



News Release

For Immediate Release

House of Wagyu Stonegrill Opens Landmark Flagship at Okada Manila

MANILA, Philippines, July 17, 2026 — After 17 years of establishing itself as one of Manila's premier destinations for premium Wagyu, House of Wagyu Stonegrill has opened its flagship restaurant at Okada Manila, bringing together the brand's signature dining experience, refined design, and culinary innovation in its most complete expression to date.

Known for its signature Stonegrill ritual, House of Wagyu Stonegrill allows guests to cook premium Wagyu on a 380°C volcanic stone to their preferred doneness. For nearly two decades, this interactive dining experience, paired with warm Filipino hospitality, has defined the brand.

The opening was celebrated with a ribbon-cutting ceremony led by House of Wagyu Founder Corinne Castañeda, together with His Excellency Endo Kazuya, Ambassador of Japan to the Philippines, Madame Endo Akiko, Parañaque Mayor Edwin Olivarez, and distinguished partners and guests, including Okada Manila President and Chief Operating Officer Nobuki Sato.

The flagship marks a new chapter for the restaurant, following an invitation from Okada Manila, whose management recognized House of Wagyu Stonegrill as a fitting addition to the resort's world-class dining collection.

"Receiving an invitation from Okada Manila was both an honor and a responsibility," said Corinne Castañeda, Founder of House of Wagyu Stonegrill. "Every restaurant we've opened has helped shape House of Wagyu. Opening our flagship at Okada Manila allowed us to build on that journey while creating something unique for this remarkable setting."

Welcoming the partnership, Shirley Tam, Chief Marketing Officer – Integrated Sales & Marketing of Okada Manila, said:

"House of Wagyu Stonegrill's reputation for premium Wagyu, culinary craftsmanship, and refined dining experience perfectly complements our vision of world-class hospitality. Together, we are creating memorable experiences that reinforce Okada Manila's position as a leading lifestyle and dining destination."



Personally designed by Castañeda, the flagship reflects House of Wagyu Stonegrill's philosophy of creating spaces that are both sophisticated and welcoming. The restaurant features signature design elements, including an undulating ceiling inspired by the rhythm of the sea, a striking onyx bar, commissioned artworks by Dominik Haring, and elegantly appointed private dining rooms for intimate gatherings, celebrations, and executive entertaining.

The flagship also introduces new signature tableside experiences, including Caesar Salad prepared beside the table, Crêpe Suzette finished with a traditional flambé, and the Grade 10 Tomahawk, completed tableside with flame, fresh rosemary, and House of Wagyu Stonegrill's Cowboy Butter.

Expanding beyond its signature Stonegrill experience, the restaurant also introduces live-fire cooking using a Spanish-built Pira oven fueled by sustainable coconut charcoal. The new technique allows steaks, seafood, and vegetables to develop deeper flavor before guests complete the cooking experience on the restaurant's signature volcanic stone.

"The Stonegrill has always been the heart of House of Wagyu," Castañeda said. "The Pira simply gives us another way to express fire. Together, they create a dining experience where the kitchen begins the story and the guest completes it."

While the flagship represents the brand's most ambitious restaurant to date, Castañeda says success will ultimately be measured by the experience guests take home.

"Every decision we make begins with the guest. Whether it's the food, the design, or the service, we want our guests to leave feeling relaxed, well cared for, and already looking forward to their next visit. The food matters enormously, but the memories created around the table matter even more."

Media Photos



*From left to right: **Sophie Castaneda** (Board of Director, House Of Wagyu Stonegrill), **James Gordon Lorenzana** (Board of Directors, Okada Manila & President, Okada Foundation), **Madame Endo Akiko** (wife of His Excellency Ambassador Endo), **His Excellency Endo Kazuya** (Ambassador of Japan to the Philippines), **Corinne Castaneda** (House of Wagyu Founder), **Edwin Olivarez** (Mayor of Paranaque), **Nobuki Sato** (President / Chief Operations Officer, Okada Manila), **Yasunobu Kusu** (President, Saga Prefectural Union of Agricultural Co-Operatives), **Kenji Sugiyama** (Board of Directors, Okada Manila), **Miguel Santiago** (Board of Director, House Of Wagyu Stonegrill)*



*From left to right: **Yosuke Miyasaki** (Chairperson of Saga-Beef Producer's Committee of JA Group SAGA), **Corinne Castañeda** (Founder of House of Wagyu), and **Yasunobu Kusu** (President of Saga Prefectural Union of Agricultural Co-operatives)*



*From left to right: **Kenji Sugiyama** (Board of Directors, Okada Manila), **James Gordon Lorenzana** (Board of Directors, Okada Manila & President, Okada Foundation), **Edwin Olivarez** (Mayor of Paranaque), **Mrs. Olivarez** (Wife of Parañaque City Mayor), **Corinne Castaneda** (House of Wagyu Founder), **His Excellency Endo Kazuya** (Ambassador of Japan to the Philippines), **Madame Endo Akiko** (Wife of His Excellency Ambassador Endo), **Yasunobu Kusu** (President, Saga Prefectural Union of Agricultural Co-Operatives), **Nobuki Sato** (Okada Manila President & COO), **Shirley Pik Kwan Tam** (Okada Manila Chief Marketing Officer for Integrated Sales and Marketing), **David Anthony Baldwin** (Okada Manila Executive Vice President of Hospitality)*



Personally designed by Castañeda, the flagship reflects House of Wagyu Stonegrill's philosophy of creating spaces that are both sophisticated and welcoming.



"The Stonegrill has always been the heart of House of Wagyu," Castañeda said. "The Pira simply gives us another way to express fire. Together, they create a dining experience where the kitchen begins the story and the guest completes it."

– END –

ABOUT OKADA MANILA

Okada Manila, a Forbes 5-star destination for seven 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, Okada 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



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.

ABOUT HOUSE OF WAGYU STONEGRILL

Founded in 2008 by Corinne Castaneda, House of Wagyu Stonegrill is a proudly Filipino, independently owned restaurant specializing in premium Wagyu. For more than seventeen years, the brand has been recognized for its signature Stonegrill dining ritual, allowing guests to finish cooking their steaks on a 380C volcanic stone exactly to their preferred doneness. Guided by its philosophy of a Culture of Care, House of Wagyu Stonegrill combines exceptional ingredients, refined craftsmanship, and warm Filipino hospitality to create memorable dining experiences for celebrations, business entertaining, and everyday moments worth celebrating.

FOR MEDIA ENQUIRIES, PLEASE CONTACT:

Van Manansala, Manager – Brand Marketing and Communications
+63 998 586 4164
Jvan.Manansala@okadamanila.com

Godwin Domingo, Supervisor – Media Relations
+63 998 970 0304
Godwin.Domingo@okadamanila.com