gold<br><i>Hiroshima, Japan</i>   |                | 118   |
| Born Junsui Junmai Daiginjo<br><i>Fukui, Japan</i>           | 40             |       |

## WHISKY

|  | Glass | Bottle |
|--|-------|--------|
| Kirin Fuji-Sanroku 50 Degree<br><i>Gotemba, Japan</i>        | 25    | 198    |
| Kirin Fuji-Sanroku Signature Blend<br><i>Shizuoka, Japan</i> | 30    | 240    |
| Nikka Coffey Malt<br><i>Miyagi, Japan</i>                    | 33    | 260    |
| Nikka Miyagikyo Single Malt NV<br><i>Miyagi, Japan</i>       | 35    | 280    |
| Yamazaki 12 years Japanese Whisky<br><i>Yamazaki, Japan</i>  | 42    | 550    |

## COCKTAIL

|                            |    |
|----------------------------|----|
| Roku Classic Gin and Tonic | 15 |
| Yuzu Splash                | 15 |
| Chita Highball             | 15 |
| Hokkaido Hai               | 15 |
| Suntory Highball           | 10 |

## NON-ALCOHOLIC

|                                  |   |
|----------------------------------|---|
| Hōjicha (Hot / Cold)             | 4 |
| Coke (Regular / Zero Sugar)      | 5 |
| Sprite                           | 5 |
| Orange Juice                     | 4 |
| Espresso (Hot)                   | 4 |
| Long Black (Hot)                 | 5 |
| Latte (Hot)                      | 6 |
| San Pellegrino Sparkling (250ml) | 4 |
| Schweppes Soda Water (320ml)     | 5 |
| Japanese Mineral Water (500ml)   | 5 |

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## Golden Tori Meshi

Golden soy sauce seasoned rice, chicken thigh topped with egg yolk and fried chicken skin

\$13



## Matcha Tofu Cheesecake

\$5



**TERMS & CONDITIONS** The promotion is valid for dine-in only and is subject to availability while stocks last. • Prices are subject to prevailing service charge and GST. • Presentation of food subjected to change without prior notice. • Matsukiya reserves the right to amend any terms & conditions without any prior notice.



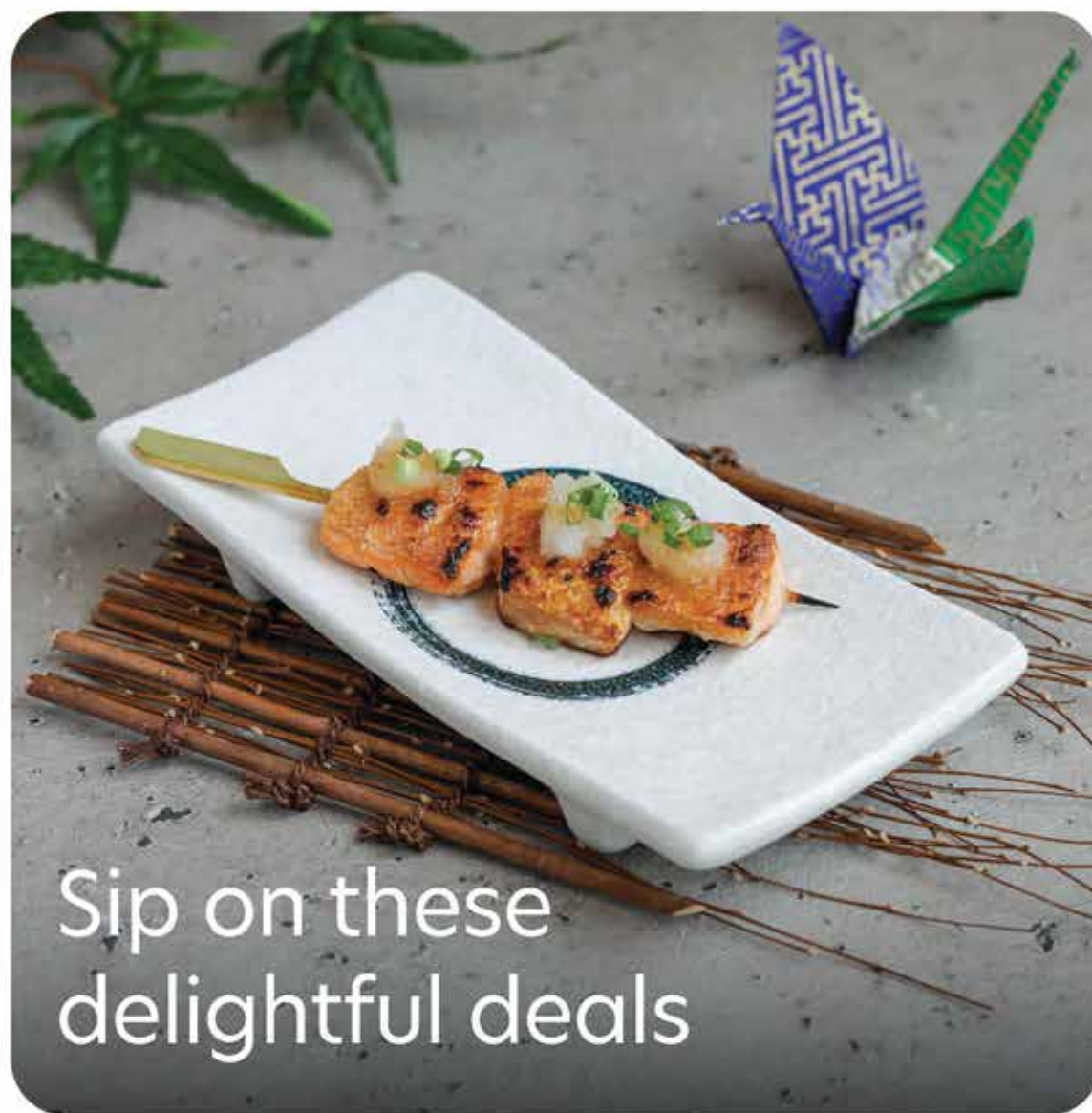
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# BEER FEST

DAILY 6PM - 7:30PM | 1-FOR-1  
SUNTORY DRAFT BEER

**\$14++** | **\$16++**  
PER GLASS (380ML) | PER GLASS (570ML)

DRINK RESPONSIBLY



Sip on these  
delightful deals

**15%** off wine bottles price  
S\$500 and above

**Complimentary** Salmon Harasu  
Kushiyaki with a min spend of  
S\$50 (U.P. S\$7)



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Valid till 30 June 2024 for dine-in and while stocks last only. Not valid with other promotions and/or Sushi Tei membership programme. Not valid on eve of and on Public Holidays/Special Occasions (i.e. Mother's Day, Father's Day, etc). UOB Dining Privileges' General Terms and Conditions apply. For full Terms and Conditions, dining deals, honest reviews and foodie guides, visit [thediningadvisor.com](http://thediningadvisor.com). United Overseas Bank Limited Co. Reg. No. 193500026Z.

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# LADIES night

EVERY WED FROM 6PM TO 9.30PM

**I-FOR-1 DEAL**

**WINE BY THE GLASS (RED)**  
CH.BEL-AIR LAGRAVE 1989 EX-CH  
\$37

**COCKTAIL**  
CHITA HIGHBALL / HOKKAIDO HAI /  
ROKU GIN AND TONIC  
\$15

**SUNTORY HIGHBALL**  
\$10

**WHISKY**  
KIRIN FUJI-SANROKU 50 DEGREE  
50ML \$25  
Bottle \$198

#### TERMS & CONDITIONS

- The promotion is valid every Wednesday 6pm - 9.30pm, available while stocks last.
- The promotion is valid for dine-in customers only.
- No changing or mix & match of promotional drinks are allowed.
- The promotion is not applicable for selected bottled wines and sake.
- Matsukiya reserves the right to amend any terms & conditions without any prior notice.

**TERMS & CONDITIONS** The promotion is valid daily from 6PM to 7:30PM, available while stocks last. • No changing or mix & match of promotional drinks are allowed. • The promotion is valid for dine-in customers only. • Prices are subject to prevailing service charge and GST. Matsukiya reserves the right to amend any terms & conditions without any prior notice.