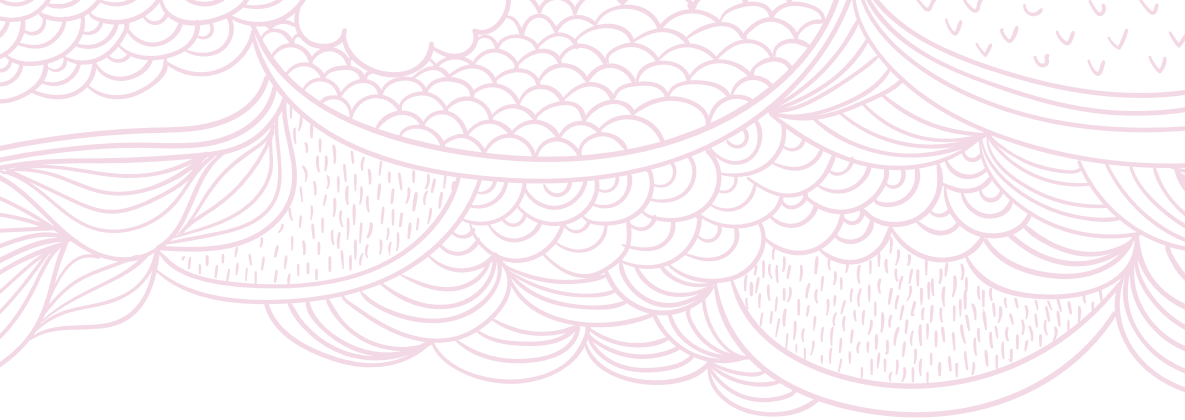




梅
ume
JAPANESE
CUISINE



Appetizers

Salmon Cream Croquette

Golden-fried salmon croquettes

₱680

Chicken Karaage

Crispy Japanese-style fried chicken

₱570

Octopus Karaage

Crispy fried octopus

₱490

Hot & Sour Agedashi Tofu

Fried silken tofu in a warm,
spicy tomato dip

₱450

Hane Gyoza

Japanese-style dumplings

₱380

Okonomiyaki

Savory Japanese cabbage pancake with
pork, drizzled with okonomiyaki sauce
topped and bonito flakes

₱320

Edamame

Lightly salted soybeans

₱260

Takoyaki

Japanese octopus balls topped with savory
takoyaki sauce, mayonnaise, bonito flakes
and spring onion

₱200

Dashi Tamago

Traditional Japanese rolled omelette
infused with dashi broth

₱180

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kindly advise our service staff prior to ordering.

Prices above are in Philippine Peso and inclusive
of applicable government taxes.



Salad

Seafood Salad

Assorted fresh seafood over mixed greens with ponzu dressing

P950

Kani Salad

Mixed greens with crabstick, ripe mango dressed in Japanese mayonnaise

P480

Cabbage Salad

Shredded cabbage with sesame dressing

P180

Soup

Tonjiru

Miso-based soup with pork and vegetables

P450

Salmon Miso Soup

Traditional soybean soup with tofu, seaweed, and salmon bites

P200

Miso Soup

Traditional soybean soup with tofu and seaweed

P170

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Sashimi

Sashimi Combination

Combination of chef's selection of fresh seasonal fish

₱1,500

Yellow Tail Sashimi

₱1,720

Salmon Sashimi

₱1,320

Tuna Sashimi

₱800

Shime Saba

₱650

Octopus Sashimi

₱600

Nigiri

Nigiri Combination

Assorted chef-selected nigiri

₱1,280

Salmon Egg Nigiri

₱950

Yellow Tail Nigiri

₱820

Salmon Nigiri

₱630

Eel Nigiri

₱590

Shrimp Nigiri

₱380

Shime Saba Nigiri

₱380

Tuna Nigiri

₱360

Egg Nigiri

₱250

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Signature Rolls

Dragon Roll

Shrimp tempura roll topped with kabayaki eel

₱1,250

Nature Spring Roll

Shrimp Tempura roll topped with spicy crab sauce and melted cheese, drizzled with sweet soy sauce

₱950

Spicy Crunchy California

California roll topped with melted cheese and spicy crunchy crab sauce, drizzled with sweet soy sauce

₱850

Shrimp Tempura Roll

Shrimp tempura roll topped with crunchy tempura flakes and drizzled with sweet soy sauce

₱650

Classic Rolls

Volcano Roll

Deep-fried salmon and cream cheese in tempura batter roll served with spicy mayo

₱850

Spicy Salmon Roll

Salmon and cucumber roll topped with spicy salmon

₱800

Spicy Tuna Roll

Tuna and cucumber roll topped with spicy tuna

₱750

California Roll

Mango, cucumber, and crab stick roll topped with flying fish roe

₱650

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Seafood

Chilean Sea bass Miso Yaki

Grilled Chilean Sea bass in sweet-savory
miso yaki marinade

₱3,600

Kombu Jime Halibut

Pan-seared golden halibut over silky
mashed potatoes with a rich, bright yuzu
beurre blanc

₱2,980

Salmon Yuanyaki

Grilled Salmon marinated in citrus soy

₱1,500

Seafood Karaage

Crispy Japanese-style fried octopus, fish
and crablets served with fresh mango salsa
and wasabi mayonnaise aioli

₱1,100

Prawn Katsu Curry

Breaded shrimp served with rice and
Japanese curry sauce

₱580

Squid Tempura

Crispy fried squid in a light batter

₱550

Shrimp Tempura

Three pieces of lightly
battered, fried shrimp

₱450

Tempura Moriawase

Crispy mixed shrimp and
vegetable tempura

₱450

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kindly advise our service staff prior to ordering.

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of applicable government taxes.



Meat

A5 Wagyu Striploin

Wagyu Striploin expertly grilled and served with silky mashed potato

₱3,250

Beef Teriyaki

Grilled beef glazed with teriyaki sauce

₱1,580

Pork Katsu Curry

Crispy pork served with rice and Japanese curry sauce

₱730

Chicken Katsu Curry

Breaded chicken served with rice and Japanese curry sauce

₱700

Chicken Teriyaki

Grilled chicken glazed with teriyaki sauce

₱680

Pork Cutlet

Breaded pork cutlet with tonkatsu sauce

₱680



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Rice

Kaisen Yakimeshi

Seafood fried rice

₱500

Salmon Yakimeshi

Salmon fried rice

₱450

Dry Curry

Pork curry fried rice

₱320

Omurice

Tomato flavored fried rice wrapped
with fluffy omelette

₱290

Komi Yakimeshi

Garlic fried rice

₱180

Haku Mai

Steamed Japanese white rice

₱120

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kindly advise our service staff prior to ordering.

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Noodles

Seafood Ramen

Seafood broth with assorted seafood and soft-boiled egg

P930

Tonkotsu Shoyu Ramen

Rich and creamy pork broth with chashu pork and soft-boiled egg

P850

Tonkotsu Miso Ramen

Rich and creamy miso pork broth with ground pork and soft-boiled egg

P750

Tantanmen

Spicy and creamy peanut flavored broth with ground pork and soft-boiled egg

P750

Yaki Udon

Japanese stir-fried udon noodles with pork, vegetables

P650

Tempura Udon

Udon noodles in fish broth served with shrimp tempura

P650

Tempura Soba

Buckwheat noodles in fish broth served with shrimp tempura

P620

Ten Zaru Soba

Chilled buckwheat noodles served with cold tsuyu dipping sauce and crispy shrimp and vegetable tempura

P620

Zaru Soba

Chilled buckwheat noodles served with cold tsuyu dipping sauce

P580

Cha Soba

Chilled green tea flavored buckwheat noodles served with cold tsuyu dipping sauce

P580



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Rice Bowl



Unagi Don

Kabayaki eel glazed with sweet soy sauce over Japanese white rice

₱1,850

Chirashi Don

Assorted fish sashimi over sushi rice

₱1,200

Salmon Don

Fresh salmon sashimi over sushi rice

₱1,150

Ten Don

Crispy shrimp and vegetable tempura over rice drizzled with savory tendon sauce

₱850

Gyu Don

Sautéed beef with onions over Japanese white rice, topped with onsen egg

₱790

KatsuDon

Breaded pork cutlet with egg over Japanese rice cooked in sweet seasoning sauce

₱650

Oyako-Don

Boneless chicken with egg over Japanese white rice cooked in sweet seasoning sauce

₱600

Ginger Pork

Sautéed pork belly with vegetables in ginger sauce over Japanese white rice

₱600



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Bento

Beef Teriyaki Bento

Grilled beef glazed with teriyaki sauce served with miso soup

₱1,100

Sashimi Bento

A variety of fresh fish Sashimi served with miso soup

₱1,100

Chicken Teriyaki Bento

Grilled chicken glazed with teriyaki sauce served with miso soup

₱700

Maki bento

Assorted maki served with miso soup

₱700

Ginger Pork Bento

Sautéed pork belly with vegetables in ginger sauce

₱700



Vegetarian

Salad Roll

Vegetable Roll topped with fruit salsa

₱650

Vegetarian Yaki Soba

Japanese stir fry noodles with mixed

₱350

Vegetarian Bento

Variety of vegetable rolls served with vegetable tempura and miso soup

₱350

Tofu Don Buri

Silken tofu over rice drizzled with flavorful teriyaki sauce

₱285



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Dessert

Matcha Brownie Cheesecake

A velvety earthy ceremonial matcha and sweet cream cheese resting on a dense, fudgy white chocolate brownie crust

₱300

Sesame Soy Panacotta

White sesame soy panacotta

₱250

Matcha Ice Cream

Homemade matcha ice cream

₱175 per scoop



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Sake Collection

NON-JUNMAI

Hakushika Honjozo Namachozo 300ml 1,560

A palate cleanser with its dryness but well-balanced soft acidity and moderate umami make it an easy go-to for food pairings..

JUNMAI

Hakushika Chokara 120ml 480

Chokara is a distinctly dry sake with a crisp and refreshing finish. A full-bodied Junmai. This brew complements bold and flavorful dishes.

Gekkeikan Traditional 120ml 480

A versatile sake with dry, mellow flavors and natural aromas. Best when served at room temperature or chilled.

Amabuki I Love Sushi Saga No Hana 820 4,920

A palate cleanser with a dry profile, balanced soft acidity, and moderate umami, making it an easy go-to for food pairings

Shichida Junmai Ginjo 13 900 6,350

Delightful flavors of pear and melon, and a silky texture - the well-balanced sweetness and the moderate acidity bring out Shichida's original refreshing umami.

Kuroushi Junmai Ginjo Omachi 900 6,530

This sake is expressive of earthy, ricey, honey aromas. This extremely well-balanced sake is rich and full-bodied. Each sip expresses the depth and smoothness of Omachi rice.

Mio Clear Sparkling Sake 750ml 5,460

Crafted in the traditional brewing style, with only rice, water and Koji. The lively aroma of apple and fruit ushers in a mellow sweetness followed by a refreshing clean finish.

Kaetsu Ring Kyara Sake 75 4,230

Junmai Shu, Ishikawa 720ml
Clean, dry-leaning finish with lingering umami, a gentle savory aftertaste, perhaps a trace of dryness or mild tannin-like structure.

Shimonoseki Ring Beni Sake 50 6,230

Junmai Daiginjo, Yamaguchi 720ml
Clean, lingering, with fruit fading into a gentle dryness.

Tatenokawa Junmai Daiginjo Seiryu 50 720ml 7,380

Clean and crisp as a pristine mountain stream, it was inspired by the majesty of Mount Chokai (aka Dewa Fuji), the tallest peak in Yamagata. Refreshing and light, its smoothness and slightly lower ABV also evokes a sense of calm.

Sanzen Junmai Daiginjo Omachi 50 720ml 6,730

A premium, luxurious sake with a smooth texture and ample flavor. The well-balanced, fine taste specific to Omachi rice defines this brew, featuring fruity and floral aromas with a dry finish.

Chiyomusubi Tokubetsu Junmai 55 720ml 5,510

Starts with the pleasant taste of lychees, followed by a bit of juiciness, then leaves you with a clean, dry ending

Izumibashi Dragonfly White 8,000

Junmai Kimoto 2yrs aged 720ml

Crafted in the traditional brewing style, with only rice, water and Koji. The lively aroma of apple and fruit ushers in a mellow sweetness followed by a refreshing clean finish.

Gekkeikan Horin Junmai Daiginjo 300ml 3,230

Horin features a delicately fruity aroma with well-balanced, subtle flavors, finishing exceptionally smooth with a long, clean end.

Dassai 45 Junmai Daiginjo 300ml 2,550

This sake has been polished down to only 45%, which generously gives you a flavorful mouthfeel, smooth texture, along with a refreshing finish that will leave you desiring more

Gekkeikan Nigori 300ml 1,720

Nigori means "cloudy" and this style of sake is thicker and creamier in texture, with a milk-like appearance. The cloudiness comes from the rice sediment which remains in the sake after it has been passed through a special coarse-mesh filter

NON - ALCOHOLIC

FRESH JUICES SELECTION SHAKE JUICE

Green Mango	290	
Mango	290	300
Pineapple	290	300
Watermelon	290	300
Orange		350
Calamansi		300

BOTTLED WATER

NS Soda water	150
NS Sparkling water	150
NS Tonic Water	150
St. James 600ml	60
SODAS	
Ginger Ale	210
Pepsi Regular	195
Pepsi Zero Lime	195
Seven Up Zero Lime	195

SIGNATURE LEMONADE

Wasabi	275
Cherry Blossom	275
Cucumber	275
Lychee	275
Ume Plum	275

TEA & COFFEE

Marufuji	170
(Sencha Japanese Green Tea)	
Selection of Tea	170
Cafe Mocha	190
Americano	170
Cappuccino	170
Cafe Latte	160
Espresso	130

MATCHA SERIES

Matcha Mango	300
Matcha Classic	300
Sakura Matcha	300

ALCOHOLIC

BEERS

Sapporo	345
Kirin Ichiban	345
San Mig Light	210
San Miguel Pale Pilsen	210

SIGNATURE COCKTAIL

Sakura	420
Sake, Sakura, Lemon	
Haru	420
Sake, Vodka, Melon liqueur, Lemon	
Ume Fizz	420
Sake, Choya ume, Ume plum, Lemon, Orange liqueur, Soda	
Moss Garden Sour	420
Sake, Melon liqueur, Lemon	
Mango Blossom	420
Sake, Dark rum, Malibu, Mango, Heavy cream	

CLASSIC COCKTAIL

Margarita	400
Daiquiri	400
Amaretto Sour	400
Whiskey Sour	400
Mojito	400
Long Island Iced Tea	400
Gin and Tonic	400
Cuba Libre	400
Tom Collins	400
Caipirinha	400
Suntory Whisky Highball	400

JAPANESE LIQUOR AND LIQUEUR

	SHOT	BOTTLE
Hibiki Suntory Whisky 12 yrs	3,500	48,000
Haku Vodka	580	7,200
Roku Gin	450	6,800
Suntory Whisky	330	4,200
Half Moon Yuzu Citrus Liqueur	320	3,800
Choya Umeshu Honey Liqueur		5,500

LIQUOR

Hendricks Gin	820
Johnnie Walker Black Scotch Whisky	480
Absolut Vodka	420
Bombay Sapphire Gin	420
Jameson Irish Whiskey	420
Jim Beam White Bourbon Whiskey	400
Jose Cuervo Gold Tequila	380
Olmeca Tequila	360
William Lawson Scotch Whisky	320

Wine List

RED WINE

	SHOT	BOTTLE
Leonard Road Shiraz, Australia A medium bodied style with soft, supple, and juicy characters, aiding in the wines aromatic complexity.	450	1,800
Terra Vega Reserva Cabernet Sauvignon, Chile Medium-bodied, quite dry, with medium-high acidity, and cherry with hints of smoke in the mouth.	450	1,800
Trapiche Oak Cask Malbec, Argentina Purple-colored, the nose offers up plum and black cherry notes with a touch of black pepper.		2,800
Terra Vega Gran Reserva Merlot, Chile With luscious flavors of red and black fruits, including plum, cherry, and blackberry. The mid-palate is smooth and velvety, featuring nuances of chocolate, tobacco, and a hint of spice. Silky tannins provide a refined structure, while the oak aging imparts subtle notes of toast and vanilla.		2,800
Ichanka Estate Malbec, Argentina Full-bodied and velvety, with concentrated flavors of dark fruits, such as blackcurrant and blueberry, complemented by hints of dark chocolate, vanilla, and a subtle smokiness from oak aging.		2,600
Hausmann Pinot Noir, France France This wine has a beautiful ruby red color with purple reflections. Its nose is expressive and clean with notes of ripe red and black fruits. On the palate, the attack is round with flavors of crunchy black fruits.		2,400
Hausmann Merlot, France France Medium-bodied and smooth, featuring flavors of juicy red fruits, such a raspberry and plum, with notes of chocolate and a hint of spice. The wine has a velvety texture and soft tannins, providing a round and satisfying mouthfeel.		2,200
Jack Estate M-R Series Shiraz, Australia Medium weight with flavours of freshly crushed dark cherries, a hint of inky earthiness and spice.		2,000
Jack Estate M-R Cabernet Sauvignon, Australia Medium bodied with aromas of blackcurrant, plums and red berry fruits, underline with subtle French oak.		2,000

WHITE WINE

	SHOT	BOTTLE
Leonard Road Chardonnay, Australia Light straw, intense fruity with hints of peach and citrus that provide a rich, soft texture and balanced acidity	450	1,800
Terra Vega Reserva Sauvignon Blanc, Chile A pale yellow color with citrus and light herbal notes with a clean acidity of ripe fruits, great freshness and soft finish.	450	1,800
Wild House Chenin Blanc, South Africa Ripe peach and tropical fruit on the nose with fresh citrus notes. Honeyed and textured on the palate with crisp acidity and hints of honeydew melon and lychee leading to a bright, zesty finish with fresh lemony acidity.		2,300
Jack Estate Moscato, Australia Bursts of fresh cherry, tangy sherbet, and sweet red apple flavours are lifted with citrus nuances.		2,000

ROSE AND SPARKLING WINE

Chevalier Blanc de Blanc Brut, France The flavors of juicy peaches and ripe pears reveal themselves in this light and supple wine.	2,300
Provetto Spumante Rose, Spain Bright light pink color with aromas of fruits such as strawberries, citrus flavors and exotic fruits, with a sweet texture and moderate acidity.	1,800
Provetto Spumante Bianco Brut, Spain Pale yellow with a combination of toast, white fruits and fresh grass aromas with a palate of citrus fruits, a good acidity level and a pleasant texture.	1,800