Café Aseya

Appetizers

California Maki 225 An inside out roll of mangoes kani sticks, cucumber and sushi rice.

French Fried Potatoes 220 Crispy on the outside soft on the inside . Comes in plain salted , cheese or sour cream. Served with Catsup and/or mayonnaise.

Goi Cuon Fresh Spring Rol 250

Fragrant roll or shrimps, sweet pork, vegies and rice noodles.

Soups and salad

Kani Salad 250 Julienne of cucumber, tomatoes with Kani stiks, Ebico and a Japanese, mayo dressing.

Chicken Oriental Salad 250 Chicken slices in a bed of crispy noodles and lettuce with a sesame vinaigrette.

Miso Shiro 85 *Traditional Japanese soup with miso seaweeds and tofu in a tuna based broth.*

Sinigang *Fish or meats cooked in a sour broth with tropical vegetables* Pork 320 Bangus 300 Shrimp 350 Chicken 300

Tinolang Manok 300 Hototay 300 A vegetable soup with chicken pieces, mushrooms

and poauched egg.

Tom Yum 370 A fragrant Thai soup of shrimps and mushrooms

Tom Kah Gai 320 A fragrant Thai soup of Chicken and cocomilk

Rice & Noodles

Kamameshi Rice 200 (*A Sasaki family recipe*) Kettle cooked flavored rice with chicken, seafood or mixed

Yang Chow Fried Rice 250

Chorizo Rice 250 Home made chorizo,tomatoes, eggs, peas

Thai Bagoong Fried Rice 280 A meal in itself, bagoong flavored rice with dried fish, sweet pork, cucumbers, tomatoes and egg crepe on the side

Katsudon 240 Deep fried pork with vegetables and egg over rice.

Bakareta 250 *Our best seller. Spicy beef stew over rice*

Tendon 250 *Shrimp and vegetable tempura over rice. Slathered with Aseya sauce*

Adobo w/ Hard Boiled Egg 220 *Our national dish with hardboiled eggs over rice*

Chop Suey Rice 180

Oyakodon 220 Fried Chicken with eggs, mushrooms and veggies with a soy kalamansi seasoned jus.

Steamed Rice 60

Pancit 220 Stir fried noodles with pork , shrimps and vegetables Choice of the following noodles: Canton, Bihon or Sotanghon

Phad Thai Fried Noodles 220 *Rice noodle with shrimps, bean sprouts, pickled radish, peanuts.*

Café Aseya

Pork

Crispy Pata Hamonado 600 Ham cured pork hocks fried to a crisp.

Fried Pork a/ Garlic Overload 270

Pork w/ Veggies and Mushrooms 270

Moo Phad Kaprao 270 Minced pork sautéed with basil and chillies

Salt & Pepper Pork 260 Wok fried pork and tossed with fried garlic, chillis and spices

Tonkatsu 250 Breaded pork with shredded cabbage salad on the side

Chicken

Chicken Chilindron 290 Tender fried chicken braised in a spicy tomato based sauce w/ potatoes and carrots

Fried Chicken (half/ whole) 320/580

Garlicky Chicken Adobo 250 *Our national dish w/ liver sauce and heavy on the garlic the way pinoy's want it.*

Salt and Pepper Chicken 270 Deep fried chicken pieces tossed with garlic and spices.

Stir Fried Chicken and Mushrooms 270 Stir fried chicken w/ mushrooms, bamboo shoots and gravy.

Thai Chicken Curry (red or green) 290 Tender chicken pieces with tropical vegetables in a spicy Thai curry gravy

Veggies

Pinakbet 210 Chop Suey 210

Beef

Bakareta Aseya 320 A signature dish of ours. Beef stewed for hours with a spicy sauce.

Burger Steak 260 With rice or French fries

Salisbury Steak 280 Beef burger with caramelized onions, gravy and fried egg

Gyuniku 285 Griddle fried tender beef slices Japanese style

Spicy Beef Curry 340 Stewed for hours with a madras curry coconut milk gravy

Tapa Especial 240 Philippine beef jerky with loads of garlic.

Fish

Daing na Bangus 210 Half a fried butterflied bangus with atsara and slated egg

Cardillo na Bangus 210 Half a fried butterflied bangus with a tomato and onion broth and egg swirls.

Sandwiches

Ham and Egg Sandwich 210 Ham, Egg, Cheese Cucumber, Tomatoes

A Sloppy Burger 240 Burger, Cheese, Fried Egg, Cucumber, Onion, Tomatoes

Cheese Burger 220 Burger, Cheese, Cucumber, Onions and Tomatoes

The Samurai 250 Tonkatsu, Lettuce, Onions, Tomatoes, Wasabi Mayo