



Aozora - Sushi Restaurant



MENU



3-7 Sakura Street, BGC, Taguig,
Metro Manila

Omakase Experience

An intimate multi-course journey curated by our head chef — a celebration of season, sea, and artistry.



Aozora Signature Omakase

₱1,500

A nine-course tasting menu highlighting the finest seasonal seafood, handcrafted nigiri, and delicate appetizers.



Premium Edomae Omakase

₱2,000

Traditional Tokyo-style sushi using aged fish and red vinegar rice — a true expression of craftsmanship.



Sakura Omakase

₱2,000

A poetic balance of sashimi, grilled dishes, and chef's selection sushi inspired by cherry blossoms.



Chef's Counter Experience

₱5,000

Exclusive counter seating with direct service from Chef Haruto — includes rare seasonal specialties.

Sushi & Sashimi Selection

Authentic creations celebrating the sea's finest treasures.



Otoro Nigiri

₱250

The most prized cut of bluefin tuna belly, melt-in-your-mouth rich and buttery.



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Salmon Aburi Roll

₱200

Flame-seared salmon roll topped with creamy mayo and tobiko for a smoky finish.



Ebi Tempura Roll

₱180

Crispy shrimp tempura roll with avocado, drizzled with sweet soy glaze.



Unagi Don

₱390

Grilled freshwater eel served over sushi rice, glazed with house-made tare sauce.



Spicy Tuna Maki

₱180

Chopped tuna mixed with chili oil, sesame, and spicy mayo – bold and satisfying.



Chirashi Bowl

₱300

A colorful assortment of sashimi over seasoned rice, topped with tamago and pickles.



Aozora Special Nigiri Set

₱600

A curated selection of eight premium nigiri – from scallop to uni.

Hot Dishes & Add-ons

Elegant warm dishes that complement your sushi experience.



Miso Soup with Tofu & Wakame

₱180

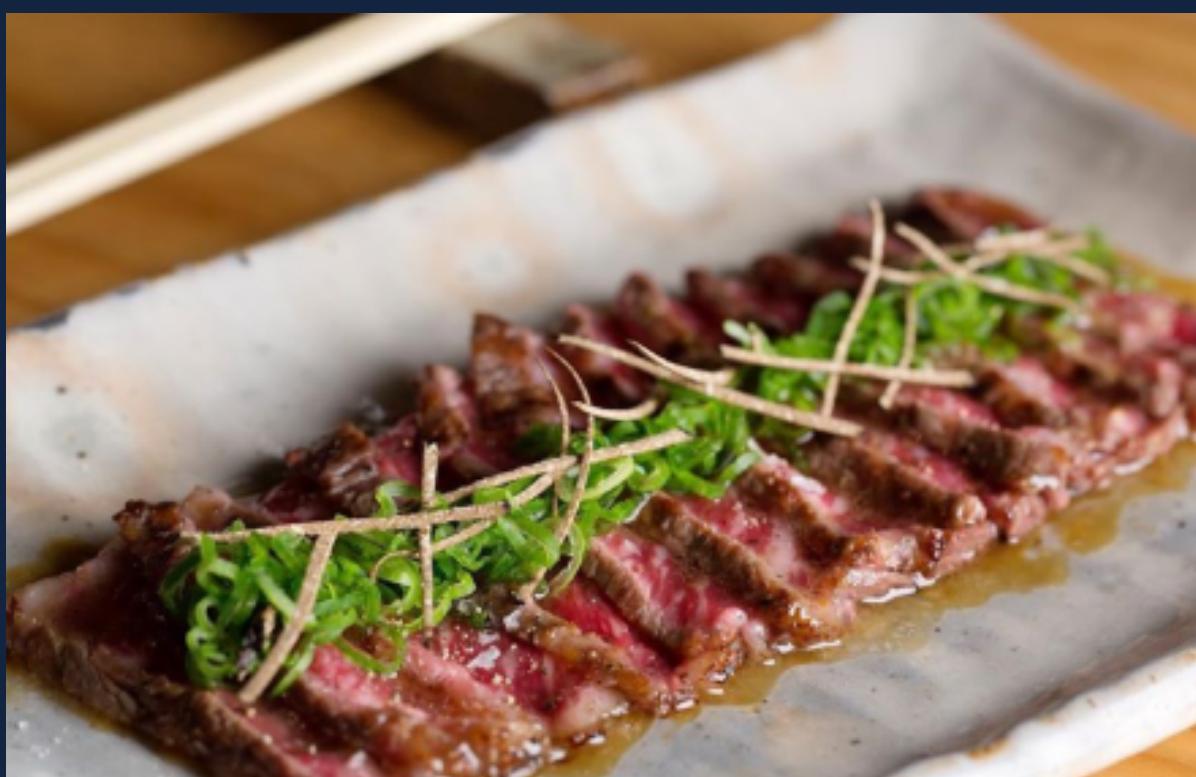
A comforting broth of dashi and miso with silky tofu and seaweed.



Agedashi Tofu

₱250

Crispy fried tofu in light dashi broth, topped with grated radish and bonito flakes.



Wagyu Tataki

₱400

Lightly seared wagyu beef slices with ponzo sauce and garlic chips.



Gindara Saikyo Yaki

₱450

Grilled black cod marinated in sweet miso – buttery and delicate.



Tori Karaage

₱200

Japanese-style fried chicken with citrus mayo – crisp and juicy perfection.

Drinks & Beverages

Matcha Iced Latte

₱200

Creamy matcha with a perfect balance of sweetness and earthiness.

Yuzu Sparkling Soda

₱90

Refreshing citrus fizz with Japanese yuzu and mint.

Hot Green Tea (Sencha)

₱250

Traditional loose-leaf green tea served in a ceramic pot.

Asahi Draft Beer

₱170

Crisp and refreshing – the perfect pairing for sushi.

Dassai 45 Junmai Daiginjo (Sake Glass)

₱90

Premium sake with floral aroma and smooth finish.



Desserts



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