

MENU — お品書き

Golden Course P5,000

1. Today's Seasonal Salad 本日のサラダ
2. Chef's Selection Appetizer of the Day 本日の前菜
3. Sashimi of Bluefin Tuna (Hon-maguro) 本鮪刺し身
4. Chef's Selection - 4 Skewers おまかせ4串
5. Seasonal Vegetable Skewer 野菜串
6. Dobinmushi (Traditional Clear Broth in Teapot) 土瓶蒸し
7. Chef's Selection - 3 Skewers おまかせ3串
8. Chef's Closing Dish of the Day 本日の〆料理
9. Dessert of the Day 本日のデザート

※ Golden Course に使用する鶏肉はすべて日本産の地鶏です
All the chicken we serve is authentic Japanese jidori.

Silver Course P3,000

1. Today's Seasonal Salad 本日のサラダ
2. Chef's Selection Appetizer of the Day 本日の前菜
3. Chef's Selection - 4 Skewers おまかせ4串
4. Seasonal Vegetable Skewer 野菜串
5. Dobinmushi (Traditional Clear Broth in Teapot) 土瓶蒸し
6. Chef's Selection - 3 Skewers おまかせ3串
7. Chef's Closing Dish of the Day 本日の〆料理
8. Dessert of the Day 本日のデザート

We present dishes refined through the delicate techniques of Japanese cuisine where texture and flavor are elevated to their fullest expression. Thigh meat is carefully trimmed of excess fat, then skewered so that the skin crisps to perfection while the flesh remains succulent. Chicken wings are skillfully deboned for effortless enjoyment. We invite you to savor the inherent elegance and depth of each ingredient.

