

# APPETIZERS

# A LA CARTE

## BENTO BOX

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

<b>Matsuba Salad <b>vg</b></b> Fresh crispy salad with our own Matsuba dressing	8.9
<b>Kaiso Salad <b>vg</b></b> Seaweed mixture of tosaka and wakame in a sesame dipping	10.9
<b>Steamed Edamame <b>vg</b></b> Lightly salted soybean pods	5.9
<b>Spicy Edamame <b>v</b></b> Soybean pods grilled in Japanese spicy powder	6.9
<b>Nasu Dengaku <b>vg</b></b> Lightly fried aubergine coated in sweet miso sauce	9.9
<b>Yakitori</b> Grilled skewers of chicken pieces in teriyaki sauce	9.9
<b>Squid Shichimi-Age</b> Deep fried squid in light batter with shichimi chilli pepper	11.9
<b>Vegetable Gyoza <b>vg</b></b> Pan grilled vegetable dumplings	9.5
<b>Chicken Gyoza</b> Pan grilled chicken and vegetable dumplings	9.9
<b>Softshell Crab</b> Deep fried soft shell crab	13.9
<b>Horensou no goma ae <b>vg</b></b> Blanched spinach leaves with sesame sauce	8.9
<b>Chicken Kara-age</b> Large balls of tender chicken with dribbles of sweet chilli sauce	9.9
<b>Sashimi Ceviche</b> South American style salad with sashimi, green leaves and ponzu seasoning	13.9
<b>Tuna Tataki</b> Torched-seared tuna slices with mooli and ponzu sauce	14.9
<b>Salmon Aburi Carpaccio</b> Torch-seared salmon pieces with yuzu miso dressing	12.9
<b>Yellowtail Carpaccio</b> Thin sliced fresh yellowtail pieces with yuzu ponzu and jalapeño	15.9
<b>Hotate Carpaccio</b> Thin sliced fresh scallop pieces with yuzu ponzu and tobiko	15.9

<b>Gyu Teriyaki</b> Sirloin beef steak grilled with balsamic teriyaki sauce	25.9
<b>Chicken Teriyaki</b> Grilled chicken fillet with teriyaki sauce	16.9
<b>Salmon Teriyaki</b> Grilled Scottish salmon with teriyaki sauce	18.9
<b>Tofu Teriyaki Steak <b>vg</b></b> Deep fried tofu in teriyaki sauce	15.9
<b>Black Cod Saikyo-yaki</b> Pre-marinated fillet of black cod in Saikyo miso sauce	36.9
<b>Beef BBQ</b> BBQ style sirloin beef in sweet marinade	17.9
<b>Chicken BBQ</b> Spicy pre-marinated BBQ style chicken	16.9
<b>Pork BBQ</b> Strips of pork belly marinated in spicy BBQ sauce	16.9
<b>Ebi Tempura</b> Deep fried king prawns in light batter	18.9
<b>Tempura Mori</b> Deep fried king prawn and vegetable in light batter	16.9
<b>Yasai Tempura <b>vg</b></b> Deep fried mixed vegetables in light batter	17.9

# SIDES

<b>Miso Shiru <b>v</b></b> Soybean paste soup made from bean curd	4.5
<b>Rice <b>vg</b></b> Plain steamed white rice	4.5
<b>Pak Choi <b>vg</b></b> Tender steam pak choi with teriyaki sauce	7.9
<b>Pickles <b>vg</b></b> Assorted Japanese pickled vegetables	6.9
<b>Broccoli miso <b>vg</b></b> Steamed broccoli with Japanese miso sauce	7.9
<b>Namool <b>vg</b></b> Assorted vegetables	7.9

## RICE SET

Served with rice & miso soup

<b>Gyu Teriyaki</b> Grilled sirloin beef steak with teriyaki	26.9
<b>Chicken Teriyaki</b> Grilled chicken with teriyaki	17.9
<b>Salmon Teriyaki</b> Grilled salmon with teriyaki	19.9
<b>Tofu Teriyaki <b>v</b></b> Deep fried tofu with teriyaki	16.9
<b>Beef BBQ</b> Sweet marinated BBQ beef	18.9
<b>Chicken BBQ</b> Spicy marinated BBQ chicken	17.9
<b>Pork BBQ</b> Spicy marinated BBQ pork	17.9
<b>Katsu Curry</b> Chicken or Prawn Crispy coated chicken or prawn katsu with our own curry	15.9
<b>Veg Curry <b>vg</b></b> Our own vegetable curry	12.9
<b>Bibimbap</b> Beef or Veg <b>v</b> Assorted vegetables, beef or veg, egg topped on rice with spicy paste	16.9/15.9
<b>Salmon Don</b> Fresh salmon and tobiko topped on rice	20.9
<b>Tuna &amp; Samon Don</b> Fresh tuna, salmon, tobiko topped on sushi rice	22.9
<b>Unaju</b> Grilled fillet of eel with rice	23.9

## NOODLES

<b>Yaki Soba</b> Seafood/Chicken or Veg <b>vg</b> Pan grilled chicken or seafood and vegetable in soba noodles	14.9/13.9
<b>Yaki Udon</b> Seafood/Chicken or Veg <b>vg</b> Pan grilled chicken or seafood and vegetable in udon noodles	15.9/14.9

\* 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> 9pcs nigiri & 6pcs maki	29.9
<b>Sushi &amp; Sashimi Combo</b> 6pcs nigiri & 6pcs sashimi	29.9
<b>Salmon Combo_A</b> 3pcs sashimi, 4pcs nigiri & 6pcs maki	20.9
<b>Salmon Combo_B</b> 4pcs sashimi, 4pcs nigiri, 4pcs aburi nigiri, 8pcs special maki	40.9
<b>Geisha Combo</b> 33pcs chef's selection of assorted sushi, sashimi	79.9

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

<b>Toro</b> fatty tuna	11.5	<b>Hotate</b> scallop	9.5
<b>Maguro</b> tuna	9.5	<b>Unagi</b> eel	8.5
<b>Suzuki</b> seabass	8.5	<b>Ebi</b> prawn	6.5
<b>Hamachi</b> yellow tail	9.5	<b>Inari</b> tofu <b>vg</b>	5.5
<b>Shake</b> salmon	7.5		

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

<b>Toro</b> fatty tuna	11.9	<b>Maguro</b> tuna	9.9
<b>Shake</b> salmon	7.9	<b>Hamachi</b> yellow tail	9.9
<b>Hotate</b> scallop	9.9	<b>Saba</b> mackerel	6.9
<b>Suzuki</b> seabass	8.9	<b>Unagi</b> eel	8.9

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

<b>Tobiko</b> flying fish roe	7.9
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## SASHIMI MORIAWASE

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

<b>Nami</b> 3 sashimi selection, 9pcs	27.9
<b>Omakase</b> 6 kinds of the freshest fish selected by the chef, 18pcs	65.9

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

<b>Maguro</b> tuna	20.9	<b>Saba</b> mackerel	13.9
<b>Toro</b> fatty tuna	25.9	<b>Suzuki</b> seabass	18.9
<b>Hamachi</b> yellow tail	22.9	<b>Hotate</b> scallop	20.9
<b>Shake</b> salmon	16.9		

# SPECIAL ROLLS

*large 8 piece rolls exclusively created by Matsuba*

<b>Matsuba Roll</b> Prawn tempura, avocado, cucumber, spring onion, tobiko, lemon mayo	22.9
<b>Spider Roll</b> Soft shell crab, avocado, cucumber, spring onion, tobiko, lemon mayo	23.9
<b>Crunch Tuna Roll</b> Crispy coated tuna, avocado, cucumber, spring onion, spicy mayo	23.9
<b>Dynamite Roll</b> Prawn tempura, salmon, spicy tuna, avocado, cucumber, jalapeño, spicy mayo	24.9
<b>Lion King Roll</b> Avocado, cucumber, seared salmon, cheddar, spring onion, spicy mayo	22.9
<b>The Big V <b>vg</b></b> Mixed courgette, carrot, spinach, avocado, cucumber, asparagus with miso	19.9

# MAKI

*Single sushi rolls in 6 pieces*

<b>Tekka</b> tuna	8.9	<b>Shake</b> salmon	7.9
<b>Kappa</b> cucumber <b>vg</b>	6.5	<b>Avocado</b> avocado <b>vg</b>	6.9
<b>Spicy Tuna</b> Tuna, spring onion, spicy sauce	10.9		
<b>California</b> Prawn, avocado, cucumber, tobiko, sesame seed, lemon mayo	10.9		
<b>Calamari Roll</b> Crispy coated baby squid maki	12.9		
<b>Tempura</b> Prawn tempura, avocado, sesame seed, lemon mayo	11.9		
<b>Unagi Cucumber</b> Eel, cucumber, sesame seed	12.9		
<b>Crunch Yellowtail</b> Crispy coated yellowtail roll with lemon mayo and pomegranate	12.9		
<b>Vegetarian <b>vg</b></b> Cucumber, asparagus, avocado, sesame seed	8.9		
<b>Shake Avocado</b> Salmon & avocado, sesame seed, lemon mayo	9.9		
<b>Tuna Avocado</b> Tuna & avocado, sesame seed, lemon mayo	11.9		
<b>Wasabi Spider Roll</b> 4 pieces maki Softshell crab, avocado, cucumber, wasabi tobiko, spring onion, lemon mayo	12.9		

MATSUBA

# TAKEAWAY MENU

20% OFF

COLLECTION ONLY

Tuesday- Thursday Lunch & Dinner  
Friday Lunch

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[www.matsuba.co.uk](http://www.matsuba.co.uk)