

デザート

DESSERTS

**Mandarin sorbet**

Served with lemon jelly and fresh citrus fillets

**Matcha fondant**

Served with red berries sorbet and hazelnut

**Lychee sorbet**

Served with yuzu reduction and shiso leaves  
coulis

**Miso pannacotta**

Served with caramel cream

A stylized, handwritten-style logo for 'Nama Amanjena'. The word 'nama' is written in a fluid, cursive script, while 'amanjena' is written in a more structured, blocky font. The entire logo is rendered in black ink.

Nama ('raw' in Japanese) brings the culinary principles of washoku to Amanjena.

Exquisitely crafted sushi and sashimi are at the heart of a menu that celebrates the finest seasonal ingredients from the Philippines and Japan, each prepared using traditional techniques that bring its essential flavours to the fore. At Amanjena we are also proud to serve premium, A5-grade, "Omi" wagyu beef – a rare treat even in Japan.

## 冷製前菜 COLD APPETIZERS

**Maguro Tartare**  
Diced tuna, Nama soy sauce, ponzu, spicy mayo, spring onions, sesame seeds, avocado

**Salmon Tartare**  
Diced salmon, ponzu, spicy mayo, tempura crisp, cucumber, sesame, ikura

**Maguro Tataki**  
Seared tuna, ponzu, wasabi and sesame soy sauce

**Seaweed Salad**  
Simmered konbu seaweed, sweet soy sauce, sesame seeds

**Mix Green Salad**  
Green leaves salad, avocado, carrot, onion, cherry tomato, cucumber with ponzu vinaigrette

**Kaisen Salad**  
Marinated salmon, white fish, tuna, ikura, wakame, tomato, mixed greens, cucumber, carrot, wasabi soy dressing

## ホット前菜 HOT APPETIZERS

**Edamame**  
Green soybeans with rock salt of Guerande

**Yasai Tempura**  
Classic Japanese style mixed vegetables tempura served with tendashi sauce

**Ebi Tempura**  
Classic Japanese style shrimps tempura served with tendashi sauce

**Nasu Agedashi**  
Deep fried eggplants, braised in soy sesame sauce

**Yakitori**  
Grilled chicken and vegetable skewer glazed with teriyaki sauce

**Ebi Gyoza**  
Homemade Japanese style shrimp dumplings served with ginger garlic sour soy sauce

**Tempura Moriawase**  
Prawns and mix seasonal vegetables tempura

## ろばた ROBATA

**Black Cod Saikyo Yaki**  
White Miso marinated black cod, spinach, asparagus in dashi cured lemon

**Yaki Zakana**  
Charcoal grilled fish of the day, spinach and asparagus in dashi, glazed with teriyaki sauce

**Wagyu Fillet Steak**  
Charcoal grilled Australian Wagyu, mushroom, asparagus

**Gyu Fillet Steak**  
Charcoal grilled beef filet, mushroom, asparagus, teriyaki sauce

**Slow cooked Chicken Teriyaki**  
1 hour low temperature cooked chicken, grilled mushrooms, cherry tomatoes, zucchini

**Yaki Yasai**  
Selection of charcoal grilled seasonal vegetables with miso sauce

## オリジナル NAMA ORIGINALS

**Kaisen Don**  
Assorted marinated fishes served on a bed of steamed sushi rice

**Grilled Lobster S/M/L**  
Served with spring onions and butter soy sauce (may require up to 45min)

**Aburi Salmon New Style Sashimi**  
Charcoal seared salmon, shiso oil, special ponzu sauce, grated daikon, spring onion, shichimi

**Marinated Tuna Steak with Fresh Green Salad**  
Yellow fin tuna marinated in ponzu and sesame oil

**Unagi Don**  
Marinated grilled eel served on sushi rice, eel sauce, white sesame

## 巻物 MAKI ROLLS

**Amanjena roll**  
Salmon, tuna, avocado, egg omelet, Ikura, spring onion, garlic crumbs

**Spicy Tuna**  
Tuna, avocado, spicy mayo

**Salmon Avocado**  
Salmon, avocado, salmon roe, spicy mayo

**Crispy Prawn**  
Panko prawn, avocado, spicy mayo

**Eel Cucumber**  
BBQ eel, cucumber, hosomaki

**Spicy Tuna tempura**  
Eel sauce, spring onion

**California**  
Prawn, avocado

**Riceless Amanjena roll**  
Avocado, tuna, salmon, white fish, negi, ginger, sesame, seaweed salad, ikura, onion

**Vegetable roll**  
Carrot, asparagus, cucumber, mushroom, avocado

## スープ SOUPS

**Misoshiru**  
Classic Japanese miso soup with a blend of white and red miso

**Mushroom miso soup**  
Classic Japanese miso soup with seasonal mushrooms

## 寿司刺身 SASHIMI & NIGIRI

Salmon

Tuna

Eel

Prawn

Seabass

Salmon roe

Flounder

Toro

Sea bream

## モリアワセ CHEF MORIAWASE

Sashimi Selection 8 / 12 Pcs

Nigiri Selection 8 / 10 Pcs

Combo Sashimi & Nigiri (14 Pcs)

Maki Selection (24 Pcs)

Combo Maki, Sashimi & Nigiri (34 Pcs)