



Enbu at Okada Manila Redefines Japanese Dining with Inspired Culinary Craftsmanship

December 5, 2025 – Manila, Philippines – Enbu, Okada Manila’s signature Japanese restaurant uniquely pairs timeless culinary foundations with a bold, modern voice. Chef de Cuisine Masahiro Mizumoto curates a menu and experience where every detail is intentional, inviting guests into a space that feels warm and exciting to the palate.

“We want guests to feel welcome through the flavors we serve,” Chef Masahiro Mizumoto said. “If a dish becomes a moment they remember, then we have done our work well.”

A Harmony of Tradition and Modern Expression

Enbu honors the timeless foundations of Japanese cooking while embracing modern refinement. Chef Mizumoto and his team draw from the many pillars of Japanese cuisine—balanced broths, delicate seafood, thoughtful toppings, and satisfying textures—and elevate them through techniques that bring forward layered flavors. Throughout the menu, ingredients are treated with the respect central to Japanese culinary philosophy, enhanced with subtle innovations that appeal to diners.

Showcasing the Depth and Range of Japanese Flavors

Enbu’s menu encourages guests to explore the many expressions of Japanese dining, from delicate dishes to comforting bowls.

The restaurant’s grilled dishes introduce smokiness to seafood, meats, and seasonal vegetables—adding depth without overpowering their natural character. These offerings complement the broader Japanese dining experience.

Enbu’s sushi selections highlight Chef Mizumoto’s steady, refined approach. Each piece is shaped with clarity and balance, resulting in sushi that feels both traditional and subtly modern. Guests can enjoy distinctive toppings such as nori paste or mango with flying fish roe, each adding dimension while preserving the purity of the seafood.

Comforting dishes such as Enbu’s ramen bowls, made with slow-boiled broths and thoughtful garnishes, offer warmth and familiarity. Guests seeking variety may choose signature sets that bring together sushi, sashimi, warm dishes, and sides—creating a cohesive, well-paced journey through multiple facets of Japanese cuisine.

A Dining Experience Rooted in Comfort and Craft

Enbu’s atmosphere enhances the meal with lantern-lit interiors, warm textures, and an inviting sense of calm. Guests are encouraged to savor each dish at an unhurried pace, allowing flavors to unfold naturally. Service reflects Japan’s approach to hospitality—attentive, considerate, and grounded in sincerity.

One of the unique highlights of Enbu’s interiors is its 2,160 red cochins, a distinctive element reminiscent of Japanese festivals, adding character and cultural depth to the space.

Whether guests are rediscovering beloved Japanese flavors or experiencing them for the first time, Enbu offers a dining journey that is welcoming, enjoyable, and memorably crafted.

Setting a New Standard in Japanese Dining

As part of Okada Manila, Enbu elevates Japanese dining within the integrated resort setting. The restaurant brings together heartfelt culinary craft and world-class service, creating moments that linger long after the meal ends. At Enbu, global excellence meets the enduring spirit of Japan, transforming every visit into a meaningful dining experience.

Discover Enbu's thoughtful approach to Japanese dining. To reserve a table, please call **+63 (2) 8888 0777** or email restaurantreservation@okadamanila.com.

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.

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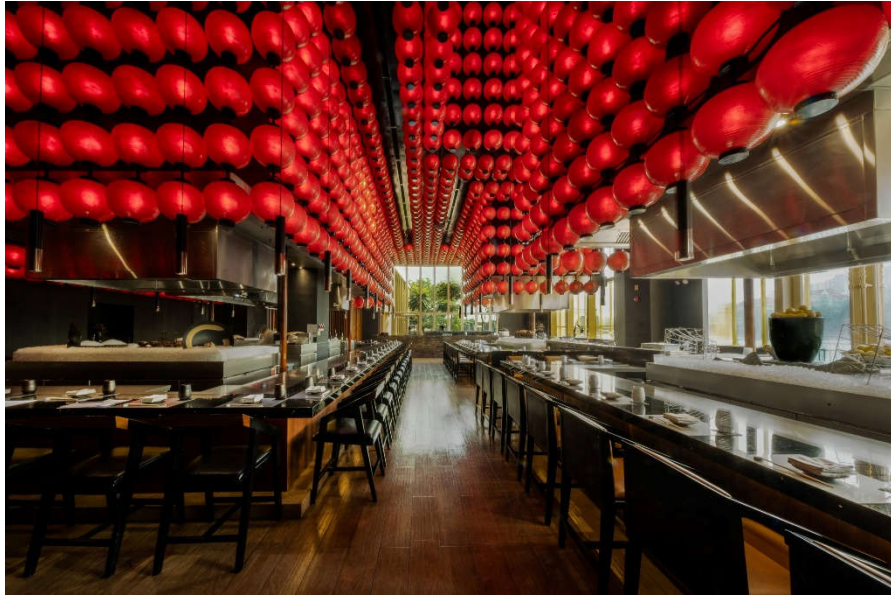
Photos with caption:



1. Enbu, Okada Manila's signature Japanese restaurant, goes beyond convention by pairing timeless culinary foundations with a bold, modern voice.



2. Enbu's menu encourages guests to explore the many expressions of Japanese dining, from bright, delicate dishes to warm, comforting bowls.



3. Enbu's atmosphere enhances the meal with lantern-lit interiors, warm textures, and an inviting sense of calm.



4. Chef de Cuisine, Masahiro Mizumoto, wants guests to feel welcome through the flavors that Enbu serve. According to him, if a dish becomes a moment they remember, then they have done their work well.