



RAMEN
AWARDS
2025



-PHILIPPINES - JAPAN- SINGAPORE - CANADA- HONG KONG- AUSTRALIA-



MENYA KOKORO
TOKYO MAZESOBA

MAZESOBA



RAMEN



IZAKAYA



JAPANESE BEER



DON

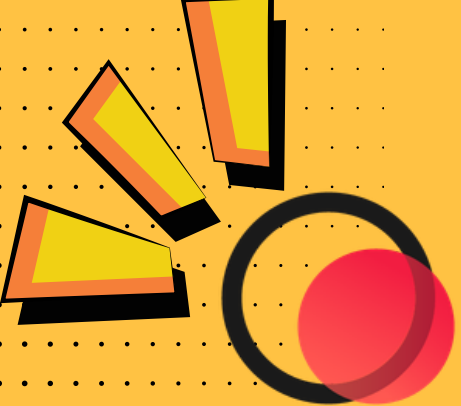


HIGHBALL



KUSHIKATSU & KUSHIYAKI

UPTOWN BONIFACIO 0919 0019392
THE PODIUM 0920 9735782
GALLERY 7 SAN JUAN 0908 8691696



EAT, COLLECT, ENJOY!

stampME

REGISTER NOW

**JOIN OUR MENYA KOKORO STAMP PROGRAM AND
GET REWARDED EVERY TIME YOU DINE WITH US!
COLLECT STAMPS AND ENJOY FREE TREATS
AS A THANK-YOU FOR BEING A LOYAL GUEST.**



Download on the
App Store



GET IT ON
Google Play



麵屋 3 MENYA KOKORO
TOKYO MAZESOBA

Japanese chef Takuma Ishikawa created Kokoro Mazesoba in Tokyo, Japan in 2013. Soon, mazesoba became extremely popular in major Japanese cities, especially in Tokyo, where he started his business and won the Best Mazesoba Award in 2014. He also recently took home the Grand Prize at the Takumen Ramen Awards 2025, further cementing Kokoro Mazesoba's reputation as one of Japan's most celebrated modern noodle creations.



SAKE



DASSAI 45
Bottle P2650
Tokkuri P1350

Delicate fruit aromatics and clean finish — perfect with truffle and foie gras.

720 ml

CHIYOMUSUBI JUNMAI TOKUBETSU

Bottle P2250
Tokkuri P1150



A real crowd pleaser, this sake starts with the pleasant taste of lychees, followed by a bit of juiciness, then leaves you with a clean, dry ending.

720 ml

MIO CLEAR SPARKLING SAKE

P1100



Refreshing, fruity, with a uniquely sweet aroma. Crafted in the traditional brewing style, with only rice, water and Koji.

300 ml

MANOTSURU JUNMAI GINJO

Bottle P2650
Tokkuri P1350



Tasting Notes: The nose on this sake is juicy fruits of water melon, grapes and pear, mild silky taste like snowfall with gentle sweetness.

720 ml

HAKUSHIKA HONJOZO NAMACHOZO

P750



A light-bodied sake with a cool and refreshing aroma and clean taste. Best with light dishes like salad, carpaccio, sashimi and sushi.

300 ml

NON-ALCOHOLIC

Sakura Peach Iced Tea	160
Yuzu Sparkler Yuzu + Sparkling Water	140
Lemon Iced Tea	100
Sodas	100
Bottled Water	60
Perrier	150

HIGHBALL

Lemon + Whiskey + Sparkling Water

Suntory Kaku-High	275
Suntory Gin Sui	225
Jim Beam	195
Lemon Sour Shochu + Sparkling Water + Lemon	180

SAPPORO
PREMIUM
DRAUGHT BEER
P240



**KOKORO SIGNATURE
HIGHBALL - 275**

Suntory Kaku-High
(Crisp. Clean. Perfect with Mazesoba.)



TRUFFLE MAZESOBA — 590

Rich, umami-packed noodles tossed in savory sauce and finished with aromatic truffle for a luxurious bite.

THE TRUFFLE EXPERIENCE



DUCK TRUFFLE RAMEN — 530

A full-bodied broth elevated with earthy truffle, finished with juicy duck slices, perfectly cooked noodles, and delicate aromatics.

ENHANCE WITH FOIE GRAS — ADD 500

ELEVATE YOUR MEAL
+1350 | Dassai 45 Tokkuri
+275 | Kaku Highball



DUCK TRUFFLE MAZESOBA — 530

Savory duck over thick noodles, tossed in rich sauce infused with aromatic truffle paste, and topped with crispy potato strips for a satisfying crunch.

Pictures are meant for illustration purposes only

MAZESOBA – UMAMI, MIXED TO PERFECTION

Tokyo's award-winning brothless ramen experience, packed with bold flavors and perfectly finished with our house kombu vinegar and oimeshi rice!

Best enjoyed with
a Kaku Highball or
Sapporo Draft



TOKYO

A classic, well-balanced mix of rich flavors and chewy noodles.

350
Lite (250)

BEST
SELLER



ZENBU

The ultimate bowl with all toppings for a full umami experience.

470



UNAGI

Sweet and smoky grilled eel atop our signature Mazesoba.

590



CARBONARA

Creamy noodles with Japanese umami, smoked bacon, and egg yolk.

480



UNAGYU MAZESOBA — 590

Tender gyudon beef and sweet grilled unagi, layered on top of hearty noodles.



ABURI CHASHU

Flame-seared pork chashu for a smoky, melt-in-your-mouth taste.

420



SPICY

A fiery twist with bold spices and intense umami depth.

370



TANTAN

Spicy, nutty, and creamy with rich sesame and chili flavors.

420



VEGAN

Plant-based goodness with fresh veggies and umami-packed sauce.

380



BEEF

Tender beef slices with bold, savory Japanese seasoning.

450

All prices are inclusive of VAT and subject to 10% Service Charge

Best paired with Yuzu Sparkler or Sakura Peach

MENYA KOKORO RAMEN

Authentic flavors, rich broth, and ultimate comfort in every bowl!



IEKEI — 460

Rich, pork-based broth with soy sauce depth, topped with chashu and spinach.



CHASHU

Rich, savory broth with melt-in-your-mouth chashu and chewy noodles.

380



TANTAN

Rich sesame broth, minced meat, and chewy noodles.

420



BLACK GARLIC

Deep, umami-rich broth with bold roasted garlic and tender chashu.

380

Pictures are meant for illustration purposes only

Best enjoyed with Sapporo Draft (240) or Yuzu Sparkler (140)

MENYA KOKORO DON

Hearty bowls, premium Japanese rice



UNAGIDON

Japanese rice bowl with grilled eel glazed in sweet-savory tare sauce.

520



KARAAGEDON

Japanese rice bowl with crispy karaage and savory sauce.

250



CHASHU MAZEDON

Japanese rice bowl with Kokoro's special minced meat, fresh toppings, and chashu on top.

320



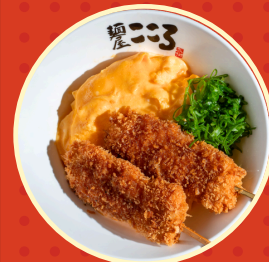
MEGA GYUDON — 360 GYUDON REGULAR — 260

Thinly sliced beef simmered in sweet-savory sauce over premium Japanese rice.



TRIPLE KUSHIKATSU DON — 680

Crispy breaded King Prawn Ebi, chicken, and pork kushikatsu over rice, topped with fluffy omelet and rich katsu sauce.



CHICKEN KUSHIKATSU

Crispy chicken kushikatsu over rice, topped with a fluffy omelet and rich katsu sauce.

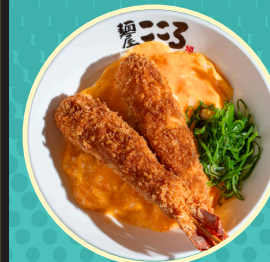
280



PORK KUSHIKATSU

Crispy pork kushikatsu over rice, topped with a fluffy omelet and rich katsu sauce.

280



KING PRAWN KUSHIKATSU

Crispy breaded King Prawn Ebi over rice, topped with fluffy omelet and drizzled with rich katsu sauce.

720



ZENBU BENTO — 360



CHAHAN — 160

Japanese-style fried rice, wok-tossed with savory seasonings, vegetables, and tender bits of meat.

Pictures are meant for illustration purposes only

YAKITORI – CHARCOAL-GRILLED by YAKITORI CHEF

Savor the smoky, char-grilled flavors of our premium skewers, glazed with authentic Japanese seasonings for the perfect bite.

Best with:
Kaku Highball (275)
Ice-Cold Sapporo Draft (240)

Yakitori Combo
Yakitori Platter + Highball
or Sapporo — Php 650

**GRILL
PLATTER**
(5pcs)
450



MOMO CHICKEN THIGH
WITH TARE

100



TORIKAWA
CHICKEN SKIN

100



HATSU
CHICKEN HEART

100



TEBASAKI
CHICKEN WINGS

100



SUNAGIMO
GIZZARD

100



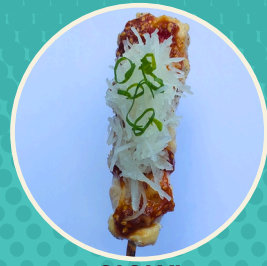
NEGIMA
CHICKEN MEAT

100



REBA
CHICKEN LIVER

100



SASAMI
CHICKEN BREAST
WITH MISO

100



MOMO CHICKEN THIGH
DAIKON WITH PONZU

100



SASAMI CHICKEN BREAST
WITH WASABI

100



BONJIRI
CHICKEN TAIL

100

All prices are inclusive of VAT and subject to 10% Service Charge

KUSHIYAKI – A SIZZLING SKEWER EXPERIENCE

Skewered, flame-grilled, and glazed to perfection
—bold Japanese flavors in every bite!



**TOMATO
BACON**
100



**PEPPER, BACON
& CHEESE**
150



**QUAIL
EGG**
80



KING PRAWN EBI
240



**QUAIL EGG
BACON**
100



PORK
150



BEEF
180

All prices are inclusive of VAT and subject to 10% Service Charge

KUSHIKATSU – CRISPY, GOLDEN PERFECTION

Enjoy light, crispy, and perfectly fried skewers, featuring premium meats, seafood, and vegetables, served with our signature dipping sauce.



PORK, SHREDDED DAIKON
& PONZU SAUCE

180



YOUNG CORN

80



KING PRAWN EBI

240



CHEESE

100



JAPANESE
SAUSAGE

100



QUAIL EGGS

80



CHICKEN

120

IZAKAYA

SMALL PLATES & SHARING



TAKOYAKI
160



GYOZA
190 (5pcs)
120 (3pcs)



CHEESE GYOZA
280



KARAAGE
200

Best enjoyed with
a Kaku Highball or
Sapporo Draft



**KING PRAWN
TEMPURA**
1100 (5pcs)
660 (3pcs)



AGEDASHI TOFU
140



UNAGI KABAYAKI
650



KANI SALAD
300



BEEF STRIPLIN
850



POTATO SALAD
140



OKONOMIYAKI
BEEF | PORK
275



HOT SPRING EGG
90



EDAMAME
150



JAPANESE SAUSAGE
190



**ABURI CHASHU
PLATTER**
190



FRENCH FRIES
160

All prices are inclusive of VAT and subject to 10% Service Charge

UPGRADE YOUR BOWL

Japanese Rice	60	Onsen Tamago	50
Bamboo Shoots	80	Cheese	50
Chashu	80	Nori	50
Ajitama	50		

ICE CREAM 140



MATCHA

Matcha Ice Cream gives you the rich, intense flavor of authentic Japanese green tea ice cream. It's the perfect sweet treat.



BLACK SESAME

The flavor and color of this ice cream hinge on high-quality Japanese-style black sesame paste, which is made from roasted, unhulled black sesame seeds.