

# THE WASHITSU MENU:

## Modern Meets Tradition

Step into the serene elegance of the *Washitsu Tatami Private Dining Room* and discover two distinct tasting journeys — one celebrating *modern creativity*, the other honoring *timeless tradition*.

# 山里

YAMAZATO  
JAPANESE FINE DINING

## TRADITION

9,000 per person

### APPETIZER

Saga beef A5 sirloin with Japanese wild vegetables, caviar, salmon roe and crab claw in chilled cocktail with Yuba and Tanqueray gin flavored jelly

### UNI KAKI SAKAMUSHI

Sea urchin, sake-steamed oyster, sea urchin sauce, pickled myoga shallot, and wasabi

### SOUP

Dobin-mushi soup with shrimp, white fish, chicken, ginkgo-nut, shimeji-mushroom, mizuna-cress and sudachi-citrus

### SASHIMI

Assorted five kinds of premium sashimi

### MAIN DISH

Premium Saga beef sirloin A5 sukiyaki served with assorted vegetables and egg

*or*

Grilled premium Saga beef sirloin A5 and vegetables served on a ceramic Tohban-plate

### RICE AND SOUP

Teppan garlic fried rice, Japanese pickles, and miso soup

### DESSERT

Choice of one:

Matcha warabi mochi with black sugar syrup

Wasabi pudding with matcha sauce and salted cherry blossom

Today's ice cream

and Assorted seasonal fresh fruit

# 和らぎ

## *Yawaragi*

## MODERN

7,000 per person

### AMUSE BOUCHE

Blue prawn with Thai herb salad in pie tee  
Foie gras and cream cheese encased in squash blossom  
Crab claw meat vol-au-vent

### APPETIZER

Japanese scallop with Oscietra caviar, Champagne beurre blanc, yuzu foam, and watercress oil

### SOUP

Soybean and Japanese squash soup with Jamon Serrano and sesame croutons

### ENTRÉE

Chilean seabass teriyaki with miso dill sauce

### MAINCOURSE

Japanese Beef A5 Sirloin with wasabi mashed potato gratin, Japanese pepper demi-glace, herbed roasted vegetables, and Maldon salt

### DESSERT

Matcha red bean mochi with chocolate rocks and granola soil



Hotel Okura

MANILA

NEWPORT WORLD RESORTS

*For the Japanese translated menu, kindly ask our service staff for assistance.  
Please let us know of any special dietary requirements or allergies, and we will be happy to accommodate you.*

Please note that menus are subject to change without prior notice due to seasonality and product availability. Prices are in Philippines peso, inclusive of 12% value-added tax (VAT), 10% service charge and applicable local tax. The Washitsu Menu is exclusive for guests dining at the Washitsu Tatami Private Dining Room only.