

Inagiku continues to embrace custom and fuses it with modernity - indulging you in an authentic Japanese culinary experience.

The tradition of meticulously preparing each dish is served with strikingly beautiful interiors, melding aesthetic and gastronomic excellence. Under the direction of an award-winning culinary team, discover the art and beauty of Japan reflected in Inagiku's exquisite cuisine.

伝統を守りながら進化してゆく日本料理を提供いたします。
一品一品に心を込め、洗練された料理を追及することで、多くの賛同を得、各種受賞も得ております。
皆様には、この店で日本料理の美しさと美味しさを再発見して戴きましたら嬉しく思います。



JAPANESE RESTAURANT
INAGIKU

懐石

Kaiseki

天扶良懐石

🌀 SF Tempura Kaiseki

寿司懐石

SF Sushi Kaiseki

稲ぎく懐石

🌀 Inagiku Kaiseki

おまかせ懐石

🌀 Omakase Kaiseki

鉄板会席

Teppan-Kaiseki

彩

🌀 B SF Irodori (Seafood and U.S. Beef)

萩

SF Hagi (Seafood)

錦

🌀 B SF Nishiki (Lobster and U.S. Beef)

月

SF Tsuki (Seafood with Lobster)

霧

🌀 B SF Kiri (Lobster and Wagyu Beef)

和牛会席

B SF Wagyu Kaiseki (Lobster and Wagyu Beef)

Set Menu

先付、前菜、刺身、稲ぎく天扶良、
伊勢海老天扶良、食事、甘味

Starter, appetizer, sashimi, lobster,
assorted tempura, shokuji set and dessert **4,200**

先付、前菜、煮物、揚物、特選寿司
盛り合わせ、味噌碗、甘味

Starter, appetizer, simmered dish, tempura,
assorted sushi, miso soup and dessert **6,300**

先付、前菜、吸物、刺身、焼物、
煮物、揚物、食事、果物、甘味

Starter, appetizer, clear soup, sashimi,
grilled dish, simmered dish, deep-fried dish,
shokuji set and dessert **5,600**

先付、前菜、吸物、刺身、焼物、
煮物、揚物、食事、果物、甘味

Starter, appetizer, clear soup, sashimi,
grilled dish, simmered dish,
deep-fried dish, shokuji set and dessert **9,500**

Set Menu

先付、前菜、サラダ、海老、帆立、
鮭、米国産牛肉(150g)、
焼野菜、食事、デザート

Starter, appetizer, salad, prawn, scallop,
salmon, U.S. beef (150g), hot vegetables,
shokuji set and dessert **4,400**

先付、前菜、サラダ、海老、帆立、
ラブラブ、鮭、銀鱈、焼野菜、
食事、デザート

Starter, appetizer, salad, prawn,
scallop, lapu-lapu, salmon, cod fish
hot vegetables, shokuji set and dessert **3,800**

先付、前菜、サラダ、伊勢海老、米国
産ステーキ (150g)、焼野菜、食事
デザート

Starter, appetizer, salad, lobster,
U.S. beef (150g), hot vegetables,
shokuji set and dessert **5,500**

先付、前菜、サラダ、伊勢海老、帆立、
鮪ステーキ、焼野菜、食事、デザート

Starter, appetizer, salad, lobster, scallop,
tuna steak, hot vegetables, shokuji set
and dessert **5,200**

先付、前菜、サラダ、伊勢海老、
和牛 (100g)、焼野菜、食事、デザート

Starter, appetizer, salad, lobster,
Wagyu beef (100g), hot vegetables,
shokuji set and dessert **6,400**

先付、前菜、サラダ、伊勢海老、
和牛 (200g)、焼野菜、食事、デザート

Starter, appetizer, salad, lobster,
Wagyu beef (200g), hot vegetables,
shokuji set and dessert **11,200**

🌀 Signature dish B Beef SF Shellfish

Prices are in Philippine Peso inclusive of 12% VAT, subject to 10% service charge and applicable government taxes.

前菜珍味

Appetizer

GF	枝豆 Edamame	Boiled young soya bean with salt	250
	焦がし枝豆 Kogashi Edamame	Pan-fried young soya bean with butter and soya sauce	280
	もろ胡瓜 Moro Kyuri	Cucumber with moro-miso	370
	鰻胡瓜 Unagi Kyuri Maki	Grilled eel wrapped with cucumber	470
	納豆 Nattoh	Fermented soya beans	340
	法蓮草胡麻和え Horenso Gomaae	Boiled spinach with sesame sauce	340
	法蓮草お浸し Horenso Ohitashi	Boiled spinach with bonito flakes	280
 	焼き茄子胡麻和え Yakinasu Goma Ae	Grilled eggplant with sesame sauce	390
	茄子田楽 Nasu Dengaku	Grilled eggplant with miso paste	560
	合鴨コース Aigamo	Roasted duck Japanese style	700
	豆腐田楽 Tofu Dengaku	Grilled bean curd with miso paste	325
	もずく酢の物 Mozuku Sunomono	Mozuku seaweed in vinegar sauce	280
GF	ししゃも Shishamo	Grilled capelin fish	490
	焼き明太子 Yaki Mentaiko	Lightly grilled spicy cod roe	990
	香の物 Koh No Mono	Japanese pickles	370

刺身

Sashimi

Raw Seafood

刺身盛り合わせ	Assorted sashimi	
☼ Sashimi Moriawase	3 kinds	760
S (小)	5 kinds	1,580
M (中)	8 kinds	2,500
SF L (大)		
特選刺身盛り合わせ	Assorted premium sashimi	4,200
☼ SF Tokusen Sashimi	(とろ、鮭、はまち)	
刺身 魚三種盛り	Fatty tuna belly, salmon and yellowtail	2,800
Sashimi Sakana Santen	((鮪、鮭、ラプラプ)	
スパイシー刺身 三種盛り	Tuna, salmon and lapu-lapu	850
Spicy Sashimi Santen		
とろ	Tuna belly	3,400
Toro		
鮪	Fresh big eye tuna	580
Maguro		
鯛	Japanese sea bream	900
Tai		
縞鯨	Japanese yellow jack	1,100
Shimaaji		
はまち	Fresh yellowtail	950
Hamachi		
鮭	Fresh salmon	650
Shake		
赤貝	Ark shell	1,350
SF Akagai		
帆立	Scallop	1,100
SF Hotate		
甘エビ	Japanese sweet shrimp	1,150
SF Ama Ebi		
牡丹海老	Japanese red prawn	1,100
SF Botan Ebi		
メ鯖	Marinated mackerel	400
Shime Saba		

寿司盛合せ Sushi Moriawase

🌀 SF	上寿司 Jo Sushi
🌀 SF	特上寿司 Tokujo Sushi
🌀 SF	極上寿司 Gokujo Sushi
🌀 SF	上散し寿司 Jo Chirashi Sushi
🌀 SF	特上散し寿司 Tokujo Chirashi Sushi

Assorted Sushi

Assorted sushi (8 pcs) and big eye tuna maki (4 pcs)	1,600
Assorted premium sushi (9 pcs) and big eye tuna maki (4 pcs)	2,800
Assorted special premium sushi (10 pcs) and tuna belly maki (4 pcs)	3,900
Assorted seafood topped on sushi rice (10 pcs)	1,850
Assorted premium seafood topped on sushi rice (10 pcs)	3,400

にぎり寿司 Nigiri Sushi (2 pcs/order)

🌀	とろ Toro	Tuna belly	1,900
	鮪 Maguro	Big eye tuna	320
	鯛 Tai	Japanese sea bream	500
	縞鯨 Shimaaji	Japanese yellow jack	600
	はまち Hamachi	Yellowtail	500
	鮭 Shake	Salmon	420
SF	赤貝 Akagai	Ark shell	1,450
SF	帆立 Hotate	Scallop	600
SF	甘海老 Ama Ebi	Japanese sweet shrimps	720
SF	牡丹海老 Botan Ebi	Japanese red prawn	1,120
	イクラ Ikura	Salmon roe	700
	メ鯖 Shime Saba	Marinated mackerel	340
	鰻 Unagi	Grilled eel	500
	穴子 Anago	Boiled sea eel	690
🍴 SF	海老天麩羅寿司 Ebi Tempura	Shrimp tempura with Inagiku sauce	610
	玉子 Tamago	Thick egg omelet with Inagiku sauce	200
	稲荷寿司 Inari Sushi	Bean curd skin sushi	250

炙り寿司 Aburi Sushi (2 pcs/order)

炙りトロ Aburi Toro	Lightly grilled tuna belly	2,100
炙りえんがわ Aburi Engawa	Lightly grilled flatfish	700
炙り鮭 Aburi Shake	Lightly grilled salmon	430
炙り帆立 SF Aburi Hotate	Lightly grilled scallop	590
炙りはまち Aburi Hamachi	Lightly grilled yellowtail	630
炙り鯖 Aburi Saba	Lightly grilled mackerel	360
炙り鰻 Aburi Unagi	Grilled eel	540
🌀 SF 炙り穴子 Aburi Anago	Grilled sea eel	800
SF 炙り海老 Aburi Ebi	Grilled prawn	340
🌀 SF 炙り三点盛り Aburi Santen	Salmon, engawa and scallop	820
SF 炙り五点盛り Aburi Goten	Tuna belly, salmon, engawa, scallop and prawn	1,720
SF 炙り七点 Aburi Nanaten	Tuna belly, salmon, engawa, scallop, prawn, eel and mackerel	2,200

卷鮨と手巻鮨

Rolled/Hand Rolled Sushi

<p>稲ぎく太巻 🍣 SF Inagiku Futomaki (4 slices)</p>	<p>Thick roll with prawn tempura, cucumber, Japanese egg omelet, kani stick, dried gourd shavings, pickled radish and fish flakes</p>	<p>980</p>
<p>天扶良巻 🍣 SF Tempura Maki (20 minutes)</p>	<p>Thick roll with prawn tempura, flying fish roe, cucumber</p>	<p>1,300</p>
<p>蟹カリフォルニア巻 SF Kani California Maki</p>	<p>Mango, cucumber, zuwai crab meat and flying fish roe</p>	<p>980</p>
<p>カリフォルニア巻/手巻 California Maki/Temaki</p>	<p>Mango, cucumber, kani stick and flying fish roe</p>	<p>580</p>
<p>蟹サラダ巻 SF Kani Salad Maki (4 slices)</p>	<p>Thick roll with crab meat salad</p>	<p>680</p>
<p>海老サラダ巻 SF Ebi Salad Maki (4 slices)</p>	<p>Thick roll with prawn salad</p>	<p>500</p>
<p>鰻シャングリラ巻 🍣 Unagi Shangri-La Maki</p>	<p>Eel, kani stick, cucumber and flying fish roe</p>	<p>1,150</p>
<p>サーモンマカティ巻 🍣 Salmon Makati Maki</p>	<p>California maki wrapped with salmon</p>	<p>850</p>
<p>炙りマカティ巻 Aburi Makati Maki</p>	<p>Lightly grilled salmon Makati maki</p>	<p>950</p>
<p>スパイダー巻/手巻 SF Spider Maki (4 slices)/Temaki</p>	<p>Soft-shell crab with cucumber and flying fish roe roll or hand roll</p>	<p>750</p>
<p>マンゴードラゴン巻 🍣 🍃 SF Mango Dragon Maki (20 minutes)</p>	<p>Mango roll with king prawn tempura</p>	<p>1,250</p>
<p>サーモンドラゴン巻 🍣 🍃 SF Salmon Dragon Maki (20 minutes)</p>	<p>Salmon roll with king prawn tempura</p>	<p>1,420</p>
<p>サーモンスキン巻/手巻 Salmon Skin Maki/Temaki</p>	<p>Grilled salmon skin roll or hand roll</p>	<p>600</p>
<p>葱とろ巻/手巻 Negitoro Maki (6 slices)/Temaki</p>	<p>Chopped fatty tuna and spring onion roll or hand roll</p>	<p>1,220</p>
<p>鉄火巻/手巻 Tekka Maki (6 slices)/Temaki</p>	<p>Tuna roll or hand roll</p>	<p>280</p>
<p>スパイシー鮭巻 s Spicy Shake Maki (6 slices)/Temaki</p>	<p>Spicy salmon roll or hand roll</p>	<p>450</p>
<p>スパイシー鮪巻/手巻 s Spicy Maguro Maki (6 slices)/Temaki</p>	<p>Spicy tuna roll or hand roll</p>	<p>500</p>
<p>スパイシー帆立巻 SF s Spicy Hotate Maki (6 slices)/Temaki</p>	<p>Spicy scallop roll or hand roll</p>	<p>950</p>

🍣 Signature dish 🍃 Rooted In Nature S Spicy SF Shellfish

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焼き物

Yakimono

Grilled Items

銀鱈塩釜焼き Gindara Shiogama Yaki	Silver cod in salt block	1,680
銀鱈味噌焼き ● Gindara Miso Yaki	Grilled silver cod with miso paste	1,650
銀鱈照り焼き Gindara Teriyaki	Grilled silver cod with teriyaki sauce	1,600
銀鱈塩焼き Gindara Shioyaki	Grilled silver cod with light salt	1,550
鶏塩釜焼き GF Tori Shiogama Yaki	Grilled chicken in salt block	950
鶏スパイシーチーズ照り焼き Tori Spicy Cheese Teriyaki	Grilled chicken with spicy cheese and teriyaki sauce	900
はまちカマ塩焼き ● GF Hamachi Kama Shioyaki	Grilled yellowtail jaw with salt	1,800
和牛串焼き ● B Wagyu Kushi-yaki	Grilled Japanese beef cube skewers	4,100
牡蠣パパイヤ焼き ● SF Papaya Oyster Yaki	Grilled oyster in papaya boat	1,150
パパイヤ帆立焼き ● SF Papaya Hotate Yaki	Grilled scallop in a papaya boat	1,050
鰻蒲焼 ● Unagi Kabayaki	Grilled eel with kabayaki sauce	2,100
鮭照り焼き Shake Teriyaki	Grilled salmon with teriyaki sauce	850
生鯖塩焼き Nama Saba Shioyaki	Grilled mackerel with salt	1,240
手作り出し巻き玉子 Dashimaki Tamago	Japanese egg omelet with fish stock	340

兜 料理

Kabuto Ryori

Fish Head

(30 minutes)

はまち兜塩焼き ☼ GF Hamachi Kabuto Shioyaki	Grilled hamachi head with salt	1,950
はまち兜煮付け ☼ Hamachi Kabuto Nitsuke	Boiled hamachi head with sweet soya sauce	1,950
鮭兜塩焼き GF Shake Kabuto Shioyaki	Grilled salmon head with salt	950
鮭兜煮付け Shake Kabuto Nitsuke	Boiled salmon head with sweet soya sauce	950
鮭兜唐揚げ Shake Kabuto Kara Age	Deep-fried salmon head	950
真鯛兜塩焼き GF Tai Kabuto Shioyaki	Grilled sea bream head with salt	1,630
真鯛兜煮付け Tai Kabuto Nitsuke	Boiled sea bream head with sweet soya sauce	1,630
真鯛兜酒蒸し A Tai Kabuto Sakamushi	Steamed sea bream head with sake	1,630

煮物、蒸し物、汁物

Nimono, Mushimono, Shirumono

Simmered, Steamed, Soup

特製茶碗蒸し ☼ SF Tokusei Chawan Mushi	Homemade hot egg custard (25 minutes)	500
土瓶蒸し ☼ SF Dobin Mushi	Seasonal tea pot soup	550
米国産牛肉小鍋 B Gyuniku Konabe	U.S. beef hot pot	1,600
鶏肉小鍋 Toriniku Konabe	Chicken hot pot	1,100
和風シュウマイ SF Wafu Syumai	Shrimp dumpling Japanese style (3 pcs)	680
卵とワカメの吸物 Tamago to Wakame Soup	Egg and wakame seaweed soup	300
吸物 Suimono	Seasonal clear soup	450
味噌汁 Miso Shiru	Soya bean soup	180
特製粗汁 Ara Jiru	Fish and vegetable soup	380

☼ Signature dish A Alcohol B Beef GF Gluten free SF Shellfish

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天扶良

Tempura

  SF	天扶良盛合わせ 九品 Tempura Moriawase	Assorted 9 kinds tempura	1,280
	野菜天扶良 Yasai Tempura Moriawase	Assorted vegetable tempura	600
  SF	海老天扶良 Ebi Tempura Moriawase	Prawn tempura	1,200
SF	伊勢海老天扶良 Ise-ebi Tempura	Frozen lobster tempura (冷凍) per 100g	950
	ミックスかき揚げ天扶良 Mix Kakiage Tempura	Diced-cut seafood and vegetable tempura	600
	野菜かき揚げ天扶良 Yasai Kakiage Tempura	Diced-cut vegetable tempura	350
SF	海老しんじょ揚げ Ebi Shinjo	Ground shrimp wrapped in bean curd skin	750
SF	牡蠣天扶良 Kaki Tempura	Japanese oyster tempura	1,300

Deep-fried

揚げ物

Agemono

Deep-fried

	揚げ出し豆腐 Agedashi Tofu	Deep-fried bean curd with tempura sauce topped with bonito flakes	390
	茄子揚げ出し Nasu Agedashi	Deep-fried eggplant with tempura sauce	390
SF	ソフトシェルクラブ揚げ Soft-shell Crab	Deep-fried soft-shell crab with tonkatsu and sweet mustard-mayo sauce	680
	若鶏竜田揚げ Wakadori Tatsuta Age	Japanese style deep-fried chicken	550
	鮭ハラス揚げ Shake Harasu Age	Deep-fried salmon belly with hoba miso	880

鉄板焼

Teppanyaki

● B	米国牛肉サーロイン U.S. Sirloin Steak	180g	3,300
● B	米国牛肉テンダーロイン U.S. Tenderloin Steak	150g	3,300
B	薄焼きステーキ Usuyaki Steak	Thinly sliced beef with mushroom and garlic	180g 3,300
● B	和牛サーロイン Wagyu Sirloin Steak	Japanese Wagyu beef	200g 8,000
B	和牛薄焼き Wagyu Usuyaki Steak	Thinly sliced Wagyu steak with mushroom and garlic	200g 8,000
●	仔羊ステーキ Lamb Steak	Lamb steak with special sauce	2,300
B	和風ハンバーグステーキ Wafu Hamburg Steak	Hamburg steak Japanese style	1,300
●	フォアグラ Foie Gras	Goose liver steak	1,980
●	若鶏 Wakadori	Chicken with teriyaki sauce	900
SF	伊勢海老 Ise-ebi	Frozen lobster (冷凍) per 100g	950
● 🌿	ラプラプフォイル焼き Lapu-Lapu Foil Yaki	Lapu-Lapu with vegetables wrapped in aluminum foil	1,200
●	鮪ステーキ Maguro Steak	Fresh tuna pepper steak	1,200
● 🌿 SF	海老稲ぎくソース Ebi Inagiku Sauce	King prawn with Inagiku's special sauce	1,850
● SF	竜宮焼き Ryugu Yaki	Assorted seafood with ponzu sauce	1,750
SF	日本産 帆立貝 Hotate Gai	Japanese scallop	1,200
SF	日本産 牡蠣 Kaki Teppan	Japanese oyster	1,300
● 🌿 SF	海老ガーリックバター Ebi Garlic Butter	King prawn with garlic butter	1,850
●	鮭 Shake Teppan	Salmon with garlic butter	800
●	野菜炒め Yasai Itame	Assorted vegetables	420
●	きのこ盛り合わせ Kinoko Itame	Assorted mushrooms	650
●	豆腐ステーキ Tofu Steak	Bean curd steak with ginger sauce	780
●	焼きうどん Yaki Udon	Udon noodle with assorted vegetables	850

● Signature dish 🌿 Rooted In Nature B Beef SF Shellfish

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鍋物

Pot Dishes

	米国牛鋤焼			
● B	U.S. Beef Sukiyaki	Thinly sliced sirloin and vegetables cooked in sukiyaki sauce	240g	4,350
	米国牛鋤焼御膳			
● B	U.S. Beef Sukiyaki Gozen	Appetizer, sukiyaki, shokuji set and dessert	240g	5,470
	米国牛しゃぶしゃぶ			
● B	U.S. Beef Shabu-Shabu	Thinly sliced sirloin and vegetables cooked in fish broth	240g	4,350
	米国牛しゃぶしゃぶ御膳			
● B	U.S. Beef Shabu-Shabu Gozen	Appetizer, shabu-shabu, shokuji set and dessert	240g	5,470

和牛(200g) 鋤焼、しゃぶしゃぶをご希望の際には、上記の値段に P 4,150 加算されます。
Instead of U.S. beef, Wagyu beef (200g) is also available with a surcharge of 4,150.

	うどんすき鍋			
● SF	Udon Suki Nabe	Seafood, chicken, vegetables and udon noodles, cooked in udon suki sauce		5,500
	鍋追加	SUPPLEMENT for POT DISHES		
● B	米国サーロイン	U.S. sirloin beef	180g	3,300
● B	和牛サーロイン	Wagyu sirloin beef	200g	8,000
	野菜	Vegetables		680
	うどん	Udon noodle		400

***Hot pot dishes are prepared only in the restaurant's main dining area.**
*お客様の安全を考慮し、鍋物は、テーブル席でのみご提供させていただきます。

食事

Rice Dishes

鰻重 ● Una Ju	Steamed rice topped with grilled eel	2,300
茶漬け Chazuke	鮭、梅、海苔 Choice of salmon, plum or nori seaweed with steamed rice in clear soup	500
天茶漬け SF Ten Chazuke	Steamed rice with kakiage tempura in clear soup	650
おにぎり Onigiri	鮭、梅、おなか Choice of salmon, plum or bonito flakes rice ball	1pc 220
にんにく焼飯 Nin-Niku Yakimeshi	Garlic fried rice	280
牛肉焼き飯 B Gyuniku Yakimeshi	Beef, egg and vegetable fried rice	560
海鮮焼飯 SF Kaisen Yakimeshi	Seafood fried rice	560
玉子又は野菜雑炊 Tamago / Yasai Zosui	Rice porridge with egg or vegetables (30 minutes)	650
白御飯 Gohan	Steamed rice	150
食事セット Shokuji Set	Rice, miso soup and pickled set	350

麺類

Noodles

天扶良うどん又はそば SF Tempura Udon/Soba	Hot udon noodles or soba noodles with tempura	780
牛肉うどん又はそば B Gyuniku Udon/Soba	Hot udon noodles or soba noodles with sliced U.S. beef sirloin	980
稲庭ざるうどん Inaniwa Zaru Udon	Cold inaniwa udon noodles	480
茶そば Chasoba	Cold green tea noodles	480
ざるそば Zarusoba	Cold brown noodles	480
野菜うどん/そば Yasai Udon/Soba	Hot udon noodles or soba noodles with assorted vegetables	650
きつねうどん/そば Kitsune Udon/Soba	Hot udon noodles or soba noodles with fried bean curd	650
海鮮うどん/そば SF Kaisen Udon/Soba	Hot udon noodles or soba noodles with assorted seafood	980
かけうどん/そば Kake Udon/Soba	Hot udon noodles or soba noodles	600

● Signature dish B Beef SF Shellfish

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サラダ

- 稲ぎくサラダ
● Inagiku Salad
- 蟹サラダ
● SF Kani Salad
- 海鮮サラダ
● SF Kaisen Salad
- 海藻サラダ
● Kaiso Salad
- 豆腐サラダ
Tofu Salad
- なめたけサラダ
Nametake Salad

Salad

- Vegetable salad with miso dressing 450
- Crabmeat and vegetable salad with mayonnaise 880
- Vegetable salad and fresh seafood with sesame soya dressing 780
- Seaweed salad with sesame soya dressing 1,200
- Bean curd and vegetable salad with sesame soya dressing 550
- Vegetable salad and nametake mushroom 650

デザート

- アイスクリーム各種
● Ice Cream
- 餅アイスクリーム
● Mochi Ice Cream
- 珈琲ゼリー
● Coffee Jelly
- 果物盛り合わせ
Kudamono Moriawase
- 季節の日本産果物
Kisetsu No Kudamono
- 本日のデザート
Honjitsu No Dessert

Dessert

- 抹茶、小豆、黒胡麻、山葵
Green tea, red bean, black sesame or wasabi 220
- Ice cream wrapped in a rice flour sheet 450
- Coffee jelly with fresh cream 220
- Assorted local fruits 300
- Seasonal Japanese fruit market price
- Dessert of the day 480