



SOUP, SALADS & STARTERS

MISO SOUP tofu Japanese clear soup	7
EDAMAME boiled soy beans	GF/Vegan 7
WAKAME SALAD seaweed salad	GF/Vegan 9
CRAB SALAD thinly sliced cucumber, masago, surimi crab & seaweed salad	12
OMAKASE SALAD marinated lump of crab with cucumber, masago & seaweed salad	GF 18
GYOZAS Japanese deep fried style dumpling	12
KUSHIKATSU “Kushiage” Japanese deep fried skewered steak	14
SHRIMP TEMPURA 5 pcs shrimp tempura	14
VEGGIE TEMPURA mixed vegetables	Vegan 12
SHRIMP & VEGGIE TEMPURA 3 pcs of shrimp & mixed veggie tempura	17

NIGIRI & SASHIMI (2 PCS PER ORDER)

MAGURO Tuna	GF	9
SAKE Salmon	GF	9
HAMACHI Yellowtail	GF	12
SABA Smoked mackerel	GF	12
UNAGI Smoked eel		10
IKURA Salmon roe	GF	12
MASAGO Capelin roe	GF	14
EBI Shrimp	GF	9
KAPA Cucumber	GF/Vegan	5
AVO Avocado	Vegan	6

SUSHI PLATTER

SUSHI / SASHIMI 5 pieces of assorted nigiri, 6 pieces of assorted sashimi and 4 pieces of caterpillar roll	50
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Omakase (お任せ)

“Let the Chef decide”

The Chef will present a series of plates, beginning with the lightest and proceeding to heavier, richer dishes. When ordering Omakase, expect the Chef to be innovative in the selection of dishes, and to showcase seasonal ingredients’ that may not make it to the printed menu. Ordering Omakase may lead you to discover new items that you might have overlooked or never thought to try. Please let us know if you have any allergies or particular dislikes.

4-Course Menu | \$55 per person (Minimum of 2 persons)

REGULAR ROLLS OR TEMAKI (HAND ROLLS) HOSOMAKI STYLE (THIN ROLLS)

AVO MAKI avocado roll	GF/Vegan	10
KAPAMAKI cucumber roll	GF/Vegan	10
SAKE MAKI salmon & spring onion roll	GF	12
TEKKA MAKI tuna & spring onion roll	GF	12
HAMACHI MAKI yellowtail & spring onion	GF	14
KANI MAKI crab roll		11

SUSHI ROLLS: URUMAKI STYLE (MEDIUM ROLLS)

ALASKA MAKI salmon & avocado roll topped with salmon	GF	19
SPECIAL ANAKYA MAKI crispy eel & cream cheese		20
CATERPILLAR MAKI salmon & tuna roll topped with avocado, wakame & masago	GF	21
DRAGON MAKI eel & cucumber roll topped with eel, avocado & masago		21
EBITEM MAKI shrimp tempura, cucumber & cream cheese rolled on rice crispies		20
RAINBOW MAKI avocado & cucumber roll topped with salmon, tuna, yellowtail & crab		21
GARDEN MAKI mixed veggie tempura of sweet potato, carrot, zucchini & white onions	Vegan	17
VERY GREEN MAKI baby spinach, lettuce, cucumber, carrot, avocado & wakame	GF/Vegan	16
MANCHEBO SPECIAL MAKI salmon & cream cheese roll, topped with mixed crab & salmon salad with mango (spicy)		21
SAKE ANAKYA MAKI salmon & avocado roll topped with eel		21

GF - Gluten-free Please let your server know if you have any allergies and / or dietary restrictions.

Gluten Free Soy Sauce (Tamari) is available on request. All rolls & sauces may contain sesame seed.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients. 01/11/23

Manchebo has a cashless policy and that payments can only be made with credit and debit cards

SPECIAL ROLLS: FUTOMAKI STYLE (BIG ROLLS)

- SWEET BANANA MAKI** | salmon & shrimp tempura, banana, scallions & cream cheese (rice-less) 31
- MIARA MAKI** | crispy breaded shrimp & cream cheese topped with mixed salmon, crab & mango (rice-less) 27
- SASHIMI MAKI** | salmon, tuna, grouper, scallions, cucumber & wakame **GF** 27
- SKINNY JEANS MAKI** | tuna tartar, avocado, cucumber & wakame (rice-less) **GF** 27
- SURF & TURF MAKI** | tempura shrimp and asparagus roll topped with grilled beef tenderloin 31
- CRAZY CRISPY TIGER MAKI** | tempura fried roll with salmon belly, masago, avocado and cream cheese 31
- SUPER SUMMER FRESH MAKI** | roll wrapped in soy paper with shrimp, crab, avocado, cucumber, jalapeño pepper and iceberg lettuce (rice-less) **GF** 31

CHEF'S SPECIAL

- YAKISOBA** | Japanese stir-fry noodles, with garlic butter and Chef Mylene secret sauce. Served with cabbage, carrot, green bell pepper, onion 26
Add: Shrimp 5.50 | Steak 5.50 | Shrimp & Steak 8
- YAKIMESHI** | Japanese fried rice mixed with garlic butter and soy sauce. Served with egg, carrot, onion 21
Add: Shrimp 5.50 | Steak 5.50 | Shrimp & Steak 8

DESSERT

- BANANA TEMPURA** | crispy fried banana served with a scoop of vanilla ice cream 10
- GREEN TEA CRÈME BRULÉE** | popular sweet in Japanese bakeries, classic crème brûlée infused with the green tea flavor **GF** 10
- MATCHA GREEN TEA ICE CREAM** | we make our green tea ice cream from a highly sought-after Japanese matcha green tea, a ceremonial tea prized for its intense yet delicate essence **GF** 10
- MOCHI ICE CREAM** | a small, round dessert ball consisting of a soft, pounded sticky rice cake (mochi) formed around an ice cream filling | 10
Choose 2 flavors:
raspberry white chocolate crunch |
vanilla choco chip | matcha green chocolate chip



Kanpai!

Whilst sake (rice wine) is the national drink of Japan, lager-beer (pronounced "beer-ru" in Japanese) is the most popular drink. Enjoy our selection of Japanese beverages with your Omakase dinner!

SAKE

- GEKKEIKAN JUNMAI-SHU** | Herbaceous with hints of grapefruit and light earthiness. (served warm or cold) per jar or 3oz glass. 10 / 6
- G JOY GENSHU** | Rich, Genshu style sake (undiluted sake) that is big and bold with fruit aromas supported on the palate with a velvety dense body featuring melon cherry and pepper finish. (this premium sake best served chilled) per jar or 3oz glass. 14.50/ 8
- MURAI, FAMILY JUYNMAI GINJO SUGIDAMA** | Aromas of tropical fruits, ripe pineapple and banana are followed by flavors of dry pear and kiwi. (this premium sake best served chilled) per jar or 3oz glass. 18.50/ 9
- MURAI, FAMILY JUNMAI TANREI** | Tanrei, meaning "light" & "mellow", is an apt descriptor of this sake that is elegant, crisp and dry with melon and apple aromas and subtle flavors of cantaloupe and pear. (Best served chilled) per jar or 3oz Glass 18.50 / 9

- MOONSTONE ASIAN PEAR GINJO** | A pleasant balance of crisp Ginjo sake with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish. (served chilled) only by bottle of 30cl/10oz. 22*

BEER

- SAPPORO** | crisp, refined flavor per bottle - 12

WHISKEY

- MARS IWAY** | corn and malt based blend, rich with pear, quince, red berry and vanilla flavors 16*

GIN

- MATSUI GIN THE HAKUTO** | premium gin with Japanese botanicals such as sakura, cherry blossom, yushu citrus, green tea and nashi pear 15*

JAPANESE COCKTAILS

- CUCUMBER COOLER** | sake Gekkeikan, lemon juice, cucumber juice, ginger fresh, dry lemon, cucumber slice 10
- SAKE MOJITO** | mint leaves, lime juice, ginger syrup sake Gekkeikan, soda on top
- ASIAN PEAR** | lychee puree, lychee liqueur, citrus syrup, lemon juice, moonstone pear sake 10
- SAKE MARTINI** | Matsui gin, red currant, lime juice, syrup, Gekkeikan sake 14

WINE SELECTION

- BOTTEGA MIABI** | Pinot Nero, Lombardy Italy ▪ Light-bodied ▪ White Sparkling Wine 65*
- ARTHUR METZ** | White Blend (Riesling, Pinot Gris, Gewurztraminer, Muscat) Alsace France ▪ Medium-bodied ▪ 10/40
- CASA ROJA La MARIMORENA** | Albariño, Rias Baixas Spain ▪ medium-bodied ▪ 55*

Our prices are in US Dollars and include 7% government tax | 15% service charge and will be applied to your check |

For exceptional service please feel free to tip as you wish | **GF = Gluten Free**

Guests with a Hotel Manchebo Meal Plan Dinner Coupon or All-Inclusive Plan may choose from our Sushi Menu up to a total value off \$ 55 + 15% Service Charge per person | *surcharge applicable 01/11/23