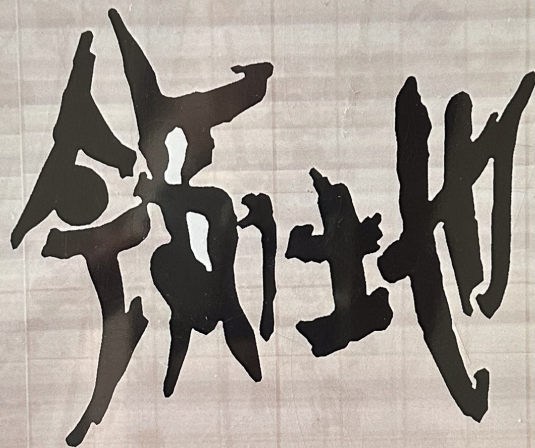




TSUKIJI

3RD FLOOR, MILKY WAY BUILDING
900 ARNAIZ AVENUE CORNER PASEO DE ROXAS
MAKATI CITY, 1200
PHONE: 8812-2913, 8843-4285, 0995-617-9209
WWW.TSUKIJI-RESTAURANT.COM

会席料理 KAISEKI TASTING MENU

会席料理コース A
大見牛使用
(全8品)

KAISEKI TASTING MENU A
FEATURING OHMI WAGYU BEEF
(8 COURSE MEAL)

9,900/PAX

ASSORTED SEASONAL JAPANESE APPETIZERS

MARINATED MUSHROOMS, MUSTARD SEAWEED, STEAMED EDAMAME SOYBEANS, SPINACH WITH SESAME

ASSORTMENT OF SASHIMI

BLUEFIN TUNA, SEA URCHIN, YELLOWTAIL AND SALMON

FRESH FROM JAPAN PREPARED BY SUSHI CHEF TAKASHI HARIMA

DOBIN MUSHI

EMPEROR'S SOUP WITH HAMACHI AND GINGKO SERVED IN TRADITIONAL TEAPOT

OHMI WAGYU STEAK

A5 GRADE SIRLOIN, OHMI BEEF (100 GMS.), THE OFFICIAL BEEF OF THE IMPERIAL HOUSEHOLD,
SERVED WITH GRATED DAIKON

GINDARA SAIKYO

MISO MARINATED GRILLED BLACK COD

TEMPURA MORIAWASE

CRISP-FRIED ANAGO/SEA EEL, KING CRAB, PRAWNS, SCALLOP AND VEGETABLES

TAKANA RICE

STIR-FRIED RICE WITH PICKLED MUSTARD GREENS AND SESAME SEEDS

HOMEMADE GREEN TEA ICE CREAM

JAPANESE GREEN TEA

会席料理コース B
アメリカ産和牛使用
(全7品)

KAISEKI TASTING MENU B
FEATURING U.S. WAGYU BEEF
(7 COURSE MEAL)

7,700/PAX

KAISO SALAD

SEAWEED SALAD WITH SESAME SEED DRESSING

ASSORTMENT OF SASHIMI

BLUEFIN TUNA, SEA URCHIN, YELLOWTAIL AND SALMON

FRESH FROM JAPAN PREPARED BY SUSHI CHEF TAKASHI HARIMA

DOBIN MUSHI

EMPEROR'S SOUP WITH HAMACHI AND GINGKO SERVED IN TRADITIONAL TEAPOT

HOTATE HAMAYAKI

GRILLED FRESH SCALLOP IN SHELL WITH SOYA SAUCE AND BUTTER

SNAKE RIVER FARMS U.S. WAGYU RIBEYE STEAK

SRF GOLD LABEL WAGYU RIBEYE (100 GMS.) SERVED WITH GARLIC AND GRATED DAIKON

TAKANA RICE

STIR-FRIED RICE WITH PICKLED MUSTARD GREENS AND SESAME SEEDS

HOMEMADE GREEN TEA ICE CREAM

JAPANESE GREEN TEA

会席料理コース C
アメリカ産認定アンガスビーフ使用
(全7品)

KAISEKI TASTING MENU C
FEATURING U.S. CERTIFIED ANGUS BEEF
(7 COURSE MEAL)

5,500/PAX

DAIKON SALAD

RADISH SALAD WITH CREAMY SESAME SEED DRESSING

ASSORTMENT OF SASHIMI

MAGURO, YELLOWTAIL AND SALMON

FRESH FROM JAPAN PREPARED BY SUSHI CHEF TAKASHI HARIMA

CHAWAN MUSHI

SEAFOOD CUSTARD WITH DASHI

TEMPURA MORIAWASE

CRISP-FRIED PRAWNS, KISU, SCALLOPS AND VEGETABLES

U.S. TENDERLOIN SAIKORO STEAK

CERTIFIED ANGUS BEEF TENDERLOIN (100 GMS.) SERVED WITH GARLIC AND GRATED DAIKON

TAKANA RICE

STIR-FRIED RICE WITH PICKLED MUSTARD GREENS AND SESAME SEEDS

HOMEMADE GREEN TEA ICE CREAM

JAPANESE GREEN TEA

GUARANTEED MINIMUM OF 2 PERSONS.
KINDLY ORDER AT LEAST 1-DAY IN ADVANCE.
SAKE PAIRING AVAILABLE UPON REQUEST.

TSUKIJI YAKINIKU

ENJOY YAKINIKU DINING AT TSUKIJI. SIMPLY TRANSLATED, "YAKI" MEANS GRILLED AND "NIKU" MEANS MEAT. CHOOSE FROM A SELECTION OF OHMI WAGYU BEEF ESPECIALLY IMPORTED FROM JAPAN. OHMI WAGYU BEEF IS FAMOUS FOR ITS "MELT IN YOUR MOUTH" TENDERNESS AND IS THE OFFICIAL BEEF OF THE JAPANESE IMPERIAL HOUSEHOLD.

当店では特選近江牛を日本より直送しています。近江牛は宮内庁ご用達。一皿100グラムの盛り付けです。味の違い!ボリュームの違い!満足感の違い!ぜひお試しください。

焼肉 GRILLED MEATS WITH SPECIAL YAKINIKU SAUCE (TARÉ)

近江牛ロース(100GM) SLICED WAGYU OHMI SIRLOIN MARINATED WITH SPECIAL SAUCE	OHMI BEEF ROSU SUPER SPECIAL SIRLOIN	4,500
近江牛カルビ(100GM) SLICED WAGYU OHMI RIB-EYE MARINATED WITH SPECIAL SAUCE	OHMI BEEF KARUBI SUPER SPECIAL RIB-EYE	4,500
特上カルビ(100GM) SLICED U.S. WAGYU (SRF) RIB-EYE MARINATED WITH SPECIAL SAUCE	TOKUJO KARUBI U.S. WAGYU RIB-EYE	3,000
上ロース(100GM) SLICED U.S. CAB RIB-EYE MARINATED WITH SPECIAL SAUCE	JO ROSU - SPECIAL RIB-EYE	1,800
上カルビ(100GM) SLICED U.S. PRIME BONELESS SHORTRIB MARINATED WITH SPECIAL SAUCE	JO KARUBI - U.S. PRIME SHORTRIB	2,800
カルビ(100GM) SLICED U.S. CHOICE BONELESS SHORT RIB MARINATED WITH SPECIAL SAUCE	KARUBI - U.S. CHOICE BONELESS SHORT RIB	2,000
上骨付カルビ SLICED U.S. BONE - IN SHORT RIB MARINATED WITH SPECIAL SAUCE	JO HONETSUKI - U.S. CHOICE BONE-IN SHORT RIB	2,000
野菜盛合せ SHIITAKE, CARROT, PUMPKIN, ONIONS, PEPPERS, SWEET POTATO	ASSORTED VEGETABLES	450

*CHOICE OF MILD OR SPICY SPECIAL YAKINIKU SAUCES

塩焼き GRILLED MEATS SEASONED WITH SALT (SHIO)

近江牛ロース(100GM) SLICED WAGYU OHMI SIRLOIN	OHMI BEEF ROSU - SUPER SPECIAL SIRLOIN	4,500
近江牛カルビ(100GM) SLICED WAGYU OHMI RIB-EYE	OHMI BEEF KARUBI - SUPER SPECIAL RIB-EYE	4,500
特上カルビ(100GM) SLICED U.S. WAGYU (SRF) RIB-EYE	TOKUJO KARUBI - U.S. WAGYU RIB-EYE	3,000

特上タン塩(100GM) SLICED WAGYU OHMI BEEF TONGUE SERVED WITH SPECIAL LEMON SAUCE	TAN - SUPER SPECIAL BEEF TONGUE	4,500
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大皿盛り合せ(3人前) SLICED JO RIB-EYE, JO KARUBI, JO HONETSUKI, AND VEGETABLES	VALUE COMBINATION PLATTER FOR 3 PERSONS	3,000
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お漬物 PICKLES

キムチ	KIMUCHI - SPICY CABBAGE KIMCHI	350
カクテ	KAKUTEKI - SPICY DAIKON RADISH	350

サラダ SALADS

海草	KAISO - SEAWEED SALAD WITH SESAME DRESSING	2,000
かに	KANI - SPECIAL CRAB AND MAYONNAISE SALAD	2,000
和風	WAFU - LETTUCE WITH MIXED SASHIMI TOPPING	1,500
スタミナ	STAMINA - GREEN SALAD WITH SESAME DRESSING	750
ポテト	POTATO- POTATO SALAD WITH JAPANESE MAYONNAISE	250
大根	DAIKON - LETTUCE AND RADISH SALAD WITH CREAMY SESAME DRESSING	1,500

スープ SOUP

カルビスープ	KARUBI SOUP - WAGYU OHMI BEEF SOUP	950
わかめスープ	WAKAME SOUP - SEAWEED SOUP	450
玉子スープ	TAMAGO SOUP - EGG SOUP	375
野菜スープ	YASAI SOUP - VEGETABLE SOUP	375

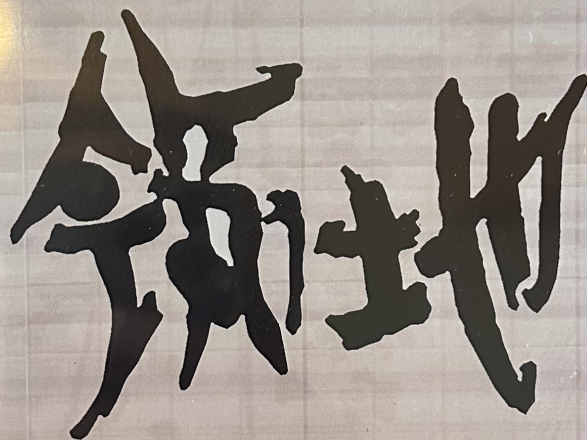
アラカルト A LA CARTE

豆腐ステーキ	TOFU STEAK - PAN-FRIED TOFU WITH RADISH SPROUTS, KATSUBOSHI, NORI AND SPICY SAUCE	700
チャップチェ	CHAPCHE - STIR-FRIED KOREAN SWEET P NOODLES, BEEF, EGG, AND VEGETABLES	850
チジミ	CHIJIMI - KOREAN STYLE SEAFOOD AND LEEK PANCAKE	850
豆腐チゲ	TOFU CHIGE - KOREAN STYLE SPICY CABBAGE HOT POT	850

麺類 ご飯物 NOODLES AND RICE

カルビクッパ	KARUBI KUPPA - RICE WITH BEEF SHORT RIB AND SPECIAL BEEF BROTH	1,800
クッパ	KUPPA - RICE WITH SPECIAL BEEF BROTH	950
石焼ビビンバ	ISHIYAKI BIBIMBA - SEASONED VEGETABLES OVER RICE IN HOT STONE BOWL	950
ビビンバ	BIBIMBA - SEASONED VEGETABLES OVER RICE	850
高菜ライス	TAKANA FRIED RICE - WITH PICKLED MUSTARD GREENS	450
炒飯	SPECIAL FRIED RICE - WITH SHRIMP AND PORK	450
牛肉チャーハン	BEEF FRIED RICE	550
ベーコンチャーハン	BACON FRIED RICE	550
ご飯	STEAMED JAPANESE RICE	110

PRICES ARE INCLUSIVE OF VAT. WE ADD A 10% SERVICE CHARGE.



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