



Hotel Okura
MANILA
NEWPORT WORLD RESORTS

OKURIMONO 2024



Okurimono

贈り物

Okurimono is a "gift"

More than giving someone gifts or presents,
it is an act of appreciation, a show of respect,
and a presentation of gratitude.

This season, embrace the joy of gift giving
with a touch of Japanese inspiration
through Hotel Okura Manila's Okurimono.



Greetings From The General Manager

Warm greetings to all our valued readers!

As we delve into the festive season, we invite you to join us in celebrating the elegance of *Okurimono* — the revered Japanese tradition of gift-giving. This beautiful custom embodies the spirit of generosity and thoughtfulness, making it the perfect way to share joy and appreciation.

Within these pages, you will find a curated selection of the finest gifts and enchanting experiences, meticulously chosen by *Hotel Okura Manila*. Each item and experience is designed to bring a touch of *omotenashi (Japanese hospitality)* to your holiday celebrations, creating unforgettable memories for you and your loved ones.

We hope you enjoy exploring our collection and find inspiration for your own gift-giving traditions.

Yoi Otoshi Wo!
(*Wishing you a good year ahead!*)

Jan William Marshall
General Manager | Hotel Okura Manila
Senior Managing Executive Officer |
Okura Nikko Hotel Management



The background image shows a modern restaurant interior. A hallway with a textured wall and recessed lighting leads to a room with a decorative screen made of vertical black bars. The floor is polished and reflects the lights. The ceiling has a grid pattern with recessed lighting.

山里

YAMAZATO

JAPANESE FINE DINING

Yamazato's 山里
Name Origin:

the combination
of two
Japanese Kanji
characters:

“yama” 山 which means mountain
and
“zato” 里 which means village.

For reservations, call +63 917 818 9868 | +63 2 5318 2888
Email: yamazato.service@hotelokuramanila.com

Standing at the pinnacle of gastronomic distinction for Japanese fine dining in Manila, Yamazato is now headed by our three exceptional Japanese chefs:

*Chef Keiichiro Fujino - Japanese Executive Chef
(photo shown; middle)*

*Chef Ikuma Sato - Specialty Sushi Chef
(photo shown; left)*

*Chef Katsuji Kato - Specialty Teppanyaki Chef
(photo shown; right)*

This holiday season, prepare for a journey through authentic Japanese flavors, through our meticulously curated festive offerings for discerning palates.





CHRISTMAS KAISEKI

by Keiichiro Fujino

December 24 to 25 for Lunch & Dinner

8,500 per person

(pre-order is highly recommended)

Served with a complimentary glass of Japanese Sake or Okura Champagne per order.

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.



Kaiseki Highlights:

- *Deep fried oyster (Isobe style)*
- *Steamed duck breast with herbal sauce and apple compote*
- *Japanese-style foie gras pâté and strawberry monaka sandwich*
- *Smoked Saga Wagyu A4 sirloin*
- *Steamed seasonal yellowtail, snow crab, and steamed yuba and egg custard*

For inquires or table reservations:

+63 2 5318 2888 or +63 917 818 9868
yamazato.service@botelokuramanila.com

Scan QR code to book your tables online





NEW YEAR KAISEKI

by Keiichiro Fujino

December 31 to January 1 for Lunch & Dinner

8,500 per person

(pre-order is highly recommended)

Served with a complimentary glass of Japanese Sake or Okura Champagne per order.

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.



Kaiseki Highlights:

- Roasted Saga Wagyu A4 sirloin with tree bud miso
- Assorted five kinds of sashimi served with soy sauce, wasabi and lemon
- Steamed rice with red beans and sea bream served with Japanese pickles and miso soup
- White fish, mustard-marinated broccoli, egg tofu with seaweed, carrot, dashi sauce and powder of yuzu citrus

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yamazato.service@botelokuramanila.com

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Photo shown for illustration purposes only. Ingredients used for the omakase course is subject to change depending on availability of seasonal ingredients.

CHRISTMAS SUSHI OMAKASE

by Ikuma Sato

December 24 & 25 for Lunch & Dinner

11-course at 15,000 per person

14-course at 18,000 per person

Served with one (1) complimentary bottle of Yamazato signature sake.

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.



Directly translating to *“leave it up to you”*, the traditional Omakase showcases the chef’s creativity and culinary skills.

Often compared to an artistic performance with the chef presenting each dish in a specific order, usually starting with lighter fare and progressing to richer and more complex flavors.

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yamazato.service@botelokuramanila.com

Scan QR code to book your tables online





NEW YEAR SUSHI OMAKASE

by Ikuma Sato

December 31 to January 1 for Lunch & Dinner
8-course at 15,000 per person

Served with one (1) complimentary bottle of Yamazato signature sake.

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.



Photo shown for illustration purposes only. Ingredients used for the omakase course is subject to change depending on availability of seasonal ingredients.

Yamazato's sushi counter courses and kaiseki's are curated to showcase the freshness of seasonal seafood flown twice a week from Japan's finest prefectures from *Hokkaido* to *Okinawa*.

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yamazato.service@botelokuramanila.com

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CHRISTMAS TEPPAN KAISEKI

by Katsuji Kato

December 18 to 25 for Lunch & Dinner

Price starts at 8,900 per person

Served with a complimentary glass of Japanese Sake or Okura Champagne per order.

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.



Kaiseki Highlights:

- *Choice of Sirloin or Tenderloin Wagyu: A4 Saga or A5 Miyazaki*
- *Pan-seared foie gras with Japanese dashi-infused flan*
- *Salt-steamed snow-crab*
- *Hitsumabushi (grilled eel, kabayaki on the rice)*

For inquires or table reservations:

+63 2 5318 2888 or +63 917 818 9868
yamazato.service@botelokuramanila.com

Scan QR code to book your tables online





NEW YEAR TEPPAN KAISEKI

by Katsuji Kato

December 30 to January 5 for Lunch & Dinner

Price starts at 8,900 per person

Served with a complimentary glass of champagne per order.

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.



Kaiseki Highlights:

- *Choice of Sirloin or Tenderloin Wagyu: A4 Saga or A5 Kumamoto*
- *Snow-crab and bamboo shoot flan, accompanied by truffle infused dashi*
- *Pan-fried Hokkaido scallops*
- *Beef soboro donburi or Japanese steamed rice served with miso soup*

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yamazato.service@botelokuramanila.com

Scan QR code to book your tables online



YEAR CROSSING NOODLES

年越しそば





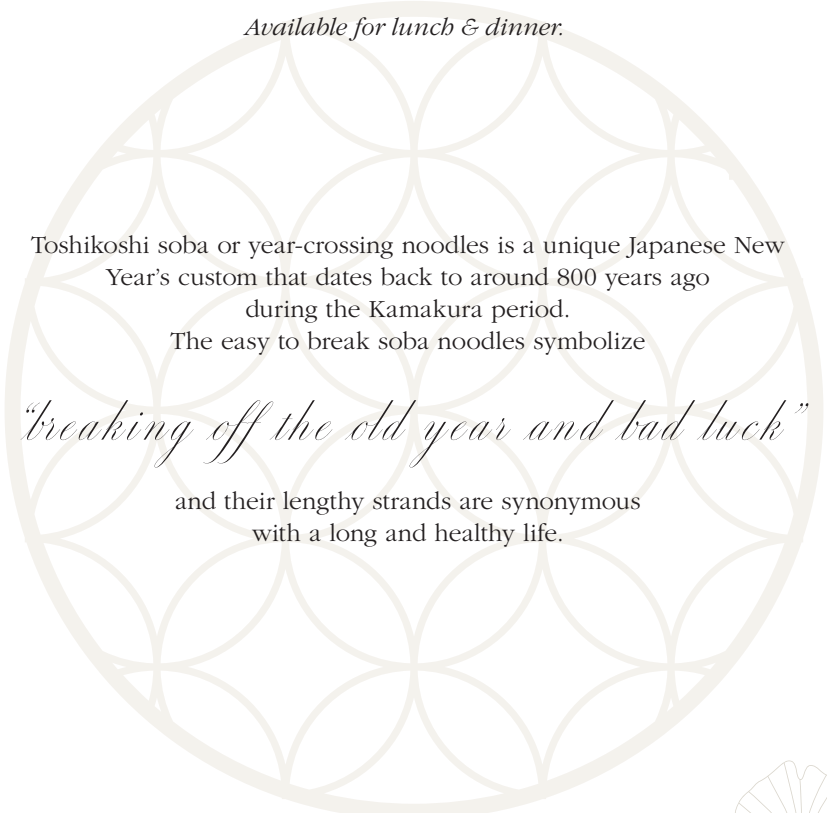
TOSHIKOSHI HAPPO SOBA

December 30 to 31

1,200 per person

Topped with 8 kinds of ingredients.
Year-end crossing noodles served *nabe-style*
with a choice of soba or udon noodles

Available for lunch & dinner.




Toshikoshi soba or year-crossing noodles is a unique Japanese New Year's custom that dates back to around 800 years ago during the Kamakura period.

The easy to break soba noodles symbolize

“breaking off the old year and bad luck”

and their lengthy strands are synonymous
with a long and healthy life.



Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.



Hotel Chitara
Kaitaku Fujin
Japanese Executive

Disclaimer: Sake bottle not included in the set. Photo is for illustration purposes only.

OSECHI RYOURI

藤野
恵一
郎

by Keiichiro Fujino, Ikuma Sato, and Katsuji Kato

Osechi Three-Tier
28,600

The Osechi Ryouri served on New Year's Day uses fine ingredients and lucky charms, with the hope and wishes to live another year of prosperity.

The term "*Osechi*" is originally an abbreviation of "*Osechiku*" (*seasonal festival*). Food was offered to the deities to exorcise evil spirits and then shared afterwards to receive their blessings. This was the origin of the Osechi cuisine.

The Osechi ryouri served on New Year's Day uses luxurious ingredients and lucky charms, with the hope and wishes to live another year of prosperity.

The basic Osechi dishes consists of:

Otoso
(spiced medicinal sake)

Three kinds of "Iwaizakana" or celebratory dishes
(herring roe, black beans, and tazukuri)

Ozoni
(heartly soup with mochi)

Nijime
(simmered dishes)

These are plated in multi-layered boxes called "*jubako*". The reason why we plate the Osechi dishes in jubako comes from the idea of "*layering felicity*".

Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.

FIRST TIER

Sweet black beans with gold leaf, miso marinated herring roe, candied sardine, candied chestnut and sweet potatoes, dry pasted plum, red and white fish paste, sweet rolled omelet, red and white namasu, simmered shrimp, soy sauce marinated caviar, ikura and salmon, rolled snow crab, seaweed rolled ayu with roe, ball shaped wheat gluten bread

SECOND TIER

Simmered octopus, sauce grilled sazae, simmered abalone with dashi, conger eel rolled vegetables, red wine steamed duck, three kinds of deep fried crab claw, grilled salmon with saikyo miso, glazed grilled yellowtail, simmered vegetables, taro, carrot, bamboo shoot, arrowhead, lotus root, butterbur, pickled myogo ginger, tree bud and yuzu citrus

THIRD TIER

TEPPANYAKI

Teppanyaki style Kumamoto F1 tenderloin tataki served with onion ponzu sauce

Roasted Miyazaki A5 sirloin served with wasabi and garlic soy sauce

Saga A4 minced cutlet served with special sauce

Pâté of wagyu beef and kurobuta pork served with dried fig and mustard sauce

SUSHI

Premium "Kotobuki" chirashi sushi

Premium "Trodori" ball sushi

Includes a bottle of Yamazato Sake with our compliments.

Limited quantities only. Please make your reservation on or before the 15th of December 2024.

Osechi sets will be released on the 31st of December 2024 from 2:00 pm to 5:00 pm at Yamazato (2nd floor of Hotel Okura Manila).



OSECHI RYOURI - FIRST TIER



OSECHI RYOURI - SECOND TIER



OSECHI RYOURI - THIRD TIER



和らぎ
Yawaragi

For reservations, call +63 917 842 9067 | +63 2 5318 2888
Email: yawaragi.service@hotelokuramanila.com

HARMONY OR TO BE AT COMPLETE EASE.

This is the direct translation of "Yawaragi".

Celebrate the holiday festivities with your family & loved ones at Hotel Okura Manila's signature restaurant, Yawaragi, with our exclusive holiday offers.

Private dining and semi-private dining areas are available for reservation.



Christmas

“HARMONY OF THE SEA” KISETSU BUFFET

December 24 (Dinner)

4,600 per person

December 25 (Lunch & Dinner)

3,500 per person



Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.

BUFFET HIGHLIGHTS

December 24 (Dinner)

*Live Sashimi Table service with Seasoned Japanese Fish
Seafood on Ice Live Station in Japanese-Asian Style Cooking
Rice straw smoked herbed roasted U.S Primed Rib eye
Mini Chirashi sushi
Unagi Tempura*

December 25 (Lunch & Dinner)

*U.S. Beef Sukiyaki
Pork and Chicken Satay
Seafood Selections
Rice straw smoked herbed roasted Australian Rib eye*

**rate included free-flowing alcoholic and non-alcoholic beverage*

For inquires or table reservations:

+63 2 5318 2888 or +63 917 842 9067
yawaragi.service@holelokuramamila.com

Scan QR code to book your tables online



New Year

KISETSU BUFFET

December 31 (Dinner)

4,600 per person

January 1 (Lunch & Dinner)

3,500 per person



Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.

BUFFET HIGHLIGHTS

December 31 (Dinner)

*Wagyu Tartare Vol au vent with Herbed Salted Egg yolk Flakes
Glazing Table*

*Wagyu Sukiyaki and Shabu-Shabu
Smoked Herb Roasted Whole Wagyu Leg
Roasted Butterball Turkey*

**includes a glass of champagne*

January 1 (Lunch & Dinner)

Sashimi Live Station

Miso and Shoga Marinated Lapu-Lapu Fillet

Herbs Marinated Local Seabass Fillet

Seafood on Ice Live Station in Japanese & Western Style Cooking

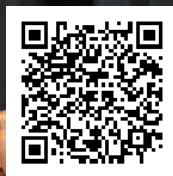
Rice Straw Smoked Herb Roasted Australian Rib Eye

**rate included free-flowing alcoholic and non-alcoholic beverage*

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+63 2 5318 2888 or +63 917 842 9067
yauvaragi.service@botelokuramania.com

Scan QR code to book your tables online




SWEET ENDINGS & GREAT BEGINNINGS


at the Yawaragi Pastry Boutique
November 8 to January 07

A chocolate reindeer figurine with a red nose and antlers, standing on a red and white striped cylindrical base.

*Chocolate
Reindeer*
860

A red Santa Claus figure with two red chimney pipes sticking out of his back, sitting on a red brick chimney base with white icing dripping down the sides.

*Chocolate Santa
Stuck in Chimney*
860

A green chocolate Christmas tree with yellow and red ornaments, sitting on a chocolate log base.

*Chocolate
Christmas Tree*
860

Prices are in Philippines peso inclusive of 12% VAT,
subject to 10% service charge and .83% local tax.

Indulge in these creative and beautiful holiday confections.

We know it seems a waste to eat sweets as beautiful as these.
Don't feel guilty, they are as delicious as they look.

*Gingerbread
Shirakawa-go
720*



Prices are in Philippines peso inclusive of 12% VAT,
subject to 10% service charge and .83% local tax.



Gingerbread Man Cookies
250 for a box of 3



Chocolate Bars
450 per bar

(photo shown from top to bottom)

- *Maple Pecan*
- *Eggnog White Chocolate*
- *Candy Cane Crunch*

Prices are in Philippines peso inclusive of 12% VAT,
subject to 10% service charge and .83% local tax.



Festive French Macarons
720 for a box of 6

Assorted Daifuku Mochi
720 for a box of 6


Assorted Festive Tartlets
450 for a box of 6



Festive Chocolate Truffles
1100 per box

- Caramel & Sea Salt
- Strawberry & Champagne
- Orange & Ginger
- Coconut & Lime
- Dark Chocolate & Pistachio
- Blueberry & Lemon

Prices are in Philippines peso inclusive of 12% VAT,
subject to 10% service charge and .83% local tax.



Festive Saint-Honore

330 per cake

Gingerbread Cheesecake Saint-Honore

Spiced Apple & Caramel Saint-Honore

White Chocolate Pistachio Saint-Honore

Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.



Strawberry Shortcake
Whole Cake: 2900
Mini Cake: 510



Dark Chocolate Hazelnut
Whole Cake: 2900
Mini Cake: 510



*White Chocolate
& Matcha Yule Log Cake*
Whole Cake: 1,600
Mini Cake: 320



*Raspberry Pistachio
Yule Log Cake*
Whole Cake: 1,600
Mini Cake: 320

Prices are in Philippines peso inclusive of 12% VAT, subject to 10% service charge and .83% local tax.



Festive LOAVES

Japanese Shokupan Loaf
Includes furoshiki cloth
550



Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.

Fruit Cake Loaf
1750

Fruity Banana Walnut Loaf
550

Holiday Banana Bliss Loaf
720

**Add 250 for furoshiki cloth*



How to use a Furoshiki

Otsukai Tsutsumi (basic carrying wrap)



1. Place your object in the middle of the furoshiki and pull the corner furthest away from you over the object. Tuck the remaining fabric neatly underneath.



2. Now take the corner closest to you and lay it over the fabric. Leave that corner untucked.



3. Pull out the two folded sides on your left and right, and bring them together.



4. Now tie it in a bow. We think this is much prettier than wrapping paper and it's sustainable too!



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, and 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.

Furoshiki is *a traditional Japanese wrapping cloth* which can be reused multiple times and in a multitude of different applications. One of the primary uses of a furoshiki is as a sustainable way to wrap gifts.



Festive

AFTERNOON TEA

November 4 to January 7

1,950 good for 2 persons

Warm up with a cup of tea or coffee with *Yawaragi's Festive Afternoon Tea Set* - featuring a Jagaimo Sando and a variety of festive sweet treats.



SAVORY

Chirashi Maki

*Assorted cooked seafoods, vegetables,
sweet egg sheet, seaweed, and dried bean curd roll*

Jagaimo Sarada Sandwich

*Deep fried furikake breaded Japanese potato salad
with cheddar and ranch dressing*

Tori Karaage Slider

*Japanese fried chicken with coleslaw salad,
tomato, and peach bbq sauce*

Ganmodoki Tofu and Tamago Sando

*Japanese milk bread, fried tofu,
and vegetable fritters egg sandwich*

SWEETS

Dark Chocolate Raspberry Bauble

Vanilla Bean Snow Box

Pistachio Cinnamon Tree

Chestnut Craquelin Reindeer

Gold Chocolate Truffle Bell

SCONES

Eggnog Scone

Candied Fruit Peels Scone

Clotted Cream / Strawberry Jam / Honey



Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.

Fuyu

AFTERNOON TEA

December 1 to February 28
2,100 for two persons

Named after the Japanese word for winter, "Fuyu", the set highlights both savory and sweet selections.





SAVORY

Daikon And Yuba Maki Shichimi
*Simmered radish and dried bean curd
skin roll with Japanese mixed chili*

Ama Ebi Vol Au Vent
Sweet shrimp tartare in baked puff pastry

Renkon Hasami Age Slider
*Deep fried pork, vegetables, cheddar cheese,
and lotus roots mini burger*

Kani Tsume Korokke Sando
*Breaded creamy bechamel crab claw
sandwich with shredded cabbage
and tonkatsu sauce*

SWEETS

Kiwi Daifuku Mochi
Orange & Vanilla Tartlet
Almond & Yuzu Sponge Cake
Strawberry Chocolate Praline
Apple Cinnamon Mousse Cake

Scones

Brown Butter Scone
Matcha Scone
Clotted Cream / Strawberry Jam / Honey





KIGUMI FESTIVE HAMPER

December 1-31, 2024

7,500

Limited stocks only.

Miniature Shirakawa-go Gingerbread House

Dilmah Luxury Leaf Bag 10s

Festive Macarons 6s

Theo & Philo Chocolates

Dark Chocolate with Black Sesame

Milk Chocolate with Barako Coffee

Milk Chocolate Adobo

Home Made Yuzu Jam

Zao Gouda Cheese

Japanese Rice Crackers

Tazukuri (Dried Anchovies)

Gingerbread Kimono (Pack of 3)

Banana Chips

Benguet Coffee

Yamazato Sake



Prices are in Philippines peso. Includes 12% VAT,
subject to 10% service charge and .83% local tax.

Festive

WASHITSU 12-COURSE TASTING MENU

December 1 to 31
8,500 per person



Available for
Lunch & Dinner

Bookings must be made five (5) days
prior the reservation date.

Blackout dates apply:
December 8, 24, 25, and 31, 2024

Menu Highlights:

King Crab and Crab Claw

Santen Mori Aburi Sushi

Ise Ebi, Horenso, and Mentaiko

Kurobuta

Wagyu Sendai Sirloin A5 and Hoba Leaf

Black Sesame Crystal Orb

Served with one (1) complimentary bottle of Yamazato Sake

Prices are in Philippines peso. Includes 12% VAT,
and subject to 10% service charge and .83% local tax.



Traditional Japanese-style rooms (和室 washitsu)

Consequently, they are also known as *tatami rooms*.

Their style dates back to the Muromachi Period when they originally served as study rooms for the wealthy before gradually becoming more commonplace as reception and living quarters.

Festive

SUSTAINABLE SET LUNCH

November 15 to December 24

Prices start at 1,600 per set

APPETIZER

Choice of salad or soup of the day

MAIN COURSE

*Choice of one main dish served with steamed rice
and buttered local seasonal vegetables*

DESSERT

*Plant-based sticky raisin pudding served with mango-yuzu
compote, caramel sauce, and Genmaicha Ice cream*



MAIN COURSE CHOICES:

Maya-Maya Nitsuke

Locally sourced mangrove red snapper fillet simmered in Japanese sweet ginger sauce

Grilled King Prawns Rockefeller

Bulacan farmed grilled king prawns with Rockefeller sauce gratin

Baked Chicken Roulade

Locally farm raised chicken thigh, asparagus, cheddar, and cream cheese roll with Portwine Arima sansho reduction

Wagyu Teppanyaki

Stir-fried Bukidnon Wagyu beef tenderloin

Kurobuta Lechon Kawali with Sukang Iloko

Batangas farmed crispy deep-fried Berkshire pork belly with sugarcane vinegar



Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.

IN-ROOM DINING

Festive Menu

November 15 to December 24

Price Starts at 850



Prices are in Philippines peso. Includes 12% VAT, subject to 10% service charge and .83% local tax.

THE
DALMORE™

HIGHLAND SINGLE MALT SCOTCH WHISKY



EMERALD

REGAL HERITAGE. ELEGANCE

LIMITED EDITION

COMING JANUARY 2025

空 SORA
工 Rooftop

YEAR-END COUNTDOWN

Celebrate new beginnings
and end the year
with vibrant music
and a sumptuous spread
of food & drinks

31 December 2024
9:00 pm to 1:00 am

Cocktail platter consist of baked US scallop,
beef & leeks skewers, and Canadian bacon wrapped prawns.

Highlights:

Grazing Table

Rice straw smoked herbed roasted Australian Wagyu Rump

Asparagus and thinly sliced wagyu beef teriyaki skewer

Sustainable black tiger prawns and bacon wrapped skewer

Japanese style Chicken BBQ

Thai style Pork BBQ

Live DJ set from 9:30 pm to 11:30 pm
DJ: Teejhay Subahri

Live band set from 11:30 pm to 12:30 am
Band: Main Cast

For reservations, call +63 917 842 9067
Email: fb@hotelokuramanila.com

YEAR-END COUNTDOWN PACKAGES

4,900

per person

Inclusive of free-flowing alcoholic
and non-alcoholic beverages

Complimentary glass of champagne
upon arrival



7,200

Cocktail Table

Consumable

Standing - minimum of
4 persons per table

Inclusive of free-flowing alcoholic
and non-alcoholic beverages
for 4 persons

Additional 1800 per person,
maximum of 6 persons

Upgrade to 4900 per person
for cocktail buffet

30,000

Cabana

Consumable

Seated - minimum of
6 persons per table

Complimentary 1 bottle of
Signature Okura Champagne

Inclusive of free-flowing alcoholic
and non-alcoholic beverages
for 6 persons

Additional 4900 per person,
maximum of 8 persons



Prices are in Philippines peso. Includes 12% VAT,
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OKURIMONO ROOM PACKAGE

Booking period: October 20 to December 25, 2024
Stay period: October 20, 2024 to December 30, 2024

<i>Room Type</i>	<i>Rate</i>
Deluxe Room	PHP 21,000 nett
Hinoki-yu Room	PHP 24,000 nett
Palace Suite	PHP 27,000 nett

Inclusions

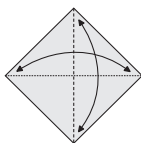
- Special welcome amenities
- Daily turn-down amenities
- Daily breakfast for two (2) adults and two (2) kids below 12 years old at the Yawaragi Restaurant
- Food and beverage credits worth PHP 5000.00
- Complimentary WiFi and broadband internet access
- Full access to the outdoor swimming pool and other Health Club facilities

Terms and Conditions

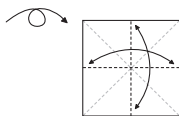
- The room rates are in Philippine currency per room per night and are inclusive of 10% service charge, 12% value added tax and 0.83% local government tax.
- Open to One Harmony Members and non-members. Packages are eligible for One Harmony point crediting.
- Food and beverage credits worth Php 5,000.00 per room/night may be used at Yamazato, Yawaragi (*including pastry boutique items for takeaway*), the Pool Bar at Sora Rooftop, or Okura At Home. Combination of multiple dining credits (*in case of multiple nights*) may be allowed but must be used within the duration of the stay.
- Credits must be used in one transaction only.
- Blackout dates apply; December 24 and 31 and other dates designated by the hotel.
- The food and beverage credits is not convertible to cash and cannot be used to pay room charges or any incidentals.
- This offer cannot be used in conjunction with other offers, programs, or discounts such as senior citizen or PWD.
- Hotel Okura Manila reserves the right to modify, change or discontinue this offer at any time, without prior notice.
- Three (3) days advance booking before check-in date is required.
- Packages are *non-cancellable* and *non-refundable*. Failure to arrive at the hotel will result to no-show and will be charged for the whole stay duration.

For more information about the Okurimono Room Packages and the complete Terms & Conditions, you may visit our official website at www.hotelokuramanila.com

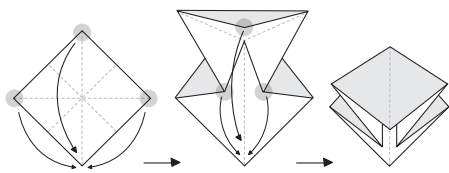
Origami - Crane



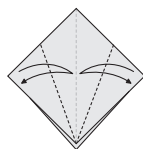
1. Start with a square piece of paper, coloured side up. Fold in half and open. Then fold in half the other way.



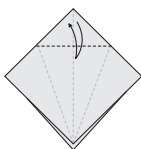
2. Turn the paper over to the white side. Fold the paper in half, crease well and open, and then fold again in the other direction.



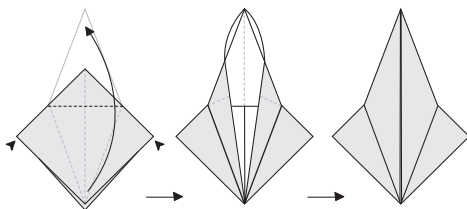
3. Using the creases you have made. Bring the top 3 corners of the model down to the bottom corner. Flatten model.



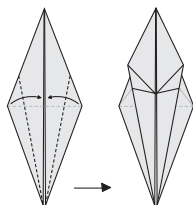
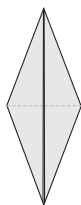
4. Fold top triangular flaps into the centre and unfold.

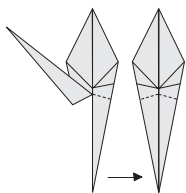


5. Fold top of model downwards, crease well and unfold.

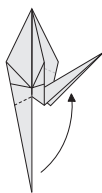


6. Open the uppermost flap of the model, bringing it upwards and pressing the sides of the model inwards at the same time. Flatten down, creasing well.

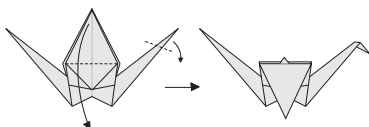




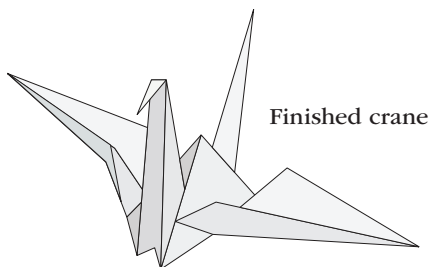
10. Fold both 'legs' of model up, crease very well, then unfold.



11. Inside reverse fold the 'legs' along the creases you just made.



12. Inside reverse fold one side to make a head, then fold down the wings.



"Senbazuru" The Gift of a Thousand Cranes

A thousand paper cranes folded by hand in Japanese culture is believed to be enough to grant you one special wish. Senbazuru is also a symbol of health and recovery in Japan and is usually done during times of sickness and challenges.

There is nothing better than giving the gift of health and happiness during the holiday season.

Fold up 1000-cranes and put them in a jar as a gift to your loved one to let them know you are thinking about them.





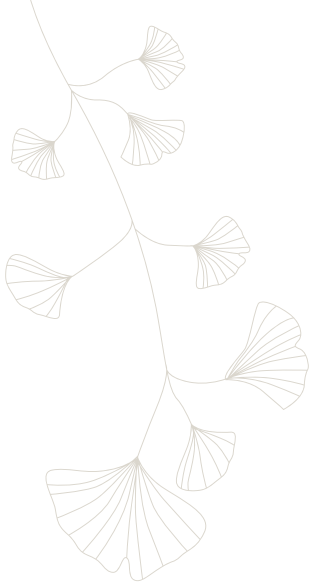
Happy Holidays!



from:



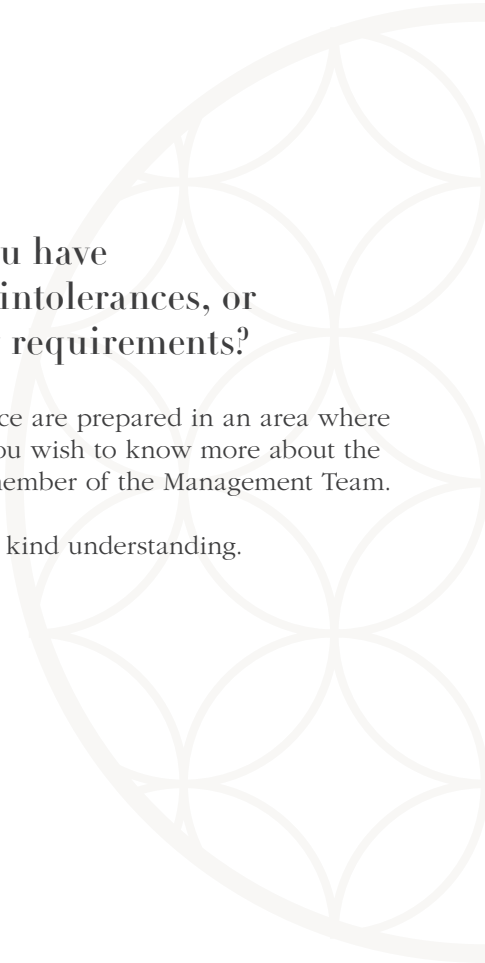
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Do you have food allergies, intolerances, or special dietary requirements?

Please be advised that all produce are prepared in an area where allergens are present. Should you wish to know more about the ingredients used, please ask a member of the Management Team.

Thank you for your kind understanding.



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