



Okada Manila's Ginza Nagaoka Receives Prestigious MICHELIN Selected Distinction

November 4, 2025 – Manila, Philippines – Okada Manila proudly celebrates a new culinary milestone as Ginza Nagaoka receives the coveted MICHELIN Selected recognition—an honor that highlights the restaurant's refined mastery of omakase and the artistry of Japanese dining.

The accolade, presented at the inaugural MICHELIN Guide Ceremony in the Philippines on October 30, reaffirms Ginza Nagaoka's commitment to seasonality, precision, and craftsmanship—principles that lie at the heart of Japan's culinary tradition. The award was received by the restaurant's Chef de Cuisine Junji Nagaoka.

"This recognition is a reflection of our team's devotion to excellence and authenticity," said Chef Nagaoka. "Ginza Nagaoka embodies the essence of omakase—trust between chef and guest. Each service is a performance of timing, flavor, and respect for tradition, brought to life through the delicate artistry that defines Japanese cuisine."

Ginza Nagaoka offers an intimate 10-seater sushi counter where guests experience omakase in its purest form—personal, serene, and refined. Each course is carefully prepared before diners' eyes, transforming the freshest seasonal ingredients into a harmonious culinary journey that celebrates balance, texture, and purity of flavor. The minimalist interiors and counter design create an atmosphere of quiet sophistication, allowing guests to focus on the rhythm and grace of each course.

The MICHELIN Selected award gives the spotlight to restaurants that deliver exceptional cuisine and unforgettable dining experiences. This recognition underscores Ginza Nagaoka's dedication to the highest standards of dining excellence.

The achievement also strengthens Okada Manila's position as an integrated resort that celebrates artistry, authenticity, and premier gastronomy.

Experience world-class Japanese dining—and discover over 40 outstanding restaurants offering global flavors, only at Okada Manila.

About Okada Manila

Okada Manila, a Forbes 5-star destination for six consecutive years in the Philippines and a Forbes VERIFIED Responsible Hospitality integrated resort, seamlessly blends unmatched hospitality, gaming, and entertainment across 30 breathtaking hectares. Known for its unique service philosophy, Okada Manila combines the warmth of Filipino hospitality with the precision of Japanese excellence, ensuring every guest feels truly special.

Guests can marvel at The Fountain, a world-renowned water choreography masterpiece, or enjoy the expansive gaming floor—the largest in the Philippines—featuring a wide array of table games and electronic gaming machines. Exclusive clubs like Perlas, Maharlika, and the VIP Club offer elite gaming experiences for discerning guests.

For families, PLAY Kids' Club and Thrillscape provide exciting and engaging entertainment options designed to cater to both developmental and recreational needs. The Sole Retreat and the Forbes 5-star-rated The Retreat Spa offer sanctuaries promoting wellness and relaxation. Culinary delights await at over 40 dining venues, and a variety of shopping options at The Promenade ensure convenience and a premium experience at your fingertips.

Business travelers will find state-of-the-art facilities for meetings, incentives, conferences, and exhibitions (MICE), offering well-appointed spaces equipped with the latest technology. Cove Manila, a world-class indoor beach club, serves as an exclusive venue for private events, providing a stunning backdrop for special occasions under a UV-protected dome. The Okada Manila Entertainment Group (OMEG) brings world-class performances to life, enriching the vibrant entertainment landscape.

Guests can stay in one of 1,001 accommodations, each designed for comfort and sophistication. Digital innovations, including the Okada Online Casino and the Okada Manila App, make it easier than ever to enjoy the integrated resort's offerings.

Unforgettable moments await at Okada Manila. Visit www.okadamanila.com to explore.

FOR MORE INFORMATION, PLEASE CONTACT:

Niza Forschler

Associate Director – Media Relations and Partnerships

marinisa.forschler@okadamanila.com

+63 9988418199

Trisha Escaño

Executive – Media Relations

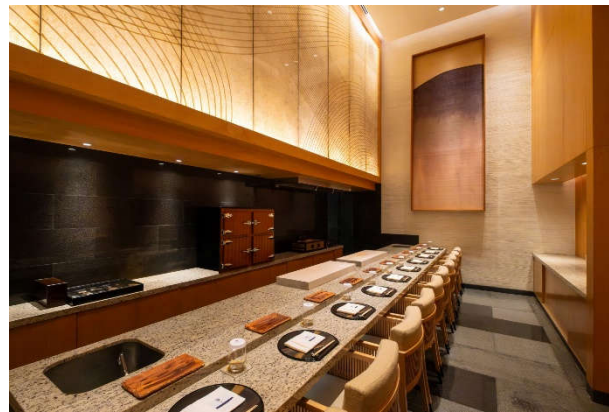
patricia.escano@okadamanila.com

+63 9988659493

Photos with captions:



1. Okada Manila proudly celebrates a new culinary milestone as Ginza Nagaoka receives the esteemed MICHELIN Selected recognition.



2. Ginza Nagaoka offers an intimate 10-seater sushi counter where guests experience omakase in its purest form—personal, serene, and refined.



3. The recognition is a reflection of the team's devotion to excellence and authenticity. It underscores Ginza Nagaoka's dedication to the highest standards of dining excellence.



4. Each course is carefully prepared before diners' eyes, transforming the freshest seasonal ingredients into a harmonious culinary journey that celebrates balance, texture, and purity of flavor.



5. Ginza Nagaoka's excellent Chef de Cuisine, Junji Nagaoka.