

# Thank you for coming! Please check our daily info too



## TODAY'S SPECIAL

For more something for you, Sometimes we have **TODAY'S SPECIAL** with limited stock which is not regular menu.

Pls check the black board or ask staff.

For latest news by SNS,,,

Please,  
Follow, Check-in, or Share with tag.



Facebook



Instagram



@himawari\_cafebar\_dumaguete

ドウマゲッティ在住・滞在中の方へ、  
ラインアカウントで最新情報も配信していますので友達登録お願いします。



IF you need calamansi, calamansi kosho, pepper, or salt for your seasonings, it's free, feel free to ask staff.



Home made calamansi kosho (柚子胡椒的な)

IF you need more wasabi, Soy sauce, or mayonnaise, or other Japanese spices, We worry it is a little bit expensive. So too much order will be charged. Small order is free.



# TUNA

Better to reserve before.

## さしみ

### Sashimi **POPULAR**

Tuna, or Sometimes other delicious fish from fisherman. As you may know, so popular food in Japan. Many Japanese people eat this one with say-sauce & wasabi, as drinking snack or side dish of diner or lunch. If you hesitate to have very uncooked fish, we also can serve with different style like below.

160 peso



### Poke ポキ

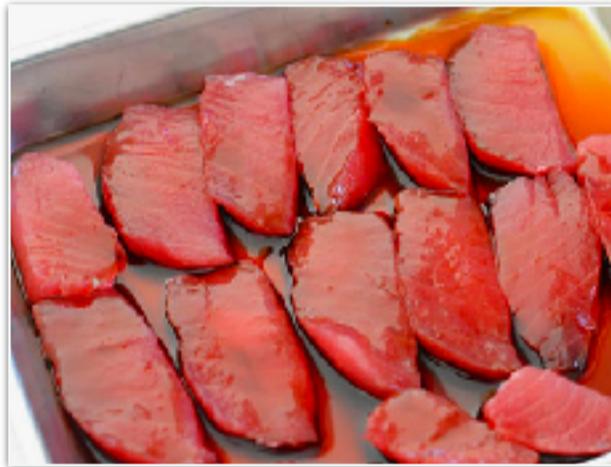
Different style of sashimi. Hawaiian style taste with sesame oil, chili, and soy sauce. If you are already bored with Japanese flavors, try this one.



160 peso

### Zuke ずけ

Different style of sashimi. Some people would say, tuna taste here is a little plain. So if you like more taste, this is quick marinated style, also so popular in Japan.



160 peso



### Seared たたき

Cooked surface a little bit crispy, but inside is fresh so that we can seal the juiciness inside. Served with deferent kind of sauce, unique flavors.



**POPULAR**

170 peso

### Steak ステーキ

Using butter & Garlic. If you sometimes want to change your flavor, try this one. Steak but medium rare. It has thick taste so good for side dish for your Japanese rice.



180 peso

Sometime we have different kind of fish.

Pls ask staff.

Or see the black board

# YAKITORI JAPANESE SKEWERS

## 焼きとり

**POPULAR** Duma No.1

- **CHICKEN SET 5 skewers 150 peso**  
>>>Chicken Thigh (Momo)
- **SHRIMP set 5 skewers 150 peso**

<Choose taste !!>

- **TARE (yakitori sauce)**
- **Calamansi-Kosho**
- **Curry**

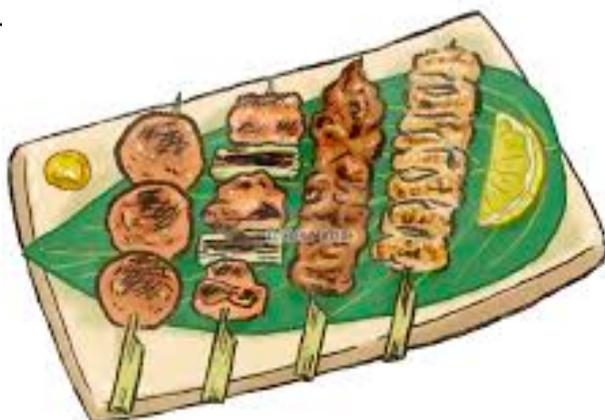


### TARE = HOME MADE SAUCE

TARE is Japanese Yakitori sauce, made by mainly soy sauce & sugar. That has a mix taste of spicy and sweet, so called, "AMA-KARA". Each Yakitori shop in Japan usually has his own TARE and TARE pot, together with secret recipe which is historically inherited from long time ago.



- **Yakitori & Rice set 200 peso**  
>>>5pcs Yakitori + Rice + Veggies + Mugi tea  
or Coke  
or Calamansi



# 餃子 Gyoza

## **POPULAR** GYOZA

Gyoza dumplings originated at China, then also developed uniquely in Japan. This Gyoza is Dumaguete hand made. With vinegar & soy sauce & chili.

### • **PORK GYOZA 1 set (5pcs) 140 peso**

Pork, Veggies inside, handmade gyoza.  
This is the basic style of Gyoza.

### • **SHRIMP GYOZA 1 set (5pcs) 140 peso** Shrimp,

Onion inside, handmade gyoza.  
If you do not like Pork, another choice is this one.



### - **Gyoza & Rice set 190 peso**

>>>5pcs Gyoza + Rice + Veggies + Mugi tea  
or Coke  
or Calamansi



# どんぶり

## JAPANESE RICE BOWL MENU



**Gyu-don(beef)**

**REGULAR SIZE: 200**  
**(Without rice: 170)**

**No.1 seller**

**Teriyaki - don (Chicken)**

**REGULAR SIZE: 170**  
**SMALL SIZE: 120**  
**(Without rice: 140)**



**Zuke(Tuna) - don**

**REGULAR SIZE: 200**  
**SMALL SIZE: 150**

**No.2 seller**



# Curry-rice

Japanese style curry with rice.  
Beef based.

**POPULAR**



**Japanese curry rice 240 peso  
w/ Rice, Beef, Raw egg and some Veggie**

**Choose Spicy Level**

**Level 1 free**

**Level 2 free**

**Level 3 +5 peso**

カレーライス

# OKONOMI-YAKI

**Pizza style Japanese food**

**GOOD for 2~**

**POPULAR**



■ **Okonomi - Sea food 180php**

**Shrimps+Squid+Cabbages**

■ **Okonomi - Pork 180php**

**Pork+Cabbages**

おこのみやき

# Japanese Noodles

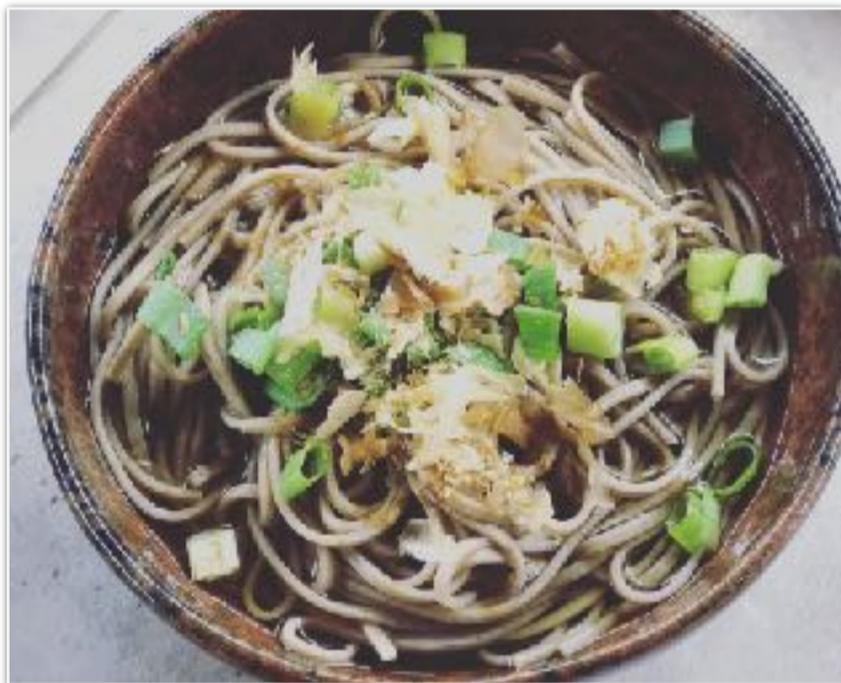
**UDON hot** (うどん)

160 php **VEGETALIAN**



**SOBA hot** (そば)

160 php **VEGETALIAN**



## めん類

Japanese Traditional white or black noodle, made of wheat.  
Long history & many fan in Japan.  
Fresh simple taste and healthy food unlike ramen.

**HIYA-MUGI cold** (ひやむぎ)

160 php **POPULAR** **VEGETALIAN**



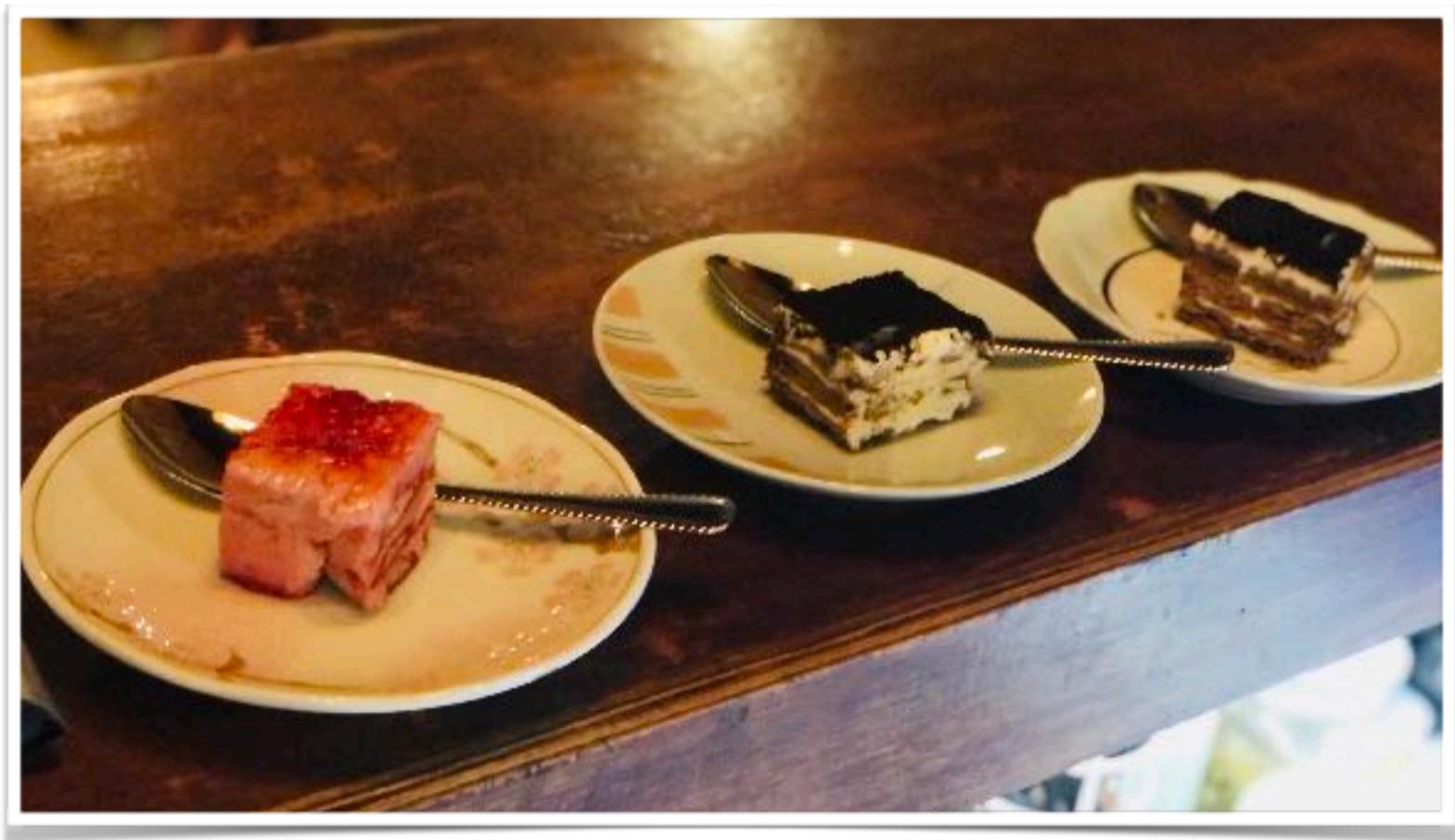
**RAMEN hot** (ラーメン)

250 php  
**Pork base(Tonkotsu)**



# Dessert

- **Tiramisu choco 60peso/slice**
- **Tiramisu Strawberry 60peso/slice**
- **Blueberry Cheesecake round tub /100peso**
- **Mango cheesecake round tub /100peso**
- **Strawberry cheesecake round tub /100peso**
- **Mango graham float rectangle tub /135peso**



# Fried

- **Ebi fry (Batter fried shrimp)**  
160 / 4pcs
- **Tonkatsu (Batter fried pork)**  
Regular 160 / Big 200
- **Aji-fry Fish (Batter fried fish)**  
160 / 1 fish



- **+ Rice set 210 peso**  
>>> **Ebi-fry or Tonkatsu Regular or Aji-fry**  
**+ Rice + Veggies + Mugi tea**  
**or Coke**  
**or Calamansi**



# FERMENTED

VEGETALIAN

## NATTO (納豆)



### Fermented soy beans 100 peso (1h advance order)

traditional Japanese food made from soybeans that have been fermented with *Bacillus subtilis*. It is often served as a breakfast food. This is also good combination with Sashimi, like Tuna, or Squid.

## NUKAZUKE (ぬかずけ)



### Fermented Veges 50 peso

Japanese preserved food, made by fermenting vegetables in rice bran. The lactobacillus in nukazuke pickles may be a beneficial supplement to the intestinal flora. Since nukazuke absorb nutrients from the rice bran, they are high in vitamin B1



- NATTO set 150 peso

>>> NATTO + Rice + Raw egg + Mugi tea

or Coke

or Calamansi



# SUSHI

POPULAR

## NIGIRI style (Authentic one)

NIGIRI 1 day before Reservation

<Menu may depend on the season>

### ■ Nigiri Set

(Assorted with several kinds .“OMAKASE system”.)

-1200php(24pcs)

-720 php (12pcs)

### ■ Alacarte

Tuna - 280php/4pcs

Squid - 280php/4pcs

Mackerel 160php/4pcs

Shrimp 160php/4pcs

Natto 160php/4pcs



お寿司

# SUSHI

POPULAR

## Maki(Rolling) style

**Tuna-roll 240 php (7~8 pcs)**

**Salmon-roll 280 php (7~8 pcs)**

**Tamago-roll 180 php (7~8 pcs)**

**Tunamayo roll 180 php (7~8 pcs)**



お寿司



## Japanese rice 50php

Japanese love rice and respect farming.

About 200 years ago, Japanese Currency was “rice”. Salary was paid by rice, Tax was paid by rice. Samurai were valued by ‘how many rice can he get this year?’. It means Japanese farmers had to keep improving rice crops to be better quality and get more quantities for long time.



Shibuya\_rice. Making rice is now popular hobby among yang.



Edo shogunate era. About A.D 1700



## Miso soup 50php

It's made by fermented soy beans. Not only Japan, but also China, Korea has similar culture. It help us to be healthier by supporting ‘good bacterias’ inside your body. Also effect of enhance your natural antibody. Normal Japanese folks have miso soup almost everyday.



Miso\_girls, the ambassador of Miso-  
Association



Taste, color depends on each region.



## Japanese rice+Miso soup set 70php

# サントリー

Japanese Whisky



## Suntory Whisky available



**With Ice  
150 peso**



**With Soda  
200 peso**



**The first brand ambassador  
of Suntory whisky  
“ KOYUKI “**



**The second brand ambassador  
of Suntory whisky  
“ KANNO MIHO “**



**The third brand ambassador  
of Suntory whisky  
“ IGAWA HARUKA “**

**Every Japanese man have been in a  
daydream of falling love with those  
actresses since long before,  
then consequently,  
drinking Suntory.**

# さけ

Japanese sake

## SAYURI

- White sake, a little bit sweet, thick taste.  
cold bottle 300cc 500 peso

## HAKUTSURU

- Regular sake, dry, fresh taste.  
cold bottle 300cc 500peso



## TRY "SAKE SHOT"

### SAYURI

- White sake 1 shot 100 peso

### HAKUTSURU

- Regular sake 1 shot 100peso



# さけ

Japanese sake



## Today's "SAKE"

- Shot 100 php~
- Cup 200 php~

We sometimes have several imported sake.  
Pls ask staff for the current stocks.



# Japanese popular drinks

- Sapporo beer 180php/can alcohol 5%
- Kirin chu-hai 200php/can alcohol 5%



Man silently should drink Sapporo beer

Japanese plum liquor

# UMESHU



**-with ice (90cc) 130 peso**  
**-with soda 180 peso**



**Ume blossoms & tree**



**Ume fruit**

# 梅酒

## Craft beer



- **SUSPICIOUS IPA : 150php**
- **USA-PA : 140php**
- **WHEAT : 130php**
- **GINGER BEER : 90php**  
(about 320cc glass)

ドウマゲツテイの  
地ビール

Cocktail

# カクテル



**SUKO**  
(怒)

**PAHULAY**  
(楽)

**NALIPAY**  
(喜)

**NAGUOL**  
(哀)

- **SUKO (CRANBERRY) alc. about 5% 90php**
- **PAHULAY (LEMONADE) alc. about 5% 90php**
- **NALIPAY (FRUITE FLAVORS) alc. about 4.5% 80php**
- **NAGUOL (BLUE FRESH) alc. about 4.5% 80php**

**Cocktail**

チューハイ  
CHU-HAI

**Birdie NumNum homemade Chu-hai**  
**85 peso /grass**



**Inspired by this one**



# Healthy Cocktail

**Molinga chu-hai** **ALCOHOL**  
**60php** **POPULAR**

**Molinga water** **SOFT-DRINK**  
**30php**



GRAM PER GRAM IN NUTRITION

**MORINGA** =

- 2× PROTEIN OF YOGURT
- 4× VITAMIN A OF CARROTS
- 3× POTASSIUM OF BANANAS
- 4× CALCIUM OF MILK
- 7× VITAMIN C OF ORANGES

[WWW.KULIKULIFOODS.COM](http://WWW.KULIKULIFOODS.COM)

# Healthy Cocktail

## Kombucha 130php

**SOFT-DRINK**

## What is kombucha?

Kombucha is a fermented drink made with tea, bacteria, yeast, and a bit of sugar. Like yogurt or kimchi, kombucha offers a number of digestive health benefits along with a savory flavor. Our brew is infused with fresh ginger and turmeric, which have anti-inflammatory and immune-boosting effects among other nutritional properties.

