



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.



厨师发办

Omakase Dinner Course

关于无菜单料理

如需享用无菜单料理，请提前一天预约。

※每周三不接受无菜单料理的预约。

无菜单料理预算为 **12,000** 比索。

如有特别需求，请在预约时告知，本店将尽力配合。

电话号码：+632 8555 5799

电子邮件：Kappou.Yoshi@okadamanila.com

Omakase is a Japanese term that translates to “I leave it up to you,” reflecting a dining experience where guests entrust the chef to create a personalized menu.

In Japanese cuisine, *omakase* allows the chef to select and prepare dishes using the finest seasonal ingredients—often featuring items not found on the regular menu.

At Kappou YOSHI, omakase is served exclusively as a **dinner course**. It includes an appetizer, soup, sashimi, a variety of main dishes prepared with different cooking techniques and proteins, rice or noodles, and dessert.

The **Omakase Dinner Course** is **offered at PHP 12,000 nett per person** and requires a minimum of one-day advance reservation. When booking, we encourage you to share your dietary preferences or any ingredients you need to avoid due to allergies or restrictions. Please note that the omakase course is **not available every Wednesday and Thursday**.

To reserve your omakase experience, please contact us at +632 8555 5799 or Kappou.Yoshi@okadamanila.com.

食材可能会根据每日市场供应情况进行调整。如您对菜单中的任何食材过敏，请提前告知服务人员。

所有价格以菲律宾比索计价，已包含增值税、10%服务费及地方政府税。

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前菜拼盘 Starter Set

前菜套餐是从主厨的招牌套餐菜单中精心挑选的菜品组合，采用当季日本食材，每月更换内容，展现时令风味。

套餐由三道菜组成：前菜、高汤清汤以及刺身。推荐给已决定主菜，但在主菜前先来些轻食的顾客。

此外，这份套餐也适合想要轻盈但又有满足感晚餐的客人，并且与本店引以为傲的品酒组合非常好的搭配。

前菜套餐为单人份，价格为 **4,000 比索**。

如需更多详情，欢迎随时向工作人员咨询。

The Starter Set features a thoughtfully curated **selection of dishes from the Chef's Signature Set Menu**, with offerings that change monthly to highlight the finest seasonal Japanese ingredients.

This set includes an appetizer, soup, and sashimi, making it ideal for guests who have decided on their main dish but are still considering what to enjoy beforehand.

It is also well-suited for those seeking a light yet satisfying dinner and pairs exceptionally well with our carefully selected sake tasting flight—*kikisake*.

The Starter Set is designed for one serving and is priced at PHP 4,000 nett.

For more information, please feel free to ask our staff.

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前菜 Appetizer

凉拌豆腐 Housemade Tofu Chilled tofu served grated ginger.	320
水云醋 Mozuku-su Thin, delicate seaweed served in a light, tangy vinegar dressing.	460
胡麻凉拌 Goma-ae Blanched shimp, cuttlefish, and vegetables tossed in a sweet and savory sesame sauce.	500
鳗鱼黄瓜醋 Uzaku Grilled eel and cucumber in a light, refreshing vinegar dressing.	750
南蛮渍 Nanbanzuke Deep-fried fish marinated in a sweet and tangy vinegar sauce.	750

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前菜 Appetizer

醋拌梭子蟹 Swimming Crab Vinaigrette Boiled crab served called with vinegar sauce.	1,450
烤鲍鱼配鲍肝酱 Abalone and Abalone Liver Sauce Simmered abalone served with a rich, umami-packed liver sauce.	2,600
高汤玉子烧 Dashimaki Tamago Japanese rolled omelet seasoned with dashi.	550
茶碗蒸 Chawanmushi Savory steamed egg custard, gently flavored with dashi.	550
扬出豆腐 Agédashi Tofu Deep-fried tofu in a warm dashi-based broth.	680
照烧鹅肝 Foie Gras Teriyaki Pan-seared foie gras glazed with teriyaki sauce with mashed potato and egg foam.	2,200

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沙拉 Salad

烟熏三文鱼沙拉 Smoked Salmon Salad Fresh greens topped with smoked salmon, and cream cheese	580
田园沙拉 Garden Salad Mixed seasonal greens with original carrot dressing	650
自制豆腐水菜沙拉 Mizuna and Homemade Tofu Salad Salad with tofu and dried young sardines.	1,050
白萝卜沙拉 Daikon Salad Fresh julienned daikon radish salad with refreshing dressing.	1,250
和牛沙拉 Salad Salad topped with slices of premium roasted Wagyu beef.	1,450

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汤品 Soup

赤味噌汤 Akadashi Soup Rich red miso soup with tofu and seaweed.	140
赤味噌湯配水波蛋 Gyoku Aka Poached egg in red miso soup.	180
土瓶蒸 Dobinmushi Light seafood and mushroom broth steamed in a teapot.	900
和牛肉汤 Wagyu Soup Light dashi soup with tender slices of Wagyu beef and leeks.	950
时令鱼一番高汤 Ichiban Dashi Soup Clear soup made from premium first-brew dashi featuring seasonal fish.	980
蟹肉海藻汤 Crab and Seaweed Soup Delicate broth with crabmeat and seaweed.	1,000

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刺身 Sashimi

精选 3 色刺身 1.600
Three Kinds Sashimi

请从以下有 * 号的项目中选择 3 项。
Select 3 items from the options marked with a single * below.

精选 5 色刺身 3,300
Five Kinds Sashimi

请从以下有 * 号及 ** 号的项目中选择 5 项。
Select 5 items from the options marked with a single * and double ** below.

* 三文鱼	Salmon	600
* 吞拿鱼腩(拖罗)	Tuna – <i>Toro</i>	2,000
* 吞拿鱼	Tuna – <i>Akami</i>	1,000
* 鲷鱼	Sea Bream - <i>Tai</i>	760
* 比目鱼	Halibut - <i>Hirame</i>	1,180
* 油甘鱼	Yellowtail - <i>Hamach</i>	850
* 深海池鱼	Striped Jack - <i>Shimaaji</i>	1,400
* 帆立贝	Scallop - <i>Hotaté</i>	900
** 海胆	Sea Urchin - <i>Uni</i>	M/P
** 三文鱼籽	Salmon Roe - <i>Ikura</i>	1,000
** 赤贝	Ark Shell - <i>Akagai</i>	M/P
吞拿鱼大腹 (大拖罗)	Tuna – <i>Otoro</i>	2,500
牡蛎	Oyster - <i>Kaki</i>	M/P
鱼子酱	Caviar	M/P
象拔蚌	Geoduck Clam - <i>Mirugai</i>	M/P
牡丹虾	Botan Shrimp	M/P
伊势龙虾	Red Lobster – <i>Ise Ebi</i>	2,200
毛蟹	Horsehair Crab - <i>Kegani</i>	16,000
鲍鱼	Abalone – <i>Awabi</i> (Half/ Whole)	7,000/ 13,500
当季食材	Seasonal Catch	M/P

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天妇罗 Tempura

天妇罗拼盘 竹 850
Take Assorted Tempura
2 Pieces of Shrimp, Whiting Fish, Squid, and Three Kinds of Vegetables

天妇罗拼盘 松 1,450
Matsu Assorted Tempura
3 Pieces of Shrimp, Whiting Fish, Squid, and Seven Kinds of Vegetables

蔬菜天妇罗 720
Yasai Tempura
Assorted vegetable

单品 Single Item Tempura

虾	Prawn	180
鱿鱼	Squid	330
鳕鱼	Whiting Fish	160
红薯	Sweet Potato	200
小茄子	Baby Eggplant	110
狮子唐辛子青椒	Shishito Green Pepper	40
舞茸	Maitake Mushroom	110
香菇	Shiitake Mushroom	130
莲藕	Lotus Root	160
南瓜	Pumpkin	120
茼蒿	Chrysanthemum Greens	130
当季蔬菜	Seasonal Harvest	M/P

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主菜

Main Dish

炭烧鸭子配鹅肝 Charcoal-Grilled Duck Meat and Foie Gras Rich grilled duck meat paired with seared mouth melting foie gras	3,000
炭烧和牛排 Charcoal-Grilled Wagyu Steak Wagyu beef grilled over charcoal served with Japanese vegetables.	4,000
炭烧和牛配海胆 Charcoal-Grilled Wagyu with Uni Grilled Wagyu beef topped with fresh sea urchin.	4,750
照烧银鳕鱼 Gindara Teriyaki Grilled black cod glazed with house-made teriyaki sauce.	1,900
蒲烧国内产鳗鱼 Local Unagi Kabayaki Grilled freshwater eel glazed with sweet soy sauce.	1,980
蒲烧日本产鳗鱼 Japanese Unagi Kabayaki Premium Japanese freshwater eel, charcoal-grilled with tare sauce.	3,200

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主菜

Main Dish

山椒烤鰹鱼 Grilled Buri with Sansho Grilled Yellowtail seasoned with aromatic Japanese pepper	1,700
炭烧伊势龙虾及海胆 Grilled Red Lobster with Uni Grilled red lobster topped with fresh sea urchin served with Japanese vegetables	2,800
照烧鸡肉 Chicken Teriyaki Grilled chicken glazed with sweet soy-based teriyaki sauce	1,280
笼蒸黑豚肉及时令蔬菜 Kurobuta Pork and Vegetable Seiro Mushi Steamed black pork and fresh vegetables in a wooden steamer	1,700
和牛寿喜烧 Wagyu Sukini Simmered Wagyu beef in a sweet-savory sukiyaki sauce	2,000
焗烤帆立贝及梭子蟹 Scallop & Swimming Crab Gratin Creamy baked scallop and swimming crab in a Japanese-style gratin	2,750

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釜饭

Clay Pot Rice

Traditional Japanese rice claypot cooked with dashi and assorted ingredients.
Good for two to share, served with akadashi miso soup.

鸡肉牛蒡饭 Chicken and Burdock Rice	1,500
伊势龙虾饭 Red Lobster Rice	2,700
松露饭 Truffle Rice	3,000
和牛饭 Wagyu Rice	3,800
三文鱼籽饭 Salmon Roe Rice	3,900
海胆饭 Sea Urchin Rice	4,500
毛蟹饭 Hairy Crab Rice	7,200

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米饭,面条

Rice and Noodle

牛肉盖饭配温泉蛋 2,800

Gyudon

Thinly sliced wagyu beef simmered in a mild soy-based sauce.
Served with poached egg, and akadashi miso soup.

烤鳗鱼盖饭配赤味噌汤 1,850

Unadon

Locally caught eel grilled and glazed with a rich, sweet soy-based sauce.
Served with akadashi miso soup

日本产鳗鱼盖饭配赤味噌汤 3,300

Japanese Eel Unadon

Grilled Japanese eel glazed with a rich, sweet soy-based sauce.
Served with akadashi miso soup.

梅子山药泥裙带菜乌冬面 880

Ume, Tororo, and Wakame Sanuki Udon

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

天妇罗乌冬面 1,050

Tempura Sanuki Udon

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

和牛乌冬面 1,800

Wagyu Sanuki Udon

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

另加 150 比索可升级为稻庭乌冬。

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

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甜品

Dessert

焙茶布丁 Hōji Tea Pudding Creamy pudding infused with roasted aroma of hōjicha tea.	170
白咖啡布丁 White Coffee Pudding A light, silky pudding with a mellow, aromatic white coffee flavor.	170
抹茶芝士蛋糕 Matcha Cheesecake Rich cheesecake served with green tea matcha sauce.	480
抹茶戚风蛋糕及白巧克力蛋糕 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.	580
日本时令水果 Seasonal Japanese Fruits An assortment of fresh seasonal fruits.	M/P
自家製冰淇淋 House made Ice Cream	170
香草	Vanilla
抹茶	Matcha
冲绳(黑糖)	Kokutō - Okinawan brown sugar
核桃	Walnut
蜂蜜酸奶	Honey Yogurt
黄豆粉	Kinako - Roasted soybean flour

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