

omAKase

APPETIZER

前菜

Spicy Mayo Shrimp 🦐🥚🌶️🍷🍴	450
スパイシーマヨ、シュリンプ Shrimp tempura, spicy mayo, scallions	
Salmon and Avocado Tartare 🐟🥑	580
サーモンとアボカドのタルタル Avocado, shallots, ikura-crispy nori chips	
Beef Tataki 🍴	600
ビーフたたき、ぼん酢 Seared beef, black garlic, ponzu dressing, crispy onions	
Chawan Mushi, Hot or Cold 🥚🐟🦀	380
冷製、温製茶わん蒸し Steamed egg custard with dashi Prawn, chicken and mushroom	
Hamachi Jalapeno 🐟🌶️🍷	500
はまちハラペーニョ スパイシーチリ、オニオンドレッシング Yellowtail, green chili, onion soy dressing	
Tako Carpaccio 🐙	480
タコカルパッチョ ハーブドレッシング、マンゴー、塩昆布 Finely sliced octopus, white ponzu, herb dressing, mango, shiokonbu	
Edamame 🍴🌱🥚	220
枝豆、塩味または七味と胡麻味 Steamed soy bean with salt or shichimi chili and sesame oil	

 Contains Pork  Vegetarian  Fish  Dairy  Nuts  Soya  Milk  Mustard  Sulphites
 Spicy  Sesame Seeds  Gluten  Egg  Peanuts  Crustaceans  Molluscs  Celery

Prices are inclusive of VAT, subject to service charge and local tax

MAKIZUSHI

巻き寿司

Selection of handcrafted Japanese rice rolls

Spicy Tuna Maki 🐟 🍴 🌶️ 🥒 🥑 スパイシーまぐろ巻 Tuna jalapeno	400
Tiger Roll, Makizushi 🦞 🐟 🍴 🥒 🌿 🥑 タイガーロール巻 Tiger prawn tempura, spicy tuna, truffle oil	450
Lobster Makizushi 🦞 🥒 🍴 🌿 🥑 地元セブ島うちわ海老天ぶら巻 Creamy lobster tempura, spicy mayo, crab roll	550
Shrimp Tempura Makizushi 🦞 🌿 🥒 🍴 🥑 えび天ぶら巻 Crispy shrimp tempura, cucumber, tendon sauce	400
Surf and Turf Makizushi 🦞 🍴 🥒 🌿 サーフアンドターフ巻（魚介と肉を合わせた物） Wagyu beef, crab, asparagus, cucumber, chili oil	650
Tekka Maki 🐟 鉄火巻 Classic style hosomakizushi with tuna, nori wrap	400
Kappa Maki かっぱ巻 Classic style hosomakizushi with cucumber, sesame seed, nori wrap	300
Sake Maki 🐟 サーモン巻 Classic style hosomakizushi with salmon, nori wrap	450
Kaisen Futomaki 🥒 🐟 🦞 🍴 🥑 Aka海鮮太巻き Assorted seafood makizushi, homemade tamagoyaki, avocado, cucumber, nori wrap	550











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SASHIMI AND NIGIRI

お造りとにぎり寿司

Selection of handcrafted sashimi or nigiri, served per piece

	2 Piece Sashimi	1 Piece Nigiri
Maguro-Tuna 鮪 	250	120
Sake-Salmon 鮭 	280	140
Hamachi-Yellow Tail はまち 	350	170
Hotate-Scallop 帆立 	380	190
Ika-Cuttlefish イカ 	200	110
Tako-Octopus タコ 	300	150
Ebi-Tiger Prawns 海老 	280	140
Unagi-Eel 鰻 		200
Tobiko-Flying Fish Roe とびこ 		130
Tamago-Egg Roll 玉子 		120

CHEF'S SELECTION OF FRESH SASHIMI PLATTER シェフおすすめ刺身
Assorted sashimi 3 varieties 三種盛り 

690




CHEF'S SELECTION OF SUSHI NIGIRI PLATTER シェフおすすめ握り寿司
Assorted nigiri 5 varieties 五種盛り 

985





SOUP

汁物

*Miso soup is a traditional Japanese soup made of dashi stock with softened miso paste.
Many optional ingredients may be added depending on regional and seasonal recipes.*

Miso Soup    250
みそ汁 とうふ、わかめ、油揚げ、葱
Dashi with bean paste miso soup, tofu, seaweed, usuage, scallion

Tonjiru    400
豚汁
Pork and vegetable miso soup

 Contains Pork
  Vegetarian
  Fish
  Dairy
  Nuts
  Soya
  Milk
  Mustard
  Sulphites
 Spicy
  Sesame Seeds
  Gluten
  Egg
  Peanuts
  Crustaceans
  Molluscs
  Celery













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MAIN COURSES

Tori Amazuan   	620
とり甘酢餡 ヤングコーン、ピーマン、黒酢 Fried chicken, baby corn, capsicum, sweet black vinegar	
Shiromisakana Tochi Itame   	680
揚げ白身魚の豆鼓炒め Fried tempura white fish, black bean glaze	
Sakamushi  	600
白身魚の酒蒸し もみじおろし、ぼん酢 Steamed white fish fillet, konbu, rice wine, mushrooms, ponzu sauce	
Butakakuni    	750
豚角煮 マッシュポテト、辛子 Traditional Japanese simmered pork belly with soy, mashed potatoes, green beans	

ROBATA

炉端焼き

Yakitori 	450
焼き鳥 Char-grilled chicken thigh with leeks	
Tebasaki 	380
手羽先 Grilled chicken wing, tomato sauce	
Butabara Miso   	320
豚バラ味噌 Grilled pork belly with miso sauce	
Grilled Local Lapu-Lapu Fillet  	650
地元ラプラブ魚、旨味バター焼き Shitake mushroom, konbu, umami bonito butter glaze	
Smokey Beef Short Rib  	750
ショートリブ Char-grilled beef short rib, char vegetables, sesame sauce	
Wagyu Beef 	4,200
国産和牛ステーキ Char-grilled A5 Japanese wagyu beef, AKA signature steak sauce, scallions, wasabi & umami salt	
Gindara Saikyo Glaze  	1,100
銀だら西京味噌焼き Grilled miso marinated black cod, saikyo miso, yuzo	

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TEMPURA

天ぷら

Tempura is a typical Japanese dish usually consisting of seafood, meat and vegetables battered and deep fried. The dish was introduced by the Portuguese in Nagasaki through fritter-cooking techniques in the 16th century.

3 Variety White Fish, Prawn, Sweet Potato 🐟🦐🍠🥔 550
五種 - 白身魚、えび、さつま芋

5 Variety White Fish, Prawn, Squid, Sweet Potato, Lotus Roots 🐟🦐🦑🍠🥔 750
五種 - 白身魚、えび、いか、さつま芋、れんこん

3 Variety of Vegetables Sweet Corn, Lotus Roots, Sweet Potato ✓🍠🥔 450
野菜三種 - ともろこし、れんこん、さつま芋

5 Variety of Vegetables Sweet Corn, Lotus Roots, Sweet Potato, Eggplant, Mushroom Shitake ✓🍠🥔 590
野菜五種 - ともろこし、れんこん、さつま芋、茄子、椎茸

2 Pieces Ebi Tempura 🦐🍠🥔 680
エビ天ぷら 2個

All tempura dishes are served with dashi, umami salt, curry salt, ume plum paste, citrus calamansi
全てのてんぷらには天だし、焼き塩、カレー塩、梅肉、カラマンシーが付きます。

MENRUI

麺類

Soba or udon noodles are staple of Japanese cuisine. They are often served chilled with dipping sauce, or in hot soup. Noodles were introduced to Japan from China during the Song dynasty between the Heian until the early Kamakura period.

Zaru Soba 🍜🐟 450
ざるそば
Chilled soba buckwheat noodle with dipping sauce, wasabi, scallion, nori seaweed

Kake Soba 🍜🐟 650
かけそば
Hot soba buckwheat noodle with soba dashi broth, scallion

Zaru Udon 🍜🍠🥔 550
ざるうどん
Chilled udon wheat noodle with dipping sauce, wasabi, scallion, nori seaweed

Kake Udon 🍜🍠🥔 750
かけうどん
Hot udon wheat noodle with udon dashi broth, scallion

🐷 Contains Pork 🌱 Vegetarian 🐟 Fish 🥛 Dairy 🥜 Nuts 🦀 Soya 🥛 Milk 🌶️ Mustard 🧴 Sulphites
🔪 Spicy 🌱 Sesame Seeds 🌾 Gluten 🥚 Egg 🌰 Peanuts 🦀 Crustaceans 🐌 Molluscs 🌿 Celery

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TAKIKOMI GOHAN

炊き込みご飯

Takikomi gohan is a popular home cooking recipe. It is a style of Japanese rice dish in which short-grain rice is seasoned with soy sauce and dashi and cooked with other ingredients such as vegetables, mushrooms, meats, or seafood.

Shiromeshi

白飯

Freshly cooked koshihikari japanese rice with sweet water

450

Tori Takikomi

鶏炊き込み

Freshly cooked koshihikari Japanese rice with chicken thigh, carrot, mushroom, scallion

550

Sakana Takikomi

魚炊き込み

Freshly cooked koshihikari Japanese rice with grilled fish, ginger, scallion

650

DONBURI

丼ぶり

Donburi means cooked, ready to eat pork dish, baked eel, tempura placed on top of steamed rice. They come with tasty sauce topping.

Katsudon

かつ丼

Fried bread pork loin cutlet with dashi, egg white







850

Oyakodon

親子丼

Braised chicken with dashi, egg white

550

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DESSERT

デザート

Green Tea Pudding    300

抹茶プリン あずき添え

Silky smooth chilled egg custard with green tea, azuki red bean paste

Mont Blanc, Chestnut Cake     380

モンブランケーキ

Chestnuts paste, whipping cream, tart, brandy

Ichigo Milk Kakigori   400


苺みるく

Strawberry fruits, strawberry syrup, condensed milk, whipping cream

Mango Milk Kakigori   350

マンゴーみるく

Mango fruits, mango syrup, condensed milk, whipping cream

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Beverage

飲み物リスト

SIGNATURE SAKE COCKTAIL

特製カクテル

Sakenic	450
Gekkeikan traditional sake, fever tree tonic, lime	
Shibuya Gimlet	460
Gekeikkan traditional sake, jasmine sous vide roku gin, lime cordial	
Samourai Smash	480
Hakkaisan tokubetsu junmai sake, giffard ginger liqueur, lime juice, simple syrup shiso	
Aloe Lychee Cooler	500
Hakushika junmai ginjo sake, lychee fresh mint, sweet & sour mix, fizzy aloe vera juice	
Tokyo Mule	550
Gekkeikan traditional sake, lime juice, jasmine syrup, fever tree ginger beer	
Wabi Sabi	550
Hakushika junmai ginjo sake, raspberry puree, wasabi,lemon juice, simple syrup, egg white	
Pear Geisha	600
Gekeikkan traditional sake, giffard pear liqueur, lemon, sparkling sake	

MOCKTAIL 380

モクテル

Tsuta Numa Blossom	
Fresh beetroot juice, ginger, citrus, honey	
Arashiyama Lemonade	
Loose green tea leaf, lemon, honey, soda	
Sumo Citrus Passion	
Fresh orange juice, passion fruit puree, mint, lemonade	
Rakki Fizz	
Fresh cucumber, lime juice, honey, sparkling grape	
Daisuki Nomu	
Cranberry juice, aloe vera juice, fresh pineapple juice, lemon, honey	

SIGNATURE COCKTAIL

おすすめ

Sencha Highball	450
Sencha sous vide vodka, manchino bianco vermouth, lime juice, ginger cordial, club soda	
Lime Rock	480
Roku gin, yuzu liqueur, soda water, lime	
Sakura Negroni	480
Wedges gin, manchino sakura & chinato vermouth, rinomato aperitivo bitter	
Matcha Mojito	520
Matcha infused white rum, fresh mint, lime juice, matcha syrup, ginger ale	
The Capsule	580
Suntory whisky, choya umeshu liqueur, simple syrup, cacao bitters	
Cherry Blossom	580
Manchino sakura vermouth, rinomato scuro bitter, sparkling wine	
Shiso Kido	600
1800 Tequila Blanco 100 % agave tequila, giffard pear liqueur, fresh shiso, lime juice, pear sparkling	

WATER

水

Sparkling	
San Pellegrino 250ml	350
San Pellegrino 450ml	450
San Pellegrino 750ml	600
Still	
Mont Saint Michel 600ml	100
Mont Saint Michel 1000ml	150
Mont Saint Michel 1500ml	180
Evian 330ml	400
Evian 750ml	650

SODAS 200

ソーダ

Coke Regular, Coke Light, Coke Zero	
Sprite Regular, Sprite Zero	
Royal Thru Orange	
Ginger Ale	
Rootbeer	
Soda Water	
Tonic Water	

COFFEE

コーヒー

Espresso, Espresso Con Panna, 180
Americano, Iced coffee

Doppio, Café Latte, Latte Macchiato, 220
Cappuccino, Café Mocha

Frappe, Affogato 250

LOOSE TEAS

お茶

Green Tea, Earl Grey, 150
English Breakfast, Chamomile,
Mint, Berry, Jasmine

FRESH FRUIT SHAKES

フレッシュフルーツシェイク

Green Mango, Pineapple, 350
Watermelon, Buko,

Banana, Strawberry
Ripe Mango 400

FRESH FRUIT SMOOTHIES

フレッシュフルーツスムージー

Green Mango, Pineapple, 350
Watermelon,

Buko, Banana, Apple, Carrot,
Strawberry
Ripe Mango 400

CHILLED JUICES

ジュース

Apple, Cranberry, Mango, 200
Orange, Pineapple, Four Seasons

FRESH FRUIT JUICES

フレッシュジュース

Green Mango, Pineapple, 300
Buko, Calamansi

Ripe Mango, Watermelon 350

Orange 650

BEERS

ビール

Local

San Miguel Light 290

San Miguel Pale Pilsen 290

San Miguel Beer Apple 290

San Miguel Beer Lemon 290

San Miguel Beer Premium 350

San Miguel Superdry 390

San Miguel Beer Zero Alcohol 290

Cerveza Negra 270

Imported

Heineken 300

Corona 500

Coedo Shiro Hefe Weizen 550

Coedo Kyara India Pale Lager 550

Sapporo 400

SAKE

酒

180ml

Kagoshima Prefecture

Barley Shochu Shiro (White label) 430

Hyogo Prefecture

Chokara 430

Hakushika Ginjo Namachozo 680

Niigata Prefecture

Hakkaisan Seishu 650

Dassai Prefecture

Junmai Daiginjo 45 950

Wakayama Prefecture

Kuroushi Junmai 980

BY THE BOTTLE

酒（ボトル）

Hyogo Prefecture Hakushika

Ginjo Namachozo 720ml	2,900
Junmai Ginjo 720ml	2,900
Chokara 1.8L	4,300

Niigata Prefecture Hakkaisan

Tokubetsu Honjozo 720ml	3,500
Seishu 1.8L	6,300
Junmai Ginjo 720ml	5,200
Junmai Daiginjo 720ml	5,800

Kagushima Prefecture

Barley Shochu Shiro (White label) 1.8L	4,000
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Saga Prefecture Shichida

Amabuki Junmai Ginjo Sakekomachi	
Sunflower Yeast Namazake 720ml	4,800
Junmai	4,800
Junmai Ginjo 720ml	5,800
Junmai Daiginjo 720ml	9,800

Japanese Shochu Fukuoka Prefecture Den En

Sweet Potato Shochu Kuro (Black Label) 1.8L	4,800
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Wakayama Prefecture Kuroushi

Junmai 720ml	3,700
Junmai Ginjo Omachi 720ml	7,500

Kitaya

Gokoo Oak Barrel Aged Barley Shochu 720ml	6,100
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Oita Prefecture

Junmai 65 720ml	6,300
Junmai Ginjo Yamadanishiki 720ml	6,100

Yamaguchi Prefecture Dassai

45 Junmai Daiginjo 1.8L	9,000
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Miyagi Prefecture Urakasumi

Junmai Daiginjo Yamadanishiki 720ml	14,800
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Nagano Prefecture Masumi

Nanago Junmai Daiginjo Yamahai Genshu Nakadori 40 720ml	16,800
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JAPANESE WHISKY

ウイスキー

	Shot	Bottle
Matsui Tottori 700ml	300	3,800
Yamazakura Fine Blended 700ml	300	3,800
Kurayoshi Pure Malt 700ml	650	10,000
Kurayoshi 12 Yrs. 700ml	740	11,000
Matsui The Peated 700ml	740	11,000
Nikka Pure Malt 700ml	1,000	13,500
Amahagan World Malt Whisky Edition 1 700ml	950	14,200
Nikka Single Malt 700ml	1,200	16,000
Hibiki Master Select 700ml	1,600	18,400
Yakushima Aging Blended Malt No. 1 700ml	1,700	21,200
Tsunuki Single Malt 2022 Edition 700ml	1,900	25,000
Yamazaki 12 Yrs.	4,000	47,000

JAPANESE GINS

ジン

Roku Gin 700ml	600	6,200
Wa Bi Craft Gin 700ml	700	10,800
Hyogo 135 East 700ml	700	10,800
Togedama Craft Gin 700ml	700	10,800
Etsu Distillerie Asahikawa 700ml	740	11,000