

# Let's Share!!

# 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.

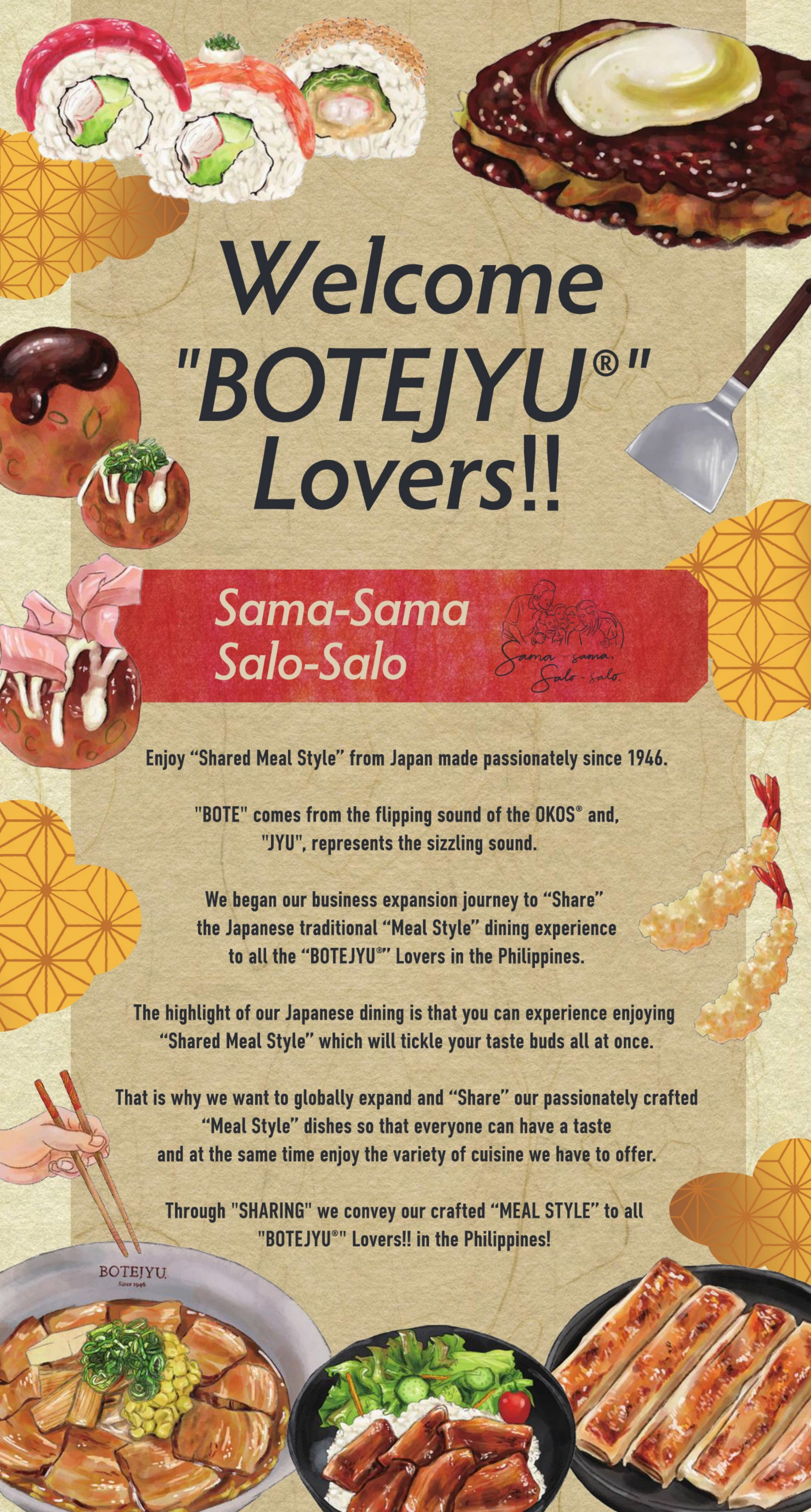
We began our business expansion journey to "Share" the Japanese traditional "Meal Style" dining experience to all the "BOTEJYU®" Lovers in the Philippines.

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!

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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.

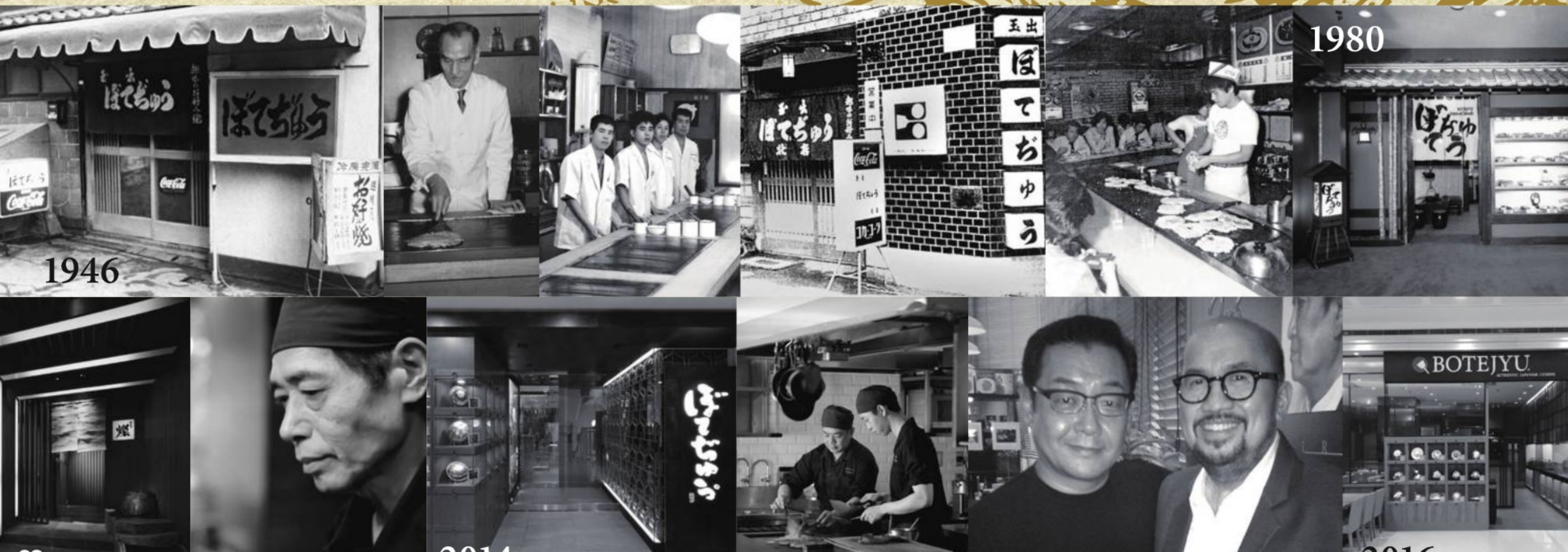
With more passion than ever before, we will continue working as one.

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**



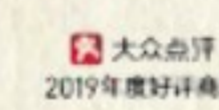
オオサカニジュウヨンクガールズ  
**OSAKA24'Girls**



**BOTEJYU®**

Origin of OKO® (Okonomiyaki) - 1945  
Origin of OKOSOBA® (Modernyaki) - 1972

Since  
**1946**



Public Store Review  
Popular Business Award

品大阪産 [Made in Osaka] 2021



**KURITA**

Teppanyaki

Since  
**2023**

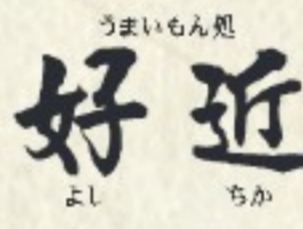


**SANAI**

Tempura

MICHELIN Guide OSAKA 2012~2023  
-12 Consecutive Years- One-MICHELIN-Starred Restaurant

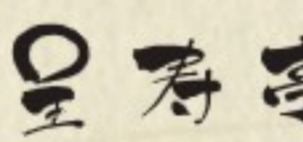
Since  
**2005**



**YOSHICHIKA**

Rice Bowls

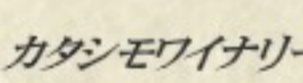
Since  
**1995**



**TASTY**

Dashi

Since  
**1992**



**KATASHIMO WINERY**

品大阪産 [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



# 絆 × 縁



**California Rolls URAMAKIYA**  
Sushi / Sushiroll / Poke

Since  
**2015**



**NISHIYAMA SEIMEN**  
Ramen Noodles

Since  
**1947**



**KIKUCHI SAUCE**  
Sushi / Sushiroll / Poke

Since  
**2023**



**Japan Agricultural Cooperatives "TOWADA OIRASE"**  
Garlic

Since  
**2010**



**NIKUZARU**  
Yakiniku

Since  
**2021**



**BASTA HiRo®**  
Creative Japanese Cuisine

Since  
**2016**



JA 岩手ふるさと

**Japan Agricultural Cooperatives "IWATE"**  
Japanese White Rice

Since  
**1999**



**Infinito HIRO**  
Creative Japanese Cuisine

Since  
**2020**



**Akira MJTO**  
Yakitori / Kushiyaki

Since  
**1971**



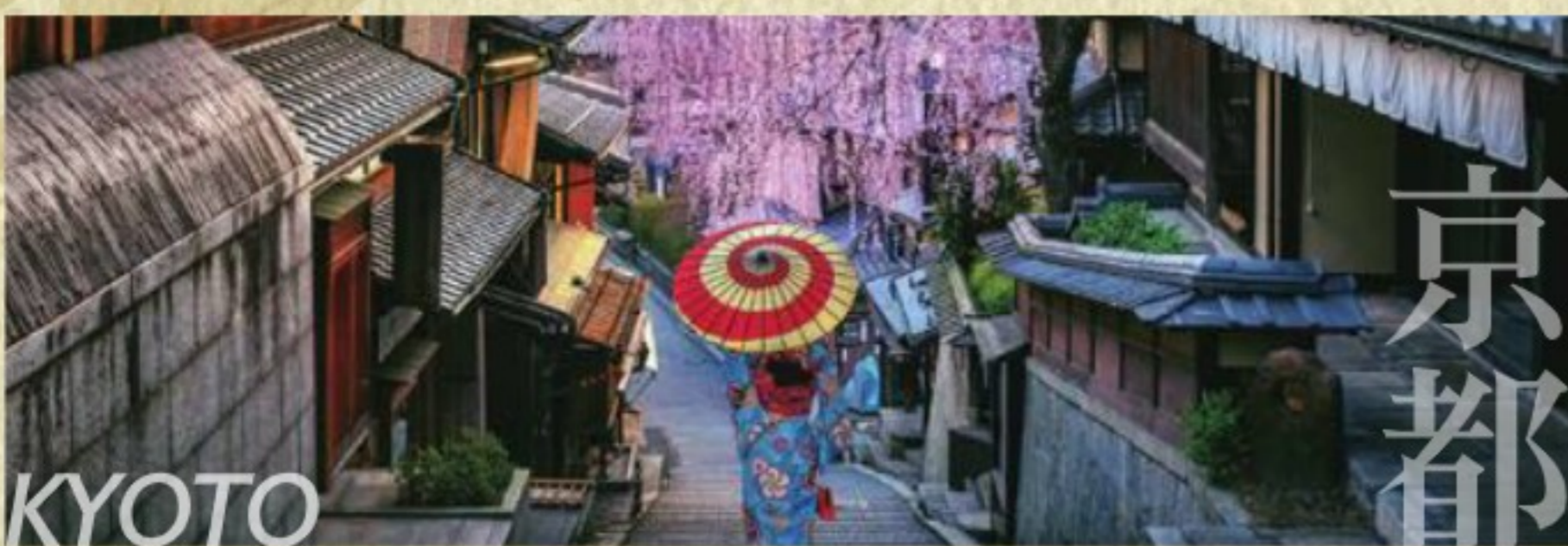
**WHAT'S UP?**  
DJ/BGM

Since  
**1994**



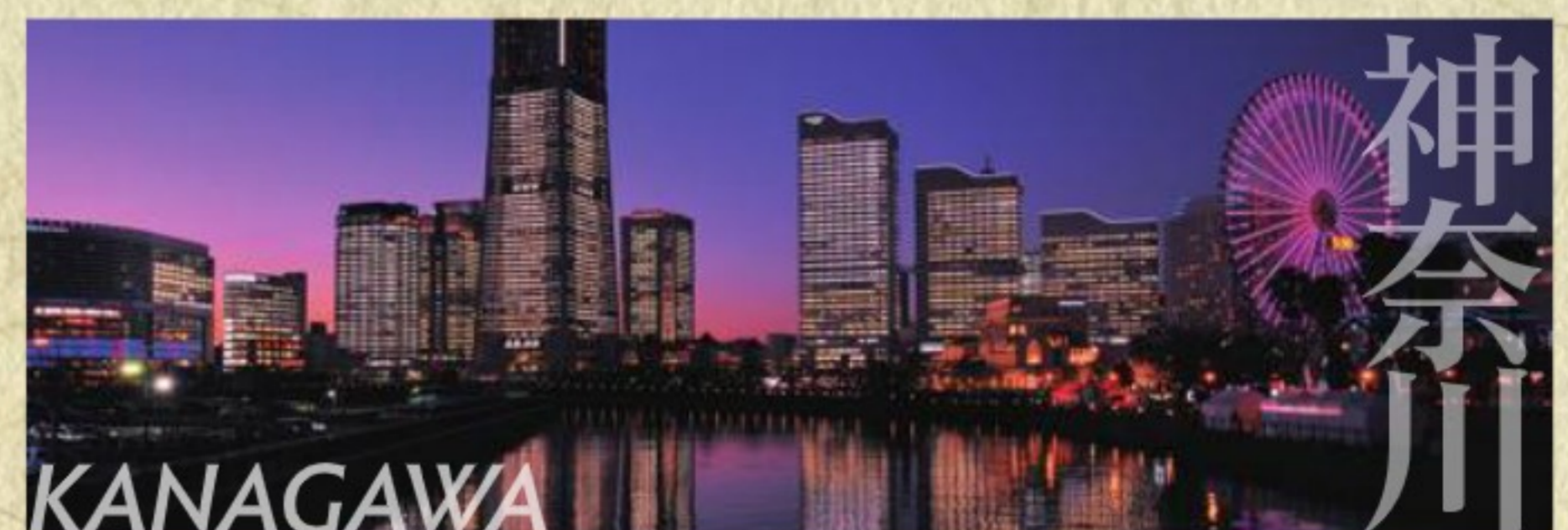
**Iwate "HITOMEBORE" Rice**  
Japanese White Rice

Since  
**2002**



**SAWAI SOY SAUCE**  
Soy Sauce

Since  
**1879**



**Onigiri Society**  
ONIGIRI

Since  
**2013**



**NIPPON NAPORITAN GAKKAI**  
Naporitan Noodles

Since  
**2009**



**KAMAKURA HAM**  
Japanese Ham

Since  
**1887**



**MONSEN**  
Ramen

Since  
**2003**



**NIHON WIENER**  
Japanese Sausage

Since  
**1963**

石川



SAMURAI IRON CHEF®  
MASAHIRO ITO

SAMURAI IRON CHEF®  
HIRO YAMADA

SAMURAI IRON CHEF®  
SHUICHIRO KIKUCHI

SAMURAI IRON CHEF®  
TAKAYUKI OSANAI

SAMURAI IRON CHEF®  
MANABU KAKEE

SAMURAI IRON CHEF®  
YOSHIHITO IWAMOTO

SAMURAI IRON CHEF®  
SATOSHI SASAKI

# The SAMURAI IRON CHEF®

SAMURAI  
IRON CHEF®

1

**RAMEN**

Page 20

Profile

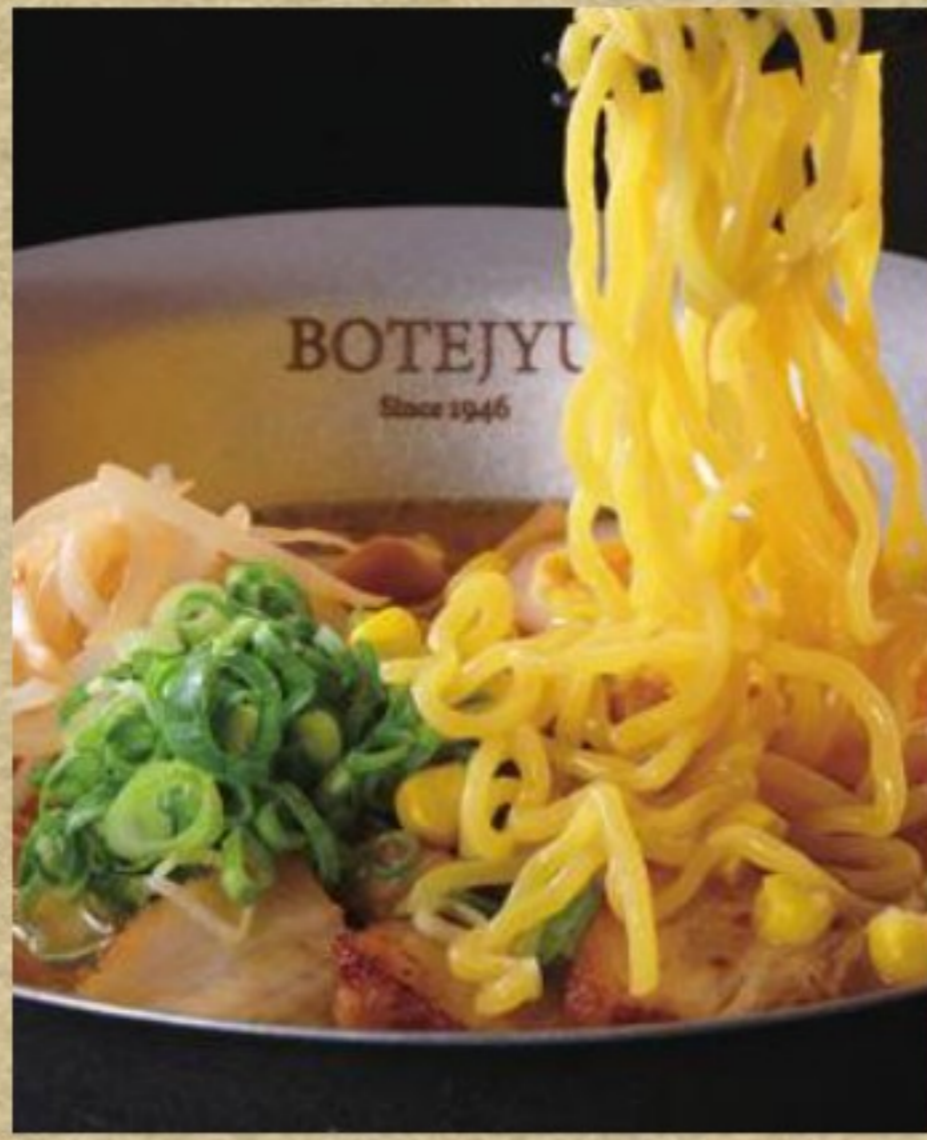
**Masahiro ITO**

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

Affiliation

Since 1947

Sapporo, HOKKAIDO  
NISHIYAMA RAMEN

SAMURAI  
IRON CHEF®

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®

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®

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®

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®

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

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®



B

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



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

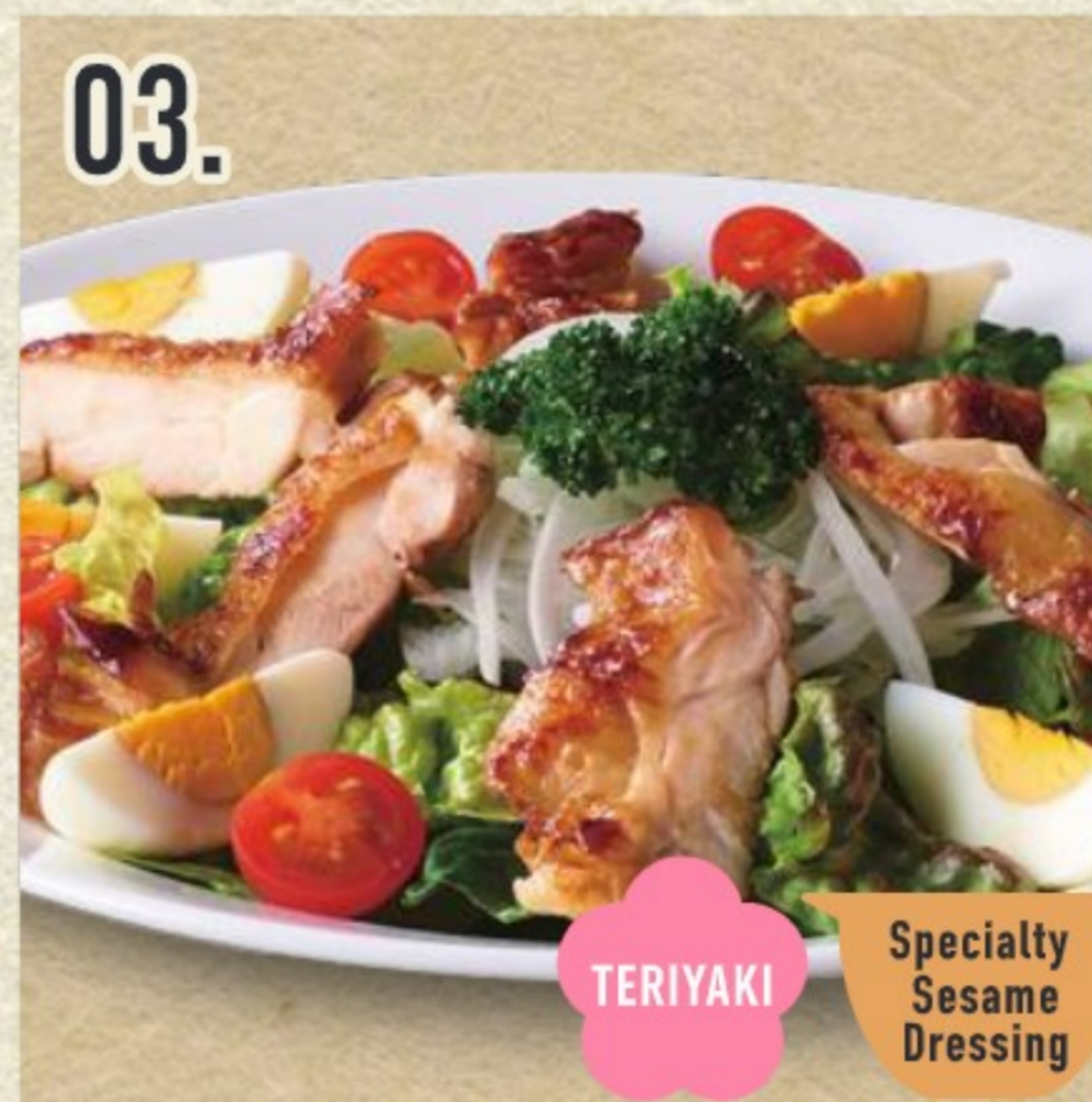


02.

Japanese-Style  
Umami  
Dressing

**Seafood SASHIMI Salad**  
刺身サラダ

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



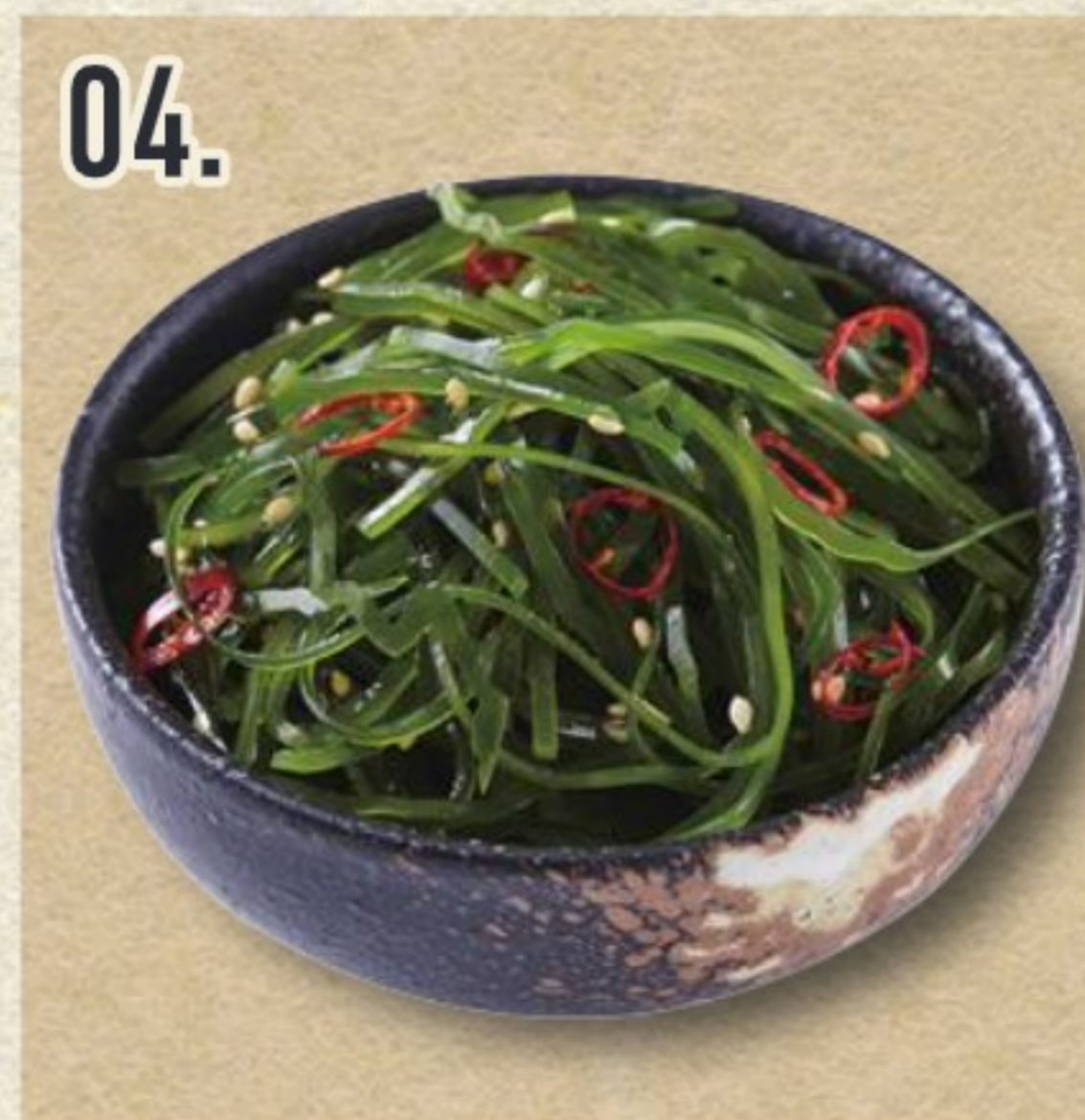
03.

TERIYAKI

Specialty  
Sesame  
Dressing

**Chicken TERIYAKI Salad**  
照り焼きチキンサラダ

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



04.

**Wakame Salad**  
ワカメサラダ

Seaweed salad with flavorful spicy kick.  
Regular Php 150  
Large Php 295



05.

**Edamame**  
枝豆

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



06.

Melted

**Creamy Carbonara  
JPasta**  
マカロニチーズ

Macaroni mixed with melted cheese.  
Php 225



07.

OISHII  
MUST TRY

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

Chicken steamed with sake to enhance its flavor.  
Php 205



08.

OSAKA

**Stewed Beef Osaka Style**  
牛肉煮込み

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



09.

Nostalgic  
Japanese Food

Dashi  
Soup

**Chawanmushi Egg Custard**  
茶碗蒸し

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



Osaka

# Osaka Premium Takoyaki

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

Philippines  
No.1



## 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.

Sauce & Mayo

Soy Sauce Mayo

Teriyaki Sauce & Mayo

Tartar Sauce

Umami Sauce & Garlic Mayo

Chili Mayo

Best Seller

01.

## All-Star Takoyaki たこ焼オールスター Php 265

02.

JAPAN NO.1

### Original Sauce & Mayo Takoyaki

オリジナルソース&マヨ たこ焼

3pcs Php 130

6pcs Php 255



Original Sauce & Mayo

03.

### Teriyaki Sauce & Mayo Takoyaki

照り焼きソース&マヨ たこ焼

3pcs Php 130

6pcs Php 255



Teriyaki Sauce & Mayo

04.

### Umami Sauce & Mayo Takoyaki

旨味ソース&マヨ たこ焼

3pcs Php 130

6pcs Php 255



Umami Sauce & Mayo

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, Mozzarella Cheese, and Umami Sauce and Mayo

3pcs Php 115

6pcs Php 225



Umami Sauce & Mayo

\*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.



JAPAN KARAAGE ASSOCIATION  
**KARAAGE Grand Prix**

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2018

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2019

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2020

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2021

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2022

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2023

FIRST-PLACE PRIZE  
**JAPAN'S BEST**  
2024

2018 ~ 2024 - 7 Consecutive Years - GOLD MEDAL Award

## 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

01.



04.



## 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

02.



## 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

## 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

03.



Best With

## BOTEKARA® Dip Sauce

Recommended for a change in taste!



SOY SAUCE  
MAYO  
Php 60



TERIYAKI  
MAYO  
Php 60



GARLIC  
MAYO  
Php 70



TARTAR  
SAUCE  
Php 80



CHILI  
MAYO  
Php 60

# Japanese-Style Deep Fried Dishes



RECOMMENDED



01.



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

02.



Tartar  
Sauce

Fried **【 PRAWN KATSU 】** Platter

海老フライ盛合せ

(1 pcs) Php 85

(5pcs) Php 405

(3 pcs) Php 250

(10 pcs) Php 750

03.



JAPAN  
NO.1

Crab Croquette

カニクリームコロッケ

(1 pc) Php 185

(5 pcs) Php 905

(3 pcs) Php 545

(10 pcs) Php 1,805

04.



Best  
With

Soy  
Sauce  
Mayo

Mt. Fuji French Fries

富士山フライドポテト

(Regular) Php 150

(Large) Php 295

\*Actual product may vary from photos shown above

# Japanese-Style Deep Fried Dishes Tempura

## SAMURAI IRON CHEF®

匠

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

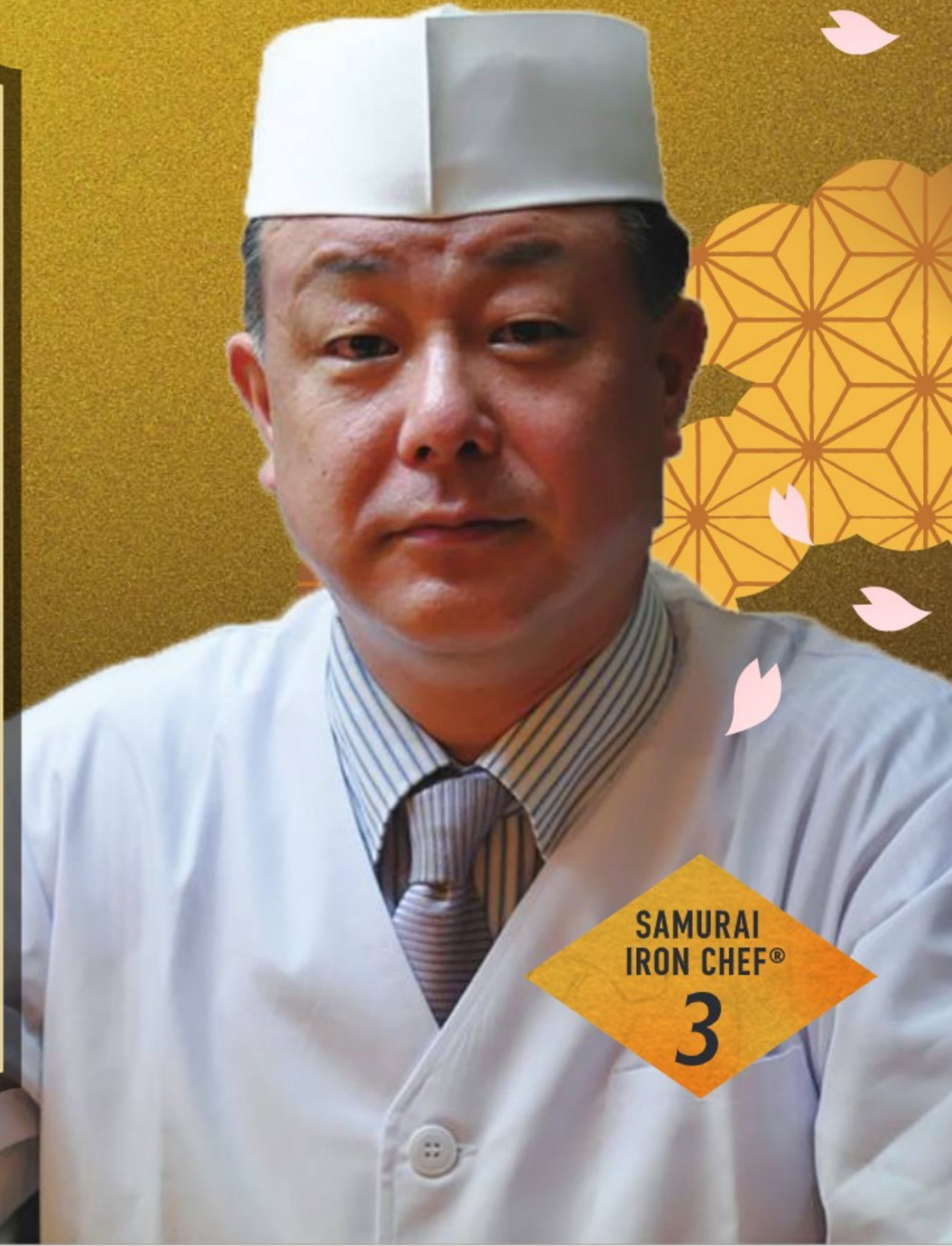
— TAKUMI —

Takayuki OSANAI

長内 敬之

Since 2005

OSAKA -Minami-  
SANAI



## Tentsuyu OSAKA -Minami- SANAI



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



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



Best Seller

# 01. Golden Shrimp Tempura Platter

海老天ぶら盛合せ

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



JAPANESE WHITE RICE

Order Japanese White Rice for Php 80



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.



Best Seller

Direct from JAPAN

## Jumbo Crab Sticks Tempura Platter

大ぶり「カニかま」天ぶら盛合せ

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

04.

## Teriyaki Chicken Cracker Bites

鶏皮せんべい

(Regular) Php 155 (Large) Php 305



TERIYAKI

05.

## Corn Tempura Crunch Bites

とうもろこしの天ぶら

(Regular) Php 90 (Large) Php 170



03.

## Shrimp Tempura Popcorn

小海老の天ぶら

(Regular) Php 215 (Large) Php 420



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*

# YAKITORI KUSHIYAKI

*Coming Soon*

**Teru YOSHIKAWA**



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

**LES DISCIPLES D'AUGUSTE 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. *onsieur Teruo Yoshikawa*

Le Président

Le Délégué

Le Secrétaire Général

# Original TONPEI® Egg Winding



RECOMMENDED



01.

## Classic Pork Belly TONPEI®

豚肉とんぺい焼

Tender Pork Belly wrapped in Egg

Php 315

Special Sauce & Mayo

02.



03.



## 02. Cheesy Pork Belly TONPEI®

豚肉とチーズとんぺい焼

(Pork • Gauda Cheese • Mozzarella Cheese)

Php 395

Special Umami Sauce

## 03. Mixed TONPEI®

ミックスとんぺい焼

(Pork • Shrimp • Squid)

Php 405

Special Sauce & Mayo

# 餃子



# Teppan Gyoza

04.



05.



Melted

## 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





# 《 KARATE 空手 》



Produced by

Legendary Karate Guru  
**Nariharu KURAMOTO**

Since 2021

TOKYO -SUGAMO-



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



## 03. Tender Beef Short Ribs

牛カルビ

Php 715



## 04. Pork Belly

豚カルビ

Php 295



02.

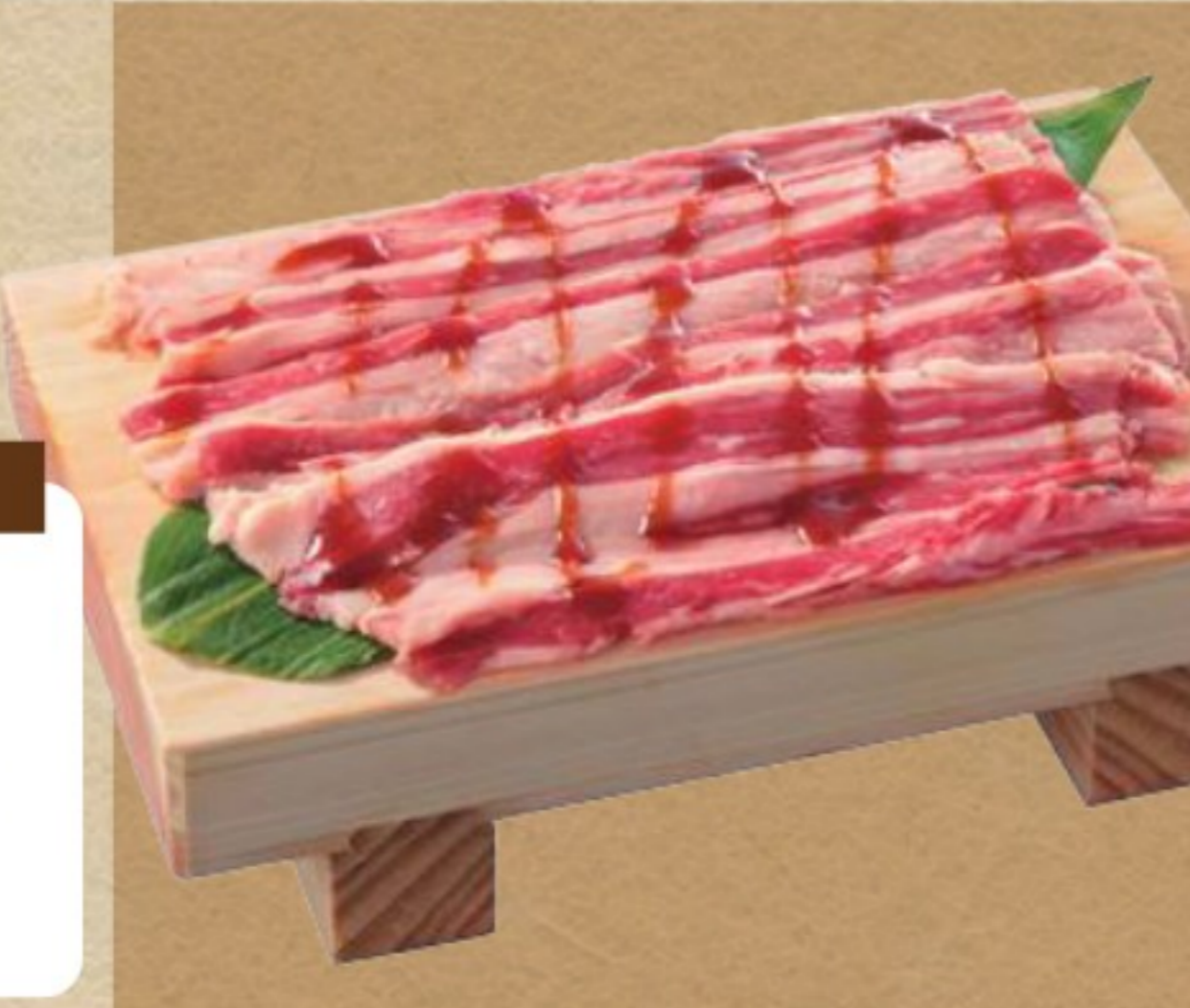
## 【SUKIYAKI BEEF】 Short Ribs

すき焼きカルビ

Available Soon

Add-on

Egg (1pc)



## 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



# Ramen



## Treasure SOUPS

BOTEJYU® offers seven original soups that embody the tradition of ramen culture developed in Japan.

Our seven unique types of soup are:

Go To page 20

**Tonho 豚宝**  
Luxury Pork Tonkotsu



Go To page 21

**Kinho 金宝**  
Authentic Miso



Go To page 21

**赤宝 Akaho**  
Special Spicy Miso



Go To page 22

**白宝 Shiroho**  
Rich Chicken Paitan



Go To page 23

**黒宝 Kuroho**  
Umami Soy Sauce



Go To page 23

**銀宝 Ginho**  
No.1 Yuzu Salt



Go To page 24

**紅白宝 Ko-hakuho**  
Premium Miso Tantan



Go To page 24

**透宝 Tooho**  
Secret Recipe Soupless



Japanese  
Quality

Direct  
from  
JAPAN

One and Only

# Golden Shiny Noodles®



< 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.



Since 1947  
NISHIYAMA



HOKKAIDO



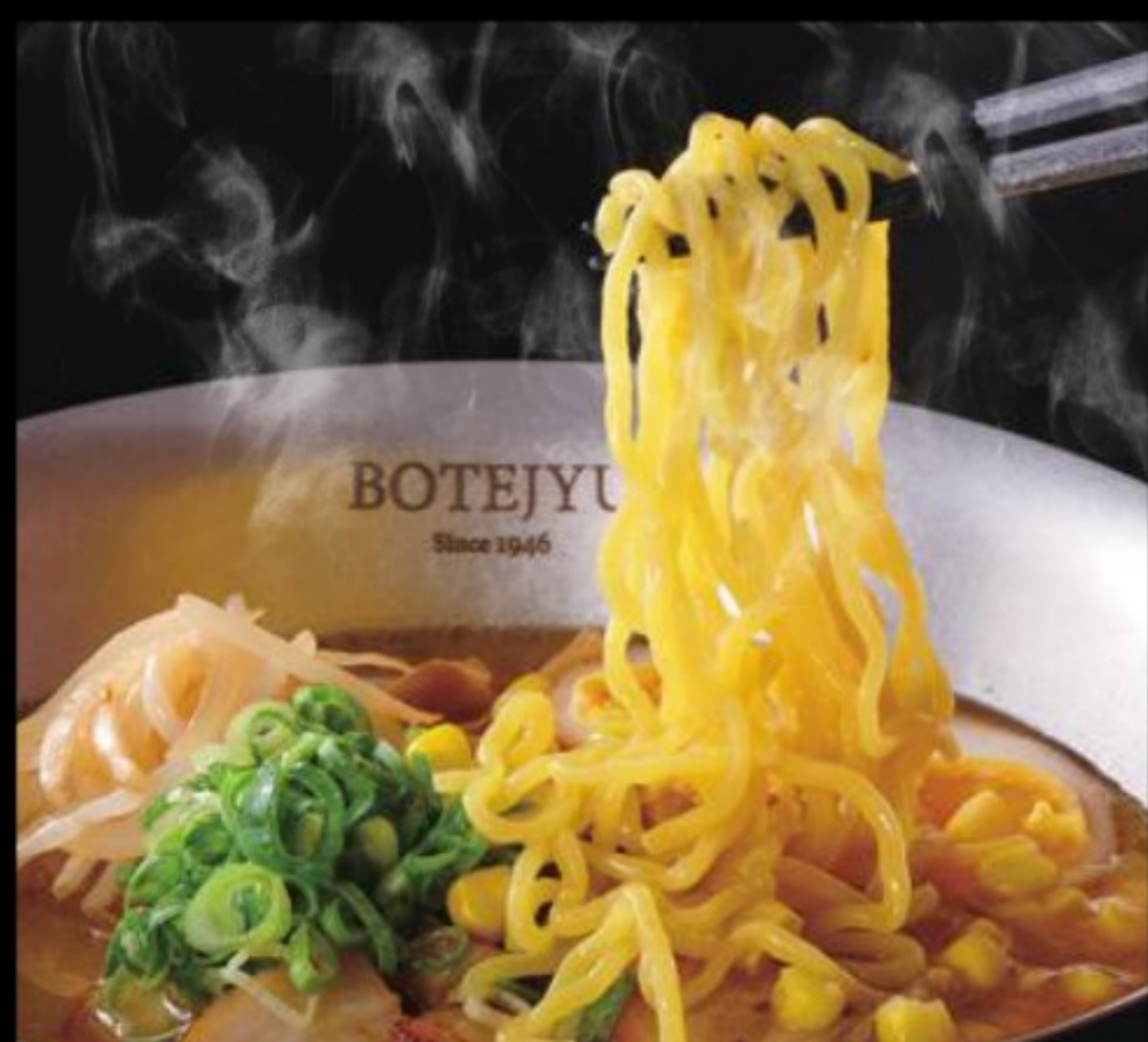
Our style **Brand slogan**  
**Let's Fuu Fuu®**



**Hot ramen tastes best!**

To serve ramen in the most delicious condition (piping 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

## 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.



OISHII  
MUST TRY

SAMURAI  
CHEF'S  
SPECIAL

### 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.



**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

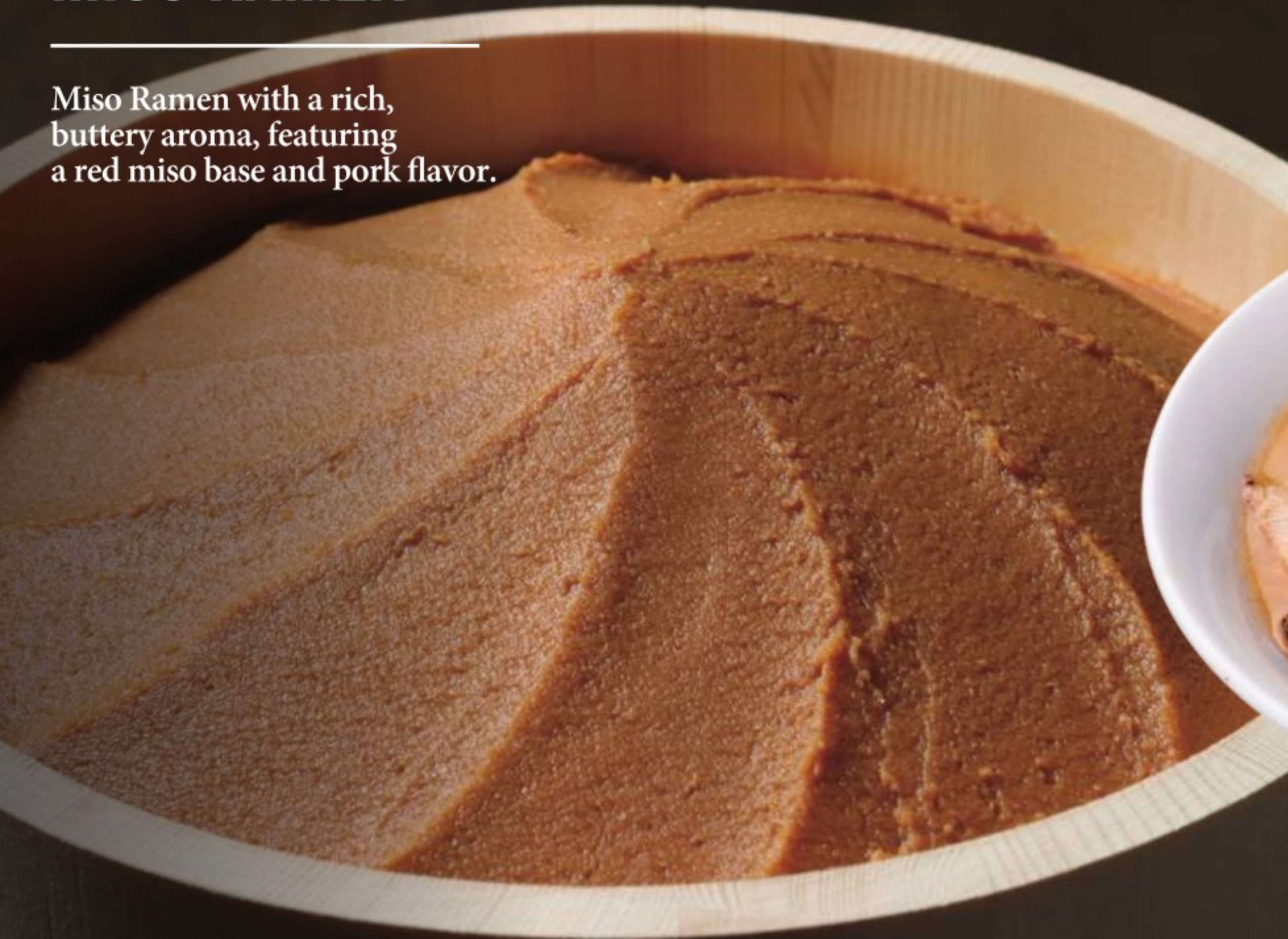
# 金宝

# Kincho

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

### 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.



## SPECIAL SPICY MISO RAMEN

### 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



# 札幌 Hokkaido

Sapporo

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 60



# 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



## KYOTO -Gion- 「MONSEN」 京都 - 祇園 - 「門扇」

Since  
2003



Store Owner : Mosen  
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



- 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 60

# 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.

**Hokkaido**  
Sapporo Soy Sauce Brewery

# 銀宝 Gincho

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.

**Hokkaido**  
Otaru Oshoro Fishing Harbour in winter

## UMAMI SOY SAUCE RAMEN

01.

### UMAMI Soy Sauce Ramen

醤油ラーメン

Php 455



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

## No.1 YUZU SALT RAMEN

03.

### No.1 Yuzu Salt Ramen

柚子塩ラーメン

Php 395



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 60

# 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.

**Hokkaido**  
Sapporo Clock Tower in snow

# 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.

**Tokyo**  
Tomioka Hachimangu Fukagawa Festival

## 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

## SECRET RECIPE SOUPLESS RAMEN -MAZESOBA-



### 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 60



# 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

**Tokyo**  
Akasaka

Premium  
RED



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



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

# Authentic Japanese White Rice



**BOTEJYU ORIGINAL**  
Japanese White Rice



J.R.E



Japan Rice and Rice Industry  
Export Promotion Association



Iwate Junjyo Rice  
"HITOMEBORE"



JA岩手ふるさと



Japan Agricultural Cooperatives  
IWATE FURUSATO



01. **Rice**  
ライス

Php 80



02. **Miso Soup**  
味噌汁

Php 70



03. **Rice Platter**  
ライスファミリーサイズ

Php 295



04. **Rice Set**  
ライスセット

Php 115

## Best With Furikake

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 "katsubushi 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

# 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



TEPPANYAKI  
道頓堀 くり田

SAMURAI  
IRON CHEF®

6



## ONIGIRI



一般社団法人おにぎり協会

Onigiri Society  
Since 2013  
KANAGAWA

39  
Partners



01.



Best  
Seller



**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

**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



**01. Maguro Sashimi**  
まぐろ刺身 [Tuna]

Premium Tuna  
Php 405



**02. Salmon Sashimi**  
サーモン刺身

Salmon  
Php 425



**03. Shrimp Sashimi**  
えび刺身

Sweet Prawn  
Php 295



**04. Tamagoyaki**  
玉子焼

Egg  
Php 165

# Premium Nigiri Selection 寿司 & Handcrafted Pressed Sushi



**05. Maguro Nigiri Sushi**  
まぐろ寿司 [Tuna]

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



**06. Salmon Nigiri Sushi**  
サーモン寿司

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



**07. Shrimp Nigiri Sushi**  
海老寿司

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



**08. Crab Stick Nigiri Sushi**  
カニカマ寿司

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



**09. Tamagoyaki Nigiri Sushi**  
玉子焼寿司

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



**10. 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



**11. Handcrafted Pressed Unagi Sushi**  
うなぎの押し寿司

Eel  
Php 995



**12. 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

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

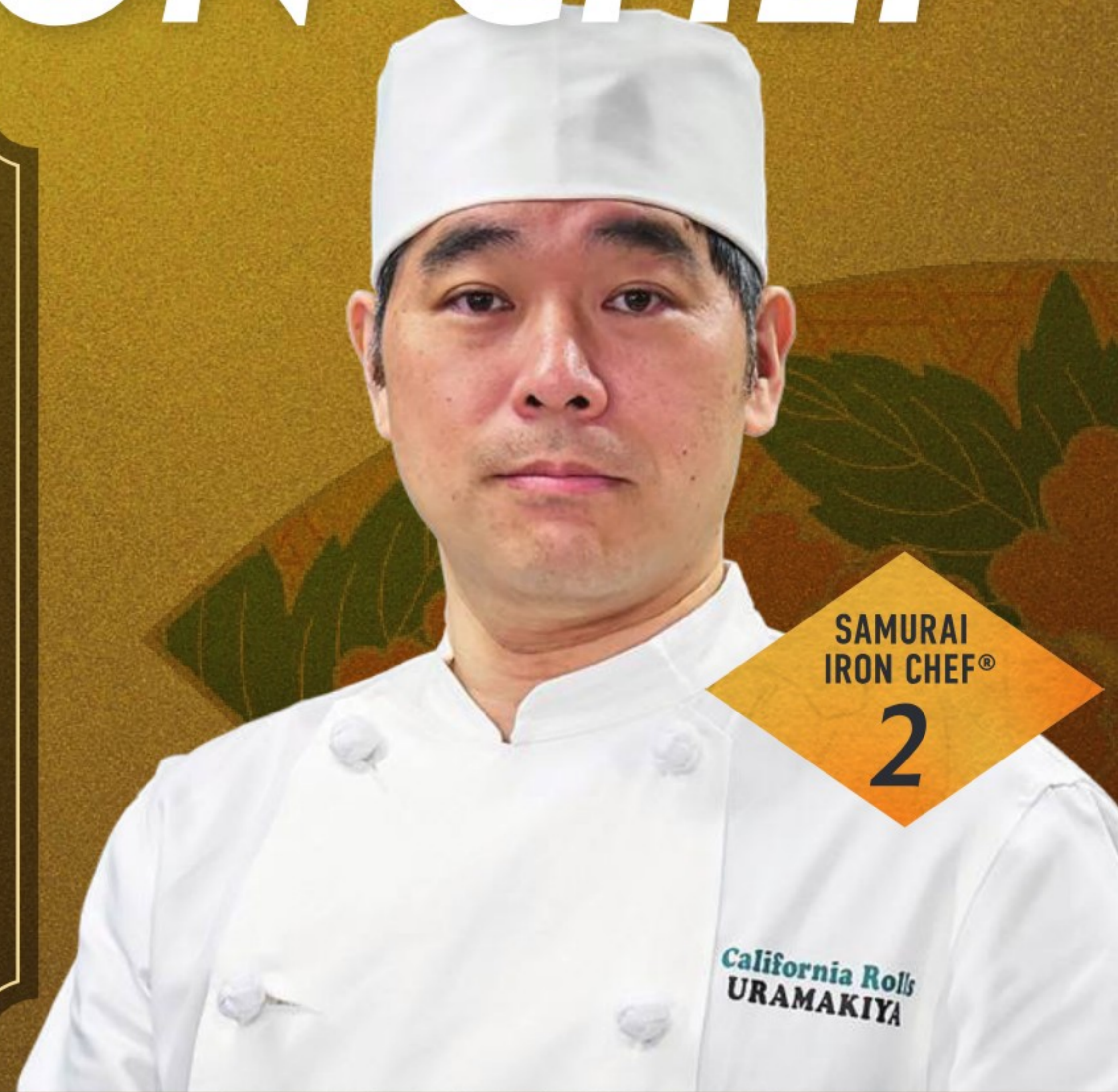
— TAKUMI —

Shuichiro KIKUCHI

菊池 秀一郎

Since 2015

TOKYO -Akasaka-  
URAMAKIYA



*A charismatic Japanese culinary "IRON" chef*

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



**MAGURO Combination**  
まぐろづくし 「TUNA」

Php 665



**SHAKE Combination**  
サーモンづくし 「SALMON」

Php 755

KYOTO

BOTEJYU®'s Specially Selected Soy Sauce



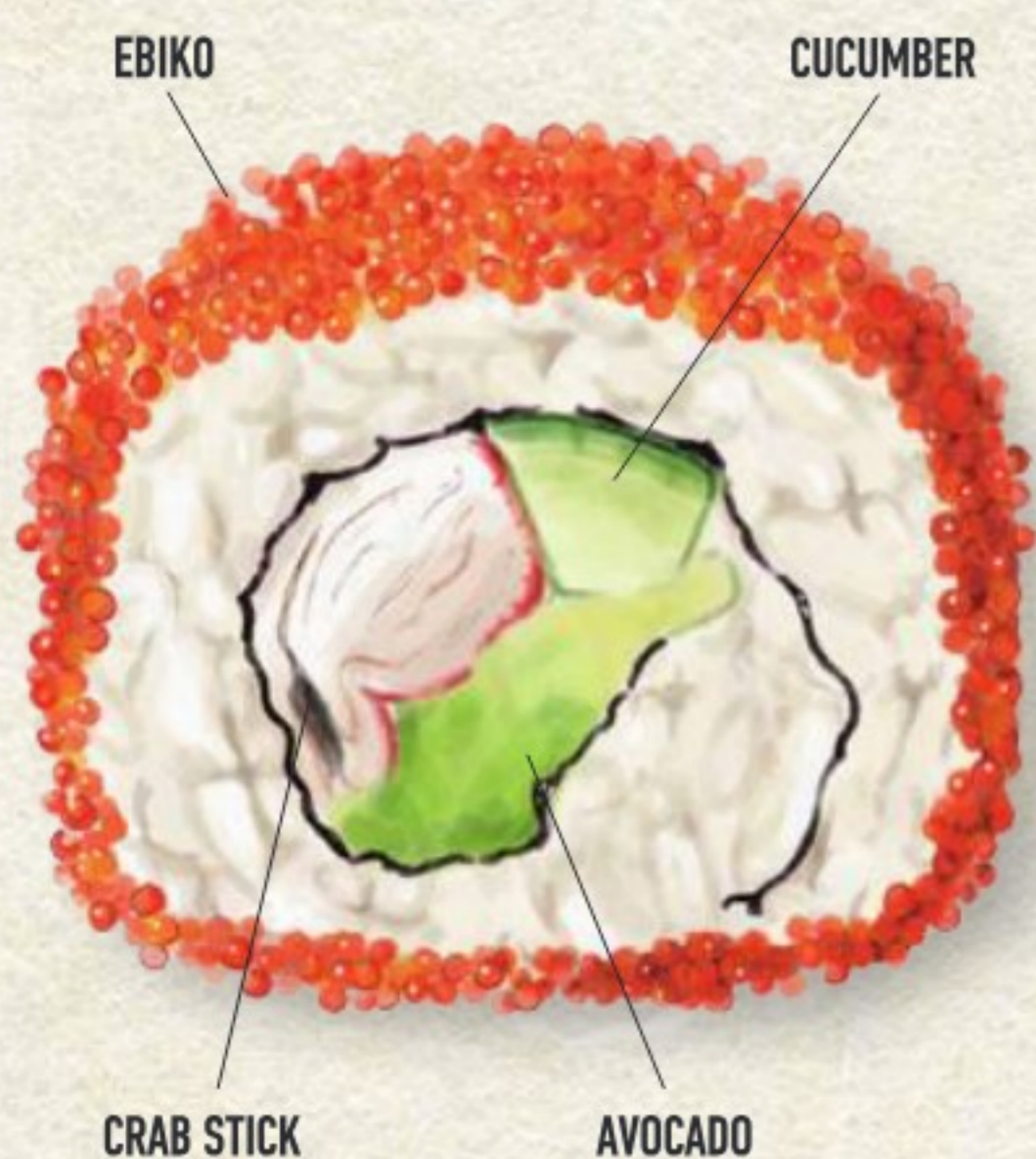
What is double-matured soy sauce?

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.



# Sushi Roll Uramaki

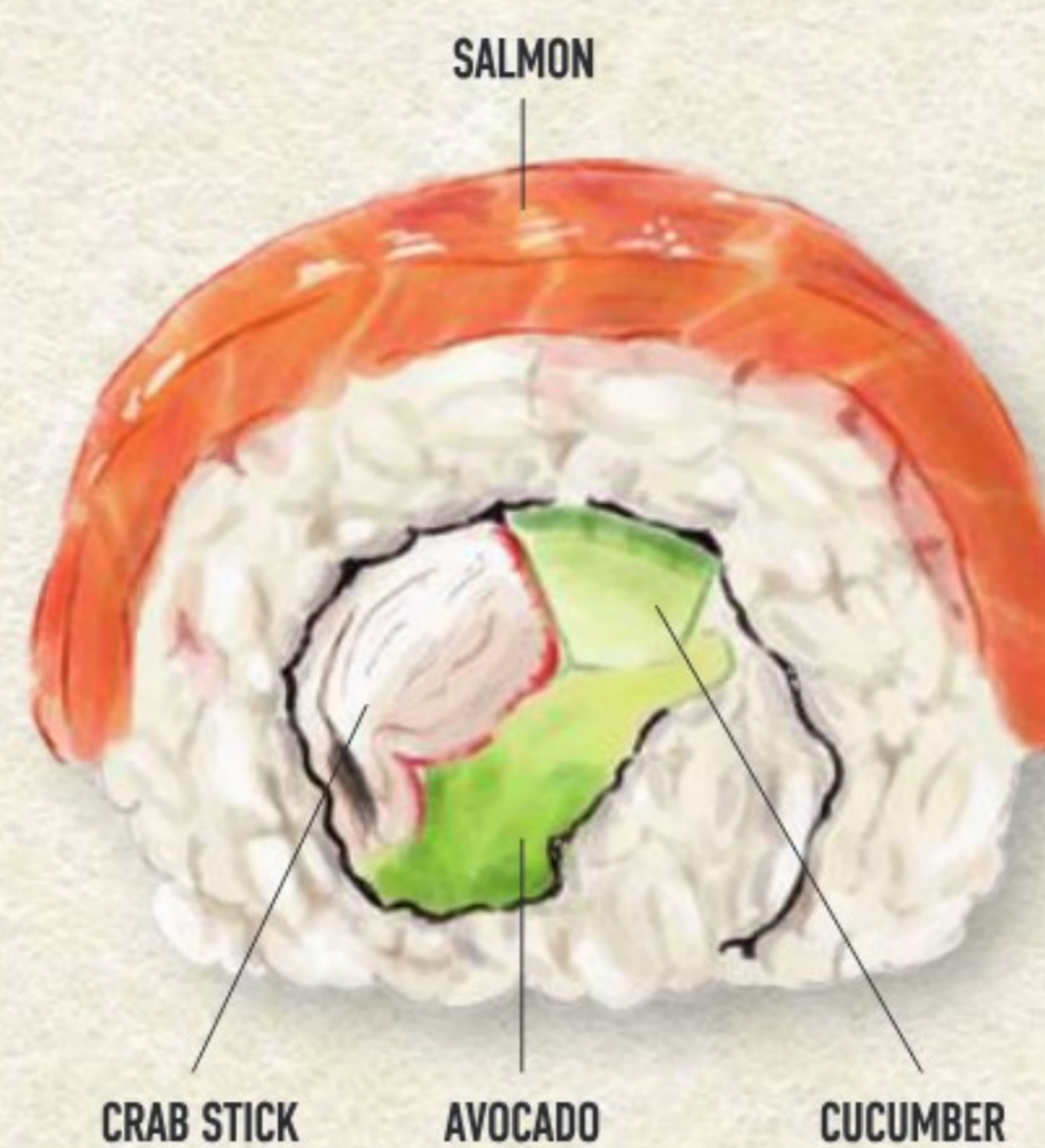
JAPANESE  
WHITE RICE



**01. CALIFORNIA ROLL**  
カリフォルニアロール

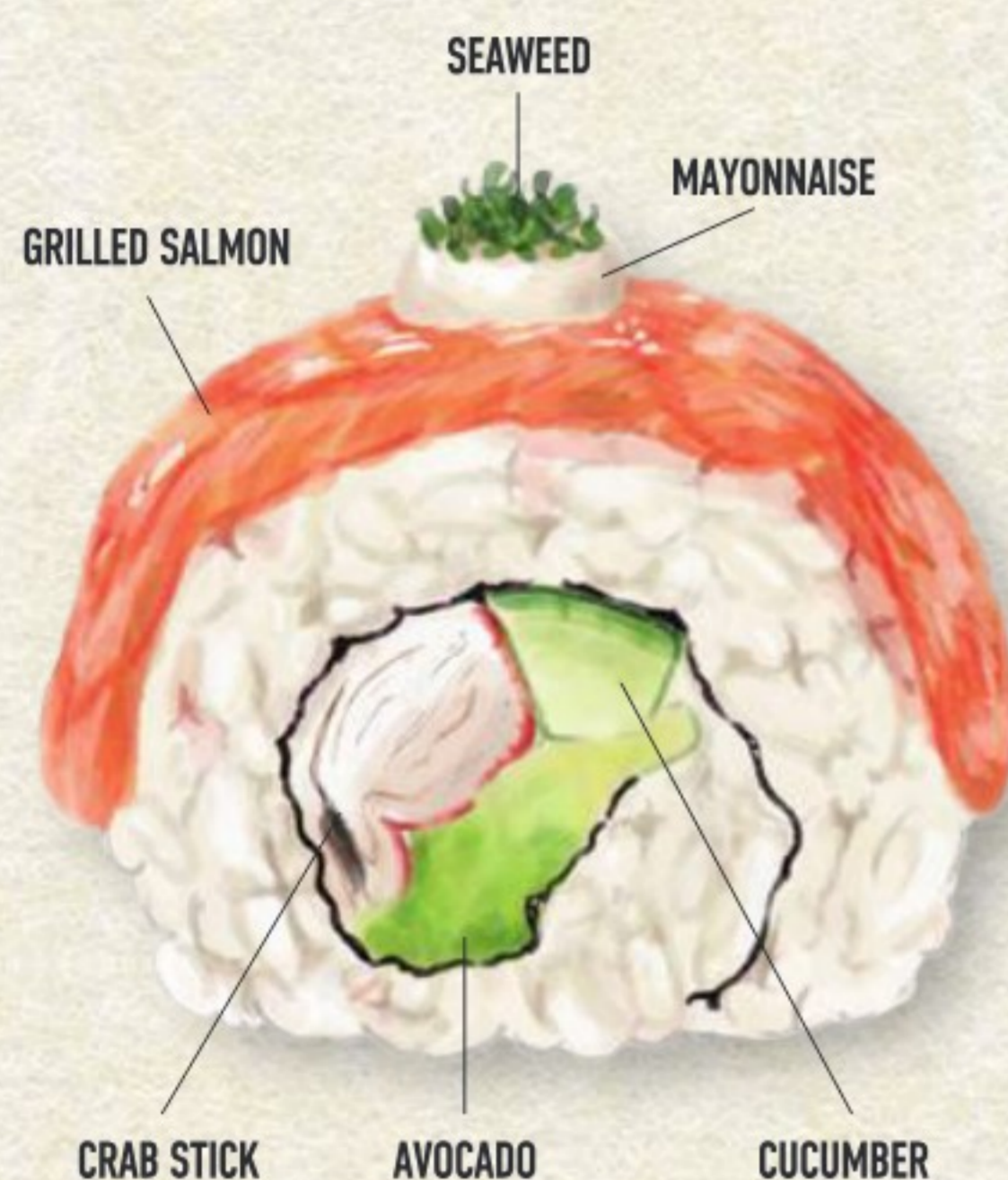


4pcs Php 210  
8pcs Php 415



**05. OSAKA**  
大阪ロール

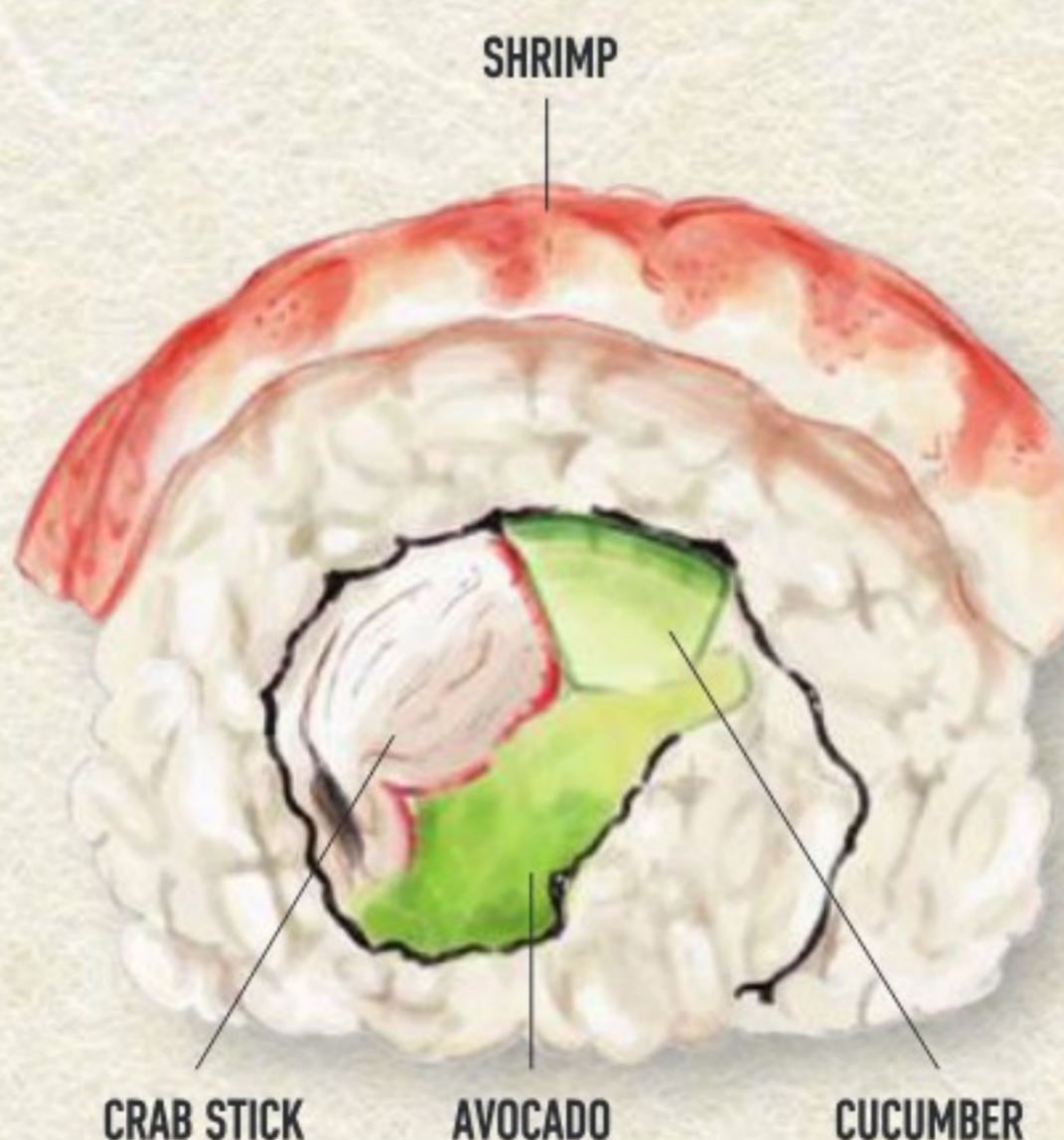
4pcs Php 225  
8pcs Php 435



**02. ABURI**  
あぶりロール

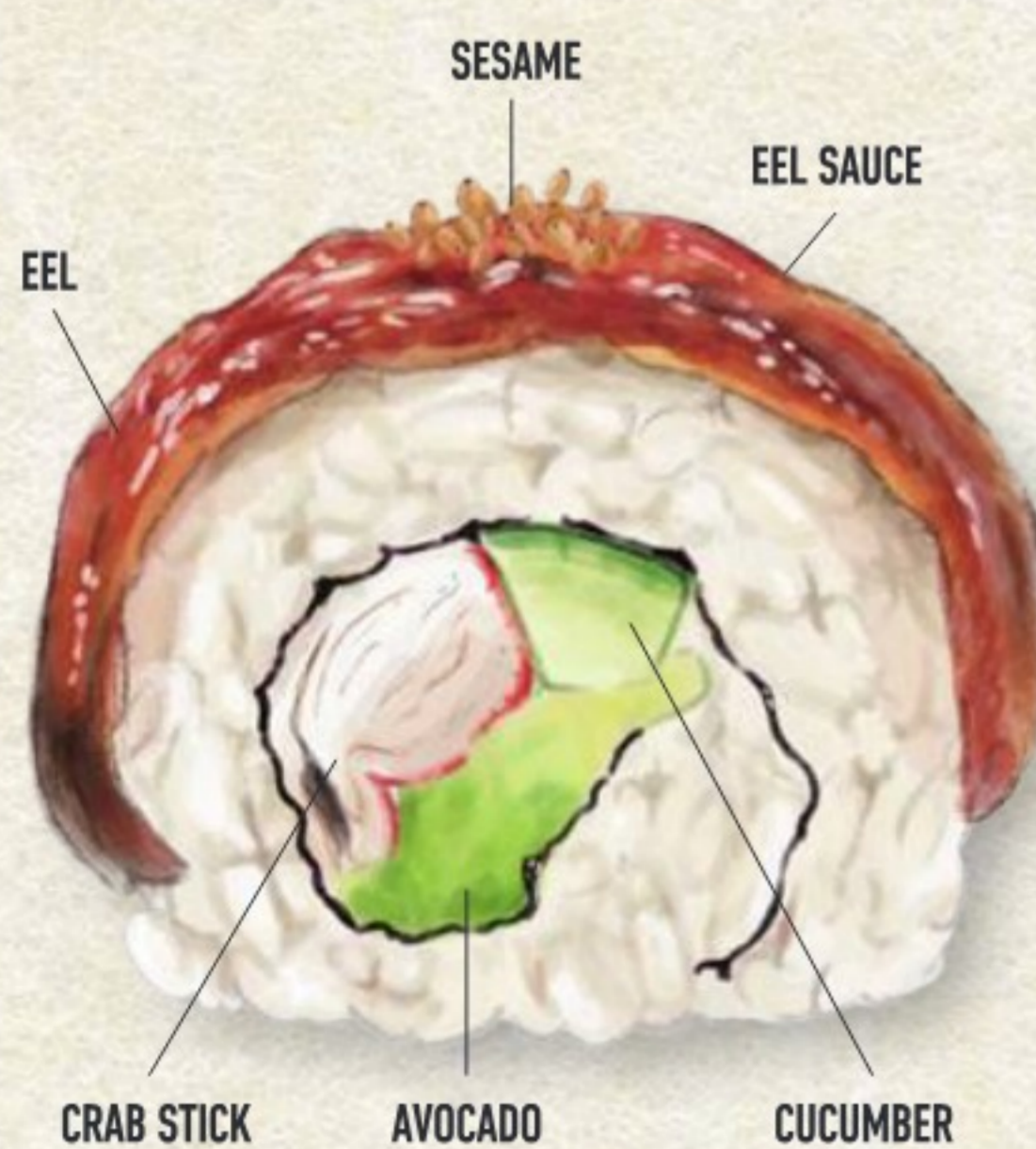


4pcs Php 225  
8pcs Php 435



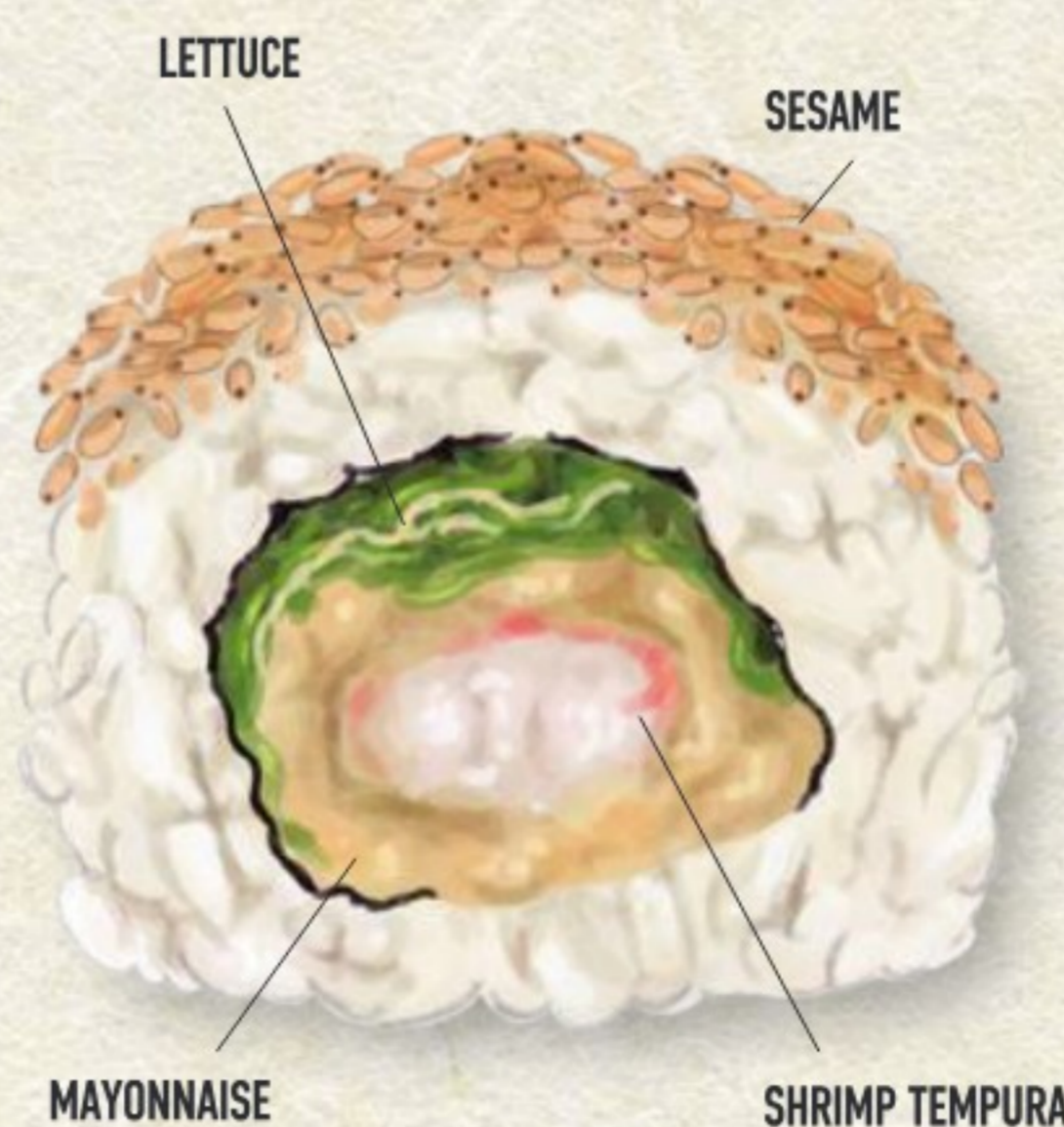
**06. RAINBOW**  
レインボーロール

4pcs Php 225  
8pcs Php 435



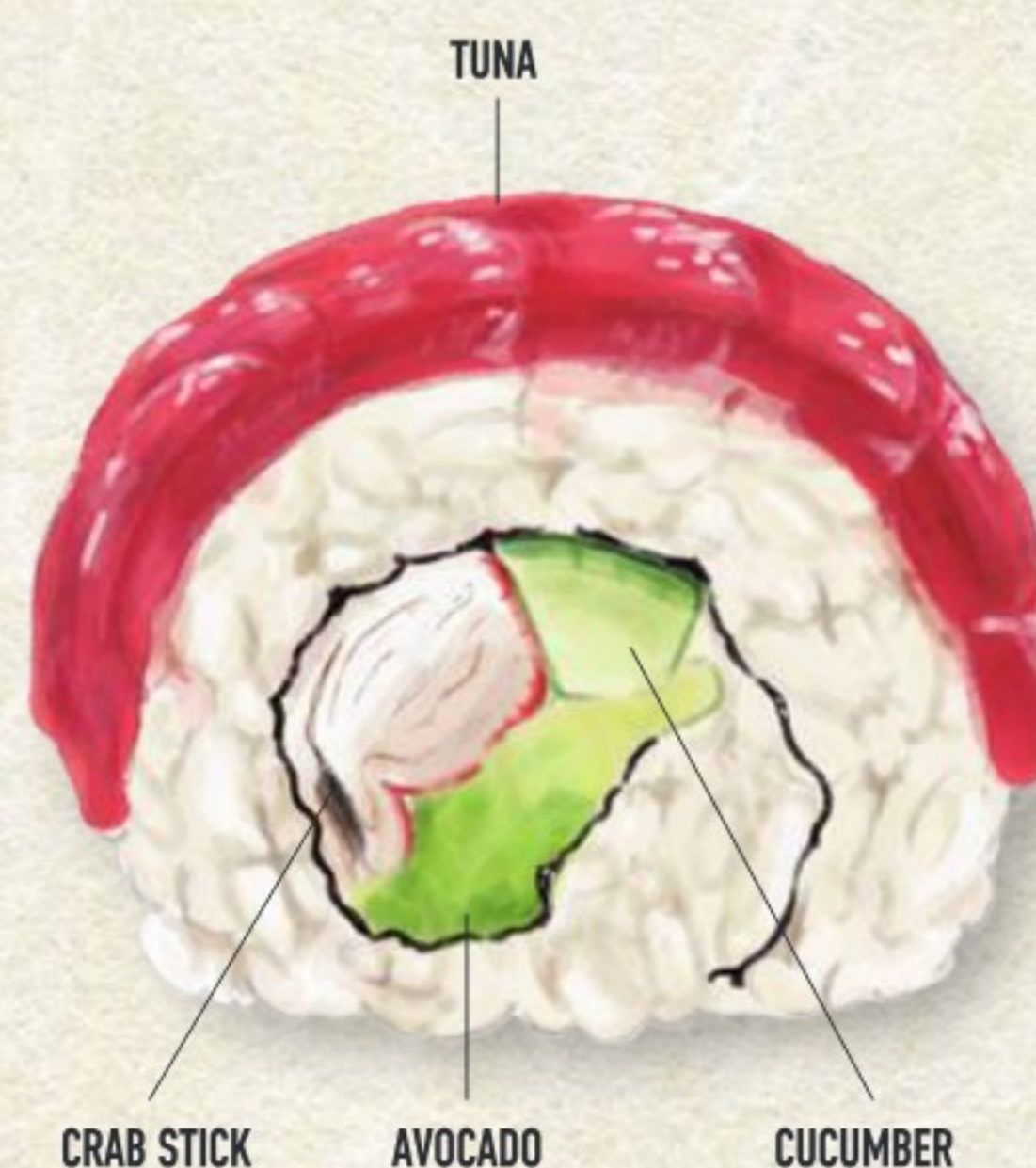
**03. DRAGON**  
ドラゴンロール

4pcs Php 335  
8pcs Php 655



**07. SHRIMP**  
クリスピーシュリンプロール

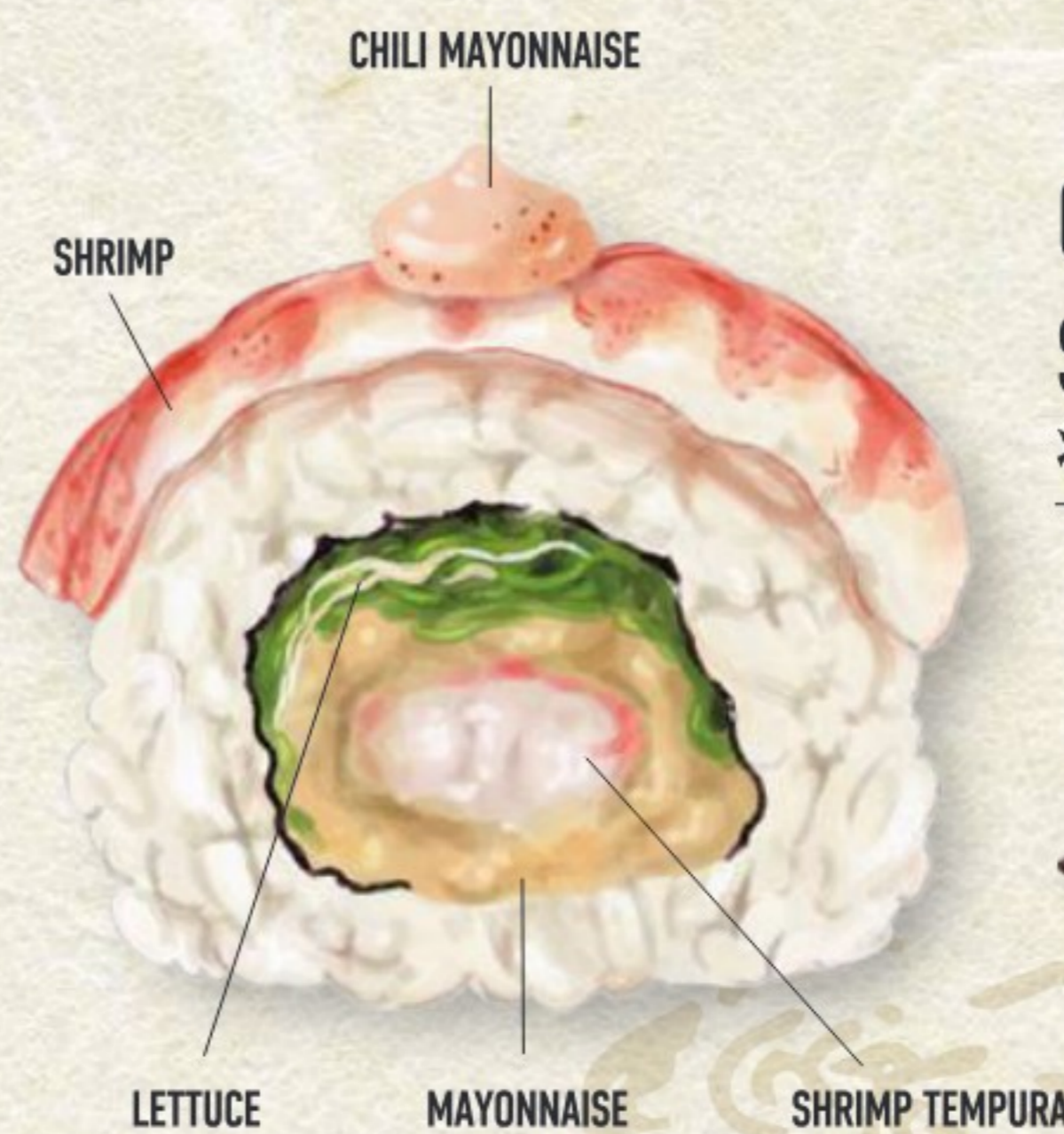
4pcs Php 210  
8pcs Php 415



**04. TOKYO**  
東京ロール



4pcs Php 210  
8pcs Php 415



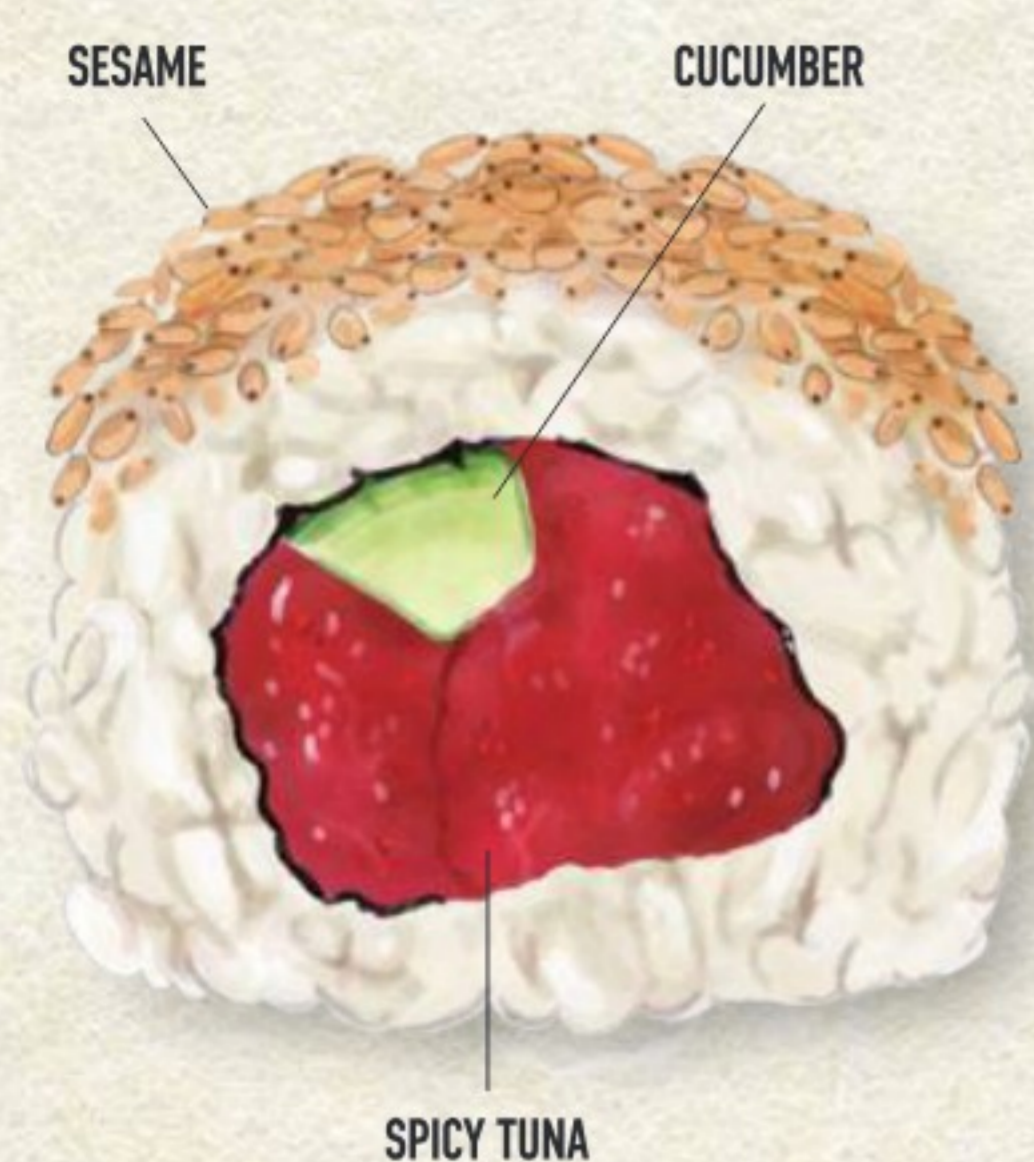
**08. SHOGUN**  
将軍ロール

4pcs Php 275  
8pcs Php 535



# Sushi Roll Uramaki

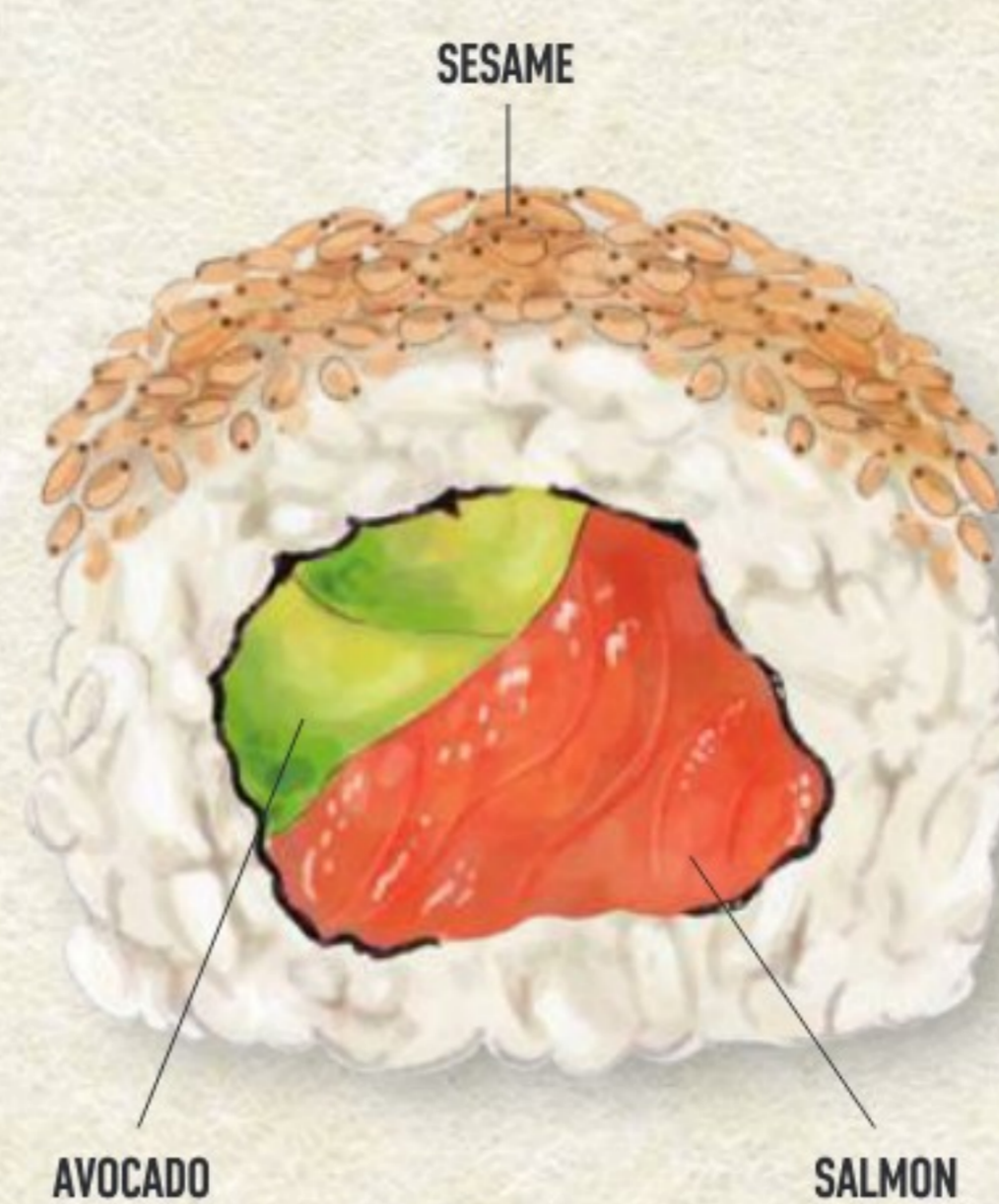
JAPANESE  
WHITE RICE



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

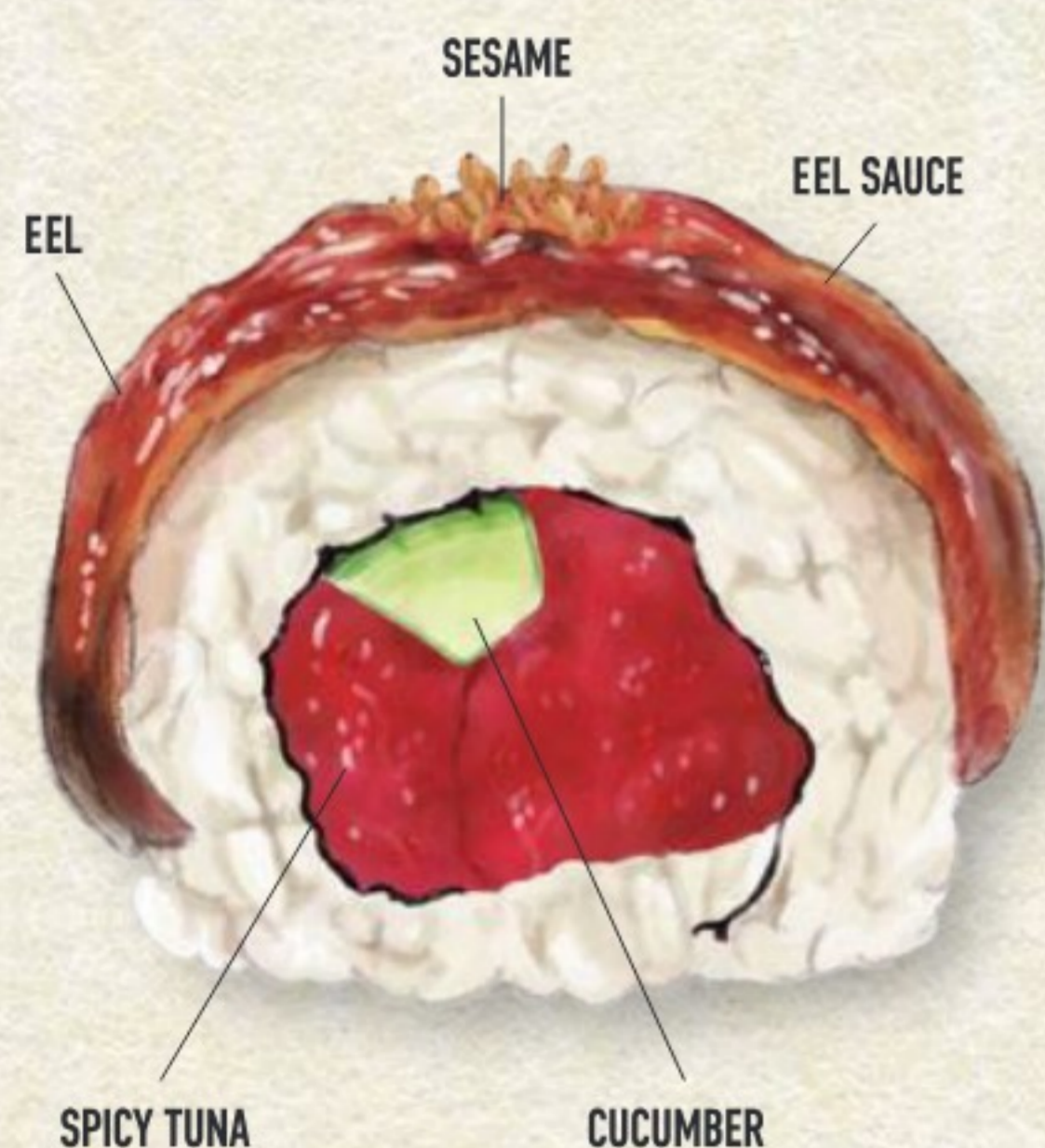


4pcs Php 210  
8pcs Php 415



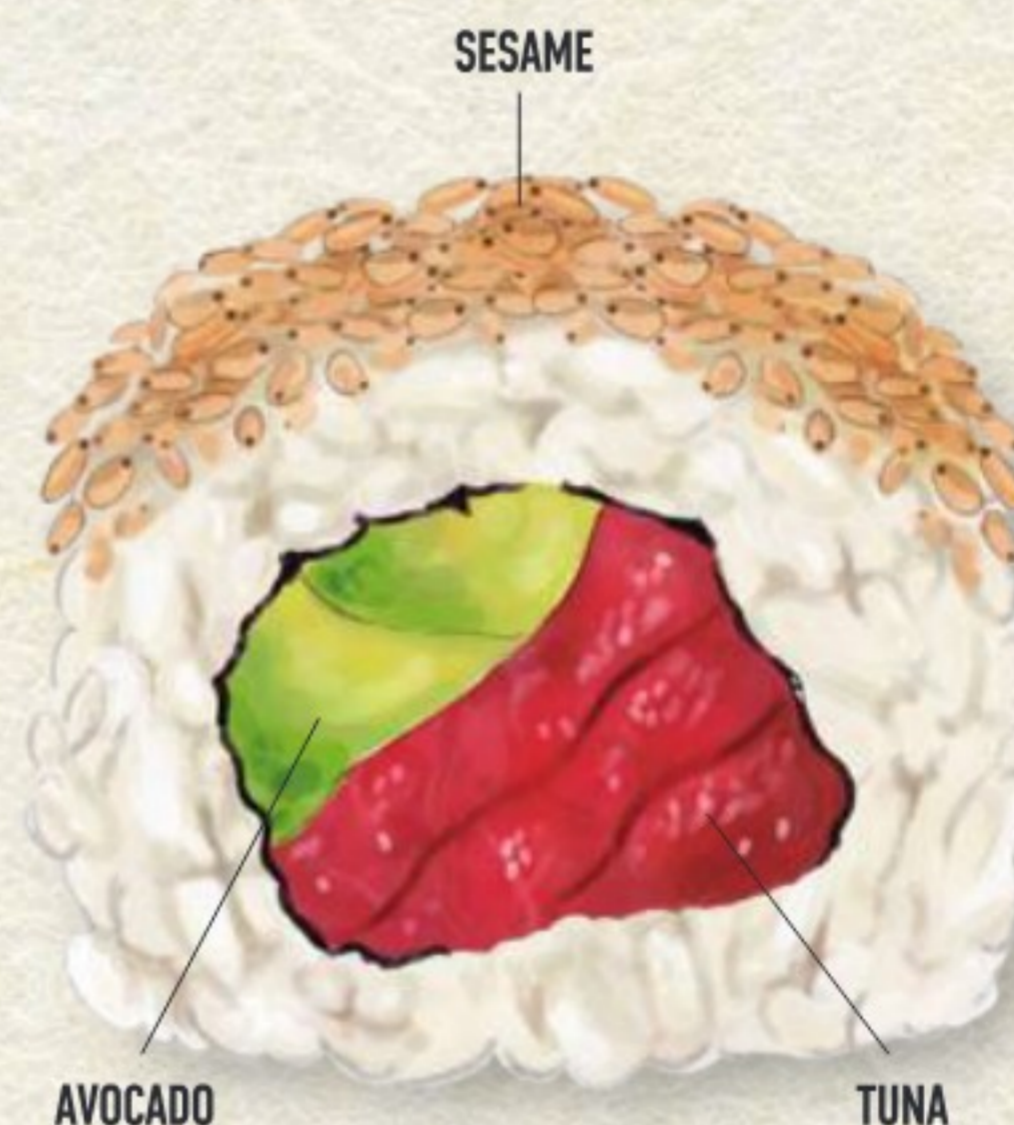
**13. SALMON**  
サーモンロール

4pcs Php 210  
8pcs Php 415



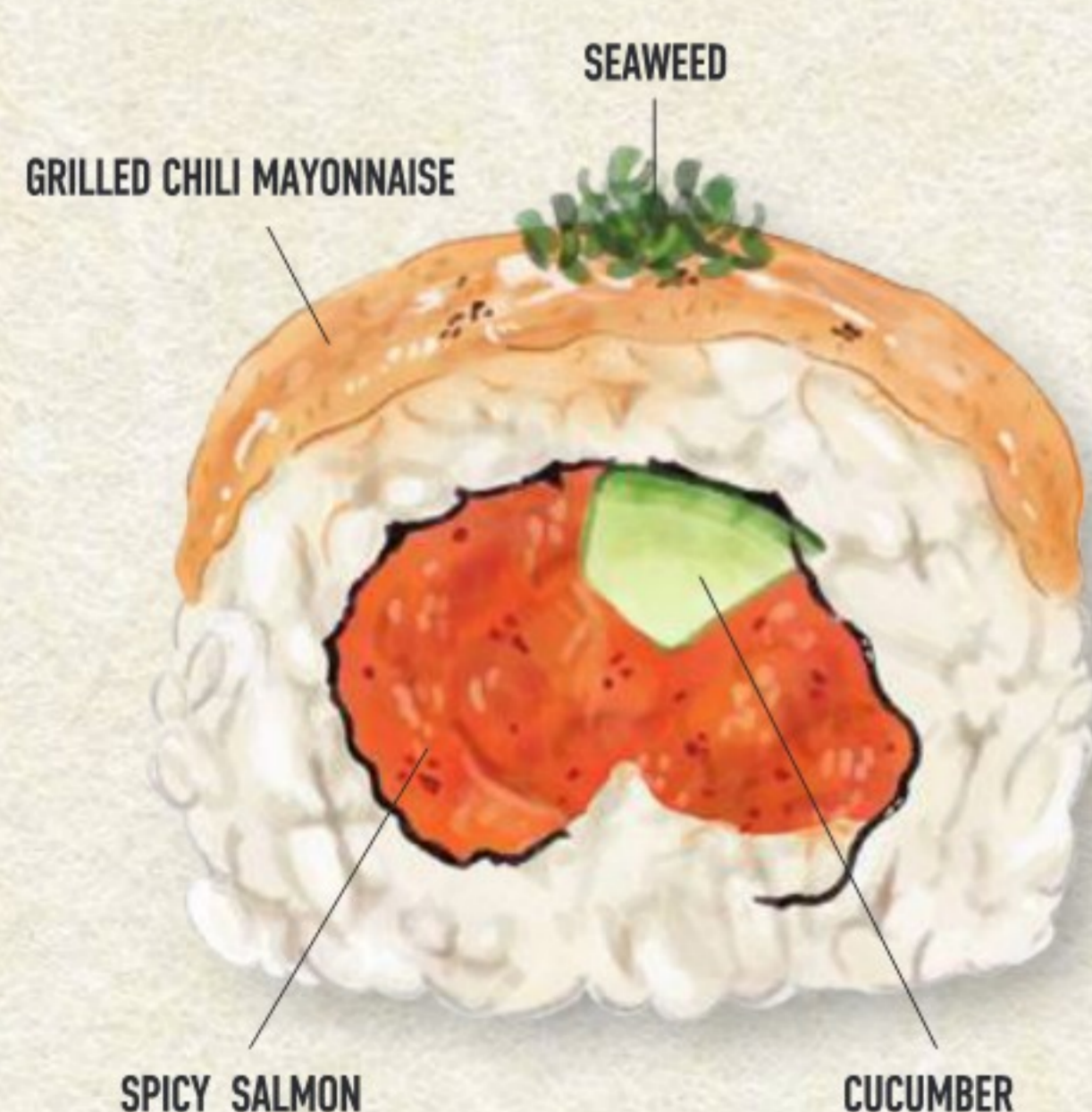
**10. RED DRAGON**  
レッドドラゴンロール

4pcs Php 405  
8pcs Php 795



**14. MAGURO**  
まぐろロール [TUNA]

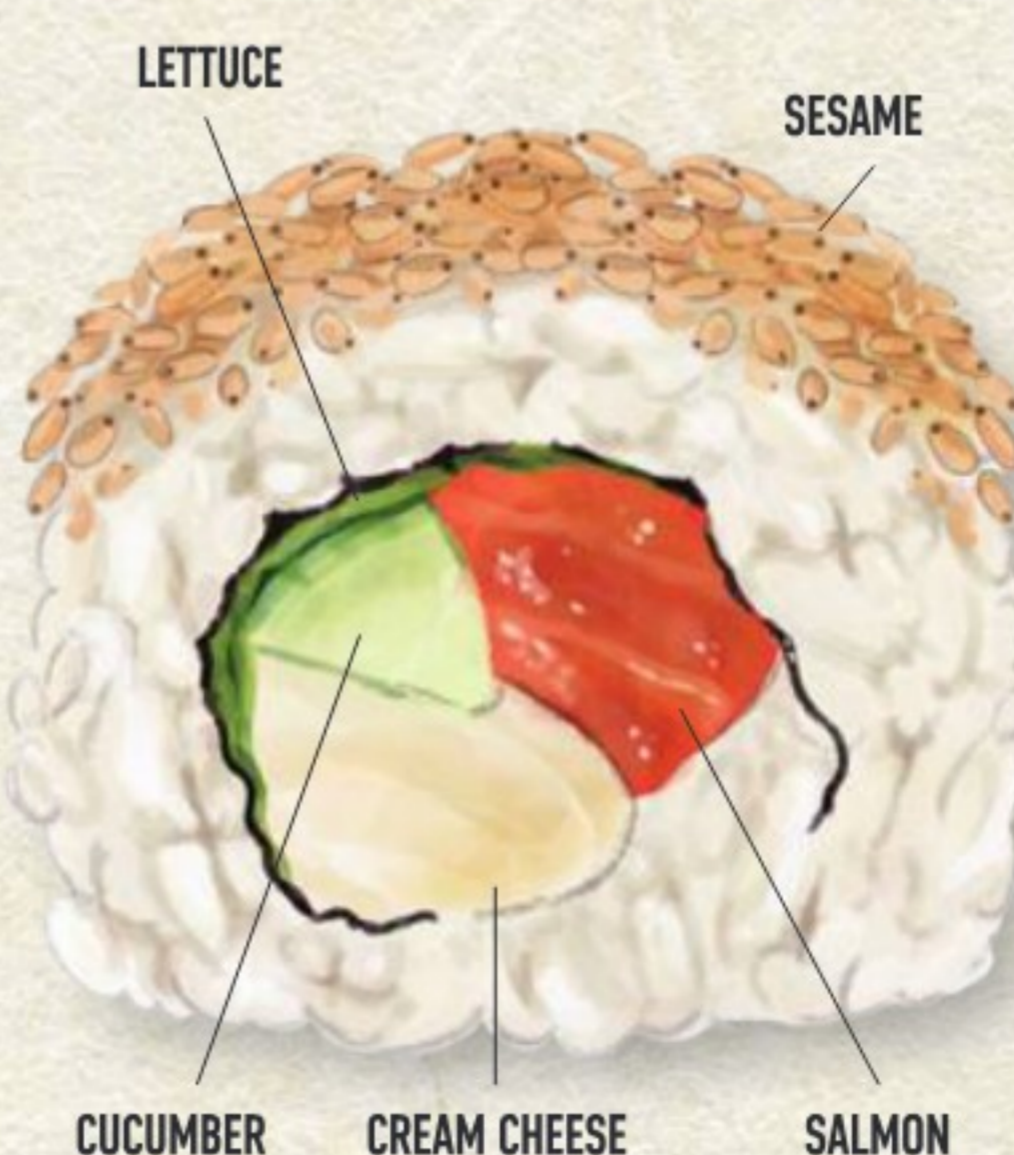
4pcs Php 210  
8pcs Php 415



**11. SPICY SALMON**  
スパイシーサーモンロール

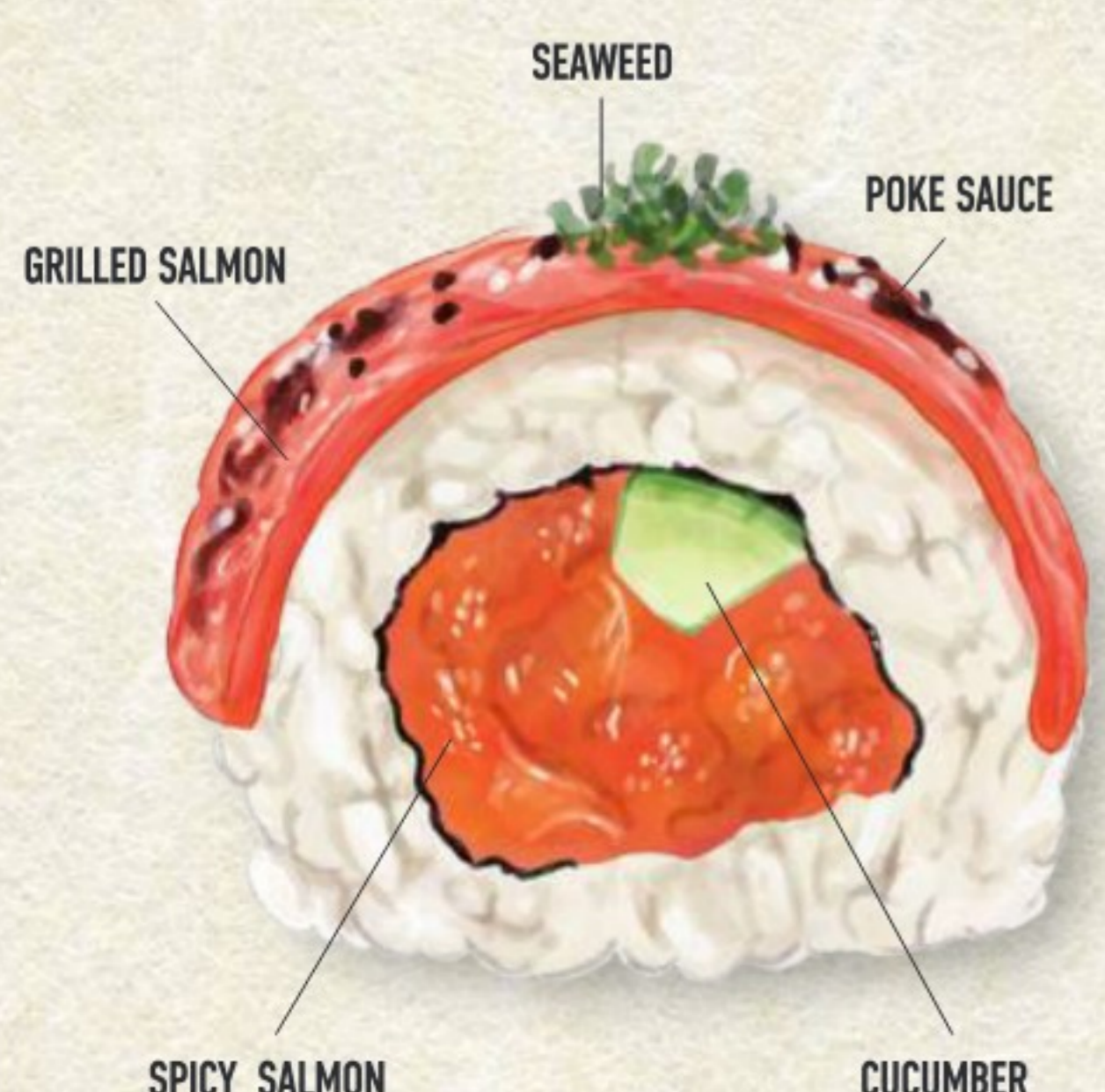


4pcs Php 195  
8pcs Php 375



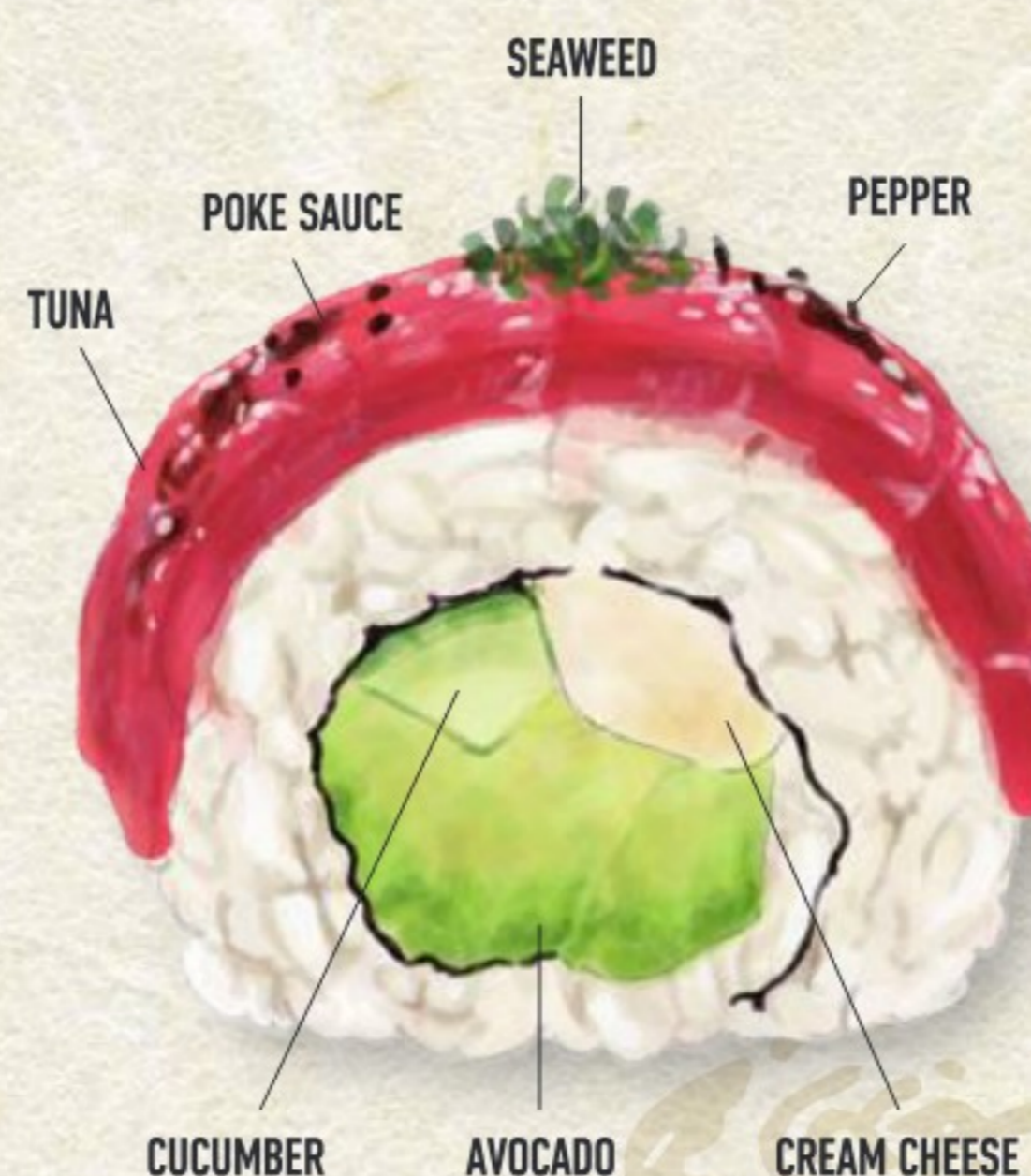
**15. AJIWAI**  
味わいロール

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]

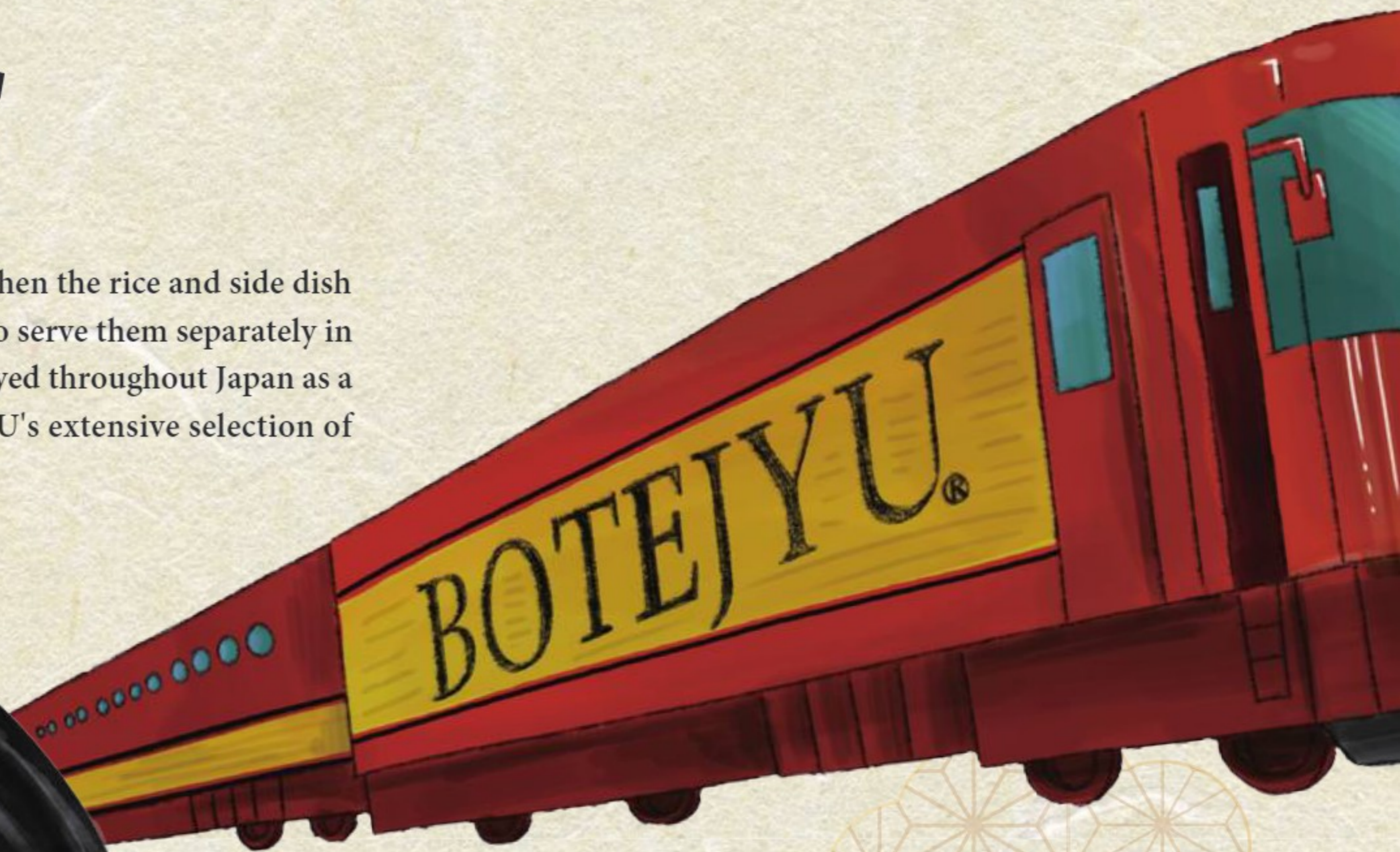
4pcs Php 210  
8pcs Php 415



\*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**



**PRAWN TEMPURA Rice Bowl**  
海老天丼

**PORK KATSU Rice Bowl**  
割烹のカツ煮丼





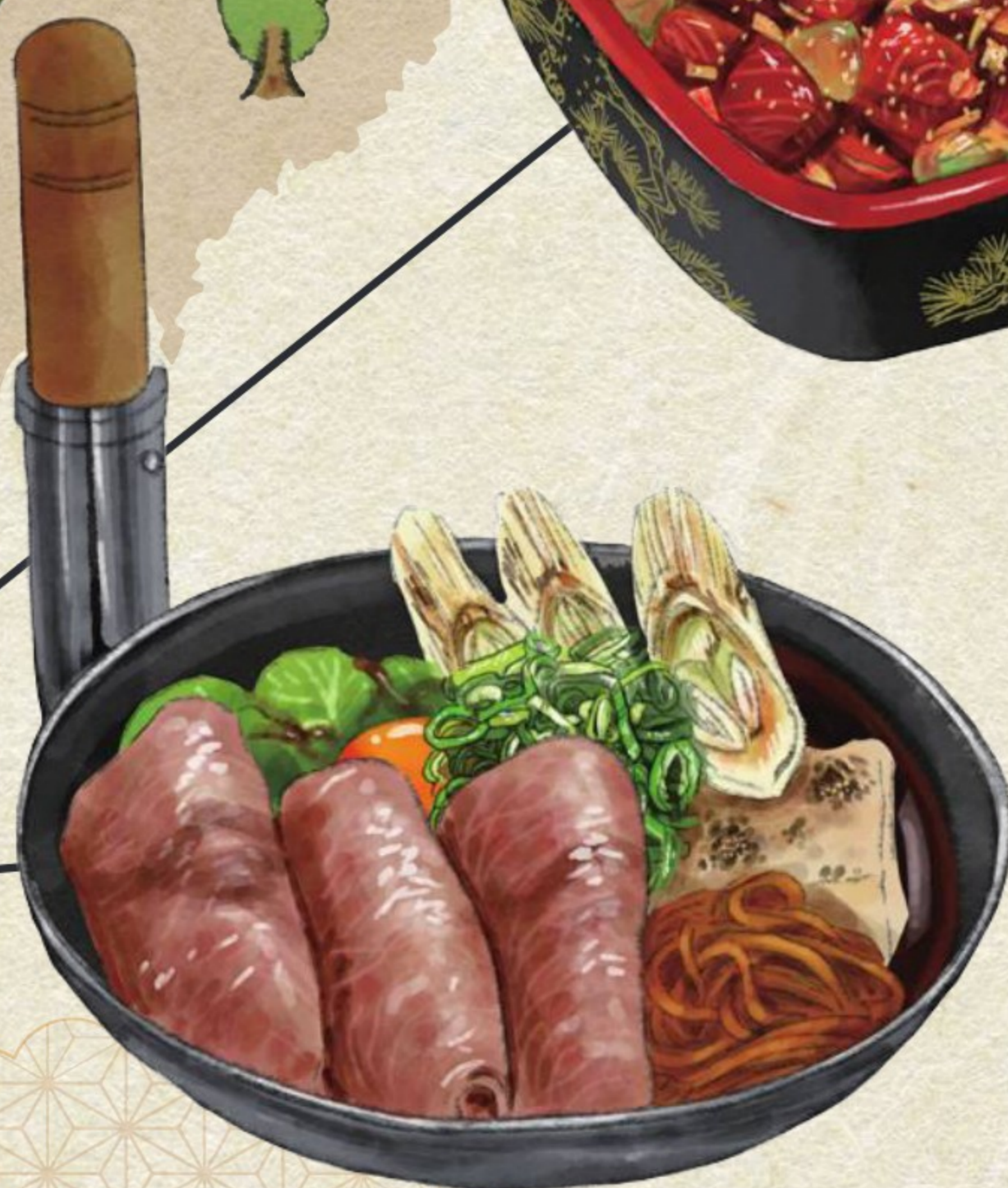


**HOKKAIDO**

**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



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

**TOKYO**



# 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

SAMURAI  
IRON CHEF®

5



# Japan's Local Gourmet Rice Bowls



## Seafood

### 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.



### 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

うなぎ玉丼

Regular Php 895



## Chicken



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

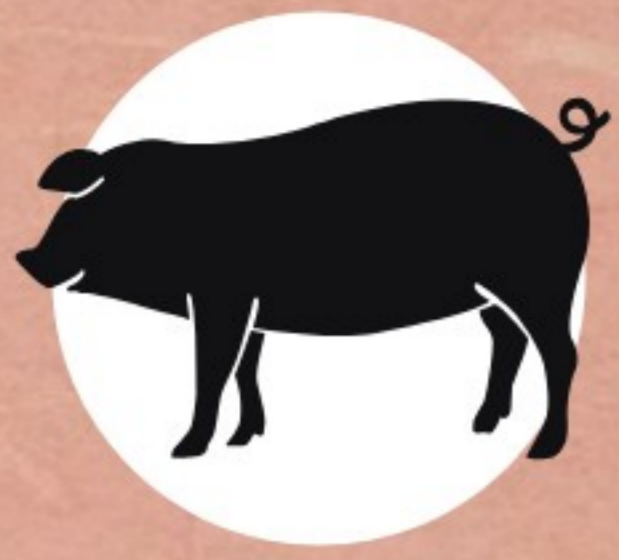


### 8. Exquisite Chicken 「Oyako」 Egg Rice Bowl

究極の親子丼

Regular Php 330

# Japan's Local Gourmet Rice Bowls



## Pork



## Beef



### 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

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



### 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®

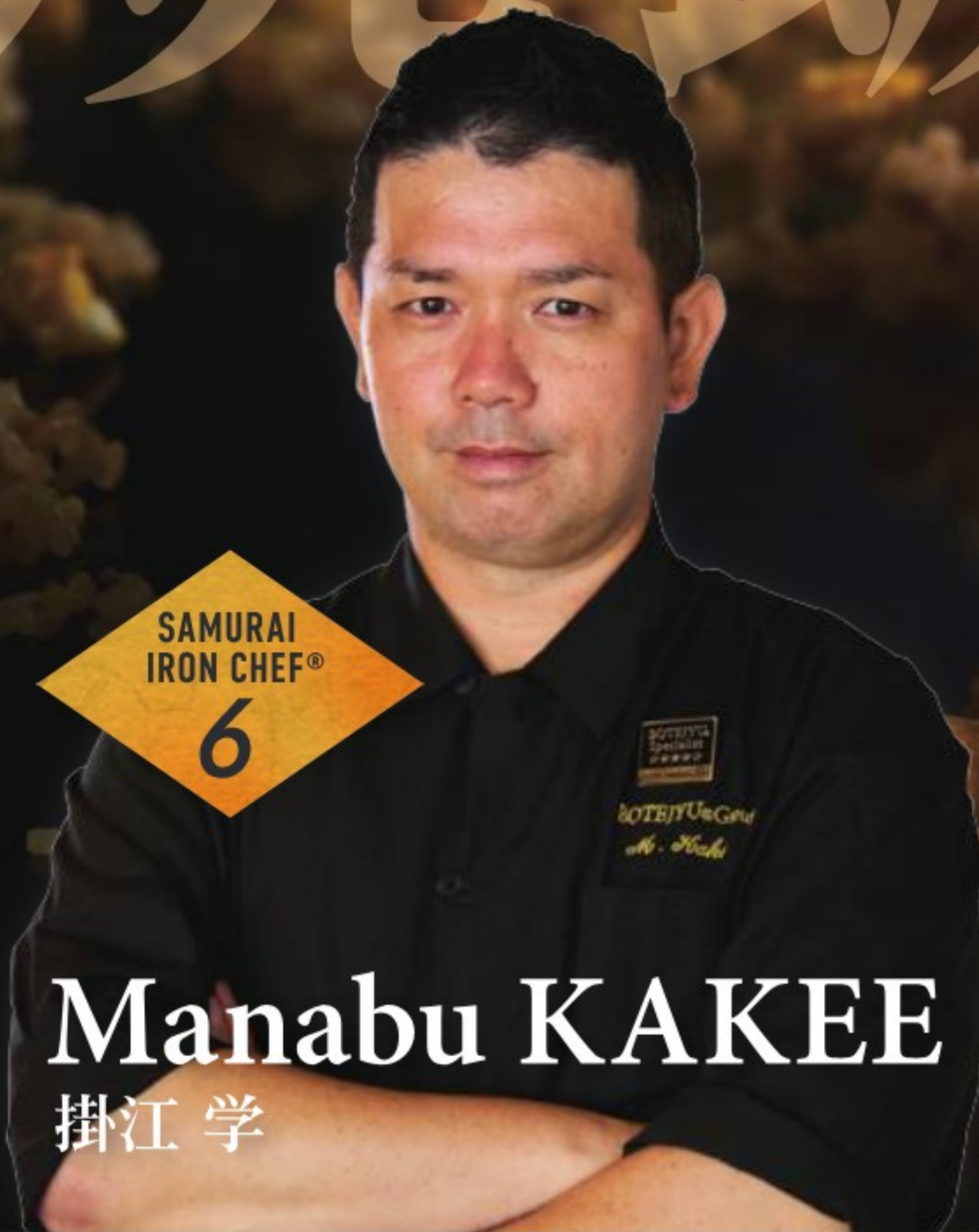


### 7. SUKIYAKI BEEF Teishoku

牛すき焼定食

Php 625

# 焼飯



SAMURAI IRON CHEF®  
6

Manabu KAKEE  
掛江 学



## Craft **[STONE-GRILLED]** Fried Rice



**ORIGINAL**  
Char Siu Pork & Egg  
焼豚炒飯



Php 295



**Garlic Shrimp & Egg**  
ガーリックシュリンプ炒飯



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



Php 395



**Savory 「Chicken Rice」 & Egg**  
チキンライス

Php 295

※The photograph is an image

# JAPANESE-STYLE CURRY RICE

*Coming Soon*

39 Partners  
 ISHIKAWA

  
Nostalgic  
Japanese Food



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.

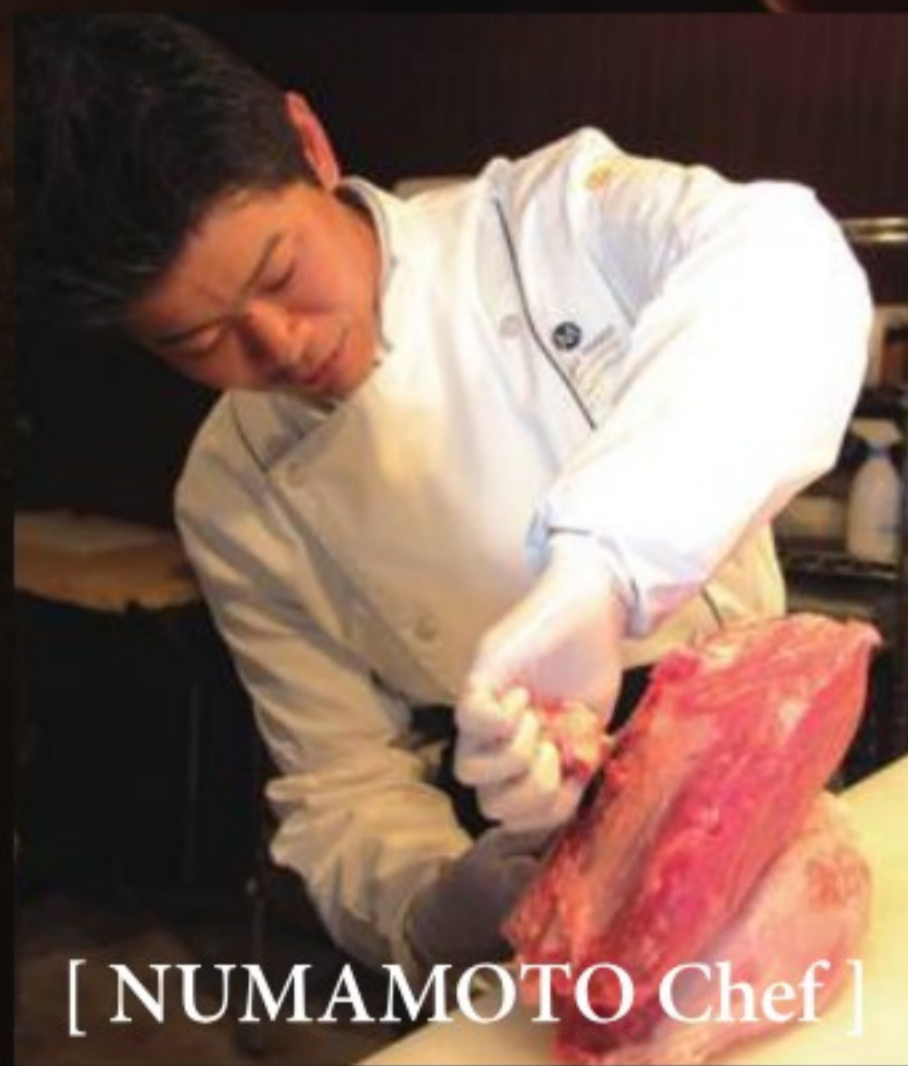


NUMAMOTO SELECTION

-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



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



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



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





**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**

**SAGA**

**Direct from JAPAN**

# Original Teppanyaki Dishes



02.

**Hand Teppan®**

**SUKIYAKI Beef**  
鉄板牛すき焼

Regular Php 525



03.

**EHIME**

**TERIYAKI**

**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 245



05.

**OISHII MUST TRY**

**JAPAN NO.1**

**Directly from JAPAN**

**Samurai Sausage®**  
柚子ウインナー

Php 325



06.

**Garlic from AOMORI**

**Garlic Shrimp**  
ガーリックシュリンプ

Regular Php 445



07.

**OISHII MUST TRY**

**JAPAN NO.1**

**Direct from JAPAN**

**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®

ほてぢゅう®

5th Generation Head Chef

BOTEJYU® Traditional Cooking Skill / Specialist



The 7  
Samurai Iron Chef®  
**4**



## 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®

Pork Belly / Egg  
豚玉

Mini Php 185

Regular Php 325



Special Sauce & Mayo

04.

### Mochi & Cheese OKO®

Pork Belly / Melted Cheese  
Mochi / Egg  
餅チーズ玉

Mini Php 245

Regular Php 485



Special Umami Sauce  
BOTEJYU® Mayonnaise

02.

### Duo Flavor Pork Belly OKO®

Pork Belly / Egg  
2色とん玉®

Php 325



Special Sauce & Mayo  
Special Umami Sauce

05.

### Seafood Mix OKO®

Shrimp / Squid / Octopus / Egg  
海鮮ミックス玉

Mini Php 345

Regular Php 685



Special Sauce & Mayo

03.

### Shrimp OKO®

Shrimp / Egg  
えび玉

Mini Php 195

Regular Php 375



Special Sauce & Mayo

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

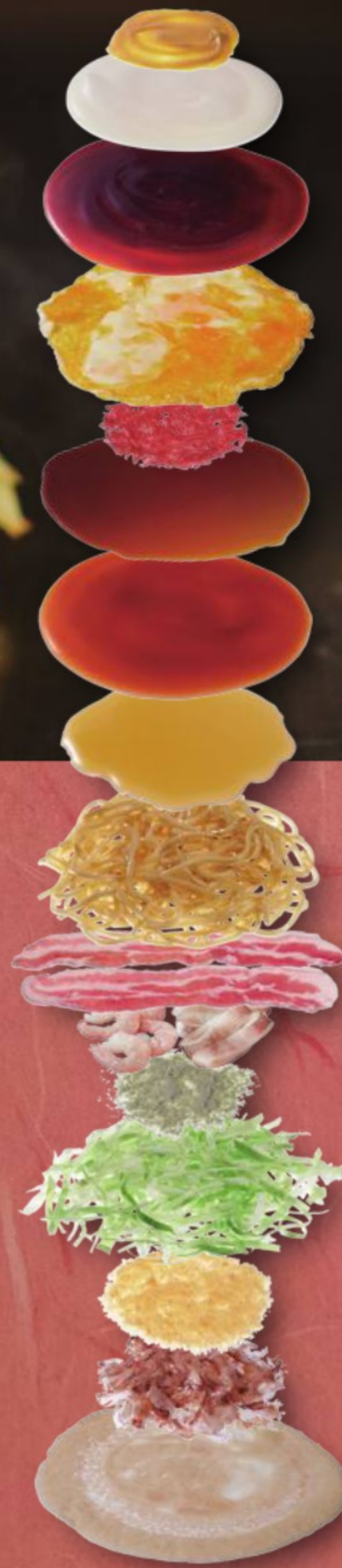


Special Sauce & Mayo





# 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.



OISHII MUST TRY

### Pork Belly OKOSOBA®

Pork Belly  
豚肉おこソバ

Best Seller

Php 445



Special Sauce & Mayo

03.

### Bacon & Cheese OKOSOBA®

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

Best Seller

Php 445



Special Umami Sauce

BOTEJYU® Mayonnaise

04.

### Seafood Mix OKOSOBA®

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

Best Seller

Php 525



Special Sauce & Mayo

02.

### Beef & Spring Onion OKOSOBA®

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

Php 625



Special Umami Sauce

BOTEJYU® Mayonnaise

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



Special Sauce & Mayo

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



# Secret Recipe 80th TEPPANMEN®

OISHII  
MUST TRY



## 01. Pork Belly Yakisoba Fried Noodles

Pork Belly

豚肉焼そば

Php 345

Best  
Seller



## 02. Seafood Mix Yakisoba Fried Noodles

Shrimp / Squid / Octopus

海鮮ミックス焼そば

Php 465



## 03. SUKIYAKI Beef Yakisoba Fried Noodles

Beef Short Plate / Fried Egg

牛カルビすき焼そば

Php 520



## 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



BOTEJYU®  
Mayonnaise

## 05. Pork Belly OMUSOBA®

Pork Belly

豚肉オムそば

Php 395



BOTEJYU®  
Mayonnaise

## 06. Seafood Mix OMUSOBA®

Shrimp / Squid / Octopus

海鮮ミックスオムそば

Php 545



BOTEJYU®  
Mayonnaise

## 07. Premium Mix OMUSOBA®

Beef / Pork Belly / Shrimp / Squid / Octopus

プレミアムミックスオムそば

Php 585



## Japanese Teppanyaki Pasta 「JPASTA」



Chef HiRo  
YAMADA



## 08. Shrimp in Creamy Tomato Sauce 「JPASTA」

海老トマト焼パスタ

Php 555



## 09. Creamy Carbonara 「JPASTA」

カルボナーラ焼パスタ

Php 425

# うどん



Best Seller

RECOMMENDED  
おすすめ

01.  
Golden Shrimp  
Tempura Udon

海老天うどん

Php 555



Best With

TENKASU  
(TEMPURA SCRAPS)

KAGAWA

39Partners

香蔵

KAGURA  
-since 2011-

## Udon

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

Best Seller



Chicken Paitan

04.  
Rich Chicken Paitan Udon  
鶏白湯うどん

Php 525



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

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

SAMURAI  
IRON CHEF®

5

### RECOMMENDED ■■■■

#### 01. Beef 「SUKIYAKI」

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.

### RECOMMENDED ■■■■

#### 02. Sea Bream 「ARADAKI」 Simmer

Sea Bream 300g / Vegetable / Tofu / Konjac Noodles



鯛のあら炊き

(Good for 2persons)

Php 1,695

Must-order serving for two; no single servings.



Add-on

Egg (1pc) Php 40



Direct  
from  
JAPAN

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





AUTHENTIC JAPANESE TRADITIONAL CUISINE

**BOTEJYU**<sup>®</sup>

Since 1946



# Beverage & Dessert



# Soft Drinks & Frozen Delights



## ICE CREAM



**Velvety Strawberry**

Php 115



**Royal Ube**

Php 115



**Creamy Coconut**

AVAILABLE SOON!

## Gelato



**Creamy Milk**

Php 140



**Rich Chocolate**

Php 150



**Green Tea [MATCHA]**

Php 185

## Float Drinks



**Coke Float**

Php 155



**Root Beer Float**

Php 155



**Zesty Lemonade Float**

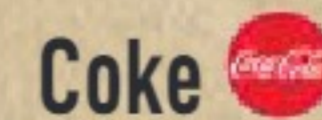
Php 155



**Iced Tea Float**

Php 130

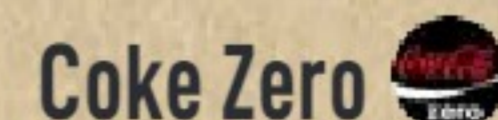
## Soft Drinks



Php 110

**Bottled Water**

Php 55



Php 110

**Calpico**

Php 85

**Zesty Lemonade**

Php 125

**A&W Rootbeer**

Php 110

**Authentic Green Tea**

Php 85 (Hot/Cold)

**Royal**

Php 110

**Iced Tea**

Php 85

**Sprite**

Php 110

# Fresh Fruit Shakes



**Fresh Mango Bliss**

Php 160



**Breezy Watermelon**  
Php 160



**Tropical Green Mango**  
Php 160



**Green Apple & Cucumber Fusion**  
Php 160



**Grape Crush Delight**  
Php 170

# Sweets Selection for Sharing



OISHII  
MUST TRY

Butter  
Scotch

**Golden Caramel Cinnamon  
Banana Honey Toast**

Php 435



**Strawberry-Milk  
Banana Honey Toast**

Php 415



**Chocolate  
Banana Honey Toast**

Php 375



**Golden Baked Banana Delight  
with Vanilla Ice Cream**

Php 185



KUMAMOTO



# MOCHINTA

Chewy Japanese dessert, drizzled with "Original Brown Sugar Sauce" and dusted with "Soybean Powder."

Php 165

KURO MITSU



Direct from JAPAN

OKINAWA



# Japanese Brown Sugar Cookie Bites

Experience our beloved "Brown Sugar Delight": crispy outside, moist paste filling, in bite-sized portions.

Php 105

AZUKI



Direct from JAPAN



# Japanese Sweets Selection

## Sweet Potato Delights

Indulge in our original Japanese delicacy.

### Golden Glaze Sauce

Php 135



### Rich & Smooth Caramel Drizzle

Php 195

Butter Scotch



One & Only



# Japanese Beverages Selection

Direct from JAPAN

## Japanese Mixed Fruit Juice

Our signature drink, with "Japan's Original Local Fruit Nectar," captures Japan's essence in flavor.

Best Seller

OISHII MUST TRY



Strawberry-Milk Mix

Php 160

OSAKA

Original Fruit-Blend Mix

Php 160

Japanese



Fresh White Peach-Milk Mix

Php 160

Tropical Banana-Milk Mix

Php 160

OSAKA



Mixed Fruit Juice Float

Php 170

Direct from JAPAN

OSAKA CRAFT GINGER SODA [HIYASHIAME]



Coca-Cola Lemon Mix

Php 255



Craft Ginger Soda

Php 255

# Japanese Alcoholic Beverages Selection



## Beer

KIRIN / First Press  Php 260

ASAHI / Super Dry Php 225

SAPPORO / Premium Beer Php 350

SAN MIGUEL / Pale Pilsen  Php 160

## Japanese-Style Highball

The Highball is a family of mixed drinks featuring whiskey and other alcoholic beverages as the base, combined with a larger portion of soda water. It captivates enthusiasts with its simple yet sophisticated flavor profile.

### Japanese Whiskey & Soda

**SUNTORY [KAKU]** Php 225

A highly renowned alcoholic beverage in Japan since 1950.



### Shochu & Soda

KAGOSHIMA

**CHILL GREEN ( Botanical Barley )**

Php 2,200 Bottle

Php 250 Glass



SFWSC 2023 : Gold Award



Citrus flavor

GLASS BOTTLE AWARD 2024 : Jury Award

KAGOSHIMA

**DAIYAME ( Sweet Potato )**

Php 2,200 Bottle

Php 250 Glass



Lychee flavor



IWSC 2019: Top Shochu Award

ISC 2020: Double Gold Shochu Award

SFWSC 2023: Double Gold Shochu Award



## Japanese Fruit Soda Cocktails

Yuzu Citrus Honey Sour

Php 195

Zesty Lemon Sour

Php 185

Akadama Ruby Sour

Php 150

## Japanese SAKE

Sake brewed with local Japanese rice grains and pristine water.

MIYAGI

Urakasumi  
<DRY>

Php 4,400 Bottle  
Php 500 Takkur

NIIGATA

Kubota Senjyu  
<MEDIUM>

Php 5,500 Bottle  
Php 600 Takkur



JPIZZA

JPASTA

# Pizza Toast & Japanese Pasta

Melted



Tropical Fruits  
Php 265



Original Mix Php 265



Savory Tuna Php 265

SAMURAI CHEF'S SPECIAL



Chef HiRo  
YAMADA

SAMURAI IRON CHEF®  
7



Since  
**2009**

39  
Partners

**NIPPON NAPORITAN GAKKAI**  
Naporitan Noodles

Creamy Shrimp Tomato Php 555



Creamy Carbonara Php 425



Savory Neapolitan  
Php 525