

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

MAKIZUSHI

巻き寿司

Selection of handcrafted Japanese rice rolls

Spicy Tuna Maki 🐟 🍴 🌶️ 🥒 🥑 400

スパイシーまぐろ巻

Tuna jalapeno

Tiger Roll, Makizushi 🦞 🐟 🍴 🌶️ 🥒 🥑 450

タイガーロール巻

Tiger prawn tempura, spicy tuna, truffle oil

Lobster Makizushi 🦞 🌶️ 🥒 🍴 🥑 550

地元セブ島うちわ海老天ぶら巻

Creamy lobster tempura, spicy mayo, crab roll

Shrimp Tempura Makizushi 🦞 🥒 🍴 🥑 400

えび天ぶら巻

Crispy shrimp tempura, cucumber, tendon sauce

Surf and Turf Makizushi 🦞 🍴 🌶️ 🥒 650

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

Tekka Maki 🐟 400

鉄火巻

Classic style hosomakizushi with tuna, nori wrap

Kappa Maki 300

かっぱ巻

Classic style hosomakizushi with cucumber, sesame seed, nori wrap

Sake Maki 🐟 450

サーモン巻

Classic style hosomakizushi with salmon, nori wrap

Kaisen Futomaki 🌶️ 🐟 🦞 🥒 🥑 550

Aka海鮮太巻き

Assorted seafood makizushi, homemade tamagoyaki, avocado, cucumber, nori wrap

🐷 Contains Pork 🌱 Vegetarian 🐟 Fish 🥛 Dairy 🥜 Nuts 🦞 Soya 🥛 Milk 🌶️ Mustard 🥒 Celery 🥑 Sesame Seeds 🌾 Gluten 🥚 Egg 🥜 Peanuts 🦞 Crustaceans 🐌 Molluscs 🧄 Sulphites

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

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
Hata-Lapu-Lapu はた	200	110
Tai-Seabream 鯛	550	260
Hirame-Halibut ヒラメ	600	280
Hamachi-Yellow Tail はまち	350	170
Aji-Horse Mackerel 鰯	200	110
Saba-Mackerel さば	200	110
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
Ikura-Salmon Roe いくら	350	170
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

みそ汁 とうふ、わかめ、油揚げ、葱

Dashi with bean paste miso soup, tofu, seaweed, usuage, scallion

250

Tonjiru

豚汁

Pork and vegetable miso soup

400

 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

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

620

Shiromisakana Tochi Itame

揚げ白身魚の豆鼓炒め

Fried tempura white fish, black bean glaze

680

Sakamushi

白身魚の酒蒸し もみじおろし、ぽん酢

Steamed white fish fillet, konbu, rice wine, mushrooms, ponzu sauce

600

Butakakuni

豚角煮 マッシュポテト、辛子

Traditional Japanese simmered pork belly with soy, mashed potatoes, green beans

750

ROBATA

炉端焼き

Yakitori

焼き鳥

Char-grilled chicken thigh with leeks

450

Tebasaki

手羽先

Grilled chicken wing, tomato sauce

380

Butabara Miso

豚バラ味噌

Grilled pork belly with miso sauce

320

Grilled Local Lapu-Lapu Fillet

地元ラプラブ魚、旨味バター焼き

Shitake mushroom, konbu, umami bonito butter glaze

650

Smokey Beef Short Rib

ショートリブ

Char-grilled beef short rib, char vegetables, sesame sauce

750

Wagyu Beef

国産和牛ステーキ

Char-grilled A5 Japanese wagyu beef, AKA signature steak sauce, scallions, wasabi & umami salt

4,200

Gindara Saikyo Glaze

銀だら西京味噌焼き

Grilled miso marinated black cod, saikyo miso, yuzo

1,100

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

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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-とまとこし、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-とまとこし、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

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

 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

DESSERT

デザート

Green Tea Pudding

抹茶プリン あずき添え

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

300

Mont Blanc, Chestnuts Cake

モンブランケーキ

Chestnuts paste, whipping cream, tart, brandy

380

Ichigo Milk Kakigori

苺みるく

Strawberry fruits, strawberry syrup, condensed milk, whipping cream

400

Mango Milk Kakigori

マンゴーみるく

Mango fruits, mango syrup, condensed milk, whipping cream

350

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

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

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

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 150
お茶

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

CHILLED JUICES 200
ジュース

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

FRESH FRUIT JUICES
フレッシュジュース

Ripe Mango, Green Mango, 300
Pineapple, Watermelon,
Buko, Calamansi
Orange 650

FRESH FRUIT JUICES
フレッシュジュース

Ripe Mango, Green Mango, 300
Pineapple, Watermelon,
Buko, Calamansi
Orange 650

BEERS
ビール

Local
San Miguel Beer
Pilsen, Light, Apple, Lemon, Zero 220
Super Dry, Cerveza Negra, Premium 270

Imported
Heineken 300
Corona 500
Coedo Shiro Hefe Weizen 550
Coedo Kyara India Pale Lager 550

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

ウィスキー

	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