

## 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*

🔥 *Chef's Recommendation*

## 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*

### 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*

🔥 TEBASAKI GYOZA (Shio/Tare) 8  
*pork, prawn*

SPICY TONTORO 19  
*pork jowl, chilli oil*

🔥 BONE-IN IBERICO PORK CHOP 30  
*iberico pork*

🔥 IKA 26  
*whole squid, bacon bits mashed potato*

HOTATE ISOYAKI 13  
*scallop on shell*

GYU TAN 25  
*beef tongue*

🔥 WAGYU 48  
*miyazaki A4 ribeye*

BEEF BONE MARROW market price  
*bone marrow, rice*

GINDARA (Shio/Tare) 26  
*cod*

UNAGI (Shio/Tare) 32  
*premium eel*

🔥 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*

Prices are subject to 10% service charge and prevailing government taxes.

# 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.

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



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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

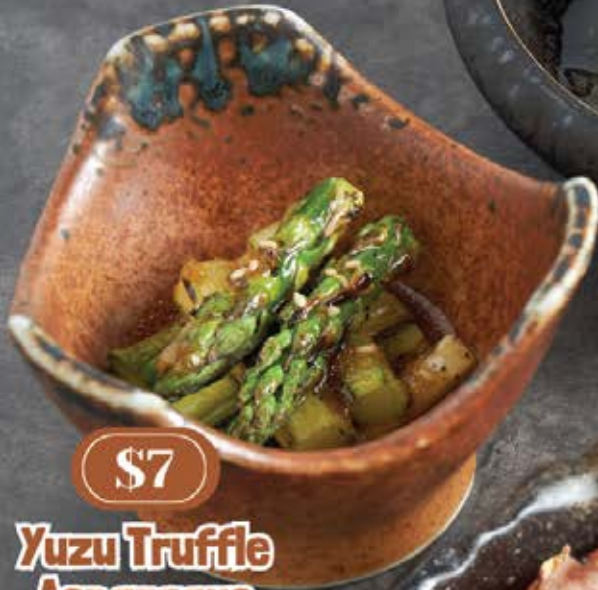
Dried Hime Hokke, Kani Gratin Onigiri &  
Smoked Scallop Chawanmushi

## 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.

# Summer Picks

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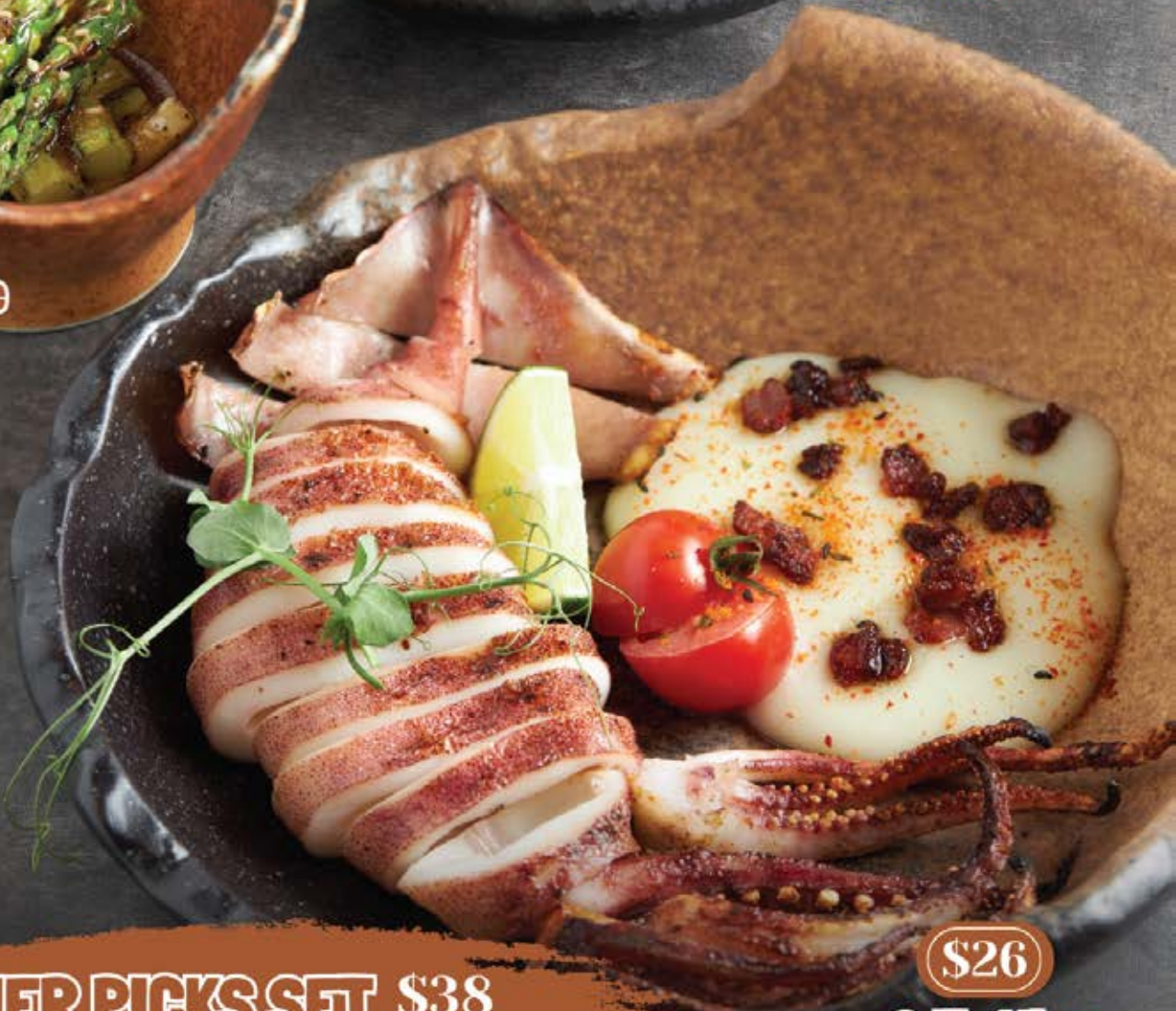
\$7

**Yuzu Truffle  
Asparagus**



\$16

**Kaisen Ponzu  
Ceviche**



\$26

**Grilled Ika**

**SUMMER PICKS SET \$38**  
(U.P. \$49)

**Kaisen Ponzu Ceviche, Yuzu Truffle Asparagus and Grilled Ika**

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Mother's  
day Specials

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# Mothers day Specials

9 to 11 May 2025

Yuzu Truffle Asparagus

Kaisen Ponzu Ceviche

Yuzu Tare Mono Kushi

Akanatsu Kushi

Wagyu Uni Ikura Don

\$99++  
(U.P. \$113)

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## 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
Reserve de la Comtesse 2016 (375ml) <i>Pauillac, France</i>	110
Domaine de Bellene Nuits Saint Georges Vieilles Vignes 2013 <i>Burgundy, France</i>	155
Les Pagodes de Cos 2013 <i>Bordeaux, France</i>	165
Charles Noellat Beaune Les Cents 1er Cru 2011 <i>Burgundy, France</i>	175
Nuits Saint Georges Les Damodes 1er Cru 2008 "Collection Bellenum" <i>Burgundy, France</i>	185
Chateau Haut-Batailley 2008 <i>Pauillac, France</i>	185
Charles Noellat Nuits Saint Georges 2010 <i>Burgundy, France</i>	195
Chateau Bel Air Marquis d'Aligre 2009 <i>Bordeaux, France</i>	195
Charles Noellat Beaune Les Cents 1er Cru 2008 <i>Burgundy, France</i>	200
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
<b>WHITE</b>	
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
<b>CHAMPAGNE</b>	
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
Born Junsui Junmai Daiginjo <i>Fukui, Japan</i>	40	-
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
Kurabito No Jiman Sake Junmai Ginjo <i>Yamaguchi, Japan</i>	-	90
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
Shido 38 Junmai Daiginjo <i>Yamaguchi, Japan</i>	-	140

## 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

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

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# HAPPY HOUR

1-FOR-1 SUNTORY DRAFT BEER

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

DRINK RESPONSIBLY

MONDAY to THURSDAY & SUNDAY (6PM - 9PM)

FRIDAY, SATURDAY, 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.

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# SIP & SAVOUR

Refined Tastes, Memorable Moments

**1-FOR-1 DRINKS**

DAILY FROM 6PM TO 9PM

## 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 daily from 6pm - 9pm, available while stocks last.
- The promotion is valid for dine-in customers only.
- No changing or mix & match of promotional drinks are allowed.
- The cocktail drinks will be served together.
- Matsukiya reserves the right to amend any terms & conditions without any prior notice.

DRINK RESPONSIBLY