

Inagiku continues to embrace custom and fuses it with modernity - indulging you in an authentic Japanese culinary experience.

The tradition of meticulously preparing each dish is served with strikingly beautiful interiors, melding aesthetic and gastronomic excellence. Under the direction of an award-winning culinary team, discover the art and beauty of Japan reflected in Inagiku's exquisite cuisine.

伝統を守りながら進化してゆく日本料理を提供いたします。
一品一品に心を込め、洗練された料理を追究することで、多くの賛
同を得、各種受賞も得ております。
皆様には、この店で日本料理の美しさと美味しさを再発見して戴け
ましたら嬉しく思います。



JAPANESE RESTAURANT
INAGIKU

懐石

Kaiseki

天扶良懐石

☼ SF Tempura Kaiseki

寿司懐石

SF Sushi Kaiseki

稲ぎく懐石

☼ Inagiku Kaiseki

おまかせ懐石

☼ Omakase Kaiseki

鉄板会席

Teppan-Kaiseki

彩

☼ B SF Irodori (Seafood and U.S. Beef)

萩

SF Hagi (Seafood)

錦

☼ B SF Nishiki (Lobster and U.S. Beef)

月

SF Tsuki (Seafood with Lobster)

霧

☼ B SF Kiri (Lobster and Wagyu Beef)

和牛会席

B SF Wagyu Kaiseki (Lobster and Wagyu Beef)

Set Menu

先付、前菜、刺身、稲ぎく天扶良、
伊勢海老天扶良、食事、甘味

Starter, appetizer, sashimi, lobster,
assorted tempura, shokuji set and dessert 4,200

先付、前菜、煮物、揚物、特選寿司
盛り合わせ、味噌椀、甘味

Starter, appetizer, simmered dish, tempura,
assorted sushi, miso soup and dessert 6,300

先付、前菜、吸物、刺身、焼物、
煮物、揚物、食事、果物、甘味

Starter, appetizer, clear soup, sashimi,
grilled dish, simmered dish, deep-fried dish,
shokuji set and dessert 5,600

先付、前菜、吸物、刺身、焼物、
煮物、揚物、食事、果物、甘味

Starter, appetizer, clear soup, sashimi,
grilled dish, simmered dish,
deep-fried dish, shokuji set and dessert 9,500

Set Menu

先付、前菜、サラダ、海老、帆立、
鮭、米国産牛肉(150g)、
焼野菜、食事、デザート

Starter, appetizer, salad, prawn, scallop,
salmon, U.S. beef (150g), hot vegetables,
shokuji set and dessert 4,400

先付、前菜、サラダ、海老、帆立、
ラプラブ、鮭、銀鱈、焼野菜、
食事、デザート

Starter, appetizer, salad, prawn,
scallop, lapu-lapu, salmon, cod fish
hot vegetables, shokuji set and dessert 3,800

先付、前菜、サラダ、伊勢海老、米国
産ステーキ (150g)、焼野菜、食事
デザート

Starter, appetizer, salad, lobster,
U.S. beef (150g), hot vegetables,
shokuji set and dessert 5,500

先付、前菜、サラダ、伊勢海老、帆立、
鮪ステーキ、焼野菜、食事、デザート

Starter, appetizer, salad, lobster, scallop,
tuna steak, hot vegetables, shokuji set
and dessert 5,200

先付、前菜、サラダ、伊勢海老、
和牛 (100g)、焼野菜、食事、デザート

Starter, appetizer, salad, lobster,
Wagyu beef (100g), hot vegetables,
shokuji set and dessert 6,400

先付、前菜、サラダ、伊勢海老、
和牛 (200g)、焼野菜、食事、デザート

Starter, appetizer, salad, lobster,
Wagyu beef (200g), hot vegetables,
shokuji set and dessert 11,200

☼ Signature dish B Beef SF Shellfish

Prices are in Philippine Peso inclusive of 12% VAT, subject to 10% service charge and applicable government taxes.

前菜珍味

Appetizer

| | | |
|---------------------------------|--|-----|
| 枝豆 GF Edamame | Boiled young soya bean with salt | 250 |
| 焦がし枝豆 Kogashi Edamame | Pan-fried young soya bean with butter and soya sauce | 280 |
| もろ胡瓜 Moro Kyuri | Cucumber with moro-miso | 370 |
| 鰻胡瓜 Unagi Kyuri Maki | Grilled eel wrapped with cucumber | 470 |
| 納豆 Nattoh | Fermented soya beans | 340 |
| 法蓮草胡麻和え 🌿 Horenso Gomaae | Boiled spinach with sesame sauce | 340 |
| 法蓮草お浸し 🌿 Horenso Ohitashi | Boiled spinach with bonito flakes | 280 |
| 焼き茄子胡麻和え 🌿🍷 Yakinasu Goma Ae | Grilled eggplant with sesame sauce | 390 |
| 茄子田楽 Nasu Dengaku | Grilled eggplant with miso paste | 560 |
| 合鴨コース 🍷 Aigamo | Roasted duck Japanese style | 700 |
| 豆腐田楽 Tofu Dengaku | Grilled bean curd with miso paste | 325 |
| もずく酢の物 Mozuku Sunomono | Mozuku seaweed in vinegar sauce | 280 |
| ししゃも GF Shishamo | Grilled capelin fish | 490 |
| 焼き明太子 Yaki Mentaiko | Lightly grilled spicy cod roe | 990 |
| 香の物 Koh No Mono | Japanese pickles | 370 |

刺身

Sashimi

- 刺身盛り合わせ
- ☀ Sashimi Moriawase
- S (小)
- M (中)
- SF L (大)

特選刺身盛り合わせ

- ☀ SF Tokusen Sashimi

刺身 魚三種盛り Sashimi Sakana Santen

スパイシー刺身 三種盛り Spicy Sashimi Santen

とろ

Toro

鮪

Maguro

鯛

Tai

縞鰯

Shimaaji

はまち

Hamachi

鮭

Shake

赤貝

- SF Akagai

帆立

- SF Hotate

甘エビ

- SF Ama Ebi

牡丹海老

- SF Botan Ebi

鰯

Shime Saba

Raw Seafood

Assorted sashimi

| | |
|---------|-------|
| 3 kinds | 760 |
| 5 kinds | 1,580 |
| 8 kinds | 2,500 |

Assorted premium sashimi

4,200

(とろ、鮭、はまち)

Fatty tuna belly, salmon and yellowtail 2,800

((鮪、鮭、ラブラブ)

Tuna, salmon and lapu-lapu 850

Tuna belly

3,400

Fresh big eye tuna

580

Japanese sea bream

900

Japanese yellow jack

1,100

Fresh yellowtail

950

Fresh salmon

650

Ark shell

1,350

Scallop

1,100

Japanese sweet shrimp

1,150

Japanese red prawn

1,100

Marinated mackerel

400

☀ Signature dish SF Shellfish

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寿司盛合せ Sushi Moriawase

| | |
|------|---------------------------------|
| ● SF | 上寿司 Jo Sushi |
| ● SF | 特上寿司 Tokujo Sushi |
| ● SF | 極上寿司 Gokujo Sushi |
| ● SF | 上散し寿司 Jo Chirashi Sushi |
| ● SF | 特上散し寿司 Tokujo Chirashi Sushi |

Assorted Sushi

| | |
|--|-------|
| Assorted sushi (8 pcs) and big eye tuna maki (4 pcs) | 1,600 |
| Assorted premium sushi (9 pcs) and big eye tuna maki (4 pcs) | 2,800 |
| Assorted special premium sushi (10 pcs) and tuna belly maki (4 pcs) | 3,900 |
| Assorted seafood topped on sushi rice (10 pcs) | 1,850 |
| Assorted premium seafood topped on sushi rice (10 pcs) | 3,400 |

にぎり寿司 Nigiri Sushi

(2 pcs/order)

| | | |
|-----------------------------|--|-------|
| とろ Toro | Tuna belly | 1,900 |
| 鮪 Maguro | Big eye tuna | 320 |
| 鯛 Tai | Japanese sea bream | 500 |
| 縞鰯 Shimaaaji | Japanese yellow jack | 600 |
| はまち Hamachi | Yellowtail | 500 |
| 鮭 Shake | Salmon | 420 |
| ● SF 赤貝 Akagai | Ark shell | 1,450 |
| ● SF 帆立 Hotate | Scallop | 600 |
| ● SF 甘海老 Ama Ebi | Japanese sweet shrimps | 720 |
| ● SF 牡丹海老 Botan Ebi | Japanese red prawn | 1,120 |
| イクラ Ikura | Salmon roe | 700 |
| メ鯖 Shime Saba | Marinated mackerel | 340 |
| 鰻 Unagi | Grilled eel | 500 |
| 穴子 Anago | Boiled sea eel | 690 |
| ● SF 海老天麩羅寿司 Ebi Tempura | Shrimp tempura with Inagiku sauce | 610 |
| 玉子 Tamago | Thick egg omelet with Inagiku sauce | 200 |
| 稲荷寿司 Inari Sushi | Bean curd skin sushi | 250 |

炙り寿司 Aburi Sushi

(2 pcs/order)

| | | |
|-----------------------------|--|-------|
| 炙りトロ Aburi Toro | Lightly grilled tuna belly | 2,100 |
| 炙りえんがわ Aburi Engawa | Lightly grilled flatfish | 700 |
| 炙り鮭 Aburi Shake | Lightly grilled salmon | 430 |
| ● SF 炙り帆立 Aburi Hotate | Lightly grilled scallop | 590 |
| 炙りはまち Aburi Hamachi | Lightly grilled yellowtail | 630 |
| 炙り鯖 Aburi Saba | Lightly grilled mackerel | 360 |
| 炙り鰻 Aburi Unagi | Grilled eel | 540 |
| ● SF 炙り穴子 Aburi Anago | Grilled sea eel | 800 |
| ● SF 炙り海老 Aburi Ebi | Grilled prawn | 340 |
| ● SF 炙り三点盛り Aburi Santen | Salmon, engawa and scallop | 820 |
| ● SF 炙り五点盛り Aburi Goten | Tuna belly, salmon, engawa, scallop and prawn | 1,720 |
| ● SF 炙り七点 Aburi Nanaten | Tuna belly, salmon, engawa, scallop, prawn, eel and mackerel | 2,200 |

● Signature dish 🌿 Rooted In Nature ● SF Shellfish

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巻鮓と手巻鮓

Rolled/Hand Rolled Sushi

| | | |
|--|---|-------|
| <p>稻ぎく太巻 🍣 SF Inagiku Futomaki (4 slices)</p> | <p>Thick roll with prawn tempura, cucumber, Japanese egg omelet, kani stick, dried gourd shavings, pickled radish and fish flakes</p> | 980 |
| <p>天扶良巻 🍣 SF Tempura Maki (20 minutes)</p> | <p>Thick roll with prawn tempura, flying fish roe, cucumber</p> | 1,300 |
| <p>蟹カリフォルニア巻 SF Kani California Maki</p> | <p>Mango, cucumber, zuwai crab meat and flying fish roe</p> | 980 |
| <p>カリフォルニア巻/手巻 California Maki/Temaki</p> | <p>Mango, cucumber, kani stick and flying fish roe</p> | 580 |
| <p>蟹サラダ巻 SF Kani Salad Maki (4 slices)</p> | <p>Thick roll with crab meat salad</p> | 680 |
| <p>海老サラダ巻 SF Ebi Salad Maki (4 slices)</p> | <p>Thick roll with prawn salad</p> | 500 |
| <p>鰻シャングリラ巻 🍣 Unagi Shangri-La Maki</p> | <p>Eel, kani stick, cucumber and flying fish roe</p> | 1,150 |
| <p>サーモンマカティ巻 🍣 Salmon Makati Maki</p> | <p>California maki wrapped with salmon</p> | 850 |
| <p>炙りマカティ巻 Aburi Makati Maki</p> | <p>Lightly grilled salmon Makati maki</p> | 950 |
| <p>スパイダー巻/手巻 SF Spider Maki (4 slices)/Temaki</p> | <p>Soft-shell crab with cucumber and flying fish roe roll or hand roll</p> | 750 |
| <p>マンゴードラゴン巻 🍣 🍃 SF Mango Dragon Maki (20 minutes)</p> | <p>Mango roll with king prawn tempura</p> | 1,250 |
| <p>サーモンドラゴン巻 🍣 🍃 SF Salmon Dragon Maki (20 minutes)</p> | <p>Salmon roll with king prawn tempura</p> | 1,420 |
| <p>サーモンスキン巻/手巻 Salmon Skin Maki/Temaki</p> | <p>Grilled salmon skin roll or hand roll</p> | 600 |
| <p>葱とろ巻/手巻 Negitoro Maki (6 slices)/Temaki</p> | <p>Chopped fatty tuna and spring onion roll or hand roll</p> | 1,220 |
| <p>鉄火巻/手巻 Tekka Maki (6 slices)/Temaki</p> | <p>Tuna roll or hand roll</p> | 280 |
| <p>スパイシー鮭巻 s Spicy Shake Maki (6 slices)/Temaki</p> | <p>Spicy salmon roll or hand roll</p> | 450 |
| <p>スパイシー鮪巻/手巻 s Spicy Maguro Maki (6 slices)/Temaki</p> | <p>Spicy tuna roll or hand roll</p> | 500 |
| <p>スパイシー帆立巻 SF s Spicy Hotate Maki (6 slices)/Temaki</p> | <p>Spicy scallop roll or hand roll</p> | 950 |

🍣 Signature dish 🍃 Rooted In Nature S Spicy SF Shellfish

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焼き物

Yakimono

Grilled Items

| | | |
|---|---|-------|
| 銀鱈塩釜焼き Gindara Shiogama Yaki | Silver cod in salt block | 1,680 |
| 銀鱈味噌焼き ● Gindara Miso Yaki | Grilled silver cod with miso paste | 1,650 |
| 銀鱈照り焼き Gindara Teriyaki | Grilled silver cod with teriyaki sauce | 1,600 |
| 銀鱈塩焼き Gindara Shioyaki | Grilled silver cod with light salt | 1,550 |
| 鶏塩釜焼き GF Tori Shiogama Yaki | Grilled chicken in salt block | 950 |
| 鶏スパイシーチーズ照り焼き Tori Spicy Cheese Teriyaki | Grilled chicken with spicy cheese and teriyaki sauce | 900 |
| はまちカマ塩焼き ● GF Hamachi Kama Shioyaki | Grilled yellowtail jaw with salt | 1,800 |
| 和牛串焼き ● B Wagyu Kushiyaki | Grilled Japanese beef cube skewers | 4,100 |
| 牡蠣パパイア焼き ● SF Papaya Oyster Yaki | Grilled oyster in papaya boat | 1,150 |
| パパイア帆立焼き ● SF Papaya Hotate Yaki | Grilled scallop in a papaya boat | 1,050 |
| 鰻蒲焼 ● Unagi Kabayaki | Grilled eel with kabayaki sauce | 2,100 |
| 鮭照り焼き Shake Teriyaki | Grilled salmon with teriyaki sauce | 850 |
| 生鯖塩焼き Nama Saba Shioyaki | Grilled mackerel with salt | 1,240 |
| 手作り出し巻き玉子 Dashimaki Tamago | Japanese egg omelet with fish stock | 340 |

● Signature dish B Beef GF Gluten free SF Shellfish

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兜 料理

Kabuto Ryori

はまち兜塩焼き
● GF Hamachi Kabuto Shioyaki

はまち兜煮付け
● Hamachi Kabuto Nitsuke

鮭兜塩焼き
GF Shake Kabuto Shioyaki

鮭兜煮付け
Shake Kabuto Nitsuke

鮭兜唐揚げ
Shake Kabuto Kara Age

真鯛兜塩焼き
GF Tai Kabuto Shioyaki

真鯛兜煮付け
Tai Kabuto Nitsuke

真鯛兜酒蒸し
A Tai Kabuto Sakamushi

Fish Head

(30 minutes)

Grilled hamachi head with salt 1,950

Boiled hamachi head with sweet soya sauce 1,950

Grilled salmon head with salt 950

Boiled salmon head with sweet soya sauce 950

Deep-fried salmon head 950

Grilled sea bream head with salt 1,630

Boiled sea bream head with sweet soya sauce 1,630

Steamed sea bream head with sake 1,630

煮物、蒸し物、汁物

Nimono, Mushimono, Shirumono

Simmered, Steamed, Soup

特製茶碗蒸し
● SF Tokusei Chawan Mushi

土瓶蒸し
● SF Dobin Mushi

米国産牛肉小鍋
B Gyuniku Konabe

鶏肉小鍋
Toriniku Konabe

和風シュウマイ
SF Wafu Syumai

卵とワカメの吸物
Tamago to Wakame Soup

吸物
Suimono

味噌汁
Miso Shiru

特製粗汁
Ara Jiru

Homemade hot egg custard (25 minutes) 500

Seasonal tea pot soup 550

U.S. beef hot pot 1,600

Chicken hot pot 1,100

Shrimp dumpling Japanese style (3 pcs) 680

Egg and wakame seaweed soup 300

Seasonal clear soup 450

Soya bean soup 180

Fish and vegetable soup 380

● Signature dish A Alcohol B Beef GF Gluten free SF Shellfish

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天扶良

Tempura

| | | | |
|---|------------------------------------|---|-------|
|   SF | 天扶良盛合わせ 九品 Tempura Moriawase | Assorted 9 kinds tempura | 1,280 |
|  | 野菜天扶良 Yasai Tempura Moriawase | Assorted vegetable tempura | 600 |
|   SF | 海老天扶良 Ebi Tempura Moriawase | Prawn tempura | 1,200 |
| SF | 伊勢海老天扶良 Ise-ebi Tempura | Frozen lobster tempura (冷凍) per 100g | 950 |
|  | ミックスかき揚げ天扶良 Mix Kakiage Tempura | Diced-cut seafood and vegetable tempura | 600 |
|   | 野菜かき揚げ天扶良 Yasai Kakiage Tempura | Diced-cut vegetable tempura | 350 |
| SF | 海老しんじょ揚げ Ebi Shinjo | Ground shrimp wrapped in bean curd skin | 750 |
| SF | 牡蠣天扶良 Kaki Tempura | Japanese oyster tempura | 1,300 |

Deep-fried

揚げ物

Agemono

| | | | |
|---|--------------------------------|---|-----|
|  | 揚げ出し豆腐 Agedashi Tofu | Deep-fried bean curd with tempura sauce topped with bonito flakes | 390 |
| | 茄子揚げ出し Nasu Agedashi | Deep-fried eggplant with tempura sauce | 390 |
| SF | ソフトシェルクラブ揚げ Soft-shell Crab | Deep-fried soft-shell crab with tonkatsu and sweet mustard-mayo sauce | 680 |
| | 若鶏竜田揚げ Wakadori Tatsuta Age | Japanese style deep-fried chicken | 550 |
| | 鮭ハラス揚げ Shake Harasu Age | Deep-fried salmon belly with hoba miso | 880 |

Deep-fried

鉄板焼

Teppanyaki

| | | | |
|--------|--------------------------------------|---|------------|
| ● B | 米国牛肉サーロイン U.S. Sirloin Steak | 180g | 3,300 |
| ● B | 米国牛肉テンダーロイン U.S. Tenderloin Steak | 150g | 3,300 |
| B | 薄焼きステーキ Usuyaki Steak | Thinly sliced beef with mushroom and garlic | 180g 3,300 |
| ● B | 和牛サーロイン Wagyu Sirloin Steak | Japanese Wagyu beef | 200g 8,000 |
| B | 和牛薄焼き Wagyu Usuyaki Steak | Thinly sliced Wagyu steak with mushroom and garlic | 200g 8,000 |
| ● | 仔羊ステーキ Lamb Steak | Lamb steak with special sauce | 2,300 |
| B | 和風ハンバーグステーキ Wafu Hamburg Steak | Hamburg steak Japanese style | 1,300 |
| ● | フォアグラ Foie Gras | Goose liver steak | 1,980 |
| | 若鶏 Wakadori | Chicken with teriyaki sauce | 900 |
| SF | 伊勢海老 Ise-ebi | Frozen lobster (冷凍) per 100g | 950 |
| ● ♡ | ラプラプフォイル焼き Lapu-Lapu Foil Yaki | Lapu-Lapu with vegetables wrapped in aluminum foil | 1,200 |
| | 鮪ステーキ Maguro Steak | Fresh tuna pepper steak | 1,200 |
| ● ♡ SF | 海老稲ぎくソース Ebi Inagiku Sauce | King prawn with Inagiku's special sauce | 1,850 |
| ● SF | 竜宮焼き Ryugu Yaki | Assorted seafood with ponzu sauce | 1,750 |
| SF | 日本産 帆立貝 Hotate Gai | Japanese scallop | 1,200 |
| SF | 日本産 牡蠣 Kaki Teppan | Japanese oyster | 1,300 |
| ♡ SF | 海老ガーリックバター Ebi Garlic Butter | King prawn with garlic butter | 1,850 |
| | 鮭 Shake Teppan | Salmon with garlic butter | 800 |
| | 野菜炒め Yasai Itame | Assorted vegetables | 420 |
| | きのこ盛り合わせ Kinoko Itame | Assorted mushrooms | 650 |
| | 豆腐ステーキ Tofu Steak | Bean curd steak with ginger sauce | 780 |
| | 焼きうどん Yaki Udon | Udon noodle with assorted vegetables | 850 |

● Signature dish ♡ Rooted In Nature B Beef SF Shellfish

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鍋物

Pot Dishes

| | | | | |
|-----|--|--|------|-------|
| ● B | 米国牛鋤焼 U.S. Beef Sukiyaki | Thinly sliced sirloin and vegetables cooked in sukiyaki sauce | 240g | 4,350 |
| ● B | 米国牛鋤焼御膳 U.S. Beef Sukiyaki Gozen | Appetizer, sukiyaki, shokuji set and dessert | 240g | 5,470 |
| ● B | 米国牛しゃぶしゃぶ U.S. Beef Shabu-Shabu | Thinly sliced sirloin and vegetables cooked in fish broth | 240g | 4,350 |
| ● B | 米国牛しゃぶしゃぶ御膳 U.S. Beef Shabu-Shabu Gozen | Appetizer, shabu-shabu, shokuji set and dessert | 240g | 5,470 |

和牛(200g) 鋤焼、しゃぶしゃぶをご希望の際には、上記の値段に P 4,150 加算されます。
Instead of U.S. beef, Wagyu beef (200g) is also available with a surcharge of 4,150.

| | | | | |
|------|--------------------------|---|------|-------|
| ● SF | うどんすき鍋 Udon Suki Nabe | Seafood, chicken, vegetables and udon noodles, cooked in udon suki sauce | | 5,500 |
| ● B | 鍋追加 米国サーロイン | SUPPLEMENT for POT DISHES U.S. sirloin beef | 180g | 3,300 |
| ● B | 和牛サーロイン | Wagyu sirloin beef | 200g | 8,000 |
| | 野菜 | Vegetables | | 680 |
| | うどん | Udon noodle | | 400 |

***Hot pot dishes are prepared only in the restaurant's main dining area.**
*お客様の安全を考慮し、鍋物は、テーブル席でのみご提供させていただきます。

食事

| | | |
|----------------------------------|---|---------|
| ● 鰻重 Una Ju | Steamed rice topped with grilled eel | 2,300 |
| 茶漬け Chazuke | 鮭、梅、海苔 Choice of salmon, plum or nori seaweed with steamed rice in clear soup | 500 |
| SF 天茶漬け Ten Chazuke | Steamed rice with kakiage tempura in clear soup | 650 |
| おにぎり Onigiri | 鮭、梅、おなか Choice of salmon, plum or bonito flakes rice ball | 1pc 220 |
| にんにく焼飯 Nin-Niku Yakimeshi | Garlic fried rice | 280 |
| B 牛肉焼き飯 Gyuniku Yakimeshi | Beef, egg and vegetable fried rice | 560 |
| SF 海鮮焼飯 Kaisen Yakimeshi | Seafood fried rice | 560 |
| 玉子又は野菜雑炊 Tamago / Yasai Zosui | Rice porridge with egg or vegetables (30 minutes) | 650 |
| 白御飯 Gohan | Steamed rice | 150 |
| 食事セット Shokuji Set | Rice, miso soup and pickled set | 350 |

Rice Dishes

麺類

| | | |
|------------------------------------|---|-----|
| SF 天扶良うどん又はそば Tempura Udon/Soba | Hot udon noodles or soba noodles with tempura | 780 |
| B 牛肉うどん又はそば Gyuniku Udon/Soba | Hot udon noodles or soba noodles with sliced U.S. beef sirloin | 980 |
| 稲庭ざるうどん Inaniwa Zaru Udon | Cold inaniwa udon noodles | 480 |
| 茶そば Chasoba | Cold green tea noodles | 480 |
| ざるそば Zarusoba | Cold brown noodles | 480 |
| 野菜うどん/そば Yasai Udon/Soba | Hot udon noodles or soba noodles with assorted vegetables | 650 |
| きつねうどん/そば Kitsune Udon/Soba | Hot udon noodles or soba noodles with fried bean curd | 650 |
| SF 海鮮うどん/そば Kaisen Udon/Soba | Hot udon noodles or soba noodles with assorted seafood | 980 |
| かけうどん/そば Take Udon/Soba | Hot udon noodles or soba noodles | 600 |

Noodles

● Signature dish B Beef SF Shellfish

Prices are in Philippine Peso inclusive of 12% VAT, subject to 10% service charge and applicable government taxes.

サラダ

- 稲ぎくサラダ
Inagiku Salad
- SF 蟹サラダ
Kani Salad
- SF 海鮮サラダ
Kaisen Salad
- 海藻サラダ
Kaiso Salad
- 豆腐サラダ
Tofu Salad
- なめたけサラダ
Nametake Salad

Salad

- Vegetable salad with miso dressing 450
- Crabmeat and vegetable salad with mayonnaise 880
- Vegetable salad and fresh seafood with sesame soya dressing 780
- Seaweed salad with sesame soya dressing 1,200
- Bean curd and vegetable salad with sesame soya dressing 550
- Vegetable salad and nametake mushroom 650

デザート

- アイスクリーム各種
Ice Cream
- 餅アイスクリーム
Mochi Ice Cream
- 珈琲ゼリー
Coffee Jelly
- 果物盛り合わせ
Kudamono Moriawase
- 季節の日本産果物
Kisetsu No Kudamono
- 本日のデザート
Honjitsu No Dessert

Dessert

- 抹茶、小豆、黒胡麻、山葵
Green tea, red bean, black sesame or wasabi 220
- Ice cream wrapped in a rice flour sheet 450
- Coffee jelly with fresh cream 220
- Assorted local fruits 300
- Seasonal Japanese fruit market price
- Dessert of the day 480

● Signature dish SF Shellfish

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