

Solaire Resort Entertainment City Becomes the First to Present Akune Gold A5 Wagyu

From Akune City to Yakumi's table, guests can experience an exclusive two-day showcase featuring a live butchery demonstration, a seven-course dining journey, and a premium Sunday brunch celebrating one of Japan's most prized A5 Wagyu brands.



Manila, Luzon Sep 6, 2026 ([IssueWire.com](https://www.issuewire.com)) - This September, Yakumi at Solaire Resort Entertainment City invites guests to discover the artistry behind one of Japan's most celebrated ingredients through an exclusive two-day showcase of Akune Gold Wagyu. As the first integrated resort to import and serve Akune Gold, Solaire Resort brings this highly sought-after Japanese Wagyu to the Philippines in a spectacular showcase created exclusively for the occasion. More than a celebration of exceptional beef, the event offers a closer look at the journey behind every cut—from its origins in Akune City, Kagoshima Prefecture, to the hands of a Japanese master butcher and Yakumi's chefs who bring it to the table.

Four carefully selected cuts of Akune Gold will be showcased across the two-day experience, offering guests the opportunity to discover the distinct qualities and character of each. Originating from Kagoshima and produced and exported by Starzen, Akune Gold is prized for its delicate marbling, tenderness, and pronounced umami—hallmarks of the rigorous standards of Japanese Wagyu production, where provenance, preparation, and technique come together to shape the final dining experience.

At the heart of Saturday's dinner experience are live carving demonstrations by Japanese master butcher Mr. Hideki Tanaka, a Starzen Wagyu cutting specialist with more than 13 years of experience. A graduate and former guest instructor of the Federal Meat Academy in Gunma, Mr. Tanaka holds Level 1 certification in the Japanese Meat Certification Examination, the highest level of certification in Japan. His experience spans the Wagyu supply chain, from production to retail presentation, giving him a comprehensive understanding of the craftsmanship involved in bringing Japanese Wagyu from whole cut to table. Bringing his expertise directly to Yakumi, Mr. Tanaka will demonstrate the traditional Japanese techniques used to break down large cuts of Wagyu, offering guests a rare glimpse into the skill and precision behind every portion.

Following the butchery demonstrations, guests can savor Akune Gold through a seven-course Wagyu dining experience, showcasing the prized beef through a range of grilling and culinary techniques. Menu highlights include delicate chuck short rib *Chawanmushi*, pairing silky steamed egg custard and aromatic truffle dashi with the richness of Wagyu; roasted brisket, highlighting the beef's tenderness paired with a bright shiso radish ponzu; and short rib and plate Sukiyaki, a refined interpretation of the beloved Japanese classic that brings out the beef's rich marbling and savory-sweet sauce. Each course offers a distinct expression of the ingredient, allowing its texture and depth of flavor to unfold throughout the meal. The progression invites guests to appreciate not only the flavors, but also the details—the interplay of textures, the precision of each preparation, and the story behind this coveted Japanese ingredient.

On Sunday, the celebration continues at Yakumi's signature brunch with Meat Heaven, a new station bringing together Akune Gold Wagyu, indulgent foie gras, and more premium selections. Discover the generous spread alongside the restaurant's vibrant live stations for a Sunday centered on Japanese flavors and exceptional cuts.

Akune Gold arrives at Solaire Resort Entertainment City as a celebration of Japanese heritage and the art of gastronomic discovery—bringing together fellow epicureans and loved ones over an unforgettable expression of Japanese Wagyu. With limited seating available, guests are invited to experience the rare

opportunity to witness the craft and taste of Akune Gold Wagyu exclusively on September 26 for dinner and September 27 for Sunday brunch at Yakumi. For inquiries and reservations, call +632 8888 8888 or visit <https://sec.solaireresort.com/offers/dining/yakumi-akune-gold-wagyu>. Solaire Rewards members enjoy up to 20% off dining, while new members who sign up for Solaire Rewards may receive 30% off their first dining bill.

About Solaire Resort Entertainment City

Solaire Resort Entertainment City is the Philippines' first integrated luxury resort, located at the heart of Manila's Entertainment City. Home to the Bay and Sky Towers, the resort offers 800 elegantly appointed rooms, suites, and villas, alongside world-class gaming, premium culinary offerings, luxury shopping, and live entertainment at the 1,740-seat Lyric Theatre. Guests can also enjoy a range of leisure and wellness experiences, including the Solaire Sports Club with paddle, pickleball, and golf facilities, the Sky Shooting Range, and versatile event spaces, from the grand ballroom and meeting rooms to The Space, a 1,400-square-meter venue for bespoke events. Bringing together luxury hospitality, award-winning dining, entertainment, gaming, wellness, and events, Solaire Resort Entertainment City is the Philippines' premier integrated resort destination. For more information, visit <https://sec.solaireresort.com/>.

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