



SOUP, SALADS & STARTERS

MISO SOUP tofu Japanese clear soup	7
EDAMAME boiled soy beans	7
WAKAME SALAD seaweed salad	9
CRAB SALAD thinly sliced cucumber, masago, surimi crab & seaweed salad	12
OMAKASE SALAD marinated lump of crab with cucumber, masago & seaweed salad	18
GYOZAS Japanese deep fried style dumpling	12
KUSHIKATSU "Kushiage" Japanese deep fried skewered steak	14
SHRIMP TEMPURA 5 pcs shrimp tempura	14
VEGGIE TEMPURA mixed vegetables	12
SHRIMP & VEGGIE TEMPURA 3 pcs of shrimp & mixed veggie tempura	17

NIGIRI & SASHIMI (2 PCS PER ORDER)

MAGURO Tuna	9
SAKE Salmon	9
HAMACHI Yellowtail	12
SABA Smoked mackerel	12
UNAGI Smoked eel	10
IKURA Salmon roe	12
MASAGO Capelin roe	14
EBI Shrimp	9
KAPA Cucumber	5
AVO Avocado	6

REGULAR ROLLS OR TEMAKI (HAND ROLLS) HOSOMAKI STYLE (THIN ROLLS)

AVO MAKI avocado roll	10
KAPA MAKI cucumber roll	10
SAKE MAKI salmon & spring onion roll	12
TEKKA MAKI tuna & spring onion roll	12
HAMACHI MAKI yellowtail & spring onion	14
KANI MAKI crab roll	11

SUSHI ROLLS: URUMAKI STYLE (MEDIUM ROLLS)

ALASKA MAKI salmon & avocado roll topped with salmon	19
SPECIAL ANAKYA MAKI crispy eel & cream cheese	20
CATERPILLAR MAKI salmon & tuna roll topped with avocado, wakame & masago	21
DRAGON MAKI eel & cucumber roll topped with eel, avocado & masago	21
EBITEM MAKI shrimp tempura, cucumber & cream cheese rolled on rice crispies	20
RAINBOW MAKI avocado & cucumber roll topped with salmon, tuna, yellowtail & crab	21
GARDEN MAKI mixed veggie tempura of sweet potato, carrot, zucchini & white onions	17
VERY GREEN MAKI baby spinach, lettuce, cucumber, carrot, avocado & wakame	16
MANCHEBO SPECIAL MAKI salmon & cream cheese roll, topped with mixed crab & salmon salad with mango (spicy)	21
SAKE ANAKYA MAKI salmon & avocado roll topped with eel	21

SUSHI PLATTER

SUSHI / SASHIMI 5 pieces of assorted nigiri, 6 pieces of assorted sashimi and 4 pieces of caterpillar roll	50
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V - Vegetarian | VG - Vegan | GF - Gluten-free Please let your server know if you have any allergies and / or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients. 05/05/22

Omakase (お任せ)

"Let the Chef decide"

The Chef will present a series of plates, beginning with the lightest and proceeding to heavier, richer dishes. When ordering Omakase, expect the Chef to be innovative in the selection of dishes, and to showcase seasonal ingredients' that may not make it to the printed menu. Ordering Omakase may lead you to discover new items that you might have overlooked or never thought to try. Please let us know if you have any allergies or particular dislikes.

4-Course Menu | \$55 per person (Minimum of 2 persons)

SPECIAL ROLLS: FUTOMAKI STYLE (BIG ROLLS)

SWEET BANANA MAKI | salmon & shrimp tempura, banana, scallions & cream cheese (rice-less) **31**

MIARA MAKI | crispy breaded shrimp & cream cheese topped with mixed salmon, crab & mango (rice-less) **27**

SASHIMI MAKI | salmon, tuna, grouper, scallions, cucumber & wakame **27**

SKINNY JEANS MAKI | tuna tartar, avocado, cucumber & wakame (rice-less) **27**

SURF & TURF MAKI | tempura shrimp and asparagus roll topped with grilled beef tenderloin **31**

CRAZY CRISPY TIGER MAKI | tempura fried roll with salmon belly, masago, avocado and cream cheese **31**

SUPER SUMMER FRESH MAKI | roll wrapped in soy paper with shrimp, crab, avocado, cucumber, jalapeño pepper and iceberg lettuce (rice-less) **31**

CHEFS SPECIAL

YAKISOBA | Japanese stir-fry noodles, with garlic butter and Chef Mylene secret sauce. Served with cabbage, carrot, green bell pepper, onion **26**
Add: Shrimp **5.50** | Steak **5.50** | Shrimp & Steak **8**

YAKIMESHI | Japanese fried rice mixed with garlic butter and soy sauce. Served with egg, carrot, onion **21**
Add: Shrimp **5.50** | Steak **5.50** | Shrimp & Steak **8**

Kanpai!

Whilst sake (rice wine) is the national drink of Japan, lager-beer (pronounced "beer-ru" in Japanese) is the most popular drink. Enjoy our selection of Japanese beverages with your Omakase dinner!

SAKE

GEKKEIKAN | founded in 1637 by Jiemon Ōkura, in Fushimi, it is one of the world's oldest companies. The name of the company literally means "laurel wreath" (served warm or cold) **per jar - 10**

G JOY SENSU | handcrafted using ancient Japanese techniques and American sensibilities, G Joy is the essence of East meets West and past meets present. (this premium sake best served chilled) **per jar - 14.50***

MURAI SUGIDAMA | medium dry, full-bodied with a lush earthiness with rich melon favors. Hints of fresh fallen rain give way to layered tropical spice. (this premium sake best served chilled) **per jar - 18.50***

BEER

SAPPORO | crisp, refined flavor **per bottle - 10.50**
ASAHI | super dry beer **per bottle - 10.50**

DESSERT

BANANA TEMPURA | crispy fried banana served with a scoop of vanilla ice cream **10**

GREEN TEA CRÈME BRULÉE | popular sweet in Japanese bakeries, classic crème brûlée infused with the green tea flavor **GF 10**

MATCHA GREEN TEA ICE CREAM | we make our green tea ice cream from a highly sought-after Japanese matcha green tea, a ceremonial tea prized for its intense yet delicate essence **GF 10**

MOCHI ICE CREAM | a small, round dessert ball consisting of a soft, pounded sticky rice cake (mochi) formed around an ice cream filling | **10**
Choose 2 flavors:
raspberry white chocolate crunch |
vanilla choco chip | matcha green chocolate chip

Our prices are in US Dollars and include 6% government tax | 15% service charge and will be applied to your check |

For exceptional service please feel free to tip as you wish | **GF = Gluten Free**

Guests with a Hotel Manchebo Meal Plan Dinner Coupon or All-Inclusive Plan may choose from our Sushi Menu up to a total value off \$ 55 + 15% Service Charge per person | *surcharge applicable