



# 山里

YAMAZATO  
JAPANESE FINE DINING

## *Pommery Champagne Dinner* *September 13, 2024*

*Special Kaiseki*  
*by Keiichiro Fujino - Executive Japanese Chef*

*with special guest*  
*Alex Tarditti – Pommery Brand Ambassador*

前菜 **Appetizers**  
山里特選握り寿司三種 ガリ 山葵  
Three kinds of Yamazato's premium assorted nigiri sushi  
Served with pickled ginger and wasabi

*Paired with Pommery Brut Royal*

強肴 **Shiizakana**  
日本の海の幸とマニラベイサンセットの和風ビスク  
ウニソース  
姫さざえ葱味噌焼き 鱧アスパラ磯辺巻揚げ  
天使の海老ココナッツ揚げ  
キャビア いくら 木の芽  
Manila Bay Sunset bisque with Japanese seafood  
and sea urchin sauce  
Grilled small sazae turban shell with scallion miso  
Deep-fried pike conger and asparagus wrapped in nori seaweed  
Deep-fried Tenshi no Ebi (angel shrimp) with coconut  
Served with caviar, salmon roe, and tree buds

*Paired with Pommery Brut Rosé*

椀物 **Wanmono**  
サステイナビリティマヤマヤの卵地寄せ桜香蒸し  
ずわい蟹あん いくら 水菜 赤飯 桜花 桜葉 山葵  
Sustainably sourced Maya-Maya steamed with egg  
and sakura essence served with snow crab glaze, salmon roe, mizuna  
greens, red bean rice, sakura flower, sakura leaf,  
and wasabi

*Paired with Pommery Grand Cru Royal*

佐賀牛 **Shokuji**  
御食事A4陶板焼き 季節の焼野菜 特製ソース  
白御飯 香の物 赤出汁  
A4 Saga wagyu beef grilled on a ceramic plate  
With seasonal vegetables and special sauce  
Served with steamed white rice, Japanese pickles,  
and red miso soup

*Paired with 2004 Champagne Pommery Cuvée Louise*

甘味 **Dessert**  
チョコレート水饅頭 金箔  
季節のフルーツ盛合せ  
Chocolate mizu-manju with gold leaf  
Assorted seasonal fresh fruits



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