



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.



お任せコース Omakase Dinner Course

おまかせコースについてのご案内

おまかせコースをご希望のお客様は、前日までのご予約をお願いいたします。
※毎週水曜日はおまかせコースの予約を受け付けておりません。
ご予算に関しましては、**12,000** ペソとなっております。
ご要望がございましたら、ご予約の際にご相談ください。

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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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スターターセット

Starter Set

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スターターセットは、シェフのシグネチャーセットメニューから厳選された料理をお楽しみいただける内容で、旬の日本食材を生かした月替わりの構成となっております。

先付・お吸い物・お造りの三品で構成されており、メイン料理はお決まりでも、その前に何か軽く召し上がりたいというお客様におすすめ致します。

また、軽めながら満足感のあるディナーをお求めのお客様にもおすすめで、当店自慢の利き酒セットとの相性も抜群です。

スターターセットはお一人様用で、料金は 4,000 ペソとなっております。

詳しくはスタッフまでお気軽にお尋ねください。

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

冷奴 Housemade Tofu Chilled tofu served grated ginger.	320
もずく酢 Mozuku-su Thin, delicate seaweed served in a light, tangy vinegar dressing.	460
胡麻和え Goma-ae Blanched shimp, cuttlefish, and vegetables tossed in a sweet and savory sesame sauce.	500
うざく Uzaku Grilled eel and cucumber in a light, refreshing vinegar dressing.	750
南蛮漬け Nanbanzuke Deep-fried fish marinated in a sweet and tangy vinegar sauce.	750

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先附 Appetizer

ワタリガニのカニ酢 Swimming Crab Vinaigrette Boiled crab served called with vinegar sauce.	1,450
焚きアワビと肝ソース Abalone and Abalone Liver Sauce Simmered abalone served with a rich, umami-packed liver sauce.	2,600
出汁巻き玉子 Dashimaki Tamago Japanese rolled omelet seasoned with dashi.	550
茶碗蒸し Chawanmushi Savory steamed egg custard, gently flavored with dashi.	550
揚げ出し豆腐 Agédashi Tofu Deep-fried tofu in a warm dashi-based broth.	680
フォアグラてりやき Foie Gras Teriyaki Pan-seared foie gras glazed with teriyaki sauce with mashed potato and egg foam.	2,200

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サラダ Salad

スモークサーモンサラダ Smoked Salmon Salad Fresh greens topped with smoked salmon, and cream cheese	580
ガーデンサラダ Garden Salad Mixed seasonal greens with original carrot dressing	650
水菜と自家製豆腐のサラダ Mizuna and Homemade Tofu Salad Salad with tofu and dried young sardines.	1,050
大根サラダ Daikon Salad Fresh julienned daikon radish salad with refreshing dressing.	1,250
和牛サラダ Salad Salad topped with slices of premium roasted Wagyu beef.	1,450

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汁物 Soup

赤だし Akadashi Soup Rich red miso soup with tofu and seaweed.	140
玉赤 Gyoku Aka Poached egg in red miso soup.	180
土瓶蒸し Dobinmushi Light seafood and mushroom broth steamed in a teapot.	900
和牛 肉吸い Wagyu Soup Light dashi soup with tender slices of Wagyu beef and leeks.	950
季節の魚と一番出汁のお吸い物 Ichiban Dashi Soup Clear soup made from premium first-brew dashi featuring seasonal fish.	980
カニと海藻のスープ Crab and Seaweed Soup Delicate broth with crabmeat and seaweed.	1,000

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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>Hamach</i>	850
* シマアジ	Striped Jack - <i>Shimaaji</i>	1,400
* 帆立貝	Scallop - <i>Hotaté</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
ボタン海老	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

单品 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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メイン

Main Dish

合鴨炭火焼きとフォアグラ Charcoal-Grilled Duck Meat and Foie Gras Rich grilled duck meat paired with seared mouth melting foie gras	3,000
炭火焼き和牛ステーキ Charcoal-Grilled Wagyu Steak Wagyu beef grilled over charcoal served with Japanese vegetables.	4,000
和牛炭火焼きウニのせ Charcoal-Grilled Wagyu with Uni Grilled Wagyu beef topped with fresh sea urchin.	4,750
ギンダラてりやき Gindara Teriyaki Grilled black cod glazed with house-made teriyaki sauce.	1,900
鰻かば焼き ローカル Local Unagi Kabayaki Grilled freshwater eel glazed with sweet soy sauce.	1,980
国産鰻かば焼き Japanese Unagi Kabayaki Premium Japanese freshwater eel, charcoal-grilled with tare sauce.	3,200

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メイン

Main Dish

ブリ山椒焼 Grilled Buri with Sansho Grilled Yellowtail seasoned with aromatic Japanese pepper	1,700
伊勢海老ウニ焼き Grilled Red Lobster with Uni Grilled red lobster topped with fresh sea urchin served with Japanese vegetables	2,800
鶏照り焼き Chicken Teriyaki Grilled chicken glazed with sweet soy-based teriyaki sauce	1,280
黒豚と野菜のセイロ蒸し Kurobuta Pork and Vegetable Seiro Mushi Steamed black pork and fresh vegetables in a wooden steamer	1,700
和牛すき煮 Wagyu Sukini Simmered Wagyu beef in a sweet-savory sukiyaki sauce	2,000
帆立貝とワタリガニのグラタン Scallop & Swimming Crab Gratin Creamy baked scallop and swimming crab in a Japanese-style gratin	2,750

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釜飯

Clay Pot Rice

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

鶏牛蒡ご飯 Chicken and Burdock Rice	1,500
伊勢海老ご飯 Red Lobster Rice	2,700
トリュフご飯 Truffle Rice	3,000
和牛ご飯 Wagyu Rice	3,800
イクラご飯 Salmon Roe Rice	3,900
雲丹ご飯 Sea Urchin Rice	4,500
毛蟹ご飯 Hairy Crab Rice	7,200

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御飯・麺類

Rice and Noodle

牛丼温玉のせ 2,800

Gyudon

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

うな丼と赤だし 1,850

Unadon

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

国産ウナギの丼と赤だし 3,300

Japanese Eel Unadon

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

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

天ぷらうどん 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.

稲庭うどんへの変更は、追加で 150 ペソいただきます。

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

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水物

Dessert

ほうじ茶プリン 170 170

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.

抹茶チーズケーキ 480

Matcha Cheesecake

Rich cheesecake served with green tea matcha sauce.

抹茶のシフォンケーキとホワイトチョコレートのガトーショコラ 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.

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

House made 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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