



SALADS & STARTERS

EDAMAME boiled soy beans	6
WAKAME SALAD seaweed salad	8
CRAB SALAD thinly sliced cucumber, masago, surimi crab & seaweed salad	11
OMAKASE SALAD marinated lump of crab with cucumber, masago & seaweed salad	15
SHRIMP TEMPURA 5 pcs shrimp tempura	13
VEGGIE TEMPURA mixed vegetables	11

REGULAR ROLLS OR TEMAKI (HAND ROLLS)

HOSOMAKI STYLE (THIN ROLLS)

AVO MAKI avocado roll	9
KAPA MAKI cucumber roll	9
SAKE MAKI salmon & spring onion roll	11
TEKKA MAKI tuna & spring onion roll	11
HAMACHI MAKI yellowtail & spring onion	13
KANI MAKI crab roll	10

CHEFS SPECIAL

YAKISOBA Japanese stir-fry noodles, with garlic butter and Chef Mylene secret sauce. Served with cabbage, carrot, green bell pepper, onion	24
Add: Shrimp 5 Steak 5 Shrimp & Steak	7

YAKIMESHI Japanese fried rice mixed with garlic butter and soy sauce. Served with egg, carrot, onion	19
Add: Shrimp 5 Steak 5 Shrimp & Steak	7

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 - **13.50**

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 - **17.50**

BEER

SAPPORO crisp, refined flavor	per bottle - 10
ASAHI super dry beer	per bottle - 9

SUSHI ROLLS: URUMAKI STYLE (MEDIUM ROLLS)

ALASKA MAKI salmon & avocado roll topped with salmon	17
SPECIAL ANAKYA MAKI crispy eel & cream cheese	18
CATERPILLAR MAKI salmon & tuna roll topped with avocado, wakame & masago	19
DRAGON MAKI eel & cucumber roll topped with eel, avocado & masago	19
EBITEM MAKI shrimp tempura, cucumber & cream cheese rolled on rice crispies	18
RAINBOW MAKI avocado & cucumber roll topped with salmon, tuna, yellowtail & crab	19
VERY GREEN MAKI baby spinach, lettuce, cucumber, carrot, avocado & wakame	14
MANCHEBO SPECIAL MAKI salmon & cream cheese roll, topped with mixed crab & salmon salad with mango (spicy)	19
SAKE ANAKYA MAKI salmon & avocado roll topped with eel	19

SPECIAL ROLLS: FUTOMAKI STYLE (BIG ROLLS)

SWEET BANANA MAKI salmon & shrimp tempura, banana, scallions & cream cheese (rice-less)	25
MIARA MAKI crispy breaded shrimp & cream cheese topped with mixed salmon, crab & mango (rice-less)	23
SASHIMI MAKI salmon, tuna, grouper, scallions, cucumber & wakame	24
SKINNY JEANS MAKI tuna tartar, avocado, cucumber & wakame (rice-less)	24
CRAZY CRISPY TIGER MAKI tempura fried roll with salmon belly, masago, avocado and cream cheese	27

SUSHI PLATTER **50**

SUSHI / SASHIMI |

5 pieces of assorted nigiri,
6 pieces of assorted sashimi, 4 pieces of caterpillar roll

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

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