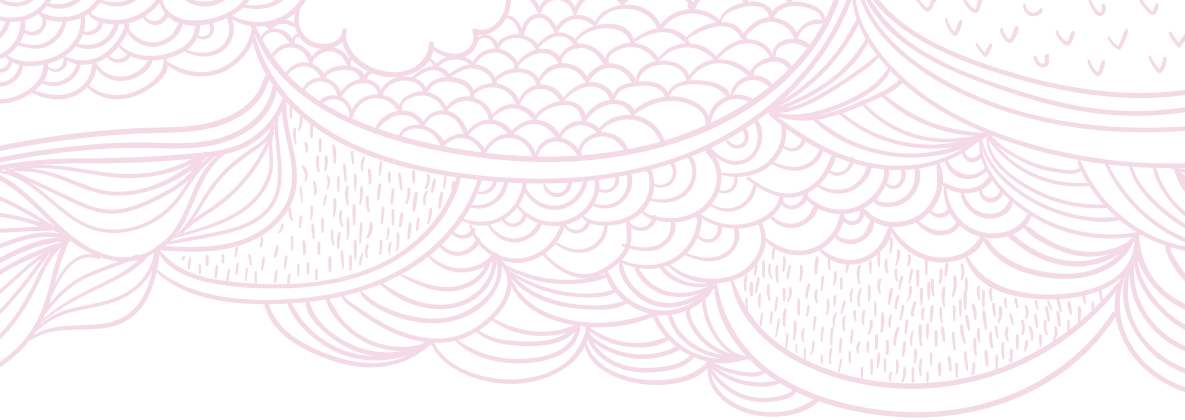




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J A P A N E S E
C U I S I N E



Appetizers



Chicken Karaage
Japanese-style fried chicken
P480



Gyoza
Pan-fried Japanese dumplings
P350



Octopus Karaage
Crispy fried octopus
P420



Edamame
Lightly salted soybeans
P200



Salmon Cream Croquettes
Golden-fried salmon croquettes
P680



Hot & Sour Agedashi Tofu
Fried silken tofu in a warm, spicy tomato sauce
P380



Cabbage salad
Shredded cabbage with sesame dressing
P180

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

Salad



Kani Salad

Mixed greens with crabstick, ripe mango
dressed in Japanese mayonnaise

₱480



Seafood Salad

Assorted fresh seafood over mixed greens
with ponzu dressing

₱890

Soup



Miso Soup

Traditional soybean soup with tofu,
seaweed, and salmon bites

₱120



Tonjiru

Miso-based soup with pork and vegetables

₱380

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kindly advise our service staff prior to ordering.

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Sashimi



Sashimi Combination

Chef's selection of fresh seasonal fish

₱1,100



Salmon Sashimi

₱1,000



Tuna Sashimi

₱750



Yellow Tail Sashimi

₱1,700



Red Snapper Sashimi

₱520



Octopus Sashimi

₱400

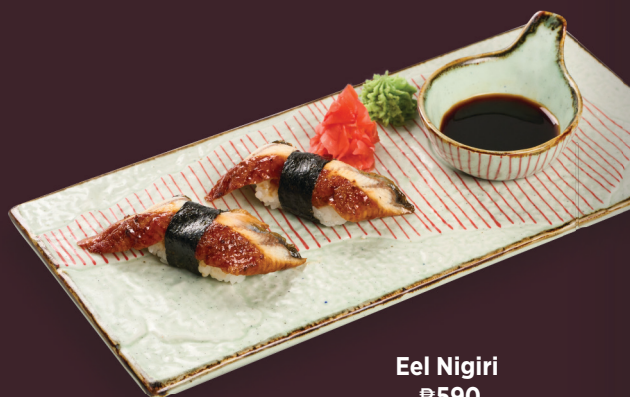
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Nigiri



Nigiri Combination
Assorted chef-selected nigiri
₱1,200



Eel Nigiri
₱590



Yellow Tail Nigiri
₱720



Salmon Nigiri
₱480



Tuna Nigiri
₱320



Egg Nigiri
₱200



Salmon Egg Nigiri
₱800



Shrimp Nigiri
₱320

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Rolls



Nature Spring Roll

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

₱850



Spicy Crunchy California

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

₱800



Dragon Roll

Shrimp tempura roll topped with kabayaki Eel

₱1,200



California Roll

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

₱550



Spicy Salmon Roll

Salmon and cucumber roll topped with spicy salmon

₱700



Volcano Roll

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

₱700



Spicy Tuna Roll

Tuna and cucumber roll topped with spicy tuna

₱700



Shrimp Tempura Roll

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

₱550

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Seafood



Shrimp Tempura

Three pieces of lightly battered, fried shrimp

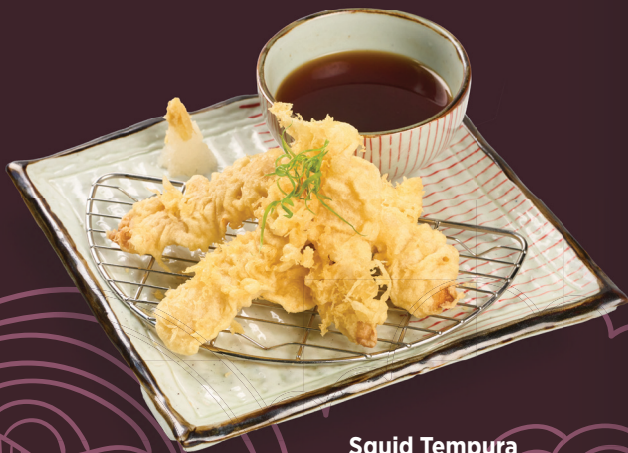
₱450



Salmon Yuanyaki

Grilled Salmon marinated in citrus soy

₱850



Squid Tempura

Crispy fried squid in light batter

₱400

Rice



Kaisen Yakimeshi

Seafood fried rice, Japanese-style

₱500



Salmon Yakimeshi

Salmon fried rice

₱450



Haku Mai

Steamed Japanese white rice

₱120



Dry Curry

Pork curry fried rice

₱320



Komi Yakimeshi

Garlic fried rice

₱180

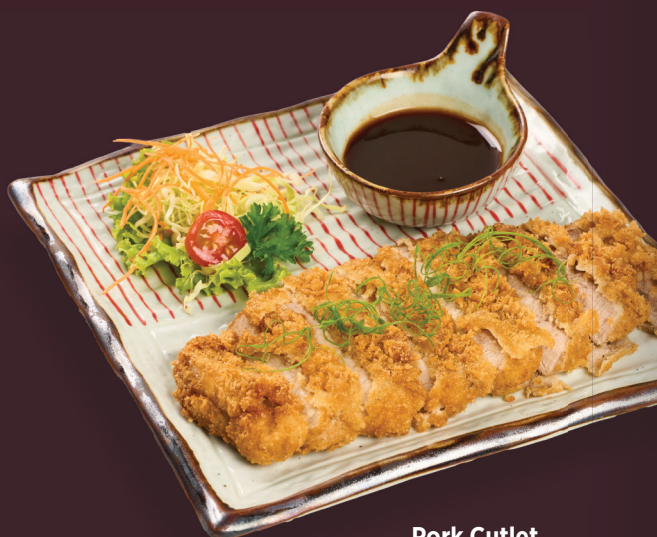
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Meat



Beef Teriyaki
Grilled beef glazed with teriyaki sauce
₱1,200



Pork Cutlet
Breaded pork cutlet with
tonkatsu sauce
₱600



Chicken Katsu Curry
Breaded chicken served with
Japanese curry sauce
₱650



Pork Katsu Curry
Crispy pork served with Japanese curry sauce
₱700

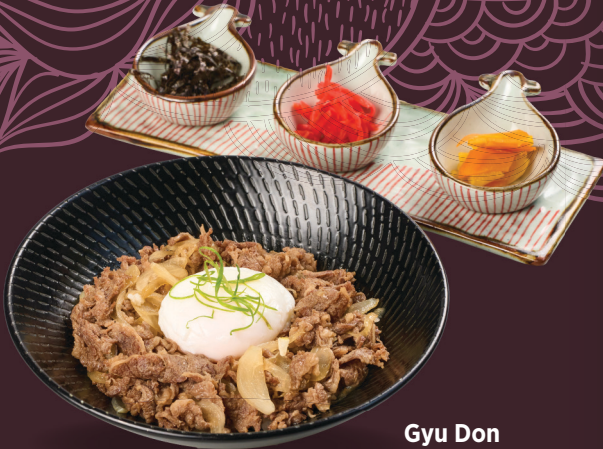


Chicken Teriyaki
Grilled chicken glazed with teriyaki sauce
₱550

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Rice Bowls



Gyu Don

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

₱700



Chirashi Don

Assorted fish sashimi over sushi rice

₱1,200



Unadon

Kabayaki eel glazed with sweet soy sauce over Japanese white rice

₱1,800



Salmon Don

Fresh salmon sashimi over sushi rice

₱1,100



Katsudon

Breaded pork cutlet over Japanese white rice with Onsen egg

₱600



Oyako-Don

Boneless chicken over Japanese white rice with Onsen egg

₱600



Pork Belly Tendon

Pork belly tempura over Japanese white rice with Onsen egg

₱500



Ginger Pork

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

₱600

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Noodles



Tonkotsu Shoyu Ramen

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

P800



Seafood Ramen

Seafood broth with assorted seafood and soft-boiled egg

P900



Tantanmen

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

P650



Tonkotsu Miso Ramen

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

P700



Tempura Udon

Udon noodles in seafood broth served with shrimp tempura

P550



Yaki Udon

Japanese stir-fried udon noodles with pork, vegetables, and Onsen egg

P620



Zaru Soba

Chilled buckwheat noodles served with tsuyu dipping sauce

P450

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Bento



Beef Teriyaki Bento

Grilled beef glazed with teriyaki sauce

₱880



Sashimi Bento

A variety of fresh fish Sashimi

₱1,100



Chicken Teriyaki Bento

Grilled chicken glazed with teriyaki sauce

₱680



Maki bento

Assorted maki

₱600



Ginger Pork Bento

Sautéed pork belly with vegetables
in ginger sauce

₱550

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Dessert



Matcha Gelato

Green tea ice cream, sweet mung beans

₱175 per scoop



Matcha Crêpe Roulade

Sweet matcha cream wrapped
in a fluffy pancake

₱300



Deconstructed Cheesecake

Silky Cream Cheese with smoky caramel
crumbles and strawberry and cherry compote

₱350

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kindly advise our service staff prior to ordering.

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Sake Collection

JUNMAI

	JAR	BOTTLE
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Shichida Junmai Ginjo 13, 720 ml	770	4,600
Delightful flavours of pear and melon, and a silky texture – the well-balanced sweetness and the moderate acidity brings out Shichida's original refreshing umami.		

Kuroushi Junmai Ginjo Omachi, 720 ml	770	4,500
This sake is expressive of earthy, ricey, honey aromas. Extremely well-balanced sake is rich and full-bodied. Each sip expresses the depth and smoothness of Omachi rice.		

Gekkeikan Horin Junmai Daiginjo, 300 ml	2,200	
Horin has a delicately fruity aroma, its subtle flavors are well-balanced, and is exceptionally smooth with a long clean finish.		

Dassai 45 Junmai Daiginjo, 300 ml	1,800	
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 for more.		

Sanzen Junmai Daiginjo Omachi 50, 720 ml	4,900	
A premium, luxurious saké with a smooth texture and ample flavour. The well-balanced, fine taste specific to Omachi rice is a characteristic of this saké. It is a fruity aromatic sake with floral notes and a dry finish.		

NON-JUNMAI

	JAR	BOTTLE
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Amabuki I Love Sushi	610	3,400
Saga No Hana, 720 ml		
A palate cleanser with its dryness but well-balanced soft acidity and moderate umami make it an easy go-to for food pairings.		

Hakushika Chokara, 1800 ml	480	4,600
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, 1800 ml	480	5,100
A versatile sake with dry, mellow flavors and natural aromas. Best when served at room temperature or chilled.		

Mio Clear Sparkling Sake, 750 ml	3,900	
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.		

Hakushika Honjozo Namachozo, 300 ml	1,100	
A light-bodied sake with a cool and refreshing aroma and clean taste. Best with light dishes like salad, carpaccio, sashimi and sushi. Brewed using Miya-mizu water. Aged for a short period of time and pasteurized before bottling.		

Gekkeikan Nigori, 300 ml	1,200	
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.		

SIGNATURE COCKTAILS

Sakura	420
Sake, Cherry Blossom, Citrus, and Egg White	
Natsu	420
Sake, Dry vermouth, and Kyoho Grape	
Fuyu	420
Sake, Honey, Ginger, and Yuzu	
Haru	420
Sake, Vodka, Midori, and Lemon Juice	
Ume Fizz	420
Sake, Choya, Ume Plum Syrup, and Lemon Juice	
Shizukesa	420
Sake, Yuzu, Honey, Star Anise, Ginger, Cloves	
Cocktail is served hot.	

BEERS

Kirin	345
Sapporo	345
San Miguel Pilsen	210
San Miguel Light	210

JAPANESE LIQUORS

Choya Umeshu Honey	5,500
Half Moon Yuzu Citrus	3,740
Midori	3,800

JAPANESE WHISKEY	HIGHBALL	SHOT	BOTTLE
Suntory Whiskey	400	330	4,200
Hibiki Suntory Whiskey 12 years		4,500	48,000

NON - ALCOHOLIC

FRESH JUICES

Fresh Orange Juice	350
Fresh Mango Juice	300
Fresh Pineapple Juice	300
Fresh Calamansi Juice	300
Fresh Watermelon Juice	300

FRUIT SHAKE

Mango Shake	290
Green Mango Shake	290
Pineapple Shake	290
Watermelon Shake	290
Banana Shake	290

LEMONADE

Wasabi Lemonade	275
Kyoho Grape Lemonade	275
Yuzu Lemonade	275
Cherry Blossom Lemonade	275

SODAS

Ginger Ale	210
Pepsi	195
Pepsi Zero Lime	195
7 up Zero	195

TEA

Japanese Green Tea	170
Dilmah Brilliant Breakfast	170
Dilmah The Original Earl Grey	170
Dilmah Pure Peppermint	170
Dilmah Pure Chamomile	170
Dilmah Sencha Green Extra Special	170

COFFEE

Caffe Mocha	190
Cappucino	170
Americano	170
Caffe Latte	160
Espresso	130

WATER

NS Soda Water	150
NS Sparkling Water	150
St. James 600ml	60
NS Tonic Water	195