

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. "Lovers" represents BOTEJYU* fans.

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

Since the postwar period in Japan, we have served meals with the belief that delicious food brings people together.

Born in Osaka, OKOS® is now loved across the country, but Japan's food culture goes far beyond.

Each region offers unique dishes made with local ingredients and traditional recipes.

We aim to preserve these flavors, honor community traditions, and share them with the world, passing on Japan's culinary heritage to future generations.

With renewed passion, the journey continues as the taste of Japan is shared with the world.

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. At BOTEJYU®, we blend expertise with local partnerships to share the true taste of Japan. Just like the scenic views from a train journey across the country, each dish offers a glimpse into Japan's rich regional flavors. Visit us and enjoy authentic Japanese gourmet delights, crafted with tradition and unique to every region

EAT TRAVEL®

**Leading the Osaka Food Culture
as an OKOS® Specialty Restaurant**

Founded in 1946, BOTEJYU® is an Osaka-based OKOS® specialty restaurant, serving iconic dishes like OKOS®, OKOSOBAN®, and our original mayonnaise crafted to cater to our valued customers.



The 7 SAMURAI IRON CHEF®



BOTEJYU. ALL JAPAN PARTNERS



Since 1879
SANAI SOY SAUCE
Soy Sauce Brewery in Kyoto

Since 2003
MONSEN
RAMEN

Since 1902
YOSHIMURA FLOUR-MILLING
Tempura

Since 2011
KAGURA
Udon

Since 1978
MIND Foods
Wagyu

Since 2001
MARINO DESIGN
Design

Since 2001
MARINO DESIGN
Design

Since 1996
BOTEJYU®
Origin (OHIO)® (Okonomiyaki) 1946
Origin (OKINAWA)® (Mokkuri) 1972

Since 2023
KURITA
Teppanyaki

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

Since 1995
YOSHICHIKA
Rice Bowls

Since 1992
TASTY
Dashi

Since 1912
KATASHIMO WINERY
品々 (Made in Osaka) Osaka Drink

Since 2015
California Rolls URAMAKYA
Sushi / Sushiroli / Poke

Since 2021
NIKUZARU
Yakitori

Since 2014
BASTA HIRU®
Creative Japanese Cuisine

Since 2020
Inf'inito HIRU
Creative Japanese Cuisine

Since 1994
WHAT'S UP?
DJ / BGM

Since 2015
Onigiri Society
ONIGIRI

Since 2009
NIPPON NAPONITEN GAKKAI
Naponiten Noodles

Since 1887
KAMAKURA HAM
Japanese Ham

Since 1947
NISHIYAMA SEMEN
Ramen Noodles

Since 2010
Japan Agricultural Cooperatives
Japanese White Rice

Since 1999
Japan Agricultural Cooperatives "WHITE"
Japanese White Rice

Since 2002
Waka "HITOMEBORE" Rice
Japanese White Rice

Since 2004
AIR LEAGUE ASSOCIATION

Since 1882
KITOKU-SHINYO
Japanese White Rice

Since 2022
Japan Food Poisoning Prevention Association

Since 2014
Japanese Food and Ingredient Supplier
(Ministry of Agriculture, Forestry and Fisheries of Japan)

Since 2015
Japan Rice and Rice Industry Expert Promotion Association

Since 2008
Nippon Ramen Association
Ramen

Since 2014
All Japan Donburi Union
Rice Bowls

Since 2008
Japan "KARAGE" Association
Karage

Since 2023
Japan Uramaki Association
Sushi / Sushi Roll

Since 2014
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RECOMMENDED
おすすめ

01. BOTEJYU® Special Salad

(Regular) Php 225

(Large) Php 415

Casser
Dressing

Fresh Salad with
Smoked Bacon,
Egg and Cheese.

ほてちゅう。
スペシャルサラダ



Fresh Salads & Appetizers



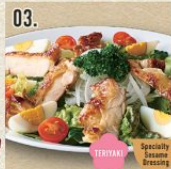
02. Seafood SASHIMI Salad
刺身サラダ

Fresh salad with seafood sashimi.

(Regular) Php 385

(Large) Php 760

Japanese-Style
Dressing



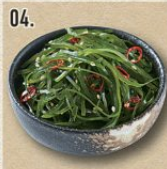
03. Chicken TERIYAKI Salad
照り焼きチキンサラダ

Fresh salad with chicken teriyaki.

(Regular) Php 295

(Large) Php 555

TERIYAKI
Specialty
Sesame
Dressing



04. Wakame Salad
ワカメサラダ

Seaweed salad with flavorful spicy kick.

(Regular) Php 155

(Large) Php 305



05. Edamame
枝豆

Lightly salted boiled green soybeans.

(Regular) Php 120

(Large) Php 235



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

Chicken steamed with sake to enhance its flavor.

Php 215



07. SUKIYAKI Beef Osaka Style
牛肉煮込み

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

Php 335

OSAKA



08. Chawanmushi Egg Custard
茶碗蒸し

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

Php 125



Dashi
Soup

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

01.

All-Star Takoyaki たこ焼オールスター Php 295

02.

Japan
No.1

Original Sauce & Mayo Takoyaki

オリジナルソース&マヨ たこ焼

(3pcs) Php 150
(6pcs) Php 275



Original
Sauce & Mayo

03.

Teriyaki Sauce & Mayo Takoyaki

照り焼きソース&マヨ たこ焼

(3pcs) Php 150
(6pcs) Php 275



Teriyaki
Sauce & Mayo

04.

Umami Sauce & Mayo Takoyaki

旨味ソース&マヨ たこ焼

(3pcs) Php 150
(6pcs) Php 275



Umami
Sauce & Mayo

05.

Smoked Bacon & Cheese Takoyaki

オリジナル ベーコンチーズ たこ焼

Smoked Bacon
With Melted Gouda Cheese
With Umami Sauce and Mayo

(3pcs) Php 135
(6pcs) Php 255



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

JAPAN'S BEST 2018

JAPAN'S BEST 2019

JAPAN'S BEST 2020

JAPAN'S BEST 2021

JAPAN'S BEST 2022

JAPAN'S BEST 2023

JAPAN'S BEST 2024

JAPAN'S BEST 2025

2018 ~ 2025 · 8 Consecutive Years · GOLD MEDAL Award

01.



BOTEKARA® Soy Sauce ほてから.しょうゆ

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

(1pc) Php 45 (3pcs) Php 225 (6pcs) Php 325 (12pcs) Php 525

02.



BOTEKARA® Garlic ほてから.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 (3pcs) Php 225 (6pcs) Php 325 (12pcs) Php 525

03.



BOTEKARA® Combo ほてから.コンボ

Experience the BOTEKARA® Combo, featuring a duo of our signature BOTEKARA® Soy Sauce and BOTEKARA® Garlic.

(4pcs) Php 190 (6pcs) Php 260 (12 pcs) Php 510

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 Tempura



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

匠 TAKUMI

**SAMURAI
IRON CHEF**



SAMURAI
IRON CHEF
3

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

Takayuki OSANAI 長内 敬之

Since 2005

OSAKA -Minami-
SANAI

料理長
OSAKA



RECOMMENDED
おすすめ

01. Golden Shrimp Tempura Platter

海老天ぶら盛合せ

(1pc) Php 90
(3pcs) Php 275
(5pcs) Php 395
(10pcs) Php 745

02.



Jumbo Crab Sticks Tempura Platter

大ぶり「カニかま」天ぶら盛合せ

(1pc) Php 135 (3pcs) Php 395 (5pcs) Php 655 (10pcs) Php 1,295

04.

TERIYAKI Chicken Crackers

鶏皮せんべい
(Regular) Php 165
(Large) Php 325

05.

Calamari Tempura

カラマリ天ぶら
Deep fried tempura breaded calamari.
Available Soon!

06.

Shrimp & Crab [KAKIAGE] Tempura

海老と蟹の海節かき揚げ
Php 585

07.

Vegetable [KAKIAGE] Tempura

野菜のかき揚げ
Php 325

03.

Shrimp Tempura Popcorn

小海老の天ぶら

(Regular) Php 225
(Large) Php 445

*Actual product may vary from photos shown above.

Japanese-Style Deep Fried Dishes

RECOMMENDED

おすすめ

01.

Tender
【 PORK KATSU 】

とんかつ

Tender and Crunchy
Japanese-Style Pork Cutlet

Php 315



02.

Best
Seller



Fried 【 PRAWN KATSU 】 Platter

海老フライ盛合せ

(1 pc) Php 95

(5 pcs) Php 425

(3 pcs) Php 265

(10 pcs) Php 785

Best
With

Tartar
Sauce

03.



Japan's No.1 Crab Cream Croquette

カニクリームコロッケ

(1 pc) Php 195

(5 pcs) Php 955

(3 pcs) Php 575

(10 pcs) Php 1,895

JAPAN
NO.1

TOTTORI

Directly
FROM
JAPAN

04.



Mt. Fuji French Fries

富士山フライドポテト

(Regular) Php 155

(Large) Php 305

Best
With

Soy
Sauce
Mayo

Original TONPEI® Egg Winding



RECOMMENDED
おすすめ

01.

Classic Pork Belly TONPEI®

豚肉とんべい焼

Tender Pork Belly wrapped in Egg

Php 330

Special Sauce & Mayo

02.



03.



02. Cheesy Pork Belly TONPEI®

豚肉とチーズとんべい焼

Php 415

Special Sauce & Mayo

03. Mixed TONPEI®

ミックスとんべい焼

(Pork・Shrimp・Squid)
Php 425

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 245

(10pcs) Php 455

05. Teppan Grilled Cheese Pork Gyoza

鉄板チーズ餃子

(5pcs) Php 295

(10pcs) Php 495

Rice
ライス
Php 80



Rice Family Size
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.

Ramen



THE

3

Treasure
Soups

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Tonho 豚宝

Luxury Pork Tonkotsu



金宝 Kinho

Authentic Miso

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白宝 Shiroho

Rich Chicken Paitan

Go To
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13



Japan

Our style **Brand slogan**

Let's Fu-Fu



Pork Tonkotsu Ramen



01.
Pork Tonkotsu Ramen
豚骨ラーメン **Php 475**



匠 TAKUMI
SAMURAI IRON CHEF®

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

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



Tonho

of THE 3 TREASURE SOUPS

**PORK TONKOTSU
RAMEN**



豚宝

02.

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

豚骨チャーシューラーメン

Php 595



03.

**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 625



04.

**Luxury Pork
Tonkotsu Ramen**

濃厚 豚骨ラーメン

Php 545



**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

■ Seaweed

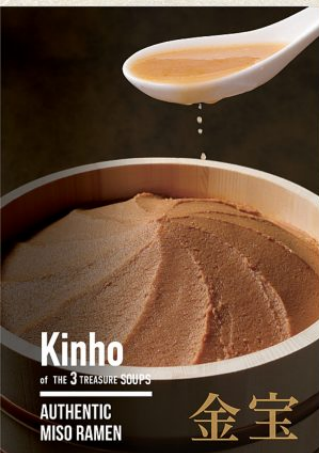
Php 20

■ Egg (Ajikama / Boiled Egg)

Php 60

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

AUTHENTIC MISO RAMEN



01.

Pork Miso Tonkotsu Ramen

味噌ラーメン

Php 475

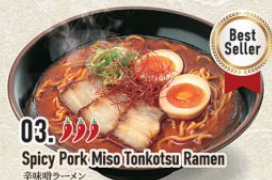


02.

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

味噌チャーシューラーメン

Php 595



03. 🌶️🌶️🌶️

Spicy Pork Miso Tonkotsu Ramen

辛味噌ラーメン

Php 595



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 625



**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

■ Seaweed

Php 20

■ Egg (Ajikama / Boiled Egg)

Php 60



CHICKEN PAITAN RAMEN



KYOTO -Gion-

「MONSEN」

京都・祇園・「門扇」

Since 2003
35 Partners



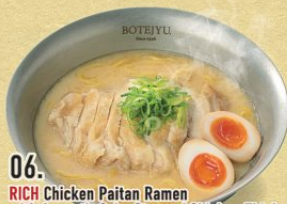
Store Owner: Monsen Yamaguchi Family

Shiroho

of THE 3 TREASURE SOUPS

**CHICKEN PAITAN
RAMEN**

白宝



06.

**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 625



05.

RICH Chicken Paitan Ramen

濃厚 鶏白湯ラーメン

Php 545



07.

**RICH Chicken Paitan Ramen
with Stewed Minced Chicken**

鶏白湯 鶏そぼろラーメン

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

■ Seaweed

Php 20

■ Egg (Ajitama / Boiled Egg)

Php 60

*Actual product may vary from photos shown above.



RECOMMENDED
おすすめ

01.
Golden Shrimp Tempura Udon

海老天うどん

Php 585



TENCHIRA®
(TEMPURA SCRAPS)

KAGAWA



香蔵

KAGURA
-since 2011-

UDON



02.

Classic Pork Tonkotsu Udon

豚骨うどん

Php 605



03.

Rich Chicken Paitan Udon

鶏白湯うどん

Php 605



04.

Prime Beef Udon

牛肉うどん

Php 550



Rice
ライス
Php 80



Rice Family Size
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

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.

01. Pork Belly Yakisoba Fried Noodles

Pork Belly

豚肉焼そば

Php 365

Best
Seller



03. SUKIYAKI Beef Yakisoba Fried Noodles

Beef Short Rib / Fried Egg

牛カルビすき焼そば

Php 545



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 595

02. Seafood Mix Yakisoba Fried Noodles

Shrimp / Squid / Octopus

海鮮ミックス焼そば

Php 490



Our Original OMUSOBA®

Omelette Yakisoba



05. Pork Belly OMUSOBA®

Pork Belly

豚肉オムそば

Php 415



06. Seafood Mix OMUSOBA®

Shrimp / Squid / Octopus / Egg

海鮮ミックスオムそば

Php 575



07. Premium Mix OMUSOBA®

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

プレミアムミックスオムそば

Php 615



Japanese
Teppanyaki
Pasta
「JPASTA®」



HiRo
YAMADA
Chef



08. Shrimp Tomato Creamy 「JPASTA®」

海老トマト焼パスタ

Php 585



09. Creamy Carbonara 「JPASTA®」

カルボナーラ焼パスタ

Php 445

*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 ·

BOTEIYU

ばていよう

5th Generation Head Chef

BOTEIYU® Traditional Cooking Skill / Specialist



The #1
Samurai Iron Chef®
4



Origin of OKOS® (Okonomiyaki) - 1946



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 BOTEIYU® innovation, quickly caught on and spread across Japan.



HOMEMADE [BOTE MAYO SAUCE]

Nishino, the founder of BOTEIYU®, aimed to further enhance the already popular OKOS® post-war. Recapturing 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 195

(Regular) Php 345



Special Sauce
& Mayo

04.

Mochi & Cheese OKO®

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

(Mini) Php 255

(Regular) Php 510



Special Sauce
& Mayo

02.

Duo Flavor Pork Belly OKO®

Pork Belly / Egg
2色とん玉®

Php 345



Special Sauce
& Mayo

05.

Seafood Mix OKO®

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

(Mini) Php 365

(Regular) Php 720



Special Sauce
& Mayo

03.

Shrimp OKO®

Shrimp / Egg
えび玉

(Mini) Php 205

(Regular) Php 395



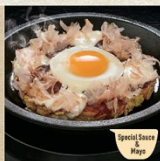
Special Sauce
& Mayo

06.

MoonLight-Egg Premium Mix OKO®

Beef / Pork Belly / Shrimp / Squid
/ Fried Egg
プレミアムミックス月見玉

Php 585



Special Sauce
& Mayo

One
&
Only

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)? Beginning of OKOSOBA®

OKOSOBA® (Modernyaki) is a local specialty from
Osaka,
seamlessly blending Okonomiyaki and Yakisoba,
a concept designed by BOITEYU®.
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.



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®

Pork Belly
豚肉おこソバ

Php 465

Best
Seller



Special Sauce
& Mayo

OISHII
MUST TRY

03.

Bacon & Cheese OKOSOBA®

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

Php 465



Special
Sauce

BOITEYU®
Mayonnaise

Best
Seller



04.

Seafood Mix OKOSOBA®

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

Php 545



Special Sauce
& Mayo

Best
Seller



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 605



Special Sauce
& Mayo



02.

Beef & Spring Onion OKOSOBA®

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

Php 655



Special
Sauce

BOITEYU®
Mayonnaise



Rice

Php 80



Rice Family Size

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.

Since 2021
TOKYO - SUGAMO



焼肉
牛猿
NIKUZARU



Produced by
Legendary Karate Guru
Nariharu KURAMOTO

Japanese B-B-Q Grilled Dishes



01. B-B-Q Mixed [YAKINIKU] Platter

BBQ焼肉の盛合せ

Php 1,415



02. Tender Beef Short Ribs

牛カルビ焼肉

Php 750



03. Japanese Wagyu Steak Osaka Style

和牛リブアイステーキ

Php 5,245

**04. B-B-Q Pork Rib
「HOKKAIDO」 Style**

網焼き豚カルビ

(Regular) Php 345
(Family) Php 625






05. B-B-Q Salmon Belly

サーモンハラスの網焼き

(Regular) Php 320

(Family) Php 630

Rice
Family Size
ライス
ファミリー
サイズ
Php 295

Rice
ライス
Php 80

Rice Set
ライスセット
Php 115

Miso Soup
味噌汁
Php 70

Kimchi
キムチ
Php 75

Kimchi
キムチ
Php 75



**OISHII
MUST TRY**

**RECOMMENDED
おすすめ**

**Best
Seller**

**01.
Diced TERIYAKI BEEF
Garlic Steak**

(Mini) Php 425
(Regular) Php 825
(Family) Php 1,245

照り焼きガーリック
ビーフキューブステーキ

SAGA

**Directly
from
JAPAN**

鉄板焼

Original Teppanyaki Dishes



02.

SUKIYAKI Beef
鉄板牛すき焼

Php 555



03.

**TERIYAKI Chicken Steak
[EHIME] Style**

照り焼きチキンステーキ

(Regular) Php 215

(Family) Php 425



04.

Grilled Ginger Pork
豚肉の生姜焼

Php 255



05.

Samurai Sausage®
柚子ウインナー

Php 355



06.

Garlic Shrimp Skillet
ガーリックシュリンプ

(Regular) Php 465



07.

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

(Regular) Php 395

匠 TAKUMI

**SAMURAI
IRON CHEF®**

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



SAMURAI
IRON CHEF®
6

Manabu KAKEE

掛江 学

Since 2023

OSAKA -Dotonbori-
KURITA

くり田

Executive Chef

BOTEJYU® Traditional Cooking Skill Specialist



伝統的
調理技術
伝承者
くり田



ONIGIRI



Onigiri Society
Since 2013
KAMAKURA



01.



Spam ONIGIRY®

スパムおにぎり

Php 170



02.



**Savory Salmon Flakes
ONIGIRY®**

シャケフレーク

Php 110

03.



**Creamy Salmon Mayo
ONIGIRY®**

シャケマヨ

Php 90

04.



**Prawn Tempura
ONIGIRY®**

海老天むすび

Php 90

05.



**Spicy Dynamite
Crab Sticks ONIGIRY®**

スパイシーカニカマ

Php 90

06.



**Sweet and Tangy
Chicken Soboro ONIGIRY®**

鶏そぼろ

Php 90

White Rice



01.

Rice
ライス

Php 80



02.

Rice
Family Size

ライス
ファミリー
サイズ Php 295



03.

Rice Set
ライスセット

Php 115



04.

Miso Soup
味噌汁

Php 70



A charismatic Japanese culinary "IRON" chef

2002-2004

SUSHI-MON -Las Vegas-

2008-2010

MATSUHISA -Athens-
MATSUHISA -Mykonos-
NOBU -St.Moritz-

2004-2005

SHIKI -Sydney-

2014-2021

SAMURAI -Zurich-

2005-2008

SAMURAI -Zurich-

KYOTO

BOITEYU's Specially Selected Soy Sauce

KYOTO

BOITEYU'S

BOITEYU'S

BOITEYU'S

BOITEYU'S

What is double-matured soy sauce?

Double-matured soy sauce, also known as "soto-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.

Since 1878

EST. 1878



匠 TAKUMI

SAMURAI
IRON CHEF®



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



MAGURO 「TUNA」 Combination

まぐろづくし

Php 765



SHAKE 「SALMON」 Combination

サーモンづくし

Php 835

Artisanal 刺身 Sashimi Selection



Maguro Tuna Sashimi

まぐろ刺身

Premium Fresh Tuna
Php 425



Salmon Sashimi

サーモン刺身

Fresh Salmon
Php 445



Shrimp Sashimi

エビ刺身

Fresh Sweet Prawn
Php 310



Tamagoyaki

玉子焼

Egg
Php 195

Premium Nigiri Selection 寿司 & Handcrafted Pressed Sushi



Maguro Tuna Nigiri Sushi

まぐろ寿司

(2pcs) Php 100
(4pcs) Php 200
(6pcs) Php 270



Salmon Nigiri Sushi

サーモン寿司

(2pcs) Php 100
(4pcs) Php 200
(6pcs) Php 270



Shrimp Nigiri Sushi

海老寿司

(2pcs) Php 120
(4pcs) Php 240
(6pcs) Php 350



Crab Stick Nigiri Sushi

カニカマ寿司

(2pcs) Php 80
(4pcs) Php 155
(6pcs) Php 250



Tamagoyaki Nigiri Sushi

玉子焼寿司

Egg
(2pcs) Php 80
(4pcs) Php 155
(6pcs) Php 250



Chef's Choice Sushi Platter

にぎり寿司盛り合わせ

Maguro Tuna, Salmon, Shrimp,
Crab Stick, Tamagoyaki Egg
(2pcs) Php 225
(4pcs) Php 445



Handcrafted Pressed
Unagi Sushi

うなぎの押し寿司

Eel
Php 1,045



Handcrafted Pressed
Salmon Sushi

サーモンの押し寿司

Salmon
Php 450

*Actual product may vary from photos shown above.

Sushi Roll Uramaki



01. CALIFORNIA ROLL カリフォルニアロール

(4pcs) Php 175
(8pcs) Php 345



02. OSAKA 大阪ロール

(4pcs) Php 275
(8pcs) Php 475



03. ABURI あぶりロール

(4pcs) Php 275
(8pcs) Php 475



04. RAINBOW レインボーロール

(4pcs) Php 275
(8pcs) Php 475



05. DRAGON ドラゴンロール

(4pcs) Php 355
(8pcs) Php 675



06. CRISPY SHRIMP クリスピーシュリンプロール

(4pcs) Php 225
(8pcs) Php 445

JAPAROLL®



**07.
TOKYO**
東京ロール

(4pcs) Php 225
(8pcs) Php 445



**08.
SHOGUN**
將軍ロール

(4pcs) Php 295
(8pcs) Php 575



**09.
SPICY MAGURO TUNA**
スパイシーまぐろロール

(4pcs) Php 225
(8pcs) Php 445



**10.
SALMON**
サーモンロール

(4pcs) Php 225
(8pcs) Php 445



**11.
SPICY SALMON**
スパイシーサーモンロール

(4pcs) Php 225
(8pcs) Php 445



**12.
SALMON ADDICT**
サーモンアディクトロール

(4pcs) Php 355
(8pcs) Php 675

Japan's Local Gourmet Rice Bowls



Seafood

1.

PRAWN TEMPURA Rice Bowl

海老天丼

Php 350



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 atop a bed of rice.



2. Original

オリジナル

Soy Sauce / Tuna
Avocado / Minced Onion

(Mini) Php 325 (Regular) Php 645



3. Spicy

スパイシー

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

(Mini) Php 325 (Regular) Php 645



4. B-B-Q Grilled 「UNAGI」 Eel with Egg Rice Bowl

うなぎ玉丼

Php 895



Chicken



TERIYAKI

5. TERIYAKI CHICKEN Steak Rice Bowl

照り焼きチキン丼

(Mini) Php 195

(Regular) Php 350



6. Chicken Butter Rice Bowl

かしわバター丼

(Mini) Php 195

(Regular) Php 350



7. Exquisite Chicken 「Oyako」 Egg Rice Bowl

究極の親子丼

Php 360

Japan's Local Gourmet Rice Bowls



Pork



1. Tender PORK KATSU Rice Bowl

割烹のかつ煮丼

Php 455

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



網焼き豚丼

(Mini) Php 195

(Regular) Php 375



3. Ginger Pork Rice Bowl

ジンジャーポーク丼

(Mini) Php 195

(Regular) Php 350



4. Grilled 「Char-Siu」 B-B-Q Pork & Egg Rice Bowl

焼豚玉子丼

(Mini) Php 195

(Regular) Php 350



5. Garlic Grilled Pork Rice Bowl

スタミナ豚丼

(Mini) Php 195

(Regular) Php 375



Beef



6. Diced TERIYAKI BEEF Garlic Steak Rice Bowl

牛サイコロステーキ丼

(Mini) Php 245

(Regular) Php 485

Hand Teppan®



7. SUKIYAKI BEEF Teishoku

牛すき焼定食

Php 625

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



SAMURAI
IRON CHEF®
5

焼飯

SAMURAI
IRON CHEF®

6

Manabu KAKEE

掛江 学

SAMURAI
CHEF'S
SPECIAL

Craft 【STONE-GRILLED】 Fried Rice

01.



**ORIGINAL
Char Siu Pork & Egg**

烧豚炒饭

Php 345



02.



Garlic Shrimp & Egg

ガーリックシュリンプ炒饭

Php 425



03.



**Bacon & Egg
with Grana Padano Cheese**

カルボナーラ炒饭

Php 425



04.



Ginger Pork & Egg

生姜焼き炒饭

Php 345

05.



King Crab & Egg

ジャンボかに炒饭

Php 425



06.



Savory 「Chicken Rice」 & Egg

チキンライス

Php 345





カレーライス

Japanese Curry Rice / Hayashi Rice **JAPACURRY®**



01.

**Tender Pork 「KATSU」
Omelette Curry Rice**

ポークかつ オムカレーライス

Php 615



04.

**SAMURAI SAUSAGE®
Omelette Curry Rice**

ソーセージ オムカレーライス

Php 565



02.

**Shrimp 「EBI」 Tempura
Omelette Curry Rice**

海老天 オムカレーライス

Php 560



05.

**Chicken 「KARAAGE」
Omelette Curry Rice**

チキンからあげ オムカレーライス

Php 585



03.

**Beef 「SUKIYAKI」
Omelette Curry Rice**

牛丼込み オムカレーライス

Php 645



06.

**Hashed Beef
「HAYASHI」 Rice**

ビーフハヤシライス

Php 495



*Actual product may vary from photos shown above.

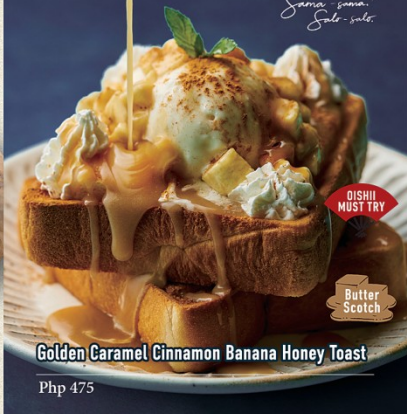
JPIZZA® Pizza Toast



Original Mix

Php 275

Share Sweets Selection



**OISHII
MUST TRY**

**Butter
Scotch**

Golden Caramel Cinnamon Banana Honey Toast

Php 475

Japanese Sweets Selection

HYOGO

Warabimochi

Chewy treat drizzled with "Original Brown Sugar Sauce" and dusted with "Soybean Powder".

Php 175



HYOGO

Warabimochi with Vanilla Ice Cream Sundae

Japanese parfait with crispy flakes, warabimochi, vanilla ice cream and cream topping.

Php 265



OKINAWA

Japanese Brown Sugar Cookie Bites

Crispy outside, moist filling, bite-sized and perfect to enjoy.

Php 110



Sweet Potato Delights

Enjoy our original Japanese treat made from local sweet potatoes.

Golden Glaze Sauce

Php 140



Rich & Smooth Caramel Drizzle

Php 205





Japanese Sweets Selection

yo sorino

Gelato



Creamy Milk

1 Scoop Php 85
2 Scoops Php 155



Rich Chocolate

1 Scoop Php 85
2 Scoops Php 155

Green Tea [MATCHA]

1 Scoop Php 85
2 Scoops Php 155

yo sorino

Float Drinks



Coke Float
Php 205



Root Beer Float
Php 205



Zesty Lemonade Float
Php 205



Iced Tea Float
Php 205



CRAFT GINGER SODA [HIYASHIAME]



Craft Ginger Soda
Php 265



Craft Ginger Soda Coca-Cola Mix Lemon
Php 265

Beverages

Coca-Cola
Php 125
Coca-Cola Zero
Php 125

Zesty Lemonade
Php 130
Authentic Green Tea
Php 90

Iced Tea
Php 110
Bottled Water
Php 60

Calpico
Php 90
A&W Rootbeer
Php 115

ROYAL
Php 115
Sprite
Php 115

Japanese Beverages Selection



Japanese Mixed Fruit Juice

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



OSAKA

Original Fruit-Blend Mix

Php 170

FUKUOKA



Strawberry-Milk Mix

Php 180

Fresh Fruit Shakes



Recommended Fresh Mango Bliss

Php 190



Breezy Watermelon
Php 190



Tropical Green Mango
Php 190



Green Apple & Cucumber Fusion
Php 190



Grape Crush Delight
Php 190

Japanese Alcoholic Beverages Selection



BEER



SAN MIGUEL / Pale Pilsen

Php 170

ASAHI / Super Dry

Php 235

KIRIN / First Press

Php 275

SAPPORO / Black Label

Php 365

Japanese SAKE



MIYAGI

URAKASUMI

<DRY>

Bottle Php 4,615
Takuri Php 525

NIIGATA

KUBOTA SENJYU

<MEDIUM>

Bottle Php 5,775
Takuri Php 625



Japanese Soda Cocktail

Japanese Whiskey & Soda



SUNTORY [KAKU]

Php 395

A highly renowned alcoholic beverage in Japan since 1950.

Shochu & Soda

KAGOSHIMA

Glass Bottle Php 265
Bottle Php 2,305

CHILL GREEN (Botanical Barley)

SWSC 2023: Gold Award
GLASS BOTTLE AWARD 2024: Jury Award



KAGOSHIMA

DAIYAME (Sweet Potato)

Glass Bottle Php 265
Bottle Php 2,305

IWSC 2019: Top Shochu Award
ISC 2020: Double Gold Shochu Award
SWSC 2023: Double Gold Shochu Award



Yuzu Citrus Honey Sour

Php 205

Zesty Lemon Sour

Php 195

Akadama Ruby Sour

Php 160



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