


APPETIZER

Yasai Itame <i>Sauteed Vegetables</i>	295
Gyoza	365
Okonomiyaki <i>Japanese Pancake</i>	285
Edamame <i>Green Soybeans</i>	165
Agedashi Tofu <i>Lightly deep fried tofu</i>	285
Tofu Steak <i>Deep fried tofu in sweet sauce</i>	365
Chuka Wakame <i>Seaweeds</i>	325
Chawan Mushi <i>Custard egg (Good for 1 person)</i>	185
Takoyaki <i>5 pieces</i>	305

SOUP

 Sukiyaki soup <i>Sliced, tender U.S beef in sweet soy sauce broth served with glass noodles, tofu, carrots, mushroom and onion.</i>	915
Miso Tofu Soup <i>Miso based with tofu</i>	105
Mixed Mushroom Soup <i>Miso based with enoki, shimeiji and shitake mushroom</i>	105
Clear Soup <i>Fish stock based with enoki, shimeiji and enoki mushroom</i>	95

SALAD

Aozora Salad <i>Mixed green salad topped with fresh crabsticks and fried crabsticks with choices of Wasabi Mayo & Sesame dressing.</i>	415
Kani Salad <i>Mixed green salad with fresh crabsticks with choices of Wasabi Mayo & Sesame dressing.</i>	415
Tuna Avocado Salad <i>Fresh tuna and avocado in wasabi mayo dressing.</i>	415
Grilled Chicken Salad <i>Mixed green Salad topped with grilled chicken teriyaki in Sesame Dressing.</i>	365
Wakame Daikon <i>Mixed green Salad with seaweed and raddish in sesame dressing</i>	395
Salmon Pomelo Salad <i>Fresh Salmon and pomelo with iceberg lettuce in Wasabi Mayo dressing.</i>	435

SASHIMI

(Raw Fish)

Tamago Sashimi <i>Sweet egg</i>	325
Kani Sashimi <i>Crab Stick</i>	325
Maguro Sashimi <i>Tuna</i>	405
Shake Sashimi <i>Salmon</i>	415
Hamachi Sashimi <i>Yellowtail</i>	695
Shime Saba Sashimi <i>Mackerel</i>	365
Uni Sashimi <i>Sea urchin</i>	365
Tako Sashimi <i>Octopus</i>	365
Mixed Sashimi <i>Tuna, Salmon, Shime Saba, Tako, Uni, Kani, Tamago</i>	695

SUSHI

(RICE BALLS TOPPED WITH FISH)

Tamago Sushi <i>Sweet egg</i>	165
Kani Sushi <i>Crab Stick</i>	185
Maguro Sushi <i>Tuna</i>	195
Shake Sushi <i>Salmon</i>	215
Shime Saba Sushi <i>Mackerel</i>	195
Uni Sushi <i>Sea urchin</i>	215
Ebi Sushi <i>Prawns</i>	305
Chirachi Sushi <i>Scattered Sushi</i>	655
Salmon Aburi Sushi <i>Roasted Salmon Belly</i>	245
Mixed Sushi <i>Tuna, Salmon, Shime Saba, Tako, Uni, Kani, Tamago, TekkaMaki</i>	695

MAKI


(SUSHI ROLLS)

 Dragon Maki	475
<i>Ebi tempura</i>	
 Rainbow Maki	415
<i>Mango, cucumber, kani topped with Tuna, Salmon, Shime Saba, Tamago, Mango</i>	
Spicy Tuna Maki	415
<i>Inside-out roll containing and topped with tuna in spicy mayo dressing</i>	
Spicy Salmon Maki	415
<i>Inside-out roll containing and topped with salmon in spicy mayo dressing</i>	
Crispy Kani Maki	415
<i>Inside-out containing kani, mango, cucumber topped with Fresh and fried crabstick.</i>	
California Maki	405
<i>Inside-out roll containing Mango, cucumber, kani</i>	
Futo Maki	415
<i>Big roll containing Oboro, Kampyo, Takwan kani, Cucumber, Tamago</i>	
California Temaki	355
<i>Cone roll containing Kani, Mango, Cucumber</i>	
Teka Maki	325
<i>Tuna Rolls.</i>	

RICE MEALS

Aozora Fried Rice <i>(Good for 2-3)</i>	365
<i>Fried rice with chopped onion, carrots, onion leeks, baguio beans And fresh kani.</i>	
 Wagyu Fried Rice <i>(Good for 1)</i>	275
<i>Fried rice with chopped wagyu beef</i>	
Omurice <i>(Good for 1-2)</i>	365
<i>Japanese Omelette Rice</i>	
Dry Curry <i>(Good for 2)</i>	365
<i>Fried rice in curry powder with chopped onion, carrots, onion leeks, baguio beans and chicken.</i>	
Chicken Curry	415
<i>Deep breaded chicken with Japanese rice, curry sauce and salad on side</i>	
Katsu Curry	415
<i>Deep breaded pork with Japanese rice, curry sauce and salad on side</i>	
Chicken Karaage Curry	415
<i>Deep fried chicken with Japanese rice, curry sauce and salad on side</i>	
Ebi Curry	475
<i>Deep breaded prawns with Japanese rice, curry sauce and salad on side.</i>	
Gohan	95

GRILLED

 Kagoshima A4 Wagyu Steak	4995
<i>Set meal for 2, A4 Wagyu 300grams, fresh green salad, side grilled vegetables, 2 Japanese rice, 2 ice cream.</i>	
Wagyu Steak	1705
<i>200gms of wagyu beef with stir fried vegetables.</i>	
Wagyu Beef Yakiniku	1245
<i>wagyu beef with stir fried vegetables.</i>	
U.S Karubi Yakiniku	775
<i>Grilled beef in karubi cut with stir fried vegetables.</i>	
 Wagyu Saikoro Steak	655
<i>Beef Cubes with sauteed vegetables</i>	
Pork Belly Yakiniku	525
<i>Grilled porkbelly in yakiniku sauce with stir fried vegetables</i>	
Grilled Tuna Belly w/ yuzukosho	365
<i>Grilled Tuna belly marinated in wasabi lime.</i>	
Sizzling squid with soy butter	365
<i>Squid cooked in sizzling plate with soybutter sauce</i>	
Salmon Grilled	525
<i>Salmon grilled with sauteed vegetables.</i>	
Shio Saba	475
<i>Salted grilled mackarel</i>	
Chicken Teriyaki	365
Chicken Teppanyaki	365
<i>Stir fried chicken in garlicbutter sweet sauce and sauteed vegetables</i>	
Salmon Belly Kushiyaki	405
<i>3 sticks of Salted salmon belly</i>	
Gindara Teriyaki	765
<i>Grilled cod fish in teriyaki sauce</i>	
Sanma	305
<i>Grilled pacific saury with grated raddish and lemon</i>	
 Mixed Seafood Teppanyaki	695
<i>Stir fried Shrimp, Salmon, Tuna, Squid in garlic butter sweet sauce with Yasai Itame</i>	
Unagi Kabayaki	1735
<i>Grilled eel</i>	
Salmon Head	415
Hamachi Jaw	855
<i>200 grams of grilled yellow tail</i>	

FRIED

Tonkatsu <i>Deep fried breaded pork with mixed greens</i>	405
Chicken Katsu <i>Deep fried breaded chicken with mixed greens Choices of sauce Tonkatsu sauce or Tartar Sauce</i>	405
Chicken Karaage <i>Fried Chicken with potato chips on the side</i>	405
Chicken Gomadare <i>Japanese Fried Chicken with Sesame Flavor and mixed green salad</i>	405
Ebi Tempura <i>3 pieces</i>	405
Ebi Tempura <i>5 pieces</i>	605
Pork Tatsutaage <i>Japanese Fried pork with mixed green salad</i>	405
Kani Fry <i>Breaded crabsticks with mixed green salad</i>	365
Tempura Asohos	295
Kakiage <i>Battered and deep fried thinly sliced vegetables.</i>	295
Mixed Tempura <i>Ebi, Asohos and Vegetables</i>	385
Breaded Fried Salmon Belly w/ Tartar Sauce	525

Extra Charge

Egg	35
Japanese Mayo	35
Kani Stick	55
Sushi Rice	105

YAKITORI

Tebasake Yakitori <i>Chicken Wings (3 STICKS)</i>	215
Negima Yakitori <i>Chicken Yakitori breast part (3 STICKS)</i>	215
Chicken Yakitori <i>(3 STICKS) thigh part</i>	215
Reba Yakitori <i>Chicken Liver (3 STICKS)</i>	215
Ika Yakitori <i>Squid Yakitori (3 STICKS)</i>	215
Salmon Kani Yakitori <i>(3 STICKS)</i>	255
Enoki Beef Bacon Yakitori <i>(3 STICKS)</i>	255
Pork Bacon with Potato Yakitori <i>(3 STICK)</i>	215
Tofu Bean Curd Yakitori <i>(3 STICKS)</i>	215

DONBURI

Katsu Don <i>Breaded deep-fried pork and eggs cooked in a sweet and salty broth and placed over rice.</i>	385
Oyaku Don <i>Japanese rice bowl with chicken, egg, sliced scallion and Fishcake simmered together with sweet soy sauce and Stock.</i>	385
Chicken Teriyaki Don <i>Grilled chicken with sweet teriyaki sauce and served with bowl of rice</i>	385
Ten Don <i>Crisps tempura over steamed rice topped with light sweet soy dressing.</i>	395
Gyu Don <i>Rice bowl topped with U.S beef and onion simmered in a mildly sweet sauce.</i>	435
Unagi Don <i>Grilled eel served over rice</i>	1095

NOODLES

Aozora Ramen	435
<i>Bulalo Inspired Ramen</i>	
<ul style="list-style-type: none"> • Traditional Ramen • Spicy Curry Ramen 	
Miso Ramen	395
<i>Japanese noodle soup with broth seasoned with chili miso paste and served with ground pork, vegetables and garnishes.</i>	
Shoyu Ramen	395
<i>Soy Sauce Based soup topped with spring onion, fish cakes, Egg and chashu pork.</i>	
Chicken Karaage Ramen	395
<i>Egg noodles in a light soy sauce-based soup with moyashi and Fried Chicken on topped.</i>	
Seafood Ramen	395
<i>Fatty pork creamy broth with clam, shrimp, squid and vegetable</i>	
Tantanmen	395
<i>Ramen noodles with sesame broth and spicy pork mince with vegetables.</i>	
Tonkotsu shoyu	395
<i>Fatty pork creamy broth topped with spring onion, fish cakes, Egg and chashu pork.</i>	
Tempura Soba	395
<i>Buckwheat noodles in a light soy sauce- based soup with Crispy tempura vegetables and shrimp.</i>	
Tempura Udon	395
<i>Thick wheat flour noodles in a light soy sauce- based soup with Crispy tempura vegetables and shrimp.</i>	
Beef Soba	395
<i>Buckwheat noodles in light soy sauce-based soup with Beef strips.</i>	
Beef Udon	395
<i>Thick wheat flour noodles in light soy sauce-based soup with Beef strips.</i>	
Yakisoba Noodles	395
<i>Stir fry egg noodles with pork and vegetables.</i>	
Yaki Udon Noodles	395
<i>Stir fry Thick wheat flour noodles with pork and vegetables.</i>	
Kakiage Soba	365
<i>Buckwheat noodles in a light soy sauce-based soup with Battered and deep fried thinly sliced vegetables on topped.</i>	
Kakiage Udon	365
<i>Thick wheat flour noodles in light soy sauce-based soup topped with Battered and deep fried thinly sliced vegetables.</i>	

DESSERT

Fried Mochi with Red Mongo and Ice cream	275
Mango Tempura	215
Tempura Ice Cream	165
Coffee Jelly with Vanilla Ice Cream	165

ICE CREAM

OUR SPECIALS

(Ben & Jerry's Ice cream Cup)

Choco chip cookie Dough	195
Choco Fudge Brownie	195

ON STICK

(Magnum Regular & Magnum Mini)

Classic	145
Almond	145
White Almond	145
Dairy free Almond	165
Cookies and Cream	145
Mini Classic	75
Mini Almond	75

SCOOPIES

(2 scoops per serving)

Vanilla	120
Matcha	120
Cookies and cream	120
Coffee crumble	120

DRINKS

Sake

Shirayuki	475
Sochikubai Gokai	495
Yamanadanishiki	605
Karantaba	415
Nigori	495
Hakutsuro Nama	385
Nihon Sakari Nama	385
Kikusui	495
Ozeki	475

Beers, Soda & Coffee

Japanese Beer <i>(Kirin, Asahi, Sapporo)</i>	215
Local Beer	145
Soft drinks	105
Mineral Water	35
Sumiyaki Coffee	145
Heineken	155

Sake for pot	195
Sake Bottle	2195
Sochu per Shot	275
Sochu Bottle	1715
Plum Wine per Shot	305
House Wine Red & White (Per Bottle)	1645

Tea & Shakes

Aozora Iced Tea	145
Green Tea Shake	165
Fresh Yellow Mango Shake	165
Fresh Watermelon Shake	165
Fresh Avocado Shake <i>Seasonal</i>	165

Monkey Eagle Beers

Philippine Ale <i>(Original Brew)</i>	205
<i>This original brew, a medium-bodied refreshing ale with hints of tropical fruit and summer flowers was made by Filipino palate.</i>	
Saison <i>(Farmhouse Ale)</i>	205
<i>Crafted with an artisanal blend of herbs, it possesses a robust flavor with a hint of fruitiness. This flavorful and refreshing brew is best enjoyed with cheese, poultry, poultry or fish.</i>	
Psychedelic Blonde <i>(Blonde Ale)</i>	205
<i>Psychedelic Blonde is our latest blonde ale. Upon drinking, you immediately taste the fruity flavor coming from the different hops we use in brewing this beer. This beer is an amazing thirst quencher.</i>	

HOT:

Espresso 105

Rich, thick coffee solution brewed under pressure between 7-9 atmospheric bars.

Long Black 105

92-94C Water topped with espresso shot.

Espresso Macchiato 145

Espresso shot with a dollop of milk foam.

Cortado 145

Short espresso beverage with equal amount of coffee and textured milk.

Cappuccino 145

Espresso beverage accompanied by warm textured milk and topped with velvety foam.

Flat White 165

Espresso shot with textured milk and thin foam served on a 5oz cup.

Cafe Latte 165

A shot of espresso with textured milk and thin foam served on 8oz cup.

Mochaccino 165

Cappuccino with a touch of dark chocolate.

Caramel Latte 165

Cafe latte with a touch of cooked-sugar sweetness

Cafe Mocha 165

Cafe latte with a touch of dark chocolate.

FROZEN COFFEE

Mocha (Espresso + Chocolate) 255

Blizzard of milk-chocolate and a couple shots of espresso.

Caramel (Espresso + Caramel) 255

Ice-blended caramel-infused milk and double shot of espresso.

Cinnamon (Espresso + Cinnamon Milk) 285

Handcrafted cinnamon-milk with two shots of espresso blended with ice.

OVER ICED COFFEE

Iced Long Black 145

Iced water with a shot of espresso.

Iced Latte 215

Iced milk topped with a shot of espresso.

Iced Cappuccino 215

Iced-handcrafted cinnamon milk topped with doppio.

Iced Mocha 215

Iced chocolate-infused milk and double shot of espresso.

Iced Caramel Latte 215

Iced caramel-infused milk and a couple of espresso shot.

WINE LIST

	BOTTLE
<p>GRAN TIERRA (Airen)</p> <p>A clear and crisp golden yellow white wine with a very pleasant fruit-forward aroma. Chilled right, this is a semi-sweet white wine perfect for any occasion.</p>	1325
<p>GRAN TIERRA (Tempranillo)</p> <p>A beautiful shade of ruby red with fruit-forward cherry aroma. A very enjoyable semi-sweet red wine perfects every day</p>	1325
<p>MAPU (Sauvignon Blanc/Chardonnay)</p> <p>The wine has a brilliant and clear, golden straw colour and frisky, open, very floral nose on which attractive white lilac and honeysuckle aromas mingle with more aromatic touches of peache and tropical fruit.</p>	1655
<p>MAPU (Cabernet Sauvignon)</p> <p>Very round on the palate, it supple and smooth tannins meld with range of flavours distinguished with lovely black cherry and more exotic note and chocolate and spice.</p>	1655
<p>CHATEAU LA CLEMENTE BORDEAUX (Semillon, Sauvignon Blanc)</p> <p>Chateau La Clemente is a light golden colour with a fruity nose of pears and peaches. It is well suited to spicy cooking, or can be served simply as an aperitif.</p>	2095
<p>CHATEAU LOYASSON BORDEAUX (Cabernet Sauvignon, Merlot, Cabernet Franc)</p> <p>M. Ballarin Produces a delightfully fruity, smooth and well balanced Bordeaux. A wine that can be drunk young, it makes superb accompaniment to red meat.</p>	2095
<p>ARDECHE (Pinot Noir)</p> <p>A youthful Pinot Noir which has stubtle strawberry scent and a core to soft, juicy redcurrant fruit with pleasant smokey understone over gentle tannins.</p>	2535
<p>VIÑA ALBALI ESPUMOSO (Brut)</p> <p>This vibrant sparkling wine is made according to the classic Charmat method. Pale gold in colour, the wine is bursting with flavour to delight the senses.</p>	2865

WINE LIST

	BOTTLE
PAYS D'OC (Merlot)	3305
<p>The attack is dominated by the red fruit on the nose, given a touch of freshness by aromatic herbs such as rosemary. The tannins are highly elegant and drawn out, while the fruit flavours and herby freshness return on the finish.</p>	
CHATEAU TOUR BEL AIR MONTAGNE SAINT-EMILION (Cabernet Sauvignon, Merlot, Cabernet Franc)	3745
<p>A hint of oak is married nicely with cherry aromas from the merlot and the elegant structure from the Cabernets, this is a truly characteristic right bank wine.</p>	
ESCUDO ROJO (Cabernet Sauvignon, Cabernet franc, Carmenere, Syrah)	4075
<p>Beautifully mature tannins give an impression of creamy smoothness, perfectly echoed in fresh plum flavours.</p>	
MOUTON CADET ROUGE AOC (Merlot, Cabernet Sauvignon, Cabernet Franc)	4185
<p>The wine has a deep and brilliant garnet red colour, with great elegance, the nose displays aromas of fresh ripe red berry fruit (cherry and raspberry) then opens out on blackcurrant.</p>	
CHATEAU SOUSSANS MARGAUX (Cabernet Sauvignon, Merlot, Cabernet Franc)	7705
<p>A fine, elegant and stylish Margaux, representing excellent value for money in the AOC.</p>	

SAKE

Kiku-Masamune Junmai Taruzake 1325

Authentically-brewed Dry Junmai Sake is sealed into New Casks of Yoshino Cedar, and is only broken open for bottling once the sake reaches Kiku-Masamune's standard of excellence. Nurtured in the temperature climate of Yoshino area. Yoshino cedar has been traditionally considered as the best wood for making sake casks because of the consistency of its grain and the excellent aroma it gives.

Kiku-Masamune Kouju Junmai 1215

Using Kiku-Masamune's newly developed sake yeast HA14 lends this sake the fragrant aroma of fruit and flowers – enticing ripe banana and cantaloupe with bright sweet honey-crisp apples. Fruity textured, round and smooth this light yet umami-rich Junmai grade finishes with a lingering umami and is a major crowd pleaser. Serve chilled for best result.

Harushika Kimoto Junmai Genshu Onikiri 2095

"Oni" is an image of dry sake, and "Onikiri" is a combination of innovation sake quality and sharpness. A man's sake with a mild aroma, a mellow and deep taste, and a sharp sharpness.

Denshin "INE" 1325

Full of gentle flavors born from selective rice. Created from a rare variety of rice, this sake conjures up a serene of rice fields rustling in a gentle wind. It has a smooth peachy flavor with just enough bitterness to make it delicious with any meal. The Suppressed fragrance and moderate thickness will leave you with a fluffy feeling in your mouth that keeps you coming back for more.

Denshin Yuki 2095

Beautiful calm and brisk, like a snowy basin. This pure rice ginjo is brewed with water that started as snow in the mountains around the brewery and, over many years, melted then filtered through the earth. This gives the sake a pure, refreshing taste, but enough transparency for you to notice the nuanced smoothness. Like catching snowflakes on your tongue or frolicking in fresh powder, the flavor will whisk you away to the beautiful slopes of pristine, snowy mountains.

JAPANESE WHISKY

Suntory Royal Whisky 6495

Suntory is the oldest whisky making company in Japan. Its origins stretch back to a small shop, started in 1899 by Torii Shinjiro, which specialized in selling imported wines. It is the largest and most recognizable whisky maker in Japan. This particular Suntory Royal is presented in a unique 660ml bottle without box.

Super Nikka Whisky Bare Old 6165

Super Nikka is a classic style of blended whisky with gentle peatiness and hints of vanilla and sherry. These beautiful flavors are rounded and well-balanced with a smooth texture and mellow mouthfeel.

Nikka Black Special 3745

Nikka is one of the most recognizable alcoholic beverage companies in Japan; its products are on sale at every corner of the country. Of all its products, the Black Nikka is perhaps the most recognized. This Nikka Black Special, nicknamed as "Bearded Black", has been available since 1965, and distilled in the Yoichi distillery.

SOCHU

Satsuma Muso Murasaki 900m 1435

"Tanegasimagold" of raw materials is sweet strong and sweet potato of bright purple. Please enjoy a delicately flavored of sweet potato and neat taste of white-koji.

Tsuwabuki Monjiro 1215

It was made using sweet water from granite, and it was blended with the original "kurokoji". You can enjoy that fine flavor, sweet, and thick. You can drink it nicely on the rocks or hot water.

Satsuma Muso Kuro 1215

3 characters of sweet potato shochu; sweetness, richness and freshness are featured in balance. Also goes well with any kind of dishes.

