



NEWPORT
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NEWPORT WORLD RESORTS' HOTEL OKURA MANILA: A PIECE OF JAPAN TAKES ROOT ON FILIPINO SOIL

Omotenashi, the deep-rooted hospitality of Japan, coalesces into the warmth of Filipino culture within the impressive halls of Hotel Okura Manila. The 190-room luxury hotel is the first venture of the prestigious Japanese group Okura Nikko Hotels in the Philippines.

Inaugurated in April 2022, the 11-storey Japanese sanctuary joins the country's pioneer integrated resort and its line of first-class international hotel brands Manila Marriott Hotel, Hilton Manila, Sheraton Manila Hotel, Holiday Inn Express Manila-Newport City, and local affiliate hotels Belmont Manila and Savoy Hotel Manila. Nearing 4,000 rooms altogether, Newport World Resorts holds the highest number of hotel keys all in one expansive property.

Ushering in an elevated era of hospitality, Hotel Okura Manila is the newest leisure destination situated across Ninoy Aquino International Airport (NAIA) Terminal 3 and in close proximity to Manila's bustling business districts Makati City and Bonifacio Global City.

Inside the hotel is the breathtaking charm of the Japanese countryside modernized by world-renowned hospitality designers. These elegant interiors and unique amenities assure guests a rejuvenation of the mind, body, and soul.

The hotel also boasts of an authentic taste of Japan in Manila through its signature fine dining establishment Yamazato and banquet restaurant Yawaragi. From the freshest ingredients infused with Japanese gourmet philosophy, world-class culinary masters craft a gastronomic experience beloved by many.

Following a prosperous first year at Newport World Resorts, the hotel has welcomed a wealth of VVIP events that cements its reputation within elite circles. Hotel Okura Manila serves as a home to notable foreign and local patrons, and a bastion of refined Japanese hospitality in the country.



OMOTENASHI

Omotenashi is defined as service from the bottom of the heart. Rooted in the openness and honesty of *sado* (Japanese tea ceremony), it is a mindset of hospitality that focuses on care rather than expectation with an eye towards creating a positive experience for guests.

In conjunction with the spirit of *wa* (harmony and teamwork) present in the global chain of Okura Nikko Hotels, Hotel Okura Manila etches the signature *omotenashi* from the welcoming greeting to the smallest genuine acts.

INTERIORS

Under the creative collaboration between Singapore-based Filipino architect Joseph Cruz of the award winning firm Hirsch Bedner Associates (HBA) and various hotel teams, the interiors of Hotel Okura Manila illustrate a distinctive storybook experience of Japan that is exclusive to the Philippines.

A glass pagoda highlighted by a chandelier, a crystalline recreation of raindrops in the moonlight, houses the welcoming reception area. Beyond that breathtaking spectacle, guests dine and unwind with tea beneath golden towering sculptures of *matsu* (Japanese pine trees) that represent eternity.

From the grand atrium lobby to the hotel rooms and suites, the *wabi-sabi* philosophy - the beauty in the imperfections and transience of nature - permeates through the use of rough stones and natural wood.

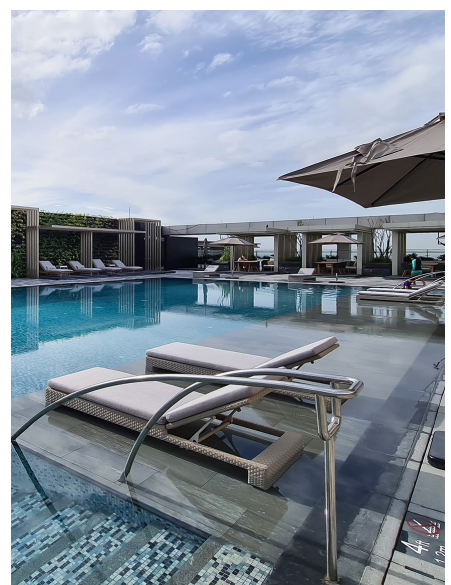




AMENITIES

The Hinoki-yu Room and Palace Room, prime guest rooms highlighted by Hotel Okura Manila, feature an artisanal wooden soaking tub crafted out of *hinoki* (Japanese cypress) from the Nagano Prefecture in Japan. Once filled with hot water, the tawny softwood releases a fresh earthy aroma, reminiscent of a crisp Japanese forest on a warm summer day.

Up in the clouds, the SORA Rooftop gazes out to the magnetic Manila skyline. A 20-meter pool with its own well-appointed bar sits in the center of the open-air terrace lined with comfortable lounge cabanas. A dip into the heated waters becomes an intimate evening city escape under the stars with the air of wanderlust from NAIA in the background.





DINING

With a Michelin-star sister branch in Amsterdam, Hotel Okura Manila's very own Yamazato prides itself on delivering a traditional Japanese fine dining experience worthy of similar acclaim. With executive chef Keiijiro Fuchino at the helm, the restaurant illuminates the rich flavors of seasonal ingredients through only serving ingredients in its prime freshness across three culinary areas: sushi, shabu-shabu, *teppanyaki*, and multi-course haute cuisine *kaiseki-ryouri*. A testament to its unparalleled dishes, Yamazato is recognized in The Tatler Dining Guide Philippines 2023 and the World Luxury Restaurant Awards 2023.

For a Japanese approach to global and local gastronomy, Yawaragi remains well sought-after since its launch. With a name that translates to "being completely at ease", the restaurant succeeds in providing guests a serendipitous experience with gourmet dishes surrounded by the quiet allure of a picturesque contemporary Japanese village.