

SASHIMI

Raw Fish

Ume Moriawase 3 varieties of fish	215	Kani Sashimi Crabstick	195
Take Moriawase 7 varieties of raw fish	380	Shime Saba Sashimi Marinated mackerel	210
Matsu Moriawase 9 varieties of deluxe items	695	Karai Maguro Sashimi Spicy tuna	260
Hamachi Sashimi Yellow tail	380	Tamagoyaki Sashimi Egg omelet	130
Shake Sashimi Norwegian Chilled Salmon or frozen salmon	420	Avocado Sashimi Fresh avocado mixed with tuna and wasabe mayo	295
Maguro Sashimi Tuna	260	Ikura Sashimi Salmon roe	745
Tan Sashimi Lap Lapu	250	Hamachi Negi Sashimi Yellow tail with leeks	180

SUSHI

Raw Fish with Vinegared Rice

Ume Moriawase Sushi 3 combination sushi	215	Ikura Nigiri Salmon roe	310
Take Moriawase Sushi 7 kinds assorted sushi	355	Kani Nigiri Crabstick	145
Matsu Moriawase Sushi 9 deluxe assorted sushi	510	Uni Nigiri Sea urchin	180
Unagi Nigiri Eel	450	Tamago Nigiri Egg omelet	75
Shake Nigiri Salmon	185	Inari Sushi Dried tofu with sushi rice	150
Maguro Nigiri Tuna	155	Avocado Wasabe Sushi	120
Shime Saba Nigiri Marinated mackerel	185	Avocado with leeks in wasabe mayo sauce	
Ebi Nigiri Shrimp	200		

Take Moriawase Sashimi



Prices are inclusive of VAT and subject to 10% service charge



California Maki

MAKIMONO

Rolled Japanese Vinegar rice in Bamboo mat

California Maki <i>Crabstick, cucumber, mango, Japanese mayo with ebiko</i>	275	Unagi Maki <i>Eel roll</i>	325
Kani Maki <i>Crabstick roll</i>	155	Shag Roll <i>Deep fried spicy salmon</i>	215
Tekka Maki <i>Tuna roll</i>	190	Tempura Maki <i>Shrimp tempura roll</i>	300
Karai Maguro Maki <i>Spicy tuna roll</i>	195	Shake Skin Maki <i>Crispy salmon skin roll</i>	150
		Yuke Maki <i>Scallions and fresh tuna in sesame</i>	210

TEMAKI

Hand roll sushi

California Temaki <i>Crabstick, mango cucumber & Japanese mayo</i>	175	Hamachi Negi Temaki <i>Yellow tail</i>	195
Karai Maguro Temaki <i>Spicy tuna</i>	175	Kani Temaki <i>Crabstick</i>	145

CHIRASHI SUSHI

*Raw Seafood Toppings served with
Miso Soup*



Chirashi Special

Chirashi Special <i>Vinegared rice topped with assorted seafood</i>	425
Yuke Don <i>Fresh tuna marinated in sesame dressing topped on gohan</i>	290
Shake Don <i>Sushi rice topped with fresh salmon slices</i>	310

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OTSUMAME

Appetizer



Tofu Steak

Agedashi Tofu 130
Fried bean curd with tempura sauce

Nasu Abura Itame 80
Sautéed eggplant in sweet sauce

Horenzo Goma-Ae 125
Spinach with sesame sauce

Chawan Mushi 145
Steamed egg custard

Gyoza 180
Steamed or fried Japanese dumplings

Tofu Steak 180
Panfried tofu with yakiniku sauce

Edamame 130
Boiled Japanese beans

Koebi Karage 170
Fried small shrimps

Kisu Hone 150
Deep fried asohos bones with Japanese vinegar

Tazukuri 120
Anchovy in teriyaki sauce

SALADA

Salad

Kani Kyuri Salada 195
Shredded crabstick, cucumber with ebiko and Japanese mayo dressing

Shake Salada 255
Mixed salmon with vegetables served with wafu dressing

Yasai Salada 165
Assorted fresh vegetables with Japanese and wafu dressing

Wafu Salada 195
Shredded crabstick, cabbage, mix vegetables with wafu dressing

Tofu Salada 175
Mixed tofu and vegetable salad with special dressing

Poteto Salada 120
Japanese style potato salad



Kani Kyuri Salada

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TEPPANYAKI SET MENU

Served in Bento box

Amargo Bento

Zensai, yasai salad, US Angus Rib-Eye (120g) with yasai itame, yakimeshi, miso soup and dessert

795

Pacaya Bento

Zensai, yasai salad, assorted sashiimi, chicken teppan with yasai itame, yakimeshi, miso soup and dessert

535

Daintree Bento

Zensai, yasai salad, assorted tempura, chawan mushi, Australian tenderloin 120g with yasai itame, yakimeshi, miso soup and dessert

795

Sakana Combination

Zensai, yasai salad, tori karaage combination of seabass, squid and prawns with yasai itame, yakimeshi miso soup and dessert

795

TEPPANYAKI

Pan-grilled Dishes

Meat

Certified US Angus Rib-eye 880

240 grams

Australian Beef Tenderloin 820

150 grams

US Top Blade 480

180 grams

Tori Teppan 260

200 grams Chicken

Reba Nira 180

Sautéed chicken liver with chives in yakiniku sauce

Seafood

Seabass Teppan 820

Chilean seabass

Creamdory Teppan 250

Fresh creamdory

Ebi Teppan 690

3 pcs King prawns

Seafood Moriwase 550

Squid, lapu-lapu and king prawns

Hotate Teppan 425

Imported scallops

Kaki Teppan 425

Imported oysters

Vegetables

Yasai Itame 135

Sautéed mixed vegetables

Yasai Bataitame 185

Shitake and asparagus

Shitake Teppan 155

Mushroom

Moyashi Teppan 135

Sautéed bean sprouts

Kinoko Foliyaki 190

Mixed mushroom cooked in butter

Gyu Okonomiyaki 295

Japanese pizza



Amargo Bento

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DONBURI

Rice toppings served with Miso soup and oshinko

Gyudon <i>Beef sirloin rice toppings</i>	360	Tori Katsudon <i>Breaded chicken rice toppings</i>	295
Katsudon <i>Breaded pork cutlet rice toppings</i>	275	Niku Don Dango <i>Beef meatballs rice toppings</i>	245
Unagi Don <i>Grilled eel rice toppings</i>	845	Beef Currydon <i>Beef curry topped in steamed rice</i>	300
Tendon <i>Assorted tempura rice toppings</i>	350	Oyakodon <i>Chicken and egg rice toppings</i>	220
Tori Teriyakidon <i>Grilled chicken with teriyaki sauce rice toppings</i>	295	Sakana No Nitsuke <i>Lapu-lapu fillet in special sweet ginger sauce rice toppings</i>	420

TEISHOKU SET MENU

Complete with kobachi, oshinko, gohan, miso soup and dessert

Tempura Teishoku <i>Assorted tempura meal</i>	575	Torikatsu Teishoku <i>Deep fried breaded chicken cutlet</i>	335
Tonkatsu Teishoku <i>Breaded pork cutlet then deep fried</i>	335	Saba Teishoku <i>Imported mackerel grilled in salt</i>	575
Shake Teishoku <i>Grilled salmon fillet with teriyaki sauce or salted</i>	575	Kaki Nira Teishoku <i>Local oysters, chives and mushroom with sweet oyster sauce</i>	385
Sashimi Teishoku <i>Mixed sashimi platter</i>	590	Gyuniku Pirikara Teishoku <i>Beef teppan in a spicy sauce with buttered edamame beans and corn kernels</i>	545
Gindara Teishoku <i>Imported cod fish grilled and glazed with teriyaki sauce</i>	985	Unagi Teishoku <i>Grilled eel with teriyaki sauce</i>	895



Katsudon

NABEMONO

Japanese Hot Pot

Sukiyaki

Thin sliced US beef, Japanese noodles, tofu and assorted vegetables simmered in Nishijin special sauce

Big Serving (3-4 person) **880**

Small Serving (good for 1) **380**

Nabeyaki Udon

Hot udon noodles with tempura, chicken and fish cake **380**

Prices are inclusive of VAT and subject to 10% service charge

AGEMONO

Deep Fried Dishes

Ebi Tempura 5pcs prawns	410
Tempura Moriawase Prawns, fish and vegetables	315
Uni Tempura Tempura style sea urchin	295
Kisu Tempura 5pcs asohos	185
Tori Kuwayaki Chicken with sweet sauce	250
Kaki Age Shredded vegetables with shrimp	200
Tonkatsu Pork cutlet	250
Ebi Furai 3pcs breaded prawns	300
Torikatsu Breaded chicken cutlet	250
Tori Tatsutaage Spicy chicken cutlet Or if you like it beef	250 420



Ebi Tempura

YAKIMONO

Grilled Dishes

Shake Teriyaki/Shioyaki Salmon fillet in salt or teriyaki sauce	310	Saba Shioyaki Grilled salted mackerel	285
Seabass Teriyaki Chilean seabass in teriyaki sauce	820	Dory Uni Cheeseyaki Grilled cream dory with uni and mozzarella cheese	285
Gindara Teriyaki Cod fish in teriyaki sauce	890	Tori Teriyaki Grilled chicken in teriyaki sauce	210
Unagi Kabayaki Grilled eel with teriyaki sauce	775	Yakitori Skewered chicken meat with teriyaki sauce	240

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Misoshiru Miso paste with seaweed and tofu	70	Suimono Clear soup with kani, tofu, seaweed and onion leeks	80	Asari Suimono Clams in clear soup	90
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GOHAN

Gohan Japanese steamed rice	75	Yakimeshi Japanese mixed fried rice	110	Garlic Rice Japanese garlic fried rice	85
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MENMONO

Noodle Dishes



Shoyu Ramen

Specialty Ramen

Hot Ramen Noodle Soup

Shoyu Ramen

Slice pork, egg, vegetable in shoyu broth

large 300 regular 230

Miso Ramen

Slice pork, egg, vegetables in miso broth

large 300 regular 230

Tempura Ramen

Prawn fish and vegetables tempura in shoyu broth

large 380 regular 280

Gyoza Ramen

Steamed gyoza, wakame and leek in shoyu broth

large 310 regular 230

Udon / Soba Noodles

Hot udon or soba noodle soup

Su Udon/Soba

Plain noodles soup

240

Kitsune Udon/Soba

Dried tofu in hot noodle soup

265

Niku Udon

Beef noodle soup

420

Tempura Udon/Soba

Assorted tempura in hot noodle soup

375

Cold Noodles

Zaru Soba/Udon

Cold noodles with special sauce

240

Ten Zaru Soba/Udon

Cold noodles with tempura

350

Cha Soba

Cold green tea noodles

295

Dry Noodles

Yaki Soba / Yaki Udon

Stir fried noodles with vegetables and meat

215

Ramen of the Day

Ask your server for the special ramen of the day

large 300 regular 230

Hiyashi Goma Ramen

Cold ramen noodles, sliced pork, tamago and tomato in Nishijin goma miso sauce

285

Beef Somen

Marinated beef cubes paired with cold somen noodles served with special tangy sauce

335

Hiyashi Udon

Cold udon noodles, mix vegetables and tempura crumbs in a cold dipping sauce

280

Crispy Ramen Noodle

Deep fried ramen noodles topped with vegetables and meat

215

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MIZUGASHI

Dessert

Coffee Jello	108
<i>Coffee flavored gelatin served with vanilla ice cream</i>	
Belgian Style Waffle	128
This is the favourite "liege" waffle recipe of the Santos Family. Served with your choice of whipped cream, chocolate sauce or ice cream.	
<i>"Thank you very much for sharing this recipe with us so we can now provide all our members with this truly delicious Belgian style waffle." - Chef Hans</i>	
Palms Beloved "Bread and Butter Pudding"	148
Try this very popular house specialty served with mantecado ice cream or vanilla bourbon sauce.	
Meringue with Vanilla Ice Cream	168
Meringue is an old traditional Swiss dessert made of whipped egg whites and sugar. Baked at a low temperature resulting in a crisp, light airy and sweet confection. Served with whipped cream and vanilla ice cream.	
Crepe Samurai	168
Palms' most loved dessert! Paper thin crepes filled with succulent mango slices, smothered with triple sec flavored sabayon and gratinated until golden brown. Dusted with icing sugar and crowned with vanilla ice cream.	
Tiramisu	168
The all time favorite Italian dessert made with real mascarpone cheese, lady fingers, espresso coffee and a dash of cacao powder.	
Halo-halo	
<i>Regular</i>	118
<i>Special</i>	138
Fresh Tropical Fruit Platter	148
Selection of 6 kinds of seasonal fruits	
Mango Canonigo	148
Made of baked meringue with caramel syrup, served with mango infused vanilla sauce. Garnished with brandy snap and chopped pistachio nuts.	
Carament Chocolate	128
Chocolate brownie base topped with chocolate mousse, Williams pears, and a thin dark chocolate leaf.	
Cake of the Month (per slice)	98
Ask your server for the special creation of this month.	
Ice Cream <i>With condiments</i>	42

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Japanese Alcoholic Beverages

Japanese Beer

Sapporo Premium Bottle 330ml 140

A full aroma, built around spicy, sour grains, tangy, tart hops on the mouth with plenty of malt backbone. Bitter overall, but with a grainy dryness. Rather thick and chewy with a sweet cereal finish

Japanese Sake

Gekkeikan Traditional Sake 1.8ltrs 1600

This traditional sake has been produced in Japan since 1637 until today. It is aged for approximately six months to achieve its mellow flavor. This versatile sake can be served warm, room temperature or chilled.

Also available per 150ml 138

Gekkeikan Sweet Sake Pack 2ltrs 1580

Sake with a sweet taste and mild bodied. Enjoy hot, cold or room temperature. Best with teriyaki and sukiyaki. This sake is very versatile and complements a lot of dishes.

Also available per 150ml 128

Gekkeikan Namachozo Draft Sake 300ml 610

This sake is typified by its mellow flavor. Fresh, light fragrance and smooth character.

Gekkeikan Nigori Sake 300ml 680

Nigori is a deliciously refreshing sake that is traditionally brewed but only lightly filtered, giving the sake a cloudy look. The name NIGORI actually means "cloud" in Japanese. Nigori has a full body and rich taste that is sweet with hints of fruits.

Gekkeikan Sparkling Sake 250ml 610

A naturally carbonated sparkling type sake like champagne. Sweet, clear taste, low in alcohol and refreshingly light.

Gekkeikan Yamada Nishiki Premium Junmai Sake 300ml 635

This sake is 100% made with special rice called "YAMADANISHIKI". It has floral aromas and a mellow taste.

Flavoured Sake

Gekkeikan Kirei Peach Sake 300ml 615

Replaces lost hyaluronic acid in the body with everyday use. This sweet peach sake made from natural peach juice can be enjoyed chilled, on the rocks or with soda water.

Japanese Shochu

Gekkeikan Bizan Special with Gold Leaf Shochu 720ml 1260

Made from selected rice and distilled carefully. Mellow aroma with a full bodied flavor.

Provided Exclusively by:  Philippine Wine Merchants

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