



OOTOYA GRAND MENU



OOTOYA.

SIGNATURE

Our SIGNATURE TEISHOKU SETS come with Japanese premium rice, miso soup and homemade pickles



Chicken Kurozu P620 /
A La Carte P480
Fried chicken and vegetables
served with an original sweet
and sour vinegar sauce

Sima Hokke Sumibiyaki
P890 / A La Carte P750
Grilled atka mackerel served
with grated radish



Chicken Shikoujiyaki
P530 / A La Carte P390
Grilled chicken marinated in a
special salt based koji



Salmon Saikyouyaki
P790 / A La Carte P650
Grilled salmon marinated in
a special saikyo miso served
with grated radish



OOTOYA Teishoku
P690 / A La Carte P550
A mix of pork, karaage,
and ebi fry

Prices are subject to 10% service charge.

Food Allergy Notice: Food prepared may include allergens. If you have a food allergy, please notify your server.

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MAIN

Our MAIN TEISHOKU SETS come with Japanese premium rice, miso soup and homemade pickles



Pork Loin Tonkatsu
P560 / A La Carte P420
Breaded and deep fried herb pork loin cutlet served with an original tonkatsu sauce



Pork Katsu Curry Rice P530 / A La Carte P450
Japanese style curry with a breaded and deep fried herb pork loin cutlet



Curry Rice P420 / A La Carte P340
Japanese style curry with chicken



Beef Curry Rice P550 / A La Carte P470
Japanese style curry with beef



Pork Shiokoujizukeyaki P590 / A La Carte P490
Grilled pork marinated in a special salt based koji

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Saba Sumibiyaki P635 / A La Carte P495
Grilled salted mackerel served with grated radish



Gindara Saikyouzuke Sumibiyaki P1,290 / A La Carte P1,150
Grilled black cod marinated in an original blend miso served with grated radish



Pork Kimchi Itame P570 / A La Carte P430
Stir-fried pork with kimchi



Demiglace Hamburger Steak 630 / A La Carte P490
Sizzling demiglace hamburger steak



Mushidori Wafu Sauce
P530 / A La Carte P390
Healthy and simple steamed chicken

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NABE

Our NABE TEISHOKU SETS come with Japanese premium rice, miso soup and homemade pickles



OTOYA Yosenabe P620 / A La Carte P480
Ootoya signature all-in-one hotpot of vegetables, fish and meat with kombu broth



Chicken Kasanni P530 / A La Carte P390
Breaded and deep fried chicken cutlet with grated radish and a poached egg served in a soy sauce infused broth



Pork Loin Katsu Tamagotoji P590 / A La Carte P450
Breaded and deep fried herb pork loin cutlet and onion topped with a layer of half-cooked custard egg served in a soy sauce infused broth



Yasai Soy Milk Hotpot P490 / A La Carte P350
Simmered vegetables with soy milk in a hot pot



Salmon Soy Milk Hotpot P790 / A La Carte P650
Simmered salmon with vegetables in soy milk hotpot



Kimchi Hotpot P590 / A La Carte P450
Simmered sliced pork and vegetables with kimchi sauce in a hot pot

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大限

JYU

Our JYU TEISHOKU SETS come with miso soup and homemade pickles

Yakiniku Jyu
P570 / A La Carte P490
Beef yakiniku dressed with an original sauce and scallions



Chicken Teriyaki Jyu
P470 / A La Carte P390
Grilled chicken glazed with teriyaki sauce over rice



Unagi Jyu
P1,230 / A La Carte P1,150
Steamed and grilled eel, served with an original sauce over steamed rice



Unagi Jyu Half P670 / A La Carte P590
Steamed and grilled eel, served with an original sauce over steamed rice



Aburi Salmon Jyu P670 / A La Carte P590
Slightly grilled salmon over rice



Oyako Jyu P450 / A La Carte P370
Grilled chicken simmered in dashi broth wrapped with a layer of half-cooked custard egg over rice



Pork Loin Katsu Jyu P550 / A La Carte P470
Breaded and deep fried herb pork loin cutlet and onion simmered in a dashi broth wrapped with a layer of half-cooked custard egg over rice

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WAGYU STEAK

Steaks are from from Kagoshima (approximately 250-270g)

RIB EYE

A5 P3,699

A4 P3,299

Wagyu P2,599

SIRLOIN

A5 P3,599

A4 P3,199

Wagyu P2,499



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SUKIYAKI



Beef Sukiyaki Hotpot
P695 / A La Carte P555
Japanese traditional hotpot; contains thinly sliced beef and vegetables with a soy sauce based original sweet sukiyaki sauce in a hotpot

Prices are subject to 10% service charge.

大戸屋

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DONBURI

Our DONBURI TEISHOKU SETS come with miso soup and homemade pickles



Tendon
P560 / A La Carte P480
Mixed tempura over rice



Barachirashi Don P670 / A La Carte P590
Finely diced assorted sashimi containing tuna, hamachi, salmon and scallop on top of sushi rice



Kaisen Don P870 / A La Carte P790
Assorted sashimi served on top of sushi rice

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ROLL

Available in four or eight pieces



ABURI BEEF ROLL
4 pcs P380/8 pcs P750
Lightly-seared beef rolled with salmon, mango and cucumber



SALMON ROLL
4 pcs P380/8 pcs P750
Salmon roll with avocado, cucumber, tamago, tobiko and white sesame seeds



UNAGI ROLL
4 pcs P410/8 pcs P810
Unagi, cucumber and tamago topped with avocado and tobiko

Prices are subject to 10% service charge.



MAGURO ROLL
4 pcs P320/8 pcs P630
Cucumber and tamago rolled on sushi rice topped with maguro and tobiko



EBI TEMPURA ROLL
4 pcs P310/8 pcs P610
Ebi and romaine lettuce rolled on sushi rice topped with tobiko



HAMACHI ROLL
4 pcs P430/8 pcs P850
Hamachi rolled with cucumber, tamago, avocado and tobiko



ABURI HOTATE ROLL
4 pcs P355/8 pcs P700
Hotate roll with cucumber and tobiko



MANGO SALMON ROLL
4 pcs P340/8 pcs P670
Salmon and mango on top of sushi rice and rolled with tamago, cucumber, mango, tobiko



CALIFORNIA ROLL
4 pcs P310/8 pcs P610
Salmon, avocado, cucumber and cream cheese rolled with tobiko and sesame seeds



OOTOYA FUTOMAKI
4 pcs P410/8 pcs P810
Ootoya signature Futomaki roll contains cucumber, ebi, tamago, salmon, avocado and shiitake mushroom

SASHIMI

Assorted Sashimi 5 Types P1,100
Hamachi, maguro, hotate, salmon, ama ebi



Assorted Sashimi 3 Types P850
Hamachi, maguro, salmon



Maguro P410



Hamachi P690



Salmon P460



Hotate P470



Ama Ebi P430



SUSHI

Salmon Oshizushi P480
Three kinds of pressed salmon sushi:
raw, seared, seared with mayo



AVAILABLE IN:
regular sushi rice
crispy sushi rice



Assorted Sushi 5 types P450
Maguro, salmon, hotate, unagi, ebi

Maguro P270



Salmon P330



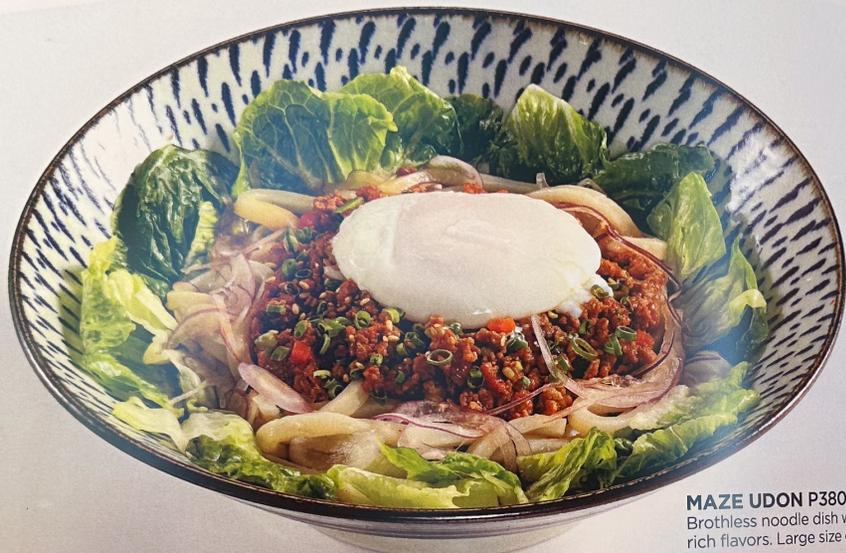
Assorted Sushi 3 types P280
Salmon, maguro, unagi



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SALAD

Available in solo or sharing



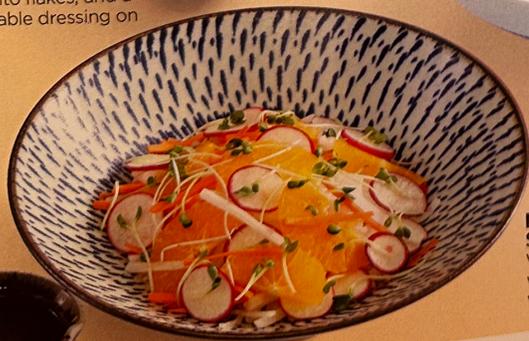
MAZE UDON P380
Brothless noodle dish with rich flavors. Large size only.



TOFU SALAD
Solo P220/Sharing P390
Tofu served with greens, special bonito flakes, and a wafu vegetable dressing on the side



SEAFOOD SALAD
Solo P390/Sharing P730
Mixed greens with salmon and scallop in french dressing



DAIKON SALAD
Solo P240/Sharing P430
Watermelon radish and daikon radish with mandarin oranges served with a wafu vegetable dressing

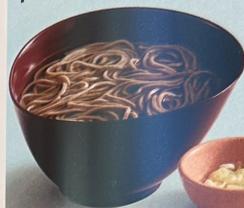
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NOODLES

Best paired with tempura or kakiage

HOT



SOBA P250



UDON P250



SOUMEN P250

COLD



SOBA P250

UDON P250

SOUMEN P250

ADD ONS



TEMPURA P240



KAKIAGE P190

Prices are subject to 10% service charge.

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TEMPURA

Lightly battered and deep-fried seafood and vegetable

Mixed Tempura P350



Ebi Tempura
3 pcs P270/5 pcs P420



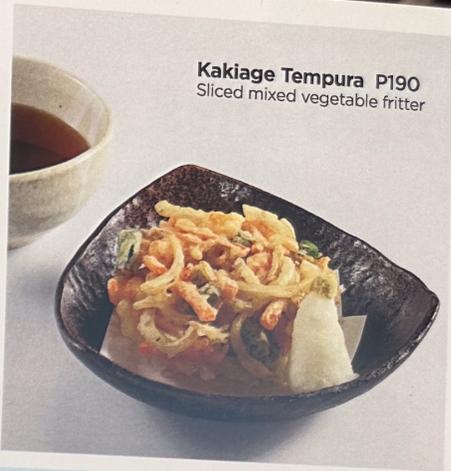
Kisu Tempura
3 pcs P230/5 pcs P360

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Yasai Tempura P230
Lightly battered assorted vegetables with signature sauce



Kakiage Tempura P190
Sliced mixed vegetable fritter



FRY

Seafood coated with bread crumbs

Ebi Fry
3 pcs P280/5 pcs P440
Crispy breaded shrimp



Salmon Katsu
3 pcs P420/5 pcs P650
Crispy breaded salmon

Mixed Fry P520
Mixed crispy breaded salmon and shrimp



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ADD ONS



UNAGI KABAYAKI
Half P490/Whole P950



CHICKEN KARAAGE
5 pcs P220/10 pcs P410
Fried chicken flavored with a garlic soy sauce



HOMEMADE GYOZA
4 pcs P190/8 pcs P360
OTOYA signature homemade grilled dumplings served with soy sauce based Koji dipping sauce

DASHIMAKI P190
Japanese egg omelette with dashi broth



TRUFFLE DASHIMAKI P380
Japanese egg omelette truffle with dashi broth



EDAMAME P110
Boiled soybeans sprinkled with salt



AGEDASHI TOFU P135
Deep fried tofu served with an original dashi sauce



SALMON AND MAGURO SHIOKOUJIAE P380
Diced salmon and maguro in a special dressing



CHAWANMUSHI P85
Homemade egg custard with assorted meats



SET SALAD P80



POTATO SALAD P125



MISO SOUP P60



HOMEMADE PICKLED VEGETABLES P30



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OTOYA®

DESSERT

Souffle Pancake P280
Fluffy and soft pancakes



Matcha Souffle Pancake P280



Mixed Berry Souffle Pancake P380



Mixberry Cheesecake P210
Japanese Cheesecake with mixed berries



Blueberry or Strawberry Cheesecake P210
Japanese cheesecake with blueberry or strawberry toppings



Matcha Parfait P210
Matcha ice cream with mango, mixed berries, cream and kuromitsu



Shiratama Matcha Zenzai P120
Matcha ice cream and jelly with rice cake ball, azuki beans and kuromitsu



Matcha Ice Cream P75



Vanilla Ice Cream P75



Kurogama Ice Cream P75



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大屋

Milo Crunch



SMOOTHIE

GREEK YOGURT BERRY P295
Mix of Greek yogurt with various berries

TRES LECHES MATCHA P160
A blend of tres leches cake with the earthy notes of matcha

MILO CRUNCH P210
A harmony of flavors and textures of chocolates

MANGO SHAKE P185

AVOCADO SHAKE P205

WATERMELON SHAKE P158

Greek Yogurt Berry



JAPANESE TEA

HOJICHA P290

GENMAICHA P290

COFFEE

AMERICANO P98

CAPPUCINO P110

LATTE P110

SPANISH LATTE P110

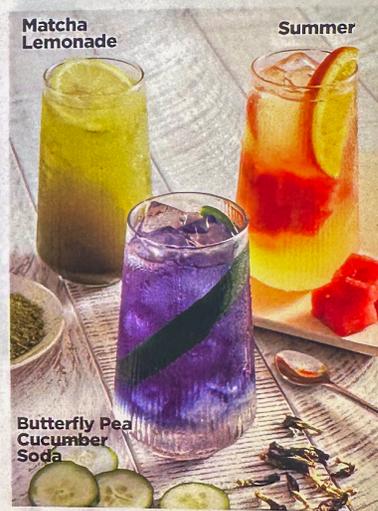
SUMIYAKI P128

SODA P90

BOTTLED WATER P36

Matcha Lemonade

Summer



Butterfly Pea Cucumber Soda

MOCKTAILS

BUTTERFLY PEA CUCUMBER SODA P120

Soda with butterfly pea flower and with the cool crisp flavor of cucumber

SUMMER P205

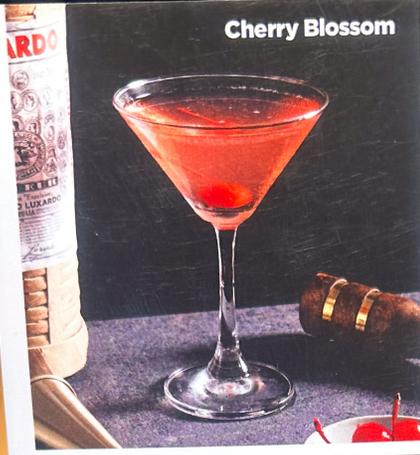
A mix of watermelon, orange juice and lime soda

MATCHA LEMONADE P110
Matcha flavored lemonade

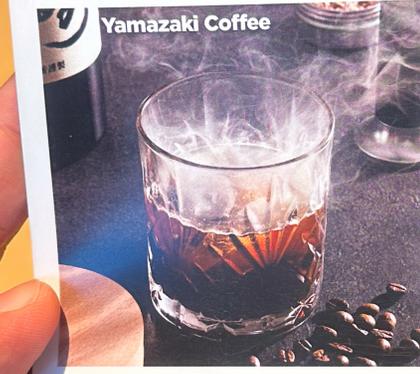
PALOMA SQUEEZE P130
Grapefruit and lemon lime soda

HOUSE BLEND ICED TEA P110

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Cherry Blossom

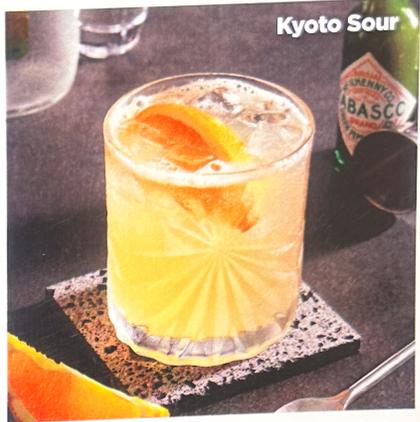


Yamazaki Coffee

COCKTAILS

- CHERRY BLOSSOM P450**
Sake, gin and cherry liquer
- ELEGANT SAKE LYCHEE- TINI P450**
Sake
- JAPANESE COCKTAIL P250**
Brandy and orget syrup
- JAPANESE SLIPPER P350**
Melon Liquer and Japanese gin
- KYOTO SOUR P550**
Sake and grapefruit juice
- MIDORI SOUR P550**
Melon liquer, Japanese gin and foamy
- SAKE MOJITO P450**
Sake
- SAKE POLITAN P350**
Sake and cranberry juice
- YUZU COCKTAIL P250**
Japanese gin
- YUZU TOM COLLINS P250**
Japanese gin
- JAPANESE WHISKY SOUR P1,050**
Japanese whisky
- YAMAZAKI COFFEE P1,050**
Japanese whisky

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Kyoto Sour

WINE BOTTLE

- Red Wine**
Yamagata Muscat Bailey A Dry Red
P2,580
- White Wine**
Yamagata Delaware Dry White
P2,580
Yamagata Delaware White Sweet
P2,580
- Rose Wine**
Yamagata Muscat Bailey A Rose
Sweet P2,580

SAKE BOTTLE

- Sparkling Sake**
Mio Clear Sparkling Sake P780
Mio Sparkling Sake P780
- Juicy & Aromatic**
Dassai 45 Junmai Daiginjo P1,350
Rokkasen Yamahoushi Junmai Bakurai
Karakuchi Genshu Namasake P3,960
Hagino Shuzo Hiwata Kimoto
Junmaidaiginjo P5,920
- Clean & Dry**
Hakkaisan Junmai Ginjo P5,850
Watanabe Shuzoten Komachisakura
P1,960
Aoki Shuzo Kakure Junmai Ginjo
P3,960
- Rich & Umami**
Gekkeikan Nigori P2,350
Yoshida Sake Brewing Gassan Junmai
Ginjo P3,960
Tamanohikari Junmai Ginjai Iwai
P3,300