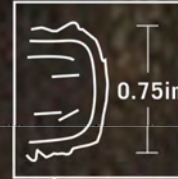




FRESH PANKO

We make our panko (Japanese breadcrumbs) fresh everyday, resulting in long, light, crispy flakes.



THICK CUTS

Authentic katsu means generous cuts of meat, nothing less than 0.75 inches. the result is a dish that's hearty and shamelessly tasty.



FRESHLY MADE

Our katsu is sourced fresh, made fresh, and best eaten as soon as it's served. Enjoy!

ANATOMY OF YABU KATSU



BRIGHT AND GOLDEN

Authentic katsu should never be thin, greasy, dark and dull. When served fresh, it always exudes a bright, crisp golden color and an aroma of deliciousness that whets the appetite.



HEAT

Our katsu is cooked at precisely 165° Celsius and allowed to rest properly, ensuring that the meat retains its natural juices and tenderness

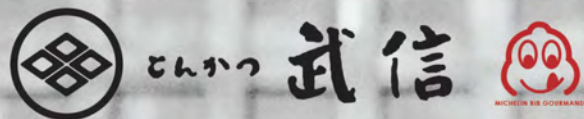


PREMIUM PORK

We use only the finest pork, sourced from local farmers and delivered fresh to our kitchen. We are also proud to offer Kurobuta pork, known for its incredible flavor and softness.

THE MASTER OF KATSU

KAZUYA TAKEDA



As the head chef of Tonkatsu Takeshin, a Michelin Star: Bib Gourmand rated restaurant in Tokyo, he has generously passed on his knowledge of katsu to our chefs, ensuring that each and every katsu we make is delicious and perfect.

武信

THE YABU PROMISE

If you are not happy with the quality of the food, or if it is not served within 20 minutes, your meal is on us.





GRIND



POUR



MIX



DIP

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THE TAPLES

A Yabu experience is never complete without our four Yabu staples - white or brown rice, miso soup, shredded cabbage and fruits, served refillable with all katsu sets for your endless satisfaction.



KATSU ADD-ONS

LAYU: P55

Crispy garlic bits in chili oil to spice up your favorite Yabu dish

FRIED EGG: P45

Sunny side up egg, perfect when paired with Curry Katsu

CURRY SAUCE: P100

Order an extra bowl of our homemade curry perfect as dipping sauce with any of our Katsu



APPETIZERS AND SALADS



FURIKAKE FRIES P215

Steak fries tossed in Furikake herbs.



KOROKKE TAMAGO P195

Jumbo potato croquette, stuffed with soft-boiled egg and coated with crispy golden panko. Topped with fried nori and served with tartar sauce for a creamy finish.



CHICKEN SALAD P255

Fresh vegetables tossed with poached chunks of chicken and wanton crisps in mustard vinaigrette.



AGEDASHI TOFU P225

Panko-crusted Japanese tofu topped with shredded bonito flakes and grated radish, served with soy-dashi sauce.



MOZZARELLA KATSU STICKS P285

Mozzarella coated in crunchy golden panko, tossed with Yabu's special blend of Furikake, served with spicy aioli dip.



COLD APPETIZERS P215

Choose any two appetizers

EDAMAME

Young green soybeans

WAKAME

Seaweed salad topped with Ebiko and Ajikikurage

POTATO & EGG SALAD

Chunks of potato and egg, tossed in creamy mayonnaise-mustard dressing



Kurobuta, also known as the Black Berkshire pig, is the world's finest pork. It is called the "kobe beef" of pork, due to its rich marbling, softness and flavor.

PREMIUM KUROBUTA KATSU SETS

Thick & juicy premium pork cutlet

ROSU KUROBUTA KATSU SET

120G P670

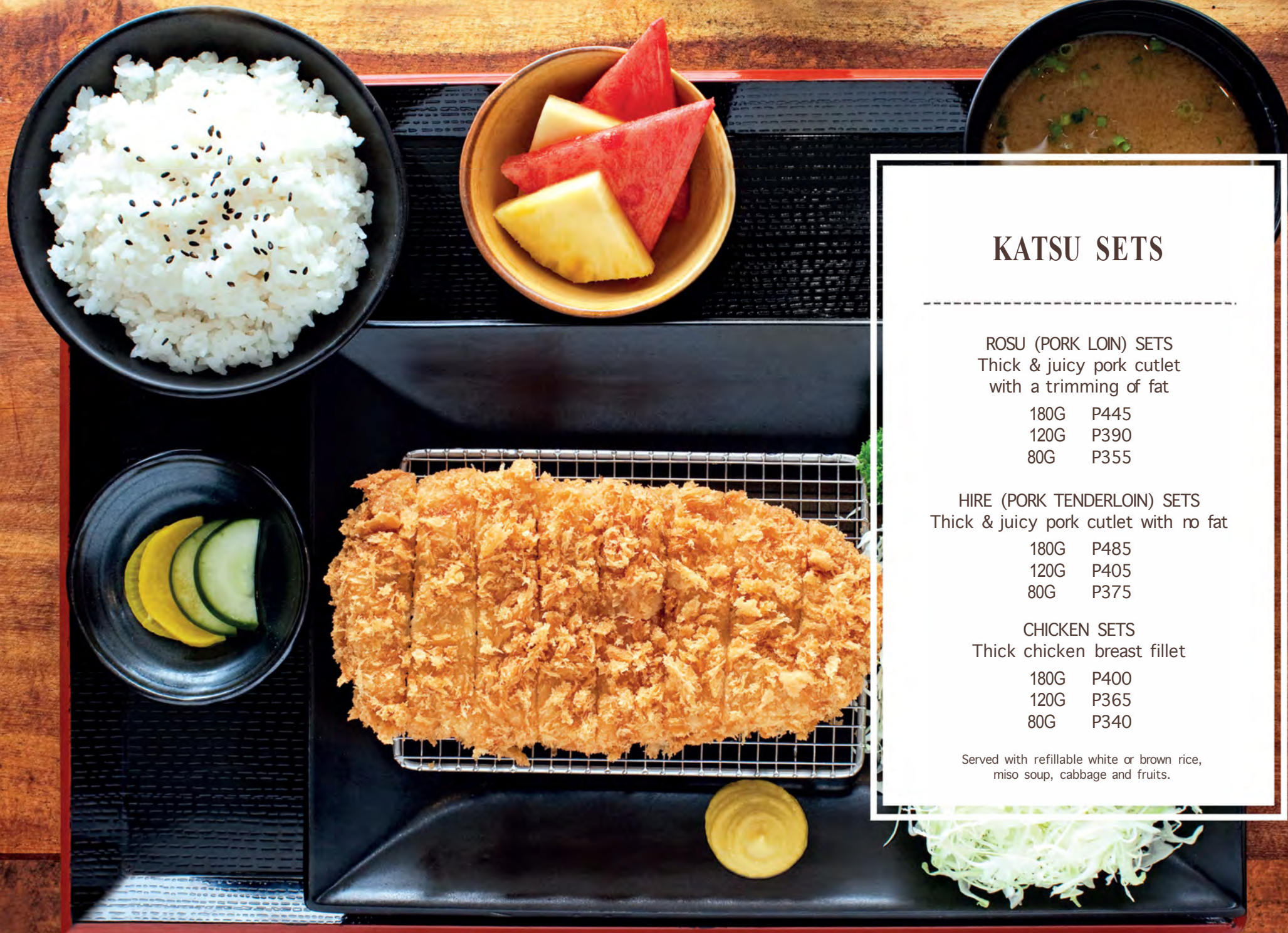
HIRE KUROBUTA KATSU SET

120G P640

80G P580

Served with refillable white or brown rice,
miso soup, cabbage and fruits.

*Subject to 10% service charge. *No sharing of refills/tables.*



KATSU SETS

ROSU (PORK LOIN) SETS
Thick & juicy pork cutlet
with a trimming of fat

180G	P445
120G	P390
80G	P355

HIRE (PORK TENDERLOIN) SETS
Thick & juicy pork cutlet with no fat

180G	P485
120G	P405
80G	P375

CHICKEN SETS
Thick chicken breast fillet

180G	P400
120G	P365
80G	P340

Served with refillable white or brown rice,
miso soup, cabbage and fruits.



MENCHI KATSU SETS

MENCHI KATSU SET P390

Authentic Japanese minced meat, made with superior ground beef and pork, mixed together with Yabu's special spices, and stuffed with creamy cheese.

TORI MENCHI KATSU SET P395

Ham and oozing cheese enveloped in minced chicken, fried with fresh golden panko breading.

Served with refillable white or brown rice, miso soup, cabbage and fruits.

MENCHI KATSU SET

Subject to 10% service charge. No sharing of refillables.



EBI PATTY SET

Subject to 10% service charge. No shifting of refills/ables.



SEAFOOD KATSU SETS

SALMON KATSU SET P555

PRAWN KATSU SET P500
Black Tiger Prawns

EBI PATTY SET P475
Chunky shrimp katsu served with
Yabu's special aioli and layu ponzu sauce

CREAM DORY KATSU SET

180G P410

120G P380

80G P355

Served with refillable white or brown rice,
miso soup, cabbage and fruits.

SALMON KATSU SET

Subject to 10% service charge. No sharing of refillables.



KATSU PAIRS

YOUR KATSU FAVORITES PAIRED UP

ROSU & PRAWNS

P535

ROSU & OYSTER

P500

HIRE & SALMON

P530

HIRE & TORI MENCHI

P395

CHICKEN & MENCHI

P395

CHICKEN & DORY

P385

Served with refillable white or brown rice,
miso soup, cabbage and fruits.



DELUXE MIXED KATSU SETS

DELUXE MIXED SET
P605

Prawn, Salmon, Oyster and Hire

DELUXE SEAFOOD MIXED SET
P605

Prawn, Salmon, Oyster and Cream Dory

Served with refillable white or brown rice,
miso soup, cabbage and fruits.

DELUXE MIXED SET

Subject to 10% service charge. No sharing of refillables.



ORIGINAL KATSUDON SETS

Yabu's signature katsu simmered with eggs in sweet and savory soy glaze served over a bowl of Japanese rice.

ROSU	P405
HIRE	P415
CHICKEN	P395
PRAWN & CREAM DORY	P420

Served with refillable white or brown rice, miso soup, cabbage and fruits.

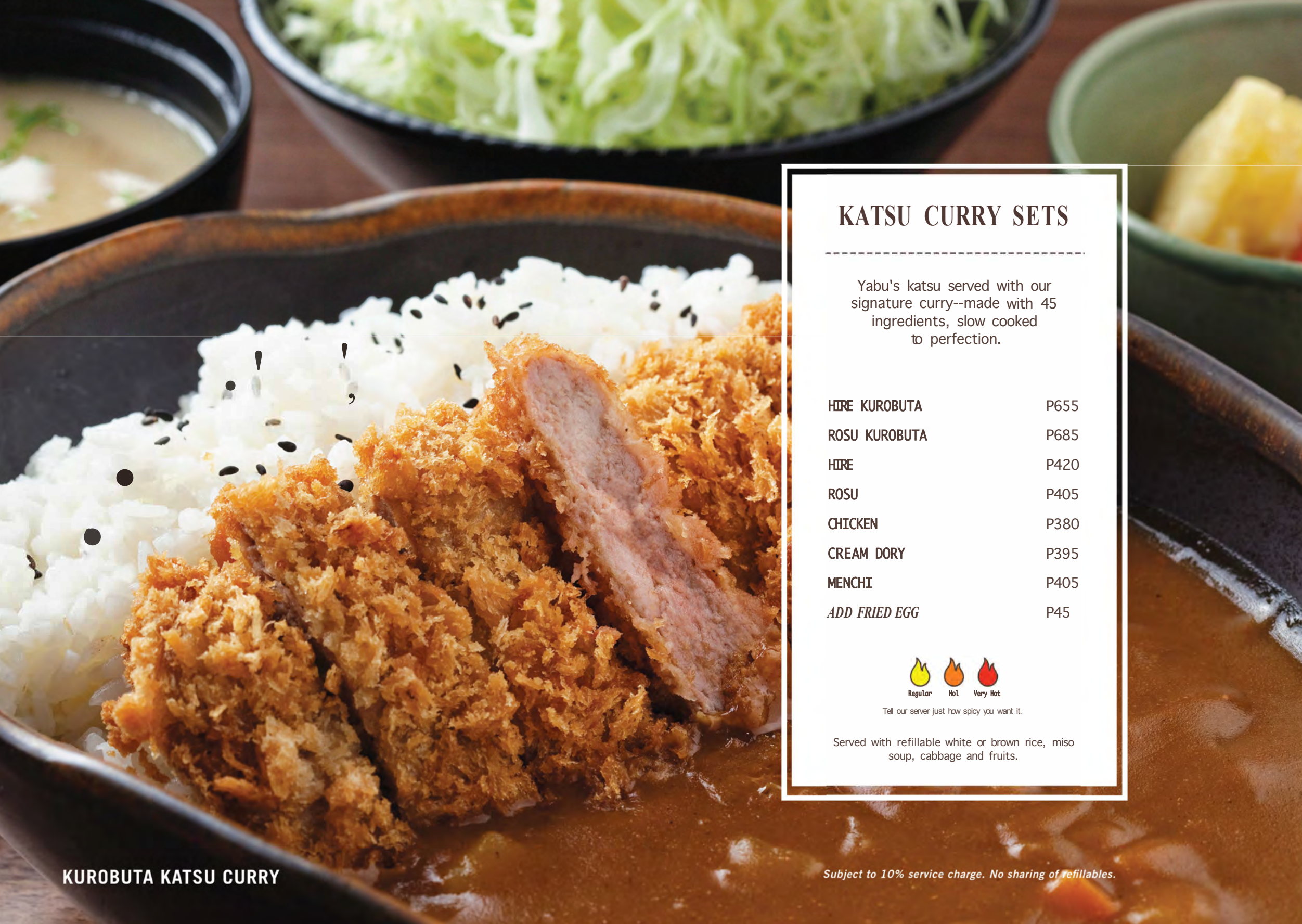


SPECIAL KATSUDON SETS

Yabu's Special Katsudon is Master Kazuya's spin on the traditional katsudon. Yabu's signature katsu drizzled with a light and sweet miso-based sauce, served with nori, ban ito flakes, topped with a jumbo fried egg and fresh shiso leaves.

ROSU	P405
HIRE	P415
CHICKEN	P395
PRAWN & CREAM DORY	P420

Served with refillable white or brown rice, miso soup, cabbage and fruits.



KATSU CURRY SETS

Yabu's katsu served with our signature curry--made with 45 ingredients, slow cooked to perfection.

HIRE KUROBUTA	P655
ROSU KUROBUTA	P685
HIRE	P420
ROSU	P405
CHICKEN	P380
CREAM DORY	P395
MENCHI	P405
ADD FRIED EGG	P45



Regular Hot Very Hot

Tell our server just how spicy you want it.

Served with refillable white or brown rice, miso soup, cabbage and fruits.

KUROBUTA KATSU CURRY

Subject to 10% service charge. No sharing of refillables.



KATSU BURGER SETS

HIRE KATSU BURGER SET P285

3/4-inch thick, crunchy and juicy pork cutlet topped with shredded cabbage, shiso leaves, Japanese pickles, drizzled with soy butter, sando sauce and onion jam in a brioche bun. With your choice of Furikake Fries or Chicken Salad for your side order

EBI KATSU BURGER SET P335

Crunchy Ebi Katsu, topped with shredded cabbage, shiso leaves, Japanese pickles, drizzled with soy butter, layu mayo and onion jam in a brioche bun. With your choice of Furikake Fries or Chicken Salad for your side order



DONBURI SETS

SALMON DON SET P530

120g salmon steak with crispy salmon skin and salmon roe. Served on a bed of mixed teriyaki rice with sauteed bellpeppers and eggplant.

GYUDON SET P500

Grilled US beef in honey soy sauce, sauteed onions, topped with a poached egg on a bed of Japanese white rice.

Served with unlimited white or brown rice, miso soup, cabbage and fruits.

Subject to 10% service charge. No sharing of refill/ables.

EXTRA ORDERS

HIRE (6OG)

P165



ROSU (6OG)

P165



CHICKEN (6OG)

P155



MENCHI (6OG)

P165



TORI MENCHI (6OG)

P165



SALMON (6OG)

P205



PRAWN (1 PC)

P155



HIROSHIMA OYSTER (IPC)

P155



CREAM DORY (6OG)

P155



TAKE OUT & DESSERT

KATSU SINGLES

Rosu (80g)	P355
Rosu (120g)	P390
Hire (80g)	P375
Hire (120g)	P405
Chicken (80g)	P340
Chicken (120g)	P365
Cream Dory (80g)	P355
Cream Dory (120g)	P380
Menchi (120g)	P390

ORIGINAL KATSUDON

Rosu	P405
Hire	P415
Chicken	P395
Prawn & Cream Dory	P420



YABU SPECIAL KATSUDON

Rosu	P405
Hire	P415
Chicken	P395
Prawn & Cream Dory	P420

KATSU CURRY

Rosu	P405
Hire	P420
Chicken	P380
Cream Dory	P395
Menchi	P405



DESSERT

VANILLA LAVA CAKE	P200
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Decadent chocolate cake with a deep and luscious chocolate center topped with creamy vanilla ice cream, drizzled with rich miso butterscotch, and topped with speculoos crumbs.





BOTTOMLESS DRINKS

HOUSEBLEND ICED TEA	P120
LEMONADE	P120
LYCHEE AND PEACH ICED TEA	P120



SHAKES

RIPE MANGO	P125
GREEN MANGO	P125
PINEAPPLE	P125
WATERMELON	P125

CANNED SODA

Coke Regular	P85
Coke Light	P85
Coke Zero	P85
Sprite	P85
Sarsi	P85

BOTTLED WATER

Hope in a Bottle	P45
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BEER

Asahi Beer	P160
San Miguel Beer Pale	P100
San Miguel Beer Light	P100
Sapporo Beer	P165

THE BEGINNINGS OF KATSU

The word katsu is an abbreviation of the word “katsuretsu,” which means “cutlet.” It generally refers to a sliced piece of meat that is breaded and deep-fried. The dish was introduced to Japanese culture in the late 19th century during the Meiji period, when Japan opened its doors to the West. In the beginning, beef cutlets were used, but pork eventually became the more popular choice of meat by the 1900s, giving rise to dishes such as tonkatsu (“ton” is Japanese for “pork”).

Today, katsu is considered one of the classic dishes in Japanese cuisine, inspiring many chefs (including ours) to find ways to elevate this beautiful dish into a high level of culinary art.








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