

À LA CARTE

APPETIZER

- eda mame** 185  
boiled green soybeans in salt
- agedashi tofu** 250  
deep fried bean curd with tempura sauce
- hiyayakko** 250  
cold bean curd
- kaki karaage** 520  
deep-fried oysters with Japanese salsa
- wakadori kuwayaki** 410  
chicken with garlic flavoured sauce  
sprinkled with spring onions

SASHIMI SLICED RAW FISH

- shime saba** 350  
mackerel
- shake** 850  
salmon
- toro salmon** 850  
salmon belly
- tamago yaki** 275  
egg omelette
- hata** 575  
lapu-lapu
- maguro** 600  
tuna
- sansyumori** 790  
mixed of 3 kinds of sashimi  
(3 slices each)
- Spicy shake sashimi** 650  
Spicy salmon
- Spicy maguro sashimi** 520  
Spicy tuna

SALAD

- kani sarada** 480  
crab stick and green lettuce rolled in rice  
paper with special Chef's dressing

SHIRU MONO SOUP

- miso-shiru** 180  
miso soup
- dobin mushi** 495  
clear soup with lapu-lapu, prawn  
and mushroom in a small Japanese pot

NIMONO SIMMERED DISH

- chawan mushi** 190  
steamed egg custard
- wafu steak** 1,250  
U.S. rib eye (black angus) in  
wafu steak sauce

OKONOMI-SUSHI VINEGARED RICE (2PCS)

- tamago yaki** 200  
Japanese egg omelette
- kani** 200  
crabsticks
- hata** 220  
lapu-lapu
- ebi** 350  
prawn
- maguro** 260  
tuna
- shime-saba** 300  
marinated mackerel
- shake** 350  
salmon
- unagi** 430  
grilled eel
- ikura** 480  
salmon roe

TEMAKI HAND ROLLED

- Philippine temaki** 250  
Prawn, crabstick, cucumber and mango  
Wrapped in seaweed with Japanese  
Mayonnaise and flying fish roe
- spicy tuna temaki** 250  
spicy tuna wrapped in seaweed
- spicy salmon temaki** 300  
spicy salmon with mayonnaise
- spicy tempura temaki** 330  
rolled prawn tempura with spicy  
mayonnaise
- soft shell crab temaki** 400  
deep fried soft shell crab and lettuce  
wrapped in seaweed with Japanese  
mayonnaise and flying fish roe

- signature dish
- best seller

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## MAKIMONO ROLLED SUSHI

<b>gyuniku cream cheese maki</b>	<b>450</b>
cooked simmered beef, spring onion and cream cheese with aonori seaweed	
<b>spicy tuna maki</b>	<b>450</b>
spicy tuna and tempura bits topped with home-made spicy chili sauce	
<b>dragon maki</b>	<b>925</b>
grilled unagi, mango, cucumber and cream cheese drizzle with sweet eel sauce	
<b>negi toro maki</b>	<b>475</b>
chopped tuna belly and spring onion rolled in seaweed	
<b>umu maki</b>	<b>850</b>
freash salmon, cucumber and cream cheese with flying fish roe	
<b>Philippine maki</b>	<b>850</b>
prawn,crabstick,cucumber and mango with flying fish roe and Japanese mayonnaise	
<b>spicy tempura maki</b>	<b>750</b>
Prawn tempura and lettuce topped with home-made spicy chili sauce and sesame seed	
<b>soft shell crab maki</b>	<b>675</b>
deep-fried soft shell crab, lettuce and flying fish roe topped with Japanese mayonnaise and sesame seed	
<b>spicy salmon maki</b>	<b>600</b>
spicy salmon and tempura bits topped with home made spicy chili sauce	
<b>tekka maki</b>	<b>220</b>
tuna roll	
<b>kappa maki</b>	<b>200</b>
cucumber roll	
<b>takuwan maki</b>	<b>200</b>
Japanese pickled turnip	

## TEMPURA DEEP-FRIED DISHES

<b>nasu tempura</b>	<b>165</b>
eggplant	
<b>kaki age tempura</b>	<b>330</b>
vegetable strips fritters	
<b>yasai tempura</b>	<b>360</b>
assorted vegetables	
<b>tempura moriawase</b>	<b>875</b>
mixed tempura (9 pieces)	
<b>ebi tempura</b>	<b>975</b>
prawns (6 pieces)	
<b>soft shell crab furai</b>	<b>575</b>
deep-fried fresh soft shell crab	
<b>kaki-furai</b>	<b>795</b>
deep-fried oysters	
<b>tonkatsu</b>	<b>450</b>
pork cutlet	
<b>tori karaage</b>	<b>390</b>
chicken	

## VINEGARED RICE DISH

<b>chirashi sushi</b>	<b>1,125</b>
a variety of sliced raw fish on a bed of vinegared rice	
<b>tekka don</b>	<b>650</b>
vinegared rice topped with sliced tuna	
<b>shake don</b>	<b>990</b>
vinegared rice topped with sliced salmon	
<b>sushi moriawase</b>	<b>975</b>
eight kinds of assorted sushi and one roll of tekka maki	

## NOODLES

<b>soba or udon</b>	
buckwheat or wheat noodles prepared hot or cold	
ebi prawn	<b>650</b>
kaki age	<b>600</b>
<b>zaru soba</b>	<b>380</b>
cold buckwheat noodles	
<b>inaniwa udon</b>	<b>380</b>
cold Japanese traditional wheat noodles	
<b>nabeyaki udon</b>	<b>880</b>
hot wheat noodles, mushroom, napa cabbage crab sticks, mini tempura moriawase, raw egg simmered in soya in a pot	
<b>niku-yasai udon or soba</b>	<b>1,150</b>
hot wheat or buckwheat noodles with beef and vegetables	

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YAKIMONO GRILLED DISHES

<b>shishamo</b>	<b>475</b>
Japanese smelt	
<b>saba shioyaki</b>	<b>875</b>
salted mackerel	
• <b>gindara teriyaki</b>	<b>1,750</b>
cod fish teriyaki	
<b>shake teriyaki</b>	<b>975</b>
salmon teriyaki	
<b>unagi kabayaki</b>	<b>1,550</b>
eel with sweet soy sauce	
<b>hamachi kama, seasonal</b>	<b>2,350</b>
yellow tail jaw	
<b>shake shioyaki</b>	<b>975</b>
grilled salmon	
<b>salmon kabutoyaki</b>	<b>1,350</b>
grilled salmon head	
<b>yakitori</b>	<b>350</b>
grilled skewered chicken	

RICE DISHES

<b>gohan</b>	<b>90</b>
steamed Japanese rice	
<b>nin-niku yakimeshi</b>	<b>185</b>
garlic rice	
<b>umi-no-sachi yakimeshi</b>	<b>280</b>
seafood rice	
<b>gyu-niku-no yakimeshi</b>	<b>300</b>
beef rice	
<b>onigiri ume boshi, okaka,</b>	
<b>hatou garashi, shake</b>	<b>390</b>
two pieces rice ball-pickled Japanese plum, bonito flakes, chili leaves or chilli leaves	
<b>tendon</b>	<b>650</b>
deep fried prawn vegetable on rice	
<b>oyako don</b>	<b>600</b>
chicken with egg on rice	
<b>katsudon</b>	<b>850</b>
fried pork cutlets with egg on rice	
<b>gyudon</b>	<b>1,150</b>
thinly sliced beef with egg on rice	

<b>unaju</b>	<b>1,550</b>
grilled eel on rice	

TEPPANYAKI

<b>ika</b>	<b>375</b>
squid	
<b>hata</b>	<b>675</b>
lapu-lapu	
<b>shake</b>	<b>975</b>
salmon	
<b>ebi</b>	<b>975</b>
fresh prawns	
<b>oobi</b>	<b>1,250</b>
jumbo prawns	
<b>hotate, seasonal</b>	<b>1,250</b>
scallops	
<b>yasai itame</b>	<b>350</b>
grilled mixed vegetables	
<b>beef asupara / enoki maki</b>	<b>1,250</b>
beef asparagus and mushroom roll	
<b>wakadori teppan /wakadori teriyaki</b>	<b>495</b>
chicken	
<b>kaki</b>	<b>1,250</b>
oyster with garlic butter soy sauce and lemon flavor	
<b>asupara</b>	<b>375</b>
asparagus	
U.S. rib eye 200 grams	<b>1,750</b>
U.S. beef tenderloin 200 grams	<b>1,950</b>
Wagyu 200 grams	<b>4,500</b>
Kobe beef 200 grams	<b>4,850</b>

DESSERT

<b>homemade ice cream</b>	<b>150</b>
<b>kudamono moriawase</b>	<b>300</b>

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## SET MENU

<b>TEMPURA GOZEN</b> appetizer, 2 kinds of sashimi, assorted tempura, rice, miso soup, pickles and dessert	<b>1,350</b>
<b>TENDON GOZEN</b> appetizer, salad, 2 kinds of sashimi, deep-fried prawns on rice, miso soup, pickles and dessert	<b>1,450</b>
<b>TEKKA DON GOZEN</b> appetizer, salad, prawn tempura, vinegared rice topped with sliced tuna, miso soup, pickles and dessert	<b>1,375</b>
<b>UNAGI GOZEN</b> appetizer, 2 kinds of sashimi, grilled eel on rice, chawan mushi, salad, miso soup, pickles and dessert	<b>1,800</b>
<b>STEAK GOZEN</b> appetizer, 2 kinds of sashimi, salad, pan-grilled U.S. rib eye in wafu steak sauce, rice, miso soup, pickles and dessert	<b>1,800</b>
<b>SUSHI GOZEN</b> appetizer, salad, 10 kinds of sushi, mini hot soba and dessert	<b>1,400</b>
<b>TONKATSU GOZEN</b> appetizer, salad, 2 kinds of sashimi, breaded pork tenders, rice, miso soup, pickles and dessert	<b>1,400</b>
<b>YAKIMONO GOZEN</b> appetizer, 2 kinds of sashimi, salad, grilled fish, rice, miso soup, pickles and dessert	
<b>SABA</b> mackerel	<b>1,750</b>
<b>GINDARA</b> cod fish	<b>1,800</b>

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## TEPPANYAKI KAISEKI

### HAGI KAISEKI

3,090nett

Deep fried oyster with Japanese salsa and chef's  
appetizer of the day  
Assorted sliced raw fish  
Assorted vegetables and mushrooms with thinly sliced  
U.S. rib eye  
Mixed vegetables  
Assorted seafood  
Seafood rice  
Japanese pickles  
Miso soup  
Dessert

### ICHIYOU KAISEKI

4,400nett

Deep fried oyster with Japanese salsa and chef's  
appetizer of the day  
Assorted sliced raw fish  
Assorted vegetables and mushrooms with thinly  
sliced U.S. rib eye  
Mixed vegetables  
Assorted seafood  
U.S. rib eye  
Mixed fried rice  
Japanese pickles  
Miso soup  
Dessert

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