

MAINS

(Served with miso soup)

TG M JAPANESE
KOREAN
CUISINE



M1. Yakisoba
Stir-fried noodles with shitake, bean sprouts, kizami nori in homemade sauce.



M2. Chicken Char Siew Don
Baked homemade char siew marinated chicken thigh, onsen egg, corn kernel, spring onions and Japanese leek.



Chicken Teriyaki Don
Chicken Teriyaki served with onsen egg, corn kernel, spring onions and Japanese leek.



Beef Gyudon
Braised Japanese Angus Beef short plate with pickled ginger and onsen egg.



Oyakodon
Chicken with egg and onions in light soy sauce.



Beef Bibimbap
Pearl rice with marinated beef strips, carrots, spinach, mushrooms, onions, bean sprouts, gochujang and sunny side-up.



Japchae
Korean stir-fried glass noodles with marinated beef strips, spinach, carrots, mushrooms, onions and seaweed.



Shin Ramyeon
Shin ramyeon, kimchi, onsen egg, chicken luncheon meat, sausage and spring onions.

SIDES



SS1. Edamame **PHP350**
Boiled Japanese soybeans and seasoned with sea salt.



SS2. Chicken Karaage **PHP500**
Fried juicy tender boneless chicken thigh coated with Japanese spiced flour served with mayonnaise.



SS3. Salmon Sashimi (7pcs) **PHP600**
Fresh sliced salmon fillet.



Salmon Sashimi Don **PHP800**
Bed of rice marinated with Japanese sesame oil, mirin and layered with fresh salmon fillet topped with salmon ikura, chilli padi and spring onions.

SET

(Served with sliced fruits, miso soup and kimchi)



ST1. Tonkatsu Curry Rice  **PHP900**
Crispy panko coated kurobuta pork loin served with pearl rice, Japanese curry, potatoes, carrots, onions and sliced pickle ginger.

ST2. Kimchi Pork Stew **PHP900**
Hearty stew with kimchi, pork collar, spring onions served with pearl rice.

ST3. Kimchi Spam Fried Rice  **PHP900**
Fried Japanese rice with spam, kimchi, egg, carrots and spring onions.

ST4. Korean Seafood Tofu Stew **PHP1,000**
Stewed mussels, squids, shrimps, clams in kimchi gochujang based soup with soft tofu, glass noodles served with spring onions and pearl rice.