

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
- 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, mashed potato, bacon bits
- 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

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 OKAMOCCHI BOX \$118++
WAGYU OKAMOCCHI BOX \$138++

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

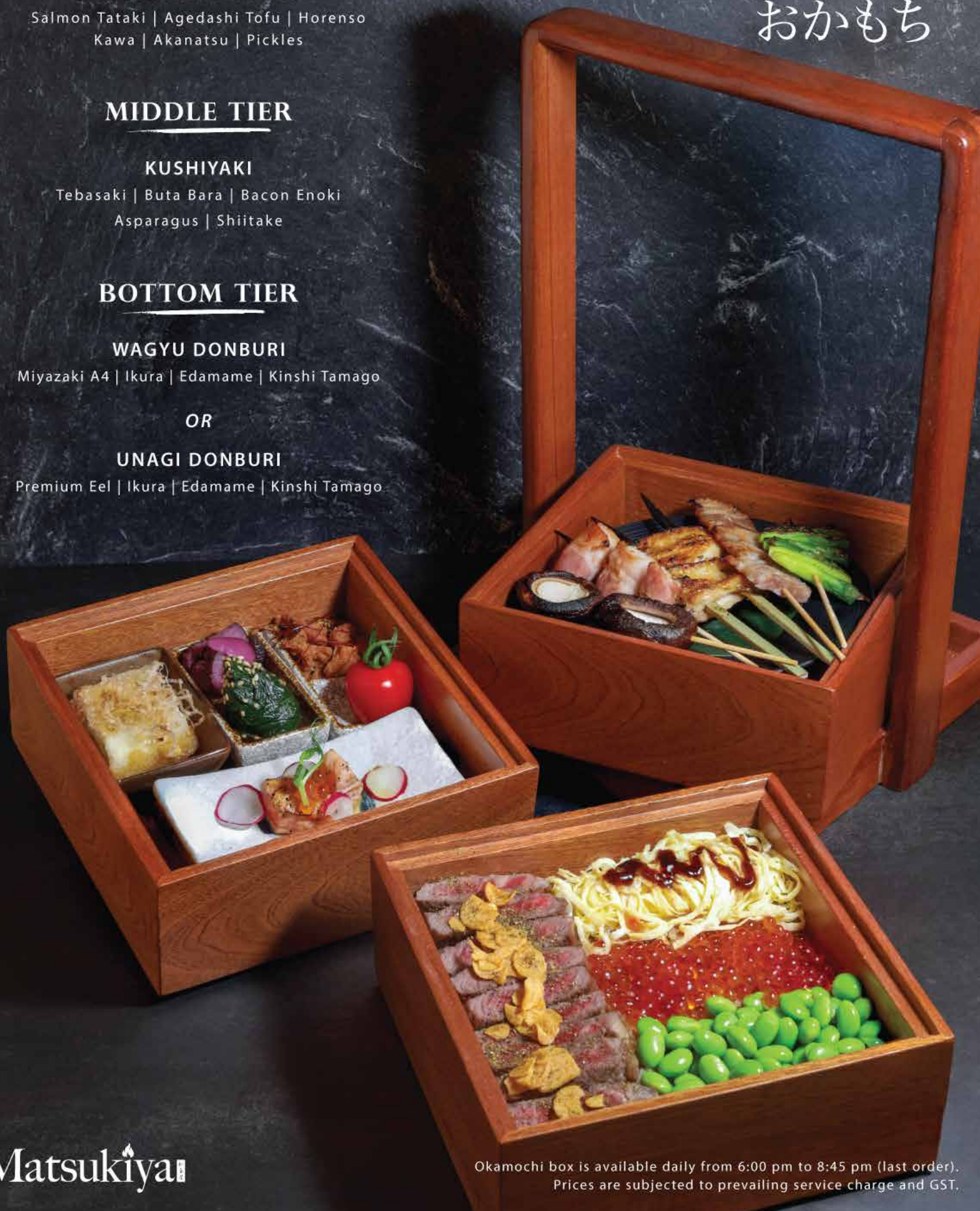
Miyazaki A4 | Ikura | Edamame | Kinshi Tamago

OR

UNAGI DONBURI

Premium Eel | Ikura | Edamame | Kinshi Tamago

OKAMOCCHI BOX おかもち



Matsukiya



WAGYU ICHIBO SET LUNCH \$48

7 JUL - 31 AUG 2025



WAGYU ICHIBO SET LUNCH \$48

Chawanmushi | Soup | Wagyu Ichibo | Rice | Seasonal Ice Cream



**Wagyu Ichibo
Shishito Kushiya**
\$15



Wagyu Ichibo Steak
\$40

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
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) France	48
Veuve Clicquot <i>Champagne, France</i>	148
La Grande Dame 2012 France	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 <i>(360ml)</i>	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.



Matsukiya

HAPPYHOUR

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.

Matsukiya

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