Welcome "BOTEJYU®" Lovers!!

Sama-Sama Salo-Salo

Enjoy “Shared Meal Style” from Japan made passionately since 1946.

"BOTE" comes from the flipping sound of the OKOS® and, "JYU", represents the sizzling sound.

We began our business expansion journey to “Share” the Japanese traditional “Meal Style” dining experience to all the “BOTEJYU®” Lovers in the Philippines.

The highlight of our Japanese dining is that you can experience enjoying “Shared Meal Style” which will tickle your taste buds all at once.

That is why we want to globally expand and “Share” our passionately crafted “Meal Style” dishes so that everyone can have a taste and at the same time enjoy the variety of cuisine we have to offer.

Through "SHARING" we convey our crafted “MEAL STYLE” to all "BOTEJYU®" Lovers!! in the Philippines!

Let’s Share!!

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OUR MISSION

JAPANESE CUISINE TO THE FUTURE

-TASTE OF PASSION®-

BOTEJYU® ORIGINATED IN OSAKA IN 1946

During the post-war reconstruction period in Japan, we have been providing meals with the idea of "delicious food to satisfy everyone's hunger." The "OKOS®" that was born in Osaka is now one of Japan's most popular flour-based dishes. But Japan's food culture does not end there. There are many excellent types of food all over the country. Each region has delicious masterpieces that can only be made by using local food materials and unique recipes. We want to shed light on each of them, and inherit the community's thoughts and feelings, and connect them to the next generation. Aiming to deliver the taste and skill of Japan to the future and to the people of the world.

With more passion than ever before, we will continue working as one.

BOTEJYU® Group
President & CEO
Hideto KURITA
栗田英人

This is JAPAN , This is BOTEJYU®

JAPAN TRAVELING RESTAURANT®

**Bringing Authentic Traditional Japanese Cuisine to the Philippines.
Indulge in the diverse flavors of Japan, much like the picturesque views glimpsed from a train window during your travels across the country. At BOTEJYU®, we leverage our expertise and collaborate with local regions and manufacturers to deliver the authentic taste of Traditional Japanese Cuisine worldwide.
Make sure to visit us on your journey and relish the unique local Japanese gourmet delights exclusive to each region.**

Leading the Osaka Food Culture as an OKOS® Specialty Restaurant

Established in 1946, BOTEJYU® is an Osaka-based OKOS® specialty restaurant. We've led Osaka's food culture by innovating with dishes like "OKOS® and Mayonnaise" and "OKOSOBA®," catering to our valued customers.

Japan's No.1 most talked about –OKOSOBA® and OKOS®–

Interview & Media Coverage in Japan

BOTEJYU® is renowned in the media as the pioneer of OKOSOBA®, Legendary OKOS®, and Authentic Japanese Cuisine.

BOTEJYU® Flagship Store Dotonbori / OSAKA

BOTEJYU® ALL JAPAN

Japanese Food and Ingredient Supporter
(Ministry of Agriculture, Forestry and Fisheries of Japan)
Since 2016

Japan Rice and Rice Industry Export Promotion Association
Since 2015

Nippon Ramen Association
Ramen
Since 2008

All Japan Donburi Union
Rice Bowls
Since 2014

Japan "KARAAGE" Association
Karaage
Since 2008

Japan Uramaki Association
Sushi / Sushi Roll
Since 2023

General Incorporated Foundation Okonomiyaki Academy
Since 2014

AIB LEAGUE ASSOCIATION
Since 2006

KITOKU-SHINRYO
Japanese White Rice
Since 1882

Japan Food Poisoning Prevention Association
Since 2022

がんばろう日本！ We are OSAKA

オオサカニジュウヨンクガールズ OSAKA24'Girls

BOTEJYU®
Origin of OKO® (Okonomiyaki) - 1945
Origin of OKOSOBA® (Modernyaki) - 1972
Since 1946
Public Store Review Popular Business Award
[Made in Osaka] 2021

KURITA
Teppanyaki
Since 2023

SANAI
Tempura
MICHELIN Guide OSAKA 2012～2023
-12 Consecutive Years- One-MICHELIN-Starred Restaurant
Since 2005

YOSHICHIKA
Rice Bowls
Since 1995

TASTY
Dashi
Since 1992

KATASHIMO WINERY
[Made in Osaka] Osaka Drink
Since 1912

MARINO DESIGN
Design
Since 2021

MIKO Foods
Wagyu
Since 1978

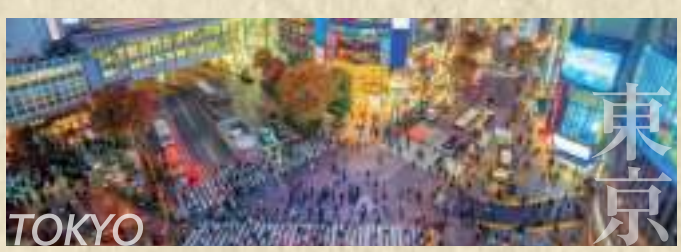
YOSHIHARA FLOUR-MILLING
Tempura
Since 1902

KAGURA
Udon
Since 2011

PARTNERS

39 Partners

絆×縁



California Rolls URAMAKIYA
Sushi / Sushiroll / Poke
Since 2015

KIKUCHI SAUCE
Sushi / Sushiroll / Poke
Since 2023

NIKUZARU
Yakiniku
Since 2021

BASTA HiRo®
Creative Japanese Cuisine
Since 2016

Infinito HIRO
Creative Japanese Cuisine
Since 2020

Akira MUTO
Yakitori / Kushiyaki
Since 1971

WHAT'S UP ?
DJ/BGM
Since 1994

NISHIYAMA SEIMEN
Ramen Noodles
Since 1947

Japan Agricultural Cooperatives "TOWADA OIRASE"
Garlic
Since 2010

Japan Agricultural Cooperatives "IWATE"
Japanese White Rice
Since 1999

Iwate "HITOMEBORE" Rice
Japanese White Rice
Since 2002

Onigiri Society
ONIGIRI
Since 2013

NIPPON NAPORITAN GAKKAI
Naporitan Noodles
Since 2009

KAMAKURA HAM
Japanese Ham
Since 1887

NIHON WIENER
Japanese Sausage
Since 1963

石川

SAWAI SOY SAUCE
Soy Sauce
Since 1879

MONSEN
Ramen
Since 2003

The 7 SAMURAI IRON CHEF®

SAMURAI IRON CHEF® 1 RAMEN Page 20

Profile

Masahiro ITO

Charisma in the world of ramen, who created the "Golden Shiny Noodles".

Affiliation

Since 1947

Sapporo,HOKKAIDO
NISHIYAMA RAMEN

SAMURAI IRON CHEF® 2 SUSHI ROLL Uramaki Page 29

Profile

Shuichiro KIKUCHI

A revolutionary who travels the world and challenges the conventional wisdom of sushi.

Affiliation

Since 2015

Akasaka,TOKYO
URAMAKIYA

SAMURAI IRON CHEF® 3 TEMPURA Page 12

Profile

Takayuki OSANAI

Tempura Chef who has been awarded"One Michelin Star" for 12 consecutive years.

Affiliation

Since 2005

Minami,OSAKA
SANAI

SAMURAI IRON CHEF® 4 TEPPANYAKI OKOS® Page 40

Profile

Satoshi SASAKI

A craftsman who has mastered the art of Japanese-style teppanyaki cuisine.

Affiliation

Since 1946

Dotonbori,OSAKA
BOTEJYU®

SAMURAI IRON CHEF® 5 DONBURI Rice Bowl Page 32

Profile

Yoshihito IWAMOTO

A modern master craftsman with the expertise of a long-established Japanese restaurant.

Affiliation

Since 1995

Suminoe,OSAKA
YOSHICHIKA

SAMURAI IRON CHEF® 6 ONIGIRI Page 32

Profile

Manabu KAKEE

A specialist who possesses both the heart and delicacy of Japan.

Affiliation

Since 2023

Dotonbori,OSAKA
KURITA

SAMURAI IRON CHEF® 7 CREATIVE CUISINE Page 25

Profile

HiRo YAMADA

A creative chef with no boundaries who produces "Creative Japanese Cuisine" based on unique ideas and innovative concepts.

Affiliation

Since 2020

Akasaka, TOKYO
Infinito HiRo

TASTE OF PASSION
BOTEJYU Group 1946

Please scan QR code to check calorie count of our products.

*Plus 10% service charge. Price may change anytime without further notice.
*Actual product may vary from photos shown above.

RECOMMENDED
おすすめ

01. BOTEJYU® Special Salad

(Regular) Php 210
(Large) Php 395

Caesar Dressing

Fresh Salad with Smoked Bacon, Egg and Cheese.

ぼてぢゅう®
スペシャルサラダ

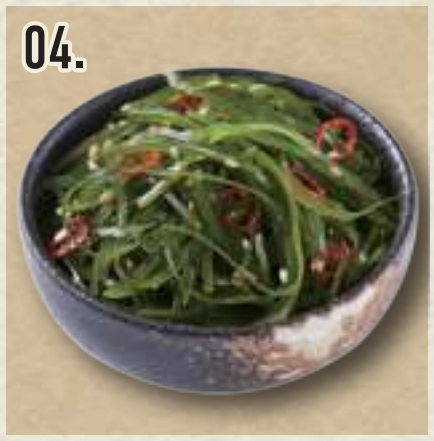
Fresh Salads & Appetizers

Seafood SASHIMI Salad
刺身サラダ

Fresh salad with seafood sashimi.
(Regular) Php 365
(Large) Php 725

Chicken TERIYAKI Salad
照り焼きチキンサラダ

Fresh salad with chicken teriyaki.
(Regular) Php 265
(Large) Php 485



Wakame Salad
ワカメサラダ

Seaweed salad with flavorable spicy kick.
(Regular) Php 150
(Large) Php 295

Edamame
枝豆

Lightly salted boiled green soybeans.
(Regular) Php 115
(Large) Php 225

Creamy Carbonara JPasta
マカロニチーズ

Macaroni mixed with melted cheese.
Php 425

Aromatic Sake-Steamed Chicken Thighs
鶏ももの酒蒸し

Chicken steamed with sake to enhance its flavor.
Php 205

Stewed Beef Osaka Style
牛肉煮込み

A popular delicacy made with simmered beef in a special sauce.
Php 315

Chawanmushi Egg Custard
茶碗蒸し

A Japanese dish made by mixing ingredients with eggs and dashi stock, then steamed.
Php 115

*Plus 10% service charge. Prices may change anytime without further notice

Osaka Premium Takoyaki

Originating in Osaka, this local soul food is loved by men and women of all ages.

Best Seller

01.

All-Star Takoyaki たこ焼オールスター Php 265

What is Takoyaki?

Takoyaki, a Japanese snack originated in Osaka, is a wheat flour-based batter with octopus and spices, formed into small, ball-shaped pieces about 3.5 cm in diameter.

Origin of Takoyaki

Takoyaki, originally known as "Issen Yoshoku," emerged in the Kansai region. It was made with wheat flour, water, and Worcestershire sauce, then octopus pieces were added around 1935. By 1955, it became a popular local food, with over 5000 takoyaki shops in Osaka city alone.

02. JAPAN NO.1 Best Seller

Original Sauce & Mayo Takoyaki

オリジナルソース&マヨ たこ焼

(3pcs) Php 130

(6pcs) Php 255

03.

Teriyaki Sauce & Mayo Takoyaki

照り焼きソース&マヨ たこ焼

(3pcs) Php 130

(6pcs) Php 255

04.

Umami Sauce & Mayo Takoyaki

旨味ソース&マヨ たこ焼

(3pcs) Php 130

(6pcs) Php 255

05.

Smoked Bacon & Cheese Takoyaki

オリジナル ベーコンチーズ たこ焼

Smoke Bacon with Melted Gauda Cheese,
Mozzarela Cheese,
and Umami Sauce and Mayo

(3pcs) Php 115

(6pcs) Php 225

Actual product may vary from photos shown above.

Japanese-Style Deep Fried Dishes -Karaage-

What is BOTEKARA®?

BOTEJYU® + KARAAGE

The original fried chicken that continues to win consecutive gold awards at the "Karaage Grand Prix" proudly sponsored by the Japan Karaage Association. Available in 3 different flavors.

BOTEKARA® Soy Sauce
ぼてから® しょうゆ

A special sauce that blends 3 varieties of soy sauce to craft an aromatic and lingering taste.

(1pc) Php 45 (6pcs) Php 245
(3pcs) Php 125 (12pcs) Php 485

CHICKEN「TATSUTA®」
チキン竜田揚げ

The batter is distinctive, and our unique blend of "Secret Broth" adds depth to the umami, enhancing the flavor.

(1pc) Php 45 (6pcs) Php 245
(3pcs) Php 125 (12pcs) Php 485

BOTEKARA® Garlic
ぼてから® ガーリック

Infused with garlic and crafted with a blend of three exquisite salts, it's a flavorful Karaage that boasts rich flavor and abundant umami.

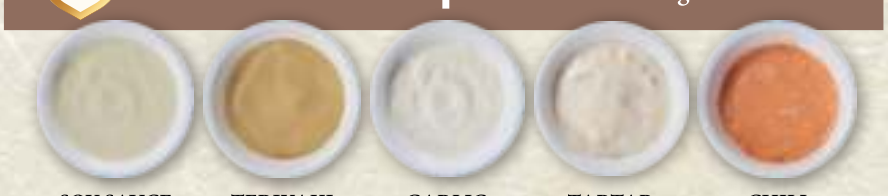
(1pc) Php 45 (6pcs) Php 245
(3pcs) Php 125 (12pcs) Php 485

BOTEKARA® All-Star ぼてから® オールスター

Experience the BOTEKARA® All-Star, featuring a trio of our signature BOTEKARA® delights: BOTEKARA® Soy Sauce, Chicken「TATSUTA®」, and BOTEKARA® Garlic.

(3pcs) Php 125 (6pcs) Php 245 (12 pcs) Php 485

Best With BOTEKARA® Dip Sauce
Recommended for a change in taste!



SOY SAUCE MAYO	TERIYAKI MAYO	GARLIC MAYO	TARTAR SAUCE	CHILI MAYO
Php 60	Php 60	Php 70	Php 80	Php 60

*Plus 10% service charge. Prices may change anytime without further notice

Japanese-Style Deep Fried Dishes

RECOMMENDED
おすすめ

01.

Best Seller

Tender
【 PORK KATSU 】
とんかつ

Tender and Crunchy
Japanese-Style Pork Cutlet

Php 295

JAPANESE WHITE RICE

Rice
ライス
Php 80

Rice Platter
ライス ファミリーサイズ
Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

Fried 【 PRAWN KATSU 】 Platter
海老フライ盛合せ

(1 pcs) Php 85
(3 pcs) Php 250
(5pcs) Php 405
(10 pcs) Php 750

**Actual product may vary from photos shown above.*

Crab Croquette
カニクリームコロッケ

(1 pc) Php 185
(3 pcs) Php 545
(5 pcs) Php 905
(10 pcs) Php 1,805

Mt. Fuji French Fries
富士山フライドポテト

(Regular) Php 150
(Large) Php 295

Japanese-Style Deep Fried Dishes Tempura

SAMURAI IRON CHEF®

匠 — TAKUMI —

Tempura Chef who has been awarded
"One Michelin Star"
for 12 consecutive years

Takayuki OSANAI
長内 敬之

Since 2005

OSAKA -Minami-
SANAI

旬鮮和楽 さな井 SANAI

SAMURAI IRON CHEF® 3

MICHELIN★ 12 Consecutive Years

MICHELIN GUIDE OSAKA ★ 2012	MICHELIN GUIDE OSAKA ★ 2013	MICHELIN GUIDE OSAKA ★ 2014	MICHELIN GUIDE OSAKA ★ 2015	MICHELIN GUIDE OSAKA ★ 2016	MICHELIN GUIDE OSAKA ★ 2017
MICHELIN GUIDE OSAKA ★ 2018	MICHELIN GUIDE OSAKA ★ 2019	MICHELIN GUIDE OSAKA ★ 2020	MICHELIN GUIDE OSAKA ★ 2021	MICHELIN GUIDE OSAKA ★ 2022	MICHELIN GUIDE OSAKA ★ 2023

Tentsuyu OSAKA -Minami- SANAI

SAMURAI CHEF'S SPECIAL

旬鮮和楽 さな井 SANAI Since 2005

Tentsuyu is a term related to Japanese cuisine, referring to the seasoning and dipping sauce used for tempura (fried foods). Tempura is a dish made by battering and deep-frying vegetables, fish, shrimp, etc., brought to life by its supporting ingredients - dashi stock and seasonings - encapsulating its deliciousness. Tentsuyu typically contains dashi stock, soy sauce, mirin, sugar, etc., and is characterized by its refreshing taste. We take pride in using authentic Japanese Soda Bonito Flakes to craft a tempura sauce that exudes richness and sweetness, setting it apart in taste and quality.
This refined Tentsuyu awaits to enhance your tempura experience.

Special Matcha Salt

Indulge in boundless flavors.
Crispy fried tempura seasoned with our exclusive matcha salt offers a uniquely delicious taste of Japan.

Tempura Flour YOSHIHARA FLOUR-MILLING

吉原食糧 Since 1902

Tempura, a Japanese dish, involves coating vegetables, fish, shrimp, and other ingredients in a delicate batter and deep-frying them.
The tempura flour, made from wheat flour, eggs, and water, retains crispiness and enhances the dish's texture.
It also features original seasoning that complements the tempura sauce perfectly.

RECOMMENDED
おすすめ

Best Seller

01. Golden Shrimp Tempura Platter
海老天ぷら盛合せ

(1pc) Php 70
(3pcs) Php 205
(5pcs) Php 340
(10pcs) Php 670

Must Try!!

TENCHIRA®
Japanese White Rice + Tempura = BOTEJYU®'s Specialty
Perfect Pair: Freshly fried Tempura served with Japanese White Rice

Order Japanese White Rice for 000

Choose your favorite Tempura

Finish by dipping in our signature homemade [Tenzsuya] Sauce.

Rice ライス	Php 80
Rice Platter ライスファミリーサイズ	Php 295
Rice Set ライスセット	Php 115
Miso Soup 味噌汁	Php 70
Kimchi キムチ	Php 75

02.

Jumbo Crab Sticks Tempura Platter
大ぶり「カニかま」天ぷら盛合せ

(1pc) Php 130 (3pcs) Php 375 (5pcs) Php 625 (10pcs) Php 1,235

03.

Shrimp Tempura Popcorn
小海老の天ぷら

(Regular) Php 215
(Large) Php 420

04.

TERIYAKI Chicken [Ehime] Style
鶏皮せんべい

(Regular) Php 155
(Large) Php 305

05.

Corn Tempura Crunch Bites
とうもろこしの天ぷら

(Regular) Php 90
(Large) Php 170

06.

Shrimp & Crab【KAKIAGE】Tempura
海老と蟹の海鮮かき揚げ

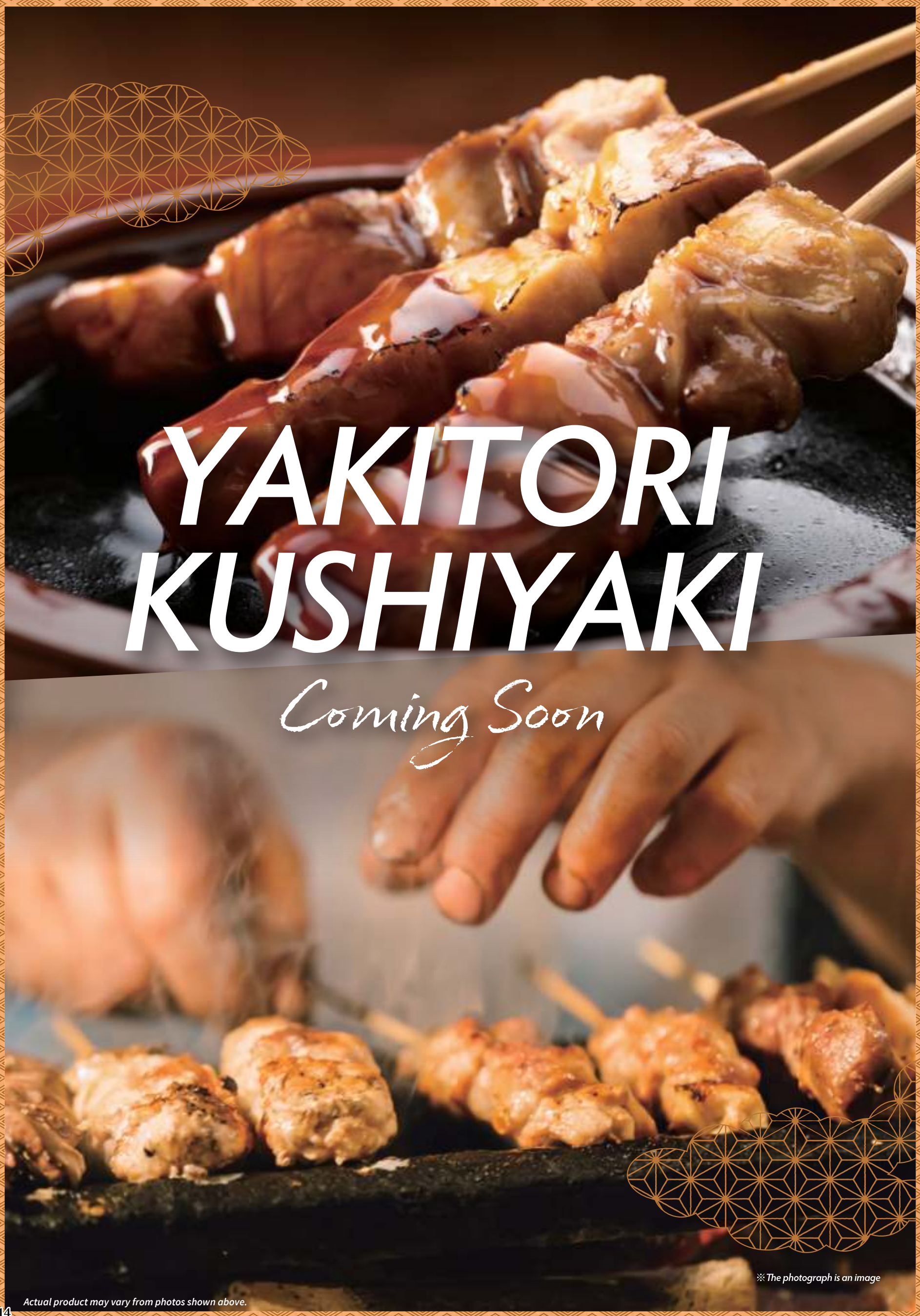
Php 555

07.

Vegetable [KAKIAGE] Tempura
野菜のかき揚げ

Php 305

Plus 10% service charge. Price may change anytime without further notice. Actual product may vary from photos shown above.



YAKITORI KUSHIYAKI

Coming Soon

※The photograph is an image

Actual product may vary from photos shown above.

YAKITORI KUSHIYAKI

Coming Soon

Teru YOSHIKAWA

Artisan's Passion

- A disciple of「Auguste Escoffier」, the founder of modern French cuisine.
- Former Head Chef at「FUJIYA HOTEL」in Japan.

LES DISCIPLES [redacted] STE ESCOFFIER

Le Conseil Magistral des disciples d'Auguste Escoffier
en son grand chapitre du 4 Juin 2001
tenu à Tokyo
décerne solennellement le titre de disciple
à M. monsieur Teruo Yoshikawa

Original TONPEI® Egg Winding

RECOMMENDED
おすすめ

01.
Classic Pork Belly TONPEI®
豚肉とんぺい焼

Tender Pork Belly wrapped in Egg

Php 315

Special Sauce & Mayo

02. Cheesy Pork Belly TONPEI®
豚肉とチーズとんぺい焼

Special Umami Sauce

(Pork • Gauda Cheese • Mozzarela Cheese)

Php 395

03. Mixed TONPEI®
ミックスとんぺい焼

Special Sauce & Mayo

(Pork • Shrimp • Squid)

Php 405

餃子 Teppan Gyoza

04. Teppan Grilled Pork Gyoza
鉄板餃子

Japanese gyoza, served with original soy sauce.

(5pcs) Php 210 (10pcs) Php 400

05. Teppan Grilled Cheese Pork Gyoza
鉄板チーズ餃子

(5pcs) Php 260 (10pcs) Php 515

JAPANESE WHITE RICE

Rice
ライス
Php 80

Rice Platter
ライス
ファミリーサイズ Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

Plus 10% service charge. Prices may change anytime without further notice

《 KARATE 空手 》

Produced by

Legendary Karate Guru
Nariharu KURAMOTO

Since 2021
TOKYO -SUGAMO-

39 Partners

焼肉 牛猿 NIKUZARU

Japanese B-B-Q YAKINIKU Dishes

JAPANESE WHITE RICE

Rice
ライス
Php 80

Rice Platter
ライス
ファミリー
サイズ
Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

01.
【MEGA】 Beef Shoulder Loin
ドでか牛ロース

Available Soon

Best Seller

02.
【SUKIYAKI BEEF】 Short Ribs
すき焼きカルビ

Available Soon

Add-on
Egg (1pc) Php 40

03. Tender Beef Short Ribs
牛カルビ

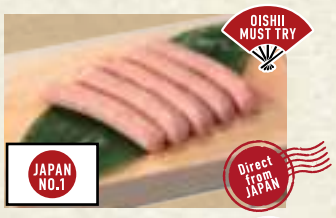
Php 715

04. Pork Belly
豚カルビ

Php 295

05. Samurai Sausage®
柚子ウインナー

Php 325



06. B-B-Q Mixed【YAKINIKU】Platter
BBQ焼肉の盛合せ

Beef・Pork・Samurai Sausage®
Php 1,350

*Actual product may vary from photos shown above.

Ramen

THE 7 Traditional Japanese

Treasure SOUPS

BOTEJYU® offers seven original soups that embody the tradition of ramen culture developed in Japan.
Our seven unique types of soup are:

Tonho 豚宝 — Luxury Pork Tonkotsu Go To page 20

Kinho 金宝 — Authentic Miso Go To page 21

赤宝 Akaho — Special Spicy Miso Go To page 21

白宝 Shiroho — Rich Chicken Paitan Go To page 22

黒宝 Kuroho — Umami Soy Sauce Go To page 23

銀宝 Ginho — No.1 Yuzu Salt Go To page 23

紅白宝 Ko-hakuho — Premium Miso Tantan Go To page 24

＋

透宝 Tooho — Secret Recipe Soupless Go To page 24

Japanese Quality

One and Only

Direct from JAPAN

Golden Shiny Noodles®

39 Partners

< BOTEJYU. Golden Shiny Noodle >

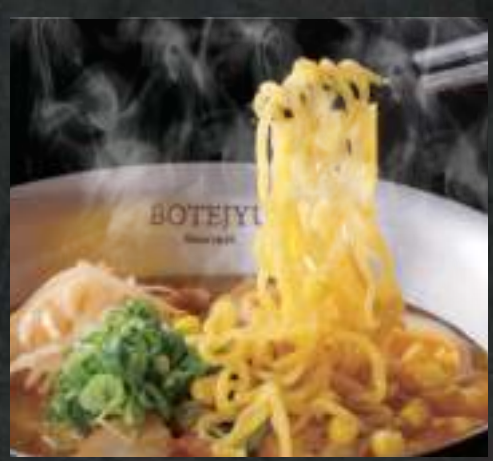
BOTEJYU Golden Shiny Noodles that keep a brilliant golden color. Thanks to the production techniques of Nishiyama Seimen, a company committed to noodle production.

<Japanese Quality >

Carefully-developed proportions of ingredients that gives a smooth texture. Noodles are slightly flat so it remains firm and smooth. Typically the NO.1 Japanese noodles.

Our style *Brand slogan*

Let's Fuu Fuu®



Hot ramen tastes best!

To serve ramen in the most delicious condition (pipping hot), various refined techniques are needed to steadily prepare the broth and noodles, ensuring that dishes are served smoothly and safely. "Fuu" represents our determination and commitment to become the pinnacle of Japanese ramen shops and to serve the best ramen noodles.
(*In Japan, "Fuu Fuu" is the sound of blowing on hot ramen to cool it down.)

Luxury Pork Tonkotsu Ramen

OISHII MUST TRY

SAMURAI CHEF'S SPECIAL

豚宝
Tonho
of THE 7 TREASURE SOUPS

LUXURY PORK TONKOTSU RAMEN

Pork Tonkotsu Ramen with a luxurious taste, made by carefully cooking pork and adding a special soy sauce to the flavorful broth.

01. Luxury Pork Tonkotsu Ramen
濃厚 豚骨ラーメン

Php 595

匠 — TAKUMI —

SAMURAI IRON CHEF®

Charisma in the world of ramen, who created the "Golden Shiny Noodles".

Japan's Best Ramen Noodle Specialist
Masahiro ITO
伊藤 昌博

Since 1947

HOKKAIDO -Sapporo-
NISHIYAMA RAMEN

北海道 札幌
–西山ラーメン–

Tonkotsu Ramen

02.

Best Seller

Pork Tonkotsu Ramen
豚骨ラーメン
Php 425

03.

Pork Tonkotsu Ramen with Grilled B-B-Q Pork
豚骨チャーシューラーメン
Php 545

04.

Spicy Pork Tonkotsu Ramen with Grilled B-B-Q Pork
スパイシー豚骨チャーシューラーメン
Php 575

*Plus 10% service charge. Prices may change anytime without further notice

金宝

Kinho

of THE 7 TREASURE SOUPS

AUTHENTIC MISO RAMEN

Miso Ramen with a rich, buttery aroma, featuring a red miso base and pork flavor.

AUTHENTIC MISO RAMEN

Best Seller

01.

Pork Miso Tonkotsu Ramen

味噌ラーメン

Php 425

02.

Pork Miso Tonkotsu Ramen with Grilled B-B-Q Pork

味噌チャーシューラーメン

Php 545

赤宝

Akaho

of THE 7 TREASURE SOUPS

SPECIAL SPICY MISO RAMEN

Spicy Miso Ramen is based on red miso and spicy soy bean sauce, characterized by its spiciness that is hot but does not leave a lingering aftertaste.

札幌 **Hokkaido** Sapporo

SPECIAL SPICY MISO RAMEN

Best Seller

03.

Spicy Pork Miso Tonkotsu Ramen

辛味噌ラーメン

Php 545

04.

Spicy Pork Miso Tonkotsu Ramen with Grilled B-B-Q Pork

辛味噌チャーシューラーメン

Php 575

Best With EXTRA Orders

- Grilled B-B-Q Char-siu Pork ..... Php 130
- Special Spicy Miso Paste ..... Php 35
- Spring Onion (Green Spring Onion / White Spring Onion) Php 35
- Nori Sheet ..... Php 20
- Egg (Ajitama / Boiled Egg) ..... Php 40

Actual product may vary from photos shown above.

CHICKEN PAITAN RAMEN

白宝 Shiroho

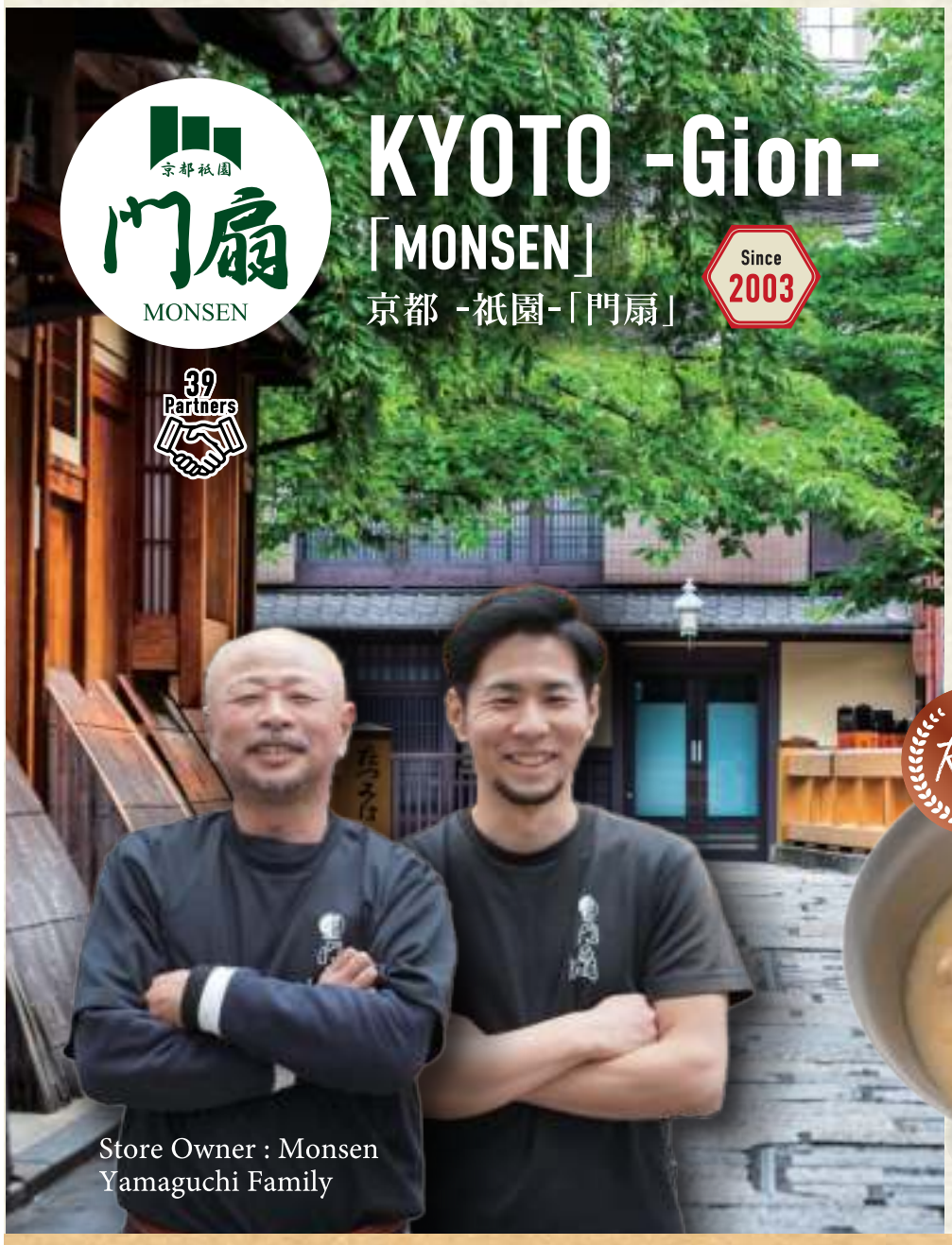
of THE 7 TREASURE SOUPS

CHICKEN PAITAN RAMEN

A healthy Chicken Paitan Ramen with plenty of collagen made by slowly simmering fresh chicken and vegetables.

01.
Chicken Paitan Ramen with Stewed Minced Chicken
鶏白湯 鶏そぼろラーメン

Php 525



Store Owner : Monsen Yamaguchi Family

02.
RICH Chicken Paitan Ramen
濃厚 鶏白湯ラーメン

Php 495

03.
RICH Chicken Paitan Ramen with Aromatic Sake-Steamed Chicken Thighs
濃厚 鶏白湯
酒蒸しチキンラーメン

Php 575

Best With EXTRA Orders

- Grilled B-B-Q Char-siu Pork ..... Php 130
- Special Spicy Miso Paste ..... Php 35
- Spring Onion (Green Spring Onion / White Spring Onion) Php 35
- Nori Sheet ..... Php 20
- Egg (Ajitama / Boiled Egg) ..... Php 40

Plus 10% service charge. Prices may change anytime without further notice

黒宝 Kuroho

of THE 7 TREASURE SOUPS

UMAMI SOY SAUCE RAMEN

A Soy Sauce Ramen with a taste of Japan, the soup is made with fresh chicken and kelp broth.

札幌 Hokkaido

Sapporo Soy Sauce Brewery

UMAMI SOY SAUCE RAMEN

01.

UMAMI Soy Sauce Ramen

醤油ラーメン

Php 455

OISHII MUST TRY

Nostalgic Japanese Food

02.

UMAMI Soy Sauce Ramen with Grilled B-B-Q Pork

スペシャル醤油チャーシューラーメン

Php 535

銀宝 Ginho

of THE 7 TREASURE SOUPS

NO.1 YUZU SALT RAMEN

A flavorful soup with the umami of kelp, pork and chicken broth that comes with the refreshing aroma of Yuzu is the pride of our Salt Ramen.

小樽 Hokkaido

Otaru Oshoro Fishing Harbour in winter

No.1 YUZU SALT RAMEN

03.

No.1 Yuzu Salt Ramen

柚子塩ラーメン

Php 395

OISHII MUST TRY

Nostalgic Japanese Food

04.

No.1 Yuzu Salt Ramen with Aromatic Sake-Steamed Chicken Thighs

スペシャル酒蒸しチキン
柚子塩ラーメン

Php 445

Best With EXTRA Orders

- Grilled B-B-Q Char-siu Pork ..... Php 130
- Special Spicy Miso Paste ..... Php 35
- Spring Onion (Green Spring Onion / White Spring Onion) Php 35
- Nori Sheet ..... Php 20
- Egg (Ajitama / Boiled Egg) ..... Php 40

Actual product may vary from photos shown above.

紅白宝
Ko-hakuho

of THE 7 TREASURE SOUPS

PREMIUM MISO TANTAN MEN

Richly flavored Miso Tantan Men made by combining white miso paste from Hokkaido and kneaded sesame seeds, and adding the umami of scallops as the secret ingredient.

札幌 Hokkaido

Sapporo Clock Tower in snow

PREMIUM MISO TANTAN MEN

01.
MISO TANTAN MEN with Stewed Minced Chicken

坦々麺

525

OISHII MUST TRY

02.
【TONKATSU】 MISO TANTAN MEN

とんかつ坦々麺

575

透宝
Tooho

of THE 7 TREASURE SOUPS

SECRET RECIPE SOUPLESS RAMEN -MAZESOBA-

A new style of ramen where you eat noodles without soup, dipped in a special sauce made with concentrated umami flavor extracts from pork, vegetables, and carefully selected soy sauce.

江東 Tokyo

Tomioka Hachimangu Fukagawa Festival

SECRET RECIPE SOUPLESS RAMEN -MAZESOBA-

OISHII MUST TRY

One & Only

03.
SECRET RECIPE SOUPLESS RAMEN -MAZESOBA-

まぜそば

Php 535

Best With EXTRA Orders

Grilled B-B-Q Char-siu Pork	Php 130
Special Spicy Miso Paste	Php 35
Spring Onion (Green Spring Onion / White Spring Onion)	Php 35
Nori Sheet	Php 20
Egg (Ajitama / Boiled Egg)	Php 40

Plus 10% service charge. Prices may change anytime without further notice

SAMURAI IRON CHEF®

匠 — TAKUMI —

A creative chef with no boundaries
who produces "Creative Japanese Cuisine"
based on unique ideas and innovative concepts.

HiRo YAMADA
山田 宏巳

Since 2020
TOKYO -Akasaka-
Infinito HIRO
インフィニート ヒロ

Since 2016
VIETNAM -Ho Chi Minh City-
BASTA HiRo®
バスタ ヒロ

SAMURAI IRON CHEF® 7

A charismatic Japanese culinary "IRON" chef

2013 IRON CHEF
Beat Kenichi Chen on "Iron Chef" and beat undefeated Chinese Iron Chef Tomotsugu Wakiya on the revived "Iron Chef"
YouTube

2009 SAN SEBASTIAN GASTRONOMY
San Sebastian Gastronomy as one of the Japanese delegates.

2000 OKINAWA G8 SUMMIT
Personal Chef to Italian Prime Minister Amato

1999 GAMBERO ROSSO
"Most Promising Chef of the Year" by the Italian culinary magazine 【Gambero Rosso】

1995 TOKYO -Minami Aoyama- Ristorante HiRo
Open

1985 TOKYO -Harajuku- BASTA PASTA® First Chef
Leading the Italian Food boom in Japan.

HiRo's Special Rich & Creamy

港 Tokyo Akasaka

Premium RED

SAMURAI CHEF'S SPECIAL

Exclusive

01. ONE & ONLY 【Rich & Creamy - Tempura Shrimp - RAMEN】

海老の旨みたっぷり 濃厚トマトクリームスープ【海老天クリームラーメン】

Delight in a sumptuous tomato cream soup, generously infused with the essence of plentiful shrimp, creating a rich and satisfying symphony of flavors.

Php 710

Premium WHITE

SAMURAI CHEF'S SPECIAL

Exclusive

02. ONE & ONLY 【Rich & Creamy - Chicken Paitan - RAMEN】

生クリームとゴーダチーズ 濃厚クリームスープ【チキングラナパダーノラーメン】

A creamy soup harmonizing the smoothness of fresh cream with the distinct richness of Grana Padano cheese, creating a luxurious symphony of flavors.

Php 765

*Actual product may vary from photos shown above.

Authentic Japanese White Rice

Farm to Table

日本 Japanese Food Supporter

Direct from JAPAN

BOTEJYU® ORIGINAL
Japanese White Rice

J.R.E — Since 2002
Japan Rice and Rice Industry Export Promotion Association

ひとめぼれ — Since 2002
Iwate Jyunjyo Rice "HITOMEBORE"

JA岩手ふるさと — Since 2002
Japan Agricultural Cooperatives IWATE FURUSATO

OISHII MUST TRY

01. Rice
ライス
JAPANESE WHITE RICE
Php 80

02. Miso Soup
味噌汁
Php 70

Best Seller

03. Rice Platter
ライスファミリーサイズ
JAPANESE WHITE RICE
Php 295

04. Rice Set
ライスセット
JAPANESE WHITE RICE
Php 115

Best With

Furikake

Direct from JAPAN

Furikake is a common Japanese seasoning sprinkled on rice, onigiri, udon, and soba. It comes in various types, such as "nori furikake" (with seaweed as its main ingredient) and "katsuobushi furikake" (with bonito flakes as its main ingredient), each adding a unique flavor accent to dishes.

05. Sesame Garlic Furikake
ごまにんにくふりかけ
Php 85

06. Spice "AOSA" Furikake
あおさふりかけ
Php 85

*Plus 10% service charge. Prices may change anytime without further notice

SAMURAI IRON CHEF®

匠 — TAKUMI —

A specialist who possesses
both the heart and delicacy of Japan.

Manabu KAKEE

掛江 学

Since 2023

OSAKA -Dotonbori-
KURITA
くり田 ™
Executive Chef
BOTEJYU® Traditional Cooking Skill Specialist

KURITA
TEPPANYAKI 道頓堀 くり田

ONIGIRI

おにぎり協会
一般社団法人おにぎり協会

Onigiri Society
Since2013
KANAGAWA

39 Partners

01. Best Seller

SAMURAI CHEF'S SPECIAL

Spam OMUSUBI
スパムおにぎり
Php 145

02. Best Seller

Savory Salmon Flakes ONIGIRI
シャケフレーク
Php 105

03.

Creamy Salmon Mayo ONIGIRI
シャケマヨ
Php 85

04.

Tuna Mayo Fusion ONIGIRI
ツナマヨ(シーチキン)
Php 85

05.

Pickled Plum「UMEBOSHI」Flavor

SAMURAI CHEF'S SPECIAL

OMUSUBI SUSHI
手毬(てまり)おにぎり
Php 105

06.

Prawn Tempura ONIGIRI
海老天むすび
Php 85

07.

Spicy Dynamite Crab Sticks ONIGIRI
スパイシーカニカマ
Php 85

08.

Sweet and Tangy Chicken Soboro ONIGIRI
鶏そぼろ
Php 95

Actual product may vary from photos shown above.

Artisanal Sashimi Selection 刺身

Fresh

Maguro Sashimi
まぐろ刺身 [Tuna]

Premium Tuna
Php 405

Salmon Sashimi
サーモン刺身

Salmon
Php 425

Shrimp Sashimi
えび刺身

Sweet Prawn
Php 295

Tamagoyaki
玉子焼

Egg
Php 165

Premium Nigiri Selection 寿司 & Handcrafted Pressed Sushi

JAPANESE WHITE RICE

Maguro Nigiri Sushi
まぐろ寿司[Tuna]

(2pcs) Php 95 (6pcs) Php 255
(4pcs) Php 170

Salmon Nigiri Sushi
サーモン寿司

(2pcs) Php 95 (6pcs) Php 255
(4pcs) Php 170

Shrimp Nigiri Sushi
海老寿司

(2pcs) Php 115 (6pcs) Php 335
(4pcs) Php 225

Crab Stick Nigiri Sushi
カニカマ寿司

(2pcs) Php 75 (6pcs) Php 235
(4pcs) Php 145

Tamagoyaki Nigiri Sushi
玉子焼寿司

Egg
(2pcs) Php 75 (6pcs) Php 235
(4pcs) Php 145

Chef's Choice Sushi Platter
にぎり寿司盛合せ

Maguro Tuna, Salmon, Shrimp, Crab Stick, Tamagoyaki Egg
(5pcs) Php 215
(10pcs) Php 425

Handcrafted Pressed Unagi Sushi
うなぎの押し寿司

Eel
Php 995

Handcrafted Pressed Salmon Sushi
サーモンの押し寿司

Salmon
Php 430

**Plus 10% service charge. Prices may change anytime without further notice*

SAMURAI IRON CHEF®

匠 —TAKUMI—

A revolutionary who travels the world and challenges the conventional wisdom of sushi

Shuichiro KIKUCHI
菊池　秀一郎

Since 2015

TOKYO -Akasaka-
URAMAKIYA

SAMURAI IRON CHEF® 2

A charismatic Japanese culinary "IRON" chef

2021~2014	2008~2010	2005~2008	2004~2005	2002~2004
SAMURAI -Zurich-	MATSUHISA -Athens- MATSUHISA -Mykonos- NOBU -St.Moritz-	SAMURAI -Zurich-	SHIKI -Sydney-	SUSHI-MON -Las Vegas-

KIKUCHI Selection

SAMURAI CHEF'S SPECIAL

Local Speciality

MAGURO Combination
まぐろづくし「TUNA」

Php 665

SAMURAI CHEF'S SPECIAL

OISHII MUST TRY

SHAKE Combination
サーモンづくし「SALMON」

Php 755

KYOTO

BOTEJYU®'s Specially Selected Soy Sauce

SINCE 1879 KYOTO 京町家醤油蔵 澤井醤油 SAWAI SOY SAUCE

What is double-matured soy sauce?

Since 1878

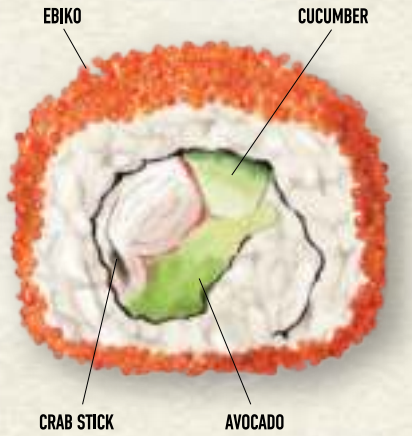
39 Partners

Double-matured soy sauce, also known as "nido-shikomi," undergoes a unique process involving a second fermentation with koji yeast. This technique results in a soy sauce with a rich aroma and complex flavor profile. The mild double-matured soy sauce enhances the natural flavors of sashimi and sushi.

*Actual product may vary from photos shown above.

Sushi Roll Uramaki

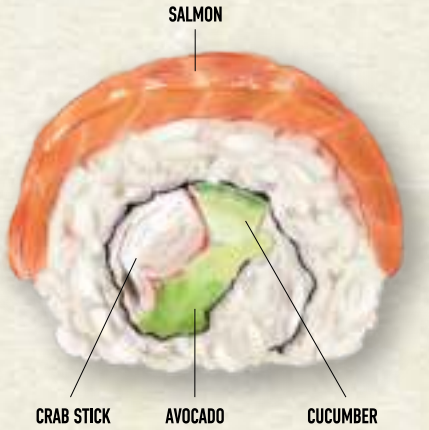
JAPANESE WHITE RICE



01. CALIFORNIA ROLL
カリフォルニアロール

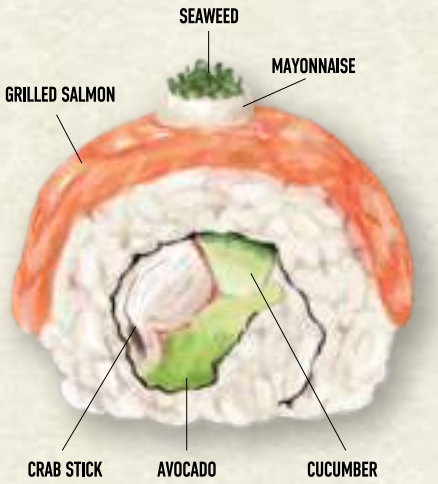
Best Seller

(4pcs) Php 210
(8pcs) Php 415



05. OSAKA
大阪ロール

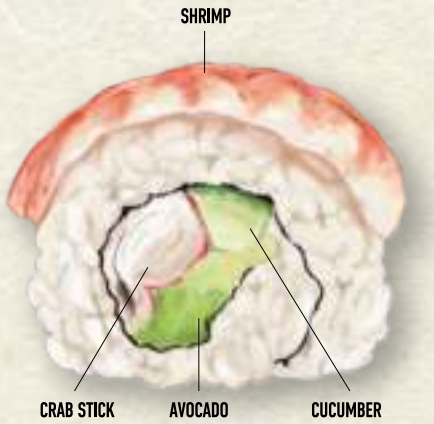
(4pcs) Php 225
(8pcs) Php 435



02. ABURI
あぶりロール

Aburi

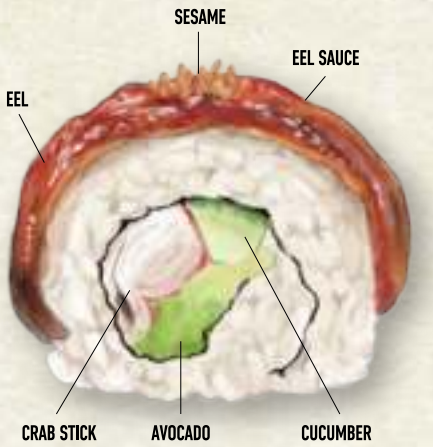
(4pcs) Php 225
(8pcs) Php 435



06. RAINBOW
レインボーロール

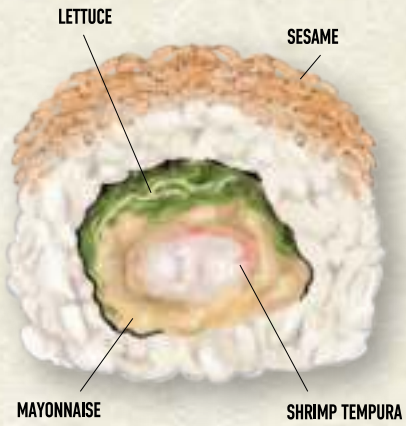
Best Seller

(4pcs) Php 225
(8pcs) Php 435



03. DRAGON
ドラゴンロール

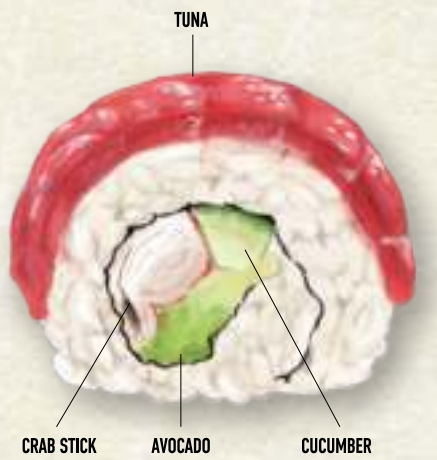
(4pcs) Php 335
(8pcs) Php 655



07. SHRIMP
クリスピーシュリンプロール

Best Seller

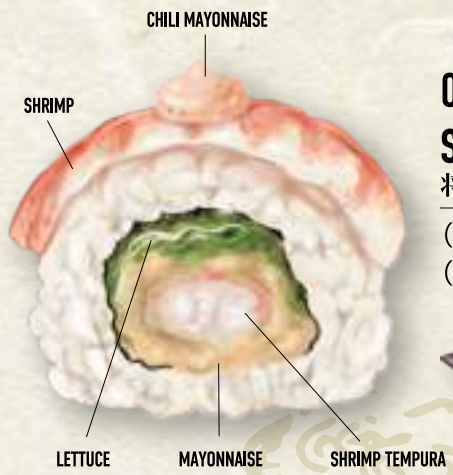
(4pcs) Php 210
(8pcs) Php 415



04. TOKYO
東京ロール

Best Seller

(4pcs) Php 210
(8pcs) Php 415



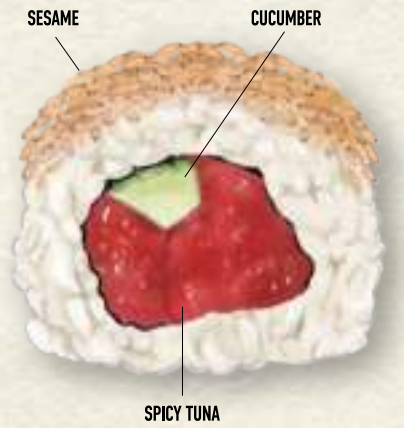
08. SHOGUN
将軍ロール

(4pcs) Php 275
(8pcs) Php 535

Plus 10% service charge. Prices may change anytime without further notice

Sushi Roll Uramaki

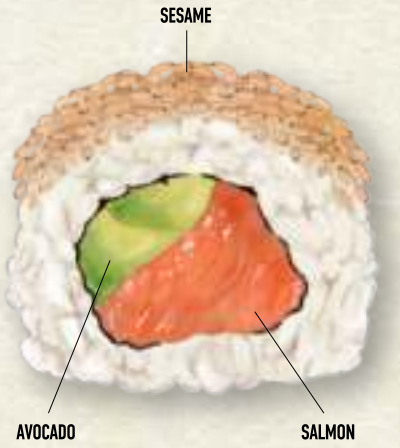
JAPANESE WHITE RICE



09.
SPICY MAGURO
スパイシーまぐろロール **[TUNA]**

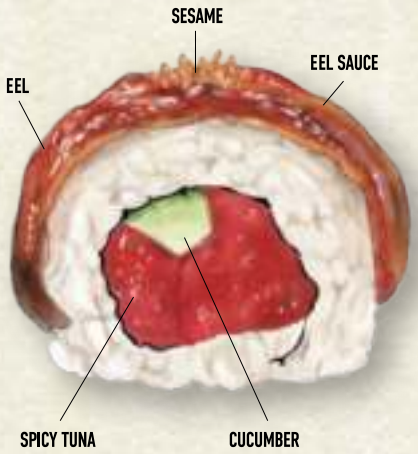
Best Seller

(4pcs) Php 210
(8pcs) Php 415



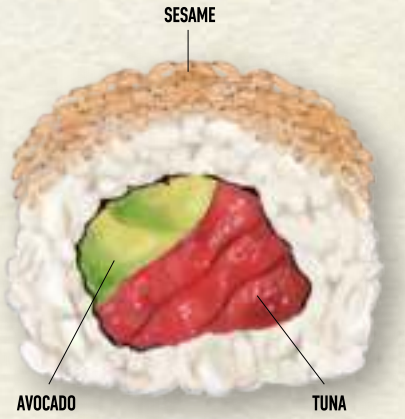
13.
SALMON
サーモンロール

(4pcs) Php 210
(8pcs) Php 415



10.
RED DRAGON
レッドドラゴンロール

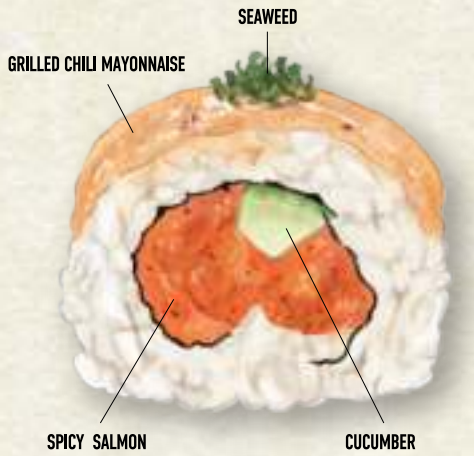
(4pcs) Php 405
(8pcs) Php 795



14.
MAGURO
まぐろロール **[TUNA]**

Best Seller

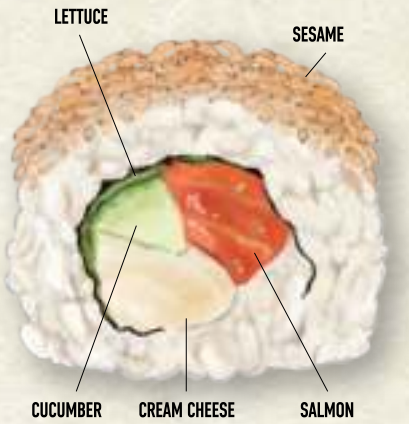
(4pcs) Php 210
(8pcs) Php 415



11.
SPICY SALMON
スパイシーサーモンロール

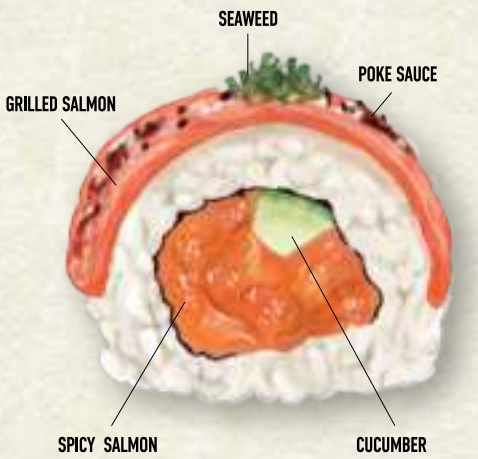
Best Seller

(4pcs) Php 195
(8pcs) Php 375



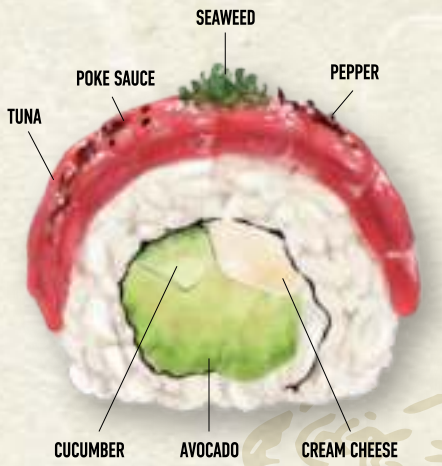
15.
AJIWAI
味わいロール

(4pcs) Php 210
(8pcs) Php 415



12.
SALMON ADDICT
サーモンアディクトロール

(4pcs) Php 305
(8pcs) Php 605



16.
PEPPER MAGURO
ペッパーまぐろロール **[TUNA]**

(4pcs) Php 210
(8pcs) Php 415

**Actual product may vary from photos shown above.*

Local Gourmet Donburi Rice Bowls

The origin of "DONBURI" or rice bowl dates back to around 1837 when the rice and side dish were first served in a single large bowl. Until then, the practice was to serve them separately in different dishes. Today, a wide variety of donburi rice bowls are enjoyed throughout Japan as a fast, convenient and casual meal. We hope you will enjoy BOTEJYU's extensive selection of donburi rice bowls from various regions throughout Japan.

TERIYAKI BEEF Steak Rice Bowl
牛サイコロステーキ丼

TERIYAKI CHICKEN Rice Bowl
照り焼きチキン丼

SAGA

KYOTO

KAGAWA

OSAKA

The 7 Samurai Iron Chef®
5

SAMURAI CHEF'S SPECIAL

PRAWN TEMPURA Rice Bowl
海老天丼

PORK KATSU Rice Bowl
割烹のカツ煮丼

HOKKAIDO

HOKKAIDO-STYLE
Grilled B-B-Q Pork Rice Bowl
網焼き豚丼

Original SUSHI
【Poke】BOWL
オリジナル ポキ丼

TOKYO

【HAND TEPPAN®】
SUKIYAKI BEEF Teishoku
牛すき焼定食

SAMURAI IRON CHEF®

匠 — TAKUMI —

Yoshihito IWAMOTO
岩本 好人

A modern master craftsman
with the expertise of
a long-established Japanese restaurant.
1983~1994
OSAKA Koraibashi KITCHO

Since 1995

Suminoe,OSAKA
YOSHICHIKA
うまいもん処
好近
よし ちか

Japan's Local Gourmet Rice Bowls

JAPANESE WHITE RICE

Seafood

Best Seller

1. PRAWN TEMPURA Rice Bowl
海老天丼

(Regular) Php 330

SUSHI【Poke】BOWL

What is KIKUCHI Sauce -Poke Soy Sauce-

Discover Kikuchi Sauce, a unique soy sauce-based creation tailored for "Poke." It enhances the flavors of fresh seafood, which is marinated in soy sauce, sesame oil, and a medley of seasonings, then served on top of rice.

SAMURAI CHEF'S SPECIAL

2. Original
オリジナル

Soy Sauce / Tuna / Avocado / Minced Onion

(Mini) Php 315
(Regular) Php 615

3. Spicy
スパイシー

Tuna / Soy Sauce / Chili Sauce
Sesame Garlic / Minced Onion

(Mini) Php 315
(Regular) Php 615

4. Chili Mayo
チリマヨ

Tuna / Mayonnaise / Chili Sauce
Minced Onion

(Mini) Php 315
(Regular) Php 615

5. B-B-Q Grilled 「UNAGI」Eel with Egg Rice Bowl
うな玉丼

(Regular) Php 895

Chicken

Best Seller

TERIYAKI

6. TERIYAKI CHICKEN Rice Bowl
照り焼きチキン丼

(Mini) Php 165 (Regular) Php 330

7. Chicken Butter Rice Bowl
かしわバター丼

(Mini) Php 165 (Regular) Php 330

8. Exquisite Chicken「Oyako」Egg Rice Bowl
究極の親子丼

(Regular) Php 330

*Plus 10% service charge. Prices may change anytime without further notice

Japan's Local Gourmet Rice Bowls

JAPANESE WHITE RICE

Pork

1. Tender PORK KATSU Rice Bowl
割烹のかつ煮丼 (Regular) Php 435

2. HOKKAIDO-Style Grilled B-B-Q Pork Rice Bowl
Best Seller

網焼き豚丼

(Mini) Php 175
(Regular) Php 350

3. Ginger Pork Rice Bowl
ジンジャーポーク丼

(Mini) Php 165
(Regular) Php 330

4. Grilled Char-Sui Pork & Egg Rice Bowl
焼豚玉子飯

(Mini) Php 165
(Regular) Php 330

5. Garlic Pork Rice Bowl
スタミナ豚丼

(Mini) Php 185
(Regular) Php 345

Garlic from Aomori

Beef

6. Diced TERIYAKI BEEF Garlic Steak Rice Bowl
牛サイコロステーキ丼 (Mini) Php 245 (Regular) Php 460

Hand Teppan®

7. SUKIYAKI BEEF Teishoku
牛すき焼定食 Php 625

*Actual product may vary from photos shown above.

Craft【STONE-GRILLED】Fried Rice

JAPANESE WHITE RICE

ORIGINAL
Char Siu Pork & Egg
焼豚炒飯

Best Seller

Php 295

Garlic Shrimp & Egg
ガーリックシュリンプ炒飯

Best Seller

Php 395

Bacon & Egg
with Grana Padano Cheese
カルボナーラ炒飯

Php 395

Ginger Pork & Egg
生姜焼き炒飯

Php 295

King Crab & Egg
ジャンボかに炒飯

Best Seller

Php 395

Savory「Chicken Rice」& Egg
チキンライス

Php 295

 **Plus 10% service charge. Price may change anytime without further notice. Actual product may vary from photos shown above.*

※The photograph is an image

JAPANESE-STYLE CURRY RICE

Coming Soon

39 Partners ISHIKAWA

Nostalgic Japanese Food

Champion's Est. 1961 CURRY

Original KANAZAWA Curry

Champion's CURRY

- Since 1961
- Once you taste it, you'll crave it endlessly
- A symphony of rich curry sauce with concentrated flavor

*Actual product may vary from photos shown above.

NUMAMOTO SELECTION
-沼本セレクション-

01. WAGYU BEEF

Php 4,995

[NUMAMOTO Chef]

WAGYU Beef [NUMAMOTO Selection]
和牛ビーフ

39 Partners

Bringing the Finest Japanese Wagyu Beef to the World

As a meat specialist with over 25 years of experience,
Numamoto brings the highest quality Japanese Wagyu beef to the Philippines.
With discerning skills cultivated over his career,
he carefully selects the best Japanese Wagyu beef
based on its meat, fat, quality, color, firmness, and luster.

B-B-Q Amiyaki Grilled Dishes

Grilling

02.

Grilled B-B-Q Pork [Hokkaido] Style
網焼き豚カルビ

(Regular) Php 325 (Large) Php 595

03.

Grilled Salmon Belly
サーモンハラスの網焼き

(Regular) Php 305 (Large) Php 600

04.

Grilled Teriyaki Black Cod
銀鱈西京焼き

Php 955

JAPANESE WHITE RICE

Rice
ライス
Php 80

Rice Platter
ライス
ファミリー
サイズ Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

*Plus 10% service charge. Prices may change anytime without further notice

OISHII MUST TRY

RECOMMENDED
おすすめ

Best Seller

01.
Diced TERIYAKI BEEF Garlic Steak

(Mini) Php 385
(Regular) Php 745
(Large) Php 1,125

照り焼きガーリック
ビーフキューブステーキ

鉄板焼

Original Teppanyaki Dishes

02.

SUKIYAKI Beef
鉄板牛すき焼

(Regular) Php 525

03.

TERIYAKI Chicken【EHIME】Style
照り焼きチキンステーキ

(Regular) Php 205 (Large) Php 405

04.

Ginger Pork
豚肉の生姜焼

Php 235

05.

Samurai Sausage®
柚子ウインナー

Php 325

06.

Garlic Shrimp
ガーリックシュリンプ

(Regular) Php 445

07.

Teppan Grilled King Crab with Butter カニバター鉄板焼

(Regular) Php 375

Actual product may vary from photos shown above.

SAMURAI IRON CHEF®

匠 —TAKUMI—

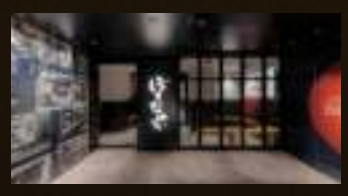
A craftsman who has mastered the art of Japanese-style teppanyaki cuisine.

Satoshi SASAKI
佐々木 巧

Since 1946

OSAKA -Dotonbori-
BOTEJYU®
ぼてじゅう®
5th Generation Head Chef
BOTEJYU® Traditional Cooking Skill / Specialist

OKONOMIYAKI TEPPANYAKI
BOTEJYU
Since 1946



Origin of OKOS® (Okonomiyaki) -1945

What is OKOS® (Okonomiyaki)?

OKOS® is a quintessential soul food teppanyaki dish in Japanese cuisine, blending a flour-based batter with cabbage, meat, seafood, and other ingredients. Cooked on a teppan grill and seasoned with sauce and mayonnaise, it has evolved into numerous variations featuring different ingredients and sauces.

Beginning of OKOS® (Okonomiyaki)

OKOS® gained popularity post-World War II when food was scarce, serving as a nutritious option with readily available ingredients. The practice of topping OKOS® with mayonnaise, a BOTEJYU® innovation, quickly caught on and spread across Japan.

HOMEMADE【BOTE MAYO SAUCE®】

Nishino, the founder of BOTEJYU®, aimed to further enhance the already popular OKOS® post-war. He set his sights on "Mayonnaise," a condiment traditionally used with cold food. Upon tasting the mild American mayonnaise with its distinctive flavor, he knew it would perfectly complement OKOS®.

01.
Pork Belly OKO® — Best Seller
Pork Belly / Egg
豚玉

(Mini) Php 185
(Regular) Php 325

02.
Duo Flavor Pork Belly OKO® — Best Seller
Pork Belly / Egg
2色とん玉®

Php 325

03.
Shrimp OKO®
Shrimp / Egg
えび玉

(Mini) Php 195
(Regular) Php 375

04.
Mochi & Cheese OKO® — Best Seller
Pork Belly / Melted Cheese Mochi / Egg
餅チーズ玉

(Mini) Php 245
(Regular) Php 485

05.
Seafood Mix OKO®
Shrimp / Squid / Octopus / Egg
海鮮ミックス玉

(Mini) Php 345
(Regular) Php 685

06.
MoonLight-Egg Premium Mix OKO®
Beef / Pork Belly / Shrimp / Squid Octopus / Fried Egg
プレミアムミックス月見玉

(Regular) Php 555

*Plus 10% service charge. Prices may change anytime without further notice

Origin of OKOSOBA®(Modernyaki)-1972

Continuing to Evolve!

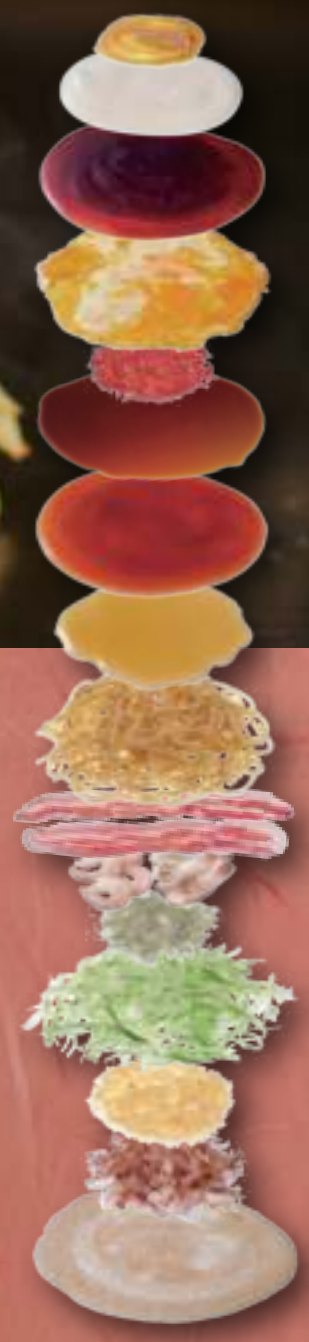
Our motto, Today should be better than Yesterday, Tomorrow will be better than Today, drives our commitment to evolution. OKOSOBA® (Modernyaki) exemplifies this ethos, transforming the original concept of Okonomiyaki with Mayonnaise into a new, innovative dish.

What is OKOSOBA® (Modernyaki)?

OKOSOBA® (Modernyaki) is a local specialty from Osaka, seamlessly blending Okonomiyaki and Yakisoba, a concept designed by BOTEJYU®. Enjoy the delicious flavors of both in one dish. This innovative creation reflects the efficient and practical mindset of the Kansai people, renowned for their mercantile spirit.

Beginning of OKOSOBA®

OKOSOBA® emerged during Japan's post-war economic boom. Our chefs had to innovate, creating satisfying meals for boarding employees with available ingredients. Through numerous trials, it evolved into a customer-ready dish, swiftly gaining popularity in Osaka.



01.

Pork Belly OKOSOBA®

Best Seller

Pork Belly
豚肉おこソバ

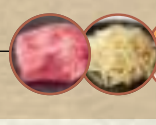
Php 445

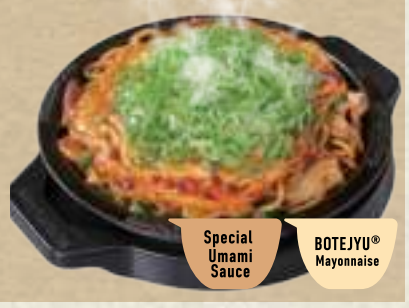
02.

Beef & Spring Onion OKOSOBA®

Stewed Beef / Spring Onion / Egg
ねぎ焼おこソバ

Php 625





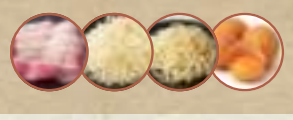
03.

Bacon & Cheese OKOSOBA®

Best Seller

Smoked Bacon / Melted Gouda Cheese / Egg
ベーコンとチーズのおこソバ

Php 445



04.

Seafood Mix OKOSOBA®

Best Seller

Shrimp / Squid / Octopus / Egg
海鮮ミックスおこソバ

Php 525

05.

Premium Mix OKOSOBA®

Beef / Pork Belly / Shrimp / Squid / Octopus / Egg
プレミアムミックスおこソバ

Php 575

JAPANESE WHITE RICE

Rice
ライス
Php 80

Rice Platter
ライス
ファミリー
サイズ Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

*Actual product may vary from photos shown above.

Secret Recipe 80th TEPPANMEN®

OISHII MUST TRY

Grilling

01. Pork Belly Yakisoba Fried Noodles

Pork Belly

豚肉焼そば

Php 345

Best Seller

What is Yakisoba?

Yakisoba is a Japanese stir-fried noodle dish using Chinese noodles. It typically involves stir-frying pork, vegetables like cabbage and bean sprouts, and boiled noodles together with a special sauce and spices.

BOTEJYU®'s Yakisoba

BOTEJYU® offers our signature yakisoba, a staple on our menu since its establishment. Prepared by our skilled chefs on the teppan grill, it boasts a unique blend of our special sauce and thick, chewy noodles, creating an exclusive dining experience only found at our restaurant.

Specially-Made Noodles

Our noodle recipe, unchanged since our establishment, yields BOTEJYU®'S chewy noodles, matured for optimal elasticity and smoothness. They complement perfectly with our legendary sauces.

Grilling

02. Seafood Mix Yakisoba Fried Noodles

Shrimp / Squid / Octopus

海鮮ミックス焼そば

Php 465

Grilling

03. SUKIYAKI Beef Yakisoba Fried Noodles

Beef Short Plate / Fried Egg

牛カルビすき焼そば

Php 520

Grilling

04. Premium Mix MoonLight-Egg Yakisoba Fried Noodles

Beef / Pork Belly / Shrimp / Squid / Octopus / Fried Egg

プレミアムミックス月見焼そば

Php 565

Our Original OMUSOBA®

Omelette Yakisoba

05.

BOTEJYU® Mayonnaise

Pork Belly OMUSOBA®

Pork Belly

豚肉オムそば

Php 395

06.

BOTEJYU® Mayonnaise

Seafood Mix OMUSOBA®

Shrimp / Squid / Octopus

海鮮ミックスオムそば

Php 545

07.

BOTEJYU® Mayonnaise

Premium Mix OMUSOBA®

Beef / Pork Belly / Shrimp / Squid / Octopus

プレミアムミックスオムそば

Php 585

SAMURAI CHEF'S SPECIAL

Japanese Teppanyaki Pasta 「JPASTA」

Chef HiRo YAMADA

08.

Grilling

Exclusive

Shrimp in Creamy Tomato Sauce「JPASTA」

海老トマト焼パスタ

Php 555

09.

Grilling

Exclusive

Creamy Carbonara 「JPASTA」

カルボナーラ焼パスタ

Php 425

*Plus 10% service charge. Prices may change anytime without further notice

うどん

RECOMMENDED
おすすめ

Best Seller

01. Golden Shrimp Tempura Udon
海老天うどん

Php 555

KAGAWA

39 Partners

香蔵 KAGURA -since 2011-

Udon

Best With

TENKASU
(TEMPURA SCRAPS)

Best Seller

Pork Paitan

02. Classic Pork Tonkotsu Udon
豚骨うどん

Php 525

03. Signature Tantan Miso Pork Katsu Udon
坦々味噌「とんかつ」うどん

Php 625

Chicken Paitan

04. Rich Chicken Paitan Udon
鶏白湯うどん

Php 525

Best Seller

05. Zesty Citrus-Infused Yuzu Salt Udon
柚子塩うどん

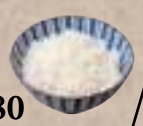
Php 475

06. Prime Beef Udon
牛肉うどん

Php 625

JAPANESE WHITE RICE

Rice
ライス
Php 80



Rice Platter
ライス
ファミリー
サイズ Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

Actual product may vary from photos shown above.

SUKIYAKI / Japanese Hotpot Dishes

SAMURAI IRON CHEF®

匠 — TAKUMI —

Yoshihito IWAMOTO
岩本 好人

A modern master craftsman
with the expertise of
a long-established Japanese restaurant.
1983~1994
OSAKA Koraibashi KITCHO

Since 1995
Suminoe,OSAKA
YOSHICHIKA
うまいもん処
好近
よし ちか

RECOMMENDED おすすめ

01. Beef「SUKIYAKI」

Best Seller

Beef 300g / Vegetable / Tofu / Konjac Noodles

牛すき焼き鍋

(Good for 2persons) **Php 1,395**

Must-order serving for two; no single servings.

Add-on
Egg (1pc) Php 40

RECOMMENDED おすすめ

02. Sea Bream「ARADAKI」Simmer

Sea Bream 300g / Vegetable / Tofu / Konjac Noodles

鯛のあら炊き

OISHII MUST TRY

(Good for 2persons) **Php 1,695**

Must-order serving for two; no single servings.

JAPANESE WHITE RICE

Rice
ライス
Php 80

Rice Platter
ライス
ファミリー
サイズ Php 295

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

Plus 10% service charge. Price may change anytime without further notice. Actual product may vary from photos shown above.