

Philippine 🕒

The Expats' Guide to the Philippine Lifestyle

Vol. 26 MAY 2018

Japanese Puisune

COVER STORY

Oishii!

The Best Japanese Restaurants in Metro Manila



Life's a Beach

Beach Resorts in Batangas for an Unforgettable Summer 2018

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SPECIAL FEATURE

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Art and Craft Shops in the Metro



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May2018









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Concerts, Festivals, Openings, Sports, and Family Events





Feature of the Issue

COVER - Recently, Japanese restaurants in Manila have increased both in number and quality. Now we can enjoy the same high-quality cuisine as if you were in Japan. For May, Philippine Primer is raiding the streets of Manila to find the best of these all-time Japanese favorites for everyone to try. In addition, we'll show you some restaurants that specialize in specific Japanese dish; whether it's tempura, tonkatsu, shabu-shabu, sushi, or okonomiyaki there's a dish for everyone to enjoy.

TRAVEL – Beach resorts will always be everyone's goto summer destination, and none are quite as accessible as those in the province of Batangas. From family-friendly beaches to pristine private coves, Batangas possibly has the most variety of beaches and beach accommodations to offer compared to other destinations. This month, let Philippine Primer guide you through the many beach resorts in Nasugbu, Laiya, Anilao, and lesser-known Matabungkay for you to find that perfect beach resort - all without having to step outside the island of Luzon.

PLUS! Channel your inner Picasso with the help of these arts and craft shops in Manila. From nifty craft supplies to cool materials for DIY-ers, we've got the goods on where to get your next art project supplies.

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ブライマー

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High-end Japanese Restaurants







Nobu Manila | 00000

Manila has long-awaited the arrival of this globally-renowned dining destination to its shores, which introduces the same masterful technique used in preparing Chef Nobu's signature dishes-courtesy of Head Chef Michael De Jesus together with Sushi Chef Kirika Oi—such as Black Cod Den Miso, Whitefish Tiradito Style, King Crab Amazu Ponzu, Salmon Sashimi New Style, Toro Tartar with Caviar, Yellowtail Sashimi with Jalapeno, Rock Shrimp Creamy Spicy, Squid Pasta, and Beef Tobanyaki, among other highly-favored

A curated buffet breakfast, a la carte, and an Omakase set dinner menu together with an extensive beverage selection are available daily.

Not to be missed is Nobu Manila's Sunday brunch buffet highlighting live cooking stations for grilled items, a carving station, a variety of classic Nobu and locally-inspired dishes, freshly-prepared sushi & sashimi featuring an assortment of Japanese Nigiri, Maki and Sashimi served with traditional accompaniments and a chef's dessert table.

- Q Level 1, Nobu North Tower, City of Dreams Manila, Parañaque City Q 02-909-6463
- 6:30 am to 10:30 am (Mon to Sat) & 6 am to 10 am (Sun) for breakfast; 11:30 am to 3 pm (Sun) for Sunday brunch; 6 pm to 10 pm
- (Mon to Thu) & 6 pm to 11 pm (Fri to Sun) for dinner
- cityofdreamsmanila.com/restaurants/nobu-restaurant

Kyo-to @@@@@

Kyo-to is not your typical Japanese restaurant in a sense that it has a luxurious yet traditional vibe to it. Upon entering the restaurant, you would easily notice its minimalistic design that speaks of an intimate dining

Chef Kawamoto, who is in-charge of Kyoto's culinary offerings, used to work for the former Japanese ambassador in Manila, so expect to have a taste of truly authentic Japanese dishes.

For its specialty, Kyo-to takes pride in their Kaiseki Ryori, a dish that tells so much of the culinary history of Japan. Preparing Kaiseki Ryori involves Japanese cooking techniques that creates a variety of dish for starters, main course, and dessert.

Make sure to call Kyo-to before visiting them as the restaurant strictly requires table reservation.

- Q G/F 119 C. Palanca St., Legaspi Village, Makati City
- O 5 pm to 10 pm (Tue to Sun)















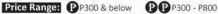
Hide Yamamoto | OOOOO

Japanese-born Chef Hide Yamamoto is the head and hands behind his namesake, Hide Yamamoto. This multi-concept fine dining Japanese restaurant from the Global Chef Award winner brings together four authentic dining experiences.

His restaurant at City of Dreams Manila is his fourth namesake outlet and arrived with a long and illustrious history of multiple culinary awards and accolades. He's been in the kitchens of some of the best restaurants in the world (Roger Verge in Provence, Chez Nouz Hama in San Francisco, and the Jockey Club at Washington's Ritz-Carlton Hotel) and now brings his Italian and French training to Manila.

At Hide Yamamoto, guests can taste the freshest fish and seafood, sourced from Tsukiji market, at the sushi bar, let the sizzling teppanyaki light up their taste buds, indulge in the highest quality Japanese ingredients such as wagyu grilled to perfection at the robata station, or satisfy their cravings for homemade ramen prepared through a technique that's 110 years old.

- UG Level, The Shops at the Boulevard, City of Dreams Manila, Parañaque City
- ① 11 am to 3 pm, 6 pm to 11 pm (Mon to Fri), 11 am to 12 am (Sat to Sun)
- f Hide Yamamoto at City of Dreams Manila





Cover Story: Guide to Japanese Restaurants in Manila





Izakaya Hoshimatsuri 😡

Hoshimatsuri is an izakaya or Japanese bar that was brought over from Japan over two years ago. They're a welcome breath of fresh (grilled) air amid all the seafood restaurants within the area. Yakitori is their claim to fame, and Makati's Japanese residents seem to approve.

One of their most popular items is the torikawa or grilled chicken skin (P90/piece). It's crispy on the outside and juicy on the inside, just as you'd expect from a restaurant that specializes in everything grilled. We recommend adding a bit of shichimi togarashi or seven-flavor chili pepper for that extra kick.

Whether you're on the lookout for a good serving of yakitori or a simple helping of good Japanese food, Hoshimatsuri is the place for you to visit. The place gets pretty packed by night time, so if you're looking for a Japanese-style nightcap, it is recommended that you call ahead of time.

Mezzanine, Creekside Mall, Amorsolo Street cor. V.A. Rufino St., Legaspi Village, Makati City © 02-893-3294 O11 am to 2 pm & 5 pm to 12 mn

Izakaya Ikomai PO

Known for serving simple kushikatsu (deep-fried skewered meat and vegetables), Ikomai was previously a food stall in Salcedo Market for over a year before the owners decided to build a physical store in Salcedo Village.

Although it serves Japanese cuisine, Ikomai does not market themselves as a typical Japanese restaurant; instead, its unique concept is to "create a space where people meet and make friends," all while enjoying sumptuous

When it comes to their food, part-owner Taro Hori and Nagoya-based chefs offer a number of specialty street food from Nagoya, Japan. Ikomai serves kushikatsu (Japanese deep-fried skewers), rice meals, and pastries which they have been serving ever since Ikomai was still a food stall. For first timers, a great item to start with is Assorted Kushikatsu, letting you get a taste of deep-fried skewered pork, shrimp, chicken, and vegetables in one

- ACI Group Bldg., 147 HV Dela Costa, Salcedo Village, Makati City
- 0 02-816-4588
- () 11 am to 10 pm (Mon to Sat)
- ikomai.today
- (f) Ikomai













Izakaya Kenshin QQ

The food from Kenshin is as Japanese as it gets. The most interesting things on their food menu are their affordable set meals and mouthwatering meat dishes. Their set meals are not your ordinary main-and-side set; you can have ramen with your choice of either gyoza, karaage, curry rice, or sushi.

Kenshin serves your usual fanfare of izakaya drinks: shochu, umeshu (plum wine), beer, whisky, and, of course, sake. But that's where the "usual" ends. If you haven't heard of a sake cocktail, it's probably because it's hardly done elsewhere. Kenshin serves amazing sake cocktails like Sake Smoothie (P189), Sake Mohito (P189) and Sparkling Sake (P149). They even have beer cocktails.

Another thing we noticed was the inclusion of a drink that's hardly seen in the Philippines: Matcha Kahlua, a brand of coffee liqueur that you probably won't find anywhere else but at Kenshin. It has that smooth taste of a good cup of java with the flavor of green tea and a bit of an alcohol aftertaste. It's a deceptively delicious drink, what with its unassuming color and way of serving (it's served in a rocks glass).

- O The Linear Makati, Mayapis St., cor. Yakal St., Makati City
- @ 0917-551-4605 / 0949-883-1200
- ① 11 am to 3 am (f) Kenshin Japanese Restaurant





Izakaya Sekitori @@

Sekitori is a favorite among Japanese businesspeople working in Manila. The restaurant promises authentic Japanese cooking as if you're really in Japan.

What patrons love about Sekitori is that you can enjoy hefty servings of delicious Japanese food which are ideal whether you're dining with friends or eating solo with a big appetite. Feel free to explore their menu as they serve more than 100 dishes, meaning there's always something new to try whenever you go back.

You can pair such dishes with Japanese alcohol like shochu and Japanese sake if you're looking to unwind after work. They also have local beers available. Before you have your drinks, be sure to fill up your stomach with dishes like Salmon Ikuradon, a rice bowl with raw salmon and grilled salmon with ikura.

- 2277 Chino Roces Ave., Pasong Tamo cor. Amorsolo St., Legaspi Village, Makati City
- O 11:30 am to 2:30 pm & 5 pm to 12 mn (Mon to Sat), 11:30 am to 2:30 pm & 5 pm to 11 pm (Sun)
- ① Japanese Restaurant Sekitori













Izakaya Fukudaya PPP

Fukudaya looks to bring to the country its innovative interpretations of ancient and modern Japanese dining experience. Hailed as one of the most romantic restaurants in BGC, this restaurant features dimmed and minimalist interiors that suggest coziness with a stylish atmosphere.

Most of the ingredients they use are sourced locally to ensure the freshness of the food they serve. Most of their cooking equipment are imported from Japan, which helps them ensure the creation of sumptuous Japanese delights.

Guests can enjoy here a wide array of sushi, sashimi, and meat dishes that go perfectly well with Japanese alcoholic drinks. You can choose from Japanese whiskey, Sapporo draft beer, and Japanese rice wine. Be sure to also ask the staff about their off-the-menu dishes!

- G/F, Arya Residences Tower 1, McKinley Parkway, BGC, Taguig City
- 0927-264-0171 / 0998-805-685
- (0 11 am to 3 pm & 6 pm to 11 pm (Mon to Thu), 11 am to 11 pm (Fri to Sun)

Izakaya Nikumaru QQ

Serving authentic Japanese food for people in the south is Nikumaru Japanese Restaurant. Located along Aguirre Avenue in BF Homes, Paranaque, Nikumaru serves a variety of dishes fit for the palate of anyone craving for Japanese food. Ramen, donburi, tempura, and teppanyaki name it and Nikumaru probably has it!

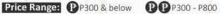
Diners are sure to get a taste of the authentic, high-quality products in every dish Nikumaru serves as the ingredients they use are imported to the Philippines from Japan. You can choose from a variety of dishes that are priced reasonably. A good dish to fill your tummy with is their freshly made Luxurious Chirashi Sushi that only costs P340.

Nikumaru has a long list of alcoholic and non-alcoholic drinks to choose from. They have Japanese sake, shochu, and beer, as well as international liquor brands like Johnnie Walker Black and Chivas Regal.

- Q 209 Aguirre Ave., BF Homes International, Parañaque City
- © 02-771-1169 © 11:30 am to 11 pm (Sun to Thu), 11:30 am to 12 mn (Fri to Sat)
- ww.nikumaruph.co
- Nikumaru Japanese Restaurant











Cover Story: Guide to Japanese Restaurants in Manila









Izakaya Jyukai PO

Jyukai serves ramen, sushi, nigiri, tempura, yakitori, curry, maki, and much more. They are a Japanese restaurant run by Teppen, a Korean and Japanese general food store.

They offer delicious and reasonably priced Japanese food without sacrificing quality. We recommend the Jyukaimori, a plate full of tuna, yellowtail, abalone, red shell, sweet shrimp, sea urchin, salmon and more.

Q Unit C-1, G/F, Marvin Plaza Bldg., 2153 Don Chino Roces Ave. cor. Herrera St., Makati City () 11 am to 2 pm & 5 pm to 10 pm

© 02-831-534 / 02-869-0818

Izakaya Kotono DOD

Kotono is an authentic Japanese restaurant that is located on the first floor of Makati Cinema, right across Little Tokyo.

Kotono prides themselves in their Duck Meat Stew Steamed in Bamboo because of its uniquely rich flavors. The restaurant's seafood cuisine, such as sashimi and deep fried oysters, are ideal dishes while drinking. This restaurant also offers a variety of Japanese liquor including Kubota, Hakkaisan, and Urakasumi.

O G/F Makati Cinema Square, Pasong Tamo St., Makati City © 02-555-1089 / 02-407-9387

() 4:30 pm to 10:30 pm (Mon to Sat)

Shabu-Shabu Shaburi PPP

Shaburi is an all-you-can-eat shabu-shabu franchise from Japan that's known worldwide for serving up one of the Japanese hotpot experiences you can have. It has branches in Korea, Taiwan, Singapore, Indonesia, Malaysia, and now the Philippines.

Shaburi's All-You-Can-Meat shabu-shabu has both beef and pork options. There are four types available for their imported beef: Tasty Beef, Special Beef, Shaburi Wagyu, and Special Wagyu. It also includes five different soups you can pair with your meat: Original Konbu, Sukiyaki, Beef Pepper Soup, Chicken Collagen Paitan, and Hot Miso.

Get as much as you want in 90 minutes, including access to their unlimited buffet table. From appetizers, side dishes, and fresh vegetables to sauces, drinks, and dessert, you can eat to your heart's content at Shaburi.

Depending on the type of meat, All You Can Meat ranges from P549 to P1,699.

- Q 4/F Veranda, Uptown Mall, 38th St., BGC, Taguig City
- © 02-978-2481
- () 10 am to 10 pm
- @ @shaburiph
- (f) Shaburi Philippines













Sushi) Araya Ramen & Shusi Bar | OO

Located at a corner of Dela Rosa Car Park 1 in Makati, Araya Ramen & Sushi Bar is a considerably small restaurant that's bursting with delicious offerings. It is led by Chef Araya Ozeki, a Yokohama native who has been in the Philippines for 30 years. You can find him at the restaurant every day efficiently making every sushi by hand. He also oversees the making of every bowl of ramen, which is also the restaurant's specialty.

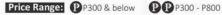
You can taste the freshness of various seafood in Take Sushi, a platter of tuna, white fish, salmon, shrimp, ikura, tamago, and tekka maki. Other best-selling items are Seafood Rice (P380) and Maguro Sashimi (P350). The dipping sauce is also special as it is homemade by Chef Ozeki.

Araya Ramen & Sushi Bar will make you feel like you're dining in the streets of Tokyo, where sushi bars like Araya are very common. Although small, these sushi bars attract many customers who are willing to wait in queue, including businessmen, because of their discreet and laidback atmosphere.

O Dela Rosa Car Park 1, Dela Rosa Access Rd. 1, Dela Rosa St., Legaspi Village, Makati City

© 02-888-4422 / 0925-720-6342 © 8 am to 11 pm (Mon to Sat)

① Araya Ramen & Sushi Bar アラヤラーメン&寿司バー













Sashimi Mariawase, Assorted (P980)



Sushi Tsukiji DOOD

Tsukiji in Makati was established by a Japanese chef that has worked in the world-renowned Tsukiji fish market in Tokyo, Japan. This restaurant is the brainchild of Chef Toshiro Okajima.

Tsukiji continues to serve the freshest and best seafood from Tokyo's Tsukiji fish market. The products they offer are all authentic and flown directly from Japan. You can get assorted sushi from P1,900 to P2,200.

Q 3/F Milky Way Building, 900 Arnaiz Ave. cor. Paseo de Roxas, Makati City @ 02-843-4285 / 02-812-2913 ○ 11:30 am to 2:30 pm & 6 pm to 10 pm

@ www.tsukiji-restaurant.com Tsukiji Japanese Restaurant - Makati

Tsumura Sushi Bar & Restaurant | QQQQ Sushi

Tsumura offers a lunch set menu and a private room at night, perfect for people who want to hold a dinner meeting. Businessmen around the area highly recommend this Japanese restaurant.

Besides having a rich assortment of liquors, this restaurant is also proud of its sushi, said to be one of the best in Manila. They take pride in their quality ingredients and flavors

Q 2/F 88 Corporate Center, Sedeno cor. Valero St., Salcedo Village, Makati City © 02-887-4848

() 11:30 am to 2:15 pm & 5:30 pm to 10 pm (Mon to Sat) Tsumura Sushi Bar and Restaurant









Sushi Mangetsu OOO

Mangetsu is known for its one-of-a-kind sashimi creations. This restaurant uses fresh and high-quality ingredients in order to create succulent sashimi, making an impact that is different from other sashimi dishes. Their Japanese executive chef makes sashimi and sushi so well that he is able to bring out the full flavors.

- 38 Jupiter St., Bel-Air, Makati City
 02-478-3292 / 02-576-5034
- ① 11:30 am to 2 pm & 5:30 pm to 11 pm (Mon to Sat), 11:30 am to 3 pm & 5:30 pm to 10 pm (Sun)
- Mangetsu

Sushi Kitsho DOD

Kitsho Restaurant and Sake Bar made its way available to the public in October 2016, with Chef Mizumoto Masahiro as its owner and head chef. The food items they offer are healthy and fresh. They also allow customization of menu upon the customer's

The most recommended is their fresh seafood items that the chefs themselves purchase from several markets every morning.

Sushi Ogawa Traditional Japanese Restaurant | OOOO

With a carefully thought-out menu and an intricate architecture and interior,

From the kaiseki menu and offerings of sushi teppan, sashimi robatayaki, to

its design, ambience, and service, everything at Ogawa will ring authentic

and traditional. Promising a menu that is built upon Japanese tradition,

Ogawa traditional Japanese restaurant is an authentic culinary artistry worth

Ogawa promises customers to have the experience of being in Japan.

- O Hotel Jen. 3001 Roxas Blvd., Pasav City
- () 11 am to 2:30 pm & 6 pm to 10:30 pm
- m www.kitsho.online @kishojapaneserestaurant





3-4 servings of Chef Sashimi (P4,000 ++)



Sushi Nikkei OOO

Nikkei in Rockwell offers a taste of an extraordinary marriage of Western and Oriental cuisines with its Japanese Peruvian delicacies. When you taste every specialty at Nikkei, you will understand what Japanese Peruvian cuisine is.

Their best-selling Peruanito sashimi is a great dish to start with. Another must-try is their mouth-watering Grilled Ebi Rolls which are made with prawns, cream cheese, onion leeks, and togarashi topped with mango slices and yellow pepper sauce. Every bite is a mouthful of flavors.

- G/F The Podium, ADB Ave., Ortigas Center, Mandaluyong City
- 0 02-880-0231
- 11:30 am to 10 pm (Sun to Thu), 11:30 am to 10:30 pm (Fri to Sat)
- (f) Nikkei
- Price Range: PP300 & below PP300 P800
- 2/F The Fort Entertainment Complex, 5th Ave. cor. 28th St., BGC, Taguig City © 02-886-4994 / 02-886-4996
- ① 11 am to 3 pm & 5:30 pm to 10:30 pm
- **①** OGAWA Traditional Japanese Restaurant



experiencing.

PPP P1,500- P2,000 **PPP** P2,000 & above

Cover Story: Guide to Japanese Restaurants in Manila







Tempura Hanagushi | @@@

Popular in Saga, Japan for offering grilled goodness, Hanagushi is here to let Filipinos and expats in the country taste the best of their cuisine. Hanagushi is one of the places where you can find the best grilled Japanese food in Manila. If you've been wanting to eat Japanese food aside from the usual ramen, then you have got to try their various specialties.

This Japanese restaurant at The Beacon Makati has become a favorite among Japanese and Filipino customers because of their flavorful food of great varieties. Their Yakitori lunch set is a crowd favorite, as well as their delicious tempura offerings. Be sure to order their sushi, sashimi, and kushikatsu, too.

Inside the restaurant, you will be welcomed by their Japan-inspired interior, with walls decorated with Japanese art and low tables for those who would like to dine like a real Japanese.

- Q G/F, The Beacon, Don Chino Roces cor. Arnaiz Ave., Legaspi Village, Makati City
- © 02-800-0704
- () 11 am to 2:00 pm & 5 pm to 1 am (Mon to Fri),
- 11 am to 1 am (Sat to Sun)

Tempura Unakichi @@@

Unakichi specializes in serving unagi or eel. Some restaurants have to thaw them out as part of preparation. This takes away some of the taste from the eel, giving it a flavor that doesn't quite fall within the standards of the Japanese. There are those that have eel shipped from Japan, but it still doesn't beat something taken fresh from the farm.

Unagi gets their eel directly from the same farms that Japanese restaurants get their eels from. Combine their fresh eel with a special unagi sauce from a 100-year-old unagi restaurant in Tsukiji and put these in the hands of two excellent Japanese chefs and you have the best-tasting unagi in the metro.

While Unakichi is best known for their delicious unagi dishes, their tempura and other deep-fried items are also a heavenly treat for the hungry. Have your unagi along with a serving of freshly prepared Ebi Tempura. If you're looking to have a filling lunch, Unakichi has lunch set meals like the Tendon Set, which comes with two ebi tempura, vegetables, rice, and soup.

- G/F, Parking Area, Makati Cinema Square, Amorsolo St., Makati City
- © 02-728-2072
- (§) 11:30 am to 2 pm, 6 pm to 10 pm (§) unakichimakati.wixsite.com/unakichi
- (f) Unakichi













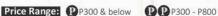
Kushikatsu Osakatsu DODO

If you enjoy frying your own food, this new restaurant in Makati will let you do so. Here, you can deep-fry meat, seafood, fish balls, and vegetables on your own! In 90 minutes, you can choose from their special sauces, pick your kushikatsu from their buffet table, deep fry right on your table, then munch on the golden brown goodness. Osakatsu is the first restaurant in Manila to offer an unlimited kushikatsu menu.

Osakatsu's buffet is available for lunch from 11 am to 2 pm and dinner from 6 pm to 11 pm. For only P490, the buffet includes complimentary cabbage salad and a half-serving ramen or miso soup, a wide and ever-changing line-up of skewered meats and vegetables, along with maki and side dishes

Their menu also lists ramen, sushi, and donburi, but they recommend that you try their special dishes especially their Black Mamba, their own maki of soft shell crab tempura with squid-ink infused rice, and LA Maki, their version of California Maki that has torched mangoes.

- Q 2F ACCM Building, 102 Valero St., Salcedo Village, Makati City
- 0 02-838-7591
- 11 am to 10 pm (Mon to Sat) (f) Osakatsu







PPPP P1,500- P2,000 PPPP P2,000 & above

Okonomiyaki Botejyu PPP

This world-renowned specialty Japanese restaurant was first established in Tamade, Osaka in 1946 and is said to have pioneered the okonomiyaki experience in its home country and then eventually to the rest of the world. It pioneered many other things too, including the common practice of flavoring okonomiyaki with mayonnaise and okosoba (modern yaki) which is a combination of okonomiyaki and yakisoba.

For first timers, we recommend trying their Premium Moonlight Okonomiyaki, made with generous amounts of fresh cabbage and other ingredients, along with beef, pork, shrimp, squid, and fried egg. It uses a combination of Botejyu's three legendary sauces and original noodles, Teppan Yakisoba, which you won't find anywhere else. For an experience of okonomiyaki with a modern taste, have a try of their Osaka Premium Okosoba, which makes use of thick yakisoba noodles together with their secret sweet and savory sauce, mild white mayonnaise and Japanese mustard.

- G/F, North Entertainment Mall, SM Mall of Asia, Pasay City
- 0 02-877-0137
- 10 am to 10 pm www.botejyu.com.ph
- @boteiyuphllippine Botejyu Philippines













Okonomiyaki Chiho PPPP

Chibo was founded in 1973 at Sennichimae in Osaka, Japan, a district known for gourmet eateries. The restaurant has long been considered the king of okonomiyaki in Japan, pioneering an okonomiyaki-teppanyaki restaurant that has been regarded as one of the best in Osaka.

For the uninitiated, they've brought their basic yet oh-so-delicious Butatama Okonomiyaki. This is Osaka's classic okonomiyaki with pork. It is said to be perfect for anyone who wants to experience real okonomiyaki.

The best seller for Chibo Philippines would be their Shirayukihime. This textured okonomiyaki is meatier than usual. Imagine all of these in one okonomiyaki: prawn, bacon, pork, tomato, avocado, and cheese. Pop four puffs of meringue and a prawn's head and you have something that's delicious and photo-worthy at the same time.

- 2/F, S Maison, Conrad Manila, Seaside Blvd. cor. Coral Way, MOA, Pasay City
- © 02-898-3333
- 10 am to 10 pm
- www.chibo.com @ @chibookonomiyakiph
- (Chibo Okonomiyaki Philippines

Okonomiyaki Dohtonbori @@

Founded in 1981, Dohtonbori now has over 300 branches all over the world. Its first Manila branch opened in Greenhills in 2015. They now have five branches all over Metro Manila, including SM North Edsa, SM Mall of Asia, UP Town Center, and SM Fairview. Okonomiyaki is their specialty, and "tanuki," a Japanese raccoon dog, represents their brand.

Using specially blended flour, sauce, and mayonnaise, their Okonomiyaki is cooked in the same recipe and technique as it is done in branches in Japan. They also import meat from Japan and offer Yakiniku menu (grilled meat) as well.

Dohtonbori's philosophy is "Teppan Communication," a concept where customers can cook their own meal or watch the staff cook it in front of them. Each table has its own grill, and your Okonomiyaki is cooked right at your table. Through Teppan Communication, you can have an enjoyable experience by having a connection with food and with their conversations in one table.

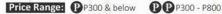
Q Cullinan Prime Bldg., 8 missouri St., Greenhills, San Juan City

- 02-288-5270
- (f) dohtonboriph
- 11 am to 10 pm











Yakiniku

Yokohama Meat Kitchen @@@@

Yokohama Meat Kitchen was brought to life by Yakiniku Zanmai, a famous barbecue restaurant that has been successfully operating several branches around Japan for at least 15 years. The restaurant has a modern concept that lets customers feel the Japanese-style hospitality.

Yokohama Meat Kitchen upholds its reputation of providing high-quality fresh meat and seafood selections which are meticulously chosen to produce the finest taste and tenderness off the grill. The owners highly recommend two dishes: Wagyu-Tokujo Karubi and Harami which both go for P690. You can also enjoy a drink or two that's perfect with grilled meat

The restaurant has 12 tables good for six people each. It also has a VIP room that can be used for special events or banquets.

- Q 16 Jupiter Corner Antares St., Bel-Air, Makati City
- @ 02-831-6546
- O 11:30 am to 2:30 pm & 5 pm to 11 pm
- www.vokohamameatkitchen.com
- Yokohama Meat Kitchen Japanese BBQ Restaurant













Yakitori Tori Ichi @@@

Tori Ichi, short for "Yakitori Ichiban," is a restaurant that originated in Kyoto, Japan. Though not the first to offer yakitori in the Philippines, Tori Ichi is ready to compete in the industry with their one-of-a-kind selection of yakitori, yakisoba, and katsudon. Tori Ichi has a Japanese chef who ensures that the food they serve is of the highest quality standard. When it comes to cooking and preparing for food, they use the best charcoals for

Some of the yakitori specials are as follows: Kawa (chicken skin skewers, P35/stick), Mochi Bacon (bacon-wrapped Japanese rice cake skewers, P115/stick), Nasubi (eggplant skewers, P35/stick), and Hasami (chicken and scallion skewers, P75/stick). With fresh vegetables, meats, and various ingredients that are imported from Japan, it's like Japan was brought to you in every plate that they serve.

To wash it all down, they have included a few special drinks that complement their dishes. Serving Japanese beer and plum wine, they now encourage everyone to spend a nightcap with them.

- Q G/F Net Quad Building, 4th Ave. cor. 31st St., BGC, Taguig City
- © 0917–876–2397 © 11 am to 11 pm (Mon to Sat), 11 am to 9 pm (Sun)
- @toriichiph
- ① Tori Ichi Yakitori & Bar

Teppanyaki Teppan Okochi @@@@@

For people who are working and residing in Bonifacio Global City, Teppan Okochi might be your next favorite go-to restaurant for lunch and dinner. This little nook is the first overseas store of Osaka's Teppanyaki Mangetsu, where Akihiro Okochi is the resident chef. The shop consists of a Teppanyaki counter and private rooms for guests.

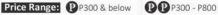
They assure that their kitchen reproduces the same taste and quality as that in Osaka, Japan. The dishes are elegant and truly scrumptious. Ingredients such as Japanese wagyu, lobster, and abalone are all carefully selected and cooked. They also use an eel or unagi, which is sourced directly from a farm that's certified by Japanese Agricultural Standard and operated by a local partner, so the cost performance is outstanding.

Teppan Okochi has limited seats, as well as private rooms, and a communal teppanyaki table. We suggest you sit near the teppanyaki counter so you can witness the glorious making of each dish by Chef Akihiro. Mastering the art of teppanyaki, Grand Chef Okochi balances out the flavors of each dish.

- G/F Ore Square Bldg., 9th Ave. cor 31st St., BGC, Taguig City
- © 02-813-0051
- 11 am to 2 pm & 5:30 pm to 10 pm
- Teppan Okochi by Mangetsu Osaka









PPP P800 - 1,500

PPPP1,500-P2,000 **PPPP** P2,000 & above





Tonkatsu Musashi Tei PPP

Musashi-Tei is definitely one of the biggest restaurant names to ever come to Manila in early 2017. Established in 1967, the Musashi Group opened their doors to the Japanese to offer great servings of their dishes, specializing in tonkatsu, ramen, and sushi, among others. Going inside the restaurant, you will be reminded of those restaurants you see in Japan complete with authentic Japanese interiors and characters written all over the walls of the place.

One of the things that make it a must-visit Japanese spot in BGC would be their meticulous preparation of the dishes, made based on the recipes from Maruton Honpo in Japan, all while using local ingredients.

A unique tonkatsu dish to try is Teppan Miso Katsu Fillet, a unique rendition of the well-loved tonkatsu dish. Three pieces of katsu fillet are served on a sizzling cast iron griddle, oozing meaty goodness which will instantly make your mouth water.

- 2/F Forum South Global Bldg., cor. 7th Ave., Federation Dr., Bonifacio South District, BGC, Taguig City
- © 02-398-3988
- () 11 am to 11:30 pm
- www.634-jp.com/musashitei/index.php
- (f) Musashi Tei BGC









Tonkatsu Sahoten OOO

Founded in 1966 in Shinjuku, Tokyo, Saboten has strongly established its name as a tonkatsu restaurant not only in Japan but also in other parts of the world, including the Philippines.

A classic must-try tonkatsu is The Original, the signature tonkatsu of Saboten that has captured everyone's hearts through the decades. The Grated Radish Katsu is a good choice for Japanese diners and those who prefer light flavors. This dish uses ponzu, a Japanese citrus-based soy sauce, which has a refreshing zesty taste and aroma.

- QG/F, Serendra, BGC, Taguig City
- 002-625-2000
- 11 am to 11 pm (Mon to Sun)
- www.raintreehospitality.net/saboten
 Saboten Philippines

Takoyaki New Hatchin @

New Hatchin is a Japanese grocery shop well-known among Japanese expats. They grill Takoyaki (octopus balls) on Saturdays and Sundays. Their Takoyaki balls are large and have a light, soft texture. The fillings are octopus, Sakura shrimp, dried bonito, red pickled ginger, and cabbage

Their Takoyaki is reasonably priced; you get eight pieces for only P85 (without mayonnaise) and P95 (with mayonnaise) so many shoppers buy them along with grocery items.

- Q 7602 Sacred Heart St. cor. Metropolitan Ave., San Antonio Village, Makati City © 02-897-7207 / 02-890-1649
- 38 am to 7 pm @ www.newhatchin.com







Takoyaki Kentako DO



Takoyaki Kyotako @

Kyotako Takoyaki opened at the University of Santo Tomas in 2015. They provide authentic Kansai-style takoyaki to their customers.

Kyotako uses anywhere between six and eight kinds of flour. This keeps the quality the same even after leaving it out for five minutes. The ingredients, such as the powder, sauces, and flour, are all imported from Japan, but they use local octopus and vegetables for their filling. One of their best-sellers is the Spicy Garlic, an Osaka-style takoyaki which uses spicy garlic sauce that has the right amount of heat and creaminess.

Q G/F SM Mall of Asia, Pasay City

02-256-7530

① 10 am to 10 pm

Offering authentic Japanese takoyaki, Kentako is a popular stall in the Greenfield Weekend Market for serving ball-shaped Japanese snacks. Kentako is owned by Mr. Kentaro Kobayashi, who has committed to mastering the art of takoyaki in Tokyo.

Aside from their original takoyaki, Kentako also offers other flavors. Make sure to try the Teritama, which uses teriyaki sauce instead of the usual takoyaki sauce. This one consists of egg salad topped with crushed boiled egg to balance out the bold flavors of the teriyaki sauce.

Greenfield Weekend Market, Greenfield District, Mayflower St., Mandaluyong City

① 4 pm to 12 am (Sat)









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Tel: 892-5852 / 275-5938 Mobile No: 0956-1354213 Facebook: Steakhouse.ImAngus



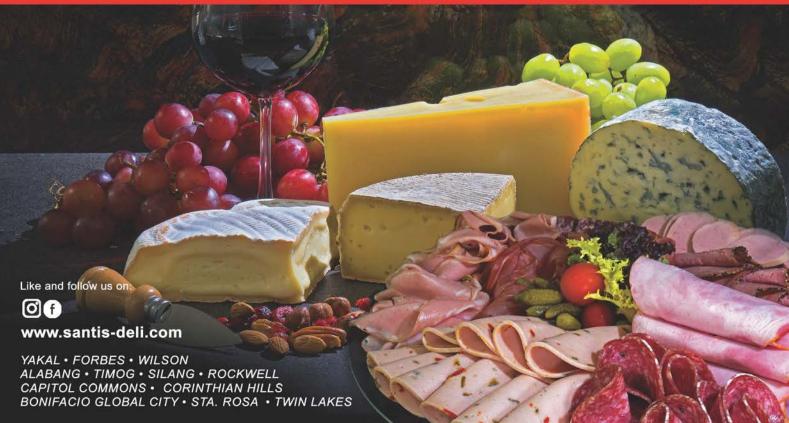
Tel: 815-1359 / 892-7524 Mobile No: 0956-1354212 Facebook: Chesa.Bianca

*Lunch menu varies every week

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Soga Miga

Soga Miga is a Korean restaurant famous for its charcoal grilled meat. This Korean-owned restaurant has been in the business since 1990. In 1997, Soga Miga opened various branches within Metro Manila. Their goal now is for the expats and locals to understand and embrace authentic Korean dishes. Soga Miga has a total of 17 rooms that can accommodate up to 16 people. They also have bigger rooms that can accommodate up to 40 people. Each table has its own hose on top, hanging from the ceiling. The hose sucks the smoke from grilling to get rid of the stench.

All beef are sourced from the US with Japan quality. Their chargrilled meat is very juicy and well marinated. The method of using charcoal prevents eliminating the umami flavor. The meat is well-browned on the outside, but remains juicy inside and full of the umami flavor.

- Alabang Molito Commercial Complex Alabang Muntinlupa
- © 02-807-3008/0917-8073008
- 48 Km Aguinaldo Hi-way Lalaan 1 Silang Cavite (Beside Unioil) Rivera Golf Club
 0917-7195784
- Soga Miga 소가미가









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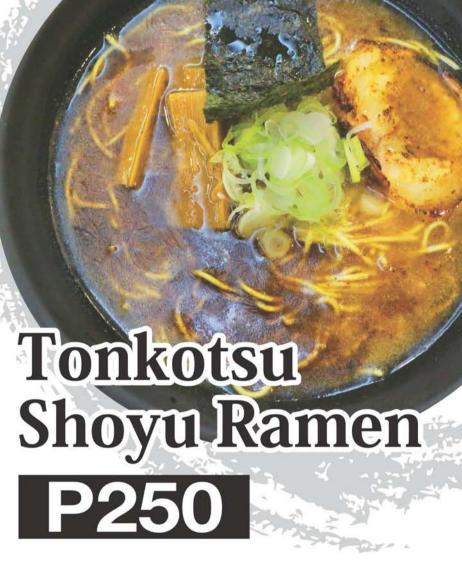
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Tonkotsu Sio Ramen P250



Gyoza P140 Otsumami set P150



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EDSA Extension, EDSA, Pasay City (parking lot in front)

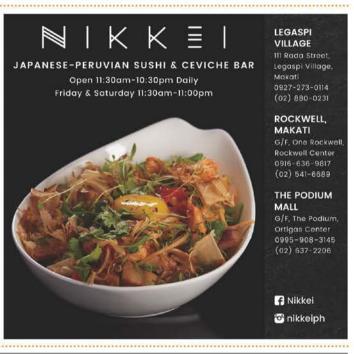
Business hours: 11 am to 5 am thin http://ramen-shimada.business.site













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Community Service

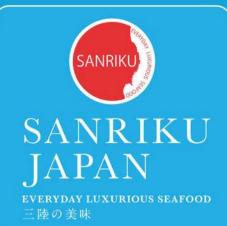
COMMITTED TO EDUCATION

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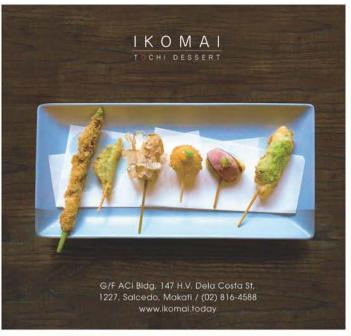


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G/F 1 Juno Cor. Makati Avenue, Bel-Air, Makati City

TH Restaurant Guide

MAKATI

Nikkei

중 02-880-0231

Frabelle Buisness Center, 111 Rada, Legaspi Village, Makati City

Corner Tree ☎ 02-897-0295

♠ Bel-Air, Makati City

Hanagushi

☎ 02-800-0704

♠ Ground floor, the beacon Don Chino Roxes, Avenue corner, Arnaiz Avenue, Makati City

© (0999) 887-0297 / (02) 816-4588 ♠ Dela Costa St., Salcedo, Makati City

ନ୍ତ 02-555-1288

♠ 2/F, Glorietta 5, Makati City

☎ 0949-883-1200 / 0917-551-4605

♠ G/F The Linear Makati Yakal St., corner Mayapis Street, Makati City

Motorino

ର 02-754-8018

♠ 2/F, Greenbelt 3, Ayala Center, Makati City

☎ 02-625-2000

♠ G/F. Glorietta 5. Makati City

Sekitori

☎ 02-425-9030 / 894-387 Little Tokyo, Chino Roces Ave., Legaspi Village, Makati City

窗 02-757-2710

♠ G/F, Greenbelt 5, Makati City

Unakichi

☎ 02-728-2072

♠ G/F. Makati Cinema Square. Amorsolo St., Makati City

Yokohama Meat Kitchen

☎ 02-831-6546/0916-377-3655

♠ 16 Jupiter St., corner Antares St., Bel-Air, Makati City Siam Thai

BGC

Botan Black

ନ୍ତ 02-873-3333/0917-530-6666

♠ 2/F, Wumaco Building 1, Quadrant 3, 9th Avenue, Bonifacio High Street, BGC, Taguig City

NIU by Vikings © 02-478-3888/0917-586-6888

♠ 6/F SM Aura Premier, 26th St., Bonifacio Global City, Taguig City

Musashi Tei

ନ୍ତ 02-398-3988

2/F, The Forum, 7th Ave., Bonifacio Global City, Taguig City

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♠ Westgate Center, Commerce Ave., Muntinlupa City, Alabang

© 02-635-9246

♠ G-16 Ortigas Technopoint One, Ortigas Home Depot Dona Julia Vargas Ave., Brgy. Ugong, Pasig City

☎ 02-893-4155/02-887-0479

UG/F, City of Dreams Manila, Aseana Ave. Cor. Roxas Blvd., Entertainment City, Paranaque City

ନ୍ଦ 239-2866

♠ Pioneer Center Brixton, Kapitolyo Pasig City

Sigekiya Ramen

ନ୍ତ 02-805-0400 ♠ Commercecenter Mall Filinvest Corporate City, Alabang

♠ 2/L, Southwoods Mall Southwoods Ave.,

Ukkokei Japan

ନ୍ତ 926-643-6030

♠ LG/F, Building A, SM Megamall, Ortigas, Mandaluyong City

Wooden Horse Steakhouse

ଟ୍ର 0927-460-2495

♠ G/F, Molito Commercial Complex, Madrigal Ave., corner Alabang Zapote Road, Muntinlupa City

GROCERY / SPECIALTY STORE

ନ୍ତ 02-831-8382/347-5125

A Cartimar Complex, Cartimar Road, Pasay City

ନ୍ତ 02-807-1107

♠ G/F, 1 Juno corner Makati Ave., Bel-Air Makati City

Mc Asia Foodtrade

☎ 02-411-2911

♠ 158 Apo St, Sta. Mesa Heights, Quezon City, NCR

MK Kitchen

ନ୍ତ 02-661-1931/02-661-1932

♠ Rodriguez Jr. Ave., Pasig City

ନ୍ତ 02-551-7522

♠ G/F, Jaka Center Chino Roces Ave., Makati City





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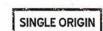
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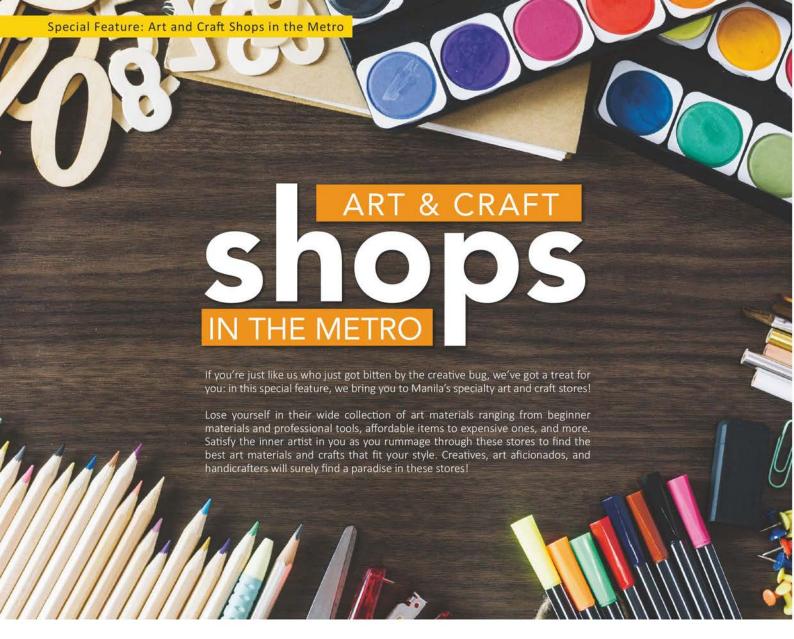
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Craft MNL

Running for six years now, Craft MNL is a space for the community of crafters and makers to share skills, tips, craft leads, and challenges to learn from each other, and to collectively discover more about craft and making.

From sewing, felting, and embroidery to printmaking and woodcraft-even down to weaving local threads and fibers of our traditional craft history - Craft MNL views the work of their hands as a way we can share their views, tastes, experiences with each other, and hopefully cultivate an appreciation for handmade and handcrafted design.

- Unit 302 Pasay Road Condominium, 926 Arnaiz Ave., Makati City
- ① 1 pm to 8 pm (Tue to Sat)
- © 02-744-5509
- ⊕ www.craftmnl.com Craft MNL









Hey Kessy

Hey Kessy caters to handicraft lovers as a source of art materials and a place for workshops. They have different products like washi tapes of various designs and everything you need for calligraphy. They have film cameras as well.

Hey Kessy promotes arts and crafts through their products, workshops, and art fairs held almost every month. Events like these gather artists and handicraft lovers for a small fee inclusive of materials. They got all you need to create your own handicraft, from paint to papers.

Located on the second floor of U.P. Town Center, this store lets you immerse yourself in the world of arts and crafts.

- 2/L, Phase 2, Urban Turf, U.P Town Center, Loyola Heights, Katipunan Ave., Quezon City
- 11 am to 9 pm (Mon to Thurs), 10 am to 10 pm (Fri to Sun)
- © 0928-838-0038
- method hevkessy.com
- Hev Kessy



The Craft Central provides fun art materials and craft supplies. From what used to be an online shop, The Craft Central is now accessible at Greenbelt 5 in Makati City.

The Craft Central is a paradise for crafters and aspiring artists as it supplies unique materials for your art projects. The store displays a lot of pretty handmade goods and products from notable independent brands like Pointy Little Things and Bedazzled.

Get ready to shop in awe and unleash your creativity with their exclusive supplies and materials!

- 🕰 3/F Greenbelt 5, Legazpi St., Ayala Center, Makati City
- O 0995-944-7387
- 11 am to 9 pm (Sun to Thu), 11 am to 10 pm (Fri to Sat)
- ⊕ thecraftcentral.com
- II The Craft Central

Туро

Typo is an Australian concept retail store with a creative line of merchandise, from stationery and crafts to homeware, tech and travel.

With Typo, you can do things with fun and creativity; from writing to doodling, scrap-booking and coloring. Typo stores have some interesting semblance of Pinterest, teeming with creative ideas about home designs, artworks, hobbies, artisanal pieces, and the like. Typo inspires creativity and presents ordinary stuff in imaginative ways. It is where shopping is never a chore but always filled with fun discoveries.

- № 2/F, Greenbelt 5, Legazpi Street, Ayala Center, Makati City

 © 02-501-3060
- **П** Туро















Common Room PH

Common Room PH describes itself as "a place where makers and artists gather." Without a doubt, this space will have you going artsy-fartsy with their irresistibly cute and sometimes quaint and bizarre items from different local and independent Filipino artists and makers.





There are over 30 local brands, mostly from Instagram, selling their own handmade and homegrown products under one roof of Common Room PH. Some of them are character plushies and purses from Pop Junk Love, succulents from The Green House Project PH, tote bags and pins from Artsyology, all things knitted from Knitting Expedition, accessories from Bedazzled Accessories and more! These items are 100% proudly Pinoy made.



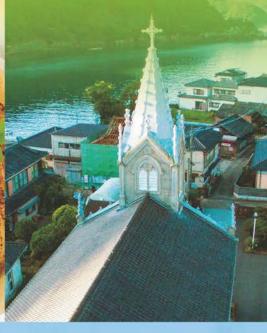
- ♣ #325 Dela Rosa St., Katipunan Ave.,

 Quezon City
- © 0977-786-6694
- () 10 am to 9 pm (Mon to Sun)
- Common Room PH

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- ► Lunch : Seafood bowl or

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	JL742	14:25	19:55	767
Narita → Manila	Flight Number	Departure	Arrival	Aircraft
Narita → Manila Daily	Flight Number JL741	Departure 9:30	Arrival 13:10	Aircraft 767

*Schedules and aircraft used are subject to change without prior notice.
*Boeing 787-9 will be operational starting July 01, 2018 for JL742 and JL741 flights.

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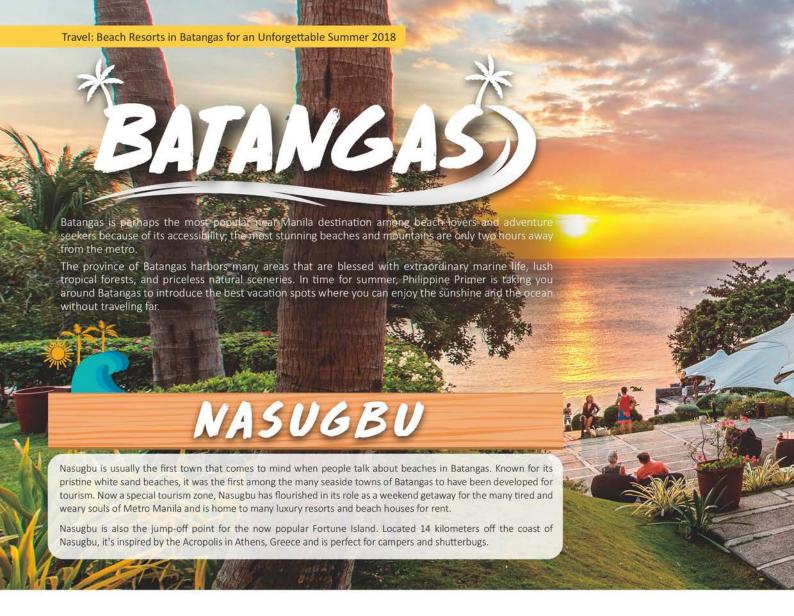
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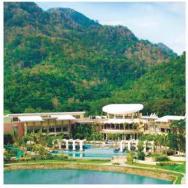
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Pico de Loro Cove and Pico Sands Hotel

Pico de Loro Cove is a 40-hectare "residential resort village" located within Hamilo Coast in Nasugbu, Batangas. This place is known for its unique geographical features and scenic views that are indeed breathtaking.

Found within this exclusive tropical haven is Pico Sands Hotel which was originally developed for Pico de Loro Cove members who do not prefer to own a condo unit. It was back in 2008 when Pico de Loro Cove, along with the hotel and the country club, was launched to the public.

Pico Sands Hotel houses 154 spacious rooms that are all equipped with modern amenities. From your room, you can revel in magnificent views of the surrounding mountains, including the majestic Mount Pico de Loro, and the man-made lagoon.

- o Pico de Loro Cove, Brgy. Papaya, Batangas
- · 02-464-7800 | 02-464-7888 | 0917-809-1289
- www.picosandshotel.com

Club Punta Fuego

Inspired by Fisher Island, Miami's exclusive paradise, Club Punta Fuego sparkles with elements of Spanish Mediterranean architecture.

Blending modern pleasures with natural beauty, Club Punta Fuego has a total of 49 rooms, composed of Casitas and Sunset rooms. The casitas are ideal for groups or families who want to enjoy more solitude and privacy. Meanwhile, the sunset rooms are a good spot to get a panoramic view of the resort's double infinity pool or the West Philippine Sea.

Club Punta Fuego also houses four restaurants, swimming pools with stunning views of the club or sea, a spa, water sports facilities, game room, business center, and a nearby golf course.

- 9 Brgy. Balaytigue, Nasugbu, Batangas
- C02-584-4405 | 02-843-8700 | 02-553-888
- reservations@clubpuntafuego.com.ph

www.clubpuntafuego.com.ph











Tali Beach House

Since 2011, Tali Beach House has been a place of tranquility and relaxation away from the busy metro. What started out as a family vacation home turned to be an exclusive resort fit for people who seek a somber and distraction-free vacation.

Tali Beach House is one of the most popular vacation houses that you will find in Batangas. It is located in a private subdivision with seven private beaches and a lap pool. The entire house can accommodate around 20 to 30 people at a time. You can rent out the entire house for P25,000 a night for 20 persons.

Tali Beach House has white sand that somewhat resembles the fine white sand of Boracay. The place is well known for cliff diving activities. For adventure seekers, there are other activities to choose from, such as raft diving, snorkeling, jet skiing, sailing, scuba diving, and more.

- 16 Surf Rd. Tali Beach Subdivision, Nasugbu, Batangas
- ▶ 0917-828-8119 | 0905-936-4014
- www.talibeachhouse.weebly.com



Fortune Island harbors many underwater gems, like diverse fish species and healthy coral reefs, which also makes it a highly sought-after scuba diving destination. This is what Fortune Island Dive Resort has banked on since it opened five years ago.

They do not have room accommodation on the island itself; instead, they offer day/overnight trips and camping tents. It is also the most popular way to make the most out of your Fortune Island escapade. The resort offers day trips to Fortune Island for P3,000 (5-10 pax) or P4,500 (10 or more pax). An overnight trip costs P4,500 (5-10 pax) or P6,000 (10 or more pax).

On the mainland, Fortune Island Dive Resort has six single rooms and two family rooms.

- O Brgy. Wawa, Apacible Blvd., Nasugbu, Batangas
- 0915-504-7166 | 0927-836-5675
- f Fortune Island Dive Resort









Acuatico Beach Resort

Inspired by the architectural style of Bali, Acuatico Beach Resort perfectly blends with the beach, featuring a vast infinity pool that is seamlessly connected to the ocean. When you feel thirsty, there's Acua Bar at the center where you can easily grab some refreshments while you bask in the sun.

Acuatico Beach Resort has a total of 21 rooms and villas that are exclusive, spacious, and stylishly designed with Balinese elements. You can choose from eight types of accommodation: Alta Vista, Infiniti Room, Infiniti Poolside, Vista de Laiya, Casa de Playa, Terraza, Casita, and Estancia, all of which have huge glass windows that let you get a glimpse of vivid greenery outside.

- O Laiya, San Juan, Batangas
- **4** 02-651-5972
- www.acuaticoresort.com.ph
- f Acuatico Beach Resort and Hotel Inc.



Blue Coral Beach Resort

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Some would describe Blue Coral Beach Resort as a paradise. The resort is surrounded by white sand beaches and crystal clear azure waters, making it perfect for photos day or night.

Blue Coral Beach Resort will serve as your second home with their cozy and comfortable rooms. They have around 30 furnished suites and rooms that can accommodate any type of traveler.

They have different activities and spots within the resort. They also offer day trips for only P1,200 where you can enjoy various activities and have preferential rates for those who want to play a round of golf at the Calatagan Golf Club.



Laiya White Cove Beach Resort

Laiya White Cove Beach Resort is a peaceful paradise on a 1.4-hectare compound that radiates calm and peace. Its minimalist, white-dominated design perfectly blends with the fine white sand it stands on.

The resort has 18 fully-furnished rooms that follow the same minimalist style. They have four main types of rooms: Standard Family Room, Premier Family Room, Quad Room, and Couple Room.

The resort accepts day trips for small groups (less than 50 persons) with an entrance fee of P300/head. Beach parasol tents can be rented for P900-P4,000 depending on the number of persons.

- Laiya, San Juan, Batangas
- · 02-559-9747 | 02-567-4376 | 02-559-9754
- f Blue Coral Beach Resort Official

- Laiya Aplaya, San Juan, Batangas
- ◆02-925-2562 | 02-871-1235 | 02-994-7392 | 0917-813-4965 | 0998-516-0624
- www.laiyawhitecove.com
- f Laiva White Cove Beach Resort













Laiya Coco Grove

ODDO

Laiya Coco Grove is where summer dreams made of sunshine and a sparkling ocean come true. What makes this tropical paradise unique is the type of accommodation you'll be geting; you get to stay at a tree house! Enjoy a surreal view from your tree house-inspired cottage and be able to witness the sunrise from your place.

The resort has a 250-guest capacity depending on the season. Once you've checked in, you're entitled to a buffet breakfast, lunch, and dinner.

The resort is an excellent choice for team buildings and seminars as they have different activities that groups of people can do together at Camp Laiya. They also offer camp accommodation for those who want to be closer to nature. Kids meanwhile will also enjoy their kid-friendly amenities, like a trampoline. They also offer several activities such as kayaking, banana boat rides, jet ski, snorkeling, and parasailing.

- o Km.20 Brgy. Laiya, Aplaya, San Juan, Batangas
- 02-894-1057 | 02-892-6009 | 0908-896-0776
- reservations@aplaya-laiya.ph www.laiyacocogrove.com
- f Laiya Coco Grove Beach Resort

Sabangan Beach Resort

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Sabangan Beach Resort in Batangas is worth the drive if you're looking for serenity and full relaxation. Located at Laiya, Batangas, this resort is known to have one of the most beautiful beaches you'll ever lay your eyes on.

Sabangan Beach Resort takes pride in their modern yet rustic vibe. It is filled with bungalows and cottages designed with wood. The resort wants to highlight simplicity while being able to offer comfort in their accommodation.

There are four types of Sabangan homes that you could choose from: the Yakal Bungalow, Narra Bungalow, Molave Bungalow, and Acacia Cottage. Each bungalow includes toilet and bath with hot water, refrigerator, and cable television. If you're looking for something different, they also have a Bamboo Bungalow made with bamboo elements.

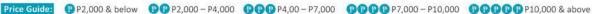
- 9 Brgy. Laiya, San Juan, Batangas
- ****043-774-7198 | 02-667-3997 | 02-914-9640
- www.sabangan.com
- f Sabangan Beach Resort-Laiva

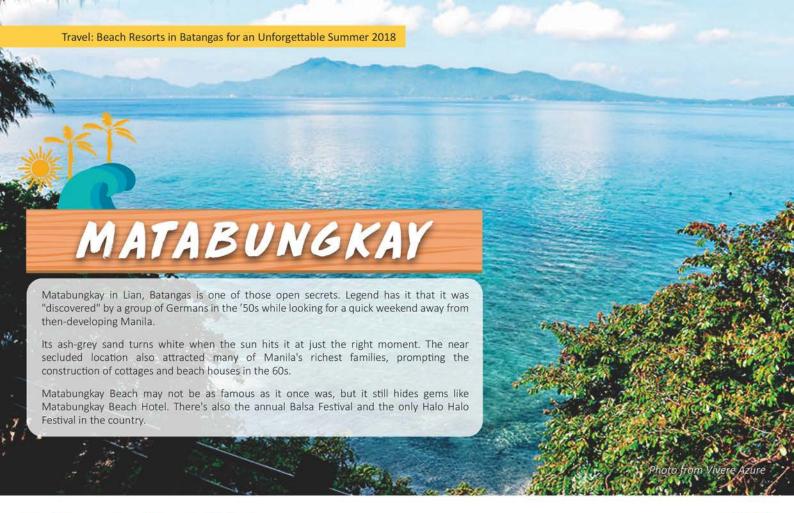












Matabungkay Beach Hotel









The resort has been in operation for over three decades already, so while the accommodation and facilities are well-maintained, it still invokes a feeling of nostalgia, especially for those who have been to Matabungkay before. They have 90 rooms and suites that can accommodate different types of travelers even during the peak season.

Some of the water activities you can enjoy at the resort are stand up paddle boarding, jet skiing, beach cove hopping, snorkeling, and diving. They also have sports and spa facilities. Day trips are available for an entrance fee of P400 for adults and P350 for children 5 to 12 years old.

- ♥ Brgy. Matabungkay, Lian, Batangas
- ◆ 02-819-3080 | 0917-834-1269 ● www.matabungkaybeachhotel.com
- f Matabungkay Beach Hotel

Coral Beach Club







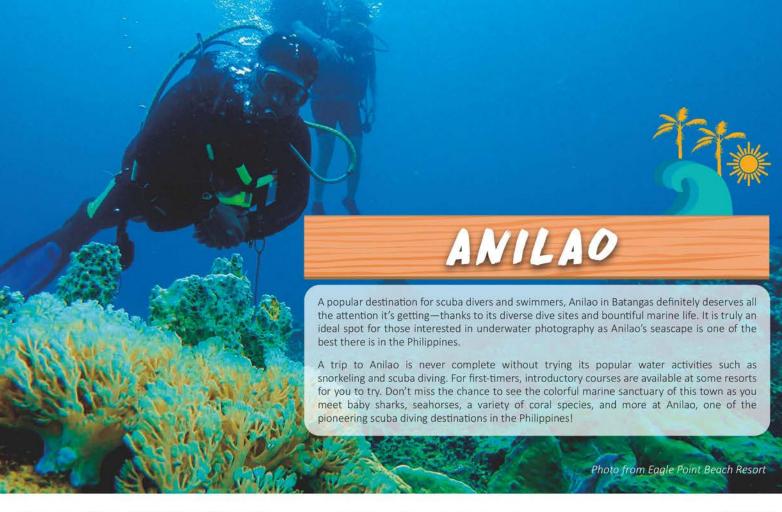


The Coral Beach Club is a historical resort in Batangas filled with memories and important events from the past. There were some stories about it being an unofficial headquarters of the 'Philippines Flying Boat Club' back in the day.

The resort has about 24 rooms that have standard quality and can accommodate around 100 guests. They also have a garden area where guests can stroll around and appreciate nature. There is an in-house restaurant that serves delectable dishes, from international to Filipino menus.

The major attraction is their pool. They also have a jacuzzi, the best place to get intimate or to relax by yourself.

- ♥ Beach Rd., Matabungkay, Lian, Batangas
- **○** 0917-901-4635 | 0919-822-0833
- www.coralbeachclub.ph
- f Coral Beach Club



Aiyanar Beach & Dive Resort

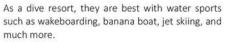


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Strategically built on the mountainside, Aiyanar Beach and Dive Resort lets you experience a spectacular view of Anilao, Batangas. The resort is a palatial sanctuary and is best for people who want to splurge in relaxation.

The rooms are designed like a duplex. All 16 rooms have a second level that lets you take in views of the sea. On the first floor of the suites, you can appreciate the well-manicured lawn below. All rooms are warmly lit and designed with romantic elements.



- Sitio Looc, Brgy. Bagalangit, Mabini, Batangas
- 0917-594-0056 | 0917-866-6332 | 0917-883-1439
- f AiyanarAnilao

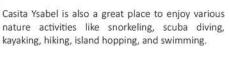
Casita Ysabel



Ysabel, a family-run bed and breakfast along the mountainous coastline of Anilao that emanates rustic comfort and natural elegance.

If Mother Nature had a home, it would be Casita

The resort has a total of 10 rooms. For solo travelers, the ideal accommodation is the Ysabel Standard Room, located at the second level of Casita Ysabel with lovely views of nature. For groups or families, meanwhile, a great choice is the Aquarella Suite.

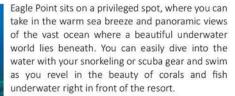


- San Teodoro, Mabini, Anilao, Batangas
- 02-546-7083 | 02-722-4600 | 0935-395-2345 | 0908-172-3466
- www.casitaysabel.com

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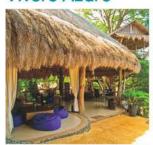




At the north end of the resort, the Terrace Hotel is the newest among Eagle Point's accommodations. It has 32 deluxe terrace rooms, all with balconies, and eight superior rooms with views of the forest. At the south end of the resort are deluxe cottages, native cabanas, and villas, which are a great choice for travelers who want more privacy and solitude.

- O Brgy. Bagalangit, Mabini, Anilao, Batangas
- 02-813-3553 | 0918-846-3958 | 0917-846-3958
- www.eaglepointresort.com.ph

Vivere Azure



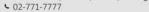
Nestled just off the unspoiled beaches in Anilao, Batangas, this resort is known for its distinct and high location. Calm and serene, Vivere Azure offers tranquility to anyone who wants to escape the busy cities of Metro Manila.

This semi-private resort is famous for their infinity pool as it's positioned at the edge of a cliff and at the most breathtaking view of the entire place. They also have cabanas available for vacationers who want to unwind while listening to the crashing waves in the

In totality, they have around 13 exclusive boutique suites with a touch of Mediterranean, Asian, and Filipino design.

- San Teodoro, Mabini, Anilao, Batangas
- C 02-771-777
- www.vivereazure.com



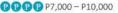


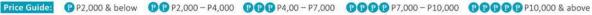














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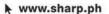
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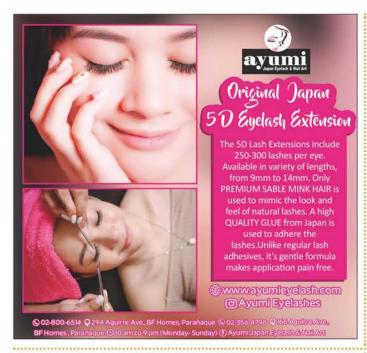
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MEDICAL PROFESSIONALS

For an expat, there are basic necessities that you need to know to have a comfortable stay in the Philippines. Apart from food, means of transportation, and emergency hotlines, it is important to be aware of health services around the Metro. This includes finding a physician you can talk to about your health condition as you live in the Philippines.

To help you out, here are 4 trusted medical professionals in Manila, who are highly-experienced and trained to provide the best care for their patients. Get to know them as you read their profile and each of their specializations.



Danilo V. Enriquez, MD, FPCP, DPCCP

Internal Medicine-Pulmonology

Dr. Enriquez is a pulmonologist by profession. As a pulmonologist, he treats respiratory diseases, mostly coughs and colds, pneumonia, asthma, patients with chronic, obstructive, pulmonary diseases, and patients with tuberculosis. He graduated with a degree in Biology from the University of Santo Tomas, took his MD at the Pamantasan ng Lungsod ng Maynila, had his residency training at Manila Medical Center, and his specialty fellowship at Manila Doctor's Hospital. He has been in the medical field for about 20 years now. His advice for those who would want to venture into the medical field in the future is, "They should be happy with their plan of work, especially in the medical field where they should be comfortable in treating patients whether it is a difficult or an easy case. The happiness of it all comes with the successful management of the case." As a pulmonologist, Dr. Enriquez also deals with mechanical ventilatory support for ICU patients, and BiPAP or CPAP machines for COPD patients.

Make an appointment:

- St. Clare's Medical Center, Room 207, Dian, Makati City Wednesday and Friday: 10 am to 12 nn
- ✓ Manila Adventist Medical Center, Room 12 OPD, Pasay City Wednesday: 4 pm to 6 pm, Friday: 8 am to 10 am
- VRP Medical Center, Room 415, Mandaluyong City
 Tuesday and Thursday: 10 am to 12 nn, Saturday: 2 pm to 5 pm

Meliza Dadua-Ecal, MD, FPNA

Neurology

Dr. Ecal is a neurologist by profession, focusing on adult neurology. She has been in the medical field for about 10 years now. She graduated with a degree in Physical Therapy at the Pamantasan ng Lungsod ng Maynila in Intramuros and took her medicine proper at the College of Medicine in San Beda College, in which she is part of its pioneer batch. Being a neurologist, she comes face to face with different problems as they arise, like telling the patient or their relatives that they have a terminal or palliative case. She does not let these circumstances pull her down; rather, she handles them with complete presence of mind and urgency.

As a neurologist, Dr. Ecal provides diagnosis and management of neurological diseases and treatment and management of stroke. She also tackles neuromuscular and headache disorders which includes seizures, epilepsy, multiple sclerosis, dizziness, and neuropathy; spinal cord disorders including neck and back pain and treatment of infections and tumors of the nervous system.

Make an appointment:

- Medical Center Taguig, Room 402, Levi Mariano, Ususan, Taguig City Tuesday, Thursday and Saturday: 10:30 am to 12:30 pm
- St. Clare's Medical Center, Room 206, Dian St., Palanan, Makati City Tuesday and Thursday: 4 pm to 6 pm

Maria Trinidad T. Macabeo, MD

General Pediatrics

Dr. Macabeo is a pediatrician by profession. She considers this field as a calling to help people, especially children, who are in need of immediate care and attention. She has been in the medical field for about 10 years now. She usually starts her day by doing rounds for her in-patients, and holds her clinic for about 2-3 hours every day. She took her undergraduate degree in Medical Technology and her medicine proper at Filemon D. Tanchoco-College of Medicine, Manila Central University, her internship at East Avenue Medical Center, and her residency training at the Armed Forces of the Philippines Medical Center under the Department of Pediatrics.

Aside from being a pediatrician, she also serves as a medical specialist at Mandaluyong Medical Center where she does admission, childbirth, and aftercare. As a pediatrician, Dr. Macabeo offers the following services: admission, immunization, infant check-ups, and ear piercing.



Make an appointment:

- ✓ St. Clare's Medical Center, Room 207, 1838 Dian St., Palanan, Makati City Monday and Thursday: 2 pm to 4 pm Contact No.: 02-831-6511 loc. 155
- ✓ Allied Care Experts (ACE) Medical Center-Pateros, Room 506, P. Herrera, Pateros Tuesday and Thursday: 8 am - 12 nn Contact No.: 02-875-8677

Rodelle Joy G. Lucion-Simatupang, MD

Obstetrics and Gynecology

Dr. Lucion is an obstetrician-gynecologist by profession, with a sub-specialty in Pediatric and Adolescent Gynecology. She graduated with a degree in Medical Technology at Adventist University of the Philippines, Cavite, took her medicine proper at Remedios Trinidad Romualdez Medical Foundation in Tacloban City, had both her internship and residency training at Adventist Medical Center Manila in Pasay City, and had her fellowship training for Pediatric and Adolescent Gynecology at the Philippine Children's Medical Center in Quezon City. As an obstetrician, Dr. Lucion deals with women before, during, and after pregnancy. As a gynecologist on the other hand, she focuses on the female reproductive issues in all ages (ranging from new born to menopausal); performs papsmear; administers vaccines; treats patients with menstrual abnormalities and unusual vaginal discharge; examines and treats patients with sexually transmitted infections and other hormonal abnormalities; and treats patients with mass or cyst in the ovaries, fallopian tubes, and uterus. With her sub-specialty in pediatric and adolescent gynecology, she also treats congenital abnormalities in the reproductive tract of girls and performs surgeries as needed.



Make an appointment:

- ✓ The Medical City Clinic, SM Mall of Asia, Pasay City Sunday and Monday: 10 am to 12 nn
- St. Clare's Medical Center, Room 207, Dian St., Palanan Makati City Tuesday: 2 pm to 6 pm, Wednesday: 2 pm to 5 pm, Thursday: 2 pm to 4 pm

















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Business Talk

An interview with the top executives in the Philippines
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Born in Okayama in 1957. Hajime Koso joined Isuzu Motors in 1980 after graduating with a degree in sociology from Hosei University. He was transferred to international operations in 1985 after several years working in Isuzu's domestic sales division. He has since worked in the United States (1999-2003) and Indonesia (2010-2012) before being assigned to the Philippines in 2015. He also taught junior students at Hosei University's sailing club as a supervisor when he's not busy with work.

What made you decide to join Isuzu Motors?

When I was in my second year at Hosei University, I saw a Chinese gentleman visiting the yacht harbor in Enoshima for observation. He was holding a twin-lens reflex camera, and it was puzzling that they still use old-fashioned cameras in China. I felt that Japan would have a huge business potential overseas. I then became more interested in selling Japanese products to other countries rather than becoming a journalist.

I had plenty of manufacturers in my mind for my first job, but I finally decided to join Isuzu because they were affiliated with GM. Isuzu was then tapped as GM's nucleus when they decided to expand their business in East Asia.

Which division were you assigned to when you started?

I thought it would be necessary to experience domestic sales first to know how to sell the products so I started there. I was in charge of clients from key fleets like Nittsu or Sagawa Express for two years before being sent to a domestic dealer as a salesman for the next

How did you end up in Isuzu's international operations?

A person from HR came to Fukuoka to talk to me in person. That was the first time I told them that I wanted to work overseas. I knew I was not ready for international sales because my English was not good. I also did not know much about trading, so I asked them to transfer me to international operations.

My duty back then was mainly logistics. It involved transporting the products, which included clearing customs and loading the ship. Cargo ships were the

most common way of transporting most car components back then, but container ships have since replaced them. It was then that I widened my knowledge in international sales as I worked with clients overseas to improve the quality of product transport through container ships.

I later got a qualification as an International Logistics Master continued working in the international logistics industry for almost 13 years. I finally started my career as an international salesman after that. I was in charge of Taiwan for about 130 days where Isuzu had expanded its production and distribution. I had to travel there pretty often to start up the factory or support sales as it was a brand-new business entity.

When did you move to Manila?

I was transferred to Philippines in April 2015 as the CEO of Isuzu Philippines after three years in Kyushu. I visited the Philippines several times in 2008 while I was in charge of ASEAN sales at the head office. I didn't get to come so often because it was rather a small market (about 7,000 - 10,000 units in sales, enough for the domestic market) compared to others in Asia. I remember visiting IAMC, a transmission factory owned by Isuzu Motors, more often than the head office itself. It was important in supporting the pickup truck project of Thailand, the pillar of our business in Southeast Asia.

The Philippines was way more developed than I had imagined. Cars in the street were newer and the people were more cheerful. The buses imported from Japan were totally gone, which impressed me a lot.

It's been three years since then and our sales has been increasing: 14,000 in 2014, 22,000 in 2015, 27,000 in 2016, and 30,000 in 2017.

What do you think are the reasons for this increase?

One of the reasons would be the increase in sales of the Isuzu mu-X. I think it sold well because it embodies what an Isuzu vehicle is: powerful and comfortable even though it's an SUV. Our vehicles are slightly different from those of other car manufacturers. They are durable and easy to repair.

Another reason would be an increase in truck sales. People have started buying new trucks instead of using second-hand trucks for logistics. The demand of trucks in the construction related industry has also been growing. I expect this to continue for a few more

Which type of cars is the best-selling?

The mu-X is our best-selling vehicle so far. We sold 30,086 units in 2017 and 13,157 of them were the mu-X. We also sold 7,500 trucks that year, a 20% increase from the previous year. The Philippines is expected to have a higher demand for trucks as influenced by its economic growth, something that we hope spreads to the rest of the world.

What do you think is the strength of Isuzu compared to other companies in the same industry?

If I had to pin it down to one thing, it would be our brand. Isuzu trucks have sold better than other truck brands in the Philippines. We had the biggest share in truck sales for 20 consecutive years and are recognized by the Chamber of Automotive Manufacturers of the Philippines, Inc. as the number one manufacturer for truck sales.

Isuzu globally is known for its durable and dependable trucks that can withstand the challenging business operations, but what is more important is the support that we provide to our clients along with every purchase and this is the Isuzu Advantage.

What are some of the challenges you face?

There is a big need for skilled and educated drivers which we are looking to capitalize on. When talking to CEOs of transport companies, they often say it's hard to find good drivers. They often tell us they will buy our trucks if we can recommend good drivers.

New or used, vehicles can be damaged if the driver is inexperienced and any accident can result in a huge amount of unnecessary expenses. They also can't earn money while the vehicle is under repair. Rising fuel prices are also a concern, which ties into the customers' needs for educated drivers. We are looking to improve our service structures to meet those needs and create a clear distinction to products made in China.

What kind of businesses are you still planning to develop in the Philippines?

We want to contribute to the logistics industry Isuzu's vehicles and after-sales services. We also want to contribute to public transportation.

We are looking at what products and services can be used as an alternative for the jeepney. We want to help reduce congestion in Philippine roads and improve public transportation. Furthermore, we want to contribute to enrich people's lives through our SUVs.



For the complete interview, you may view it at www.primer.com.ph





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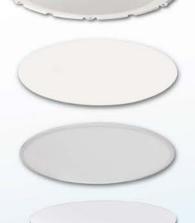
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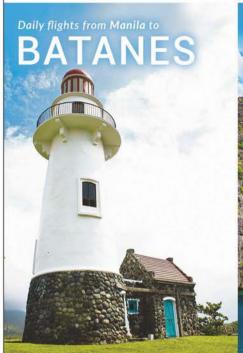


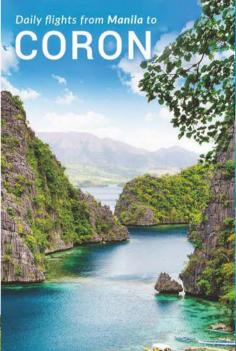
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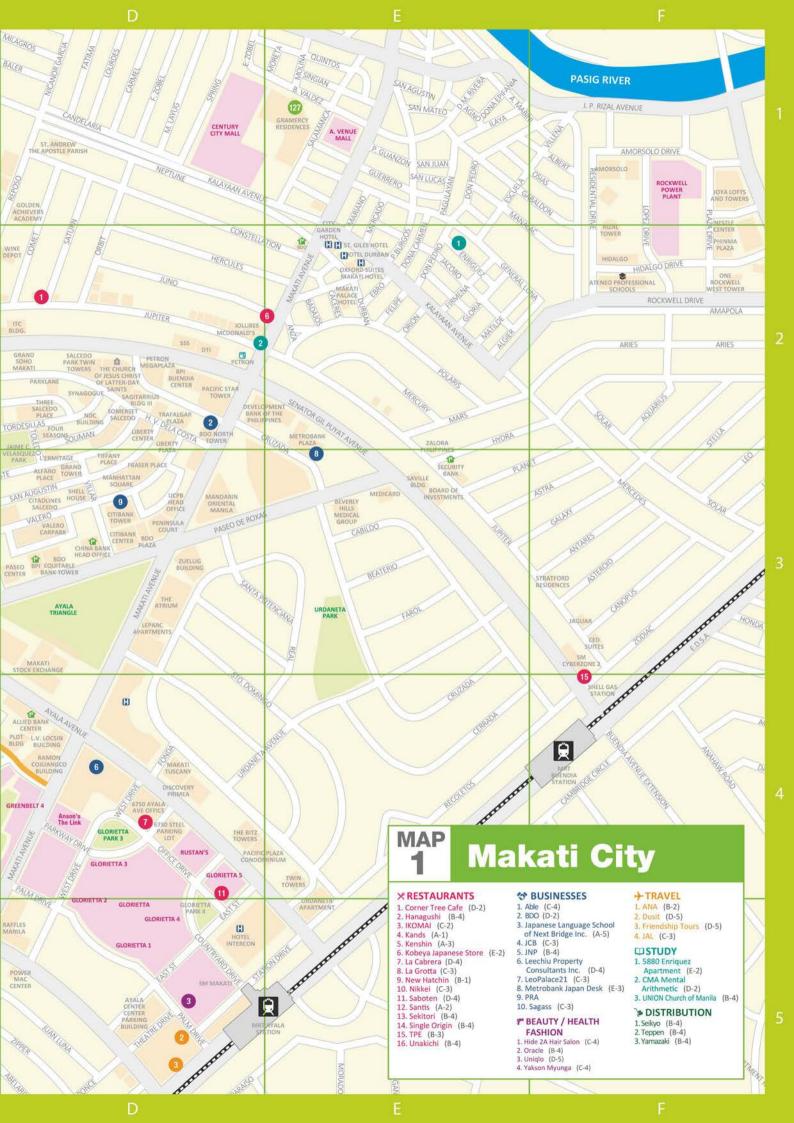
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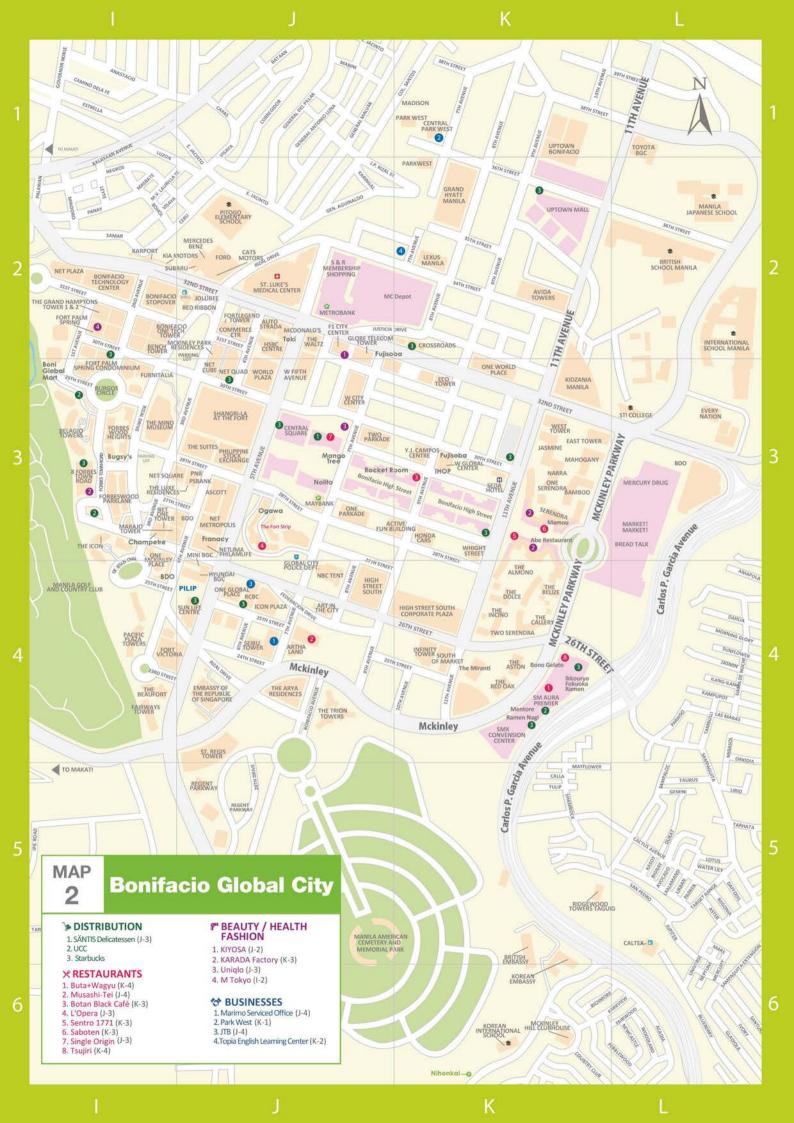
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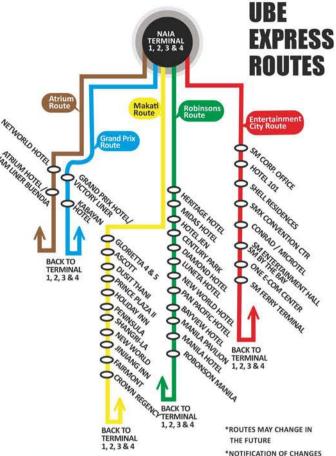
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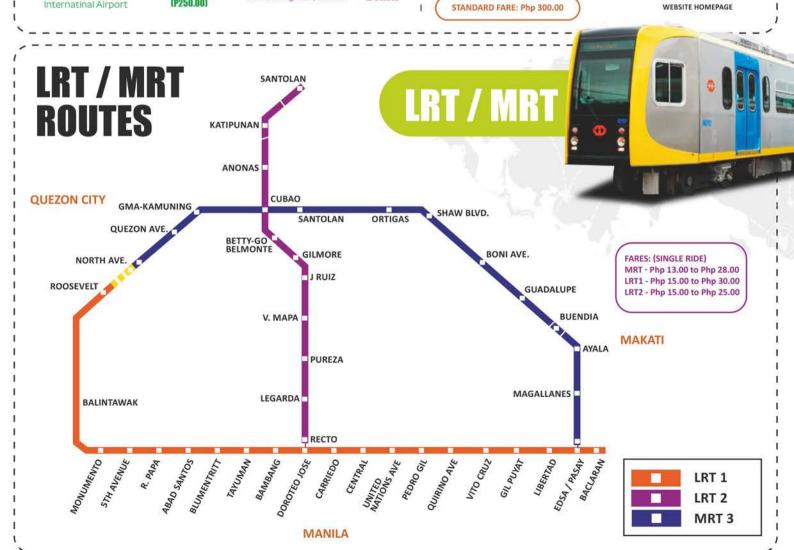
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What's New in the Metro?

PASAY CITY



14th CCP Hands-On Choral Workshop

If you're a member of an amateur choir or a choral conductor looking to level up your choir, this is your chance to learn from the best. The Cultural Center of the Philippines' (CCP) Center for Choral Performance will hold its 14th Hands-on Choral Workshop this summer, happening from May 29 to June 2 at the CCP

CCP Complex, Roxas Blvd., Pasay City



Niall Horan Live in Manila 2018

Get ready for a heart-stopping and spine-chilling performance coming from one of the members of the boy band group, One Direction this June! Niall Horan is set to take center stage for his upcoming concert in the Philippines happening this June 10,

MOA Arena, Pasay City



Comedy Thursdays at Sage Bar

Laugh out loud as you attend a fun-filled night at Sage Bar every Thursday! Let the comedians from Comedy Manila entertain you with an all-English comedy show from April 5 to September 6, 2018. Bring your family and friends and enjoy a night full of witty jokes and fun performances. Book a table now!

Sage Bar, Makati Shangri-la, Makati City

Atlantis Musical Theater Workshop for Kids and Teens

This program will take your children through the rudiments of acting, singing, and dancing for musical theater. Mentored by the country's top theater professionals, Atlantis Musical Theater Workshops are available for kids (7 to 12 y/o) and teens (13 to 18 y/o), with classes offered during summer (April 23 to May 19) and mid-year (June 25 to July 21).

Oakridge Plaza, Makati City

QUEZON CITY



Patakbo Fiesta 2018

Join a fun charity run this May 13 in this year's Patakbo Fiesta 2018! In this unique and festive fun run event, part of the proceeds go to Philippine Association of Central Services and Sterilization Management (PACSSM)'s scholars of child-focused organization World Vision.

QUP Diliman, Quezon City



Boyce Avenue

One of the biggest independent bands in the world, Boyce Avenue, is coming to Manila for their much-awaited concert! Witness their soulful performances, Together with Filipina singer Moira, live this June 1, 2018 at the Araneta Coliseum.

Araneta Coliseum, Quezon City

BGC



Travel Street: Philippine Travel Mart 1st Green & Gold Tourism

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Page 15 Bonifacio High Street, 5th Avenue, Taguig City

PARAÑAQUE CITY



Diplo at Cove Manila

Grammy-award winning DJ and rapper Diplo is coming to Manila! Known for being a two-time Grammy Award for Best Dance Recording and Best Dance/Electronic Album, Diplo will be here to let Manila hear his sick beats. Witness him perform his greatest EDM tracks this May 11, 2018 at the Cove Manila in Okada Manila.

Okada Manila, Parañaque City



DreamPlay's Sing Off 2018

DreamPlay will hold a talent competition, a singing contest for kids ages 6-12 years old. Contestants will be performing songs from DreamWorks Animation movies and the Grand Finals will be held at Chaos, City of Dreams Manila on May 19, 2018.

♀ City of Dreams, Parañaque City

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To get a taste of this seasonal vegetable, come over to Carpaccio Ristorante Italiano, I'm Angus Steak House, and Chesa Bianca Swiss Restaurant for their white asparagus dishes. Fresh asparagus is also available at Säntis Delicatessen.

Don't miss out on this Santis' White Asparagus Festival and be sure to try the dishes before they run out.

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For more events, please visit primer.com.ph/events





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