





From the creators of Boracay's best Italian Restaurant, Aria Cucina Italiana, comes Boracay's best Japanese restaurant, Hama Japanese Cuisine.

Hama, which means beach, is characterized by its unique and interesting blend of traditional and modern Japanese dishes. Hama's brilliant menu was designed to delight the global appetite for Japanese cuisine, with imaginative and elegant dishes that take us to gastronomic bliss. Lunch to dinner selections include famous Japanese classics such as Sushi and Sashimi, Tempura dishes, Grilled Yakitori, salads and a wide variety of Japanese Noodles.

Located at Boracay's central shopping and dining hub called D'Mall along Station 2, Hama offers a very stylish and modern setting, which exudes tropical and peaceful vibes perfect for your island vacation. With its spacious architecture, this Japanese inspired establishment caters to couples, families and group of friends looking for an authentic Japanese experience, right smack at the center of Boracay.

Hama definitely offers outstanding food and service combined with great ambiance to complete the perfect vacation for everyone.



Seared Tuna Tartar



Soups / Suimono

Traditional Japanese Soups

Misoshiro Soup	90
soy bean soup served with silken tofu	
Tonjiru Soup	120
miso flavored soup with lean pork meat and shredded vegetables	
Clear Gyoza Soup	100
choice of vegetarian, beef or seafood	

Salads / Sarada

Kani Salad	540
salad of lettuce, seaweed, and shredded crabsticks, topped with wasabi mayo	
Salmon 3-Ways Salad	690
green salad topped with creamy salmon and golden caviar served with jalapeño dressing	

Appetizers / Zensai

Nasu Age	140
sliced eggplant sautéed in a special itame sauce	
Agedashi Tofu	390
pan-fried silken tofu cubes topped with mushrooms, bonito flakes, and warm tempura sauce	
Edamame	120
steamed Japanese green soy beans	
Seared Tuna Tartar	390
seared yellow fin tuna, chilled and mixed with onion and garlic, crowned with black caviar and served with soya wasabi glaze	
Chawan Mushi	160
choose between traditional hot egg custard, topped with broiled eel and spinach or cold, mango-flavored egg custard, topped with crab sticks and golden caviar	
Japanese Tenderloin Steak Bites	730
Beef tenderloin chunks pan-seared and served with caramelized onions	
Hama Gyoza	
Traditional Japanese dumplings	
Beef	250
Pork	200
Vegetarian	170
Seafood	250
Mixed gyoza platter (12 pcs)	350

Mixed Gyoza Platter



Kani Salad



Temaki Sushi

California Temaki	200
Spicy Tuna Temaki	240
Ebiten Temaki prawn tempura	260
Unagi Temaki sea eel	450

Sushi Nigiri

Maguro Sushi tuna	190	Ebi Sushi tiger prawn	280
Hamachi Sushi yellowtail	450	Sawara Sushi tangigue	190
Tuna sushi with Jalapeño	200	Tai Sushi red snapper	200
Shake Sushi salmon	220	Unagi Nigiri sea eel	460
Ika Sushi squid	190	Kani Nigiri crabstick	180
Saba Sushi mackerel	210	Ajiki Maguro Nigiri blue marlin	190
Shima Aji Sushi	190	Tamago Nigiri japanese omelette	170

Gunkan Nigiri

Tobiko	260
Spicy Tuna	200
Ebiko	250

Deluxe



Temaki Variation



Sushi Specials

Cordon Bleu Maki	370
deep fried chicken, bacon and cream cheese, topped with Japanese mayonnaise and pistachio nuts	
John Lennon Roll	350
vegetarian maki with greens, carrots, celery, asparagus, sweet potato, and tofu	
Salmon Roll	450
salmon roll topped with vegetable bean curd salad	
Las Vegas Roll	420
deep fried maki topped with kani salad, cream cheese, and jalapeño	

Ippai Roll



Sushi Festival

Ippai Roll	490
shrimp tempura roll topped with salmon, tuna, and mango	
Oishi Roll	460
deep fried spicy tuna and salmon roll	
Fuji Roll	420
california Maki Roll topped with spicy tuna and salmon	

Hama Sushi Sashimi Boat

Regular	2200
Deluxe	3250

Maki Sushi

Hama House Maki crabmeat stick & golden caviar	360
Salmon Skin Maki	370
Salmon Dragon Maki deep fried roll with salmon, crabstick & larrosa	380
Tempura Shrimp Maki	360
California Maki crabstick, mango,cucumber & Japanese mayonnaise topped with ebiko	340
Tekkamaki tuna rolls	240
Mangokani Maki mango & crab rolls	280
Kappamaki cucumber rolls	210
Asparagus Tuna Maki	280
Unagi Maki eel rolls	690
Spicy Tuna Maki	480



Sashimi Moriawase



Tuna Sushi with Jalapeño

Sashimi

Maguro Sashimi tuna	390	Saba Sashimi mackerel	440
Hamachi Sashimi yellowtail	250	Sawara Sashimi tangigue	370
Tuna with Jalapeño	390	Ajiki Maguro Sashimi blue marlin	340
Shake Sashimi salmon	490	Tobiko Sashimi flying fish roe	470
Ika Sashimi squid	350	Tamago Sashimi japanese omelette	220
Unagi Sashimi sea eel	550	Tai Sashimi japanese sea bream	390
Kani Sashimi crabstick	230	Nigiri Moriawase mixed sushi	790
Shiromi and Asparagus Sashimi white fish	430	Sashimi Moriawase mixed sashimi	1200
Shima Aji Sashimi striped jack	290	Sushi Moriawase mixed sushi and sashimi	1350



Unagi Sashimi



Mixed Seafood Tobanyaki



Curry Beef

Tobanyaki

meat, vegetables or seafood sizzled in an iron pot and served with wild Japanese mushrooms in a special sauce

Beef	790
Chicken	430
Mixed Seafood	850
Vegetable & Tofu	420

Teriyaki

Chicken	350
Beef	790
Salmon	860
Tuna	590



Beef Teriyaki

Hama Specials

Hama Gyuniku Steak	990
<i>Grilled Rib-eye steak served with three kinds of dips (Su-miso, balsamico and wasabi glaze).</i>	

Curry

Vegetables	400
Fish	660
Beef	620
Chicken	440
Tonkatsu	440

Hama Nabemono

<i>meat, seafood or tofu slices simmered in broth and served with gomae or onion garlic sauce</i>	
Sukiyaki	950
Beef Shabu-shabu	950
Chicken Shabu-shabu	590
Pork Meat Shabu-shabu	690
Mixed Vegetable Shabu-shabu	490



Sukiyaki

Teppanyaki

meat, seafood and vegetables cooked on a hot iron plate

Teriyaki Chicken 360
glazed chicken breasts with homemade teriyaki sauce

Teriyaki Steak 730
glazed rib-eye steak with homemade teriyaki sauce

Grilled Salmon 860
grilled salmon with a hint of lemon

Mixed Seafood 1200
grilled assorted seafood with garlic and lemon

Fried Vegetables 350
fried assorted vegetables

Shrimp Vegetables 840
fresh shrimps with assorted vegetables, flavored with soy sauce and sesame seeds

Steak and Vegetables 790
rib-eye steak with mixed vegetables, flavored with soy sauce and sesame seeds

Teppanyaki Udon
noodles cooked on a teppan grill

Choose from: **Beef** 620
Pork 440
Chicken 430
Seafood 980
Shrimp and Tofu 790



Mixed Seafood Teppanyaki



Grilled Yakimono

skewered and grilled, served salted (shio) or with Teriyaki sauce (tare)

Yakitori chicken BBQ	220	Gyu Yaki beef	490
Tori Hatsu chicken heart	170	Butayaki pork belly	290
Tori Riba chicken liver	170	Ebi Yaki shrimp	550
Tebasaki chicken wing	170	Ika Yaki squid	290
Yakitori Platter 8 sticks	900		



Agemono

deep Fried and served with the Hama side salad

Tonkatsu pork	390	Ika Katsu squid	550
Torikatsu chicken	360	Tori Kara Age japanese fried chicken	360
Gyuniku Katsu beef	560		



Tonkatsu

Tempura

Yasai vegetable	270	Asparagus	280
Shitake mushroom	300	Tempura Moriawase	700
Ebi shrimp	820	Kisu japanese whiting	260
Ika squid	390		



Ebi Tempura

Katsudon



Donburi

served over Japanese rice with miso soup and pickled vegetables

Unagi Don smoked eel with unagi sauce	950
Tendon tempura rice bowl	720
Chirase Don	650
Oyakodon simmered chicken breast	390
Gyudon Stamina simmered tenderloin	590
Tekkadon thin-sliced raw tuna sashimi	490
Katsudon breaded pork cutlet	430



Unagi Don

Ramen

homemade traditional Japanese-style fresh noodles

Shouyu Ramen a combination of sliced roast pork, spinach, seaweed, fish cake, bamboo shoots and boiled egg, served with a hot shouyu broth	390
Gomoku Ramen assorted seafood and vegetable served with homemade fresh ramen in a hot shio broth	590
Miso Ramen a combination of sautéed ground beef and vegetables, served with hot miso broth	340
Curry Ramen vegetable curry served with hot shouyu broth	340
Beef Ramen a combination of sliced beef strips and vegetables, served with a special Japanese beef broth	540



Tempura Soba

Soba

traditional thin Japanese buckwheat noodles

Tempura Soba brown noodle soup with prawn and vegetable tempura	550
Yakisoba sautéed noodles, vegetables, nori and ginger, topped with seafood and pork	370
Zaru Soba cold soba noodles served with zaru sauce	360



Shouyu Ramen



Gomoku Ramen



Miso Ramen

Udon

traditional thick Japanese noodles made of wheat flour

Tempura Udon prawn and vegetable tempura in a hot soy broth	590
Yakiudon udon sautéed with vegetables, pork and seafood, topped with nori	520

Bento Set Meals

Nikujaga
Japanese beef stew served with deep fried tuna in teriyaki sauce, sesame seeds, green salad, miso soup and fried banana in a caramelized sauce

650

Butaniku Shogayaki
Pork tenderloin in soy ginger served with chicken, kani salad, miso soup and fried banana in a caramelized sauce

580

Ika Atarime
Grilled squid served with tofu, rice balls, side salad, miso soup and fried banana in a caramelized sauce

580



Chahan



Mango Jell-O



Ika Atarime

Side Dishes

Chahan japanese fried rice	290
Gyuniku Chahan beef	220
Butaniku Chahan pork	240
Yasai Itame sauteed vegetables with pork and seafood	360
Gohan plain rice	70
Kimchi	90

Desserts

Fresh Fruit Tempura crisp-fried fresh fruits served with a sweet chocolate and pistachio dipping sauce	390
Mango Jell-O Chilled soy milk Jell-O topped with mango and chocolate syrup	420
Green Tea Ice Cream 1 scoop	100
2 scoops	180



Mango Shake

Drinks

Fresh fruit juices and shakes	200
Pineapple, Watermelon, Ripe mango, Green mango, Banana, Calamansi	
Apple and Lemonade	
Frozen iced tea	110
Iced tea	100
Frozen green tea	190
Hot & cold green tea	90
Sodas	110
Coke, Coke light, Coke Zero, Sprite	
Root Beer, Royal	
Canned pineapple juice	100
Mineral water	80
Soda water	150
Tonic water	150

Cocktails

SIGNATURE COCKTAILS:

Eager Ninja	290
Ginza	390
Hai-tai	150
Saketini	150
Sake Bomb	170
Fuji Sunset	200

REGULAR COCKTAILS:

Mojito	250
Margarita	200
Rhum Coke	180
White Russian	320
Tom Collins	200
Zombie	290
Cuba Libre	200

BEERS:

Asahi Beer	220
Kirin Beer	220
Sapporo	260
San Miguel Pale Pilsen	120
San Miguel Light	140
San Miguel Super Dry	160
Red Horse	150



Eager Ninja

Sake / Ume / Shochu

SAKE:

Ozeki Yamada Nishiki	310 690
Sochikubai	240 540
Ichinokura Nama	470
Kikusui Nama	290 800

JAPANESE SOCHU:

Ichiko Super	120 2770
Ichiko White	110 2170

WINES:

White wine	
Chardonnay	1890
Sauvignon Blanc	2400





D'Mall of Boracay, Station 2, Philippines

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www.hama.com.ph

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 @hamajapaneserestaurant