APPETIZERS

Matsuba Salad v Fresh crispy salad with our own Matsuba dressing 70

Tuna Tartare

Salmon Tartare

Salmon Aburi Carpaccio

Yellowtail Carpaccio

Tuna in garlic yuzu ponzu with avocado, spring onion and truffle oil

Salmon pieces in wasabi-soy sauce with chopped mooli & avocado

Thin sliced fresh yellowtail pieces with yuzu ponzu and jalapeño

Torch-seared salmon pieces with yuzu miso dressing

MAIN A LA CARTE

19.9

11.9/12.9

Gyu Teriyaki

SET MENU

Trialsona Galaa V Hesir chispy saida Willi ool GWIT Maisona alessing	, , , ,	
Kaiso Salad v Seaweed mixture of tosaka and wakame in a sesame dipping	8.9	Sirloin beef steak grilled with balsamic teriyaki sauce Chicken Teriyaki Grilled chicken fillet with teriyaki sauce
Steamed Edamame v Lightly salted soybean pods	5.5	Salmon Teriyaki Grilled Scottish salmon with teriyaki s
$\textbf{Spicy Edamame v} \ \ \text{Soybean pods grilled in Japanese spicy powder}$	5.9	Grilled Tuna Steak
Agedashi Tofu v Crispy coated tofu in tempura sauce	6.9	Seared steak of tuna with balsamic teriyaki sauce
Nasu Dengaku v Lightly fried aubergine coated in sweet miso sauce	7.9	Tofu Teriyaki Steak v Deep fried tofu in teriyaki sauce
Yakitori Grilled skewers of chicken pieces in teriyaki sauce	7.9	Black Cod Saikyo-yaki Pre-marinated fillet of black cod in Saikyo miso sauce
Squid Shichimi-Age Deep fried squid in light batter with shichimi chilli pepper	8.9	Beef Bulgogi BBQ style sirloin beef in sweet marinade
Vegetable Gyoza v Pan grilled vegetable dumplings	7.5	Chicken Bulgogi Spicy pre-marinated BBQ style chick
Chicken Gyoza Pan grilled chicken and vegetable dumplings	7.9	Pork Bulgogi Strips of pork belly marinated in spicy BBQ
Zucchini Iridashi v Crispy coated courgettes with light dipping	6.9	Ebi Tempura Deep fried king prawns in light batter
Softshell Crab Deep fried soft shell crab	9.9	Tempura Mori
Grilled Scallops Grilled scallops with unagi sauce and wasabi mayo	11.9	Deep fried king prawn and vegetable in light batter
Horensou no goma ae v	6.9	Yasai Tempura v Deep fried mixed vegetables in light b
Blanched spinach leaves with sesame sauce Chicken Kara-age	7.5	Stonepot Bibimbap (beef or tofu v) Assorted vegetables, beef or tofu & egg topped on rice with
Large balls of tender chicken with dribbles of sweet chilli sauce Gyu Tataki Seared beef sirloin with onion shreds in ginger ponzu	10.9	Yaki Soba (Chicken or Seafood) Pan grilled chicken/seafood and vegetable in soba noodles
Sashimi Ceviche South American style salad with sashimi, green leaves and ponzu seas	10.9 soning	
Tuna Tataki Torched-seared tuna slices with mooli and ponzu sauce	11.9	SIDES

11.9

10.9

10.9

13.9

ki Grilled chicken fillet with teriyaki sauce 14.9 ki Grilled Scottish salmon with teriyaki sauce 16.9 teak 19.9 na with balsamic teriyaki sauce 13.9 **Steak v** Deep fried tofu in teriyaki sauce 28.9 kyo-yaki of black cod in Saikyo miso sauce BBQ style sirloin beef in sweet marinade 14.9 13.9 gi Spicy pre-marinated BBQ style chicken Strips of pork belly marinated in spicy BBQ sauce 13.9 15.9 Deep fried king prawns in light batter 13.9 awn and vegetable in light batter v Deep fried mixed vegetables in light batter 12.9 15.9/14.9 **nbap** (beef or tofu **v**) es, beef or tofu & egg topped on rice with spicy paste

SIDES

Miso Shiru v Soybean paste soup made from bean curd	3.5
Rice v Plain steamed white rice	3.5
Pak Choi v Tender steam pak Choi with teriyaki sauce	6.9
Pickles v Assorted Japanese pickled vegetables	5.9
Broccoli moromi miso v	6.9

Steamed broccoli with Japanese moromi miso sauce

BENTO BOX

Served with today's appetizer, salad, rice, miso soup & pickles

Matsuba Special sashimi, sushi, tempura and chicken teriyaki	24.9
Matsuba V Special veg sushi & maki, veg tempura, tofu teriyaki	23.9
Sashimi fresh pieces of assorted raw fish sashimi	21.9
Sushi assortment of nigiri and maki rolls	21.9
Tempura deep fried king prawn and vegetable in light batter	13.9
Bulgogi sweet marinated BBQ beef	14.9
Chicken Bulgogi spicy marinated BBQ chicken	13.9
Pork Bulgogi spicy marinated BBQ pork	13.9

RICE BOWL SET LUNCH

Chicken Teriyaki grilled chicken with teriyaki sauce on rice

All served with pickles & miso soup

11.9

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Salmon Teriyaki grilled salmon with teriyaki sauce on rice	12.9
Tofu Teriyaki v deep fried tofu with teriyaki sauce on rice	10.9
Katsu Curry (veg or chicken or prawn) Crispy coated chicken, prawn or veg katsu with our own curry sau	10.9/11.9 ce
Stonepot Bibimbap (tofu or beef) Assorted vegetables, beef or tofu & egg topped on rice with spicy	12.9/13.9 paste

Salmon Don fresh salmon and tobiko topped on rice 13.9 **Tuna Don** fresh tuna and tobiko topped on rice 15.9

Tuna & Samon Don fresh tuna, salmon, tobiko topped on sushi rice 14.9

FRIED CHICKEN SET

Served with salad & rice

Spicy chicken Deep fried large balls of chicken with spicy sauce	10.9
Soy garlic chicken Deep fried chicken with soy garlic sauce	10.9

NOODLES

Yaki Soba (chicken or seafood) 10.9/11.9 Pan grilled chicken or seafood and vegetable in soba noodles

* FOOD ALLERGY NOTES *

If you have a food allergy or a special dietary requirement, please inform a member of the staff.

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SUSHI MOI	R I Che	f's choice of assorted sush	i sets
Matsu Set 9 pcs nigiri 8	& 6 pcs ma	ki	24.9
Jme Set 6 pcs nigiri & 6	5 pcs maki		21.9
ushi & Sashimi Cor	nbo 6 pc	s nigiri & 6 pcs sashimi	23.9
almon Combo 3 pc	s salmon so	ashimi, 4 pcs nigiri & 6 pcs mo	aki 17.9
Chirashi Zushi 'Scatt	ered' fish a	ssortment topped on sushi rice	24.9
Beisha Combo 33pcs	chef's sele	ection of assorted sushi & sash	imi 59.9
arty Hiroba 45 pcs J	umbo sele	ction of assorted sushi & sashi	mi 69.9
NIGIRI 2 piece	portions	of fish topped sushi rice	
oro fatty tuna	9.5	Kani softshell crab	7.5
Naguro tuna	7.9	Shake salmon	6.5
uzuki seabass	6.9	Hotate scallop	7.9
lamachi yellow tail	8.5	Unagi eel	7.5
bi prawn	5.5	Saba mackerel	5.5
A D II D I N I C	LD L		,
ABURI NIG		piece portions of flame seare	
oro fatty tuna	9.9	Maguro tuna	8.5
hake salmon	6.9	Hamachi yellow tail	8.9
lotate scallop	8.5		
GUNKAN NIG	IRI 2 p	iece nigiri wrapped in seawee	гd
cura salmon roe	9.5	Tobiko flying fish roe	7.5
lotate spicy scallop	7.9	Shake spicy salmon	6.5
SASHIMI M	ORL	AWASE	
hef's choice of assorted	d sets of f	resh sliced raw fish on da	ikon
lami 3 pieces each of s	almon, tun	a, seabass (9pcs)	21.9
		ish selected by the chef (15pc	d 49 9
		(·	-,
SASHIMI IF	RO I F	RO 5 piece sashimi a l	a aant-
3 A 3 H 1 H 1 H	· · · · · ·	7 Diece sashimi a l	a carte

Saba mackerel

Suzuki seabass

Hotate scallop

10.9

14.9

15.9

16.9

22.9

20.9

12.9

Maguro tuna

Toro fatty tuna

Shake salmon

Hamachi yellow tail

SPECIAL ROLLS

large 8 piece rolls exclusively created by Matsuba

Matsuba Roll Prawn tempura, avocado, cucumber, crispy coating, tobiko	17.9					
Spider Roll Soft shell crab, avocado, lettuce, cucumber, spring onion, tobiko, eel/lemon r	1 8.9 nayo					
Crunch Tuna Roll Crispy coated tuna, lettuce, avocado, cucumber, spring onion, eel/spicy mayo so	1 8.9 iuce					
Dynamite Roll Prawn tempura, spicy tuna, cucumber, jalapeño	19.9					
Lion King Roll Avocado, cucumber, seared salmon, prawn, cheddar, spring onion, spicy/eel sar						
London Eye Roll Seared scallop on california maki with parmesan mayo sauce	19.9					
The Big V v mixed courgette, carrot, spinach on veg maki with miso sauce	6.9					
MAKI						
Single sushi rolls in 6 pieces						
Tekka tuna 6.9 Shake salmon	6.5					
Kappa cucumber v 5.5 Avocado v	5.9					
Spicy Tuna Tuna, spring onion, spicy sauce	7.5					
California Prawn, avocado, cucumber & tobiko with lemon mayo	7.9					
Tempura Prawn tempura, avocado, lemon mayo, sesame seed & uangi sauce						
Unagi Cucumber Eel, cucumber, sesame seed & eel sauce						
Vegetarian Cucumber, asparagus, avocado & sesame seed v	6.9					
Shake Avocado Salmon&avocado, sesame seed (spicy mayo or lemon mayo)	7.5					
Tuna Avocado Tuna & avocado, sesame seed (spicy mayo or lemon mayo)	8.5					
Tuna & avocado, sesame seed (spicy mayo or lemon mayo) Wasabi Spider Roll 9.9 Softshell crab, avocado, cucumber, wasabi tobiko, lettuce, eel sauce, lemon mayo sauce, spring onion (4 pieces maki)						

MATSUBA