



SASHIMI

RAW FISH

Maguro Sashimi	370	Shime Saba	410
Tuna		Marinated mackerel	
Shake Sashimi	370	Uni Sashimi	505
Salmon		Sea urchin	
Lapu Lapu Sashimi	370	Tamago Sashimi	155
Lapu-Lapu		Japanese baked egg	
Hamachi Sashimi	650	Kani Sashimi	225
Yellow tail		Crab stick	

SUSHI

RAW FISH OVER VINEGARED RICE



Aburi Salmon Nigiri	245	Hamachi Nigiri	290
Torched salmon		Yellow tail	
Lapu Lapu Nigiri	180	Kani Nigiri	130
Lapu Lapu		Crab stick	
Shime Saba Nigiri	205	Unagi Nigiri	495
Marinated mackerel		Roasted eel	
Maguro Nigiri	175	Uni Gunkan	260
Tuna		Sea urchin battleship style	
Shake Nigiri	215	Inari	115
Salmon		Sweetened fried tofu sushi	
Tamago Nigiri	105		
Baked egg			

TEMAKI

HAND-ROLLED SUSHI

California Temaki	195
Hand-rolled sushi California style	
Spicy Tuna Temaki	210
Hand-rolled sushi with spicy tuna	
Spicy Salmon Temaki	235
Hand-rolled sushi with spicy salmon	



MAKIMONO

SUSHI ROLL

California Maki 295

Mango, crab stick, cucumber and Japanese mayo

Guren Maki 380

Salmon tempura, avocado, pineapple crabstick, teriyaki sauce and aburi sauce

Spicy Salmon Aburi Maki 415

Torched spicy salmon, tenkasu and aburi sauce

Spicy Salmon Uni Aburi Maki 450

Torched spicy salmon, sea urchin tenkasu and aburi sauce

Spicy Tuna Maki 260

Spicy tuna with spicy sauce.

Tempura Maki 390

Ebi tempura, crab stick, cucumber, and tenkasu

Dragon Roll 460

Salmon skin and ebi tempura

Taal Volcano Maki (4 slices) 380

Hashed hamachi, salmon, tuna and crab stick with Japanese mayo

Spider Maki (4 slices) 415

Fried soft-shell crab

Mango Lava Maki 335

Mango, cream cheese, cucumber, crabstick, thousand island dressing & Japanese mayo

Kappa Maki 125

Cucumber thin sushi roll

Tekka Maki 170

Fresh tuna thin sushi roll

Shake Maki 190

Salmon thin sushi roll



OTSUMAMI

APPETIZER

Edamame 175

Boiled salted soya beans

Garlic Butter Edamame 210

Pan-fried soya beans with garlic butter

Nishijin Ceviche 190

Marinated tuna, salmon, hamachi lapu-lapu, saba, and boiled shrimp in calamansi juice

Agedashi Tofu 175

Fried cubed soya beans served with fish sauce, ginger, radish, leeks and bonito flakes

Tofu Steak 205

Fried cubed soya beans served with sautéed mix vegetables and steak sauce

Nasu Abura Itame 175

Sautéed eggplant in sweet sauce

Yaki Gyoza 245

Pan-fried Japanese dumpling

Age Gyoza 245

Deep-fried Japanese dumpling

Sui Gyoza 245

Boiled Japanese dumpling

Spicy Tuna 440

Tuna with spicy sauce

Spicy Salmon 495

Salmon with spicy sauce

Tori Karaage 340

Japanese fried chicken



SALADA

SALAD

Ika Calamari Salad

Green salad with fried breaded squid, Wafu dressing and Japanese mayo

335

Kani Kyuri Salad

Shredded crabstick, cucumber and iceberg lettuce with tobiko served with Japanese dressing and Japanese Mayo

230

Shake Salad

Sliced salmon with vegetables served with wafu dressing

430



IKA CALAMARI SALAD

YAKIMONO

GRILLED DISHES



BURI KAMA SIOYAKI

Shake Sioyaki / Teriyaki

Salmon fillet in salt or teriyaki sauce

420

Gindara Sioyaki / Teriyaki

Cod fillet in salt or teriyaki sauce

995

Saba Sioyaki

Salted mackerel

360

Shake Kabuto Sioyaki

Salted salmon head

445

Buri Kama Sioyaki

Salted yellow tail collar

680

Hamachi Kabuto Sioyaki

Salted yellow tail head with belly

1,255

Chicken Teriyaki

Chicken with teriyaki sauce

290

Unagi Kabayaki

Roasted eel with kabayaki sauce

825



SUSHI DONBURI

RAW SEAFOOD TOPPINGS SERVED WITH MISO SOUP



CHIRASHI SPECIAL

Maguro Don 445

Sushi bowl with tuna

Shake Don 465

Sushi bowl with salmon

Chirashi Special 580

Sushi rice topped with assorted seafood

Shake Maguro Don 445

Sushi rice with salmon and tuna

RAMEN

HOT RAMEN NOODLES

Shoyu Ramen

Plain 305

Spicy 345

Pork and chicken broth noodles soup with ginger soy sauce

Miso Ramen

Plain 360

Spicy 400

Pork and chicken broth noodles soup with miso paste

Miso Chashumen

Plain 455

Spicy 495

Pork and chicken broth noodles soup with miso paste and 5 slices of braised pork



CHASHUMEN

Chashumen

Plain 400

Spicy 440

Pork and chicken broth noodles soup with ginger soy sauce, boiled egg and 6 sliced braised pork



TEPPANYAKI

PAN GRILLED DISHES

US Prime Angus Beef Ribeye Cubed cut steak	1,980
Cape Grim Beef Tenderloin Cubed cut steak	1,250
US Angus Top Blade Cubed cut steak	780
Tori Teppan Chicken leg fillet	345
Seafood Teppan Prawns, squid, white fish, mixed teppanyaki	760
Yasai Itame Sautéed mix vegetables	180
Shake Teppan Salmon fillet	685
Mix Mushroom Teppan Mixed mushrooms (black, enoki shimeji, ear and chicken mushroom)	410
Yakisoba Sautéed noodles with pork and mix vegetables	300
Yaki Udon Sautéed white noodles with pork and mix vegetables	300
Plain Okomoniyaki Japanese pancake with cabbage	310



CAPE GRIM BEEF TENDERLOIN

CURRY RICE

Pork Curry Rice Marinated pork	265
Katsu Curry Rice Breaded pork loin	515
Chicken Katsu Curry Rice Breaded chicken leg fillet	515
Hire Katsu Curry Rice Deep fried breaded tenderloin	515
Tori Karaage Curry Rice Japanese fried chicken	445

CREATE YOUR OWN TEISHOKU

Add 150

RICE & SOUP

Gohan	80
Gohan Oomori (Large rice)	105
Yakimeshi	200
Japanese Garlic Fried Rice	200
Misoshiru	80
Osuimono	90



AGEMONO

DEEP FRIED DISHES

Ebi Tempura Prawns (5 pcs)	545	Yasai Tempura Moriawase Mixed vegetables	210
Tempura Moriawase Prawns, kisu and vegetables	385	Kisu Tempura Lady fish fillet (5 pcs)	200
Seafood Tempura Moriawase Prawns, shishamo, salmon kisu, squid, tuna and kani	405	Yasai Kakiage Mixed shredded vegetables	220

MENMONO

NOODLE DISHES



UDON / SOBA NOODLES

HOT UDON OR SOBA NOODLE SOUP

Kake Udon / Soba Plain hot white noodles / brown noodles	265
Kitsune Udon / Soba Hot white noodles / brown noodles with sweet fried tofu skin	295
Wakame Udon / Soba Hot white noodles / brown noodles with seaweed	275
Tempura Udon / Soba Hot white noodles / brown noodles with 2pcs. ebi and 3pcs. vegetable tempura	475

COLD NOODLES

Zaru Udon / Soba / Chasoba Cut nori sheets	265
Tenzaru Udon / Soba / Chasoba Cut nori sheets, 2 pcs ebi and 3 pcs vegetables tempura	475

NABEMONO

JAPANESE HOT POT

Sukiyaki

Thinly sliced US beef top blade, Japanese noodles tofu and assorted vegetables simmered in Nishijin special sauce

Small (1-2 persons)	680
Large (3-4 persons)	1,300



CHEF'S CHOICES



SUSHI MORIAWASE (LARGE)

SUSHI MORIAWASE

Small 410
(5 pcs.)

Large 740
(9 pcs.)

SASHIMI MORIAWASE

Small 480
(2 cuts, 3 kinds)

Large 1,080
(3 cuts, 5 kinds)



SASHIMI MORIAWASE (LARGE)



NISHIJIN BENTO TENDERLOIN/TOPBLADE

Sashimi, grilled fish, tempura moriawase tenderloin or topblade teppan. Served with rice miso soup, pickles and fruits

1,580



DONBURI

RICE TOPPINGS SERVED WITH MISO SOUP



TENDON PREMIUM

Katsudon 445

Topped with breaded pork cutlet simmered with egg, onion leeks and savory sauce

Tori Katsudon 425

Topped with breaded boneless chicken simmered with egg, onion leeks, and savory sauce

Hire Katsudon 445

Topped with breaded pork tenderloin simmered with egg, onion leeks, and savory sauce

Oyakodon 350

Chicken leg fillet

Gyudon 450

Sliced beef with gyudon sauce

Tendon Regular 445

2 pcs ebi tempura and 3 kinds of vegetables

Tendon Premium 720

Tuna, ebi, smelt fish, squid, egg kakiage and 4 kinds of vegetables

Ebi Tendon 525

4 pcs. ebi tempura

Gyu Teriyaki Don 480

Sliced beef and teriyaki sauce

Chicken Teriyaki Don 390

Grilled chicken with teriyaki sauce

Unagi Don 910

Grilled eel

KATSU

Tonkatsu 300

Deep-fried breaded pork loin

Chicken Katsu 280

Deep-fried breaded boneless chicken fillet

Hire Katsu 300

Deep fried breaded pork tenderloin

Premium Tonkatsu Kurobuta 600

Kurobuta pork loin

Premium Tonkatsu Iberico 600

Iberico pork loin



TONKATSU



DESSERTS

Coffee Jelo	125	Fresh Tropical Fruit Platter	245
		Selection of 6 kinds of seasonal fruits	
Japanese Baked Cheesecake	210	Mango Biscoff Cake	185
Crepe Samurai	225	Gula Melaka	215
Palms' most loved dessert! Paper thin crepes filled with succulent mango slivers, smothered with triple sec flavored sabayon and gratinated until golden brown. Dusted with icing sugar and crowned with vanilla ice cream		Coconut Mango Parfait	195
Palms Beloved "Bread and Butter Pudding"	245	Fresh Strawberries Meringue	265
Try this very popular house specialty served with mantecado ice cream or vanilla bourbon sauce		Served with honey Greek yoghurt.	
Banana Nutella Rotti	265	Cake per Slice	145
A combination of fresh banana lacatan and nutella, folded between a traditional Malaysian-style crispy rotti prata, a perfect example that simplicity makes the most delicious desserts		Please ask your server for our selection of delicious flavors!	
		Ice Cream by the Scoop	65
		Banana Split	225



PRICES ARE IN PHILIPPINE PESO. INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE