



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.

CHRISTMAS ADD ON:

Sushi and sashimi 🍣

Special chirashi sushi with ikura

Seafood Teppanyaki 🍣

Boston lobster, miso butter

Meat Teppanyaki 🍣

Lamb with sansho teriyaki sauce

SERVED ON THE TABLE:

Truffle chawanmushi 🍣

Steamed egg custard with truffle dashi sauce

US wagyu udon 🍜

Sliced wagyu, spring onion, yuzukosho

BRUNCH - PHP 5,588

*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

Sushi Handroll Experience (PR1) 🍣

a vibrant sushi handroll corner where guests can create their own sushi handrolls.
Choose from a variety of fresh ingredients and roll your sushi just the way you like it!



Dessert station 🍰🌿

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

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

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