



Available Tuesdays to Sundays for Take-Out, 11AM to 630PM

Please message your orders to 0995 617 9209

or call 8843 4285, 8812 2913

SALADS

Kaiso Seaweed Salad	1350
Kani Crab Salad	1350

SASHIMI

Special Mixed Sashimi (7 kinds/3 slices each)	5400
Regular Mixed Sashimi (7 kinds/3 slices each)	2900
Hontoro	3600
Chutoro	3600
Kanpachi	2400
Hamachi	2000
Tai	2200
Salmon Belly	1800
Uni	2400
Botan Ebi	1450
Maguro	850
Special Sashimi Boat - Large (8-10 Persons)	15000
Special Sashimi Boat – Small (6-8 Persons)	10000
Hontoro, Chutoro, Hamachi, Kanpachi, Uni, Tail, Salmon, Amaebi, Hotate	

SUSHI

Special Mixed Sushi (9 sushi + 3 maki)	2800
Regular Mixed Sushi (9 sushi + 3 maki)	2300
Daimyo Chirashi Sushi	1800
Special Daimyo Chirashi Sushi	3200
Super Special Daimyo Chirashi Sushi	4500
Salmon Donburi	2000
Ikura Donburi	1200
Negitoro Donburi	2000
California Maki	550
Negitoro Maki	550
Futomaki	650
Unagi Maki	650
Special Sushi Boat - Large (8-10 Persons)	12000
Special Sushi Boat – Small (6-8 Persons)	9000
Hontoro, Chutoro, Hamachi, Kanpachi, Uni, Tail, Salmon, Amaebi, Hotate, Negitoro Maki	

Note: We have a limited number of sushi boats available, kindly return to Tsukiji after use. Disposable sushi platters are also available. Please advise preference.

OHMI WAGYU

Ohmi Wagyu Sirloin Steak A5 (200 gms)	5100
Ohmi Wagyu Ribeye Steak A5 (200 gms)	5100
Ohmi Wagyu Shabu Shabu A5 (200 gms)	4900
Ohmi Wagyu Sukiyaki A5 (120 gms)	4900
Extra Beef Ohmi Wagyu A5 (120 gms)	3000
Ohmi Wagyu Buttayaki A5 (120 gms)	4900
SRF U.S. Wagyu Gold Ribeye Steak (200 gms)	3500

Ohmi Wagyu Yakiniku Super Special Sirloin A5 (120 gms)	3200
Ohmi Wagyu Yakiniku Super Special Ribeye A5 (120 gms)	3200
Assorted Pickles (3 kinds)	700

GRILLED/YAKI

Gindara Arani	1350
Gindara Teriyaki	1600
Gindara Saikyo	1600
Hamachi Kabutoyaki or Kabutoni – Jumbo	5500
Hamachi Kabutoyaki or Kabutoni – Regular	4500
Hamachi Kama Nitzuke or Yaki	1200
Salmon Kama Yaki	1850
Buri Shioyaki - Fillet	1320
Kanburi Shioyaki – Head	5800
Toro Kama Yaki	8900
Unagi Kabayaki –Jumbo	2300
Unagi Kabayaki –Regular	1600
Tarabagani Yaki	3500
Ika Sugatayaki	980
Ika Teppanyaki	980
Saba Hiraki	650
Chicken Teriyaki	650
Jumbo Satsumaage	850

FRIED/AGEMONO

Tempura Special (Ebi, Tarabagani, Kisu, Anago, Vegetables)	1600
Tempura Ebi (5 pcs)	850
Tempura Tarabagani	2200
Shirao Karaage	660
Tonkatsu Kurobota	1400
Tori Tatsutaage	550

RICE/GOHAN

Beef Fried Rice	450
Takana Fried Rice	450
Mixed Special Fried Rice	450
Steamed Japanese Rice	110
Katsudon	750
Tendon	850
Gyudon	850

BENTO BOX

Special Sushi Bento 1000

Futomaki, Inari Sushi, Gindara Teriyaki, Tamago Yaki, Nimono Vegetables with Kani,
2 kinds Seasonal Japanese Appetizers, Clear Soup Sachet

Minimum 2 Bento Boxes per order. Minimum 3 Hours Advance Order

Premium Sushi Bento 2800

With all imported seafood from Japan, prepared by our Master Sushi Chef, Okajima.
Hontoro, Chutoro, Hamachi, Kanpachi, Uni/Ikura, Salmon, Amaebi, Hotate, Gindara
Teriyaki, Tamago Yaki, Nimono Vegetables, 2 kinds Seasonal Japanese Appetizers
Clear Soup Sachet. Minimum 3 Hours Advance Order

Premium Bento 1500

U.S. Beef Yakiniiku, Mixed Furai (Kaki, Ebi), Unagi Kabayaki, Gindara Teriyaki,
Tamago Yaki Kani Salad, 2 kinds Seasonal Japanese Appetizers, Pickles,
Steamed Rice, Clear Soup Sachet

Minimum 2 Bento Boxes per order. Minimum 3 Hours Advance Order

Premium Ohmi Wagyu Bento 4800

Featuring Ohmi Wagyu Beef, the official beef of the Imperial Household.
Ohmi Wagyu Beef Yakiniiku, Unagi Kabayaki, Gindara Teriyaki, Tamago Yaki, Kani Salad,
2 kinds Seasonal Japanese Appetizers, Pickles, Steamed Rice, Clear Soup Sachet
Minimum 3 Hours Advance Order

Vegetarian Bento Box 1500

2 kinds Seasonal Japanese Appetizers, Kakiage Vegetable Tempura (no egg, contains
wheat flour) with Tempura Sauce (with Bragg's Liquid Amino), Kaiso Seaweed Salad with
Sasame Dressing (with Bragg's Liquid Amino), Nimono Vegetables, Assorted Pickles,
Vegetarian Futomaki, Inari Sushi, Bragg's Liquid Amino, Kikkoman.

Minimum 2 Bento Boxes per order. Minimum 3 Hours Advance Order

ICE CREAMS

Green Tea (Half Gallon) 3000

Red Bean (Half Gallon) 3000

SAKE

Kubota, Manju, Nigata-Ken, 300ml 2000

Mio Sparkling Sake, Nada-Ken, 300ml 900

Hakushika, JD Goka Sennenju, Hyogo-Ken, 300ml 1650

Hakushika, Ginjo Namachozo, Hyogo-Ken, 300ml 1050

Dassai 45, JD Sparkling, Yamaguchi-Ken, 360ml 1950

Kizakura, Junmai Sparkling Piano, 360ml 1300

Kubota, Junmai Daiginjo, Seppou White, 500ml 5500

Kubota, Junmai Daiginjo, Seppou Black, 500ml 5500

Dassai 23, Yamaguchi-Ken, 720ml 12000

Dassai 39, Yamaguchi-Ken, 720ml 5600

Dassai 45, Yamaguchi-Ken, 720ml 3900

Hakkaisan, JD Snow-Aged 3 Yr, Nigata-Ken, 720ml 6500

Karatanba, Hyogo-Ken, 720ml 2200

Kitaya, Junmai Daiginjo, Fukuoka, 720ml	5500
Kubota, Daiginjo, Nigata-Ken, 720ml	5500
Kubota, Manju, Nigata-Ken, 720ml	6600
Kubota, Senju, Nigata-Ken, 720ml	3300
Nishiyama, Tohka, Hyogo-Ken, 720ml	6000
Tatenokawa, JD Seiryu, Yamagata-Ken, 720ml	4500
Yamada Nishiki, Nigata-Ken, 720ml	2200
Ichinokura, Hyogo-Ken, 1800ml	4400
Karatanba, Hyogo-Ken, 1800ml	4400
Kubota, Senju, Nigata-Ken, 1800ml	6600
Kubota, Manju, Nigata-Ken, 1800ml	12000
Yamada Nishiki, Nigata-Ken, 1800ml	4400
(JD-Junmai Daiginjo)	

SOCHU

Kikkyumu Tsubo, Kyushu, Oita-Ken, 720ml	4400
Aka Kirishima, Kagoshima-ken, 900ml	2200
Itchiko, Oita-Ken, 900ml	1650
Kuro Kirishima, Kagoshima-ken, 900ml	1650
Shiro Kirishima, Kagoshima-ken, 900ml	1200

BY THE BOTTLE

Hakushu Distiller's Reserve	12000
Hakushu 12 Years	24000
Yamazaki Distiller's Reserve	14000
Yamazaki 12 Years	28000
Yamazaki Umeshu	4500
Hibiki Harmony	12000
Hibiki 17 Years	55000
Hibiki 21 Years	69000
Yamazaki 18 Years	89000
Yamazaki 18 Years Limited Edition	99000

*We add a 5% Take-Out Fee for our staff. Thank you.

Payment may be made on-line to BPI and Metrobank. Please text your orders to 0995 617 9209 and await confirmation. Thank

Your order will be ready for pick up at the appointed time at the basement of the MilkyWay Building, 900 Arnaiz Ave., Makati.

Kindly place your orders at least 3 hours before your pick up time. Thank you!

TSUKIJI RESTAURANT

Milky Way Building, 900 A. Arnaiz Ave., corner Paseo de Roxas, Makati City

Open: Tuesday – Sunday

Hours: 11AM-830PM (last order)

Contact Numbers:

02 8843 4124

02 8812 2913

0995 617 9209

Menu: <https://heylink.me/tsukiji/>

Instagram: @tsukiji_makati

Tsukiji is OPEN for DINE-IN. Kindly present your Vaccination Card (or Photo) with ID for entry. 100% of the staff of the Milky Way Building are fully vaccinated. HEPA Air Purifiers are located throughout our dining and private function rooms. Private Rooms for groups of 6 to 20 persons are available as well as alfresco dining. Kindly call in advance to reserve. Thank you and we look forward to welcoming you back!

Malu + J