

和らぎ *Yawaragi*

À La Carte

Sunday dinner, Monday to Thursday lunch and dinner, Friday lunch

日曜日のディナー、月曜日から木曜日迄のランチとディナー、金曜日のランチ



Hotel Okura
M A N I L A
NEWPORT WORLD RESORTS

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HELP SAVE OUR PLANET, ONE PLATE AT A TIME
地球環境保全にご協力をお願いいたします

We are thrilled to be part of the *I Love Earth integrated sustainability program* of Newport World Resorts and all the hotel brands within the property, leveraging our combined strengths to make a bigger, positive impact on the planet. One of the pillars of I Love Earth is promoting sustainable culinary practices through healthy and responsible sourcing that prioritizes local products.

ホテルオークラマニラは、統合型リゾート「ニューポートワールドリゾート」のサステナビリティプログラム「I Love Earth」に参加し、リゾート内にあるホテルブランドと協力して地球環境保全に対してより大きな、良い影響をもたらすことを志しています。「I Love Earth」における重要な柱の一つは、サステナブルな食のご提供です。地元の製品を優先した、健康的で責任ある食材調達を行います。

Where you see any of these icons, it indicates the sustainability effort that goes into a particular menu item. メニューに付与されている下記のアイコンは、サステナビリティに対する取り組みを示しています。



Hens that are able to roam around produce eggs that are higher quality, more nutritious, and safer to eat due to lower risk of bacterial infection.

自由に歩き回ることができる環境で育った鶏は、細菌感染のリスクが低く、より高品質で栄養価と安全性の高い卵を産みます。



We buy local coffee, chocolates, fruits, vegetables, and grains to support local producers and lessen the carbon footprint in transportation of these products.

地元のコーヒー、チョコレート、果物、野菜、穀物を購入し、現地の生産者を支援し、これらの製品の輸送における二酸化炭素排出量を削減します。



We choose seafood farmed or fished in ways that minimize harm to the environment, while supporting livelihoods in a fair and responsible manner.

公正かつ責任ある方法で、環境への害を最小限に抑える方法で養殖または漁獲された魚介類を選びます。



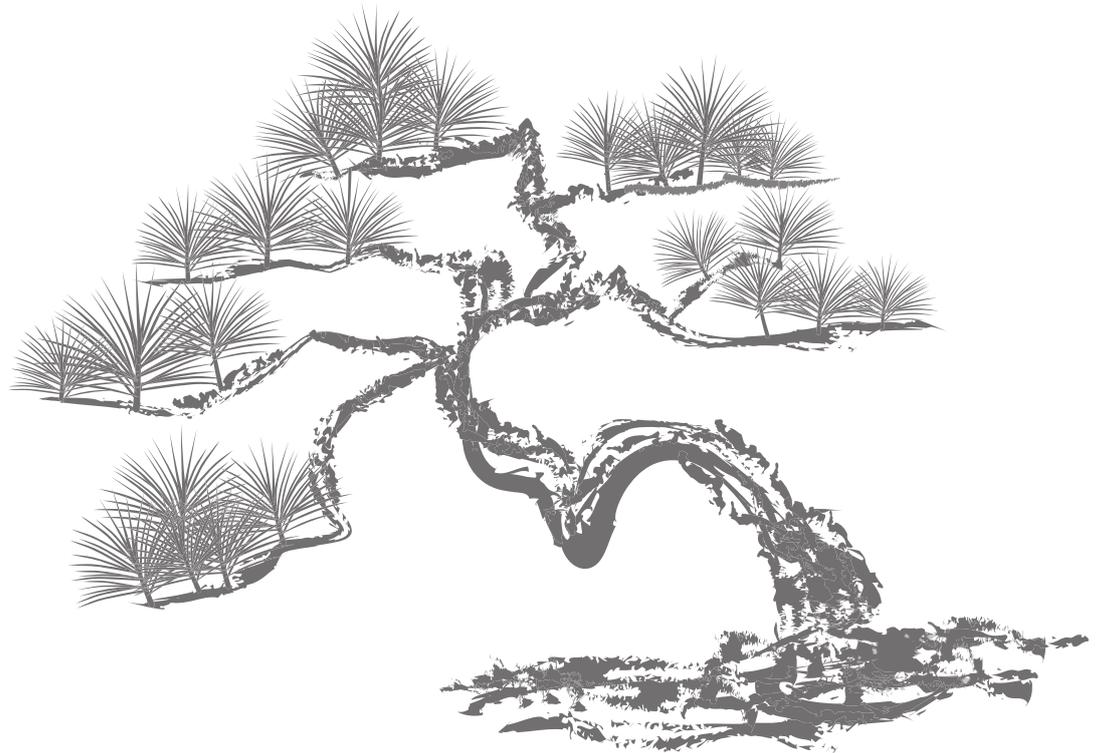
和らぎ *Yawaragi*

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!



YAWARAGI GRILL MENU

Explore the art of Japanese grilling
from *charcoal-grilled kushiyaki*
to *Binchotan volcanic stone-grilled ishiyaki*.

Condiments (matcha salt, Maldon Salt, and wasabi) served for all grilled items.



KUSHIYAKI 串焼き

Charcoal-grilled skewers (2 skewers per order)

Served with miso soup, Japanese rice, and 3 kinds of sauces.

Yakitori 焼き鳥 400

*Chicken thigh fillet, sea salt or
glazed with a sweet & savory soy sauce*

Yakitori Negima ねぎま 420

*Chicken thigh fillet and scallion, sea salt
or glazed with a sweet & savory soy sauce*

Yakitori Tsukune つくね 450

*Minced chicken breast and thigh,
sea salt or glazed with a sweet & savory soy sauce*

Kurobuta Bara 黒豚バラ 900

*Berkshire pork belly with steak sauce, peppercorn,
and spicy sesame ponzu sauce*

Ebi 海老 900

King prawn with miso uni sauce gratin

Wagyu Karubi Aspara Maki 牛カルビアスpara巻き 1500

*Rolled New Zealand wagyu karubi and asparagus,
pink peppercorn or teriyaki-glazed*

Wagyu Karubi Enoki Maki 牛カルビえのき巻き 1500

*Rolled New Zealand wagyu karubi and enoki
mushroom, pink peppercorn or teriyaki-glazed*

Wagyu F1 Tenderloin F1和牛ヒレ 2100

*Australian wagyu F1 Tenderloin, steak sauce,
peppercorn, and ponzu oroshi*

Wagyu A5 Sirloin A5和牛サーロイン 3300

*Japanese wagyu A5 sirloin, steak sauce,
peppercorn, and ponzu oroshi*



Yakitori
焼き鳥

Lunch - Monday to Tuesday | Dinner - Monday to Thursday

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ISHIYAKI 石焼き

Binchotan volcanic stone-grilled prime cuts

Served with miso soup, Japanese rice, and 3 kinds of sauces.

Sake 鮭	700	
<i>Sashimi-grade Norwegian salmon fillet</i>		
Kurobuta 黒豚	900	
<i>Berkshire pork loin</i>		
Ebi 海老	1100	
<i>Black tiger prawns</i>		
Hamachi はまち	1110	
<i>Sashimi-grade Japanese yellowtail</i>		
Hotate 帆立	3000	
<i>Sashimi-grade Hokkaido scallops</i>		
Wagyu F1 Tenderloin F1和牛ヒレ	(100g) 1200	(200g) 2400
<i>Australian wagyu F1 beef tenderloin</i>		
U.S. Wagyu Cube Roll US産リブアイ (角切り)	(100g) 1400	(200g) 2100
<i>USDA Scotch fillet steak, served for stone grilling</i>		
Wagyu A5 Sirloin A5和牛サーロイン	(100g) 1700	(200g) 3400
<i>Japanese A5 beef sirloin</i>		



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AGEMONO 揚げ物

Japanese-style fried items served with miso soup and Japanese rice

Tempura Moriawase 天ぷら盛り合わせ 900

Assorted seafood and vegetables, lightly battered and deep-fried

Ebi Tempura 海老天ぷら

6 pcs. of Black tiger prawns, lightly battered and deep-fried 1000

Kurobuta Tonkatsu 黒豚とんかつ

Berkshire pork cutlet, breaded and deep-fried 1300

DONBURI 丼

Japanese rice bowls served with miso soup

Okura Hamburger Steak Don オークラハンバーグ丼 700

Okura signature Japanese-style hamburger steak served over steamed rice

Ebi Yasai Tendon 海老野菜天丼 1100

Prawn and vegetable tempura served over steamed rice

Unagi Don 鰻丼 1100

Teriyaki-glazed grilled freshwater eel topped with sanso pepper served over steamed rice

Kurobota Katsu Don 黒豚カツ丼 1600

Berkshire pork loin simmered in sweet soy sauce with egg served over steamed rice

Wagyu F1 Don F1和牛ヒレ 2400

Binchotan-grilled sliced Wagyu beef and egg yolk served over steamed rice

RAMEN OF JAPAN 日本各地のラーメン

Japanese noodle bowls made by Chef Ikuma Sato.

Kanto Katsuura Tantanmen 関東 勝浦担々麺 550

Tonkatsu, spicy ramen stock, minced pork, rayu oil, ajitsuke tamago, ramen noodles and toasted sesame seeds served Katsuura-style

Shoyu and Bouillon Ramen 醤油ブイヨンラーメン 550

Chef Ikuma Sato's signature fish bouillon, sesame oil, seasoned egg, Chinese soba, fermented bamboo shoots, spinach, and Japanese-style simmered pork belly.

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JAPANESE

<i>Salmon Sasbimi</i> サーモン Sustainable salmon sashimi サーモン (サステイナブル)	1300
<i>Kani Salad</i> 蟹サラダ Crabstick, cucumber, Japanese mayonnaise, and flying fish roe 蟹蒲鉾と胡瓜、とびこのマヨネーズ風味のサラダ	440
<i>Kaki Motoyaki</i> 牡蠣もと焼き Pan-seared Japanese oyster topped with Yawaragi's original aburi miso sauce 日本産牡蠣 和らぎ特製炙り味噌ソース	550
<i>Grilled Bacon And Togarashi Chicken</i> チキンのベーコン巻き 唐辛子風味 Sous vide Japanese 7 spice chili chicken and Canadian bacon wrapped bites チキンのスーヴィッド 七味スパイス カナディアンベーコン巻き	450
<i>Yawaragi Signature Maki</i> 和らぎシグネチャー巻き King prawn tempura, tamago, cucumber, and crabstick roll topped with broiled fresh water eel and lightly broiled salmon in leeks and white miso sauce 海老天婦羅 玉子焼き 胡瓜 蟹蒲鉾 鰻 サーモン 葱 白味噌ソース	1635
<i>Spicy Tuna and Salmon Maki</i> スパイシーツナ&サーモン巻き Tuna and salmon tartare, spring onion, onion leeks, gochujang, shichimi togarashi and Japanese mayonnaise roll 鮪とサーモンのタルタル 葱 長葱 コチュジャン 七味唐辛子 マヨネーズ	850
<i>California Maki</i> カルフォルニアロール Ripe mango, Japanese cucumber, crabstick roll with orange flying fish roe	800
<i>Shake Kawa Maki</i> 鮭皮巻き Sustainable crispy salmon skin, tamago, crabstick and Japanese cucumber roll with orange flying fish roe and mayo Sriraja Panich sauce 養殖サーモンの鮭皮、玉子、カニカマ、日本産きゅうりの巻物、とびっことスリラッチャマヨネーズソース	650
<i>Salmon Yaki</i> サーモン塩焼きまたは照り焼き Sustainable salmon grilled with salt or glazed with teriyaki sauce	800

<p><i>Wakadori Kuwayaki</i> 若鶏のくわ焼き Japanese fried chicken glazed with sweet and savory ponzu soy-garlic sauce 和風フライドチキン ポン酢醤油ガーリックソース</p>	450
<p><i>Grilled Wagyu Burger</i> 牡蠣もと焼き Wagyu beef burger seasoned with fleur de sel and pink peppercorn, brioche burger bun, grilled bacon, American cheddar, caramelized onion, salad tomato, shredded iceberg lettuce and Yawaragi's signature peach BBQ sauce. Served with Japanese potato salad or potato fries フルール・ド・セルとピンクペッパーコーン風味の和牛 ブリオッシュバーガーバンズ グリルベーコン アメリカンチェダーチーズ 玉ねぎのカラメリゼ サラダトマト 千切りアイスバーグレタス 和らぎ特製ピーチバーベキューソース 和風ポテトサラダまたはフライドポテト添え</p>	1350
<p><i>Miso Soup</i> 特製味噌汁 Made with Dashi stock and 3 kinds of Miso, seaweed, nameko mushroom, firm tofu and onion leeks</p>	350
<p><i>Yakimeshi</i> 焼き飯 Japanese mixed fried Rice 和風ミックスフライドライス</p>	300
<p><i>Gohan</i> ご飯 Steamed Japanese rice 白ご飯</p>	260



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INTERNATIONAL AND FILIPINO

<i>Seasonal Soup of The Day</i> 本日の季節スープ Made from the finest seasonal locally sourced produce	450
<i>Yawaragi Signature Chilean Seabass with Korean Radish Sauce</i> 和らぎ特製 チリ産シーバスのコリアンラディッシュソース Deep fried Chilean seabass with Yawaragi's signature Korean radish sauce チリ産シーバスの揚物 和らぎ特製コリアンラディッシュソース添え	1950
<i>Fish and Chips with English Tartar Sauce</i> フィッシュアンドチップス Beer-battered Atlantic cod and house-made French fries served with classic English tartar sauce 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添え	850
<i>Pork Baby Back Ribs in Soda Bbq Sauce</i> ポークベビーバックリブ Slow-roasted overnight, tender to the bone baby back ribs, basted perfectly with Coca-Cola BBQ sauce ポークベビーバックリブ コカ・コーラBBQソース	1550
<i>Chicken and Pork Adobo</i> チキン&ポークアドボ Chicken & pork braised in soy sauce, cane vinegar & garlic. Served with boiled Cage free egg and steamed rice 鶏肉と豚肉の酢醤油煮込み (醤油、きび酢、にんにく)、ケージフリーエッグ、白ご飯	800
<i>Sinigang sa Miso</i> 味噌シニガン Traditional broth of tamarind with miso, choice of: フィリピンの伝統的な味噌入りタマリンドスープ メイン具材をお選びください: Sustainably sourced shrimps, salmon belly or pork belly サステイナブルシュリンプ、鮭ハラス、豚バラ肉	900
<i>Prawn, Mushrooms and Vegetable Pasta</i> 海老ときのこと野菜のパスタ Yawaragi signature fettuccine with black tiger prawn, Japanese mushrooms, and seasonal vegetables in savory white wine sauce 和らぎ特製フェットチーネ ブラックタイガー海老、日本のきのこ、 季節の野菜入り白ワインソース	950

<p><i>Stracciatella Cheese and Pasta</i> ストラッチャテッラチーズの Pasta</p> <p>By Chef Katrina Paran (Bronze Medal – 2024 Philippine Culinary Cup) シェフ カトリーナ・パラン(Philippine Culinary Cup 2024 銅賞)</p> <p>Spaghetti with prawns and stracciatella cheese in togarashi Calabrian clam butter sauce 海老とストラッチャテッラチーズの Pasta 唐辛子とカリブ風貝のソース</p> <p>Choice of regular or whole wheat pasta レギュラーまたはホールウィート Pasta</p>	1700
<p><i>Yawaragi Signature Club Sandwich</i> 和らぎ特製クラブサンドイッチ</p> <p>Toasted sourdough loaf bread, roasted chicken teriyaki, crispy Canadian bacon, smoked ham, salad tomato, shredded lettuces, cheddar cheese, Japanese mayonnaise with Yawaragi's signature peach BBQ sauce. Served with Japanese potato salad or potato fries サワードウブレッドトースト ローストチキンの照り焼き クリスピーカナディアンベーコン スモークハム サラダトマト 千切りレタス チェダーチーズ 和らぎ特製のピーチバー ベキュー&マヨネーズソース 和風ポテトサラダまたはフライドポテト添え</p>	950
<p><i>Smoked Salmon Sandwich</i> スモークサーモンサンドウィッチ</p> <p>Cured smoked Norwegian salmon with herbed capers cream cheese, salad tomato, lettuce on wheat bread. Served with Japanese potato salad or potato fries ノルウェー産スモークサーモン ケッパークリームチーズ サラダトマト レタス 全粒粉ブレッド和風ポテトサラダまたはフライドポテト</p>	950



Stracciatella Cheese and Pasta

ストラッチャテッラチーズのパスタ

By Chef Katrina Paran (Bronze Medal – 2024 Philippine Culinary Cup)

シェフ カトリーナ・パラン(Philippine Culinary Cup 2024 銅賞)

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The Terrarium

「自然」五感で感じるスペシャルデザート



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DESSERTS

INTERNATIONAL DESSERT

インスパイア デザート

- The Terrarium** 「自然」 五感で感じるスペシャルデザート 600
A smoked edible terrarium with layers of chocolate pebbles & soil, cactus matcha cake, genmaicha moss, vanilla foam and floral mist
大地: チョコレート サボテン: 抹茶ケーキ 苔: 玄米茶
ヴァニラフォームとフローラルミスト
- Halo-Halo** ハロハロ 425
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)
ナタ デ ココ カオン (ココヤシ) ウベ (紫山芋) ムング (小豆) ジャック フルーツ
レチェ フラン (クレーム キャラメル)を取り合わせたフィリピンの伝統的なデザート
マスコバド糖のアイスクリームとロールウエハース添え
- Assorted Mochi** 餅各種 470
A Japanese rice cake with a smooth and creamy filling
Served in three (3) flavors: strawberry, black sesame, and mango
クリーム入り和風餅菓子
3種のフレーバー盛り合わせ: ストロベリー 黒胡麻 マンゴー
- Ice Cream** アイスクリーム 485
Choice of two (2) scoops served with fresh berries in a wafer tuile cone
お好みのアイスクリーム (2種) フレッシュベリー添え ワッフルチュイールコーンとともに
Choose from:
お好みのフレーバーをお選びください
Sugar-Free Dark Chocolate シュガーフリーチョコレート
Matcha 抹茶
Mango Sorbet マンゴーシャーベット
Wasabi 山葵
Salted Egg Cheesecake ソルテッドエッグチーズケーキ