



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.



오마카세 코스

Omakase Dinner Course

오마카세 코스 안내

오마카세 코스를 원하시는 고객님께서서는 전날까지 예약해 주시기 바랍니다.

※매주 수요일과 목요일은 오마카세 코스 예약을 받지 않습니다.

인당 코스가격은 12,000 페소입니다

요청 사항이 있으신 경우, 예약 시에 미리 말씀해 주세요.

전화번호: +632 8555 5799

이메일: 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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스타터 세트 안내

Starter Set

스타터 세트는 셰프의 시그니처 코스 중에서 엄선한 요리를 즐기실 수 있는 구성으로, 제철 일본 식재료를 살린 월별 메뉴로 제공됩니다.

전채요리(前菜), 맑은 국물(お吸い物), 사시미(お造り)의 세 가지 요리로 구성되어 있으며, 메인 요리를 드시기 전에 가볍게 식사를 원하시는 분들께 추천드립니다.

또한, 식사는 가볍게 하면서도 만족스러운 저녁을 원하시는 고객님의나, 저희 자랑인 사케 페어링 세트와 함께 즐기기에 매우 잘 어울립니다.

스타터 세트는 1인 기준이며, 가격은 **4,000** 페소입니다.

자세한 내용은 직원에게 편하게 문의해 주세요.

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

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전채요리

Appetizer

차가운 두부 Housemade Tofu Chilled tofu served grated ginger.	320
모즈쿠 초무침 Mozuku-su Thin, delicate seaweed served in a light, tangy vinegar dressing.	460
참깨 무침 Goma-ae Blanched shimp, cuttlefish, and vegetables tossed in a sweet and savory sesame sauce.	500
장어와 오이 초무침 Uzaku Grilled eel and cucumber in a light, refreshing vinegar dressing.	750
난반즈케 Nanbanzuke Deep-fried fish marinated in a sweet and tangy vinegar sauce.	750

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전채요리

Appetizer

꽃게 초무침 Swimming Crab Vinaigrette Boiled crab served called with vinegar sauce.	1,450
전복 조림과 간 소스 Abalone and Abalone Liver Sauce Simmered abalone served with a rich, umami-packed liver sauce.	2,600
다시마키 타마고 Dashimaki Tamago Japanese rolled omelet seasoned with dashi.	550
자완무시 Chawanmushi Savory steamed egg custard, gently flavored with dashi.	550
아게다시 두부 Agédashi Tofu Deep-fried tofu in a warm dashi-based broth.	680
푸아그라 데리야키 Foie Gras Teriyaki Pan-seared foie gras glazed with teriyaki sauce with mashed potato and egg foam.	2,200

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샐러드 Salad

훈제 연어 샐러드 Smoked Salmon Salad Fresh greens topped with smoked salmon, and cream cheese	580
가든 샐러드 Garden Salad Mixed seasonal greens with original carrot dressing	650
미즈나와 직접 만든 두부 샐러드 Mizuna and Homemade Tofu Salad Salad with tofu and dried young sardines.	1,050
무 샐러드 Daikon Salad Fresh julienned daikon radish salad with refreshing dressing.	1,250
와규 샐러드 Salad Salad topped with slices of premium roasted Wagyu beef.	1,450

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국물 요리

Soup

아카다시 된장국 Akadashi Soup Rich red miso soup with tofu and seaweed.	140
계란 아카다시 된장국 Gyoku Aka Poached egg in red miso soup.	180
도빈무시 Dobinmushi Light seafood and mushroom broth steamed in a teapot.	900
와규 맑은국 Wagyu Soup Light dashi soup with tender slices of Wagyu beef and leeks.	950
제철 생선과 일번 다시 맑은국 Ichiban Dashi Soup Clear soup made from premium first-brew dashi featuring seasonal fish.	980
게와 해조류 스프 Crab and Seaweed Soup Delicate broth with crabmeat and seaweed.	1,000

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사시미 Sashimi

주방장이 엄선한 3 가지의 사시미
Three Kinds Sashimi

1,600

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

주방장이 엄선한 5 가지의 사시미
Five Kinds Sashimi

3,300

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

* 연어	Salmon	600
* 참치벡살	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
참치는 버섯	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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주요리

Main Dish

오리 숯불구이와 푸아그라 Charcoal-Grilled Duck Meat and Foie Gras Rich grilled duck meat paired with seared mouth melting foie gras	3,000
와규 숯불 스테이크 Charcoal-Grilled Wagyu Steak Wagyu beef grilled over charcoal served with Japanese vegetables.	4,000
성게를 올린 와규 숯불구이 Charcoal-Grilled Wagyu with Uni Grilled Wagyu beef topped with fresh sea urchin.	4,750
은대구 데리야키 Gindara Teriyaki Grilled black cod glazed with house-made teriyaki sauce.	1,900
국내산 장어 가바야키 Local Unagi Kabayaki Grilled freshwater eel glazed with sweet soy sauce.	1,980
일본산 장어 가바야키 Japanese Unagi Kabayaki Premium Japanese freshwater eel, charcoal-grilled with tare sauce.	3,200

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주요리

Main Dish

방어 산쇼 구이 Grilled Buri with Sansho Grilled Yellowtail seasoned with aromatic Japanese pepper	1,700
이세에비 성게 구이 Grilled Red Lobster with Uni Grilled red lobster topped with fresh sea urchin served with Japanese vegetables	2,800
닭고기 데리야키 Chicken Teriyaki Grilled chicken glazed with sweet soy-based teriyaki sauce	1,280
흑돼지와 야채 세이로 찜 Kurobuta Pork and Vegetable Seiro Mushi Steamed black pork and fresh vegetables in a wooden steamer	1,700
와규 스키야키 조림 Wagyu Sukini Simmered Wagyu beef in a sweet-savory sukiyaki sauce	2,000
가리비와 꽃게 그라탱 Scallop & Swimming Crab Gratin Creamy baked scallop and swimming crab in a Japanese-style gratin	2,750

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가마메시 Clay Pot Rice

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

치킨에 우엉을 밥 Chicken and Burdock Rice	1,500
랍스터를 곁들인 밥 Red Lobster Rice	2,700
송로버섯을 곁들인 밥 Truffle Rice	3,000
와규 덮밥 Wagyu Rice	3,800
연어알을 곁들인 밥 Salmon Roe Rice	3,900
성게를 곁들인 밥 Sea Urchin Rice	4,500
게살 밥 Hairy Crab Rice	7,200

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밥과 면

Rice and Noodle

소고기 덮밥과 온천 계란 2,800

Gyudon

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

장어 덮밥 1,850

Unadon

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

일본산 장어 덮밥과 아카다시 된장국 3,300

Japanese Eel Unadon

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

매실과 톳 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 150 페소가 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	Kokutō - Okinawan brown sugar
호두	Walnut
허니 요거트	Honey Yogurt
콩가루	Kinako - Roasted soybean flour

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