



梅
ume

JAPANESE
CUISINE

bai
HOTEL
CEBU

APPETIZERS

Tuna Tumire 580
 鮪つみれ

Tuna meatballs with soy gravy sauce, topped with melted cheese

Chicken Karaage 570
 若鶏唐揚げ

Japanese-style fried chicken

Salmon Cream Croquette 500
 サーモンクリーム コロッケ

Deep-fried Salmon meat with breadcrumbs

Hot & Sour Ageedashi Tofu 490
 揚げ出し豆腐 甘酢トマトソース

Fried soybean cake with spicy sauce topped with a fried egg

Octopus Karaage with Takoyaki 490
 蛸唐揚げ

Japanese-style deep-fried octopus Takoyaki topped with fresh greens and fried octopus tentacles

Squid Meatball 450
 烏賊団子照り焼き

Deep-fried squid meatballs with soy gravy sauce topped with melted cheese

Hane Gyoza 320
 羽根餃子

Japanese-style pan-fried dumplings

Edamame 250
 枝豆

Boiled soybeans salted with sea salt



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Photos are for reference only.



SOUPS

Tonjiru   **460**
豚汁

Miso-based soup with pork and vegetables

Arajiru      **330**
あら汁

Soup made from fish heads and fish bones with vegetables

Miso Soup  **120**
味噌汁

Soup made from soybean paste and fish broth, with tofu, seaweed, and spring onion



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SALADS

Seafood Salad

海鮮サラダ

890

Mixed green salad with assorted fish drizzled in a fine vinaigrette sauce

Shabu-shabu Salad

しゃぶしゃぶサラダ

650

Mixed green salad with boiled beef and sesame dressing

Kani Salad

カニサラダ

460

Mixed green salad with crab stick, topped with Japanese mayonnaise and ripe mango



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ROLLS

Salmon Carbonara 🐟🍳🍷🌾 1,300

サーモンカルボナーラ

Sushi rice roll topped with grilled salmon, drizzled with white sauce

Aburi Sushi Roll 🍤🍳🍷🌾 1,200

炙り寿司巻き

Shrimp tempura roll topped with seared fruit and crab sauce

Dragon Roll 🍤🌾🥬🍄🍳🐟 900

ドラゴン巻き

Shrimp tempura roll topped with cooked Eel

Nature Spring Roll 🥬🍤🍳🍷🌾🍷 890

ネーチャースプリング巻き

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

Rainbow Roll 🍤🍳🍷🌾🐟 860

手網巻き

California roll topped with a variety of fresh fish and shrimp

Volcano Roll 🍳🍷🌾🐟 850

ボルケーノ巻き

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



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Spicy Crunchy California 800

ピリ辛クランチーカルフォルニア巻き

California roll topped with melted cheese and spicy crunchy crushed sauce

Spicy Salmon Roll 750

ピリ辛サーモン巻き

Salmon and cucumber sushi roll with spicy sauce, topped with spicy salmon

Spicy Tuna Roll 700

ピリ辛鉄火巻き

Tuna and cucumber sushi roll with spicy sauce, topped with spicy tuna

California Roll 650

カルフォルニア巻き

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

Lapu-Lapu Roll 620

ラブラブ巻き

California roll topped with minced smoked salmon, shrimp tempura, and thinly sliced mango

Shrimp Tempura Roll 520

天ぷら巻き

Shrimp tempura roll topped with crunchy tempura batter and drizzled with sweet soy gravy sauce



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VEGETARIAN

Salad Roll



サラダ巻き

Vegetable Roll topped with fruit salsa

550

Egg Plant Roll



茄子巻き

Vegetable Tempura roll topped with grilled eggplant

500



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SASHIMI

Yellow Tail 	1,600
飯	
Salmon 	1,350
鮭	
Tuna 	650
鮪	
Red Snapper 	520
鯛	
Squid 	520
烏賊	
Octopus 	520
蛸	
Sashimi Combination  	1,200
刺身盛り合わせ	
A combination of fresh sashimi including Tuna, Salmon, Red Snapper, and Octopus	















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SUSHI

Yellow Tail  950 鰯	Flying Fish Egg  360 飛び子
Cold Smoked Salmon  720 冷燻サーモン	Smallfish Egg  360 まさご
Salmon Egg  950 イクラ	Tuna  360 鮪
Salmon  630 鮭	Squid  350 烏賊
Eel  590 鰻	Octopus  300 蛸
Shrimp  450 海老	Egg 250 卵焼き
Red Snapper  360 鯛	

Sushi Combination 1,100 寿司盛り合わせ

A combination of assorted sushi includes Tuna, Salmon, Shrimp, Red Snapper, Tamago Sushi, and Tuna Roll



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SEAFOODS

Chilean Sea Bass Misoyaki    4,800

シーバス西京焼き

Grilled Sea Bass in a Miso marinade

Black Cod Yuan Yaki    2,900

銀鱈柚庵焼き

Grilled Black Cod with citrus soy gravy sauce

Salmon Yuanyaki    1,500

サーモン柚庵焼き

Grilled Salmon marinated in citrus soy

Fried Salmon    1,500

サーモンフライ

Deep-fried Salmon coated with breadcrumbs

Salmon Saikyo Yaki   1,400

サーモン西京焼き

Grilled Salmon in Miso marinade

Shrimp Tempura     800

海老天ぷら盛り合わせ

Deep-fried Shrimp with tempura batter

Salmon Kabuto Arani    800

サーモンカブトあら煮

Salmon head cooked in a sweet soy broth

Ishikari Salmon Pot   750

石狩汁

Cooked Salmon and vegetables in Miso-flavored broth

Squid Tempura       550

烏賊天ぷら

Deep-fried Squid with tempura batter



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穴も穴

Angus Beef Tenderloin Teriyaki     **1,600**

牛フィレミニオン照り焼き

Pan-seared Angus Beef Fillet Mignon with spy gravy sauce

Angus Hanging Tenderloin    **1,200**

ハラミステーキシャリアピンソース

Pan-seared Hanging Tenderloin with soy onion sauce

Pork Katsu Curry    **780**

ポークカツカレー

Deep-fried Pork loin coated with breadcrumbs in Japanese-style Curry sauce served with rice

Chicken Kuwa Yaki    **700**

若鶏燗焼き

Deep-fried Chicken with vegetables in sweet soy gravy sauce

Chicken Katsu Curry   **700**

チキンカツカレー

Deep-fried Chicken coated with breadcrumbs in Japanese-style Curry sauce served with rice

Chicken Teriyaki    **680**

若鶏照り焼き

Pan-seared Chicken Thigh Meat and Vegetables with Soy Gravy Sauce

Pork Cutlet        **680**

豚かつ

Deep-fried Pork Loin Meat coated with breadcrumbs

Ginger Pork    **650**

豚バラ生姜焼き

Sauteed Pork Belly and Vegetables with Ginger Sauce



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RICE

Salmon Yakimeshi   600
サーモン焼き飯
Salmon fried rice

Kaisen Yakimeshi       480
海鮮焼き飯
Mixed Seafood fried rice

Dry Curry        320
ドライカレー
Curry-flavored pork fried rice

Komi Yakimeshi  150
香味焼き飯
Garlic fried rice

Haku Mai 120
白米
Steamed rice



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RAKUNEN

Seafood Ramen 🐠🐡🦐🥚🍜 790

海鮮ラーメン

Egg noodles with mixed seafood in a soy pork broth

Tonkotsu Miso Ramen 🐟🥚🍜🍷🌿 630

豚骨味噌ラーメン

Egg noodles and ground meat in miso pork broth

Tonkotsu Shoyu Ramen 🍷🍜🌿 600

豚骨醤油ラーメン

Egg noodles in soy pork broth topped with pork chashu

Tantanmen 🌶️🥚🍜🌿🍷 600

坦々麺

Japanese-style ramen with ground Pork Miso, Naruto, Egg, Spring Onion, and dried Chili in Spicy Miso and Peanut-Flavored Broth

bai Yokohama Ramen 🍷🥚🍜🌿🍷 600

横浜ラーメン

Japanese-style ramen with assorted Siomai in a thick, Spicy Peanut Sauce, topped with Naruto, Egg, Spring Onion, and Chili oil



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BOULLS

Salmon Ikura Don     1,850

鮭腹子丼

Sushi rice with fresh slices of Salmon topped with ikura

Una Don     1,300

うな丼

Steamed rice topped with cooked Eel

Salmon Don      1,300

サーモン丼

Sushi rice with fresh slices of Salmon

Steak Don     1,200

ビーフステーキ丼

Steamed rice with Beef tenderloin and onion sauce

Chirashi Don     1,100

ちらし寿司

Sushi rice with fresh assorted fish and shrimp tempura

Tekka Don     900

鉄火丼

Sushi rice with fresh slices of Tuna

Tuna Tataki Don     900

鮪たたき丼

Steamed rice topped with seared tuna drizzled with spicy sauce

Ten Don      850

天丼

Steamed rice topped with Shrimp and vegetable tempura drizzled with sweet soy sauce



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Red Snapper Tendon    **800**

鯛天丼

Steamed rice topped with Red Snapper tempura drizzled with sweet soy sauce

Gyudon    **790**

牛丼

Steamed rice with thin slices of beef and onion cooked in sweet seasoning sauce topped with egg and pickled ginger

Katsu Don    **650**

かつ丼

Steamed rice topped with fried breaded pork and egg cooked in sweet seasoning sauce

Oyako Don    **600**

親子丼

Steamed rice with chicken, egg, and onion cooked in sweet seasoning sauce

Chicken Tendon    **550**

鶏天丼

Steamed rice topped with chicken tempura drizzled with sweet soy sauce

Pork Belly Tendon    **550**

豚天丼

Steamed rice topped with Pork belly Tempura drizzled with sweet soy sauce



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SOBA UDON

Ishi Kari Salmon Nabe Yaki Udon 🍷🍱🐟 850
石狩鍋焼きうどん

Thick flour noodles with salmon and vegetables in a miso-flavored broth

TenZaru Soba 🍤🍷🍱🌱🌿 680
天ざる蕎麦

Cold buckwheat noodles with shrimp tempura served with cold soy dipping sauce

Nabeyaki Udon 🍤🍷🍱🌱🌿 660
鍋焼きうどん

Thick flour noodles with meat and vegetables, topped with egg and shrimp tempura

Tempura Soba 🍤🍷🍱🌱🌿 620
天ぷら蕎麦

Buckwheat noodles in a hot soy fish broth, topped with shrimp tempura

Tempura Udon 🍤🍷🍱🌱🌿 620
天ぷらうどん

Thick flour noodles in hot soy fish broth, topped with shrimp tempura

Yaki Udon 🍤🍷🍱🌱🌿 620
焼きうどん

Japanese stir-fried udon noodles with pork and vegetables, seasoned with sweet soy sauce and topped with a soft-boiled egg

Yakisoba 🍤🍷🍱🌱🌿 560
焼きそば

Japanese stir-fried egg noodles with pork and vegetables, seasoned with sweet soy sauce served with fried egg

Zaru Soba 🍷🍱🌱🌿 550
ざる蕎麦

Cold Buckwheat noodles served with cold soy dipping sauce



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BENTO

Beef Teriyaki Bento 1,300

牛焼き肉弁当

Grilled beef tenderloin served with Green Salad, Miso Soup, Shrimp and Vegetable Tempura and Hakumai

Chicken Nanban Bento 1,100

若鶏南蛮弁当

Deep fried chicken with Tartar sauce served with Green Salad, Miso Soup, Shrimp and Vegetable Tempura and Hakumai

Chicken Teriyaki Bento 1,000

若鶏照り焼き弁当

Grilled Chicken with Teriyaki Sauce served with Green Salad, Miso Soup, Shrimp and Vegetable Tempura and Hakumai

Ginger Pork 1,100

豚生姜焼き弁当

Sauteed Pork Belly and Vegetables with Ginger Sauce served with Green Salad, Miso Soup, Shrimp and Vegetable Tempura and Hakumai

Sashimi Bento 1,300

刺身弁当

A variety of fresh Fish Sashimi served with Green Salad, Miso Soup, Shrimp and Vegetable Tempura and Hakumai



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Sushi Bento 
寿司弁当

1,300

Assorted Sushi served with Green Salad, Miso Soup, and Shrimp and Vegetable Tempura

Pork Katsu Bento 
豚カツ弁当

1,100

Deep-fried Pork loin with breadcrumbs served with Green Salad, Miso Soup, and Shrimp and Vegetable Tempura, and Hakumai

Chicken Karaage Bento 
若鶏唐揚げ弁当

1,100

Japanese style deep fried chicken served with Green Salad, Miso Soup, and Shrimp and Vegetable Tempura, and Hakumai



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DESSERT

Green Tea Ice cream   **280**

抹茶アイスクリーム

Green tea-flavored red ice cream with rice cake and sweet monggo beans

Japanese Matcha Crepe Cake    **350**

抹茶クレープケーキ

A thin layered pancake flavored with matcha cream filling

Mix Berries Cheesecake      **350**

フルーツチーズケーキ

A dessert made with cream cheese topped with mixed berries

Tiramisu       **350**

魅惑のテラミス

A dessert made from ladyfingers dipped in espresso, combined dipped in espresso, combined with mascarpone cheese, egg, sugar, khalua, and rich cacao power.



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JUNMAI

Shichida Junmai Ginjo 13, 720 ml

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.

JAR BOTTLE

770 4,600

Kuroushi Junmai Ginjo Omachi, 720 ml

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.

770 4,500

Gekkeikan Horin Junmai Daiginjo, 300 ml

Horin has a delicately fruity aroma, its subtle flavors are well-balanced, and is exceptionally smooth with a long clean finish.

2,200

Dassai 45 Junmai Daiginjo, 300 ml

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.

1,800

Sanzen Junmai Daiginjo Omachi 50, 720 ml

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.

4,900

Tatenokawa Junmai Daiginjo Seiryu 50, 720 ml

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.

5,100

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nōn-jūnmai

Amabuki I Love Sushi 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

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

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

Mio Clear Sparkling Sake, 750 ml

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

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

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.

JAR BOTTLE

610 3,400

480 4,600

480 5,100

3,900

1,100

1,200

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ALCOHOLIC

SIGNATURE COCKTAILS

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

BEERS

Sapporo	360
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

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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
Coke Regular	195
Coke Zero	195
Sprite	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

