

Tokyo | Amsterdam | Bangkok | Shanghai | Taipei | Manila

à la Carte Menu





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」のサステイ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、サステイ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。







まSORA 和らぎ Rooftop Yawaragi



MICHELIN 2026

As part of the Okura Hotels & Resorts group, at Hotel Okura Manila, Yamazato continues the tradition set by its 1962 Tokyo predecessor, renowned for its devotion to authentic kaiseki cuisine, today, Yamazato has expanded across the globe, and among the many Yamazato restaurants worldwide, ours is one of three featured in the 2026 MICHELIN Guide.

We proudly carry this distinction while expressing the elegance and spirit of Yamazato in its own way.



YAMAZATO'S 山里 NAME ORIGIN:

the combination of two 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.





Some menu ingredients may change according to seasonal availability

Please inform your server of any special dietary requirements, intolerances and allergies, as our menu items may contain one or more allergens.

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。

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。





IMMIZITO

JAPANESE FINE DINING

YAMAZATO FESTIVE BENTO

フェスティブ 山里弁当

Available from December 1,2025 to January 11, 2026, during lunch only 2025年12月1日から2026年1月11日まで、ランチタイムのみご利用いただけます。

<Sashimi Zensai お造り前菜> Three kinds of daily recommendation Sashimi 本日のお薦めお造り3種

Chawanmushi 茶碗蒸し

Steamed Chawanmushi-egg custard with shrimp, chicken, gingko nut and Shiitake, Yuzu flavor 茶碗蒸し 海老、鶏肉、銀杏、椎茸、柚子

> Bento box お弁当 Kuchidori-assorted 口取り

Salad of Mizuna-cress, Shiitake and Kobashira-scallop adductor with Wasabi, flying fish roe 小柱水菜椎茸山葵浸し飛魚子添え

Umami-simmered shrimp 海老芝煮

Grilled salmon, Sakura flavor 鮭桜香焼き

Rolled Sushi of seared mackerel 炙り〆鯖砧巻き寿司

Omelet with separate yolk and white 錦玉子

> Sweet Kuromame-beens 黒豆松葉

Pickled lotus root and Hajikami-shallot 蓮根甘酢、はじかみ生姜

> Sweet simmered apricot 杏子蜜煮

Nimono-vegetables 煮物 Simmered seasonal vegetables 季節野菜炊き合わせ

Agemono 蟹甲羅揚げ Deep-fried crab meat on the crab shell, served original sauce 蟹甲羅揚げ、オリジナルソース

> Yakimono 焼き物 Rolled beef with leeks with Kinome-Miso 牛肉葱八幡巻き、木の芽味噌

Shokuji 食事 Mixed rice with chicken Teri-yaki, Akadashi Miso soup and Japanese pickles 鶏照焼き 五目御飯、赤出汁味噌椀、香の物

> Kanmi 甘味 Fresh seasonal fruits 季節の新鮮な果物

> > 3,200

Appetizer 前菜

| 1 0 | Age Goma Dofu 揚胡麻豆腐 A burst of umami from crispy homemade sesame tofu, topped with shrimp and ikura. | 850 |
|------------|---|-----|
| | Edamame 枝豆 Lightly salted, boiled green soybeans, served warm | 600 |
| | Yamazato Salad 山里サラダ Fresh vegetable strips with potato salad, served with a choice of soy sauce dressing or sesame dressing | 650 |
| | Wagyu Aburi Nama Harumaki Salad 和牛炙り 生春巻きサラダ Thinly Sliced Wagyu beef wrapped in rice paper with fresh vegetables, served with a light dipping sauce | 850 |
| | Dashi Maki Tamago 出汁巻き卵 Soft, fluffy Japanese egg omelet infused with delicate dashi broth | 600 |
| | Tamago Yaki 卵焼き Sweet Japanese egg omelet | 700 |
| | Chawan Mushi 茶碗蒸し Silky steamed egg custard with seasonal ingredients | 700 |
| | Zuwai Kanitsume Coconut Age ずわい蟹爪ココナッツ揚げ Deep-fried crab claw coated in coconut batter | 800 |
| | Salmon, Maguro and Ebi Sushi Moriawase サーモン 鮪 海老 握り三種 Assorted sushi platter with salmon, tuna, and shrimp | 750 |



Soup 吸物

Miso Soup 特製味噌汁

| Traditional Japanese miso soup with seaweed, nameko mushroom and leeks | |
|--|------|
| Tamago Yasai Yoshino Jiru 卵と野菜の吉野汁 Clear egg and vegetable soup with a light dashi broth taste | 350 |
| Dobin Mushi 土瓶蒸し Aromatic clear mushroom soup, steamed in a traditional tea pot | 1000 |

350

| Sushi 寿司 | | Shime Saba 〆鯖 | 900 |
|--|------|---|------|
| Nigiri Moriawase 握り盛り合せ () Assortment of 8 nigiri and 3 sushi rolls | 2800 | Vinegared mackerel sashimi (8 slices) Ika 烏賊 | 950 |
| Kaisen Chirashi Sushi 海鮮散らし寿司 Sushi rice topped with salmon, tuna, mackerel, prawns, and other fresh ingredients | 1800 | Squid sashimi (60g) Ikura いくら Briny salmon roe served fresh (30g) | 1000 |
| Futomaki Roll 太巻き 🌍 🔘 Thick roll with cucumber, tamago, | 950 | Cuilled Diches 库加 | |
| simmered shiitake, prawns, and eel | | Grilled Dishes 焼物 | |
| California Roll カルフォルニアロール Roll with cucumber, mango, Japanese mayonnaise, and flying fish roe | 850 | Salmon Yaki | 1100 |
| Tekka Maki 鉄火巻 | 500 | Salmon Harami Shioyaki and Teriyaki サーモン腹身 塩焼きと照り焼き 盛り合せ | 800 |
| Classic tuna roll Salmon Maki サーモン巻 | 500 | Assorted grilled salmon belly with both salt and teriyaki flavors | |
| Salmon roll Inari Sushi 稲荷寿司 Sweet tofu skin filled with seasoned rice | 400 | Hamachi Kama Yaki ハマチカマ焼き Assorted grilled hamachi collar with both salt and teriyaki flavors | 1500 |
| | | Gindara Saikyo 銀鱈西京焼き Grilled black cod marinated in saikyo miso sauce | 1500 |
| Sashimi 御造り | | | 2550 |
| 5 Kinds of Assorted Sashimi おまかせ御造り5種盛り合せ | 3000 | Unagi Kabayaki 鰻蒲焼き 😭 Grilled eel glazed with sweet kabayaki sauce | 2550 |
| Chef's selection of five kinds premium sashimi | | Hotategai Butter Soy Sauce Yaki 🧼 帆立貝バター醤油焼き | 1100 |
| 3 Kinds of Assorted Sashimi おまかせ御造り3種盛り合せ | 2000 | Grilled scallops drizzled with butter soy sauce | |
| Chef's selection of three kinds fresh sashimi | Ţ | Wagyu Tobanyaki (130 g) 和牛陶板焼き (130 g) | 4800 |
| Maguro マグロ Fresh tuna sashimi (5 slices) | 1000 | Grilled Wagyu on a ceramic plate with beef stock savory sauce | |
| Salmon サーモン Sustainable fatty salmon sashimi (5 slices) | 1000 | Chicken Teriyaki 鶏照り焼き Juicy grilled chicken glazed with teriyaki sauce | 800 |
| Hamachi ハマチ Yellowtail sashimi (5 slices) | 1350 | | |

Deep-Fried Dishes 揚げ物

| Deep-Fried Dishes 揚げ物 | |
|---|------|
| Tempura Moriawase 🌍 🥌 天麩羅盛り合わせ | 1500 |
| Assorted 8 kinds of crispy tempura | |
| Ebi Tempura 海老天婦羅 Six pieces of deep-fried prawns, light and crispy tempura | 1800 |
| Ebi Kobashira Kakiage 海老と小柱のかき揚げ | 750 |
| Crispy and flavorful shrimp and scallop fritters | |
| Yasai Tempura Moriawase 野菜天婦羅盛り合せ Assorted 10 kinds of vegetable tempura | 1100 |
| W Kani Koura Age 蟹甲羅揚げ Deep-fried crab shell filled with seasoned crab meat | 1200 |
| Tori Karaage 鳥から揚げ Juicy deep-fried chicken, seasoned to perfection | 850 |
| Simmered Dishes 煮物 | |
| Yasai Takiawase 野菜炊き合わせ | 750 |



| Tai Kabuto Ni 鯛かぶと煮 | 1500 |
|---|------|
| Richly flavored simmered sea bream head | |
| | |
| Unagi Yanagawa Nabe 鰻柳川鍋 | 1200 |
| Yanagawa-style simmered eel in a hot pot, | |
| using a flavorful special sauce | |
| with a slightly sweet taste | |



Braised pork belly in Yamazato's original sauce, served with vegetables

Wagyu Sukiyaki 和生すき焼き

Wagyu Sukiyaki 和牛すき焼き 4300 Thinly sliced Wagyu beef simmered in a sweet sukiyaki sauce

Noodle Dish 麺類

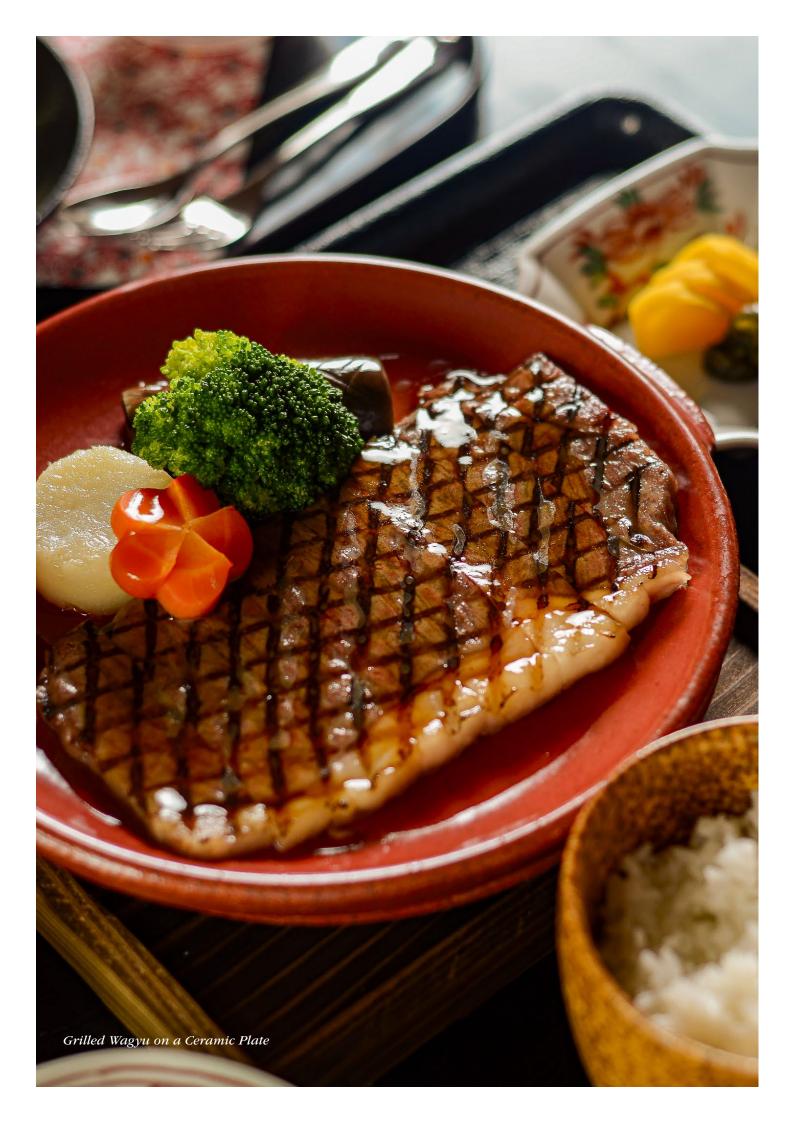
| Zaru Soba ざるそば Cold buckwheat noodles served with dipping sauce | 750 |
|---|------|
| Zaru Udon ざるうどん Cold udon noodles served with dipping sauce | 750 |
| Tempura Soba 天婦羅蕎麦 温または冷やし Soba noodles with assorted tempura, served cold or hot | 1200 |
| Tempura Udon 天婦羅うどん 温または冷やし Udon noodles with assorted tempura, served cold or hot | 1200 |
| Tori Karaage Soba 鶏唐揚げそば 冷やしまたは温 Soba noodles with crispy deep-fried chicken, served cold or hot | 1000 |
| Tori Karaage Udon 鶏唐揚げうどん 冷やしまたは温 Udon noodles with crispy deep-fried chicken, served cold or hot | 1000 |
| Niku Soba or Udon 肉そばまたはうどん(温) Soba or udon with tender pork, served hot | 1300 |

| Rice Dish 食事 | |
|---|------|
| Unagi Hitsumabushi 鰻ひつまぶし 🌍 🥌 Grilled eel on steamed rice, with traditional condiments and dashi broth soup | 1900 |
| Zousui 雑炊 鶏または野菜または蟹 Japanese porridge with a choice of chicken, vegetables, or crab | 750 |
| Onigiri お茶漬け 梅または海苔または塩昆布または鮭、味噌椀付き Rice in dashi broth with your choice of topping from plum, seaweed, salted kelp or salmon with miso soup. | 500 |
| Ochazuke お茶漬け 梅または海苔または塩昆布または鮭 Rice in dashi broth with your choice of topping from plum, seaweed, salted kelp or salmon | 500 |
| Gohan 白ご飯 Japanese steamed rice | 300 |

Dessert 甘味

| Wasabi Pudding 山葵プリン Creamy pudding with a subtle wasabi taste | 500 |
|--|-----|
| Kudzu Starch Noodle 葛切り Chilled kudzu noodles served with sweet syrup | 500 |
| Matcha Warabi Mochi (Bracken Starch Mochi) 抹茶わらび餅 Soft bracken starch mochi topped with matcha powder and served with black sugar syrup | 650 |
| Iced Cream of the Day 本日のアイスクリーム Seasonal ice cream selection | 350 |
| Assorted seasonal fruits 季節のフルーツ盛り合せ Fresh seasonal fruits, elegantly presented | 500 |





□ Tobanyaki Kaiseki 陶板焼き懐石 6000 per person

Available for dinner only

Appetizer 前菜
Appetizer of the day
本日の突出し

Sashimi 御造り Three kinds of sashimi 御造り 3種

Grilled dish 焼物
Grilled Wagyu on a ceramic plate
和牛陶板焼き

Shokuji 御食事

Japanese rice, miso soup, Japanese pickles
御飯 味噌汁 香の物

Dessert 甘味
Ice cream and seasonal fruits
アイスクリームと季節のフルーツ



Sukiyaki Kaiseki すき焼き懐石 5500 per person

Available for dinner only

Appetizer 前菜 Appetizer of the day 本日の突出し

Sashimi 御造り Two kinds of sashimi お造り二種

Simmered dish 煮物 Simmered Wagyu beef with sukiyaki sauce 和牛すき焼き

Shokuji 御食事

Japanese rice, miso soup, Japanese pickles

御飯 味噌汁 香の物

Dessert 甘味
Ice cream and seasonal fruits
アイスクリームと季節のフルーツ

Lunch Menu ランチ御膳

Available daily from 11:30 AM to 2:30 PM. ランチ御膳のご注文は11:30から14:30まで承ります。

Don Buri Set

The donburi set includes miso soup, Japanese pickles ,choice of cold soba or udon noodles and seasonal fruits 丼ぶりセットには味噌汁、漬物、冷やし蕎麦またはうどん、季節のフルーツがつきます。

Salmon Steak Don サーモンステーキ丼 1300 Salmon steak rice bowl with with miso soup, pickles, and choice of cold soba or udon

Katsudon かつ丼 1250

Breaded pork cutlet and egg rice bowl with miso soup, pickles, and choice of cold soba or udon