OTOSHI RYORI
Appetizers

Gyu Aspara Maki | 980
Asparagus wrapped with grilled beef

Gyu Enoki Maki | 980
Enoki mushrooms wrapped with grilled beef

Salmon Cocktail | 450
Tobiko, cucumber, and kombu shoyu sauce

Nanban Zuke | 450
Deep-fried salmon and tuna marinated in sweet and sour vinegar

Gyoza | 385
Pan-fried pork and herb dumplings with shoyu dip

Goma Tofu | 380
Homemade sesame paste tofu

Dashimaki Tamago Ankake | 380
Rolled omelette in ankake sauce

Horenso Ohitashi | 220
Simmered spinach in soy sauce

Edamame | 220
Boiled young soybeans

Prices are inclusive of 12% VAT and subject to 10% service charge

SAKURA 桜

SASHIMI
Raw Seafood

Otoro | 1,300
Bluefin tuna belly

Sashimi Moriawase | 1,380
(5 kinds)
Salmon, tuna, hamachi, scallops, mackerel

Sashimi Moriawase | 980
(3 kinds)
Salmon, tuna, hamachi

Hotate Gai | 980
(2 pieces cut in half)
Sweet and briny Japanese scallops

Ama Ebi | 900
(7 pieces)
Sweet shrimp

Buri | 780
Japanese yellowtail

Shake or Spicy Shake | 700
Norwegian salmon fillet

Ikura | 800
Salmon roe

Maguro or Spicy Maguro | 650
Pacific tuna loin

Aji | 550
Japanese horse mackerel

Hokkigai | 550
(4 pieces)
Arctic surf clam

Ika | 400
Squid

Tako | 400
Octopus

Tamago | 200
Sweet rolled egg omelette

Prices are inclusive of 12% VAT and subject to 10% service charge

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SAKURA
桜

MAKIMONO AND TEMAKI

Vinegared Rice

Sakura Maki | 1,480
Grilled eel, cream cheese, avocado,
and tobiko with shrimp on top

Dragon Maki | 890
Thick roll sushi topped with unagi (eel)

Balesin California Maki | 850
Avocado, cucumber, and kani topped with salmon

Spider Maki | 825
Thick roll sushi with soft shell crab

Spicy Shake Temaki or Maki | 550
Hand-rolled salmon cones or roll

Spicy Maguro Temaki or Maki | 550
Hand-rolled tuna cones or roll

California Maki | 480
Mango, cucumber, and kani with tobiko

Shake Maki | 420
Salmon roll

Tekka Maki | 280
Tuna roll with wasabi

Kappa Maki | 175
Cucumber roll

Prices are inclusive of 12% VAT and subject to 10% service charge

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SAKURA 桜

NIGIRI

Traditional or Aburi
(2 pieces unless stated otherwise)

Otoro | 880
Bluefin tuna belly

Ikura | 800
Salmon roe

Ama Ebi | 650
(4 pieces)
Sweet shrimp

Hotate | 600
Japanese scallops

Shake | 420
Norwegian salmon

Unagi | 380
Grilled eel

Hokkigai | 380
Arctic surf clam

Hamachi | 350
Japanese yellowtail

Maguro | 320
Pacific tuna loin

Aji | 220
Japanese horse mackerel

Ika | 220
Squid

Tako | 220
Octopus

Tamago | 200
Rolled egg omelette

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SARADA
Salads

Mixed Seafood Salad | 980
Salmon, tuna, ama ebi (sweet shrimp), and hotate (scallops) with shiso dressing

Spicy Tuna or Salmon Salad | 585

Kani Salad | 560
Mango, cucumber, tobiko (fish roe), and Japanese mayonnaise

Sakura Salad | 360
Seasonal market vegetables with sesame dressing

YAKIMONO
Grilled Dishes

Hamachi Kama Shio | 1,600
Grilled hamachi jaw in salt

Gindara Shioyaki or Teriyaki | 1,550
Grilled Japanese cod with salt or teriyaki sauce

Nama Saba | 1,090
Grilled mackerel with salt

Shake Shioyaki or Teriyaki | 850
Grilled salmon with salt or teriyaki sauce

Tori Teriyaki l 680
Grilled young chicken with teriyaki sauce

Prices are inclusive of 12% VAT and subject to 10% service charge

TEPPANYAKI

Teppan-grilled Dishes

Gyu Kyushu (200g) **| 8,000**
Japanese A4 Wagyu beef sirloin

U.S. Ribeye (200g) **| 1,710**

Kurobuta | 2,800
Japanese black pork shoulder

Hotate (3 pieces) **| 1,550**
Japanese scallops

Gindara | 1,550
Black cod fillet

U.S. Hotate | 1,150
U.S. scallops

Shitabirame | 880
Japanese sole fillet

Shake | 680
Norwegian salmon fillet

Tori Momo Niku | 680
Chicken thigh

Prices are inclusive of 12% VAT and subject to 10% service charge

AGEMONO
Deep-Fried Dishes

Kurobuta Tonkatsu | 2,800
Bread-crumbed Japanese black pork shoulder

Ebi Tempura | 835
Black tiger prawns

Ebi Furai | 835
Bread-crumbed black tiger prawns

Kaki Tempura | 780
Japanese oysters

Kaki Furai | 780
Bread-crumbed Japanese oysters

Soft-Shell Crab | 480
Deep-fried soft shell crab
(150 grams per piece)

Tori Karaage | 380
Young chicken thighs

Kisu Tempura | 360
Japanese whiting fillets

Unagi Tempura | 900
Crispy eel fillet

Agedashi Tofu | 180
Fried silken beancurd

Agedashi Nasu | 125
Eggplant

Prices are inclusive of 12% VAT and subject to 10% service charge

SAKURA
桜

SHIRUMONO
Soups

Chawanmushi | 480
Steamed custard with shrimp, mushroom, and chives

Dobin Mushi | 420
Clear soup with mixed seafood

Miso Shiru | 180
Soybean soup with beancurd

MENRUI
Noodles

Beef Curry Ramen | 980
Ramen in Japanese curry sauce with braised beef

Gyuniko Udon | 900
Hot udon noodles with sliced beef

Tempura Udon or Soba | 750
Hot udon or soba with Balesin vannamei shrimp tempura

Seafood Ramen | 680
Hot ramen noodles with assorted seafood

Spicy Miso Ramen | 650
Hot ramen noodles, wakame, spicy miso stock

Tonkotsu Ramen | 600
Pork ramen

Shoyu Ramen | 600
Hot ramen noodles with wakame, narutomaki, and corn kernels

Chasoba | 550
Cold green tea noodles

Prices are inclusive of 12% VAT and subject to 10% service charge

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SAKURA
桜

DONBURI
Gohan Rice Bowls
Served with miso soup

Unaju
Full: 1,800 | Half: 900
Grilled eel

Gyudon | 980
Grilled beef and egg

Tendon | 680
Balesin vannamei shrimp tempura

Katsudon | 650
Breaded pork belly

Tori Katsudon | 600
Breaded chicken thighs

Tori Curry Don | 495
Japanese chicken curry

GOHAN MONO
Rice Dishes

Kaisen Yakimeshi | 420
Seafood fried rice

Yakimeshi Sakura Style | 350
Beef fried rice

Ninniku Yakimeshi | 220
Garlic fried rice

Gohan | 180
Steamed Japanese rice

Prices are inclusive of 12% VAT and subject to 10% service charge

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BENTO SETTO

Bento Box Set Meal

Sakura Bento Set | 2,250

Salmon and tuna sashimi, black tiger prawn tempura, hamachi teriyaki, buta shogayaki, Japanese black pork in ginger, kani salad, gohan, miso soup, chawanmushi, mochi or ice cream

SET MENU

Set Lunch and Dinner Menu | 1,500

Gyoza

Pork and herb dumplings with shoyu dip

Kappa Maki

Cucumber rice rolls

Miso Soup

Katsudon

Gohan rice bowl with breaded pork belly

Pinkerton Ice Cream

In a waffle cone

BEERS

Sapporo (330ml bottle) | 270

Asahi (330ml bottle) | 230

Kirin (330ml bottle) | 230

Prices are inclusive of 12% VAT and subject to 10% service charge

BALESIN CITY

SAKURA 桜

SAKE

Nihonsakari Josen Bin

Php 2,900 / bottle (1.8 L)

Php 200 / 100 mL

This best-selling sake is meticulously crafted with rice and water, and has a clean, crisp, and refreshing taste.

Hakutsuru Tokusen Junmai Ginjo

Php 560 / bottle (300 mL)

This fragrant sake with melon, grape, and sweet rice aromas has a silky, well-balanced smoothness and can be enjoyed chilled or at room temperature.

Denshin Yuki Junmai Ginjo

Php 3,750 / bottle (720 mL)

This sake is made using water that began as snow in the mountain ranges surrounding the brewery. Over time, the snow melts and filters through the earth, imparting a pure, refreshing flavor to the sake while allowing you to notice the nuanced smoothness.

Kikumasamune Shin Josen Junmai Taruzake Tokkuri

Php 2,450 / bottle (720 mL)

A traditional Japanese sake aged in handmade barrels made of Yoshino cedar. Rich aromas complement the crisp texture, working to cleanse and refresh your palate.