



LAND OF THE FESTIVE SUN

Delight in the finest of Japanese cuisine on Christmas and New Year.
Our exclusive holiday menus celebrate time-honored traditions.

NEW YEAR'S DAY BRUNCH ADD ON:

Sushi and sashimi 🍣

Seared US wagyu nigiri

Meat Teppanyaki 🍖🍴

Lamb with sansho teriyaki sauce

Shabu-shabu 🍴🍵

Hamachi shabu-shabu

SERVED ON THE TABLE:

Bottarga chawanmushi 🍴🍵🥚

Steamed egg custard with bottarga

BRUNCH - PHP 4,288

*All prices are in Philippine peso including service charge and VAT



BUFFET LIVE STATION

Sashimi Trolley 🍣

Tuna, salmon, octopus, hamachi

Sushi, Nigiri & Makimono Station

Sushi rolls 🍣

Spicy tuna, california roll, volcano roll, ebi tempura roll, takuwan roll, kappa roll, Oshinko roll, assorted maki, spicy salmon roll

Hand rolls 🍣

Ebi tempura hand roll, tuna hand roll, Salmon hand roll, kanikama hand roll, california hand roll

Nigiri Sushi 🍣

Tuna, salmon, hamachi, tamago, weekly selection

Condiments

Soy sauce, gari ginger, wasabi

Oyster Station 🍣

Ponzu sauce, assorted salsa

Meat Teppanyaki Station 🍣

USDA beef rib eye steak, Sliced beef yakiniku style, Pork loin steak, Japanese sausage, Gyoza with spicy sesame oil



Robatayaki Station 🍢

Chicken teriyaki, Chicken gizzard with salt, Chicken wing with sweet soy, Soy and mirin marinated norwegian salmon, Blue marlin skewer, Oyster with garlic butter, Vegetable skewer, Mussel with cream sauce, Soy and mirin marinated spanish mackerel

Cold Dishes station 🥗🌿

Mixed garden salad, sesame soya dressing, Edamame, sea salt, sansho,
Mixed Seaweed salad with soy vinegar,
Silky tofu, avocado and mixed garden greens in a sesame soya dressing,
Assorted pickles with cream cheese, Potato salad,
Spinach and cucumber, tosazu sauce

Hot dishes Station 🍲

Classic miso soup, Okonomiyaki, Crispy fried chicken, Agedashi tofu (deep-fried tofu),
Miso marinated foie gras, Teppanyaki vegetables fried rice, Stir-fry vegetables

Tempura Station 🍤🌿

Prawns, Daily fish, Sweet potato, Eggplant, Carrot, Pumpkin,
Condiments, Curry salt, Green tea salt, Pepper salt, Grated radish, Ginger, Lemon, Tempura sauce

Seafood Teppanyaki (PR2) 🍣

Sake steamed mussels, Tiger prawns with lemon, butter and soya,
Scallop with lemon, butter and soya, Squid with lemon butter soy,
Blue marlin fillet with sesame cream sauce, Red snapper papillote with oyster sauce,
Spanish mackerel with lemon, butter and soya, Tuna fillet with sesame cream sauce

Sukiyaki & Shabu Shabu (PR1)

Sliced beef, glass noodles, sweet soya stock, vegetables



Dessert station 🍷🌿

Assorted ice cream, Less sugar ice cream, Sugar free cake,
Selection of chocolate and cookies,

Weekly selection of sweets 🍷🌿

Jasmine tea chocolate mousse, Yuzu mini tartelette, Green tea baba with kalamansi punch,
Red bean cheesecake, Sake bitter chocolate mousse, Soya milk crème brulee,
Mince pie, Pumpkin tart and chestnuts, Panettone, Assorted Japanese flavor chocolate bonbon,
Ice cream selection and condiments

Ala Carte Menu

Mains 🍷🌿

Buta kankuni (braised berkshire pork belly), Tonkatsu (pork cutlet),
Unagi yanagawa don, Japanese beef curry

Noodles and soup 🍷🌿

Miso soup, seaweed, green onions, tofu,
Soya ramen, egg noodles, spring onion, egg,
Miso ramen, egg noodles, spring onion, egg,
Tonkotsu ramen, pork belly, egg noodles, spring onion,
Udon noodle soup, bonito stock, seaweed, spring onion,
Soba noodle, bonito stock, seaweed, spring onion,
Cold somen or soba noodles with classic condiments

BRUNCH - PHP 4,288+

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