



Okada Green Heart: Your Food is Sustainably Made

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At Okada Manila, we're committed to serving food that's both exceptional and responsible. Through our Okada Green Heart program, we prioritize fresh, sustainably sourced ingredients in every dish. Most of the produce we use is locally grown in the Philippines, and we partner with local farmers to offer a growing selection of plant-based dishes across our restaurants.

We also focus on responsibly sourced seafood and ensure that our eggs and meats come from cruelty-free environments.

Our commitment extends beyond food. We've reduced plastic use, eliminating stirrers and straws, and actively participate in food rescue programs to reduce waste and help fight hunger in nearby communities. Additionally, we upcycle materials to further minimize our environmental impact.

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

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



런치 세트 메뉴

Lunch Set Menu

이치주산사이 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.

사시미, 덴푸라, 삼겹살 무조림, 공기밥, 미소시루, 디저트

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

쇼카도 벤토 2,850

Shōkadō Bentō

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

사시미, 덴푸라, 삼겹살 무조림, 공기밥, 미소시루, 디저트

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

미니 덮밥과 사누키 우동 세트

Small Rice Dish and Mini Sanuki Udon Set

아래에서 하나를 선택해 주세요.

Your choice of one rice dish below

덴동	Tempura Seafood and Vegetables – <i>Tendon</i>	840
오야코동	Chicken and Egg – <i>Oyakodon</i>	840
가츠동	Tonkatsu Pork Cutlets – <i>Katsudon</i>	840
부타동	Thinly Sliced Pork and Onions – <i>Butadon</i>	840
장어 덮밥	Gilled Freshwater Eel – <i>Unagidon</i>	1,240
규동	Thinly Sliced Beef and Onions – <i>Gyudon</i>	1,740

이나니와 우동으로 변경 시, 추가 요금 100페소가 발생합니다.

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

음식 알레르기 또는 식이 제한이 있으신 경우 당사 서비스 직원에게 알려주시기 바랍니다

모든 가격은 PHP 로 표시되며, 부가세, 10% 서비스 요금 및 지방 정부 세금이 모두 포함돼 있습니다.

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사시미 Sashimi

주방장이 엄선한 3가지의 사시미
Three Kinds Sashimi

1,600

아래 *표시된 것 중에서, 좋아하시는 3가지를 선택해 주세요.
Select 3 items from the options marked with a single * below.

주방장이 엄선한 5가지의 사시미
Five Kinds Sashimi

3,300

아래 *표시 및 **표시된 것 중에서, 좋아하시는 5가지를 선택해 주세요.
Select 5 items from the options marked with a single * and double ** below.

* 연어	Salmon	600
* 참치뱃살	Tuna – <i>Toro</i>	2,000
* 참치적신	Tuna – <i>Akami</i>	1,000
* 도미	Sea Bream - <i>Tai</i>	760
* 광어	Halibut - <i>Hirame</i>	1,180
* 방어	Yellowtail - <i>Hamach</i>	850
* 줄무늬전갱이	Striped Jack - <i>Shimaaji</i>	1,400
* 가리비	Scallop - <i>Hotaté</i>	900
** 성게	Sea Urchin - <i>Uni</i>	M/P
** 연어알	Salmon Roe - <i>Ikura</i>	1,000
** 피조개	Ark Shell - <i>Akagai</i>	M/P
대토로	Tuna – <i>Otoro</i>	2,500
굴	Oyster - <i>Kaki</i>	M/P
캐비어	Caviar	M/P
꼬끼리 조개	Geoduck Clam - <i>Mirugai</i>	M/P
도화새우	Botan Shrimp	M/P
닭새우	Red Lobster – <i>Ise Ebi</i>	2,200
털게	Horsehair Crab - <i>Kegani</i>	16,000
전복	Abalone – <i>Awabi</i> (Half/ Whole)	7,000/ 13,500
제철 음식	Seasonal Catch	M/P

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덴푸라 Tempura

덴푸라 모리아와세 – 타케 (竹) 850
Take Assorted Tempura
 2 Pieces of Shrimp, Whiting Fish, Squid, and Three Kinds of Vegetables

덴푸라 모리아와세 – 마쓰 (松) 1,450
Matsu Assorted Tempura
 3 Pieces of Shrimp, Whiting Fish, Squid, and Seven Kinds of Vegetables

채소 덴푸라 720
Yasai Tempura
 Assorted vegetable

덴푸라 단품 Single Item Tempura

새우	Prawn	180
오징어	Squid	330
보리멸	Whiting Fish	160
고구마	Sweet Potato	200
애가지	Baby Eggplant	110
시시토 고추	Shishito Green Pepper	40
앞새버섯	Maitake Mushroom	110
표고버섯	Shiitake Mushroom	130
연근	Lotus Root	160
단호박	Pumpkin	120
쑥갓	Chrysanthemum Greens	130
제철 야채	Seasonal Harvest	M/P

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공기밥

Rice

오야코동 600
Oyakodon
Chicken and egg simmered together with onions.

텐동 860
Tendon
Assorted tempura topped with a light savory sauce.

흑돼지 덮밥과 온천 계란 900
Butadon
Thin slices of *kurobuta* pork cooked in light soy sauce. Served with poached egg.

가츠동 900
Katsudon
Tonkatsu pork cutlet simmered with egg and onions.

연어와 연어알 덮밥 1,500
Salmon-Ikura Don
Thinly sliced fresh salmon and salmon roe.

장어 덮밥 1,850
Unadon
Grilled freshwater eel glazed with a rich, sweet soy-based sauce.

소고기 덮밥과 온천 계란 2,800
Gyudon
Thin slices *wagyu* beef cooked in a light soy sauce. Served with poached egg.

주먹밥 230/ Each
Onigiri
Classic Japanese rice balls filled with delicious ingredients, wrapped in nori.

매실	Salted Plum - <i>Ume</i>
연어	Grilled Salmon - <i>Shaké</i>
다시마	Simmered Kelp - <i>Kombu</i>
너구리	Seasoned Tempura Bits - <i>Tanuki</i>
명란	Spicy Marinated Cod Roe - <i>Mentaiko</i>

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면 요리

Noodle

유부우동 760

Kitsune Sanuki Udon

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

가키아게 우동 850

Kakiage Sanuki Udon

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

매실, 참마, 미역 우동 880

Ume, Tororo, and Wakame Sanuki Udon

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

튀김 우동 1,050

Tempura Sanuki Udon

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

와규 우동 1,800

Wagyu Sanuki Udon

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

이나니와 우동으로 변경 시 추가 150페소가 부과됩니다.

An additional 150 pesos will be charged for changing to thin Inaniwa udon noodles.

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디저트

Dessert

호지차 푸딩 170
Hōji Tea Pudding
Creamy pudding infused with roasted aroma of hōjicha tea.

커피푸딩 170
White Coffee Pudding
A light, silky pudding with a mellow, aromatic white coffee flavor.

말차 치즈케이크 480
Matcha Cheesecake
Rich cheesecake served with green tea matcha sauce.

말차 시폰 케이크와 화이트 초콜릿 가토 쇼콜라 580
Matcha Chiffon Cake and White Chocolate Gateau
Chiffon cake infused with premium matcha, served alongside a rich, moist gateau au chocolat made with white chocolate.

과일 M/P
Seasonal Japanese Fruits
An assortment of fresh seasonal fruits.

아이스크림 170
House made Ice Cream

바닐라	Vanilla
녹차	Matcha
오키나와 모스코바도 설탕	<i>Kokutō</i> - Okinawan brown sugar
호두	Walnut
허니 요거트	Honey Yogurt
콩가루	<i>Kinako</i> - Roasted soybean flour

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