

THE STORY BEHIND



YAMA
JAPANESE CAVE BAR

Dear Guests,

Irasshaimase to the First Japanese Cave + Restaurant Bar in Palawan!

This unique Japanese Cave Bar is born from a piece of my heart and childhood memories growing up in Candelaria, Quezon. As a young boy, I often found myself exploring the natural beauty of Mount Banahaw and Bundok Malasinya in Quezon, where I would catch fresh fish and prepare them as ‘Kinilaw,’ a Filipino dish that carries a resemblance to Japanese sushi. I would enjoy this simple yet satisfying dish alongside rice and mango, much like a Japanese California maki. The tranquil natural surroundings and the refreshing breeze became a cherished part of my provincial life, deeply influencing my vision for this space.

Here at the restaurant, I wanted to recreate that experience for you. I hope you enjoy breathtaking sea view and a serene ‘mountain’ ambiance – the same peace and joy I felt in my youth. Our diverse seating options include: Mountain Seats, Cliff Seats, Bird’s Nests, Cave Bar, Tree Houses, Garden Seating, and Traditional Floor Seating on Tatami Mats.

Each seating area is thoughtfully inspired by my personal experiences and my passion for biophilic design, creating a space where you can connect with nature and feel the simplicity of my childhood memories.

Please enjoy the space I have created and the authentic Japanese dinner. I hope it brings you the same peace and joy it has brought me.

Ar. Ramon So Licup
Architect

食の間

THE HOUR BETWEEN

AVAILABLE FROM 12:00PM - 6:00PM

630

choose one (1) signature cocktail:

Kurama

nikka black, umeshu, green tea, soda water

Tate

*nikka shochu, fernet hunter, fair elderflower, sparkling sake
clarified lemon cordial*

Haku

*ardbeg wee beastie, giffard cacao liqueur, amaro montenegro, citrus
clarified milk, cinnamon*

choose one (1) appetizer:

Crispy Fried Fish Skin

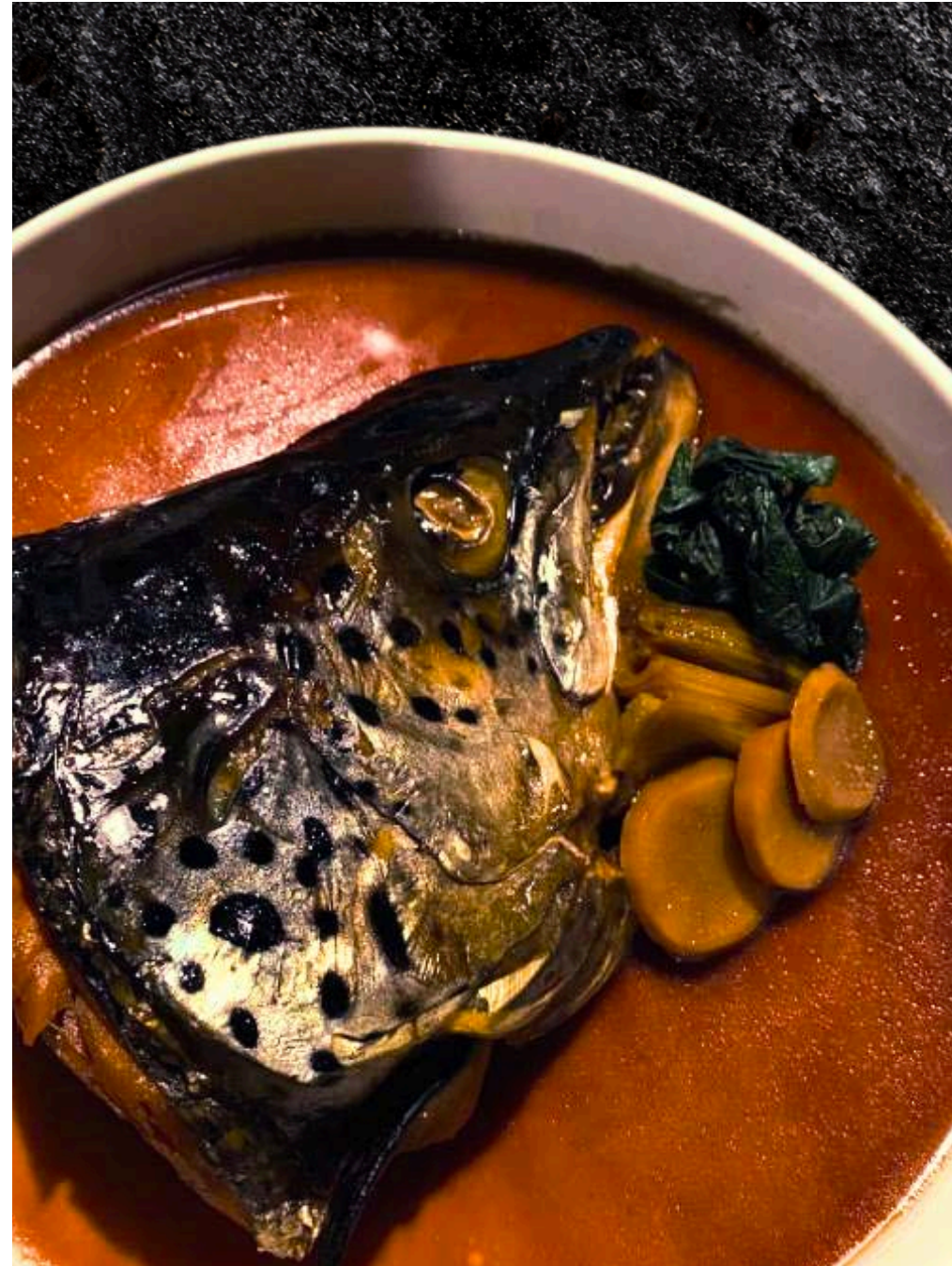
Deep-fried fish skin

Kawa Namban

Sweet and sour glazed chicken skin



RAINY DAY PROMO
50% off



Salmon Shoyaki ~~950~~ 475 50% off
Salmon head in shoyu sauce (180g)



Salmon Kama Kabutoni ~~950~~ 475 50% off
Grilled salmon head with lemon (180g)

NEW

新作



Dobin Mushi Soup 190
*Japanese steamed soup with mushrooms
and seasonal seafood*

Tofu Steak 390
Tofu with Angus beef glazed in teriyaki sauce





CHAWANMUSHI



CRISPY RICE SALMON

前菜

A P P E T I Z E R

Crispy Rice Salmon 480
Pop rice salmon with spicy mayo and red caviar

Shake Tataki 450
Seared Salmon Slice

Maguro Tataki 390
Seared Tuna Slice

Gyoza 250
Japanese Pork Dumpling

Agedashi Tofu 220
Deep friend tofu with Bonito Flakes in a light sweet soy

Chawanmushi 190
Silky steamed egg custard with chicken, shrimp, shimeji mushroom and edamame

Edamame 190
Steamed or Stir-fry. Choice of Plain or Spicy

Crispy Fried Fish Skin 190
Deep-fried fish skin

Kawa Namban 390 NEW
Sweet and sour glazed chicken skin

汁

S O U P

Miso Soup 150
Soybean paste soup with tofu & seaweed

Dobin Mushi Soup 190 NEW
Japanese steamed soup with mushrooms and seasonal seafood

All prices are exclusive of 12% VAT and 10% service charge



Maguro Tataki 390
Seared Tuna Slice

Crispy Fried Fish Skin 190
Deep-fried fish skin

Shake Tataki 450
Seared Salmon Slice

前菜

SALAD



Yama House Salad 380
*Mixed greens with crabstick, tomatoes
in homemade Yama sesame dressing*



Trio Salad 450
*Fresh salmon, tuna
& white fish*



Spicy Salmon Salad 450
Spicy salmon sashimi



Spicy Tuna Salad 390
Spicy tuna sashimi



Kani Mango Salad 390
Mixed greens with crabstick & mango





Spicy Salmon
590

Candelaria Roll
420

Spicy Tuna
520

Yama Roll
560

Surf & Turf
590

Caterpillar Roll
520

Salmon mixed with spring onion, spicy mayo, rayu oil & crunchy tanuki

Crabstick, mango, and cucumber— an ode to the owner's childhood in Candelaria

Tuna mixed with spring onion, spicy mayo, rayu oil & crunchy tanuki

Crabstick, tamago & ebi tempura

Rolled beef & shrimp tempura with teriyaki sauce

Topped with freshwater eel & covered with mango

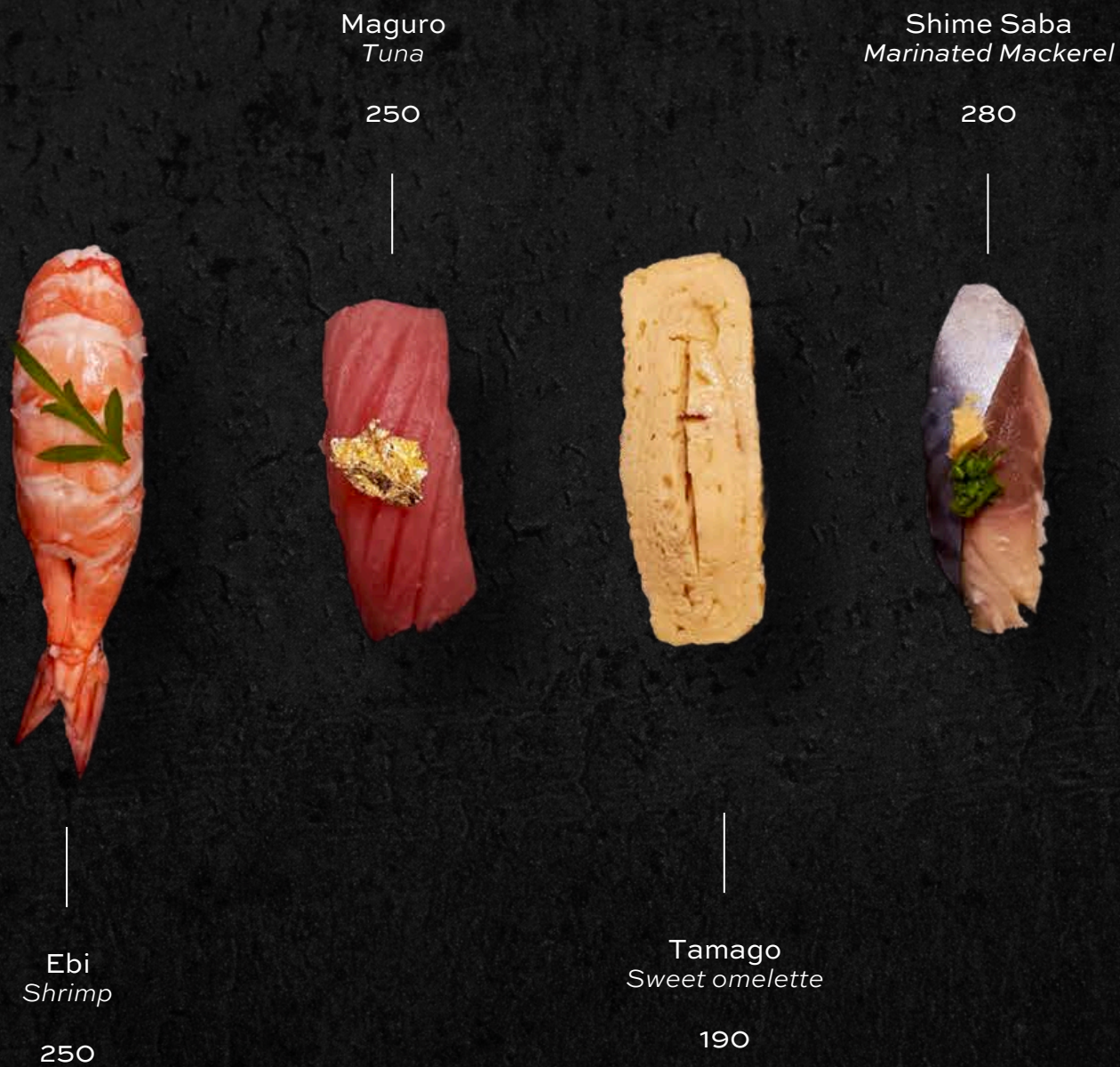


Dragon Eye Ball 480

Torched cuttlefish & salmon with cucumber. Topped with fish roe.

Rainbow Roll 480

Crabstick, mango, cucumber topped with thinly slice fish



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NIGIRI 2 pcs / serving

NIGIRI SAMPLER 900

Shake, Maguro, Ebi, Shime Saba, Ika, Hata, Aji, Tamago
1 pc each

Shake 280
Salmon

Ika 280
Cuttlefish

Maguro 250
Tuna

Hata 240
Mild-flavored white fish

Ebi 250
Prawn

Aji 190
Stripped fish (seasonal)

Shime Saba 280
Marinated mackerel

Tamago 190
Sweet omelette

SPECIAL

NIGIRI 2 pcs / serving

Ikura 690
Red caviar/ Salmon roe

Unagi 420
Fresh water eel

Hotate 290 **NEW**
Japanese scallops



BLOW TORCHED SUSHI



ABURI SAMPLER 950
Shake, Maguro, Ebi, Shime Saba,
Ika, Hata, Katsuo, Tamago

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ABURI 2 pcs / serving

ABURI SAMPLER 950

Shake, Maguro, Ebi, Shime Saba, Ika, Hata, Aji, Tamago
1 pc each

Shake 330
Salmon

Maguro 300
Tuna

Ebi 300
Prawn

Shime Saba 330
Marinated mackerel

Ika 330
Cuttlefish

Hata 290
Mild-flavored White Fish

Aji 240
Stripped fish (seasonal)

Tamago 240
Sweet omelette



ABURI

Ah-boo-ree

Aburi is a type of nigiri that's torched over an open flame.

This technique enhances the flavor and texture, giving it smoky and tender finish while preserving its raw, fresh qualities and adding an umami flavor to it. Go ahead and give it a try!

SPECIAL

ABURI 2 pcs / serving

Unagi 470
Fresh water eel

Hotate 330 **NEW**
Japanese scallops



刺身

SASHIMI

Set 5 Kinds of Sashimi 950
Shake, Maguro, Hata, Ika, Shime Saba

Set 3 Kinds of Sashimi 620
Maguro, Hata, Ika

Shake 390
Salmon

Maguro 380
Tuna

Ebi 380
Prawn

Shime Saba 380
Marinated mackerel

Ika 380
Cuttlefish

Hata 320
Mild-flavored white fish

Aji 280
Stripped fish (seasonal)

Tamago 280
Sweet omelette

SPECIAL SASHIMI

Ikura 690
Red caviar/ Salmon roe

Hotate 320 NEW
Japanese Scallops

All prices are exclusive of 12% VAT and 10% service charge

ALWAYS FRESH,
NEVER FROZEN

Our seafood are always fresh and never frozen.

We source our fish directly from local fishermen, prioritizing sea-to-table practices as part of our corporate social responsibility (CSR) initiatives. This ensures that we provide the freshest, newly caught seafood to you.

Other fish that aren't available locally are airfreighted fresh, never frozen from Norway and Japan.



5 Sets of Sashimi 950
Shake, Maguro, Ebi, Shime Saba, Ika, Hata, Katsuo, Tamago

THE ART OF TEPPANYAKI

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TEPPANYAKI

Australian Tenderloin 1650
Australian Tenderloin (200g)

Mixed Seafood 690
Tuna, salmon, cuttlefish, prawn

Okonomiyaki 420
Japanese-style pancake with shrimp & sliced beef

Yaki Udon 390
Stir-fried udon noodles with vegetables, pork and shrimp

Tori Teppan 390
Chicken thigh

Chicken Teriyaki 390
Chicken thigh glazed with homemade teriyaki sauce

Tofu Teppanyaki with Mushroom 380
Fresh beancurd with mushroom of the day in teriyaki sauce

Yasai Itame 330
Sautéed mixed vegetables

Tofu Steak 390 NEW
Tofu with Angus beef glazed in teriyaki sauce





UNAGI KABAYAKI



SUKIYAKI UDON



COLD CHA SOBA

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F I S H

Unagi Kabayaki 1490 NEW
Whole freshwater eel

Salmon Kama Nitsuke 650 325 50% off
Salmon head in shoyu sauce (180g)

Salmon Saikyo 550
Salmon with soybean glazed

Saba Misoni 550
Mackerel in miso sauce

Saba Kabutoni 550 NEW
Mackerel in soy broth

Tuna Saikyo 490
Tuna with soybean glazed

麵

N O O D L E S

Tempura Udon /Soba 590
Choice of udon or soba noodle soup, served with prawn and vegetable tempura

Sukiyaki Udon 590
Sukiyaki-style beef served with hot udon noodle soup

Gyuniku Udon/Soba 580
Choice of udon or Soba soup with sliced beef

Nabeyaki Udon 520
Hot udon noodle soup with chicken and egg

Cold Cha Soba 520
Cold green-tea noodles



Saba Misoni 550
Mackerel in miso sauce

Tuna Saikyo 490
Tuna with soybean glazed

Salmon Saikyo 550
Salmon with soybean glazed

JAPANESE BBQ



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KUSHIYAKI 2 sticks / serving

KUSHIYAKI SAMPLER 950

Uzura bacon, Torikawa, Negima, Saikoro, Buta Bara, Shitaki Negi, Ebi, Yakitori 1pc each

Salmon Shioyaki 650 325 50% off
Grilled salmon head with lemon (180g)

Saba Shioyaki 550 NEW
Grilled mackerel

Salmon 380
Grilled salmon

Buta Kushimiso 290
Pork belly in miso paste

Ebi 290
Grilled prawn

Saikoro 260
Wagyu Beef Cubes

Uzura Bacon 240
Quail egg wrapped in bacon

Buta Bara 240
Pork belly

Shiitake Negi 240
Shiitake mushroom & leeks

Negima 220
Chicken & leeks

Yakitori 220
Chicken thigh

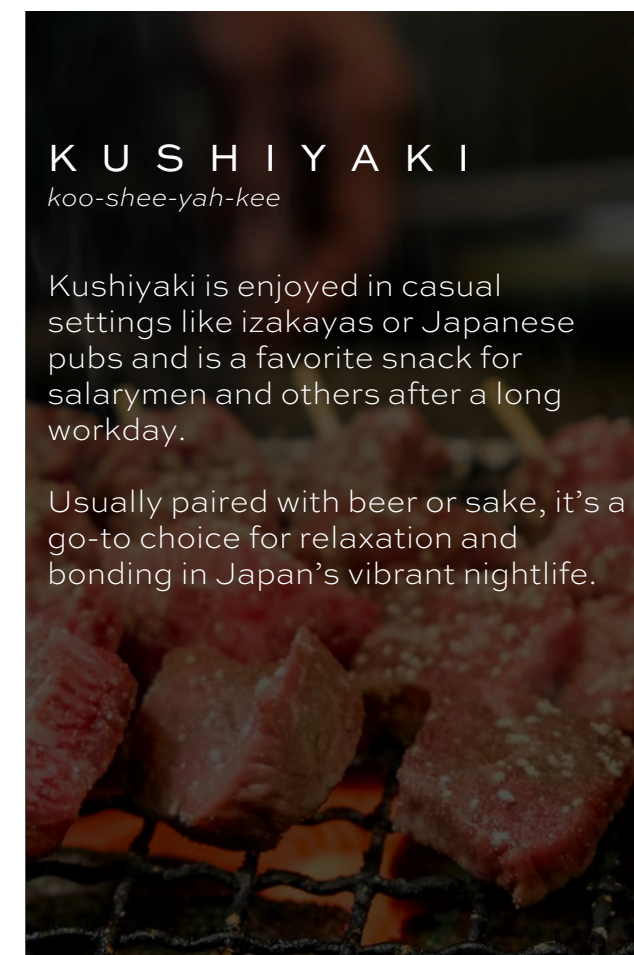
Torikawa 220
Grilled chicken skin

KUSHIYAKI

koo-shee-yah-kee

Kushiyaki is enjoyed in casual settings like izakayas or Japanese pubs and is a favorite snack for salarymen and others after a long workday.

Usually paired with beer or sake, it's a go-to choice for relaxation and bonding in Japan's vibrant nightlife.



NEGIMA

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DONBURI



Shake Ikura Don 980

Fresh raw salmon & red caviar / salmon roe served over sushi rice

Maguro Shake Don 780

Fresh tuna and salmon served over sushi rice

Chirashi Don 780

An assortment of sashimi, selected by Yama chef, served over sushi rice.

Unagi Don 1250

Grilled fresh water eel served over steamed rice

Ebi Furai 550 NEW

Crispy breaded prawns served over steamed rice

Tendon 550

Prawn and vegetable tempura simmered in sweet soy sauce, served over steamed rice

Beef Teriyaki Don 590

Imported tenderloin glazed with teriyaki sauce, served over steamed rice

Buta Don 490

Caramelized pork in sweet and savory sauce, served over steamed rice

Tori Teriyaki Don 490

Grilled chicken thigh with teriyaki sauce over steamed rice

Katsu Don 490

Breaded pork loin simmered in sweet sauce, served over steamed rice

Gyudon 490

Sautéed beef short plate with mushrooms, served over steamed rice

All prices are exclusive of 12% VAT and 10% service charge



EBI TEMPURA

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A G E M O N O

Tempura Moriawase 900
Assorted tempura

Ebi Tempura
Prawn tempura
5 pcs 590
8 pcs 900

Kani Tempura 220
Crabstick tempura

Yasai Tempura 280
Mixed vegetables tempura

Wakatori Kuwayaki 480
*Japanese fried chicken with ginger
sauce topped with sesame seeds*

Karaage 380
Japanese style-fried chicken

Tonkatsu 380
Breaded pork loin



TONKATSU

All prices are exclusive of 12% VAT and 10% service charge

米

R I C E

Wagyu Yakimeshi 190
Wagyu fried rice

Beef Yakimeshi 190
Beef fried rice

Ebi Yakimeshi 190
Shrimp fried rice

Yasai Yakimeshi 150
Vegetable fried rice

Gohan 90
Steamed Japanese rice





PORK TONKATSU BENTO

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B E N T O

Served with Yama House Salad, Candelaria Roll, Miso Soup, Sashimi of the day, Cucumber Sunomono with Steamed Rice & Fresh Fruits

Unagi Kabayaki 1600 NEW
Fresh water eel

Beef Saikoro 1300
Wagyu beef cubes

Beef Teriyaki 1250
Imported tenderloin in teriyaki sauce

Ebi Furai 820
Breaded prawn

Ebi Tempura 820
Prawn

Tuna Miso 820
Tuna glazed in miso sauce

Pork Tonkatsu 820
Pork Katsu

Chicken Teriyaki 740
Chicken glazed in teriyaki sauce

Chicken Karaage 740
Japanese-style fried chicken

All prices are exclusive of 12% VAT and 10% service charge

菓
D E Z A T O

Homemade Mochi Ice Cream with Red Bean 290
Homemade mochi, vanilla ice cream, red beans and house matcha

Cream Mochi 220
Soft homemade cream mochi

Coffee Jelly with Mochi 220
Coffee Jelly with homemade mochi and chocolate mouse +100 w/ ice cream of your choice

Ice Cream 220
Choose from vanilla, chocolate or black sesame flavor

Mango Pudding 190
Silky and refreshing mango pudding



HOMEMADE MOCHI ICE CREAM w/ RED BEAN



CREAMY MOCHI

SAKURA

A KAISEKI ROMANTIC DINNER

Experience a **7-Course Kaiseki Romantic Dinner** for Two with a Private Butler, Use of Traditional Japanese Attire, and an unforgettable Romantic Sakura Set-Up at the Nest.



Z e n s a i

Seaweed salad with miso mustard dressing, rolled Shime Saba with mango, cucumber, lemon, spring onion in pickled radish, served with Nishiki Tamago

O t s u k u r i

2 kinds of seasonal sashimi, served with soy sauce and wasabi
Best paired with: Dassai 45 Junmai Daiginjo-

O s u i m o n o

Traditional Japanese broth, served with mushrooms and lime

S o r u b e t t o

Sorbet

Palette cleanser

A g e m o n o

Deep fried sliced vegetables and shrimp.
Served with tempura sauce and lemon

S h i i z a k a n a

Grilled Australian Tenderloin with Niku Dare

OR

Salmon Saikyo with Soybean Glaze

Served with pickled vegetables and Japanese fried rice

Best paired with: Hakashika Junmai Ginjo

D e z a t o

Matcha ice cream with homemade mochi and red bean paste

O c h a

Hot or cold house tea

6,500⁺⁺

**Private Singer and Bouquet of Flowers with minimal fee.*

*Kaiseki menu is also available for **Plated Service / Private Dining** at Php 3,250++/Pax*

NON-ALCOHOLIC MOCKTAILS TEA

飲 み 物

NON-ALCOHOLIC

House Blend Iced Tea 200
Black Tea, pineapple juice, lemon juice

Fresh Fruit Shake 220
Choice of mango, pineapple, watermelon or coconut

Soda 150
*Choice of Coke, Coke Zero, Sprite, Royal
Choice of Tonic, Soda Water*

Bottled Water 120

Tonic / Soda Sparking Water 150

MOCKTAILS

Citrus Freeze 250
*Orange Juice, fresh lemon juice
salted caramel syrup, sprite*

Tropic City 250
*Coconut Water, macapuno, fresh lemon juice,
lemongrass syrup*

TEA 150

Ask your Server for Availability

All prices are exclusive of 12% VAT and 10% service charge



MANGO FRUIT SHAKE



TROPIC CITY

SIGNATURE & CLASSIC COFFEE



Coffee Soda (C) 250
Refreshing, bubbly coffee soda.

珈 琲

SIGNATURE COFFEE

Vanilla Cashew Nut Latte (H/C) 250

Espresso, whole milk, heavy cream, glazed cashew nut, vanilla syrup, caramel drizzle

Sea Salt Cream Latte (H/C) 250

Espresso, whole milk, heavy cream, sea salt, vanilla syrup, brown sugar

Macapuno Latte (C) 250

Espresso, whole milk, macapuno jam, coconut oil, vanilla syrup

Honey Cashewgatto (C) 250

Espresso, vanilla ice cream, glazed cashew nut, honey drizzle

Coffee Cubes with Warm Milk (C) 250

Chilled coffee cubes served with warm milk.

Coffee Soda (C) 250

Refreshing, bubbly coffee soda.

Babyccino 250

Milk, chocolate powder, marshmallow, vanilla syrup

CLASSIC COFFEE

Iced Cold Brew (C) 200

Latte (H/C) 180

Cappuccino (H/C) 180

Americano (H/C) 150

Espresso (H) 100



COFFEE CUBES
WITH WARM MILK



MACAPUNO
LATTE

SAKE
HIGHBALL
PREMIUM
HIGHBALL
BIRU



酒

SAKE

Gekkeikan Nigori Sake (300 ML) 1,500
Creamy, cloudy texture & a lightly refreshing finish

Hakashika Junmai Ginjo (300 ML) 1,500
Clean, crisp taste with delicate fruit notes

Dassai 45 Junmai Daiginjo (300ML) 1,950
Elegant, fruity, and floral with a smooth, crisp finish

Hakushika Ginjo Namachozo (720 ML) 3,000
Semi-Dry, light bodied with aromas of banana and green apples

SOCHU

Nikka Shochu (700ml)
350 | 4,900

HIGHBALLS 380

Suntory Kakubin
Nikka Black
Umeshu
Nikka Shochu
Yuzushu Choya

PREMIUM HIGHBALL 750

Nikka Coffey Grain
Nikka from the Barrel

BIRU

Asahi 250
San Miguel Pale 180
San Miguel Light 180
Red Horse 180

All prices are exclusive of 12% VAT and 10% service charge

SIGNATURE COCKTAIL

450



F U J I

choya yuzushu, roku gin, honey toasted rice, citrus, egg white

Fuji's snow-capped elegance mirrors the White Lady's crisp and clean citrus profile.

K I T A

derrumbez mezcal, vegetable juice, vodka, citrus hot sauce, soy sauce

Kita - The rugged, bold Kita connects with this savory yet hearty drink.





Y A R I

buffalo trace bourbon, mathilde pear, spiced apple, lemon juice

Yari's sharp ridges resonate with the tangy balance of a Whiskey Sour.



O M O T O D A K E

plantation pineapple, mathilde peach, mango puree, curry agave, lemon juice

Omoto's tropical Ishigaki Island ties to the Daiquiri's lime and rum freshness.



A R A S H I

arc bamboo gin, mancino bianco, mathilde cassis, citrus, mint leaves, agave simple syrup

Arashi's windy nature and vitality match the minty zest of the Southside.



Y O T E I

derrumbez mezcal, luxardo espresso, espresso, salted caramel, worm salt

Yotei, called "Ezo Fuji," echoes the Espresso Martini's dark, volcanic intensity.



A S A H I

luxardo cherry brandy, ezra brooks rye, port wine, orange, lemon juice, egg white

Asahi, symbolizing sunrise, aligns with the bright yet complex New York Sour.



T A T E

nikka shochu, fernet hunter, fair elderflower, sparkling sake, clarified lemon cordial

Tate's towering prominence mirrors the French 75's sparkling sophistication.

K U R A M A

nikka black, umeshu, green tea, soda water

Kurama, known for its serenity and water, aligns with the light, refreshing highball.



H A K U

ardbeg wee beastie, giffard cacao liqueur, amaro montenegro, citrus, clarified milk, cinnamon

Haku's gentle, snowy essence complements the creamy, soothing Milk Punch.



CLASSIC COCKTAIL

400

YORU VESPER

Mancino Bianco, Vermouth, Roku Gin, Vodka



GINZA SMASH

Nikka Shochu, Choya Yuzushu, Fair
Passionfruit, Citrus, Basil



MERON HIGH

Midori, Vodka, Citrus Cordial, Tonic, Bitters



SAKE COLADA

Flor De Caña Coco, Luxardo Apricot,
Pineapple Juice, Lemon Juice,
Simple Syrup, Coconut Cream, Sake



ITA-ME-NOMU NEGRONI

Derrumbez Mezcal, Arette Blanco, Umeshu,
Fernet Hunter, Ratafia Rossi



KAMPARI



W H I S K E Y

J A P A N E S E

Nikka Coffey Grain (700 ML)
850 | 11,500

Nikka from the Barrel (500 ML)
850 | 11,500

Suntory Kakubin (700 ML)
350 | 4,900

Nikka Black (700 ML)
350 | 4,900

B O U R B O N

Maker's Mark 8 Y.O. (750 ML)
330 | 4,400

Jim Beam Black (750 ML)
300 | 4,000

Jim Beam White (750 ML)
300 | 4,000

Ezra Brooks Rye Whiskey (750 ML)
350 | 4,750

I R I S H

Jameson (700 ML)
290 | 3,520

S I N G L E M A L T

Aberg Wee Beastie (700ML)
700 | 9,800

Glenmorangie 10 Y.O. (700 ML)
550 | 6,900

Glenfiddich 12 Y.O. (700 ML)
520 | 7,200

Singleton Dufftown 12 Y.O. (700 ML)
450 | 5,850

S C O T C H

Chivaz Regal 12 Y.O. (750 ML)
280 | 3,450

Johnny Walker Black (700 ML)
250 | 3,300

Johnny Walker Red (700 ML)
210 | 2,600

Cutty Sark (700 ML)
190 | 2,610

J&B Rare (700 ML)
190 | 2,610

T E N E S S E E

Jack Daniel's No.7 (700 ML)
300 | 4,200

TEQUILA

Patron Silver (750 ML)
610 | 10,150

Derrumbes Mezcal (750 ML)
390 | 4,800

Arette Blanco (700 ML)
390 | 4,800

Jose Cuervo Gold (700 ML)
280 | 3,400

Jose Cuervo Silver (700 ML)
255 | 3,400

VODKA

Grey Goose (750 ML)
420 | 6,000

Haku (700 ML)
390 | 4,800

Absolut Citron (750 ML)
300 | 4,500

Absolut Blue (1,000 ML)
240 | 3,830

Stolichnaya (750 ML)
230 | 3,380

Smirnoff (700 ML)
170 | 2,340

GIN

Hendricks (700 ML)
520 | 7,350

Arc Bamboo Gin (700 ML)
480 | 6,500

Tanqueray Gin No. Ten (700 ML)
480 | 6,500

Roku (700ML)
350 | 4,800

Tanqueray London Dry (700 ML)
310 | 3,790

Beefeater (750 ML)
220 | 2,800

Bombay Sapphire (700 ML)
300 | 3,750

RUM

Bacardi 151 (750 ML)
800 | 11,400

Plantation Stiggin Fancy (750 ML)
350 | 4,800

Flor de Cana 4 (700 ML)
200 | 2,800

Bacardi Superior (750 ML)
180 | 2,400

Bacardi Gold (750 ML)
180 | 2,400

Captain Morgan (750 ML)
150 | 2,250

COGNAC

Hennessy XO (700 ML)
2,330 | 29,880

Hennessy VSOP (700 ML)
760 | 10,050

Remy Martin XO (700 ML)
2,200 | 28,500

Remy Martin VSOP (700 ML)
750 | 9,900

SPANISH BRANDY

Carlos 1 Solera Reserva (700 ML)
270 | 3,850

Fundador Solera (700 ML)
200 | 3,150

Fundador Solera (1,000 ML)
200 | 3,920

Fundador Light (700 ML)
120 | 1,800

Fundador Light (1,000 ML)
140 | 2,700

WINE

Ask your Server for Availability