



MATSUKAZE

J A P A N E S E C U I S I N E

DINNER MENU



APPETIZERS

ONION RINGS TEMPURA

Sweet onions lightly battered and fried crisp.
Served with our tempura sauce. 7.50

SPICY SHRIMP TEMPURA ROLL

Shrimp tempura with spicy mayo
sauce rolled in rice and nori. 6.75

VEGETABLE TEMPURA

Assorted vegetables fried crisp.
small 8.50 large 15.00

PREMIUM CALIFORNIA ROLL

Taste the difference of real Alaskan King
crab with mayo, avocado, and cucumber
rolled in rice and nori. 6.75 GF

YAMS TEMPURA

Thinly sliced yams lightly battered and fried
crisp. Served with our tempura sauce. 7.50

PHILADELPHIA ROLL

Premium salmon lox, cream cheese and
cucumber rolled in rice and nori. 6.75 GF

KALBI RIBS

Korean style spicy beef ribs, marinated
then charbroiled. 8.50

INARI

Sweet tofu pockets (2) filled with
sushi rice and sprinkled with toasted
sesame seeds. 3.75

EDAMAME

Soybeans cooked in the pods,
lightly salted or spicy,
delicious and nutritious. 4.75 GF

EBI ROLL

Shrimp tempura, avocado, and
cucumber rolled in rice and nori. 6.75

GYOZA

Pork dumplings fried crisp.
Served with a dipping sauce. 7.50

KAPPA MAKI

Seedless cucumbers rolled in
rice and nori. 3.75 GF

LIGHT DINNERS

SERVED WITH MISO SOUP OR SALAD, RICE & HOT GREEN TEA

CHICKEN TERIYAKI

Charbroiled boneless chicken
topped with our famous
teriyaki sauce. 11.95

BEEF TERIYAKI

Thinly sliced ribeye charbroiled,
then topped with our famous
teriyaki sauce. 13.50

CHICKEN KATSU

Boneless chicken battered in
panko and fried crisp in 100%
cholesterol free soy oil. 11.95

KALBI RIBS

Korean style spicy beef ribs,
marinated then charbroiled. Served
with kim chee. 14.75

MAHI MAHI

White meat fish in a light egg wash,
pan-fried or charbroiled.
Served with our fresh
tartar sauce. 14.75 GF

RED SNAPPER

Charbroiled or nitsuke style
(simmered in sweet soy sauce). 11.95
charbroiled = GF

SPICY BARBEQUE CHICKEN

Boneless chicken marinated in our
spicy Korean sauce, then charbroiled.
12.95

SPICY BARBEQUE BEEF

Thinly sliced ribeye marinated in our
spicy Korean sauce and charbroiled.
14.50

CRISPY MAHI MAHI

Mahi Mahi lightly battered in panko
and fried crisp. Served with our
fresh tartar sauce. 14.75

GF = gluten free Please note that our kitchen is not a gluten free kitchen.



MATSUKAZE FAVORITES

SERVED WITH MISO SOUP, SALAD, RICE & HOT GREEN TEA.

CHICKEN TERIYAKI

Charbroiled boneless chicken topped with our famous teriyaki sauce. A must for first timers. 13.95

CHICKEN TERIYAKI & TEMPURA

Charbroiled boneless chicken topped with our famous teriyaki sauce. Served with shrimp and vegetable tempura. 15.75

SPICY BARBEQUE CHICKEN

Boneless chicken marinated in our spicy Korean sauce, then charbroiled. 14.95

CHICKEN KATSU

Boneless chicken battered in panko and fried crisp. Served with katsu sauce. 13.95

SPICY BARBEQUE BEEF

Thinly sliced ribeye marinated in our spicy Korean sauce and charbroiled. 17.25

STEAKS

SERVED WITH MISO SOUP, SALAD, RICE & HOT GREEN TEA.

TERIYAKI STEAK & SHRIMP TEMPURA

An 8 oz. choice ribeye steak charbroiled, topped with our famous teriyaki sauce. Served with shrimp and vegetable tempura. 22.95

THE "KILLER HAWAIIAN" STEAK

An 11 oz. choice ribeye steak seasoned with Hawaiian sea salt and fresh crushed garlic then charbroiled. Served with tempura onion rings. 22.95 GF minus the onion rings

TRADITIONS

SERVED WITH MISO SOUP, SALAD, RICE & HOT GREEN TEA.

TONKATSU

Japanese style pork cutlet battered in panko and fried crisp. Served with tonkatsu sauce. 14.95

BEEF SUKIYAKI

Ribeye sliced thin and simmered in a sweet soy sauce with tofu and fresh vegetables. 18.75

BEEF TERIYAKI

Thinly sliced ribeye, charbroiled, then topped with our famous teriyaki sauce. 16.50

CHICKEN SUKIYAKI

Boneless chicken simmered in a sweet soy sauce with tofu and fresh vegetables. 17.25

KALBI RIBS

Korean style spicy beef ribs, marinated then charbroiled. Served with kim chee. 19.25

VEGETABLE SUKIYAKI

Tofu and a variety of fresh vegetables simmered in a sweet soy sauce. 17.25

HAWAIIAN STYLE BEEF

Thinly sliced ribeye seasoned with Hawaiian sea salt and fresh crushed garlic. 17.50 GF

HAWAIIAN STYLE CHICKEN

Charbroiled boneless chicken seasoned with Hawaiian sea salt and fresh crushed garlic. 14.95 GF

NO MSG ADDED * BROWN RICE AVAILABLE ADD .50



COMBINATION DINNERS

SERVED WITH MISO SOUP, SALAD, RICE & HOT GREEN TEA.

SPICY BARBEQUE CHICKEN & TEMPURA

Boneless chicken marinated in our spicy Korean sauce then charbroiled. Served with shrimp and vegetable tempura. 16.50

BEEF TERIYAKI & TEMPURA

Thinly sliced ribeye, charbroiled, then topped with our famous teriyaki sauce. Served with shrimp and vegetable tempura. 16.95

MAHI MAHI & CHICKEN KATSU

Charbroiled mahi mahi with fresh tartar sauce. Served with boneless chicken battered in panko and fried crisp. 18.25

KALBI RIBS & TEMPURA

Korean style spicy beef ribs, marinated then charbroiled. Served with shrimp and vegetable tempura. 17.50

SEAFOOD

SERVED WITH MISO SOUP, SALAD, RICE & HOT GREEN TEA.

SHRIMP & VEGETABLE TEMPURA

Shrimp and assorted vegetables lightly battered and fried crisp. 16.50

RED SNAPPER

Served charbroiled or nitsuke style (simmered in sweet soy sauce). 14.95
charbroiled = GF

MAHI MAHI

White meat fish in a light egg wash pan-fried or charbroiled. Served with our fresh tartar sauce. 18.25
GF

CRISPY MAHI MAHI

Mahi Mahi lightly battered in panko and fried crisp. Served with our fresh tartar sauce. 18.25

FISH TEMPURA & VEGETABLE TEMPURA

Red snapper and assorted vegetables lightly battered and fried crisp. 15.75

FOR THE KIDS

12 AND UNDER ONLY

SERVED WITH MISO SOUP OR SALAD, AND RICE

JR. CHICKEN TERIYAKI

Charbroiled boneless chicken topped with our famous teriyaki sauce. 8.25

JR. CHICKEN KATSU

Boneless chicken battered in panko and fried crisp in 100% cholesterol free soy oil. 8.25

JR. BEEF TERIYAKI

Thinly sliced ribeye charbroiled, then topped with our famous teriyaki sauce. 9.25

SIDES

SHRIMP TEMPURA (each)	1.50
TERIYAKI SAUCE	.30
RICE	1.50
BROWN RICE	2.00
SALAD	2.95

KIM CHEE (spicy cabbage)	.75
NAMASU	2.00
SALAD DRESSING	.30
TARTAR SAUCE	.30
MISO SOUP	1.50



BEVERAGES

COKE, DIET COKE, SPRITE, PIBB XTRA, CHERRY COKE, MINUTE MAID LEMONADE	2.50	SHIRLEY TEMPLE, ROY ROGERS	2.95
KID’S SODA	1.50	HAWAIIAN PLANTATION ICE TEA brewed ice tea with pineapple juice	2.95
HENRY WEINHARDS rootbeer, orange cream	2.25	ICED TEA	2.95
MEXICAN COKE IN A BOTTLE	2.25	BUBBLE TEA (BOBA)	1.95
STRAWBERRY LEMONADE	2.25	DASANI bottled water	2.25
		COFFEE	2.25

BEER & WINE

<u>IMPORTED BEERS</u>	4.50	<u>HAND-CRAFTED BEERS</u>	4.50
KIRIN,SAPPORO, ASAHI		NEW BELGIUM Fat Tire	
<u>LARGE BOTTLES</u>	7.00	DECHUTES Black Butte Porter	
KIRIN, SAPPORO		WIDMIR Hefeweizen	
<u>DOMESTIC BEERS</u>	4.00	LOST COAST Great White	
BUDWEISER, BUD LIGHT, COORS LIGHT		HOP VALLEY IPA Citrus Mistress	

<u>JAPANESE WINES</u>	<u>glass</u>		
KINSEN PLUM WINE	4.25	bottle	16
HOT SAKE		small bottle	4.25
HAKUTSURU Cold Draft Sake		small bottle	6.95
ZIPANG cold sparkling sake		small bottle	8.50
GEKKEIKAN Nigori cold unfiltered Sake		small bottle	8.50

<u>WHITE WINES</u>			
BRIDGEVIEW Blue Moon Riesling	6.00	bottle	21
DEL RIO Pinot Gris	7.00	bottle	26
CHATEAU ST. MICHELLE Chardonnay	8.00	bottle	31

<u>BLUSH WINES</u>			
DEL RIO Rose Jolee	6.00	bottle	21
FRANZIA White Zinfandel	5.00	half carafe/carafe	13/22

<u>RED WINES</u>			
14 HANDS Merlot	7	bottle	26
WILLAMETTE VALLEY Pinot Noir	8.00	bottle	31
CHATEAU ST. MICHELLE Cabernet Sauvignon	7.00	bottle	26

DESSERTS

TEMPURA ICE CREAM
Vanilla ice cream wrapped in pound cake,
dipped in tempura batter and fried,
then drizzled with chocolate. 8.50

MOCHI ICE CREAM
Small ice cream scoops wrapped in
mochi (sweet chewy rice). Ast flavors
4.00/ 3pcs

GREEN TEA OR VANILLA ICE CREAM 3.00