和らぎ Yawaragi

Washitsu 和室 (Tatami Room)



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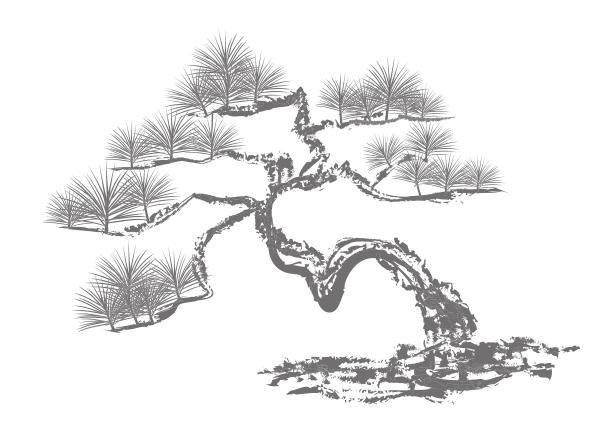
和らぎ

The Spirit of Yawaragi

Yawaragi 和らぎ is a verb which means "to be completely at ease".

From the very beginning, we believe in doing everything with the spirit of "Wa" – the Japanese word for harmony. At Yawaragi, our guests will experience the feeling of serenity.

Yawaragi food tells a *story of harmony* through its creative use of ingredients, shaping the dining experience into something both enjoyable and eye-opening. With the right blend of *Japanese and local flavors*, our talented chef will produce dishes that are traditional and authentic or *inspired*, *fusion-focused* take on asian cuisine – or anywhere in between. *Beyond the margins of Japanese cuisine!*





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WASHITSU MENU 1 5,500

AMUSE BOUCHE 前菜

FIVE (5) KINDS OF SASHIMI 御造り五種

Toro, Salmon, Hamachi, Hotate, Engawa 鮪トロ サーモン はまち 帆立 えんがわ

SHIIZAKANA 強肴

Seasonal dish of the day from Japanese Fine dining Yamazato 日本料理山里より本日の心尽くし By Chef Keiichiro Fujino

MAIN COURSE メインコース

Saga gyu Sirloin, Salmon fillet, Yuzu,

Japanese sweet potato
佐賀牛サーロイン サーモンフィレ 柚子 薩摩芋

By Chef Jerrymie Tamayo

DESSERT 甘味

Matcha-red bean mochi, chocolate rocks, granola soil, edible flowers and leaves 抹茶あんこもち チョコレート グラノーラ

By Chef Vi Serrano

Coffee or Tea コーヒーまたは紅茶

Some ingredients are subject to change depending on the seasonality and market availability.

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WASHITSU MENU 2

6,500

TARABA KANI, TENSHI NO EBI AND GINNAN CHAWAN MUSHI

タラバ蟹、天使の海老、銀杏の茶碗蒸し King crab, blue shrimp, gingko nuts, egg custard タラバ蟹 天使の海老 銀杏 茶わん蒸し

HAMACHI TATAKI AND BUNTAN SARADA

ハマチのたたきと文旦のサラダ Seared yellowtail, ponzu jelly, pomelo, gold leaf ハマチ炙り ポン酢ジェリー ポメロ 金箔

ISE EBI

伊勢海老

Sous vide, boston lobster, sea urchin hollandaise, yuzu, asparagus スーヴィッド ロブスター 雲丹オランデーズソース 柚子 アスパラガス

KAKI AND GINDARA

牡蠣と銀鱈

Polenta furikake breaded japanese oyster, tonkatsu sauce, black cod, white miso 牡蠣のポレンタふりかけ風味 トンカツソース 銀鱈 白味噌

SAGA GYU TENDERLOIN A4

佐賀牛テンダーロインA4

Pink peppercorn, fleur de sel salt, port wine reduction, sweet mashed potato au gratin ピンクペッパーコーン フルールドセル ポートワインソース 薩摩芋グラタン仕立て

FLORAL CRYSTAL TERRARIUM

フローラルクリスタルテラリウム

Black sesame polvoron, croquantine, vanilla panna cotta, rose foam, honey jelly, edible flowers, microgreens 黒胡麻ポルボロン クロカンティーヌ バニラパンナコッタ ローズフォーム

Coffee or Tea コーヒーまたは紅茶

Some ingredients are subject to change depending on the seasonality and market availability.

Terms and Conditions

- Booking must be made at least five (5) days prior to the date of reservation.
- Please inform your server of any special dietary requirements,
 intolerances, and allergies upon booking or at least three (3) days prior to the date of reservation.
- 50% downpayment is required to confirm the booking.
- Capacity maximum of 9 guests.
- Cancellation requests must be made at least two (2) days from the date of reservation. Failure to arrive will result in no-show and forfeiting the deposit.