

和らぎ
Yawaragi

ROBATAYAKI MENU
炉端焼きメニュー

Hotel Okura
MANILA

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和らぎ

The Spirit of Yawaragi

Yawaragi 和らぎ is a verb which means “to be completely at ease”.

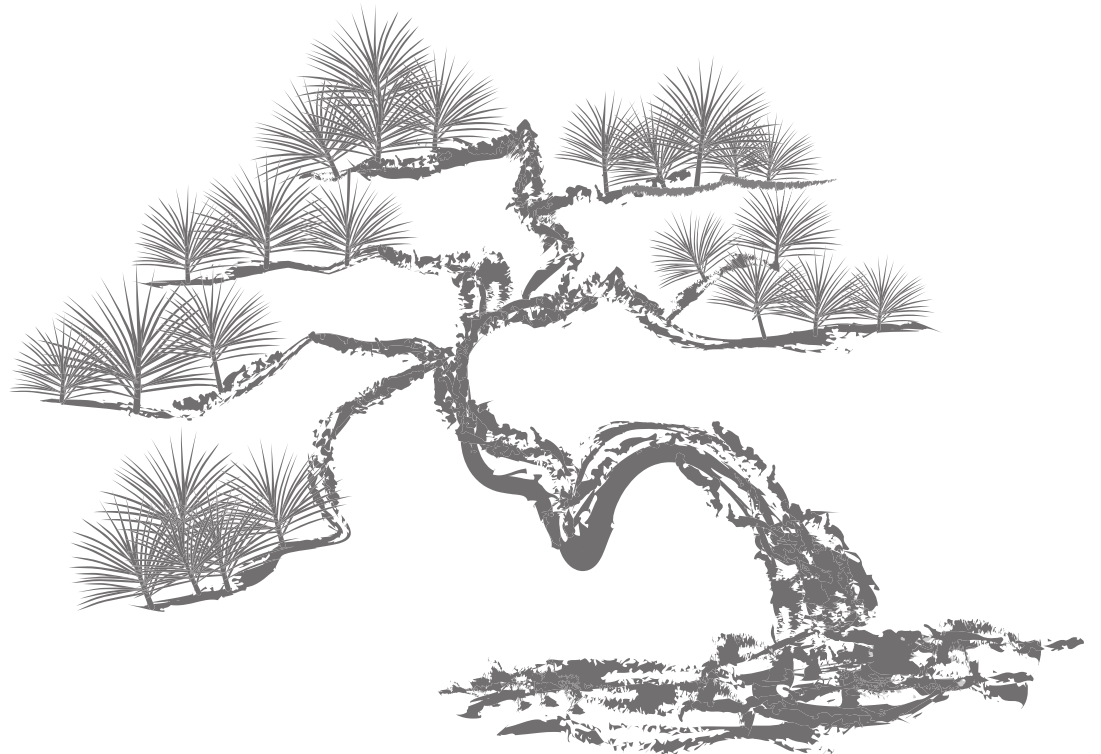
From the very beginning, we believe in doing everything with the spirit of “Wa” – the Japanese word for harmony. At Yawaragi, our guests will experience the feeling of serenity.

Robatayaki: Fireside Cooking

Robatayaki, which translates to “fireside cooking”, is a traditional style of grilling that originated in Hokkaido, Japan. 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 the guests seated at a distance.

Our *robatayaki* will be slightly less traditional as it includes an open-style kitchen. We will 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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Yawaragi

Meat

Australian sirloin 150 g 1,560

Seasoned with salt and pepper
オーストラリア サーロイン
塩胡椒

Australian rump 150 g 950

Seasoned with salt and pepper
オーストラリアランプ
塩胡椒

Japanese Wagyu tenderloin 150 g 4,290

Seasoned with salt and pepper
和牛ヒレ
塩胡椒

Japanese Wagyu sirloin 150 g 3,670

Seasoned with salt and pepper
和牛サーロイン
塩胡椒

Sausage, 3 pieces 450

ソーセージ

Chicken and leek 60 g 330

焼き鳥ねぎま

Vegetables

Pecoros / pearl onions 70 g 350

Grilled with salt
ペコロス
塩焼き

Sweet potato 180 g 660

With salt and butter
サツマイモ
塩バター

Vegetables

King oyster mushroom, 2 pieces 450

With butter soy sauce
エリンギ
バター醤油

Pumpkin 180 g 150

With salt and butter
かぼちゃ
塩バター

Sweet corn 100 g 150

Grilled with soy sauce
とうもろこし
醤油焼き

Local shiitake mushroom 60 g 250

With butter soy sauce
椎茸
バター醤油

Local eggplant 70 g 200

Grilled with soy sauce
茄子
醤油焼き

Zucchini 100 g 250

With butter soy sauce
ズッキーニ
バター醤油

Chinese yam 100 g 685

With wasabi soy sauce
長芋
山葵醤油

Ginkgo nuts 80 g 480

Grilled with salt
銀杏
塩焼き

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

Prices are in Philippines peso, inclusive of 12% value-added tax (VAT), subject to 10% service charge and applicable local tax.

Prices are subject to change without prior notice.

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Vegetables

Isbikawa koimo / small taro 600
6 pieces, 100 g
Grilled with salt
石川小芋
塩焼き

Amela tomato 100 g 1,650
Grilled with salt
アメラトマト
塩焼き

Highest grade of sweet tomatoes;
perfect balance of sweetness,
acidity, and rich *umami* flavor

Seafood

Salted mackerel 180 g 570
Grilled with salt
鯖
塩焼き

Dried horse mackerel 100 g 400
Dried overnight
鱚ひらき
一夜干し

Salmon 100 g 290
Grilled with salt
サーモン
塩焼き

Lapu lapu 100 g 270
Grilled with salt
ラプラブ
塩焼き

Seafood

Whole kinki fish (channel rockfish) 800 g 14,250
Grilled with salt
キンキ
塩焼き

Sbishamo (smelt), 5 pieces 500
Dried overnight
ししゃも
一夜干し

Ray fin 80 g 850
With mayonnaise and shichimi chili
エイヒレ
マヨネーズ七味

Noodles

Pork niku udon 890
Hot udon noodles with pork
肉うどん

Kitsune udon 790
Hot udon noodles with
deep-fried bean curd
きつねうどん

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Maki selection

California roll 1,550

Cucumber, avocado, crab meat,
flying fish roe (tobiko);
with soy sauce, wasabi, and
pickled ginger
カリフォルニアロール

Pressed tuna 900

Ginger, coriander, and
yuzu-marinated tuna tartare;
with soy sauce, wasabi, and
pickled ginger
押し寿司

Seafood tempura roll 1,750

Sustainably sourced shrimp,
kani, and cucumber;
with soy sauce, wasabi, and
pickled ginger
海鮮天婦羅巻

Tekka maki 550

Roll with local tuna and sushi rice;
with soy sauce and wasabi
鉄火巻

Salmon maki 500

Roll with fresh salmon and sushi
rice; with soy sauce and wasabi
サーモン巻

Sashimi selection

Tuna 450

鮪

Salmon 750

サーモン

Vinegared mackerel 1,000

(shimesaba)

鰯