和らぎ

Yawaragi

À La Carte

Hotel Okura
MANILA
NEWPORT WORLD RESORTS

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hotelokuramanila.com @HotelOkuraMNL

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。

Hotel Okura MANILA NEWPORT WORLD RESORTS
山里 YAMAZATO JAPANESE FINE DINING
空 SORA Rooftop
和らぎ Yawaragi
NEWPORT World RESORTS

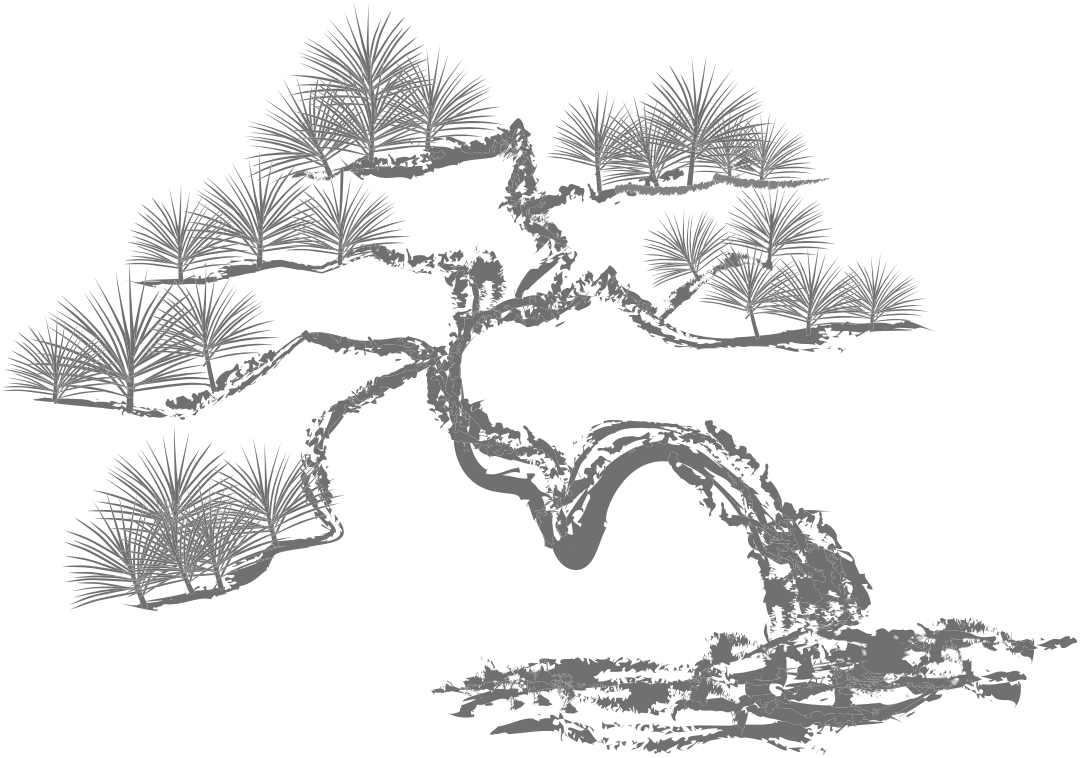
和らぎ
Yawaragi

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!



YAWARAGI GRILL MENU

Experience Japanese grilling—
from ***Binchotan charcoal-grilled kushiyaki***
to ***volcanic stone-grilled ishiyaki***

Condiments (matcha salt, Maldon Salt, and wasabi) served for all grilled items.

KUSHIYAKI 串焼き

Binchotan charcoal-grilled skewers (2 skewers per order)
Served with miso soup, Japanese rice, and 3 kinds of sauces.

Yakitori 焼き鳥 450
Chicken thigh fillet, sea salt or glazed with a sweet & savory soy sauce

Yakitori Negima ねぎま 500
Chicken thigh fillet and scallion, sea salt or glazed with a sweet & savory soy sauce

Yakitori Tsukune つくね 500
Minced chicken breast and thigh, sea salt or glazed with a sweet & savory soy sauce

Kurobuta Bara 黒豚バラ 950
Berkshire pork belly with steak sauce, peppercorn, and spicy sesame ponzu sauce

Ebi 海老 950
King prawn with miso uni sauce gratin

Wagyu Karubi Aspara Maki 牛カルビアスパラ巻き 1650
Rolled New Zealand wagyu Karubi and asparagus, pink peppercorn or teriyaki-glazed

Wagyu Karubi Enoki Maki 牛カルビえのき巻き 1650
Rolled New Zealand wagyu Karubi and enoki mushroom, pink peppercorn or teriyaki-glazed

Wagyu F1 Tenderloin F1和牛ヒレ 2300
Australian wagyu F1 Tenderloin, steak sauce, peppercorn, and ponzu oroshi

Saga Wagyu A5 Sirloin 佐賀和牛A5サーロイン 3600
Japanese wagyu A5 sirloin from Saga Prefecture, steak sauce, peppercorn, and ponzu oroshi

Yakitori
焼き鳥

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ISHIYAKI 石焼き

Binchotan volcanic stone-grilled prime cuts
Served with miso soup, Japanese rice, and 3 kinds of sauces.

Sake 鮭 *Sashimi-grade Norweigan salmon fillet*	750	
Kurobuta 黒豚 *Berkshire pork loin*	950	
Ebi 海老 *Black tiger prawns*	1200	
Hamachi はまち *Sashimi-grade Japanese yellowtail*	1200	
Hotate 帆立 *Sashimi-grade Hokkaido scallops*	3300	
Wagyu F1 Tenderloin F1和牛ヒレ *Australian wagyu F1 beef tenderloin*	*(100g)* 1300	*(200g)* 2600
U.S. Wagyu Cube Roll US産リブアイ（角切り） *USDA Scotch fillet steak, served for stone grilling*	*(100g)* 1550	*(200g)* 2300
Wagyu A5 Sirloin A5和牛サーロイン *Japanese A5 beef sirloin*	*(100g)* 1850	*(200g)* 3700

Wagyu A5 Sirloin
A5和牛サーロイン

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AGEMONO 揚げ物

Japanese-style fried items served with miso soup and Japanese rice

Tempura Moriawase 天ぷら盛り合わせ 1000
Assorted seafood and vegetables, lightly battered and deep-fried

Ebi Tempura 海老天ぷら
6 pcs. of Black tiger prawns, lightly battered and deep-fried 1100

Kurobuta Tonkatsu 黒豚とんかつ
Berkshire pork cutlet, breaded and deep-fried 1400

DONBURI 丼

Japanese rice bowls served with miso soup

Okura Hamburger Steak Don オークラハンバーグ丼 750
Okura signature Japanese-style hamburger steak served over steamed rice

Ebi Yasai Tendon 海老野菜天丼 1200
Prawn and vegetable tempura served over steamed rice

Unagi Don 鰻丼 1200
Teriyaki-glazed grilled freshwater eel topped with sanso pepper served over steamed rice

Kurobota Katsu Don 黒豚カツ丼 1750
Berkshire pork loin simmered in sweet soy sauce with egg served over steamed rice

Wagyu F1 Don F1和牛ヒレ 2650
Binchotan-grilled sliced Wagyu beef and egg yolk served over steamed rice

RAMEN OF JAPAN 日本各地のラーメン

Japanese noodle bowls made by Chef Ikuma Sato.

Kanto Katsuura Tantanmen 関東 勝浦担々麺 600
Tonkotsu, spicy ramen stock, minced pork, rayu oil, ajitsuke tamago, ramen noodles and toasted sesame seeds served Katsuura-style

Shoyu and Bouillon Ramen 醤油ブイヨンラーメン 600
Chef Ikuma Sato's signature fish bouillon, sesame oil, seasoned egg, Chinese soba, fermented bamboo shoots, spinach, and Japanese-style simmered pork belly.

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JAPANESE

Salmon Sashimi サーモンの刺身 1300
Sustainable salmon sashimi
サステイナブルサーモンの刺身

Kani Salad 蟹サラダ 440
Crabstick, cucumber, Japanese mayonnaise, and flying fish roe
蟹蒲鉾と胡瓜、とびこのマヨネーズ風味のサラダ

Kaki Motoyaki 牡蠣もと焼き 550
Pan-seared Japanese oyster topped with Yawaragi's original aburi miso sauce
日本産牡蠣　和らぎ特製炙り味噌ソース

Grilled Bacon And Togarashi Chicken チキンのベーコン巻き　唐辛子風味 450
Sous vide Japanese 7 spice chili chicken and Canadian bacon wrapped bites
チキンのスーヴィッド　七味スパイス　カナディアンベーコン巻き

Yawaragi Signature Maki 和らぎシグネチャー巻き 1635
King prawn tempura, tamago, cucumber, and crabstick roll topped with broiled fresh water eel and lightly broiled salmon in leeks and white miso sauce
海老天婦羅 玉子焼き 胡瓜　蟹蒲鉾 鰻 サーモン 葱 白味噌ソース

Spicy Tuna and Salmon Maki スパイシーツナ&サーモン巻き 850
Tuna and salmon tartare, spring onion, onion leeks, gochujang, shichimi togarashi and Japanese mayonnaise roll
鮪とサーモンのタルタル 葱 長葱 コチュジャン 七味唐辛子 マヨネーズ

California Maki カリフォルニアロール 800
Ripe mango, Japanese cucumber, crabstick roll with orange flying fish roe
マンゴ、胡瓜、カニカマ、とびこ

Shake Kawa Maki サーモンスキンロール 650
Sustainable crispy salmon skin, tamago, crabstick and Japanese cucumber roll with orange flying fish roe and mayo Sriraja Panich sauce
サステイナブルクリスピーサーモンのスキン、玉子、カニカマと胡瓜、とびこ、スリラチャソース

Salmon Yaki サーモン塩焼きまたは照り焼き 800
Sustainable salmon grilled with salt or glazed with teriyaki sauce
サステイナブルサーモンのグリルと塩、または照焼きソース

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Wakadori Kuwayaki 若鶏のくわ焼き 450

Japanese fried chicken glazed with sweet and savory ponzu soy-garlic sauce
和風フライドチキン　ポン酢醤油ガーリックソース

Grilled Wagyu Burger 牡蠣もと焼き 1350

Wagyu beef burger seasoned with fleur de sel and pink peppercorn, brioche burger bun, grilled bacon, American cheddar, caramelized onion, salad tomato, shredded iceberg lettuce and Yawaragi's signature peach BBQ sauce. Served with Japanese potato salad or potato fries
フルール・ド・セルとピンクペッパーコーン風味の和牛　ブリオッシュバーガーバンズ
グリルベーコン　アメリカンチェダーチーズ　玉ねぎのカラメリゼ　サラダトマト
千切りアイスバーグレタス　和らぎ特製ピーチバーベキューソース
和風ポテトサラダまたはフライドポテト添え

Miso Soup 味噌汁 350

Made with Dashi stock and 3 kinds of Miso, seaweed, nameko mushroom, firm tofu and onion leeks
3種の味噌、海苔、なめこ、豆腐、葱

Yakimeshi 焼き飯 300

Japanese mixed fried Rice
和風ミックスフライドライス

Gohan ご飯 260

Steamed Japanese rice
白ご飯

Grilled Bacon And Togarashi Chicken
チキンのベーコン巻き　唐辛子風味

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INTERNATIONAL AND FILIPINO

Seasonal Soup of The Day 本日のスープ 450
Made from the finest seasonal locally sourced produce
フィリピンの季節の食材を生かしたスープ

Yawaragi Signature Chilean Seabass with Korean Radish Sauce 1950
和らぎ特製 チリ産シーバスのコリアンラディッシュソース
Deep fried Chilean seabass with Yawaragi's signature Korean radish sauce
チリ産シーバスの揚物　和らぎ特製コリアンラディッシュソース添え

Fish and Chips with English Tartar Sauce フィッシュアンドチップス 850
Beer-battered Atlantic cod and house-made French fries served
with classic English tartar sauce
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添え

Pork Baby Back Ribs in Soda Bbq Sauce ポークベビーバックリブ 1550
Slow-roasted overnight, tender to the bone baby back ribs, basted perfectly
with Coca-Cola BBQ sauce
ポークベビーバックリブ　コカ・コーラBBQソース

Chicken and Pork Adobo チキン&ポークアドボ 800
Chicken & pork braised in soy sauce, cane vinegar & garlic. Served with boiled Cage free
egg and steamed rice
鶏肉と豚肉の酢醤油煮込み (醤油、きび酢、にんにく)、ケージフリーエッグ、白ご飯

Sinigang sa Miso 味噌シニガン 900
Traditional broth of tamarind with miso, choice of:
フィリピンの伝統的な味噌入りタマリンドスープ
メイン具材をお選びください:
Sustainably sourced shrimps, salmon belly or pork belly
サステイナブルシュリンプ, 鮭ハラス, 豚バラ肉

Prawn, Mushrooms and Vegetable Pasta 海老ときのこと野菜のパスタ 950
Yawaragi signature fettuccine with black tiger prawn, Japanese mushrooms,
and seasonal vegetables in savory white wine sauce
和らぎ特製フェットチーネ　ブラックタイガー海老、日本のきのこ、
季節の野菜入り白ワインソース

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Stracciatella Cheese and Pasta ストラッチャテッラチーズのパスタ 1700

By Chef Katrina Paran (Bronze Medal – 2024 Philippine Culinary Cup)
シェフ　カトリーナ・パラン(Philippine Culinary Cup 2024 銅賞)
Spaghetti with prawns and stracciatella cheese in togarashi Calabrian clam butter sauce
海老とストラッチャテッラチーズのパスタ 唐辛子とカリブ風貝のソース
Choice of regular or whole wheat pasta
レギュラーまたはホールウィートパスタ

Yawaragi Signature Club Sandwich 和らぎ特製クラブサンドイッチ 950

Toasted sourdough loaf bread, roasted chicken teriyaki, crispy Canadian bacon, smoked ham, salad tomato, shredded lettuces, cheddar cheese, Japanese mayonnaise with Yawaragi's signature peach BBQ sauce. Served with Japanese potato salad or potato fries
サワードウブレッドトースト　ローストチキンの照り焼き　クリスピーカナディアンベーコン
スモークハム　サラダトマト　千切りレタス　チェダーチーズ
和らぎ特製のピーチバー ベキュー&マヨネーズソース
和風ポテトサラダまたはフライドポテト添え

Smoked Salmon Sandwich スモークサーモンサンドウィッチ 950

Cured smoked Norwegian salmon with herbed capers cream cheese, salad tomato, lettuce on wheat bread. Served with Japanese potato salad or potato fries
ノルウェー産スモークサーモン　ケッパークリームチーズ　サラダトマト　レタス
全粒粉ブレッド和風ポテトサラダまたはフライドポテト

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Stracciatella Cheese and Pasta
ストラッチャテッラチーズのパスタ
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DESSERTS

INTERNATIONAL DESSERT
インスパイア デザート

The Terrarium 「自然」 五感で感じるスペシャルデザート 600
A smoked edible terrarium with layers of chocolate pebbles & soil, cactus matcha cake, genmaicha moss, vanilla foam and floral mist
大地：チョコレート サボテン：抹茶ケーキ 苔：玄米茶
ヴァニラフォームとフローラルミスト

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)
ナタ デ ココ　カオン (ココヤシ)　ウベ (紫山芋)　ムング (小豆)　ジャック フルーツ
レチェ フラン (クレーム キャラメル)を取り合わせたフィリピンの伝統的なデザート
マスコバド糖のアイスクリームとロールウエハース添え

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
クリーム入り和風餅菓子
3種のフレーバー盛り合わせ：ストロベリー　黒胡麻　マンゴー

Ice Cream アイスクリーム 485
Choice of two (2) scoops served with fresh berries in a wafer tuile cone
お好みのアイスクリーム (2種) フレッシュベリー添え　ワッフルチュイールコーンとともに
Choose from:
お好みのフレーバーをお選びください

- Sugar-Free Dark Chocolate シュガーフリーチョコレート
- Matcha 抹茶
- Mango Sorbet マンゴーシャーベット
- Wasabi 山葵
- Salted Egg Cheesecake ソルテッドエッグチーズケーキ

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