

# STARTERS

## COLD APPETIZERS

<b>OSHINKO</b> Assorted Japanese pickle	3.75
<b>TAKO-SU</b> Steamed octopus in vinegared cucumber	5.00
* <b>OYSTER SHOOTERS</b> Fresh oyster & quail egg with ponzu sauce	4.00
* <b>HOTATE SHOOTERS</b> Scallop & quail egg with ponzu sauce	4.50
* <b>UNI SHOOTERS</b> Sea urchin & quail egg with ponzu sauce	5.00
* <b>CARPACCIO</b> Sliced tuna or salmon w/ olive oil, onion ginger dressing. Choice :TUNA , SALMON OR WHITE FISH	8.50
* <b>SALMON &amp; IKURA MISO</b> Seared salmon & ikura and miso dressing.	8.50
* <b>SASHIMI AP</b> ( 6 pieces of sashimi)	9.00

## HOT APPETIZERS

<b>EDAMAME</b> Steamed green soybean	4.00
<b>CHICKEN EGG ROLL</b> Deep fried (chicken, vegetable) egg roll w/ sweet sour sauce	4.25
<b>VEGETABLE SPRING ROLL</b> Deep fried vegetable roll	4.50
<b>YAKITORI</b> Broiled chicken and vegetables on skewers	5.00
<b>GREEN MUSSEL</b> Broiled green mussel with spicy sauce&masago.	4.50
<b>GYOZA</b> Japanese dumplings with house sauce Choic : Pork / Beef / Chicken / Vegetable	5.00
<b>SHRIMP GYOZA</b> Japanese fried shrimp dumplings w/ sweet sour sauce	5.00
<b>AGEDASHI TOFU</b> Fried tofu with special sauce	5.00
<b>TAKOYAKI</b> Broiled Japanese octopus ball	5.00
<b>SHUMAI</b> Shrimp W/ wonton skin steamed dumpling	5.50
<b>CHICKEN KARA-AGE</b> Japanese style deep-fried marinated chicken .	5.25
<b>SHRIMP HARUMAKI SPRING ROLL</b> Japanese fried spring roll with sweet sour s	6.00
<b>VEGETABLE TUMPURA</b>	6.00
<b>TEMPURA</b> (Shrimp and Vegetable)	7.00
<b>FRIED OYSTER</b> Deep-fried fresh oyster with breadcrumbs	6.75
<b>ASPARAGUS BEEF</b> Broild asparagus rolled in sliced beef	7.50
<b>SOFTSHELL CRAB</b> Deep-fried softshell crab with ponzu sauce	8.00
<b>YAKI SCALLOP</b> Sauteed scallop with fat free butter	8.00
<b>SALMON KAMA</b> Broiled salmon collar	6.00
<b>HAMACHI KAMA</b> Broiled yellowtail collar	10.00

## SALADS

<b>HOUSE GREEN SALAD</b>	3.50
<b>CUCUMBER SALAD</b> (Cucumber in Vinegar)	3.50
<b>GOMA-AE</b> Steamed spinach with sesame sauce	4.25
<b>SEAWEED SALAD</b> Green seaweed in a vinegar sauce w/ cucumber	4.50

## SOUPS

<b>MISO SOUP</b>	2.00
<b>SPICY MISO SOUP</b>	2.50
<b>SEAFOOD NABE</b> Seafood & Vegetable cooked in fish broth soup	12.00

# FROM THE SUSHI BAR

## SUSHI SASHIMI COMBO

**SUSHI SET** Chef's choice of assorted raw fish on sushi rice

- \* **UME** (4 piece of Nigiri & 1 California roll) **15.00**
- \* **TAKE** (6 piece of Nigiri & 1 Spicy salmon roll) **17.00**
- \* **MATSU** (8 piece of Nigiri & 1 Shrimp tempura roll) **24.00**

**SASHIMI SET** Chef's choice of assorted slicedraw fish

- \* **SAKURA** (10 pieces of Sashimi) **20.00**
- \* **KIKU** (16 pieces of Sashimi) **25.00**

### NIGIRI / SASHIMI 1 order 1 piece

- |  |   |
|--|---|
| <b>Blue Fin Tuna</b>                               |   |
| * <b>TORO</b> (fatty tuna) <b>7.00</b>             | * <b>BOTAN EBI</b> (sweet shrimp) <b>3.50</b> |
| * <b>CHUTORO</b> (medium fatty tuna) <b>5.00</b>   | <b>EBI</b> (shrimp) <b>2.50</b>               |
| * <b>AKAMI</b> (lean tuna) <b>3.00</b>             | * <b>IKA</b> (squid) <b>2.50</b>              |
| * <b>SAKE</b> (salmon) <b>2.75</b>                 | * <b>TAKO</b> (octopus) <b>2.50</b>           |
| <b>SMOKED SALMON</b> <b>2.75</b>                   | * <b>HOTATE</b> (scallop) <b>2.75</b>         |
| * <b>ZUKE SAKE</b> ( marinated salmon) <b>3.00</b> | * <b>IKURA</b> (salmon roe) <b>4.00</b>       |
| * <b>HAMACHI</b> (yellow tail) <b>2.75</b>         | * <b>TOBIKO</b> (flying fish roe) <b>3.00</b> |
| * <b>ESCOLAR</b> (white tuna) <b>2.75</b>          | * <b>MASAGO</b> (smelt roe) <b>2.25</b>       |
| * <b>HIRAME</b> (fluke) <b>2.75</b>                | * <b>UNI</b> (sea urchin) <b>5.50</b>         |
| * <b>SHIMA SUZUKI</b> (striped bass) <b>2.75</b>   | <b>UNAGI</b> (fresh water eel) <b>3.00</b>    |
| * <b>TAI</b> (tilapia) <b>2.50</b>                 | <b>ANAGO</b> ( sea eel) <b>4.00</b>           |
| * <b>SABA</b> (Mackerel) <b>2.50</b>               | <b>TAMAGO</b> (sweet egg) <b>1.75</b>         |
|  | <b>INARI</b> (fried bean curd) <b>1.75</b>    |

## MAKIMONO

- CALIFORNIA** Crab stick,cucumber and avocado **4.00**
- \* **TEKKA** Tuna **4.75**
- \* **SALMON** **4.50**
- SALMON SKIN** Salmon skin,cucumber with unagi sauce **5.00**
- \* **SPICY TUNA** Tuna cucumber with spicy mayo **5.25**
- \* **SPICY SALMON** Salmon cucumber with spicy mayo **5.25**
- SPICY SCALLOP** Scallop ,cucumber with spicy mayo **5.25**
- \* **TUNA AVOCADO** **5.75**
- \* **SALMON AVOCADO** **5.75**
- \* **NEGI HAMACHI** Green onion with yellow tail **5.75**
- UNAGI EEL** eel with cucumber **5.25**
- UNAGI AVOCADO** **5.75**
- SHRIMP TEMPURA ROLL** Shrimp tempura , spicy mayo with cucumber **6.50**
- FUTOMAKI** Oshinko, crab stick, egg,kanpyo, shitake,avocado and cucumber **6.50**
- \* **MIXED MAKIMONO** 1 roll each of california , spicy tuna & salmon avocado roll **14.00**

## VEGETARIAN MAKIMONO

- CUCUMBER** **3.25**
- OSHINKO** (picked yellow radish) **3.25**
- NATTO** **3.50**
- KANPYO** (gourd) **3.50**
- YAMAGOBO** (burdock) **3.75**
- SHITAKE** (mushroom) **3.75**
- AVOCADO** **3.75**
- ASPARAGUS** **4.25**
- VEGETARIAN TEMPURA** Choice of : **4.25**
  - Green Bean **4.25**
  - Broccoli **4.25**
  - Sweet Potato **4.25**
  - Asparagus **4.50**

## *MATSUYA SPECIAL ROLL*

- \* **MONSTER** Smoked salmon,eel, crab stick, masago,cucumber ,avocado,tamago,yamagobo, 18.00  
shitake,cream cheese,mayo, outside crunch,red & black tobiko,wasabi mayo,unagi sauce.
- \* **GODZILLA** Rolled w/ eel,shrimp tempura,cucumber,mayo,avocado, 15.00  
(red,black,green,yellow) tobiko &unagi sauce.
- \* **KAMIKAZE** Shrimp tempura,masago,cucumber,avocado topped w/ chopped spicy tuna&chill 15.00
- \* **HANA BLOSSOM** Tuna,salmon,avocado & tempura crumbs wrapped in soy paper 15.00  
with unagi sauce&mango sauce
- \* **3 STONE** Tuna, white tuna,salmon,masago,avocado.tempura crunch mayo 15.00  
and topped with 3 kind of tobiko.
- \* **RAINBOW DRAGON** Shrimp tempura,avocado,masago,cucumber&covered 15.00  
and multicolored tobiko.
- \* **MOON LIGHT** Shrimp tempura,avocado,cucumber, masago & topped with salmon, 13.50  
with assorted fish slice fresh mango & yello tobiko
- \* **CATERPILLAR** Rolled with eel,cucumber,avocado,mayo,tempura crumbs, unagi sauce. 13.50
- \* **RED DRAGON** Shrimp tempura,cucumber,masago & covered with tuna,avocado, 13.00  
mayo and red tobiko .
- \* **ORANGE DRAGON** Shrimp tempura,masago,cucumber&covered with salmon, 13.00  
avocado,mayo.orange tobiko .
- \* **TATAKI TUNA** Shrimp tempura,avocado,cucumber, masago topped with seared tuna , 13.00  
spicy mayo&green onion
- \* **CRISPY DRAGON** masago,cucumber,avocado,crab stick covered & deep fried 11.50  
sea eel,wasabi mayo, unagi sauce.
- \* **TROPICAL** Shrimp tempura,avocado,mango,masago &spicy mayo wrapped 11.50  
in soy paper & red tobiko
- \* **DRAGON** Shrimp tempura, cucumber,avocado,covered,masago eel&unagi sauce. 11.50
- \* **FAMILY** ShrimpTempura,masago,cucumber.avocado,topped w/crunch,crabstick,masago,miso sauce. 11.00
- \* **FIRE CRACKER** Shrimp,eel cucumber avocado, cream cheese, jalapeno 10.00  
rolled deep fried ,red tobiko,spicy mayo &chill oil
- \* **SUMMER** Tuna,salmon,masago,cilantro,pepper,avocado,cucumber chill oil,lime juice & spicy mayo 10.00
- \* **DYNAMITE** Crab stick,avocado,cucumber,broiled assorted fish&spicy mayo. 9.50
- \* **SPIDER** Softshell crab,sunny lettuce,masago,cucumber,avocado&mayo 8.50
- \* **VOLCANO** Shrimp,scallop,cucumber,spicy mayo,red tobiko&seard 7.00
- \* **CRUNCH** Shrimp tempura,avocado,cucumber & red tobiko w/ tempura crumbs and unagi sau 7.00
- \* **NINJA** S.tuna,cream cheese, jalapeno,cucumber & hot sauce. 6.50
- \* **CRUNCH SPICY TUNA** Spicy mayo, tuna,tempura crumbs & cucumber. 6.50
- \* **CRUNCH SPICY SALMON** Spicy mayo ,salmon,tempura crumbs & cucumber 6.50
- \* **T.A.C.** Tuna, avocado &cream cheese. 6.50
- \* **S.A.C.** Salmon, avocado & cream cheese. 6.50

## SPECIAL CITY ROLL

- \* **DENVER ROLL** Rolled w/ shrimp tempura,avocado,cucumber,spicy mayo & covered w/ salt 15.00
- \* **HAWAIIAN** Tuna,avocado,mango,masago,orange tobiko& spicy mayo wrapped in soy paper 12.50
- \* **CHICAGO BULLS** Tempura beef wrapped asparagus & masago,cucumber, 12.00  
avocado topped w/spicy mayo,unagi
- \* **CHICAGO CRAZY** White tuna,tuna.salmon,crab stick,lettuce,avocado,cucumber,masago 12.00
- \* **ARIZONA ROLL** Fried salmon,avocado,cucumber,cilantro & spicy Mayo. 8.00
- \* **MIAMI ROLL** Deef-fried roll w/ eel,cream cheese,crab stick,avocado,green onion 8.00  
& masago,unagi sauce.
- \* **SAN FRANCISCO ROLL** Fried oyster,orange tobiko,avocado,cucumber & spciy mayo. 8.00
- \* **MEXICO** Yellowtail,avocado,cilantro,jalapeno &spicy mayo. 8.00
- \* **PHILADELPHIA ROLL** Smoked salmon, cream cheese,avocado, green onion. 8.00

# FROM OUR KITCHEN

## ENTREES

Server with Rice

<b>WAFU STEAK</b> Charbroiled prime beef with special vanegared sauce	17.00
<b>SUKIYAKI</b> Beef, tofu, noodle & vegetables in broth	14.00
<b>YAKINIKU</b> Sliced beef cooked in special sauce	14.00
<b>SPICY PORK SHOGAYAKI</b> Pan-fried pork slices w/ vegetables in ginger,spicy sauce	13.00
<b>TERIYAKI</b>	
STEAK .....	17.00
BEEF .....	14.00
SALMON.....	15.00
CHICKEN THIGH .....	12.00
CHICKEN BREAST .....	13.00
SABA MACKEREL .....	13.00
<b>SHIOYAKI</b>	
SALMON .....	15.00
SABA MACKEREL .....	13.00
<b>RAINBOW TROUT (WHOLE FISH)</b>	16.00
<b>TEMPURA</b>	
VEGETABLE .....	12.00
SHRIMP & VEGETABLE .....	15.00
SEAFOOD .....	18.00
<b>TONKATSU</b>	
PORK .....	13.00
<b>CHICKEN KATSU</b>	
CHICKEN THIGH .....	12.00
CHICKEN BREAST .....	13.00

## MATSUYA COMBINATION

Server with miso soup, rice and ice cream

<b>A. TEMPURA</b> (shrimp & vegetable) <b>BEEF TERIYAKI &amp; SASHIMI</b>	15.00
<b>B. TEMPURA</b> (shrimp & vegetable) <b>CHICKEN TERIYAKI</b> & cucumber salad	15.00
<b>C. TEMPURA</b> (shrimp & vegetable) <b>BEEF &amp; CHICKEN TERIYAKI</b>	16.00
<b>D. SUSHI</b> ( Chef 's choice of sushi) <b>CHICKEN TERIYAKI</b> & cucumber salad	18.00
<b>E. SUSHI &amp; SASHIMI, TEMPURA , YAKITORI</b> & cucumber salad	20.00

## UDON (NOODLE) DISHES

<b>TEMPURA-UDON</b> Deep fried shrimp with sanuky noodle in broth	10.00
<b>NABEYAKI-UDON</b> Deep fried shrimp vegetables, chicken, egg & noodle in broth	11.00
<b>YAKI-SOBA OR UDON</b> Star-fried noodle vegetable w/ special sauce	
	*SHRIMP 12.00
	*BEEF 11.00
	*CHICKEN 10.00
	*PORK 10.00
	*VEGETABLE 10.00
<b>ZARUSOBA</b> Cold buckwheat noodle with dipping sauce	9.00
<b>TEN ZARUSOBA</b> Cold buckwheat noodle with dipping sauce & tempura	11.00

## RAMEN

<b>SHOYU RAMEN</b> Tender pork , naruto, egg , fresh seaweed , bean sprouts spinach. marinated bamboo short , green onion and nori	11.00
<b>MISO RAMEN</b> Tender pork , naruto, egg , corn , bean sprouts marinated bamboo short , green onion and butter	12.00
<b>TONKOTSU RAMEN</b> Tender pork , naruto, egg , mushroom , green onion	13.00
<b>SPICY RAMEN</b> Tender pork , bean sprouts , egg , naruto , chilli oil marinated bamboo sho green onion and kikurage	13.00
<b>TAN TAN MEN</b> Spicy ground pork, ried garlic, bean sprouts, sesame seed fresh seaweed chill oil, green onion, egg , naruto	13.00
<b>TOMYUM RAMEN</b> Shrimp, coconut milk, cilantro, fish ball, bean sprouts naruto, green onion and kikurage	13.00

## DON BURI ( RICE BOWLS)

* <b>CHIRACHI</b> Assorted raw fish over vinegared rice	19.00
<b>UNADON</b> Broiled eel served over rice	19.00
* <b>TEKKA-DON</b> Sliced tuna over rice	18.00
* <b>SALMON-DON</b> Sliced salmon over rice	18.00
* <b>TENDON</b> Deep-fried shrimp & vegetables over rice	10.00
<b>CHICKEN-DON</b> Broiled chicken teriyaki over rice	10.00
<b>BEEF-DON</b> Prime tender beef over rice	10.00
<b>KATSUDON</b> Pork cutlet ,egg,onion and condiments	10.00

## BEVERAGES

### SOLF DRINK

<b>BOTTLE WATER</b>	1.25
<b>SODA</b> Pepsi, Diet Pepsi , Mist , Ginger Ale , Lemonade	2.00
<b>ICE TEA</b>	2.00
<b>ICE GREEN TEA</b>	2.00
<b>ALOE JUICE</b> Regula , Strawberry ,Mango	2.50
<b>PERRIER</b>	2.50
<b>RAMUNE</b> (Japanese soda in fancy bottle)	2.50

## DESSERTS

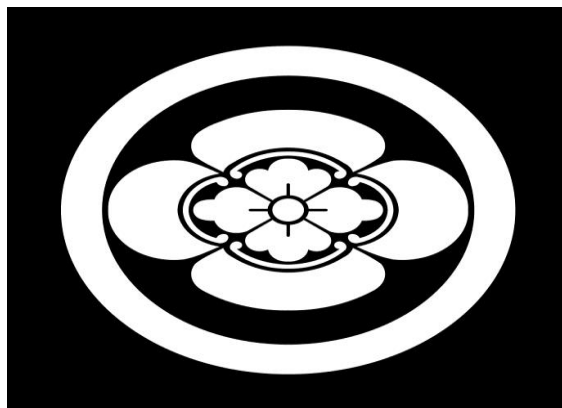
<b>ICE CREAM</b>	2.00
Green Tea , Strawberry, Vanilla , Chocolate	
<b>MOCHI ICE CREAM</b>	2.00
Green Tea , Strawberry, Mango, Red Bean	
<b>GREEN TEA CHEESE CAKE</b>	2.50
<b>TEMPURA ICE CREAM</b>	4.55
Green Tea , Vanilla	

### EXTRA RAMEN TOPPING

Charshu (Tender Pork)	2.00	Bean Spouts	2.00
Menma (Marinate Bamboo Short)	2.00	Egg	1.00
Wakame (Fresh Seaweed)	2.00	Cilantro	1.00
Kimchi	2.00		

### SIDE & EXTRAS

CHILL SAUCE	1.00	SWEET SOUR SAUCE	1.50
SPICY MAYO	1.00	RICE	2.00
UANAGI SAUCE	1.50	SUSHI RICE	2.50
TERIYAKI SAUCE	1.50		



- \* Please notify server if you have any allergic conditions.
- \* An extra charge may be applied for menu substitutions and changes
- \* **Reminder** Consuming raw, uncooked meats, or sea food may increase your risk of food borne illness, especially among the elderly, very young, women who are pregnant and individuals with medical conditions.
- \* **Disclosure** Salmon,Tuna,Yellow Tail,Fluke,Tilapia,Shrimp,Squid,Octopus,Scallop, Flying Fish Roe,Sea Urchin, Madai,Surf Clam,Striped Bass,Shima Aji,Mejina,Hirasu,kohada, Kampachi,Isaki,Renkodai,Kurodai