



Okada Green Heart: Your Food is Sustainably Made

At Okada Manila, our goal is to prioritize fresh and sustainably sourced produce and ingredients in our signature outlets. Most of the produce we use are locally sourced and grown in the Philippines, ensuring they are fresh, healthy, and organic. We aim to use responsibly sourced seafood and ensure that our eggs and meat come from cruelty-free environments.

As we strive to bring delectable dishes that are healthy and nutritious, we also support various sustainable practices. We have significantly reduced plastic use in our operations, eliminating items such as plastic stirrers and straws. We participate in food rescue programs to minimize food waste and help eliminate hunger in nearby communities. Furthermore, we upcycle materials to contribute to a more sustainable environment.

Enjoy your meal at Okada Manila, knowing it's prepared with sustainability and responsibility in mind.

Scan the QR code to learn more about the Okada Green Heart.





銀座

長岡

GINZA NAGAOKA

Nigiri Omakase

10,000

니기리 (관동지방 스타일의 초밥) 오마카세 코스

- Chef's Selection of Appetizer 애피타이저
- 12 Pieces of Nigiri Sushi 니기리 초밥 (12 개)
- Maki Sushi 마끼 초밥
- Soup 수프
- Dessert 디저트

Sushi Omakase

14,500

초밥 오마카세 코스

- Chef's Selection of Appetizer 애피타이저
- Sashimi 사시미
- Delicacy Dish 안주
- 10 Pieces of Nigiri Sushi 니기리 초밥 (10 개)
- Maki Sushi 마끼 초밥
- Soup 수프
- Dessert 디저트

Ingredients may vary according to daily market availability.

요리재료는 가용여부에 따라 달라질 수 있습니다.

Before placing your order, please advise our Service Staff if you are allergic to any of our menu's ingredients.

저희 메뉴 재료에 알레르기가 있으시면 주문을 하시기 전에 서비스 직원에게 알려주십시오.

All prices are in PHP; inclusive of VAT, 10% service charge and local government tax.

모든가격은 국가세금, 부가세 및 봉사료10%가 포함된 펠리펀 페소로 결제됩니다.