# 和らぎ

## *Yawaragi*

# À LA CARTE MENU

Hotel Okura
MANILA

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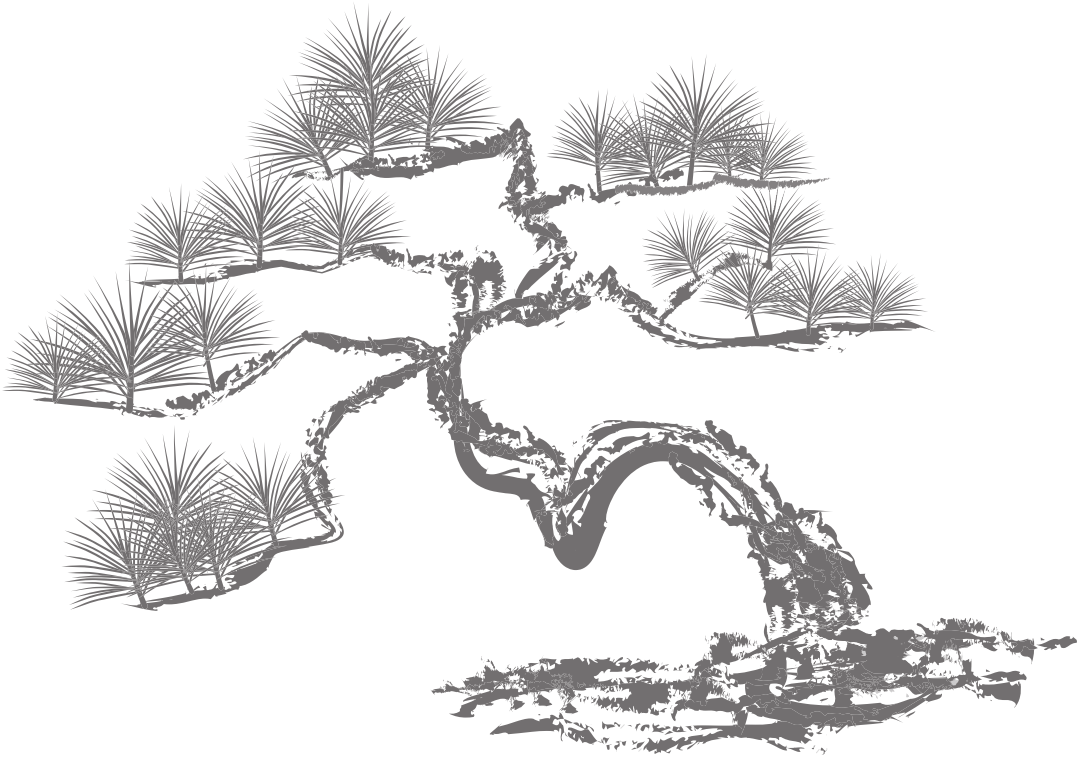
## *The Spirit of Yawaragi*

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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## *APPETIZERS* 前菜

***Hotate Motoyaki*** 帆立もと焼き 350
Pan seared U.S Scallops topped with Yawaragi's Original Aburi miso sauce

***Kaki Motoyaki*** 牡蠣もと焼き 450
Pan seared Japanese Oyster topped with Yawaragi's Original Aburi miso sauce

***Agedashi Tofu*** 揚げ出し豆腐 350
Deep fried silken tofu in Ten dashi sauce served with Grated radish and Bonito flakes

***Horenso Ohitashi*** 法蓮草お浸し 400
Boiled Japanese spinach in cold Ten dashi sauce topped with Bonito Flakes

***Edamame*** 枝豆 350
Boiled Japanese Soybeans

## *SASHIMI* 御造り

***Maguro*** 鮪 750
Sustainable Tuna

***Salmon*** サーモン 800
Sustainable Salmon

***Local Uni*** 雲丹（ローカル） 950
Sea Urchin

***Shime Saba*** 〆鯖 800
Vinegar cured Mackarel

***Atsuyaki Tamago*** 厚焼き玉子 600
Japanese rolled egg

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## *MODERN NIGIRI SUSHI* モダン握り寿司

***Fusion Aburi Nigiri Sushi With Yawagari Original Miso Sauce***

フュージョンスタイル炙り握り寿司　和らぎ特製味噌ソース添え

***Unagi Sushi*** 750
鰻寿司
**Broiled Freshwater Eel**

***Teriyaki Foie Gras Sushi*** フォアグラ照り焼き寿司 1,850
Pan-seared Teriyaki glazed Goose liver

***Engawa Saikyo Miso*** えんがわ西京味噌 750
Lightly broiled Flounder fin topped with torched White miso sauce

***Uni Chili Miso*** 雲丹チリ味噌 450
Seared Sea urchin topped with torched Miso and Gochujang sauce

***Ebi Tsubuiri Saikyo Miso*** 海老西京味噌 650
Pickled Black tiger prawn topped with torched Grain white miso sauce

***Shake Negi Saikyo Miso*** 鮭葱西京味噌 450
Lightly broiled Salmon topped with green leeks and White miso sauce

***Aburi Miso Goshu*** 炙り味噌五種 1,450
Five (5) Kinds of Aburi Sushi

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## *MODERN FUSION ROLLS* モダンフュージョンロール

***Yawaragi Signature Maki*** 和らぎシグネチャー巻き 1,350

King prawn tempura, tamago, cucumber, and crabstick roll topped with broiled fresh water eel and lightly broiled salmon in leeks and white miso sauce.

***California Maki*** カリフォルニアロール 650

Cucumber. Ripe mango, crabstick, Japanese mayonnaise, and Flying fish roe roll

***Spicy Tuna And Salmon Maki*** スパイシーツナ&サーモン巻き 700

Tuna and salmon tartar, spring onion, onion leeks, gochujang, shichimi togarashi, and Japanese mayonnaise roll

***Dynamite Maki*** ダイナマイト巻き 950

Black tiger tempura, tamago, cucumber, crab stick, and flying fish roe roll topped with tempura flakes, crabsticks, and mayonnaise. Drizzled with Japanese chili mayonnaise sauce

***Tempura Miso Maki*** 天婦羅味噌巻き 900

King prawn tempura and flying fish roe roll, dipped and fried in tempura batter, topped with Yawaragi's original miso sauce, and drizzled with Teriyaki sauce

***Spicy Soft-Shell Crab Maki*** スパイシーソフトシェルクラブ巻き 650

Deep-fried soft-shell crab, tamago, and cucumber roll drizzled with Japanese chili mayo sauce.

***Tempura And Aburi Salmon Uni Maki*** 天婦羅　炙りサーモン雲丹巻き 950

Black tiger prawn tempura, tamago, and cucumber roll topped with torched salmon and sea urchin.

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## *SALAD* サラダ

***Kani Salad*** 蟹サラダ 350

Crabstick, cucumber, japanese mayonnaise, and flying fish roe

***Kaiso And Ripe Mango Salad In Green Apple Dressing*** 300
海藻とマンゴーのサラダ　青りんごドレッシング

Japanese assorted seaweeds and mixed greens salad in green apple dressing

***Crunchy Spicy Tuna Salad In Roasted Goma Dressing*** 400
カリカリピリ辛ツナサラダ 炙りごまドレッシング

Spicy tuna tartar and mixed greens salad in roasted sesame dressing

***Aburi Kaisen Salad In Roasted Goma And Yuzu Shoyu Dressing*** 350
炙り海鮮サラダ　胡麻と柚子風味の醤油ドレッシング

Lightly broiled assorted seafood and mixed greens salad in roasted sesame seed and Japanese lemon soy dressing

## *MAIN COURSE* メインコース

***Sous Vide U.s Tenderloin In Balsamic Teriyaki Glazed*** 1,500
U.S.ビーフテンダーロインスーヴィッド バルサミコ照り焼きソース

Pan seared Sous vide 63°C U.S Tenderloin steak glazed with Balsamic Teriyaki reduction

***Sous Vide Salmon Steak In Negi Tama Miso Sauce*** 750
サーモンステーキスーヴィッド 葱玉味噌ソース

Pan-seared Sous vide 49°C Salmon steak topped with leeks and white miso sauce

***Teriyaki Foie Gras*** フォアグラ照り焼き 3,500

Goose liver teppanyaki glazed with teriyaki sauce

***Deep-Fried Soft-Shell Crab*** フライドソフトシェルクラブ 750

Crispy soft-shell crab with mixed greens salad on the side

***Wafu Steak*** 和風キューブカットステーキ 1,150

Cube cut teppanyaki U.S Rib eye in Teriyaki cream sauce

***Shake Kabuto Shioyaki*** 鮭かぶと塩焼き 500

Grilled Salmon head seasoned with Salt

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## *MAIN COURSE* メインコース

***Yasai Itame*** 野菜炒め 450
Stir- fried mixed Vegetable

***Atlantic Cod Teriyaki*** 大西洋鱈照り焼き 550
Teriyaki glazed grilled Atlantic cod

***Hamachi Kama Shioyaki*** はまちかま塩焼き 750
Grilled Yellowtail jaw seasoned with Salt

***Shake Harasu Shioyaki*** 鮭ハラス塩焼き 750
Grilled Salmon belly seasoned with Salt

***Shake Kabuto Shioyaki*** 鮭かぶと塩焼き 500
Grilled Salmon head seasoned with Salt

***Unagi Kabayaki*** 鰻蒲焼 1,350
Teriyaki glazed grilled freshwater ell with Japanese Sansho pepper on top

## *AGEMONO* 揚物

***Ebi Tempura*** 海老天婦羅 1,200
Five (5) pieces of Black tiger prawns

***Tempura Moriawase*** 天婦羅盛り合わせ 750
Three (3) pieces of black tiger prawns, five (5) pieces of assorted vegetables, and one (1) fish tempura

***Yasai Tempura*** 野菜天婦羅 400
Nine (9) Pieces of assorted Vegetables

***Kisu Tempura*** 鱚天婦羅 350
Six (6) pieces of Whiting fish tempura

***Tonkatsu*** 豚カツ 450
Deep-fried breaded Pork cutlet

***Katsu Curry Don*** カツカレー丼 500
Deep-fried breaded Pork cutlet in Japanese-style curry sauce over rice

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## *RICE AND NOODLES* ご飯、麺類

***Yakimeshi*** 焼き飯 350
Japanese mixed fried Rice

***Garlic Rice*** ガーリックライス 250
Garlic, egg, and leeks fried rice

***Gohan*** ご飯 200
Steamed Japanese rice

***Yaki Soba*** 焼きそば 650
Sauteed vegetables, pork, shrimp, and egg noodles

***Yaki Udon*** 焼うどん 650
Sauteed vegetables, pork, shrimp, and thick wheat noodle

## *INTERNATIONAL SELECTION* インターナショナルセレクション
## *WESTERN* 洋食

***Fillet Minon In Mushroom Sauce With Mashed Potato And Sauteed Asparagus*** 1,950
フィレミニョン　マッシュルームソース　マッシュドポテトとアスパラガスのソテー添え
Super tender and flavorful 200grams center-cut Tenderloin seasoned with Himalayan pink salt and freshly ground black pepper in Mixed mushroom sauce served with mashed potato and buttered sauteed Asparagus

***Grilled U.s Rib Eye Steak In Emparador Glazed With Mashed Potato And Sauteed French Beans*** 1,450
U.S.ビーフリブアイステーキ　エンペラドールソース　マッシュドポテトといんげんのソテー添え
Tender, juicy, and perfectly seasoned with Himalayan pink salt and freshly ground black pepper Grilled Rib eye steak in Original Yawaragi's Emperador glazed served with mashed potato and buttered sauteed French beans

***Fish And Chips With English Tartar Sauce*** 700
フィッシュアンドチップス　イングリッシュタルタルソース
Beer-battered Atlantic cod and house-made French fries served with classic English Tartar sauce.

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***Pork Baby Back Ribs In Coca-Cola Bbq Sauce*** 550
ポークベビーバックリブ　コカ・コーラBBQソース
Slow-roasted overnight, tender to the bone baby back ribs,
basted perfectly with Coco cola bbq sauce.

***Tofu Steak*** 豆腐ステーキ 400
Pan-seared firm Tofu in Soy olive garlic sauce

## *FILIPINO* フィリピン料理

***Oxtail Kare Kare*** オックステールカレカレ 650
A traditional dish loved by Filipinos consisting of Oxtail, thick savory peanut sauce,
and mixed boiled Vegetables served with shrimp paste

***Pork Binagoongan*** ポークビナゴオンガン 450
Mouthwatering and tender pork belly and loin cooked in flavorful shrimp paste sauce
served with fried

***Chicken And Pork Adobo*** チキンとポークのアドボ 650
A Spanish heritage dish that is tangy, salty, and sour braised chicken and pork

***Daing Na Bangus*** ダインナバンガス 400
Vinegar marinated Crispy fried Milkfish

## *ASIAN* アジアン

***Fish Fillet In Black Bean/Sweet And Sour Sauce*** 950
フィッシュフィレ　ブラックビーンソースまたは甘酢ソース
Deep-fried fillet of Grouper in Black bean or Sweet and Sour sauce

***Beef Bulgogi*** ビーフプルコギ 1,400
Thinly sliced beef marinated overnight and stir-fried perfectly with Onion, scallion, dried
shitake mushroom, and mixed vegetables served with Lettuce on the side

***Bibimbap*** ビビンバ 650
Bowl of steamed white rice topped with Sauteed and seasoned vegetables,
traditional fermented vegetables, and soybeans paste with Egg and seared thinly sliced beef

***Green Papaya Salad With Deep-Fried Soft-Shell Crab*** 450
グリーンパパイヤサラダ　ソフトシェルクラブ添え
Thai-style sour and sweet green papaya salad served with Crispy soft-shell crab

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## *DESSERTS* デザート

***Okura Matcha Red Bean Cake*** 抹茶小豆ケーキ 450

Multi layered cake made with red bean paste, almond sponge and matcha green tea mousseline.Covered with a white chocolate matcha glaze.

***Assorted Mochi*** 餅各種 390

A Japanese rice cake with a smooth and creamy filling.
Served in three (3) flavors: strawberry, black sesame, and mango

***Oh, Yuzu!*** OH柚子！ 650

A glazed Japanese Yuzu tart accompanied with coconut whipped ganache, meringue shards and yuzu cremeux

***Dulce De Leche Cheesecake*** ドゥルセデレチェ　チーズケーキ 450

A cheesecake baked with Dulce de leche. Served with soft whipped white chocolate ganache & berries

***24- Karat Moist Chocolate Mousse Cake*** 24カラットモイストチョコレートムースケーキ 350

A cake layered with dark chocolate mousse, moist chocolate sponge, and cacao nibs. Coated with chocolate glaze and topped with gold flakes.

***Halo-Halo*** ハロハロ 350

A traditional Filipino dessert consists of mixed ingredients: nata de coco (coconut jelly), kaong (coconut palm), ube (purple yam), munggo (sweet red bean), jackfruit, leche flan (crème caramel. Topped with a scoop of muscovado ice cream and served with ube barquillo (rolled wafer)

***Ice Cream*** アイスクリーム 400

Choice of two (2) scoops served with fresh berries in a wafer tuile cone

Choose from:
Black Sesame
Matcha
Mango Sorbet
Wasabi
Salted Egg Cheesecake

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