YAMAZATO
JAPANESE FINE DINING

SHABU SHABU MENU
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.

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.
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

Japanese Wagyu sirloin A4 (130g)
A4和牛サーロイン

Australian Wagyu sirloin (130g)
オーストラリア和牛サーロイン

Australian Wagyu ribeye (130g)
オーストラリア和牛リブアイ

Kuro buta Berkshire pork rib (130g)
黒豚ばら肉

PHP 7,050

PHP 4,300

PHP 5,100

PHP 2,100

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食物アレルギーや食事制限、制約等をお持ちのお客様は、お食事のご提案をさせてください。

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、別途10%のサービス料ならびに地方税を申し受けます。

Prices are subject to change without prior notice.
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### SHABU SHABU ADDITIONAL ORDERS

#### Lunch and dinner

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
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<td>Udon noodles</td>
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<td>Japanese steamed rice</td>
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SHABU SHABU DINNER Kaiseki Menu

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

Three kinds of assorted sashimi

*Shabu shabu with vegetables

Porridge or udon noodles

Ice cream

*Shabu shabu choice from:

Japanese Wagyu sirloin A4 (130g)  
A4和牛サーロイン  PHP 8,200

Australian Wagyu sirloin (130g)  
オーストラリア和牛サーロイン  PHP 5,400

Australian Wagyu ribeye (130g)  
オーストラリア和牛リブアイ  PHP 6,200

Kuro buta Berkshire pork rib (130g)  
黒豚ばら肉  PHP 3,100

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SHABU SHABU DINNER À LA CARTE
しゃぶしゃぶ アラカルト

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

Japanese Wagyu sirloin A4 (130g)  A4和牛サーロイン  
PHP 6,850

Australian Wagyu sirloin (130g)  オーストラリア和牛サーロイン  
PHP 4,000

Australian Wagyu ribeye (130g)  オーストラリア和牛リブアイ  
PHP 4,650

Kuro buta Berkshire pork rib (130g)  黒豚ばら肉  
PHP 1,900

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## SHABU SHABU ADDITIONAL ORDERS
### しゃぶしゃぶ追加メニュー

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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.