

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
ginkgo 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

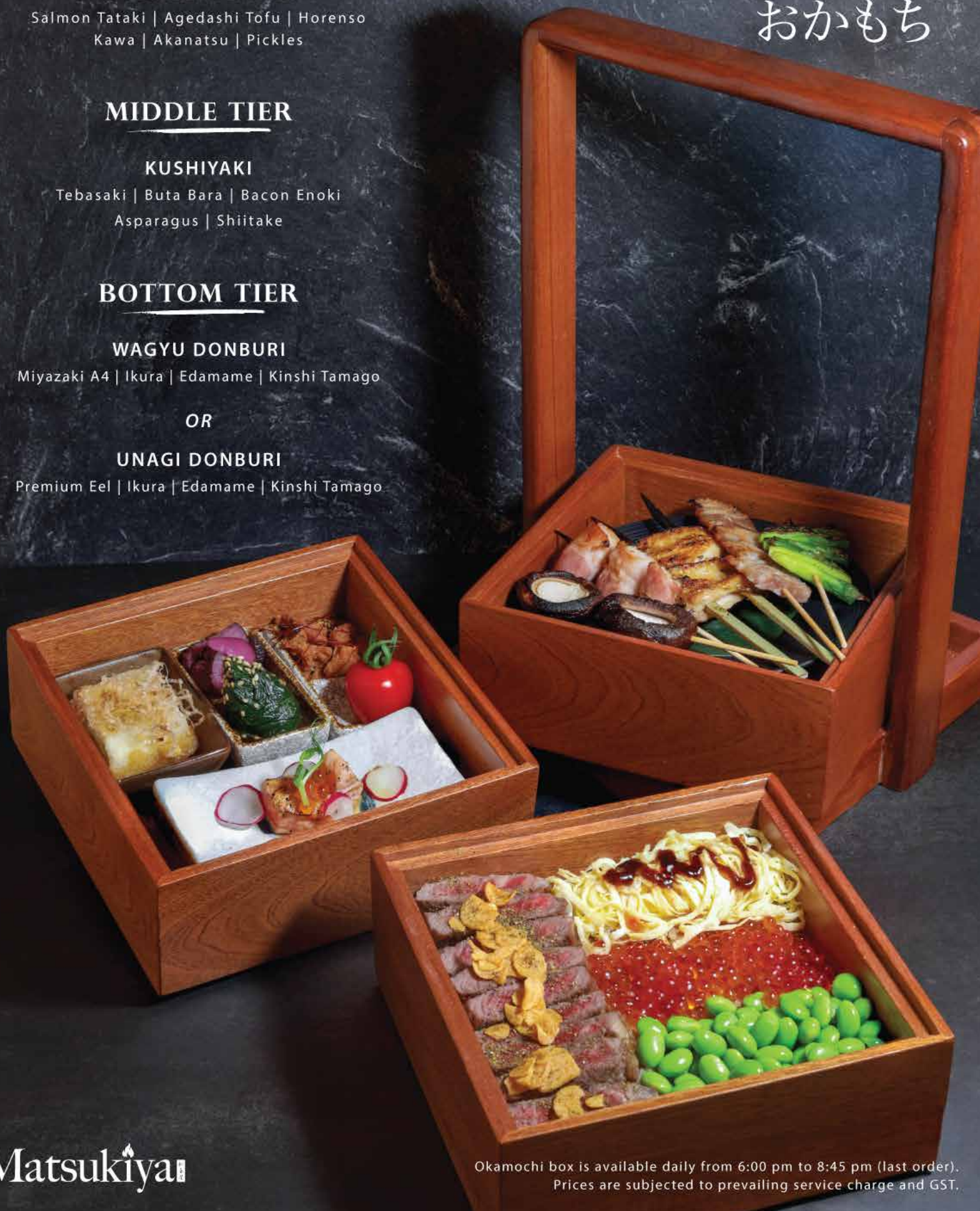
Miyazaki A4 | Ikura | Edamame | Kinshi Tamago

OR

UNAGI DONBURI

Premium Eel | Ikura | Edamame | Kinshi Tamago

OKAMOCCHI BOX おかもち



A promotional poster for Matsukiya's 5th Anniversary. The background is dark with a subtle pattern of white stars. In the center, a white rectangular box contains the text '50 % OFF (11.30 am - 2.30pm) 2ND LUNCH SET'. Above this box, the words '5th Anniversary' are written in a gold, cursive font. To the right of the box, the text 'MON-THU' is written vertically in white. The bottom half of the image shows a close-up of a person's hands using chopsticks to pick up a piece of food from a bowl. The bowl contains a variety of ingredients, including a fried egg, red caviar, and other meats. To the left of the bowl is a small bowl of soup with a piece of food on a stick. In the foreground, there are several small bowls containing different types of food, including a salad with green vegetables and a small bowl of pink pickled vegetables. The overall atmosphere is elegant and sophisticated.

Matsukiya

5th
Anniversary

50 % OFF (11.30 am - 2.30pm)
2ND LUNCH SET

MON-THU

TERMS & CONDITIONS The promotion is valid from Mondays to Thursday excluding eve of PH and PH. Valid from 11:30 am to 2:30 pm, for dine-in only. • Lower priced set will be discounted. • Prices are subject to prevailing service charge and GST. Not applicable with other promotions or discounts. • Presentation of food subjected to change without prior notice. Matsukiya reserves the right to amend any terms and conditions without any prior notice.

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	-
Suigei Tokubetsu Junmai <i>Kochi, Japan</i>	40	-
Suigei Junmai Ginjo Ginrei <i>Kochi, Japan</i>	48	-
Kariho Yamahai Junmai Chokarakuchi <i>Akita, Japan</i>	48	98
Chiyomusubi Junmai Gouriki 60 <i>Tottori, Japan</i>	40	90
Dassai Junmai Daiginjo 45 <i>Yamaguchi, Japan</i>	58	108
Dassai Junmai Daiginjo 23 <i>Yamaguchi, Japan</i>	88	168
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	11
Yuzumon Liqueur	22
Suntory Ume Liqueur (Superior)	88 9 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

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)

\$9

SUNTORY UME SODA

\$11

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