

和らぎ  
*Yawaragi*

ROBATAYAKI  
À LA CARTE MENU

*Hotel Okura*  
MANILA

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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。





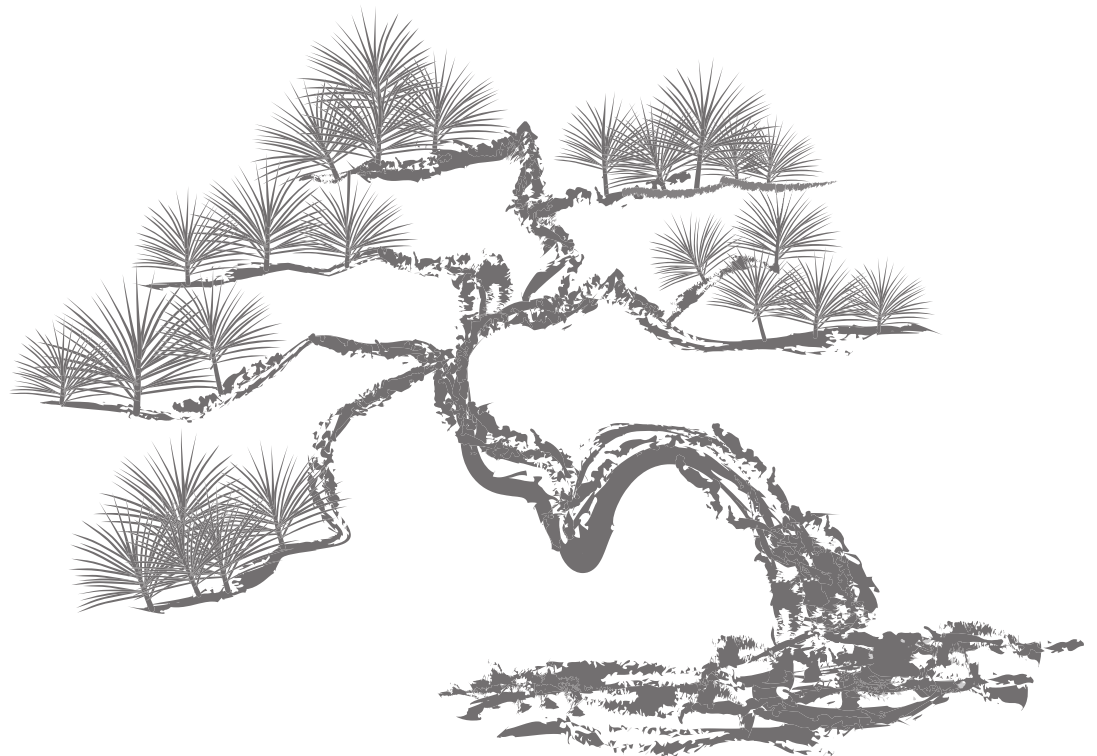
# 和らぎ

## *Robatayaki: Fireside Cooking*

*Robatayaki*, which translates to “fireside cooking”, is a traditional style of grilling that originated in Hokkaido. A group of fishermen devised a way to have hot food while out at sea for a few days: bringing a box of pre-lit charcoal burning for the duration of the trip. Robatayaki chefs continue to serve food on oars to pass the food around as a nod to this history.


The robatayaki chefs position themselves at the back of the hearth, grilling seasonal vegetables and seafood over a fire. Then, they serve the food using a long paddle to guests seated at a distance.

Our robatayaki will be slightly less traditional as it includes an open-style kitchen. We serve premium high-grade Japanese, Australian, and US beef, as well as sustainable seafood along with fresh vegetables and grilled chicken.





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**APPETIZERS** 前菜

<i>Mentaiko</i> 明太子	400
Lightly grilled spicy Pollock roe served with Ponzu sauce 炙り明太子 ポン酢添え	
<i>Ankimo</i> 鮫肝	700
Lightly grilled Monkfish liver served with Ponzu sauce 炙り鮫肝 ポン酢添え	
<i>Yakitori Negima</i> 焼き鳥ねぎま 	400
Grilled chicken and onion leeks skewers. Choice of grilled with salt or glazed with Teriyaki sauce 鶏肉と長葱の串焼き 塩焼きまたは照り焼き	
<i>Tsukune</i> つくね	400
Grilled chicken meatballs on skewer with yakitori sauce and roasted sesame 鶏肉団子の串焼き 焼き鳥ソースと焙煎胡麻	
<i>Nasu Dengaku</i> 茄子田楽	500
Grilled Japanese eggplant topped with sweet and savory miso glaze 日本の茄子の甘辛味噌焼き	

**VEGETABLES** 野菜

<i>Amera Tomato</i> アメーラトマト	1,650
Shizuoka prefecture sweet tomato 静岡県産の甘いトマト	
<i>Ginnan</i> 銀杏	450
Fresh Ginkgo nuts grilled with salt 銀杏の塩焼き	
<i>Pecoros</i> ペコロス	350
Pearl onion grilled with salt パールオニオンの塩焼き	
<i>Satsumaimo</i> 薩摩芋	660
Japanese sweet potato grilled with salt and butter 日本の薩摩芋の塩バター焼き	
<i>Eringi Mushroom</i> エリンギ	350
Grilled king trumpet mushroom with butter soy sauce エリンギのバター醤油焼	
<i>Ishikawa Koimo</i> 石川小芋	600
Japanese small taro grilled with salt 日本の小芋 塩焼き	

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**MEAT** 肉類

<p><b><i>Sendai Wagyu Sirloin A5</i></b> 仙台和牛サーロインA5 Miyagi prefecture beef sirloin grilled with Himalayan salt and pink peppercorn Served with 3 kinds of dipping sauce 宮城県産和牛サーロインのグリル ヒマラヤンソルトとピンクペッパーコーン風味 三種類のソース添え</p>	6,500
<p><b><i>Sendai Wagyu Tenderloin A5</i></b> 仙台和牛テnderロインA5 Miyagi prefecture beef tenderloin grilled with Himalayan salt and pink peppercorn 宮城県産和牛テnderロインのグリル ヒマラヤンソルトとピンクペッパーコーン風味 三種類のソース添え</p>	7,000
<p><b><i>Australian Wagyu Sirloin BMS7</i></b> オーストラリア和牛BMS7サーロイン Wagyu and Australian crossbreed beef sirloin grilled with Fleur de sel salt and green peppercorn. Served with 3 kinds of dipping sauce 和牛とオーストラリアビーフ交雑牛のサーロインのグリル フルールドセルとグリーンペッパーコーン風味 三種類のソース添え</p>	5,500
<p><b><i>Australian Wagyu Tenderloin BMS7</i></b> オーストラリア和牛BMS7テnderロイン Wagyu Australian crossbreed beef tenderloin grilled with Fleur de sel salt and green peppercorn. Served with 3 kinds of dipping sauce 和牛とオーストラリアビーフ交雑牛のテnderロインのグリル フルールドセルとグリーンペッパーコーン風味 三種類のソース添え</p>	6,000
<p><b><i>Kurobuta Pork Tenderloin</i></b> 黒豚テnderロイン Herb marinated grilled Berkshire pork tenderloin 黒豚テnderロインのグリル ハーブ風味</p>	3,500

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**SEAFOOD 魚介**

<b><i>Kaki Karatsuki</i></b> 殻付き牡蠣 Grilled Japanese oyster on shell served with grated radish and Ponzu sauce 日本の牡蠣のグリル 大根卸しとポン酢添え	1,500
<b><i>Hotate Karatsuki</i></b> 殻付き帆立 Grilled Hokkaido scallop on shell cooked with lemon soy butter sauce 北海道産帆立のグリル レモン醤油バターソース	2,300
<b><i>Hokke Shioyaki</i></b> ほっけ塩焼き Salt grilled Atka Mackerel with Ponzu sauce and grated radish ほっけの塩焼き ポン酢と大根おろし添え	1,500
<b><i>Unagi Kabayaki</i></b> 鰻蒲焼 Grilled open freshwater eel glazed with Teriyaki sauce topped with Japanese pepper 鰻の蒲焼 山椒	3,500
<b><i>Karei Shioyaki</i></b> かれい塩焼き Salt grilled whole flounder fish served with Ponzu sauce and grated radish かれいの塩焼き ポン酢と大根おろし添え	5,000
<b><i>Surume Ika</i></b> するめいか Grilled whole Japanese flying squid serve with Ponzu sauce and grated radish するめいか ポン酢と大根おろし添え	1,500
<b><i>King Ebi</i></b> キングプラウン  Grilled king prawns glazed with Miso Hollandaise キングプラウンのグリル 味噌オランダーズソース	1,300
<b><i>Aji Shioyaki</i></b> 鰯塩焼き Salt grilled fresh whole horse mackerel served with Ponzu sauce and spicy grated radish 鰯の塩焼き ポン酢と紅葉卸し添え	2,500

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NOODLES 麵類

*Niku Udon/Soba* 肉うどん または蕎麦 890

Hot udon or soba noodles with thinly sliced pork or beef  
温かいうどんまたは蕎麦 豚肉または牛肉の薄切り入り

*Curry Udon* カレーうどん 1,000

Hot udon noodles with thinly sliced pork or beef and vegetables in Japanese curry soup  
温かいカレーうどん 豚肉または牛肉の薄切りと野菜入り

*Kitsune Udon/Soba* きつねうどん または蕎麦 950

Hot udon or soba noodles with deep fried tofu skin  
温かいうどんまたは蕎麦 油揚げ

SASHIMI 御造り

*Maguro* 鮪  750

Sustainable tuna  
鮪 (サステイナブル)

*Salmon* サーモン 800

Sustainable salmon  
サーモン (サステイナブル)

**MODERN NIGIRI SUSHI** モダン握り寿司  
*Fusion Aburi Nigiri Susbi 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 Susbi* 鰻寿司 750

Broiled freshwater eel  
鰻の握り寿司

*Engawa Saikyo Miso* えんがわ西京味噌 750

Lightly broiled Flounder fin topped with torched white miso sauce  
えんがわと白味噌ソースの炙り

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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  
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
- Dynamite Maki** ダイナマイト巻き    1,045  
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  
海老天婦羅、玉子焼き、胡瓜、蟹蒲鉾、とびこ、揚げ玉、マヨネーズ、チリマヨネーズ
- 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.  
蟹、玉子焼き、胡瓜、チリマヨネーズソース

### SALAD サラダ



- Kani Salad** 蟹サラダ  350  
Crabstick, cucumber, Japanese mayonnaise, and flying fish roe  
蟹蒲鉾、胡瓜、マヨネーズ、とびこ
- 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  
スパイシーツナタルタル、ミックスグリーンサラダ、胡麻ドレッシング

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AGEMONO 揚物

<i>Ebi Tempura</i> 海老天婦羅 	1,200
Five (5) pieces of black tiger prawns 海老天婦羅五本	
<i>Yasai Tempura</i> 野菜天婦羅 	400
Nine (9) pieces of assorted vegetables 野菜天婦羅九点盛り合わせ	

RICE ご飯

<i>Seiro Kinoko Goban</i> 蒸籠蒸し茸御飯	1,000
Japanese rice steamed in wooden steamer with mixed mushrooms 蒸籠で蒸しあげた茸御飯	
<i>Seiro Sansai Goban</i> 蒸籠蒸し山菜御飯	500
Japanese rice steamed in wooden steamer with mountain vegetables 蒸籠で蒸しあげた山菜御飯	

DESSERTS デザート

<i>Ice Cream</i> アイスクリーム	400
Choice of two (2) scoops served with fresh berries in a wafer tuile cone Apple Bourbon Crisp アップルバーボンクリスプ Hojicha Hazelnut Praline ほうじ茶ヘーゼルナッツプラリネ Festive Davao Chocolate フェスティブダバオチョコレート Pistachio and Cranberry Oat ピスタチオとクランベリーオーツ Strawberry Candy Cane ストロベリーキャンディーケイン	
<i>Fruit Platter</i> フルーツプラッター 	
Fresh Cut Seasonal Fruits 季節のフレッシュフルーツ	

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