

# APPETIZERS

# A LA CARTE

## BENTO BOX

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

<b>Matsuba Salad</b> <b>vg</b> Fresh crispy salad with our own Matsuba dressing	8.9
<b>Edamame</b> Salted <b>vg</b> Spicy <b>v</b> Garlic Butter <b>v</b> Grilled soybean pods	5.9/6.9/6.9
<b>Agedashi Tofu</b> <b>vg</b> Crispy coated tofu in tempura sauce	8.5
<b>Zucchini Iridashi</b> <b>vg</b> Crispy coated courgettes with light dipping	8.5
<b>Pumpkin Korokke</b> <b>vg</b> Crispy panko coated croquettes filled with pumpkin	8.5
<b>Nasu Dengaku</b> <b>vg</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>Gyoza</b> Vegetable <b>vg</b> or Chicken Pan grilled Japanese dumplings	9.5/9.9
<b>Softshell Crab</b> Deep fried soft shell crab	13.9
<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 in ponzu seasoning	13.9
<b>Tuna Tataki</b> Torched-seared tuna slices with mooli and ponzu sauce	14.9
<b>Salmon Carpaccio</b> Thin sliced fresh salmon pieces with yuzu ponzu and jalapeño	13.9
<b>Salmon Aburi Carpaccio</b> Torch-seared salmon pieces with yuzu miso dressing	13.9
<b>Yellowtail Carpaccio</b> Thin sliced fresh yellowtail pieces with yuzu ponzu and jalapeño	15.9
<b>Seabass Carpaccio</b> Thin sliced fresh seabass pieces with yuzu ponzu and tobiko	14.9

<b>Gyu Teriyaki</b> Sirloin beef steak grilled with balsamic teriyaki sauce	26.9
<b>Chicken Teriyaki</b> Grilled chicken fillet with teriyaki sauce	17.9
<b>Salmon Teriyaki</b> Grilled Scottish salmon with teriyaki sauce	19.9
<b>Tofu Teriyaki Steak</b> <b>vg</b> Deep fried tofu in teriyaki sauce	16.9
<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	18.9
<b>Chicken BBQ</b> Spicy pre-marinated BBQ style chicken	17.9
<b>Pork BBQ</b> Strips of pork belly marinated in spicy BBQ sauce	17.9
<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	17.9
<b>Yasai Tempura</b> <b>vg</b> Deep fried mixed vegetables in light batter	17.9
<b>Eby Fry</b> 3pcs /6pcs Crispy coated Jumbo prawn with panko breadcrumbs	10.9/18.9

# SIDES

<b>Miso Shiru</b> <b>v</b> Soybean paste soup made from bean curd	4.5
<b>Rice</b> <b>vg</b> Plain steamed white rice	4.5
<b>Pak Choi</b> <b>vg</b> Tender steam pak choi with teriyaki sauce	7.9
<b>Pickles</b> <b>vg</b> Assorted Japanese pickled vegetables	6.9
<b>Broccoli miso</b> <b>vg</b> Steamed broccoli with Japanese miso sauce	7.9
<b>Namool</b> <b>vg</b> Assorted vegetables	7.9
<b>Horensou no goma ae</b> <b>vg</b> Blanched spinach leaves with sesame sauce	8.9

## 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> <b>v</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 or Pumpkin Crispy coated chicken or prawn or pumpkin katsu with our own curry	17.9/16.9
<b>Bibimbap</b> Beef or Veg <b>v</b> Assorted vegetables, beef or veg, egg topped on rice with spicy paste	17.9/16.9
<b>Oyako Don</b> Chicken, onion, egg rice bowl	13.9
<b>Ten Don</b> Deep fried king prawn & veg tempura on rice	17.9
<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	15.9/14.9
<b>Yaki Udon</b> Seafood/Chicken or Veg <b>vg</b> Pan grilled chicken or seafood and vegetable in udon noodles	16.9/15.9
<b>Tempura Udon</b> Prawn or Veg <b>vg</b> Udon noodles in light broth with king prawn or veg tempura	16.9/15.9

\* 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 4 or 8 piece rolls exclusively created by Matsuba*

<b>Matsuba Roll</b> Prawn tempura, avocado, cucumber, spring onion, lettuce, tobiko, mayo	12.9/22.9
<b>Spider Roll</b> Soft shell crab, avocado, cucumber, spring onion, tobiko, lemon mayo	13.9/23.9
<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>Chicken Katsu Roll</b> Crispy coated chicken katsu, cucumber, salad, Tonkatsu sauce	23.9
<b>Special K Roll</b> Beef or Veg <b>vg</b> Carrot, spinach, pickled radish, sesame seed, cucumber, seasoned tofu	18.9/17.9

# 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, mayo	10.9		
<b>Tempura</b> Prawn tempura, avocado, sesame, lemon mayo	11.9		
<b>Calamari Roll</b> Crispy coated baby squid maki	12.9		
<b>Unagi Cucumber</b> Eel, cucumber, sesame seed	12.9		
<b>Crunch Yellowtail</b> Crispy coated yellowtail roll with lemon mayo & pomegranate	12.9		
<b>Vegetarian</b> <b>vg</b> Cucumber, seasoned tofu, avocado, sesame	8.9		
<b>Salmon Avocado</b> Salmon & avocado, sesame, lemon mayo	9.9		
<b>Tuna Avocado</b> Tuna & avocado, sesame, lemon mayo	11.9		
<b>Salmon Lover</b> Salmon, avocado, lemon mayo	13.9		
<b>Black Cod Roll</b> Grilled black cod, spring onion, saikyo miso	14.9		

MATSUBA

# TAKEAWAY MENU

TAKEAWAY DEAL  
20% OFF

COLLECTION ONLY  
EVERYDAY

Kids Menu not included\*

## KIDS BENTO BOX

Steamed Edamame  
Salmon Hosomaki 8pcs  
Chicken Teriyaki or Chicken Katsu  
Rice  
Chicken Gyoza

£15.95

## KIDS VEGAN BENTO BOX

Steamed Edamame  
Cucumber Hosomaki 8pcs  
Tofu Teriyaki or Pumpkin Katsu  
Rice  
Veggie Gyoza

£13.95

## DRINK DESSERT

Ramune Soda	4.9	French Macarons	4.9
Innocent Kid Juice	2.9	Vanilla Ice Cream	4.9