

YAWARAGI GRILL MENU

Experience Japanese grilling—
from *Binchotan charcoal-grilled kushiyaki*
to *volcanic stone-grilled ishiyaki*

Condiments (matcha salt, Maldon Salt, and wasabi) served for all grilled items.



KUSHIYAKI 串焼き

Binchotan charcoal-grilled skewers (2 skewers per order)

Served with miso soup, Japanese rice, and 3 kinds of sauces.

Yakitori 焼き鳥 400

*Chicken thigh fillet, sea salt or
glazed with a sweet & savory soy sauce*

Yakitori Negima ねぎま 420

*Chicken thigh fillet and scallion, sea salt
or glazed with a sweet & savory soy sauce*

Yakitori Tsukune つくね 450

*Minced chicken breast and thigh,
sea salt or glazed with a sweet & savory soy sauce*

Kurobuta Bara 黒豚バラ 900

*Berkshire pork belly with steak sauce, peppercorn,
and spicy sesame ponzu sauce*

Ebi 海老 900

King prawn with miso uni sauce gratin

Wagyu Karubi Aspara Maki 牛カルピアスバラ巻き 1500

*Rolled New Zealand wagyu Karubi and asparagus,
pink peppercorn or teriyaki-glazed*

Wagyu Karubi Enoki Maki 牛カルピエのき巻き 1500

*Rolled New Zealand wagyu Karubi and enoki
mushroom, pink peppercorn or teriyaki-glazed*

Wagyu F1 Tenderloin F1和牛ヒレ 2100

*Australian wagyu F1 Tenderloin, steak sauce,
peppercorn, and ponzu oroshi*

Wagyu A5 Sirloin A5和牛サーロイン 3300

*Japanese wagyu A5 sirloin, steak sauce,
peppercorn, and ponzu oroshi*



Yakitori
焼き鳥

Lunch - Monday to Tuesday | Dinner - Monday to Thursday

Please inform your server of any special dietary requirements, intolerances, and allergies, as our menu items may contain allergens.

Prices are in Philippine pesos, inclusive of 12% value-added tax (VAT), subject to 10% service charge and applicable local tax.

Prices are subject to change without prior notice.

ISHIYAKI 石焼き

Binchotan volcanic stone-grilled prime cuts

Served with miso soup, Japanese rice, and 3 kinds of sauces.

Sake 鮭	700	
<i>Sashimi-grade Norwegian salmon fillet</i>		
Kurobuta 黒豚	900	
<i>Berkshire pork loin</i>		
Ebi 海老	1100	
<i>Black tiger prawns</i>		
Hamachi はまち	1110	
<i>Sashimi-grade Japanese yellowtail</i>		
Hotate 帆立	3000	
<i>Sashimi-grade Hokkaido scallops</i>		
Wagyu F1 Tenderloin F1和牛ヒレ	(100g) 1200	(200g) 2400
<i>Australian wagyu F1 beef tenderloin</i>		
U.S. Wagyu Cube Roll US産リブアイ (角切り)	(100g) 1400	(200g) 2100
<i>USDA Scotch fillet steak, served for stone grilling</i>		
Wagyu A5 Sirloin A5和牛サーロイン	(100g) 1700	(200g) 3400
<i>Japanese A5 beef sirloin</i>		



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AGEMONO 揚げ物

Japanese-style fried items served with miso soup and Japanese rice

Tempura Moriawase 天ぷら盛り合わせ 900
Assorted seafood and vegetables, lightly battered and deep-fried

Ebi Tempura 海老天ぷら 1000
6 pcs. of Black tiger prawns, lightly battered and deep-fried

Kurobuta Tonkatsu 黒豚とんかつ 1300
Berkshire pork cutlet, breaded and deep-fried

DONBURI 丼

Japanese rice bowls served with miso soup

Okura Hamburger Steak Don オークラハンバーグ丼 700
Okura signature Japanese-style hamburger steak served over steamed rice

Ebi Yasai Tendon 海老野菜天丼 1100
Prawn and vegetable tempura served over steamed rice

Unagi Don 鰻丼 1100
Teriyaki-glazed grilled freshwater eel topped with sanso pepper served over steamed rice

Kurobota Katsu Don 黒豚カツ丼 1600
Berkshire pork loin simmered in sweet soy sauce with egg served over steamed rice

Wagyu F1 Don F1和牛ヒレ 2400
Binchotan-grilled sliced Wagyu beef and egg yolk served over steamed rice

RAMEN OF JAPAN 日本各地のラーメン

Japanese noodle bowls made by Chef Ikuma Sato.

Kanto Katsuura Tantanmen 関東 勝浦担々麺 550
Tonkotsu, spicy ramen stock, minced pork, rayu oil, ajitsuke tamago, ramen noodles and toasted sesame seeds served Katsuura-style

Shoyu and Bouillon Ramen 醤油ブイヨンラーメン 550
Chef Ikuma Sato's signature fish bouillon, sesame oil, seasoned egg, Chinese soba, fermented bamboo shoots, spinach, and Japanese-style simmered pork belly.

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