

# APPETIZERS

<b>Matsuba Salad v</b> Fresh crispy salad with our own Matsuba dressing	7.9
<b>Kaiso Salad v</b> Seaweed mixture of tosaka and wakame in a sesame dipping	8.9
<b>Steamed Edamame v</b> Lightly salted soybean pods	5.5
<b>Spicy Edamame v</b> Soybean pods grilled in Japanese spicy powder	5.9
<b>Agedashi Tofu v</b> Crispy coated tofu in tempura sauce	6.9
<b>Nasu Dengaku v</b> Lightly fried aubergine coated in sweet miso sauce	7.9
<b>Yakitori</b> Grilled skewers of chicken pieces in teriyaki sauce	7.9
<b>Squid Shichimi-Age</b> Deep fried squid in light batter with shichimi chilli pepper	8.9
<b>Vegetable Gyoza v</b> Pan grilled vegetable dumplings	7.5
<b>Chicken Gyoza</b> Pan grilled chicken and vegetable dumplings	7.9
<b>Zucchini Iridashi v</b> Crispy coated courgettes with light dipping	6.9
<b>Softshell Crab</b> Deep fried soft shell crab	9.9
<b>Grilled Scallops</b> Grilled scallops with unagi sauce and wasabi mayo	11.9
<b>Horensou no goma ae v</b> Blanched spinach leaves with sesame sauce	6.9
<b>Chicken Kara-age</b> Large balls of tender chicken with dribbles of sweet chilli sauce	7.5
<b>Gyu Tataki</b> Seared beef sirloin with onion shreds in ginger ponzu	10.9
<b>Sashimi Ceviche</b> South American style salad with sashimi, green leaves and ponzu seasoning	10.9
<b>Tuna Tataki</b> Torch-seared tuna slices with mooli and ponzu sauce	11.9
<b>Tuna Tartare</b> Tuna in garlic yuzu ponzu with avocado, spring onion and truffle oil	11.9
<b>Salmon Tartare</b> Salmon pieces in wasabi-soy sauce with chopped mooli & avocado	10.9
<b>Salmon Aburi Carpaccio</b> Torch-seared salmon pieces with yuzu miso dressing	10.9
<b>Yellowtail Carpaccio</b> Thin sliced fresh yellowtail pieces with yuzu ponzu and jalapeño	13.9

# MAIN A LA CARTE

<b>Gyu Teriyaki</b> Sirloin beef steak grilled with balsamic teriyaki sauce	19.9
<b>Chicken Teriyaki</b> Grilled chicken fillet with teriyaki sauce	14.9
<b>Salmon Teriyaki</b> Grilled Scottish salmon with teriyaki sauce	16.9
<b>Grilled Tuna Steak</b> Seared steak of tuna with balsamic teriyaki sauce	19.9
<b>Tofu Teriyaki Steak v</b> Deep fried tofu in teriyaki sauce	13.9
<b>Black Cod Saikyo-yaki</b> Pre-marinated fillet of black cod in Saikyo miso sauce	28.9
<b>Beef Bulgogi</b> BBQ style sirloin beef in sweet marinade	14.9
<b>Chicken Bulgogi</b> Spicy pre-marinated BBQ style chicken	13.9
<b>Pork Bulgogi</b> Strips of pork belly marinated in spicy BBQ sauce	13.9
<b>Ebi Tempura</b> Deep fried king prawns in light batter	15.9
<b>Tempura Mori</b> Deep fried king prawn and vegetable in light batter	13.9
<b>Yasai Tempura v</b> Deep fried mixed vegetables in light batter	12.9
<b>Stonepot Bibimbap</b> (beef or tofu v) Assorted vegetables, beef or tofu & egg topped on rice with spicy paste	15.9/14.9
<b>Yaki Soba</b> (Chicken or Seafood) Pan grilled chicken/seafood and vegetable in soba noodles	11.9/12.9

# SIDES

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

# LUNCH MENU

Available between 12pm – 2:30pm

## BENTO BOX

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

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

## RICE BOWL SET LUNCH

*All served with pickles & miso soup*

<b>Chicken Teriyaki</b> grilled chicken with teriyaki sauce on rice	11.9
<b>Salmon Teriyaki</b> grilled salmon with teriyaki sauce on rice	12.9
<b>Tofu Teriyaki v</b> deep fried tofu with teriyaki sauce on rice	10.9
<b>Katsu Curry</b> (veg or chicken or prawn) Crispy coated chicken, prawn or veg katsu with our own curry sauce	10.9/11.9
<b>Stonepot Bibimbap</b> (tofu or beef) Assorted vegetables, beef or tofu & egg topped on rice with spicy paste	12.9/13.9
<b>Salmon Don</b> fresh salmon and tobiko topped on rice	13.9
<b>Tuna Don</b> fresh tuna and tobiko topped on rice	15.9
<b>Tuna &amp; Samon Don</b> fresh tuna, salmon, tobiko topped on sushi rice	14.9

## FRIED CHICKEN SET

*Served with salad & rice*

<b>Spicy chicken</b> Deep fried large balls of chicken with spicy sauce	10.9
<b>Soy garlic chicken</b> Deep fried chicken with soy garlic sauce	10.9

## NOODLES

<b>Yaki Soba</b> (chicken or seafood) Pan grilled chicken or seafood and vegetable in soba noodles	10.9/11.9
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\* FOOD ALLERGY NOTES \*

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

# SUSHI & SASHIMI

## SUSHI MORI *Chef's choice of assorted sushi sets*

<b>Matsu Set</b> 9 pcs nigiri & 6 pcs maki	<b>24.9</b>
<b>Ume Set</b> 6 pcs nigiri & 6 pcs maki	<b>21.9</b>
<b>Sushi &amp; Sashimi Combo</b> 6 pcs nigiri & 6 pcs sashimi	<b>23.9</b>
<b>Salmon Combo</b> 3 pcs salmon sashimi, 4 pcs nigiri & 6 pcs maki	<b>17.9</b>
<b>Chirashi Zushi</b> 'Scattered' fish assortment topped on sushi rice	<b>24.9</b>
<b>Geisha Combo</b> 33 pcs chef's selection of assorted sushi & sashimi	<b>59.9</b>
<b>Party Hiroba</b> 45 pcs Jumbo selection of assorted sushi & sashimi	<b>69.9</b>

## NIGIRI *2 piece portions of fish topped sushi rice*

<b>Toro</b> fatty tuna	<b>9.5</b>	<b>Kani</b> softshell crab	<b>7.5</b>
<b>Maguro</b> tuna	<b>7.9</b>	<b>Shake</b> salmon	<b>6.5</b>
<b>Suzuki</b> seabass	<b>6.9</b>	<b>Hotate</b> scallop	<b>7.9</b>
<b>Hamachi</b> yellow tail	<b>8.5</b>	<b>Unagi</b> eel	<b>7.5</b>
<b>Ebi</b> prawn	<b>5.5</b>	<b>Saba</b> mackerel	<b>5.5</b>

## ABURI NIGIRI *2 piece portions of flame seared nigiri*

<b>Toro</b> fatty tuna	<b>9.9</b>	<b>Maguro</b> tuna	<b>8.5</b>
<b>Shake</b> salmon	<b>6.9</b>	<b>Hamachi</b> yellow tail	<b>8.9</b>
<b>Hotate</b> scallop	<b>8.5</b>		

## GUNKAN NIGIRI *2 piece nigiri wrapped in seaweed*

<b>Ikura</b> salmon roe	<b>9.5</b>	<b>Tobiko</b> flying fish roe	<b>7.5</b>
<b>Hotate</b> spicy scallop	<b>7.9</b>	<b>Shake</b> spicy salmon	<b>6.5</b>

## SASHIMI MORIAWASE

*Chef's choice of assorted sets of fresh sliced raw fish on daikon*

<b>Nami</b> 3 pieces each of salmon, tuna, seabass (9 pcs)	<b>21.9</b>
<b>Omakase</b> 5 kinds of the freshest fish selected by the chef (15 pcs)	<b>49.9</b>

## SASHIMI IRO IRO *5 piece sashimi a la carte*

<b>Maguro</b> tuna	<b>16.9</b>	<b>Saba</b> mackerel	<b>10.9</b>
<b>Toro</b> fatty tuna	<b>22.9</b>	<b>Suzuki</b> seabass	<b>14.9</b>
<b>Hamachi</b> yellow tail	<b>20.9</b>	<b>Hotate</b> scallop	<b>15.9</b>
<b>Shake</b> salmon	<b>12.9</b>		

# SPECIAL ROLLS

*large 8 piece rolls exclusively created by Matsuba*

<b>Matsuba Roll</b> Prawn tempura, avocado, cucumber, crispy coating, tobiko	<b>17.9</b>
<b>Spider Roll</b> Soft shell crab, avocado, lettuce, cucumber, spring onion, tobiko, eel/lemon mayo	<b>18.9</b>
<b>Crunch Tuna Roll</b> Crispy coated tuna, lettuce, avocado, cucumber, spring onion, eel/spicy mayo sauce	<b>18.9</b>
<b>Dynamite Roll</b> Prawn tempura, spicy tuna, cucumber, jalapeño	<b>19.9</b>
<b>Lion King Roll</b> Avocado, cucumber, seared salmon, prawn, cheddar, spring onion, spicy/eel sauce	<b>18.9</b>
<b>London Eye Roll</b> Seared scallop on california maki with parmesan mayo sauce	<b>19.9</b>
<b>The Big V v</b> mixed courgette, carrot, spinach on veg maki with miso sauce	<b>16.9</b>

## MAKI

*Single sushi rolls in 6 pieces*

<b>Tekka</b> tuna	<b>6.9</b>	<b>Shake</b> salmon	<b>6.5</b>
<b>Kappa</b> cucumber v	<b>5.5</b>	<b>Avocado</b> v	<b>5.9</b>
<b>Spicy Tuna</b> Tuna, spring onion, spicy sauce	<b>7.5</b>		
<b>California</b> Prawn, avocado, cucumber & tobiko with lemon mayo	<b>7.9</b>		
<b>Tempura</b> Prawn tempura, avocado, lemon mayo, sesame seed & uangi sauce	<b>8.9</b>		
<b>Unagi Cucumber</b> Eel, cucumber, sesame seed & eel sauce	<b>9.5</b>		
<b>Vegetarian</b> Cucumber, asparagus, avocado & sesame seed v	<b>6.9</b>		
<b>Shake Avocado</b> Salmon&avocado, sesame seed (spicy mayo or lemon mayo)	<b>7.5</b>		
<b>Tuna Avocado</b> Tuna & avocado, sesame seed (spicy mayo or lemon mayo)	<b>8.5</b>		
<b>Wasabi Spider Roll</b> Softshell crab, avocado, cucumber, wasabi tobiko, lettuce, eel sauce, lemon mayo sauce, spring onion (4 pieces maki)	<b>9.9</b>		

MATSUBA