

山里

YAMAZATO

JAPANESE FINE DINING

SHABU SHABU MENU

Hotel Okura

M A N I L A

NEWPORT WORLD RESORTS

Hotel Okura Manila - Newport World Resorts
2 Portwood St, Newport City Pasay, 1309 Metro Manila

 hotelokuramanila.com   @HotelOkuraMNL

#YamazatoInManila #HotelOkuraManila



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、サステイ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。



History of Yamazato

山里の歴史

Yamazato's history spans more than a half century, beginning with the opening of its first location at Hotel Okura Tokyo in 1962. Over the years, Yamazato has become highly regarded for its authentic Japanese cuisine tailored to international guests.

The first Yamazato restaurant outside Japan opened at Hotel Okura Amsterdam in 1971. The widely-loved venue has brought together Japanese and European culture. In 2002, the restaurant proudly became the first traditional Japanese fine dining restaurant in Europe to earn a Michelin star.

Following Amsterdam, additional Yamazato venues have since opened in Shanghai, Macau, Bangkok, Taipei and now Manila. To continue bringing Japanese hospitality and cuisine overseas, Yamazato plans to unveil more restaurants in new Okura brand properties opening outside Japan.

山里の歴史は1962年にホテルオークラ東京が開業したその場所から始まり、半世紀以上にわたって、国際的なお客様に提供し続けたその本物の和食は、国内外から高く評価されるようになりました。

日本国外における最初の山里レストランは、1971年にホテルオークラアムステルダムで開業しました。その後人々から幅広く愛されてきた山里は、日本とヨーロッパの文化を融合する場となり、2002年にはミシュランの星を獲得したヨーロッパ最初の和食レストランとなりました。

その後アムステルダムに続き、上海、マカオ、バンコク、台北に展開し、そして今日マニラで開業します。日本のおもてなしと本物の和食料理を海外で提供し続けるために、山里は日本国外に新たに展開するホテルオークラブランドの象徴として、これからも多くの山里を開業していく予定です。

Yamazato's Name Origin

和食堂「山里」名前の由来

Yamazato 山里 is the combination of 2 Japanese Kanji characters: “yama” 山 which means mountain and “zato” 里 which means village. The mountain village is a classical Japanese landscape that showcases the land's bountiful harvest.

True to its namesake, Michelin-recognized Japanese fine dining restaurant Yamazato highlights the flavors of seasonal ingredients in all its dishes, using only fresh produce and seafood at its prime.



YAMAZATO
JAPANESE FINE DINING

What is shabu shabu?

Shabu shabu is a popular hot pot dish, featuring thinly sliced meat and bite-sized vegetables cooked in steaming hot broth. The name “*shabu shabu*” is a Japanese onomatopoeia — the sound for “*swish swish*”, as each piece of meat is lightly swished through the broth before eating.

Our broth is prepared by steeping kombu kelp in water and Japanese sake. The kombu stock enhances the natural umami flavor of the ingredients.

Three (3) dipping sauces will be served: the light, citrus-flavored “*ponzu*”, the creamy sesame sauce “*goma dare*”, and the vinegar soy added with *mirin*, sake, and sesame oil. On the other hand, these condiments will help customize the flavor of your broth: minced spring onions, grated daikon radish, and *Momiji oroshi* (spicy grated daikon radish).

How to Cook

1. Your server will bring you a hotpot with kombu kelp that has been steeped in the broth for half an hour. Cover the hotpot and allow the broth to simmer over medium heat for about four to five minutes.
2. Before the broth starts to boil, open the hotpot cover and remove the kombu kelp.
3. When the hotpot is boiling, use the cooking chopsticks to swish the meat lightly through the broth or to submerge them briefly. Remove the meat from the pot as soon as they are cooked to your liking. Cook only enough meat at a time for one or two bites, rather than cooking everything at once.
4. Reduce the heat to a simmer. During the meal, try to keep the broth at a low boil to prevent overcooking. Kindly use the slotted spoon to remove the froth from the broth regularly.
5. Add the vegetables into the pot. Start with the ones that take longer to cook such as carrots and Chinese cabbages. Place leeks and other green vegetables last.
6. Cook the arrowroot noodles and the mochi at the end.
7. To finish the meal, you may add udon noodles or rice and egg to the broth to make a savory porridge.

Please enjoy your shabu shabu!

SHABU SHABU LUNCH SET

しゃぶしゃぶランチセット




The shabu shabu lunch set is available from 11:30 AM to 2:00 PM only.

Advance booking is highly recommended.

しゃぶしゃぶランチセットのご注文は11:30から14:00まで承ります。

事前のご予約をお願いいたします。

Appetizer of the day 

本日の突出し

***Shabu shabu with vegetables**

しゃぶしゃぶ 野菜

Porridge or udon noodles

御食事 雑炊 または うどん

Ice cream

アイスクリーム

****Shabu shabu choice from:***

しゃぶしゃぶは下記よりお選びください

Hida Wagyu Japanese Sirloin A5 (130g)

A5黒毛和種飛騨牛サーロイン(130g)

PHP 6,300

Japanese Wagyu sirloin A4 (130g)

A4和牛サーロイン

PHP 6,100

Kuro buta Berkshire pork rib (130g)

黒豚ばら肉

PHP 2,100

Some menu ingredients may change according to seasonal availability. メニューは季節や商品の在庫状況により変更される場合があります。
Please inform your server of any special dietary requirements, intolerances and allergies, as our menu items may contain one or more allergens.

食物アレルギーや食事制限、制約等をお持ちのお客様は、予め詳細を従業員へお知らせくださいますようお願い申し上げます。
使用食材のご説明や、お食事のご提案をさせていただきます。

Prices are in Philippine Peso, inclusive of 12% VAT, subject to 10% service charge and applicable local taxes.

価格はフィリピンペソで表記され、12%の付加価値税が含まれております。別途10%のサービス料ならびに
地方税の市税を申し受けます。

Prices are subject to change without prior notice.

SHABU SHABU ADDITIONAL ORDERS

しゃぶしゃぶ追加メニュー

Lunch and dinner

Japanese Hida Wagyu Sirloin A5 (130g) A4黒毛和種飛騨牛サーロイン(130g)	PHP 3,200
Japanese Wagyu sirloin A4 (130g) A4和牛サーロイン	PHP 3,000
Kuro buta Berkshire pork rib (130g) 黒豚ばら肉	PHP 1,200
Assorted Vegetable Platter 野菜盛合せ	PHP 800
Chinese cabbage 100g 白菜	PHP 100
Leek 100g 葱	PHP 150
Tofu 1/2 piece 豆腐	PHP 150
Egg 1 piece 卵	PHP 50
Udon noodles うどん	PHP 150
Kuzu starch (arrowroot) noodles 葛切り	PHP 150
Japanese steamed rice 白ご飯	PHP 180

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SHABU SHABU DINNER KAISEKI MENU

しゃぶしゃぶ会席



The shabu shabu kaiseki menu is available for dinner only.

Advance booking is highly recommended.

しゃぶしゃぶ会席はディナーのみのご提供でございます。事前のご予約をお願いいたします。

Appetizers

前菜

Three kinds of assorted sashimi
御造り三点盛

*Shabu shabu with vegetables
しゃぶしゃぶ 野菜

Porridge or udon noodles
御食事 雑炊 または うどん

Ice cream
アイスクリーム

**Shabu shabu choice from:*
しゃぶしゃぶは下記よりお選びください

Hida Wagyu Japanese Sirloin A5 (130g) A5黒毛和種飛驒牛サーロイン(130g)	PHP 9,200
Japanese Wagyu sirloin A4 (130g) A4和牛サーロイン	PHP 9,000
Kuro buta Berkshire pork rib (130g) 黒豚ばら肉	PHP 3,100

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SHABU SHABU DINNER SET

しゃぶしゃぶディナーセット



The shabu shabu à la carte menu is available for dinner only.

Advance booking is highly recommended.

しゃぶしゃぶ アラカルトはディナーのみのご提供でございます。
事前のご予約をお願いいたします。

Stewed hijiki seaweed

突出し ひじき煮

*Shabu shabu with vegetables

しゃぶしゃぶ 野菜

Porridge or udon noodles

御食事 雑炊 または うどん

*Shabu shabu choice from:

しゃぶしゃぶは下記よりお選びください

Hida Wagyu Japanese Sirloin A5 (130g) A5黒毛和種飛騨牛サーロイン(130g)	PHP 7,300
Japanese Wagyu sirloin A4 (130g) A4和牛サーロイン	PHP 7,100
Kuro buta Berkshire pork rib (130g) 黒豚ばら肉	PHP 1,900

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Terms and conditions

1. Menu items are subject to existing promotional or government-mandated discounts.
2. For bookings with more than four (4) persons, at least one (1) day advance booking with preorder is required. A prepayment of 50% of the nett amount is required to confirm the reservation and preorder.
3. For bookings with less than three (3) persons, advance booking and preorder is highly encouraged.
4. Please inform our staff of any special dietary requirements, intolerances, and allergies upon booking or at least one (1) day prior to the date of reservation.
5. Cancellation request must be made at least three (3) days from the date of reservation. Failure to arrive will result to no-show and forfeit the deposit.
6. For confirmed reservation of one (1) day prior to booking date, cancellation will not be honored and prepayment will be forfeited.

