

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

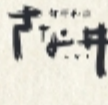


BOTEJYU®
Since 1946

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


 Public Store Review Popular Business Award
 
 [Made in Osaka] 2021


KURITA
Since 2023

Teppanyaki


SANAI
Since 2005

Tempura

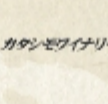
MICHELIN Guide OSAKA 2012~2023
 -12 Consecutive Years- One-MICHELIN-Starred Restaurant



YOSHICHIKA
Since 1995

Rice Bowls


TASTY
Since 1992

Dashi



KATASHIMO WINERY
Since 1912


 [Made in Osaka] Osaka Drink


MARINO DESIGN
Since 2021


Design




MIKO Foods
Since 1978

Wagyu




YOSHIHARA FLOUR-MILLING
Since 1902

Tempura


KAGURA
Since 2011

Udon

PARTNERS



絆 × 縁



California Rolls URAMAKIYA
Sushi / Sushiroll / Pake

Since
2015



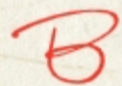
KIKUCHI SAUCE
Sushi / Sushiroll / Pake

Since
2023



NIKUZARU
Yakiniku

Since
2021



BASTA HiRo®
Creative Japanese Cuisine

Since
2016



Infinito HIRO
Creative Japanese Cuisine

Since
2020



Akira MUTO
Yakitori / Keshiyaki

Since
1971



WHAT'S UP?
DJ/BGM

Since
1994



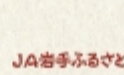
NISHIYAMA SEIMEN
Ramen Noodles

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



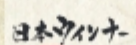
NIPPON NAPORITAN GAKKAI
Naporitan Noodles

Since
2009



KAMAKURA HAM
Japanese Ham

Since
1887



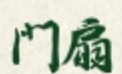
NIHON WIENER
Japanese Sausage

Since
1963



SAWAI SOY SAUCE
Soy Sauce

Since
1879



MONSEN
Ramen

Since
2003



SAMURAI IRON CHEF[®]
MASAHIRO ITO

SAMURAI IRON CHEF[®]
HIRO YAMADA

SAMURAI IRON CHEF[®]
SHUNICHI KIKUCHI

SAMURAI IRON CHEF[®]
TAKAYUKI OSANAI

SAMURAI IRON CHEF[®]
MANABU KAKEE

SAMURAI IRON CHEF[®]
SATOSHI SASAKI

SAMURAI IRON CHEF[®]
YOSHITOMO IWAMOTO

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®



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 425

Caesar
Dressing

Fresh Salad with
Smoked Bacon,
Egg and Cheese.

ほてぢゅう®
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 365

Large Php 725

Japanese-Style
Umami
Dressing



03. Chicken TERIYAKI Salad 照り焼きチキンサラダ

Fresh salad with chicken teriyaki.

Regular Php 265

Large Php 485

TERIYAKI

Specialty
Sesame
Dressing



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. Creamy Carbonara JPasta マカロニチーズ

Macaroni mixed with melted cheese.

Php 425

Melted

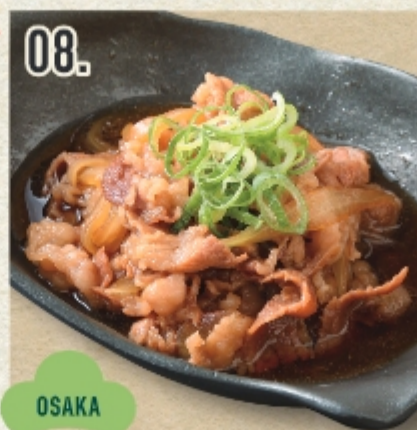


07. Aromatic Sake-Steamed Chicken Thighs 鶏ももの酒蒸し

Chicken steamed with sake to enhance its flavor.

Php 205

OISHII
MUST TRY



08. Stewed Beef Osaka Style 牛肉煮込み

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

Php 315

OSAKA



09. Chawanmushi Egg Custard 茶碗蒸し

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

Php 115

Nostalgic
Japanese Food

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

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 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.



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 Gouda 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



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



04.



BOTEKARA® All-Star

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

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



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

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

Japanese-Style Deep Fried Dishes



RECOMMENDED



01.



Tender
【 PORK KATSU 】

とんかつ

Tender and Crunchy
Japanese-Style Pork Cutlet

Php 295



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.



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.

03.



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

04.



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

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



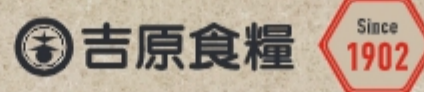
Tentsuyu is a term related to Japanese cuisine, referring to the seasoning and dipping sauce used for tempura (fried foods). Tempura is a dish made by battering and deep-frying vegetables, fish, shrimp, etc., brought to life by its supporting ingredients - dashi stock and seasonings - encapsulating its 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



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



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.



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.

New

Yakitori & Kushiyaki

SAMURAI IRON CHEF®

匠

— TAKUMI —

Akira MUTO

武藤 彰

Since 1971

TOKYO -Roppongi-
NANBANTEI founder

SAMURAI IRON CHEF®



RECOMMENDED

おすすめ

5 Flavors (5pcs)

5種盛り

Php 495

([Tsukune] Chicken Meatballs,
[Ingen] Green Beans Wrapped in Pork,
[Tebasaki] Chicken Wings,
[Tori Momo] Chicken Thigh,
Buta [Bara] Pork Belly)

5 Flavors (10pcs)

5種10本盛り

Php 940

([Tsukune] Chicken Meatballs,
[Ingen] Green Beans Wrapped in Pork,
[Tebasaki] Chicken Wings,
[Tori Momo] Chicken Thigh,
Buta [Bara] Pork Belly)

BEEF 牛

01.

Beef 「Saikoro」
Diced Beef

牛サイコロ

1pc Php 165 2pcs Php 325

ALMOND SAUCE



OISHII MUST TRY

02.

Beef 「Saikoro」 Diced Beef
& Grilled Pineapple

牛サイコロ&焼きパイナップル

1pc Php 175 2pcs Php 345

ALMOND SAUCE



OISHII MUST TRY

Rice
ライス



14 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



PORK 豚

03.



Buta 「Bara」 Pork Belly

豚バラ

1pc Php 85 2pcs Php 165

ORANGE SAUCE

04.

「Enoki」 Mushroom Wrapped in Pork

えのき豚巻き

1pc Php 125
2pcs Php 245

ORIGINAL KUSHIYAKI SAUCE

OR

SALT



05.

「Ingen」 Green Beans Wrapped in Pork

いんげん豚巻き

1pc Php 115
2pcs Php 225

ORIGINAL KUSHIYAKI SAUCE

OR

SALT



CHICKEN 鶏

06.



「Tori Momo」 Chicken Thigh

鶏もも

1pc Php 75
2pcs Php 145

ORIGINAL KUSHIYAKI SAUCE

OR

SALT

09.

「Tebasaki」 Chicken Wings

手羽先

1pc Php 75
2pcs Php 145

ORIGINAL KUSHIYAKI SAUCE

OR

SALT



10.

Chicken Liver

レバー

1pc Php 75
2pcs Php 145

ORIGINAL KUSHIYAKI SAUCE

OR

SALT



07.

「Curry Momo」 Curry Chicken Thigh

カレーもも

1pc Php 90
2pcs Php 175

CURRY SAUCE



11.

「Tsukune」 Chicken Meatballs

鶏つくね

1pc Php 145
2pcs Php 285

ORIGINAL KUSHIYAKI SAUCE



08.

「Tori Kawa」 Chicken Skin

鶏皮

1pc Php 80
2pcs Php 155

ORIGINAL KUSHIYAKI SAUCE

OR

SALT



12.

「Shiitake」 Mushroom Stuffed with Meat

しいたけ肉詰め

1pc Php 85
2pcs Php 165

ORIGINAL KUSHIYAKI SAUCE



SEAFOOD / OTHERS 海鮮 / その他

13.

Salted Grilled Shrimp

海老塩焼き

1pc Php 125 2pcs Php 245

AURORA SAUCE



14.

Grilled Pineapple

焼きパイナップル

1pc Php 75 2pcs Php 145

OISHII MUST TRY



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



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

Php 750



02.

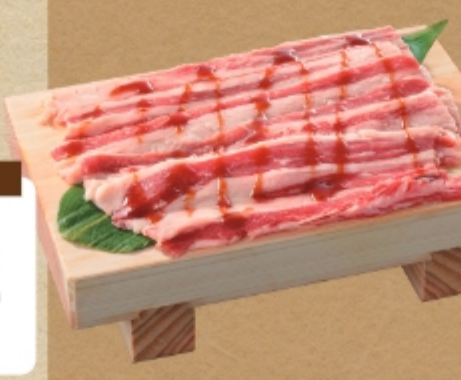
**【SUKIYAKI BEEF】
Short Ribs**

すき焼きカルビ

Php 395

Add-on

Egg (1pc)



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



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



Japan

Japanese
Quality

One and Only

Direct
from
JAPAN

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.)



Japanese No.1 Special Pork Tonkotsu Ramen

01.

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

豚骨チャーシューラーメン

Php 545

BETTER AND IMPROVED



PHILIPPINES
No. 1

1
Best
Seller

Oishii!
Must try

02.

Pork Tonkotsu Ramen

豚骨ラーメン

Php 425



BETTER AND IMPROVED

Best
Seller

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

Php 575



BETTER AND IMPROVED



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.

Japan's Best Ramen Noodle Specialist
Masahiro ITO



TAKUMI
匠

SAMURAI
IRON CHEF
1

SAMURAI IRON CHEF*

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

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

Php 595



OISHII
MUST TRY

SAMURAI
CHEF'S
SPECIAL

Since 1947

HOKKAIDO -Sapporo-
NISHIYAMA RAMEN

北海道 札幌
-西山ラーメン-



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

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



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



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

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

*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



KYOTO -Gion-
「MONSEN」
京都 -祇園-「門扇」
Since 2003

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 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

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



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.

Hokkaido
Otaru Oshoro Fishing Harbour in winter

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

*Actual product may vary from photos shown above.

紅自宝 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

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.

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 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-
Infinite HIRO
インフィニート ヒロ



Since 2016

VIETNAM -Ho Chi Minh City-
BASTA HiRo®
パスタ 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

*Actual product may vary from photos shown above.

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 Jyunjyo Rice
"HITOMEBORE"



JA岩手ふるさと
Japan Agricultural Cooperatives
IWATE FURUSATO



01. JAPANESE WHITE RICE
Rice
ライス
Php 80



02.
Miso Soup
味噌汁
Php 70



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



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

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



Onigiri Society
Since 2013
KANAGAWA



Spam OMUSUBI

スパムおにぎり



Php 145



Savory Salmon Flakes ONIGIRI

ジャケフレーク

Php 105



Creamy Salmon Mayo ONIGIRI

ジャケマヨ

Php 85



Tuna Mayo Fusion ONIGIRI

ツナマヨ(シーチキン)

Php 85



OMUSUBI SUSHI

手毬(てまり)おにぎり



Php 105



Prawn Tempura ONIGIRI

海老天むすび

Php 85



Spicy Dynamite Crab Sticks ONIGIRI

スパイシーカニカマ

Php 85



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 465



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



SAMURAI IRON CHEF®

匠

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



— TAKUMI —



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-

KIKUCHI Selection



MAGURO Combination
まぐろづくし「TUNA」

Php 665



SHAKE Combination
サーモンづくし「SALMON」

Php 775

KYOTO

BOTEJYU's Specially Selected Soy Sauce



SINCE 1878
KYOTO
澤井醤油
SAWAI SOY SAUCE

What is double-matured soy sauce?

Since 1878



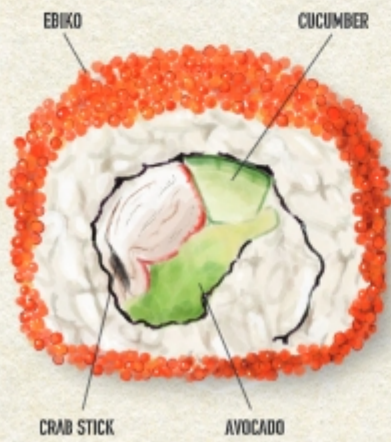
Double-matured soy sauce, also known as "nido-shikomi," undergoes a unique process involving a second fermentation with koji yeast. This technique results in a soy sauce with a rich aroma and complex flavor profile. The mild double-matured soy sauce enhances the natural flavors of sashimi and sushi.



*Actual product may vary from photos shown above.

Sushi Roll Uramaki

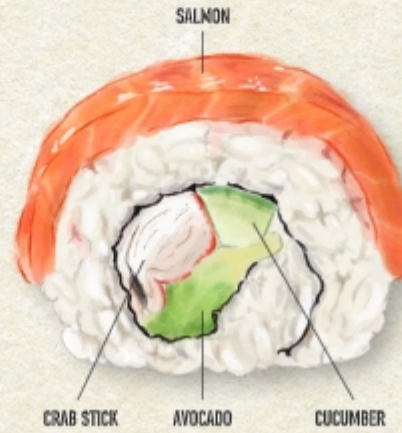
JAPANESE WHITE RICE



01. CALIFORNIA ROLL
カリフォルニアロール



4pcs Php 210
8pcs Php 415



05. OSAKA
大阪ロール

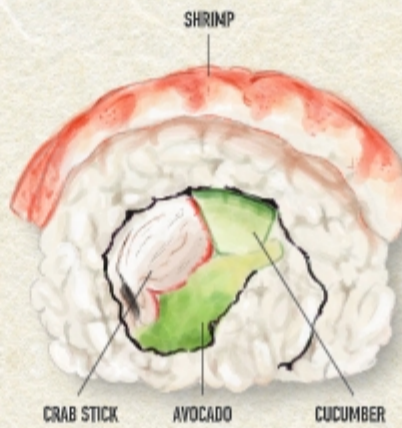
4pcs Php 225
8pcs Php 435



02. ABURI
あぶりロール

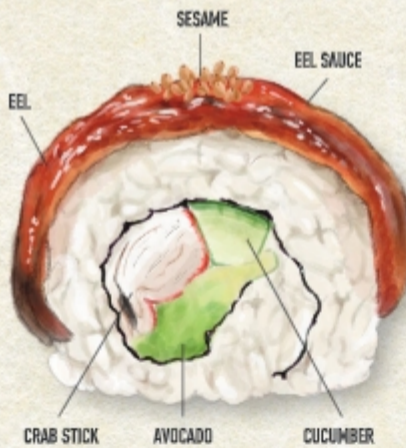


4pcs Php 225
8pcs Php 435



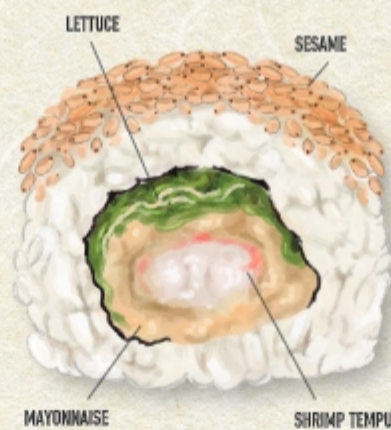
06. RAINBOW
レインボーロール

4pcs Php 225
8pcs Php 435



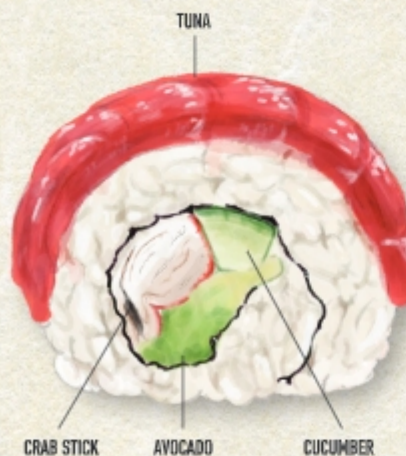
03. DRAGON
ドラゴンロール

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



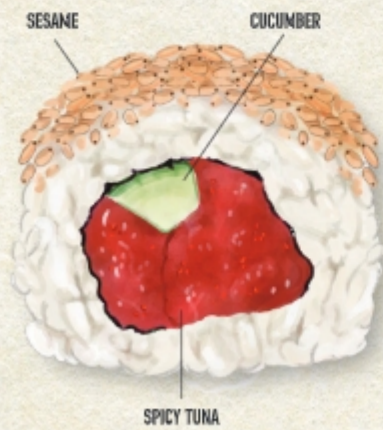
08. SHOGUN
将軍ロール

4pcs Php 275
8pcs Php 535



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

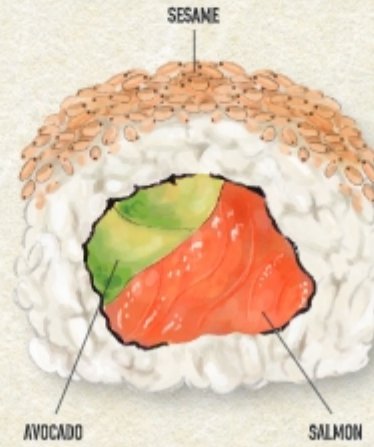
Sushi Roll Uramaki



09. SPICY MAGURO
スパイシーまぐろロール [TUNA]

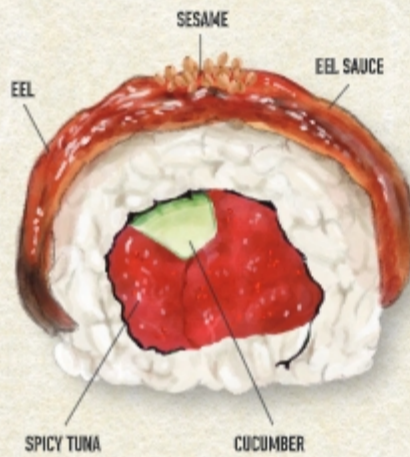


4pcs Php 210
8pcs Php 415



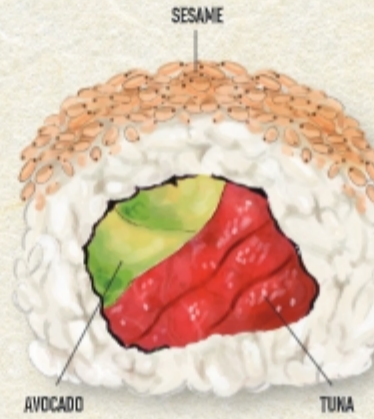
13. SALMON
サーモンロール

4pcs Php 210
8pcs Php 415



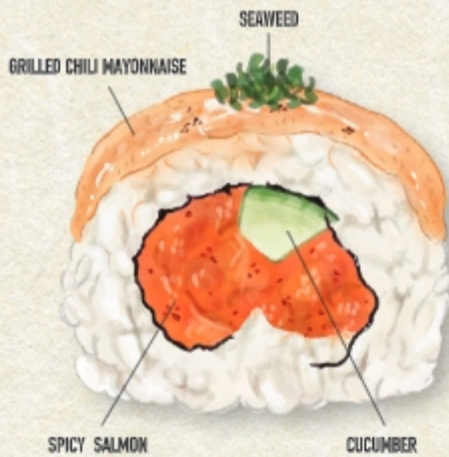
10. RED DRAGON
レッドドラゴンロール

4pcs Php 405
8pcs Php 795



14. MAGURO
まぐろロール [TUNA]

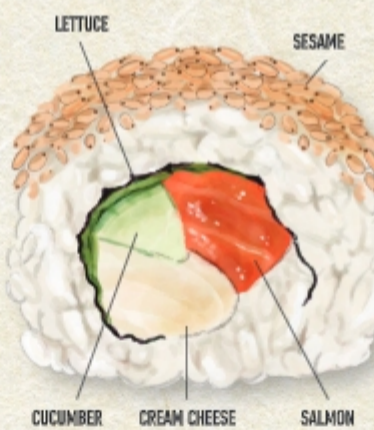
4pcs Php 210
8pcs Php 415



11. SPICY SALMON
スパイシーサーモンロール

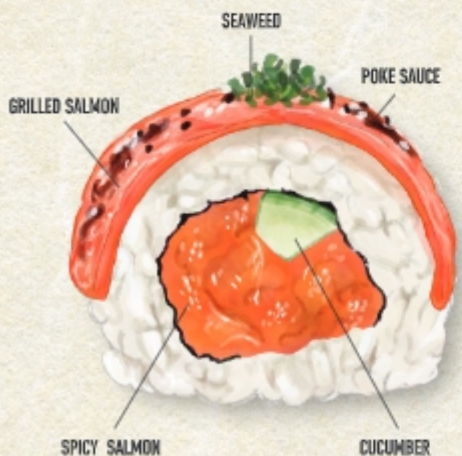


4pcs Php 195
8pcs Php 375



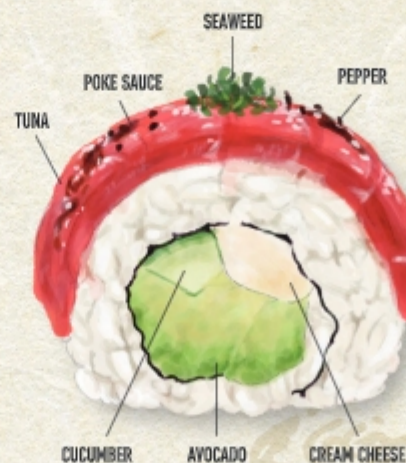
15. AJIWAI
味わいロール

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]

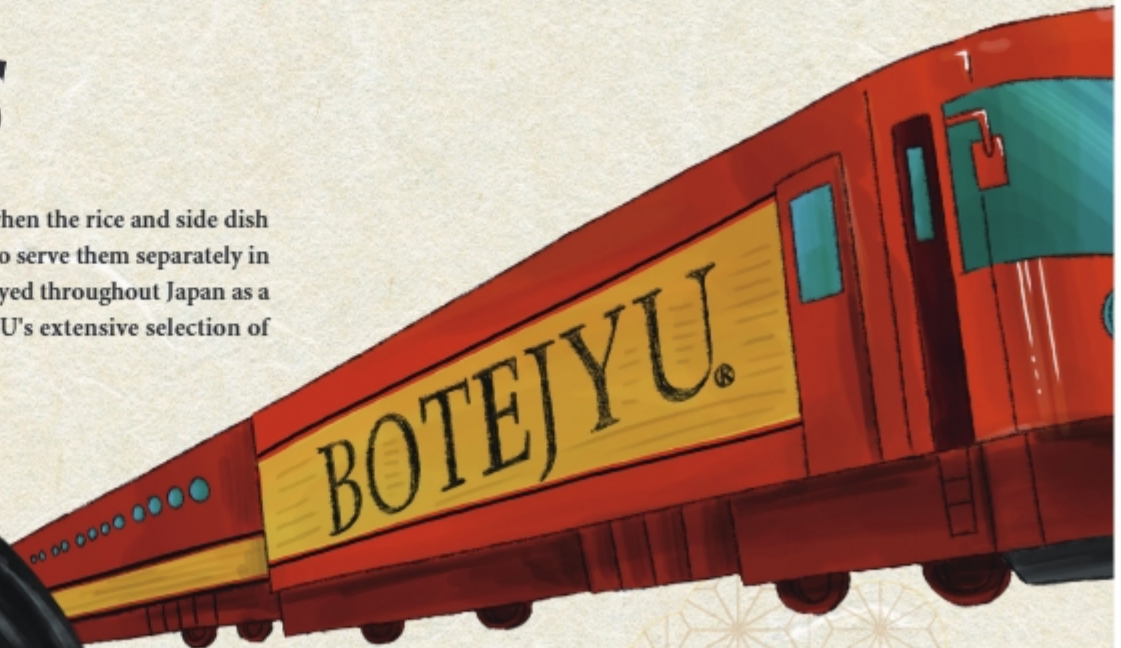
4pcs Php 210
8pcs Php 415



*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



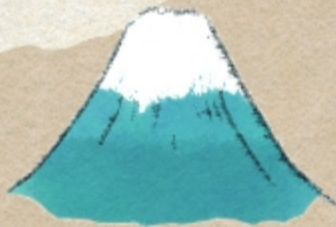


HOKKAIDO

**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



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

SAMURAI
IRON CHEF®
5



Japan's Local Gourmet Rice Bowls



Seafood

1. PRAWN TEMPURA Rice Bowl

海老天丼

Regular Php 350



Best Seller

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



Best Seller

TERIYAKI

6. TERIYAKI CHICKEN STEAK Rice Bowl

照り焼きチキン丼

Mini Php 165 Regular Php 350



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 375



3. Ginger Pork Rice Bowl

ジンジャーポーク丼

Mini Php 165
Regular Php 330



4. Grilled Char-Siu 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



House Foods

Seisuke Urakami founded Urakami Shoten, a herbal medicine company in Osaka, and introduced Japanese curry roux to the Japanese market.

Today, House Foods has the largest market share of curry roux in Japan.

*Source: INTAGE Inc. monthly SRI+ data (April 2023 to March 2024)

Japanese curry is the most popular meal among Japanese children according to national rankings.

*Reference: Gurunavi,inc. (Children aged 6-12, 2018)



New

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 555



04.

SAMURAI SAUSAGE®
Omelette Curry Rice

ソーセージ オムカレーライス

Php 535



02.

Shrimp 「EBI」 Tempura
Omelette Curry Rice

海老天 オムカレーライス

Php 535



05.

Chicken 「KARAAGE」
Omelette Curry Rice

チキンからあげ オムカレーライス

Php 555



03.

Beef 「SUKIYAKI」
Omelette Curry Rice

牛煮込み オムカレーライス

Php 615



06.

Hashed Beef
「HAYASHI」 Rice

ビーフハヤシライス

Php 425



*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

SAGA

Direct
from
JAPAN

鉄板焼

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.



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.



JAPAN
NO.1

Directly
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

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.

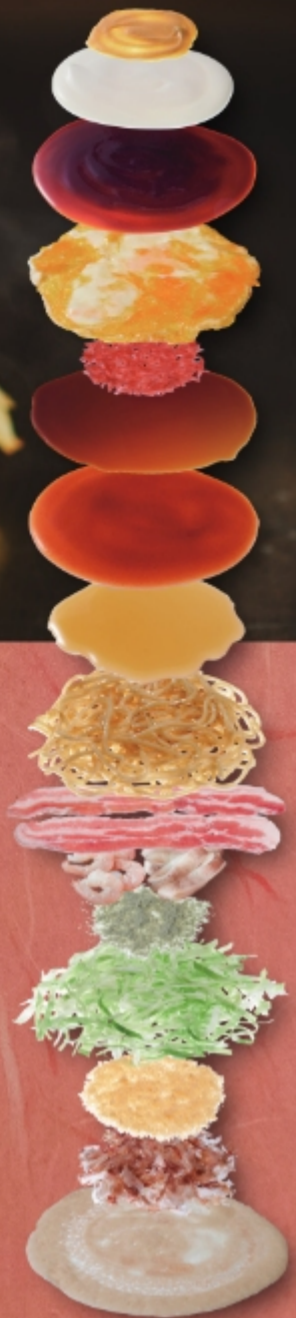
MoonLight-Egg Premium Mix OKO®

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

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

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

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



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



01. Pork Belly Yakisoba Fried Noodles
Pork Belly
豚肉焼そば
Php 345



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.



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



05. Pork Belly OMUSOBA®
Pork Belly
豚肉オムそば
Php 395



06. Seafood Mix OMUSOBA®
Shrimp / Squid / Octopus
海鮮ミックスオムそば
Php 545



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



RECOMMENDED
おすすめ

01. Golden Shrimp Tempura Udon

海老天うどん

Php 555



TENKASU
(TEMPURA SCRAPS)

KAGAWA



香蔵

KAGURA
-since 2011-

Udon



Best Seller

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



04. Rich Chicken Paitan Udon

鶏白湯うどん

Php 525

Chicken Paitan



05. Zesty Citrus-Infused Yuzu Salt Udon

柚子塩うどん

Php 475

Best Seller



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



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.



Add-on
Egg (1pc) Php 40



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.



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

