



For Immediate Release

Hotel Okura Manila's Yamazato Launches Summer Mini Kaiseki Menu

Manila, Philippines – Throughout July 2021, Yamazato's Executive Chef Rinnosuke Mouri will embrace seasonal Japanese cuisine by presenting four courses of the Summer Mini Kaiseki. These dishes feature seasonal ingredients that highlight the Japanese summer season.



Four courses of the Summer Mini Kaiseki

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The four-course Summer Mini Kaiseki includes a seasonal appetizer; pureed corn soup with grilled sesame tofu; two kinds of sashimi; stir-fried Japanese Wagyu sirloin; grilled ayu with salt, pickled gingerroot, and lemon; two-colored somen noodles served with shrimp, shiitake mushroom, and snap pea; as well as matcha green tea ice cream and coffee for dessert.



Summer kaiseki first course (seasonal appetizer, pureed corn soup with grilled sesame tofu, two kinds of sashimi)

Each course is carefully prepared with cooking techniques that accentuate the ingredients' natural flavors and is served in small sequences, to let you appreciate every detail in delight. The set menu is priced at PHP 3,500++ and is available now until July 31, 2021.



Hotel Okura
MANILA

A selection of sake are also available to pair with the Summer Mini Kaiseki for the exclusive price of PHP 1,000++ per bottle: Gekkeikan Nigori Sake 300 ml, Takara Seishu "Mio" Sparkling 300 ml, Hakushika Honjozo Namachozo 300 ml, and Umeshu Light 300 ml.

Japanese Summertime Treats

The highlights of this menu are the grilled ayu (also known as sweetfish) and the somen noodles. The well-loved ayu signals the arrival of summer in Japan just as cherry blossoms welcome spring. Delicate in taste, the ayu is considered by the Japanese as one of the tastiest river fish when grilled over a fire and sprinkled with salt.



Grilled ayu (sweetfish) with salt, pickled gingerroot, and lemon



A traditional Japanese dish and a summertime favorite, the somen noodles are served with ice to keep it chilled. The thin noodles are made from wheat, which are dipped in a sauce called *tsuyu* and served with green onion and grated ginger.

The Okura Hotels & Resorts' traditional Japanese fine dining restaurant Yamazato is the ideal choice for a relaxed business lunch with colleagues or a memorable evening with friends and family members. Aside from *Kaiseki Ryouri*, the restaurant also features teppanyaki dining, with private dining rooms that allow you to witness your meals prepared a la minute.

Yamazato is open Tuesdays to Sundays for lunch, 11:30 AM to 2:30 PM; and dinner, 6:00 PM to 9:30 PM. For reservations, please call +63 2 5318 2888.

ABOUT HOTEL OKURA MANILA

Hotel Okura Manila is granted the Safety Seal by the Department of Tourism, certifying its compliance with the latest health standards and safety protocols.

Located within the Philippines' first integrated resort Resorts World Manila, Hotel Okura Manila is slated to open during the third quarter of 2021. For updates on activities and offers, follow Hotel Okura Manila on [Facebook](#) or [Instagram](#): [@HotelOkuraMNL](#) or visit hotelokuramanila.com. ###

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