

# OKURA

*At Home*

JAPANESE MENU  
BY YAMAZATO  
山里より和食メニュー



*Hotel Okura*  
MANILA





*Please note that menus are subject to change due to seasonality and product availability. Prices are in Philippines peso, inclusive of 12% value-added tax (VAT), 10% service charge and applicable local tax.*

*Please let us know of any special dietary requirements or allergies, and we will be happy to accommodate you.*

食材は季節や仕入れの都合により変更となる場合がございます。価格はフィリピンペソで表記され、12%の付加価値税、10%のサービス料ならびに 地方税の市税が含まれております。

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。



**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。



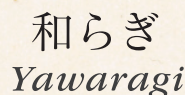
We buy local coffee, chocolates, fruits, vegetables, and grains to support local producers and lessen the carbon footprint in transportation of these products.

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。





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# Japanese Bento

## *Gindara Nitsuke Bento*

銀鱈煮付け弁当

Simmered black cod with leek,  
Japanese steamed rice, pickles,  
dried radish strips, hijiki seaweed,  
and simmered vegetables

銀鱈、長葱、白御飯、香の物、切り干し大根、  
ひじき煮、野菜焚き合わせ

1,700



*Gindara Nitsuke Bento*

## *Chirashi Sushi Bento*

散らし寿司弁当

Chirashi sushi (boiled conger eel, lotus root,  
sushi shrimp, shiitake, edamame,  
deep-fried chicken, pickles, dried radish strips,  
hijiki seaweed, grilled salmon and black cod,  
and simmered vegetables

散らし寿司 (煮穴子、蓮根、寿司海老、  
椎茸、枝豆)、鳥から揚げ、香の物、切り干し大根、  
ひじき煮、鮭、銀鱈焼き、野菜焚き合わせ

1,490



*Chirashi Sushi Bento*



*Futomaki Inari Bento*

## *Futomaki Inari Bento*

太巻き稲荷弁当

Futomaki roll, inari sushi, simmered beef ball  
with vegetables, pickles, dried radish strips, hijiki  
seaweed, grilled salmon and black cod,  
and simmered vegetables

太巻き、稲荷寿司、牛肉つみれ旨煮、  
野菜付け合わせ、香の物、切り干し大根、  
ひじき煮、鮭、銀鱈焼き、野菜焚き合わせ

1,490

## *Shiro Gohan Yukari Bento*

白御飯ゆかり弁当




Japanese steamed rice, beef-wrapped carrot,  
fried fish coated with brown rice, edamame,  
tamagoyaki, grilled salmon and black cod,  
pickles, grilled sesame tofu with shrimp,  
and simmered vegetables

白御飯、牛肉巻き、白身魚玄米揚げ、枝豆、  
卵焼き、鮭、銀鱈焼き、香の物、  
焼胡麻豆腐、海老、野菜焚き合わせ

1,490



*Shiro Gohan Yukari Bento*

**Yakiniku Bento** 焼肉弁当   


Grilled sesame tofu with shrimp  
Marinated and stir-fried US beef yakiniku  
with vegetables, Japanese steamed rice,  
Japanese pickles  
Simmered assorted vegetables  
Grilled black cod with Saikyo miso,  
simmered shrimp, tamagoyaki  
焼胡麻豆腐 海老  
USビーフ焼肉 野菜 ご飯 香の物  
煮物 (大根、南京、人参)  
銀鱈西京焼 海老芝煮 玉子焼き  
1,490

**Salmon Teriyaki Bento**   

サーモン照り焼き弁当  
Grilled salmon with teriyaki sauce, Japanese  
steamed rice, pickles, dried radish strips,  
hijiki seaweed, and simmered vegetables  
サーモン照り焼き、白御飯、香の物、  
切り干し大根、ひじき煮、野菜焚き合わせ  
1,050

**Chicken Karaage Bento** 

チキンから揚げ弁当  
Japanese-style fried chicken, Japanese steamed  
rice, pickles, dried radish strips, hijiki seaweed,  
and simmered vegetables  
鳥から揚げ、白御飯、香の物、切り干し大根、  
ひじき煮、野菜焚き合わせ  
990

**Chicken Teriyaki Bento** 

鶏照り焼き弁当  
Grilled chicken with teriyaki sauce, Japanese  
steamed rice, pickles, dried radish strips, hijiki  
seaweed, and simmered vegetables  
鶏照り焼き、白御飯、香の物、切り干し大根、  
ひじき煮、野菜焚き合わせ  
950



Salmon Teriyaki Bento




Chicken Karaage Bento



Chicken Teriyaki Bento

# Teppan

## US Beef Tenderloin Bento US 牛ヒレ肉弁当

Today's seven kinds of teppanyaki vegetables 

本日の七種類の鉄板焼き

US beef tenderloin steak 160 g

USビーフヒレのステーキ (160g)

Grilled sesame tofu served

with wasabi and goji berry

焼胡麻豆腐 亀甲餡 山葵 くこの実

Served with sesame sauce, garlic soy sauce, and ponzu sauce

胡麻だれ、ニンニク醤油とポン酢を添えて

Garlic rice

ガーリックライス

1,920





## À la Carte

Miso Soup 味噌汁 500

Kuro Buta Kakuni 黒豚角煮 990


Yaki Goma Dofu 焼胡麻豆腐 1050

Tempura Moriawase 天麩羅盛り合わせ 1,380  

Chicken Karaage チキン唐揚げ 940

Zaru Udon ざるうどん 880

Zaru Soba ざるそば 880

Tamagoyaki 卵焼き 550 

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subject to 10% service charge and applicable local tax.

価格には、12%の付加価値税、10%のサービス料、および該当する地方の市税が含まれています。



*À la Carte*



*Tempura Moriawase* 天麩羅盛り合わせ



*Kuro Buta Kakuni* 黒豚角煮





# OKURA

*At Home*

INTERNATIONAL MENU BY YAWARAGI

和らぎよりインターナショナルメニュー

*Hotel Okura*  
MANILA

# OKURA

*At Home*



# Ala Carte アラカルト

## *Nigiri and Maki* 握り寿司と巻き寿司

### *Unagi Sushi*



鰻寿司

Broiled freshwater eel

鰻の握り寿司

980



*Unagi Sushi*

### *Aburi Miso Gosbu*



炙り味噌五種

Five (5) kinds of aburi sushi

炙り寿司五種の盛り合わせ

1,750



*Aburi Miso Gosbu*

### *Spicy Soft-Shell Crab Maki*

スパイシーソフトシェルクラブ巻き

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

870



*Spicy Soft-Shell Crab Maki*

### *Dynamite Maki*



ダイナマイト巻き

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

1,200



*Dynamite Maki*

# Main Course

## メインコース

### *Fish and Chips with 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

Beer-battered grouper fillet  
and house-made French fries served with classic  
English tartar sauce.

ハタの切り身のビール入り衣揚げとフレンチフライ  
クラシックイングリッシュタルタルソース添え

890

### *Pork Baby Back Ribs in Soda BBQ Sauce*

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 soda BBQ sauce

骨まで柔らかくローストしたベビーバックリブ  
バーベキューソース

755

### *Fish Fillet in Black Bean/ Sweet and Sour Sauce*

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

はたのフィレの揚物、

ブラックビーンソースまたは甘酢ソース

1,190



*Fish Fillet in Black Bean/Sweet and Sour Sauce*



*Pork Baby Back Ribs in Soda BBQ Sauce*



*Fish and Chips with English Tartar Sauce*



Chicken and Pork Adobo (🌱) (🌱)  
チキンとポークのアドボ

A braised chicken & pork Spanish heritage dish  
that is tangy, salty, and sour.

ポークとチキンのスペイン風酢醤油煮込み  
590

# International Set インターナショナルセット

*Western Bento* 洋風弁当

## *BBQ Ribs*

バーベキューリブ

Classic Caesar Salad, Coca Cola BBQ Ribs,  
Buttered Sauteed Vegetables, Steamed Rice

クラシックシーザーサラダ

コカ・コーラバーベキューリブ 野菜のバター炒め  
白御飯

870

## *Fish And Chips*

フィッシュアンドチップス

Waldorf Salad, Beer Battered Grouper

Fillet Classic, French Fries, Onion Rings

ウォルドルフサラダ

ハタの切り身のビール入り衣揚げ

クラシックフレンチフライ オニオンリング

980

## *Sous Vide Tenderloin*

スーヴィッドテンダーロイン

BLT Salad, Pan Seared Sous Vide Beef Tenderloin  
Roasted Vegetables, Steamed Rice

BLTサラダ ビーフテンダーロインのスーヴィッド

野菜のロースト 白御飯

1,310

*BBQ Ribs*



*Fish And Chips*

*Sous Vide Tenderloin*





## Asian Bento アジアン弁当

### Fish Fillet



フィッシュファイル

Kaiso and mango salad, fish fillet with black bean sauce, buttered roasted vegetables, fried rice  
海藻とマンゴーのサラダ フィッシュファイルと黒豆ソース 野菜のバターロースト フライドライス  
1,030

### Katsu Curry



カツカレー

Mixed greens and mango kani salad, katsu curry, stir fry mixed vegetables, steamed rice  
ミックスグリーンとマンゴーカニサラダ カツカレー ミックスベジタブル炒め 白御飯  
980



Fish Fillet



Katsu Curry

*Cheesy  
Shokupan Loaf*



*Plain  
Shokupan Loaf*



*Japanese  
Cheesecake*



*Cookies*



*Black Sesame  
Baguette*



# Pastries

## ペストリー

### *Cookies 280*

#### クッキー

(Assorted or single flavor/ 6 pieces per pack)

詰め合わせまたはお好みの一種類 一パック六個入り

Black Sesame Cookies 黒胡麻クッキー (🍪)

Miso Butter Cookies 味噌バタークッキー (🍪)

Matcha Green Tea Cookies 抹茶クッキー (🍪)

### *Breads*

#### パン

Black Sesame Baguette 黒胡麻バゲット 280

Plain Shokupan Loaf 食パン 400 (🍪)

Cheesy Shokupan Loaf チーズ食パン 420 (🍪)

### *Cake 540*

#### ケーキ

(4.5 inches x 4.5 inches / square mini cake)

4.5インチx4.5インチ 角型ミニケーキ

Japanese Cheesecake (🍰)

チーズケーキ



# OKURA

At Home

by



Hotel Okura Manila is offering a fine dining experience in the comfort of your home through Okura At Home. Order from an array of exquisite bento box sets, signature dishes, noodles, and drinks.

## ORDER GUIDE

### Operating Schedule:

Open daily from 9 AM to 9 PM

Pick-up time from 11:30 AM to 9:15 PM

Last call for orders at 8:30 PM

For 9 and below orders allow 45 minutes lead time. For 10 and above, please place your orders 24hrs before your estimated pick up time

### Order and Pick-up Schedule:

*To ensure the quality and freshness of our seasonal ingredients, pre-ordering a day in advance is highly recommended.*

Please allow a minimum of 45 minutes lead time.

Orders can be made from 9:00 AM to 9:00 PM, Mondays to Sundays.

Orders can be picked up from 11:30 AM until 9:15 PM, Mondays to Sundays. Last call for orders is at 8:30 PM.

For curbside pick-ups, please proceed to the Hotel Okura Manila entrance on Portwood Street.

Customers may also pick up the *Japanese menu items* at *Yamazato*, located at the 2nd floor of Hotel Okura Manila.

Customers may also pick up the *International menu items* at *Yawaragi*,

located at the 5th floor, Atrium Lobby of Hotel Okura Manila.

### Delivery

Customers may order via PICK•A•ROO, the Philippines' first all-in-one, on-demand lifestyle delivery app.

Download it via Google Play and the App Store.

Customers can also arrange a third-party courier service of their preference.

Cost will vary according to location.

### Payment Information

Payments may be settled via debit/credit card (Visa, Mastercard, JCB),

PayMaya, and online bank transfer.

### Senior Citizen and PWD Discount Details

For Take-Out/Take-Home (excluding bulk orders), the Privileges shall apply as long as it is the Senior Citizen himself/herself who is present and personally ordering, and he/she can show a valid Senior Citizen ID or proof of entitlement.

For Delivery orders (excluding bulk orders), including through telephone, mobile application, or website, the Privileges shall apply provided a copy of the Senior Citizen ID or the details thereof are given while making the order over the telephone, application, or website and the Senior Citizen ID is presented upon delivery to ascertain the identity of the Senior Citizen. Delivery fee/charge not billed separately is subject to the Privileges. On the other hand, delivery fee/charge billed separately is not entitled to the discount and is subject to VAT."

**CALL NOW**

For Japanese Menu: +63 2 5318 2815 • +63 917 818 9868

For International Menu: +63 2 5318 3022 • +63 917 842 9067

### *Terms & Conditions*

- Modifications, cancellations, or refunds are not allowed once order has been confirmed.
- We guarantee that our products are handled with extreme and meticulous care and our standard packaging is sturdy for transport. Hotel Okura Manila is not liable for any loss/damage and/or delay after product handover (upon pick-up of guest or preferred delivery service)
- Hotel Okura Manila reserves the right to amend the terms and conditions of offers without prior notice.
- Hotel Okura Manila reserves the right to arbitrate the final decision should a dispute arise.



# OKURA

*At Home*

*by*

