



割烹

YOSHI



JAPANESE KAPPOU

SCAN
TO SEE MENU



OKADA
MANILA®



Okada Green Heart: Your Food is Sustainably Made

At Okada Manila, our goal is to prioritize fresh and sustainably sourced produce and ingredients in our signature outlets. Most of the produce we use are locally sourced and grown in the Philippines, ensuring they are fresh, healthy, and organic. We aim to use responsibly sourced seafood and ensure that our eggs and meat come from cruelty-free environments.

As we strive to bring delectable dishes that are healthy and nutritious, we also support various sustainable practices. We have significantly reduced plastic use in our operations, eliminating items such as plastic stirrers and straws. We participate in food rescue programs to minimize food waste and help eliminate hunger in nearby communities. Furthermore, we upcycle materials to contribute to a more sustainable environment.

Enjoy your meal at Okada Manila, knowing it's prepared with sustainability and responsibility in mind.

Scan the QR code to learn more
about the Okada Green Heart.



昼食セットメニュー

Lunch Set Menu

一汁三菜

1,750

Ichiju Sansai

The essence of a traditional Japanese meal — one soup, three dishes, and rice, designed to create perfect harmony of flavor, seasonality, and nourishment.

造り、天麩羅、豚バラ大根煮、御飯、味噌汁、水物

Sashimi, Tempura, Simmered Pork Belly and Daikon, Rice, Miso Soup, and Dessert

松花堂弁当

2,850

Shōkadō Bentō

A refined Japanese meal presented in a lacquered box with a balanced assortment of fresh, thoughtfully crafted dishes.

造り、取肴、天麩羅、小鉢、煮物、茶碗蒸し、御飯、味噌汁、水物

Sashimi, Grilled Dish, Tempura, Small Side Dish, Simmered Dish, Chawanmushi, Rice, Miso Soup, and Dessert

ミニ丼とさぬきうどんセット

Small Rice Dish and Mini Sanuki Udon Set

以下より 1 つお選びください。

Your choice of one rice dish below

天丼	Tempura Seafood and Vegetables – <i>Tendon</i>	840
親子丼	Chicken and Egg – <i>Oyakodon</i>	840
かつ丼	Tonkatsu Pork Cutlets – <i>Katsudon</i>	840
豚丼	Thinly Sliced Pork and Onions – <i>Butadon</i>	840
うな丼	Grilled Freshwater Eel – <i>Unagidon</i>	1240
牛丼	Thinly Sliced Beef and Onions – <i>Gyudon</i>	1,740

稲庭うどんへの変更は、追加で 100 ペソいただきます。

An additional 100 pesos will be charged for changing to thin *Inaniwa udon* noodles.

仕入れによりメニューと異なることがあります。食物アレルギーのある方は、スタッフにお伝えください。

すべての表示価格はフィリピンペソであり、VAT 税および 10% のサービス料政府税が含まれています。

Ingredients may vary according to the daily market availability. Please advise our Service Staff if you are allergic to any of our menu's ingredients.

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刺身

Sashimi

刺身 3 種盛り

1,600

Three Kinds Sashimi

以下の * 印の中から、好きな 3 種をお選びください。

Select 3 items from the options marked with a single * below.

刺身 5 種盛り

3,300

Five Kinds Sashimi

以下の * 印および ** 印の中から、好きな 5 種をお選びください。

Select 5 items from the options marked with a single * and double ** below.

* サーモン	Salmon	600
* トロ	Tuna – <i>Toro</i>	2,000
* 赤身	Tuna – <i>Akami</i>	1,000
* 鯛	Sea Bream - <i>Tai</i>	760
* 平目	Halibut - <i>Hirame</i>	1,180
* ハマチ	Yellowtail - <i>Hamachi</i>	850
* シマアジ	Striped Jack - <i>Shimaaji</i>	1,400
* 帆立貝	Scallop - <i>Hotatē</i>	900
** 雲丹	Sea Urchin - <i>Uni</i>	M/P
** いくら	Salmon Roe - <i>Ikura</i>	1,000
** 赤貝	Ark Shell - <i>Akagai</i>	M/P
大トロ	Tuna – <i>Otoro</i>	2,500
牡蠣	Oyster - <i>Kaki</i>	M/P
キャビア	Caviar	M/P
ミル貝	Geoduck Clam - <i>Mirugai</i>	M/P
ボタン海老	Botan Shrimp	M/P
伊勢海老	Red Lobster – <i>Ise Ebi</i>	2,200
毛蟹	Horsehair Crab - <i>Kegani</i>	16,000
アワビ	Abalone – <i>Awabi</i> (Half/ Whole)	7,000/13,500
旬のもの	Seasonal Catch	M/P

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天麩羅

Tempura

天麩羅盛り合わせ 竹 850

Take Assorted Tempura

2 Pieces of Shrimp, Whiting Fish, Squid, and Three Kinds of Vegetables

天麩羅盛り合わせ 松 1,450

Matsu Assorted Tempura

3 Pieces of Shrimp, Whiting Fish, Squid, and Seven Kinds of Vegetables

野菜天麩羅盛り合わせ 720

Yasai Tempura

Assorted vegetable

単品

Single Item Tempura

海老	Prawn	180
イカ	Squid	330
キス	Whiting Fish	160
薩摩芋	Sweet Potato	200
小茄子	Baby Eggplant	110
しし唐	Shishito Green Pepper	40
舞茸	Maitake Mushroom	110
椎茸	Shiitake Mushroom	130
蓮根	Lotus Root	160
南瓜	Pumpkin	120
春菊	Chrysanthemum Greens	130
旬のお野菜	Seasonal Harvest	M/P

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御飯

Rice

親子丼 600

Oyakodon

Chicken and egg simmered together with onions.

天丼 860

Tendon

Assorted tempura topped with a light savory sauce.

黒豚丼と温泉卵 900

Butadon

Thin slices of *kurobuta* pork cooked in light soy sauce. Served with poached egg.

かつ丼 900

Katsudon

Tonkatsu pork cutlet simmered with egg and onions.

サーモンいくら丼 1,500

Salmon-Ikura Don

Thinly sliced fresh salmon and salmon roe

鰻丼 1,850

Unadon

Grilled freshwater eel glazed with a rich, sweet soy-based sauce

牛丼と温泉卵 2,800

Gyudon

Thin slices *wagyu* beef cooked in a light soy sauce. Served with poached egg.

おにぎり 230/ Each

Onigiri

Classic Japanese rice balls filled with delicious ingredients, wrapped in nori.

梅	Salted Plum - <i>Ume</i>
鮭	Grilled Salmon - <i>Shaké</i>
昆布	Simmered Kelp - <i>Kombu</i>
たぬき	Seasoned Tempura Bits - <i>Tanuki</i>
明太子	Spicy Marinated Cod Roe - <i>Mentaiko</i>

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麺類

Noodle

きつねうどん 760

Kitsune Sanuki Udon

Thick udon noodles in a light broth, topped with sweet, simmered deep fried tofu - *aburaage*.

かき揚げうどん 850

Kakiage Sanuki Udon

Thick udon noodles in a light broth, topped with a crispy mixed vegetable and seafood tempura fritter - *kakiage*.

うめとろろ若布うどん 880

Ume, Tororo, and Wakame Sanuki Udon

Thick udon noodles in a light broth topped with pickled plum, grated yam, and seaweed.

天麩羅うどん 1,050

Tempura Sanuki Udon

Thick udon noodles in a light broth, served with assorted tempura on the side.

和牛うどん 1,800

Wagyu Sanuki Udon

Thick udon noodles in a light broth, topped with tender slices of Wagyu beef.

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水物

Dessert

ほうじ茶プリン 170

Hōji Tea Pudding

Creamy pudding infused with roasted aroma of *hōjicha* tea.

ホワイトコーヒープリン 170

White Coffee Pudding

A light, silky pudding with a mellow, aromatic white coffee flavor.

日本産 季節の果物 M/P

Seasonal Japanese Fruits

An assortment of fresh seasonal fruits.

アイスクリーム 170

Homemade Ice Cream

バニラ

Vanilla

抹茶

Matcha

黒糖

Kokutō - Okinawan brown sugar

クルミ

Walnut

ハニー ヨーグルト

Honey Yogurt

きな粉

Kinako - roasted soybean flour

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