



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.



午市套餐菜单

Lunch Set Menu

一汁三菜
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.

1.750

刺身、天妇罗、白萝卜炖五花肉、米饭、味噌汤、甜点
Sashimi, Tempura, Simmered Pork Belly and Daikon, Rice, Miso Soup, and Dessert

松花堂便当
Shōkadō Bentō

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

2,850

刺身、烤物、天妇罗、小碗料理、炖菜、茶碗蒸、米饭、味噌汤、甜点
Sashimi, Grilled Dish, Tempura, Small Side Dish, Simmered Dish, Chawanmushi, Rice, Miso Soup, and Dessert

迷你盖饭和赞岐乌冬套餐
Small Rice Dish and Mini Sanuki Udon Set

请从以下选项中选择一种：
Your choice of one rice dish below

天妇罗盖饭	Tempura Seafood and Vegetables – <i>Tendon</i>	840
亲子丼	Chicken and Egg – <i>Oyakodon</i>	840
炸猪排盖饭	Tonkatsu Pork Cutlets – <i>Katsudon</i>	840
猪肉盖饭	Thinly Sliced Pork and Onions – <i>Butadon</i>	840
烤鳗鱼盖饭	Gilled Freshwater Eel – <i>Unagidon</i>	1,240
烤鳗鱼盖饭	Thinly Sliced Beef and Onions – <i>Gyudon</i>	1,740

另加 100 比索可升级为稻庭乌冬。
An additional 100 pesos will be charged for changing to thin *Inaniwa udon* noodles.

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。

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.
All prices are in Philippine Peso; inclusive of VAT, 10% service charge, and local government tax.

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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米饭 Rice

親子丼 Oyakodon Chicken and egg simmered together with onions.	600
天妇罗盖饭 Tendon Assorted tempura topped with a light savory sauce.	860
黑豚肉盖饭配温泉蛋 Butadon Thin slices of <i>kurobuta</i> pork cooked in light soy sauce. Served with poached egg.	900
炸猪排盖饭 Katsudon Tonkatsu pork cutlet simmered with egg and onions.	900
三文鱼鱼籽盖饭 Salmon-Ikura Don Thinly sliced fresh salmon and salmon roe.	1,500
烤鳗鱼盖饭 Unadon Grilled freshwater eel glazed with a rich, sweet soy-based sauce.	1,850
牛肉盖饭配温泉蛋 Gyudon Thin slices <i>wagyu</i> beef cooked in a light soy sauce. Served with poached egg.	2,800
饭团 Onigiri Classic Japanese rice balls filled with delicious ingredients, wrapped in nori.	230/ Each
梅子	Salted Plum - <i>Ume</i>
烤三文鱼	Grilled Salmon - <i>Shaké</i>
昆布	Simmered Kelp - <i>Kombu</i>
天妇罗脆花	Seasoned Tempura Bits - <i>Tanuki</i>
明太子	Spicy Marinated Cod Roe - <i>Mentaiko</i>

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面条 Noodle

油豆腐乌冬面 760

Kitsune Sanuki Udon

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

天妇罗蔬菜饼乌冬面 850

Kakiage Sanuki Udon

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

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 170

Kitsune Sanuki Udon

Creamy pudding infused with roasted aroma of hōjicha tea.

白咖啡布丁 170

White Coffee Pudding

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

抹茶芝士蛋糕 480

Matcha Cheesecake

Rich cheesecake served with green tea matcha sauce.

抹茶戚风蛋糕及白巧克力蛋糕 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.

日本时令水果 M/P

Seasonal Japanese Fruits

An assortment of fresh seasonal fruits.

自家製冰淇淋 170

House made Ice Cream

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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