



SOUP, SALADS & STARTERS

MISO SOUP tofu Japanese clear soup	5
EDAMAME boiled soy beans	5
WAKAME SALAD seaweed salad	7
CRAB SALAD thinly sliced cucumber, masago, surimi crab & seaweed salad	10
OMAKASE SALAD marinated lump of crab with cucumber, masago & seaweed salad	14
SHRIMP TEMPURA 5 pcs shrimp tempura	12
VEGGIE TEMPURA mixed vegetables	11
SHRIMP & VEGGIE TEMPURA 3 pieces of shrimp & mixed veggie tempura	16

NIGIRI & SASHIMI (2 PCS PER ORDER)

MAGURO Tuna	7
SAKE Salmon	7
HAMACHI Yellowtail	8
SABA Smoked mackerel	8
UNAGI Smoked eel	8
IKURA Salmon roe	10
MASAGO Capelin roe	9
EBI Shrimp	7

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

AVO MAKI avocado roll	8
KAPA MAKI cucumber roll	8
SAKE MAKI salmon & spring onion roll	10
TEKKA MAKI tuna and spring onion roll	10
HAMACHI MAKI yellowtail and spring onion	12
KANI MAKI crab roll	9

SUSHI PLATTER

SUSHI / SASHIMI | 5 pieces of assorted nigiri, 6 pieces of assorted sashimi and 4 pieces of caterpillar roll **45**

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 | \$52 per person (Minimum of 2 persons)

SUSHI ROLLS: URUMAKI STYLE (MEDIUM ROLLS)

ALASKA MAKI salmon & avocado roll topped with salmon	16
SPECIAL ANAKYA MAKI crispy eel & cream cheese	17
CATERPILLAR MAKI salmon & tuna roll topped with avocado	18
DRAGON MAKI eel, avocado, & cucumber roll topped with eel, avocado & masago	18
EBITEM MAKI shrimp tempura, cucumber & cream cheese rolled on rice crispies	17
RAINBOW MAKI avocado & cucumber roll topped with salmon, tuna & crab	18
GARDEN MAKI mixed veggie tempura of sweet potato, carrot, zucchini & white onions	14
VERY GREEN MAKI baby arugula, lettuce, cucumber, carrot, avocado & wakame	13
MANCHEBO SPECIAL MAKI salmon & cream cheese roll, topped with mixed crab & smoked salmon salad with mango (spicy)	18
SAKE ANAKYA MAKI salmon & avocado roll topped with eel	18

SPECIAL ROLLS: FUTOMAKI STYLE (BIG ROLLS)

SWEET BANANA MAKI salmon & shrimp tempura, banana, scallions & cream cheese (riceless)	24
MIARA MAKI crispy breaded shrimp & cream cheese topped with mixed salmon, crab & mango (rice-less)	22
SASHIMI MAKI salmon, tuna, grouper, scallions, cucumber & wakame	23
SKINNY JEANS MAKI tuna tartar, avocado, cucumber & wakame (rice-less)	23
SURF & TURF MAKI tempura shrimp and asparagus roll topped with grilled beef tenderloin	25

DESSERT

BANANA TEMPURA banana tempura served with a scoop of vanilla ice cream	8
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Our prices are in US Dollars | 15% service charge & 6% government tax will be applied to your check |

For exceptional service please feel free to tip as you wish |

Guests with a Hotel Manchebo Meal Plan Dinner Coupon or All-Inclusive Plan may choose from our Sushi Menu up to a total value of \$46 + 15% Service Charge per person