

APPETIZER

COLD

- EDAMAME 6
japanese green beans
- HORENISO 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
- 🔥 FUGU MIRIN BOSHI 15
dried pufferfish
- DASHI TAMAGO 9
rolled omelette
- KINOKO SALAD 8
assorted mushroom salad

SOUP

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

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

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 EBI 8
bacon with prawn
- BACON ASPARA 6
bacon with asparagus
- BACON ENOKI 7
bacon with golden mushroom
- BACON AKANATSU 6
bacon with cherry tomato

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
- 🔥 WAGYU TSUKUNE 14
beef ball

OTHERS

- 🔥 FOIE GRAS 16
duck liver

SEAFOOD

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

CHARCOAL GRILLED

- MINI YAKI ONIGIRI 6
grilled japanese rice balls
- 🔥 GYU TAN 25
beef tongue
- 🔥 TEBASAKI GYOZA (Shio/Tare) 11
pork, prawn
- 🔥 WAGYU 48
miyazaki A4 ribeye
- SPICY TONTORO 19
pork jowl, chilli oil
- BEEF BONE MARROW market price
bone marrow, rice
- 🔥 BONE-IN IBERICO PORK CHOP 30
iberico pork
- GINDARA (Shio/Tare) 26
cod
- 🔥 IKA 26
whole squid, squid ink mashed potato
- UNAGI (Shio/Tare) 32
premium eel
- HOTATE ISOYAKI 13
scallop on shell
- 🔥 TUNA KAMA market price
tuna collar

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

DESSERT

- ICE CREAM 6
hokkaido melon / kiwi sorbet
frozen yoghurt / blue sea salt
- CHOCO DAIFUKU 8
chocolate mochi

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

Menu is available daily from 6:00 pm to 9:15 pm (last order)

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

Matsukiya

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 2:30 pm (last order)

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

WINE

RED

| | Bottle |
|--------------------------------------------------------------------------------------------------|---------------------|
| Familia Torres Gran Coronas Reserva (375ml) <i>Spain</i> | 45 |
| Robert Mondavi Rum Barrel-Aged Merlot (375ml) "Private Selection" <i>USA</i> | 45 |
| Moss Wood Amy's (375ml) <i>Western Australia</i> | 58 |
| Terrazas de los Andes Reserva Malbec 2021 <i>Mendoza, Argentina</i> | 78 |
| Domaine de Bellene Nuits Saint Georges Vieilles Vignes 2013 <i>Burgundy, France</i> | 155 |
| Les Pagodes de Cos 2013 <i>Bordeaux, France</i> | 165 |
| Chateau Bel Air Marquis d'Aligre 2009 <i>Bordeaux, France</i> | 195 |
| Charles Noellat Beaune Les Cents 1er Cru 2011 <i>Burgundy, France</i> | 175 |
| Charles Noellat Beaune Les Cents 1er Cru 2008 <i>Burgundy, France</i> | 200 |
| Chateau Haut-Batailley 2008 <i>Pauillac, France</i> | 185 |
| Charles Noellat Nuits Saint Georges 2010 <i>Burgundy, France</i> | 195 |
| Nuits Saint Georges Les Damodes 1er Cru 2008 "Collection Bellemum" <i>Burgundy, France</i> | 185 |
| Chateau Bel Air Lagrave 1989 <i>Moulis En Medoc, France</i> | 240 40 per glass |
| Chateau Canon 2005 <i>Bordeaux, France</i> | 550 |
| Chateau Léoville Las Cases 2001 <i>Bordeaux, France</i> | 600 |
| Chateau Pichon Baron 1996 <i>Bordeaux, France</i> | 650 |
| Reserve de la Comtesse 2016 (375ml) <i>Pauillac, France</i> | 110 |

WHITE

| | |
|--------------------------------------------------------------------------------------------------------------|-----|
| Kessler Riesling (250ml) <i>Germany</i> | 18 |
| Pouilly-Fume Les Deux Cailloux (375ml) <i>France</i> | 58 |
| Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i> | 88 |
| Chateau Rieussec Sauternes 2011 <i>Bordeaux, France</i> | 148 |
| Maison Roche de Bellene Chablis Grand Cru Les Blanchots 2018 <i>Burgundy, France</i> | 165 |
| Maison Roche de Bellene Chassagne Montrachet Tres Vieilles Vignes 1er Cru 2016 <i>Burgundy, France</i> | 178 |
| Bouchard Père & Fils Clos Saint-Landry Monopole 2017 <i>Burgundy, France</i> | 178 |
| Maison Roche de Bellene Puligny Montrachet Les Combettes 1er Cru 2016 <i>Burgundy, France</i> | 195 |
| Leroy Bourgogne Blanc 2017 <i>Burgundy, France</i> | 330 |
| Carmes de Rieussec 2020 (375ml) <i>Bordeaux, France</i> | 98 |

CHAMPAGNE

| | |
|-----------------------------------------------------------|-----|
| Joseph Perrier Cuvée Royale Brut (375ml) <i>France</i> | 48 |
| Veuve Clicquot <i>Champagne, France</i> | 148 |
| La Grande Dame 2012 <i>France</i> | 299 |

SAKE

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

WHISKY

| | Glass | Bottle |
|-------------------------------------------------------------|-------|--------|
| Kirin Fuji Single Blended <i>Japan</i> | 16 | 168 |
| Kirin Fuji Single Grain <i>Japan</i> | 18 | 178 |
| Kirin Fuji-Sanroku 50 Degree <i>Japan</i> | 25 | 198 |
| Kirin Fuji-Sanroku Signature Blend <i>Japan</i> | 30 | 240 |
| Nikka Coffey Malt <i>Miyagi, Japan</i> | 33 | 260 |
| Nikka Miyagikyo Single Malt NV <i>Miyagi, Japan</i> | 35 | 280 |
| Yamazaki 12 years Japanese Whisky <i>Yamazaki, Japan</i> | 42 | 550 |

COCKTAIL/OTHERS

| | |
|---------------------|-------------------|
| Suntory Highball | 12 |
| Ume Soda | 10 |
| Yuzumon Liqueur | 22 |
| Suntory Ume Liqueur | 75 7 per glass |

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 |

BEER

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

UNAGI OKAMOCHI BOX \$118++
WAGYU OKAMOCHI BOX \$138++

OKAMOCHI BOX

おかもち

TOP TIER

APPETIZER PLATTER

Salmon Tataki | Agedashi Tofu | Horenso
Kawa | Akanatsu | Pickles

MIDDLE TIER

KUSHIYAKI

Tebasaki | Buta Bara | Bacon Enoki
Asparagus | Shiitake

BOTTOM TIER

WAGYU DONBURI

Miyazaki A4 | Ikura | Edamame | Kinshi Tamago

OR

UNAGI DONBURI

Premium Eel | Ikura | Edamame | Kinshi Tamago



Matsukiya



TASTE OF HOKKAIDO

北海道 の味



\$13

Kani Gratin Onigiri



\$8

Smoked Scallop
Chawanmushi



\$15

Dried Hime Hokke

\$30

Taste of
Hokkaido Set

Dried Hime Hokke, Kani Gratin Onigiri &
Smoked Scallop Chawanmushi

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.

Matsukiya

HAPPY HOUR

1-FOR-1 SUNTORY DRAFT BEER

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

MONDAY to THURSDAY (6PM - 9PM)

FRIDAY to SUNDAY, Eve of PH & PH (6PM - 7:30PM)

(PH = Public Holiday)

TERMS & CONDITIONS The promotion is valid daily, 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.

DRINK RESPONSIBLY

Matsukiya

LADIES night

EVERY WED FROM 6PM TO 9.30PM

Be Pampered Every Wednesday

1-FOR-1 DRINKS



SUNTORY SPECIALS

SUNTORY UME LIQUEUR (50ML)

\$7

SUNTORY UME SODA

\$10

SUNTORY KAKUBIN HIGHBALL

\$12

WHISKY

KIRIN FUJI-SANROKU 50 DEGREE (50ML) \$25

KIRIN FUJI SANROKU SIGNATURE BLEND (50ML) \$30

NIKKA COFFEY MALT WHISKY (50ML) \$33

NIKKA MIYAGIKYO SINGLE MALT NV (50ML) \$35

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.