

和らぎ
Yawaragi

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。



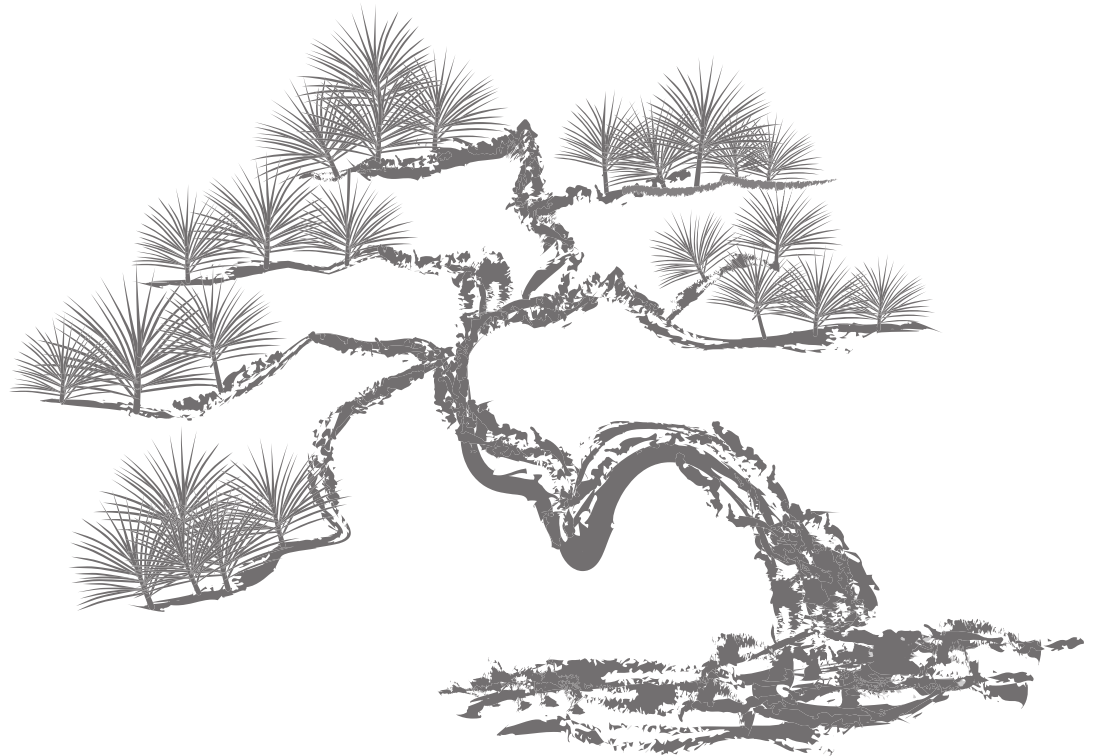
和らぎ

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.

Yawaragi food tells a *story of harmony* through its creative use of ingredients, shaping the dining experience into something both enjoyable and eye-opening. With the right blend of *Japanese and local flavors*, our talented chef will produce dishes that are traditional and authentic or *inspired, fusion-focused* take on asian cuisine – or anywhere in between. *Beyond the margins of Japanese cuisine!*




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INTERNATIONAL SELECTION インターナショナルセレクション

WESTERN 洋食

Grilled U.s Rib Eye Steak In Emparador Glazed With Mashed Potato  1,755
And Sauteed French Beans

U.S.ビーフリップアイステーキ エンペラドールソース マッシュドポテトといんげんのソテー添え
Tender, juicy, and perfectly seasoned with Himalayan pink salt and freshly ground black pepper Grilled Rib eye steak in Original Yawaragi's Emperor glazed served with mashed potato and buttered sauteed French beans

Fish And Chips With English Tartar Sauce  850

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 Atlantic cod and house-made French fries served with classic English Tartar sauce.

Pork Baby Back Ribs In Coca-Cola Bbq Sauce 730

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 Coco cola bbq sauce.


FILIPINO フィリピン料理

Oxtail Kare Kare オックステールカレカレ  845

A traditional dish loved by Filipinos consisting of Oxtail, thick savory peanut sauce, and mixed boiled Vegetables served with shrimp paste

Pork Binagoongan ポークビナゴオンガン  630

Mouthwatering and tender pork belly and loin cooked in flavorful shrimp paste sauce served with fried

Chicken And Pork Adobo チキンとポークのアドボ  715

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

Daing Na Bangus ダイナナバンガス  520

Vinegar marinated Crispy fried Milkfish

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ASIAN アジアン

- Fish Fillet In Black Bean/Sweet And Sour Sauce* 1045
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
- Beef Bulgogi* ビーフプルコギ  1,540
Thinly sliced beef marinated overnight and stir-fried perfectly with onion, scallion, dried
shitake mushroom, and mixed vegetables served with lettuce on the side
- Bibimbap* ビビンバ  715
Bowl of steamed white rice topped with sauteed and seasoned vegetables,
traditional fermented vegetables, and soybeans paste with egg and seared thinly sliced beef
- Green Papaya Salad With Deep-Fried Soft-Shell Crab* 540
グリーンパパイヤサラダ ソフトシェルクラブ添え 
Thai-style sour and sweet green papaya salad served with crispy soft-shell crab



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APPETIZERS 前菜

<i>Hotate Motoyaki</i> 帆立もと焼き 	465
Pan seared U.S. scallops topped with Yawaragi's original aburi miso sauce	
<i>Kaki Motoyaki</i> 牡蠣もと焼き 	546
Pan seared Japanese oyster topped with Yawaragi's original aburi miso sauce	
<i>Agedashi Tofu</i> 揚げ出し豆腐	420
Deep fried silken tofu in ten dashi sauce served with grated radish and bonito flakes	
<i>Horenso Obitashi</i> 法蓮草お浸し	440
Boiled Japanese spinach in cold ten dashi sauce topped with bonito flakes	

SASHIMI 御造り

<i>Maguro</i> 鮪 	990
Sustainable tuna	
<i>Salmon</i> サーモン 	1,015
Sustainable salmon	
<i>Local Uni</i> 雲丹 (ローカル) 	1,045
Sea urchin	
<i>Shime Saba</i> 鯖 	880
Vinegar cured mackarel	
<i>Atsuyaki Tamago</i> 厚焼き玉子 	730
Japanese rolled egg	

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MODERN NIGIRI SUSHI モダン握り寿司
Fusion Aburi Nigiri Sushi 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

<i>Unagi Sushi</i> 鰻寿司 Broiled freshwater eel	825
<i>Teriyaki Foie Gras Sushi</i> フォアグラ照り焼き寿司 Pan-seared teriyaki glazed goose liver	2,035
<i>Engawa Saikyo Miso</i> えんかわ西京味噌   Lightly broiled Flounder fin topped with torched white miso sauce	825
<i>Uni Chili Miso</i> 雲丹チリ味噌  Seared Sea urchin topped with torched miso and gochujang sauce	630
<i>Ebi Tsubuiri Saikyo Miso</i> 海老西京味噌  Pickled Black tiger prawn topped with torched grain white miso sauce	715
<i>Shake Negi Saikyo Miso</i> 鮭葱西京味噌   Lightly broiled salmon topped with green leeks and white miso sauce	540
<i>Aburi Miso Goshu</i> 炙り味噌五種  Five (5) Kinds of Aburi Sushi	1,595

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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    1,635
King prawn tempura, tamago, cucumber, and crabstick roll topped with broiled fresh water eel and lightly broiled salmon in leeks and white miso sauce.
- Spicy Tuna And Salmon Maki** スパイシーツナ&サーモン巻き  850
Tuna and salmon tartar, spring onion, onion leeks, gochujang, shichimi togarashi, and Japanese mayonnaise roll
- Dynamite Maki** ダイナマイト巻き   1,150
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
- Tempura Miso Maki** 天婦羅味噌巻き  990
King prawn tempura and flying fish roe roll, dipped and fried in tempura batter, topped with Yawaragi's original miso sauce, and drizzled with teriyaki sauce
- Spicy Soft-Shell Crab Maki** スパイシーソフトシェルクラブ巻き    715
Deep-fried soft-shell crab, tamago, and cucumber roll drizzled with Japanese chili mayo sauce.
- Tempura And Aburi Salmon Uni Maki** 天婦羅 炙りサーモン雲丹巻き   1,045
Black tiger prawn tempura, tamago, and cucumber roll topped with torched salmon and sea urchin.

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SALAD サラダ

- Kani Salad** 蟹サラダ  440
Crabstick, cucumber, Japanese mayonnaise, and flying fish roe
- Kaiso And Ripe Mango Salad In Green Apple Dressing**  360
海藻とマンゴーのサラダ 青りんごドレッシング
Japanese assorted seaweeds and mixed greens salad in green apple dressing
- Crunchy Spicy Tuna Salad In Roasted Goma Dressing**   484
カリカリピリ辛ツナサラダ 炙りごまドレッシング
Spicy tuna tartar and mixed greens salad in roasted sesame dressing

MAIN COURSE メインコース

- Sous Vide U.S. Tenderloin In Balsamic Teriyaki Glazed** 1,815
U.S. ビーフテンダーロインスーヴィッド バルサミコ照り焼きソース
Pan seared sous vide 63°C U.S. Tenderloin steak glazed with balsamic teriyaki reduction
- Sous Vide Salmon Steak In Negi Tama Miso Sauce**  925
サーモンスターキスーヴィッド 葱玉味噌ソース
Pan-seared sous vide 49°C salmon steak topped with leeks and white miso sauce
- Deep-Fried Soft-Shell Crab** フライドソフトシェルクラブ  925
Crispy soft-shell crab with mixed greens salad on the side
- Wafu Steak** 和風キューブカットステーキ 1,400
Cube cut teppanyaki U.S. rib eye in Teriyaki cream sauce
- Atlantic Cod Teriyaki** 大西洋鱈照り焼き  670
Teriyaki glazed grilled Atlantic cod
- Hamachi Kama Shioyaki** はまちかま塩焼き  915
Grilled Yellowtail jaw seasoned with Salt






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AGEMONO 揚物

<i>Ebi Tempura</i> 海老天婦羅 	1,452
Five (5) pieces of black tiger prawns	
<i>Kisu Tempura</i> 鱧天婦羅  	440
Six (6) pieces of whiting fish tempura	
<i>Tonkatsu</i> 豚カツ 	495
Deep-fried breaded pork cutlet	
<i>Katsu Curry Don</i> カツカレー丼 	550
Deep-fried breaded Pork cutlet in Japanese-style curry sauce over rice	

RICE AND NOODLES ご飯、麺類

<i>Yakimeshi</i> 焼き飯  	426
Japanese mixed fried rice	
<i>Garlic Rice</i> ガーリックライス 	325
Garlic, egg, and leeks fried rice	
<i>Gohan</i> ご飯	260
Steamed Japanese rice	
<i>Yaki Soba</i> 焼きそば  	840
Sauteed vegetables, pork, shrimp, and egg noodles	
<i>Yaki Udon</i> 焼うどん	860
Sauteed vegetables, pork, shrimp, and thick wheat noodle  	




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DESSERTS デザート

- Assorted Mochi* 餅各種  470
A Japanese rice cake with a smooth and creamy filling.
Served in three (3) flavors: strawberry, black sesame, and mango
- Ob, Yuzu!* OH柚子! 715
A glazed Japanese Yuzu tart accompanied with coconut whipped ganache,
meringue shards and yuzu cremeux
- 24- Karat Moist Chocolate Mousse Cake* 24カラットモイストチョコレートムースケーキ  567
A cake layered with dark chocolate mousse, moist chocolate sponge, and cacao nibs.
Coated with chocolate glaze and topped with gold flakes.
- Halo-Halo* ハロハロ  425
A traditional Filipino dessert consists of mixed ingredients: nata de coco (coconut jelly), kaong (coconut palm), ube (purple yam), munggo (sweet red bean), jackfruit, leche flan (crème caramel). Topped with a scoop of muscovado ice cream and served with ube barquillo (rolled wafer)
- Ice Cream* アイスクリーム 485
Choice of two (2) scoops served with fresh berries in a wafer tuile cone
Choose from:
Black Sesame
Matcha
Mango Sorbet
Wasabi
Salted Egg Cheesecake

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