


AUTHENTIC JAPANESE TRADITIONAL CUISINE

BOTEJYU®

Since 1946





The background of the advertisement features a dark, atmospheric scene. At the top, a large, illuminated red paper lantern hangs from the ceiling, casting a warm glow. Below it, several circular pendant lights with red and orange shades are visible. The overall aesthetic is traditional Japanese with a modern, sophisticated touch.

AUTHENTIC JAPANESE TRADITIONAL CUISINE




# BOTEJYU®

Since 1946

JAPAN TRAVELING RESTAURANT.

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ORIGINAL. GENUINE. TRADITIONAL.

A circular inset image showing the interior of a BOTEJYU restaurant. It features a traditional Japanese sliding door (shoji) with a wooden lattice pattern, and a sign with Japanese calligraphy is visible on the right.A circular inset image showing a variety of Japanese food items, including what appears to be a fried item, a bowl of soup, and other traditional dishes.A circular inset image showing a close-up of a Japanese dish, possibly a fried item topped with a soft-boiled egg and garnishes.

JAPAN • TAIWAN • THAILAND • VIETNAM • **PHILIPPINES** • SINGAPORE



# Welcome, BOTEJYU® Lovers!

It was you who spread the word.  
And it was you who supported us.

Botejyu was founded after the war in Osaka  
when food was scarce and everyone was scrambling to survive.  
It was common for everyone to support and help each other.  
People were kind to strangers and enjoyed brief moments of joy as  
they shared their okonomiyaki.  
People brought other people and they in turn spread the word throughout Osaka  
about our existence.

Since then, times have changed.  
But what supports our okonomiyaki remains unchanged.

That is, people.

We were able to grow as a company  
Encouraged by the smiles and lives of our customers  
As we cooked each okonomiyaki.  
OKONOMIYAKI was able to spread to countries abroad  
Thanks to the support of our loyal customers.  
The traditional taste and specialized skills,  
As well as the love and kindness of the people who have supported us over the years  
Are the most important treasures to us.

That is why we want to give back to everyone not only in Japan,  
but also throughout the world.

We would like to share the Japanese food culture  
That has been passed down to us by our ancestors  
And deliver joy to as many people as possible.

70 years have passed since we first opened in 1946.  
Expanding beyond okonomiyaki, modern-yaki and teppanyaki,  
We now offer udon, ramen and donburi rice bowls,  
Unique local specialty foods to help revitalize the local economy,  
And Italian cuisine with a Japanese influence.

With much gratitude and appreciation,  
We at Botejyu will strive to become a 100-year-old company  
That will continue to be loved by our customers.

BOTEJYU.Group

栗田 英人

President & CEO Hideto KURITA



## This is Japan, This is BOTEJYU®

### Leading the Osaka Food Culture as an Okos® Specialty Restaurant

Botejyu® was founded in 1946 in Osaka as an okos® specialty restaurant. Since our establishment, we have taken initiative in leading the development of Osaka food culture by implementing many years of research and coming up with new ideas such as "the combination of okonomiyaki and mayonnaise" and "okosoba® (modern-yaki)" to provide a menu that is appreciated by our customers.

### Authentic food cannot be imitated!! Bringing Authentic Japanese Food to the World

We, at Botejyu®, are utilizing our assets, such as the techniques and know-how we have cultivated over the years, and collaborating with local regions and major manufacturers to deliver "the authentic taste of Japanese food to people around the world".



## Japan's No.1 most talked about —Okosoba® and Okos®—



### Interviews and Media Coverage in Japan

Botejyu® has been introduced in the media as the founder of Okosoba®, Legendary Okos®, and Authentic Japanese Cuisine Restaurant.



# Fresh Salads & Appetizers



01. BOTEJYU. Special Salad



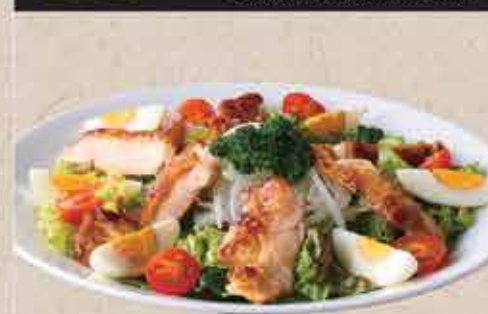
02. Seafood Sashimi Salad



04. Grilled Char Siu Pork



06. Wakame Salad



03. Teriyaki Chicken Salad



05. Stewed Beef Osaka Style



07. Edamame

\*Actual product may vary from photos shown above.

**Recommended**  
01. ぼてぢゅう スペシャルサラダ (小/大)  
**BOTEJYU. Special Salad**  
Fresh Salad with Smoked bacon, Egg and Cheese.  
(Regular) 210 PHP (Large) 395 PHP

Caesar dressing

02. 刺身サラダ (小/大)  
**Seafood Sashimi Salad**  
Fresh Salad with Seafood Sashimi.  
(Regular) 350 PHP (Large) 685 PHP

Japanese style Umami dressing

03. 照り焼きチキンサラダ (小/大)  
**Chicken Teriyaki Salad**  
Fresh Salad with Teriyaki Chicken and Egg.  
(Regular) 265 PHP (Large) 485 PHP

Specialty Sesame dressing

04. 焼豚の盛り合わせ  
**Grilled Char Siu Pork**  
Homemade, juicy barbecue pork, Perfect for sharing.  
235 PHP

05. 牛肉煮込み  
**Stewed Beef Osaka Style**  
A popular Delicacy made with Simmered Beef in Special Sauce.  
300 PHP

06. わかめサラダ  
**Wakame Salad**  
Seaweed Salad with Flavorful Spicy Kick.  
150 PHP

07. 枝豆  
**Edamame**  
Lightly Salted Boiled Green Soybeans.  
115 PHP

菜

# Japanese-Style Deep Fried Dishes [Tempura / Fried Dishes]

Oishii!  
Must try

Oita

01. Original Chicken Karaage (Garlic Flavor)

01. 鶏のから揚げ (5個/10個)  
**Original Chicken Karaage**  
Japanese style crispy fried chicken with garlic flavor.  
(Regular) 265 PHP (Large) 520 PHP

**Recommended**  
02. チキン南蛮 (5個/10個)  
**Chicken Karaage with Spicy Tartar sauce**  
Japanese style deep fried chicken with spicy tartar sauce.  
(Regular) 325 PHP (Large) 630 PHP



03. 串かつ盛り合わせ (3本/6本)  
**Kushikatsu Platter**  
Skewered seafood and meat in Panko bread crumbs.  
(3pieces) 150 PHP (6pieces) 285 PHP

04. 富士山フライドポテト (小/大)  
**Mt. Fuji French Fries**  
Imaged Mt. Fuji fried potatoes.  
(Regular) 150 PHP (Large) 300 PHP

**Recommended**  
05. 海老天ぶら盛り合わせ (3本/5本/10本)  
**Prawn Tempura Platter**  
Crispy prawn fried in special batter.  
(3pieces) 205 PHP (5pieces) 340 PHP (10pieces) 670 PHP

06. ベーコンとクリームチーズの春巻 (3本/6本)  
**Bacon and Cream Cheese Spring Rolls**  
Melted cream cheese with smoked bacon.  
(3pieces) 210 PHP (6pieces) 410 PHP

Melted

07. とんかつ  
**Tender Pork Tonkatsu**  
Japanese style tender, crunchy pork cutlet.  
275 PHP

08. サーモンフライ (辛味タルタルソース) (3個/6個)  
**Fried Salmon with Spicy Tartar Sauce**  
Deep fried Breaded Salmon with Spicy Tartar Sauce.  
(3pieces) 495 PHP (6pieces) 970 PHP



09. 海老天ぶら盛り合わせ (3本/5本/10本)  
**Fried Prawn Platter**  
Deep fried breaded prawn.  
(3pieces) 250 PHP (5pieces) 405 PHP (10pieces) 750 PHP

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP  
Tartar Sauce 80 PHP  
Spicy Tartar Sauce 85 PHP



Rice Set



02. Chicken Karaage with Spicy Tartar Sauce



05. Prawn Tempura Platter



03. Kushikatsu Platter



06. Bacon and Cream Cheese Spring Roll



04. Mt. Fuji French Fries



07. Pork Tonkatsu



08. Fried Salmon with Spicy Tartar Sauce



09. Fried Prawn Platter

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



# Osaka Premium Takoyaki

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

[Osaka]



## What is Takoyaki?

Takoyaki is a Japanese snack that originated in Osaka. It is a 3.5 cm ball-shaped food made of a wheat flour-based batter with bits of octopus and other spices.



## Origin of Takoyaki

Takoyaki first emerged in the form of "Issen Yoshoku" in the Kansai region as a dish that consists of wheat flour mixed with water and baked on a cast-iron pan with Worcestershire sauce. Later around 1935, octopus pieces were added to the filling. By 1955, takoyaki became a common local food with over 5000 takoyaki shops in Osaka city alone.

# Osaka Premium Takoyaki

PHILIPPINES  
No. 1



Types of Sauces  
Sauce & Mayo  
Tomato Sauce  
Umami Sauce & Mayo  
Salt Garlic Sauce  
Spicy Tartar Sauce  
Thick Spicy Sauce

01. All Star Takoyaki



02. Original Sauce & Mayo Takoyaki



03. Umami Sauce & Mayo Takoyaki



04. Spicy Tartar Sauce Takoyaki



05. Smoked Bacon & Cheese Takoyaki

Must try

01. たこ焼オールスター  
All Star Takoyaki

265 PHP

Oishii!  
Must try

Recommended  
02. オリジナル ソース＆マヨ たこ焼  
Original Sauce & Mayo Takoyaki

(3pieces) 130 PHP (6pieces) 255 PHP

Special  
Sauce &  
Mayo

03. 旨味ソースマヨ たこ焼  
Umami Sauce & Mayo Takoyaki

(3pieces) 130 PHP (6pieces) 250 PHP

Special  
Umami  
Sauce

04. スパイシータルタル たこ焼  
Spicy Tartar Sauce Takoyaki

(3pieces) 150 PHP (6pieces) 290 PHP

Spicy Tartar  
Sauce

05. オリジナル ベーコンチーズ たこ焼  
Smoked Bacon & Cheese Takoyaki

\*Smoked bacon & melted mixed cheese with Umami sauce and Mayo

(3pieces) 115 PHP (6pieces) 225 PHP

Special  
Umami  
Sauce

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



Rice Set

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



# Japanese No.1 Yokohama IEKEI Pork Paitan Tonkotsu Ramen

Kanagawa

## Local Specialty Paitan Ramens from Japan

Throughout Japan, there are various types of ramen that are deeply rooted in the region and have become local specialties.

They continue to evolve in their unique way reflecting the history, culture and lifestyle of the region.

Here, we have specially selected those that have distinctive soups.

PHILIPPINES  
No. 1

1  
Best  
Seller

Oishii!  
Must try

02. Pork Tonkotsu Ramen with Grilled Char Siu Pork



01. Pork Tonkotsu Ramen



04. Pork Miso Tonkotsu Ramen



03. Spicy Pork Tonkotsu Ramen



05. Pork Miso Tonkotsu Ramen with Grilled Char Siu Pork



06. Spicy Miso Tonkotsu Ramen with Grilled Char Siu Pork

### 01. 豚骨ラーメン Pork Tonkotsu Ramen

Ramen noodle with Char Siu pork in Tonkotsu base broth.

475 PHP

### 02. 豚骨チャーシューラーメン Pork Tonkotsu Ramen with Char Siu Pork

Pork base broth with extra serving of Char Siu.

545 PHP

### 03. スパイス豚骨チャーシューラーメン Spicy Pork Tonkotsu Ramen with Char Siu Pork

Spicy pork base broth with extra serving of Char Siu.

575 PHP

### 04. 豚骨味噌ラーメン Pork Miso Tonkotsu Ramen

Ramen noodle with Char Siu Pork and Miso (Soya Beans) base broth.

475 PHP

### 05. 豚骨味噌チャーシューラーメン Pork Miso Tonkotsu Ramen with Char Siu Pork

Pork and Miso (Soya Beans) base broth with extra serving of Char Siu.

545 PHP

### 06. スパイス豚骨味噌チャーシューラーメン Spicy Pork Miso Tonkotsu Ramen with Char Siu Pork

Spicy pork and miso (Soya Beans) base broth with extra serving of Char Siu.

575 PHP

### スパイシー味噌 Add Spicy Miso Paste

35 PHP



BEST  
with!

Add On:  
Ajitama 60 PHP  
Ramen Noodles 135 PHP

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



Rice Set

# Original Tonpei® Egg Winding

Osaka



01. Pork Belly Tonpei Egg Winding



02. Mixed Seafood Tonpei Egg Winding



03. Grilled Char Siu Pork with Cheese Tonpei Egg Winding

### 01. 豚肉とんぺい焼 Pork Belly Tonpei Egg Winding

Tender pork belly wrapped in egg.

275 PHP

### 02. 海鮮ミックスとんぺい焼 Mixed Seafood Tonpei Egg Winding

Shrimp, Squid, Octopus wrapped in egg.

445 PHP

### 03. 焼豚とチーズのとんぺい焼 Grilled Char Siu Pork with Cheese Tonpei Egg Winding

Grilled Char Siu Pork with melted mixed cheese wrapped in egg.

395 PHP



鶏のから揚げ (5個/10個)

### Original Chicken Karaage

Japanese style crispy fried chicken with garlic flavor.

(Regular) 265 PHP (Large) 520 PHP



鉄板餃子 (5個/10個)

### Teppan Grilled Pork Gyoza

Japanese potstickers served with Original Soy Sauce.

(5pieces) 210 PHP (10pieces) 400 PHP



Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP





海老天丼  
**Prawn Tempura Rice Bowl**  
Rice topped with crispy prawn tempura.  
**330 PHP**



焼豚玉子飯  
**Grilled Char Siu Pork & Egg Rice Bowl**  
Rice topped with grilled Char Siu tender pork slices & egg, with savory sweet sauce.  
**350 PHP**



かしわバター丼  
**Chicken Butter Rice Bowl**  
Rice topped with chicken sauteed in butter and UMAMI sauce.  
**330 PHP**



牛玉子とじ丼  
**Beef & Tamagotoji Egg Rice Bowl**  
Rice topped with beef and egg in our secret sauce.  
**455 PHP**



牛サイコロステーキ丼  
**Diced Beef Garlic Steak Rice Bowl**  
Rice topped with diced beef Garlic Steak.  
**675 PHP**

Fukuoka

Ehime

Kagawa

Osaka



寛極の親子定食  
**Exquisite Chicken Oyako Egg Teishoku**  
Exquisite chicken and egg in seasoned broth rice set.  
**365 PHP**



牛すき焼定食  
**Sukiyaki Beef Teishoku**  
Beef cooked in special UMAMI sukiyaki sauce with soft boiled egg rice set.  
**575 PHP**

# Local Gourmet Donburi Rice Bowls From Japan

The origin of "donburi" or rice bowls 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.

Hokkaido



網焼き豚丼  
**Grilled B-B-Q Pork Rice Bowl Hokkaido Style**  
Rice topped with BBQ grilled pork Hokkaido style.  
**330 PHP**

Tokyo



漬けマグロ丼  
**Marinated Maguro Tuna Rice Bowl**  
Rice topped with marinated tuna with wasabi and soy sauce.  
**505 PHP**



スタミナ豚丼  
**Garlic Pork Rice Bowl**  
Rice topped with pork belly slices cooked in Special Garlic Sauce.  
**330 PHP**



味噌汁  
**Miso soup**  
**70 PHP**



ポークかつ玉定食  
**Pork Tonkatsu Cutlet with Egg Teishoku**  
Pork Tonkatsu cutlet with beaten egg rice set.  
**435 PHP**



# Japan's Local Gourmet Rice Bowls

[Beef/Pork]

PHILIPPINES  
No. 1

Hokkaido

3  
Best  
Seller

01. Grilled B-B-Q Pork Rice Bowl Hokkaido Style



01. 網焼き豚丼 **Amiyaki** GRILLED  
Grilled B-B-Q Pork Rice Bowl  
Hokkaido Style

Rice topped with BBQ grilled pork rib  
Hokkaido style.

330 PHP

02. 牛すき焼定食 **Taste of  
Ryotei  
Restaurant**  
Sukiyaki Beef Teishoku

Beef cooked in special UMAMI sukiyaki sauce  
with soft boiled egg rice set.

575 PHP

03. 牛玉子とじ丼  
Beef & Tamagotoji Egg  
Rice Bowl

Rice topped with beef and egg in our  
Secret Sauce.

455 PHP

04. 牛サイコロステーキ丼 **Challapin  
Sauce**  
Diced Beef Garlic Steak  
Rice Bowl

Rice topped with diced Beef Garlic Steak.

675 PHP

05. 焼豚玉子飯  
Grilled Char Siu Pork &  
Egg Rice Bowl

Rice topped with grilled Char Siu tender pork  
slices & egg, with savory sweet sauce.

350 PHP

**Recommended**  
06. スタミナ豚丼  
Garlic Pork Rice Bowl

Rice topped with pork belly slices cooked in  
Special Garlic Sauce.

330 PHP

07. ポークかつ丼  
Pork Tonkatsu Cutlet with  
Egg Teishoku

Pork Tonkatsu cutlet with beaten egg rice set.

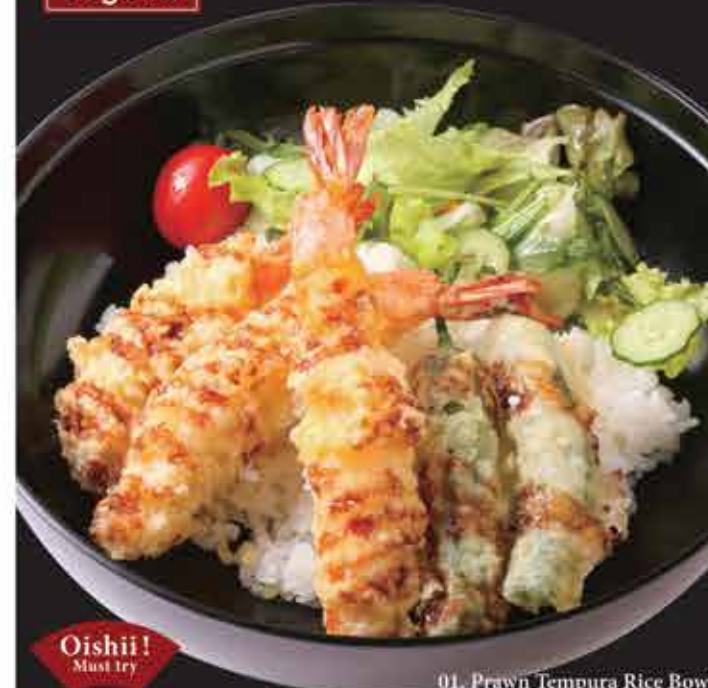
435 PHP

# Japan's Local Gourmet Rice Bowls

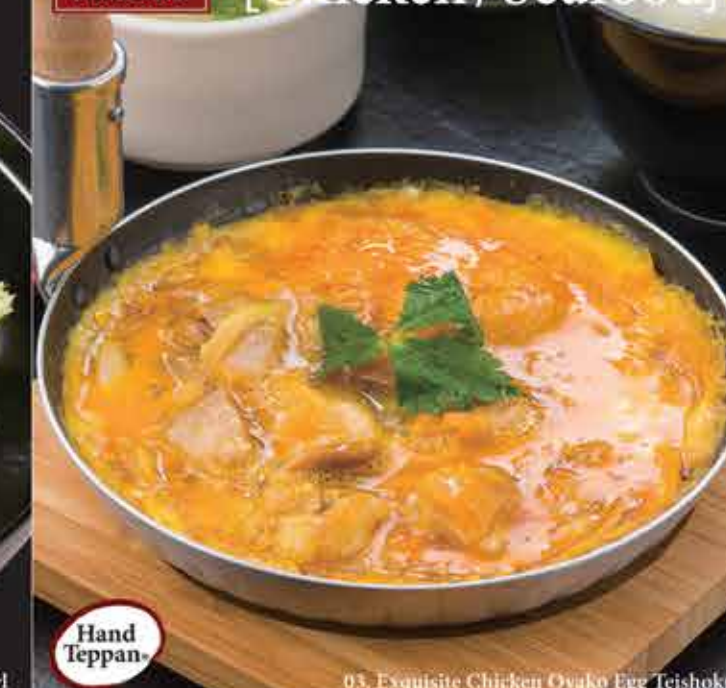
[Chicken/Seafood]

Kagawa

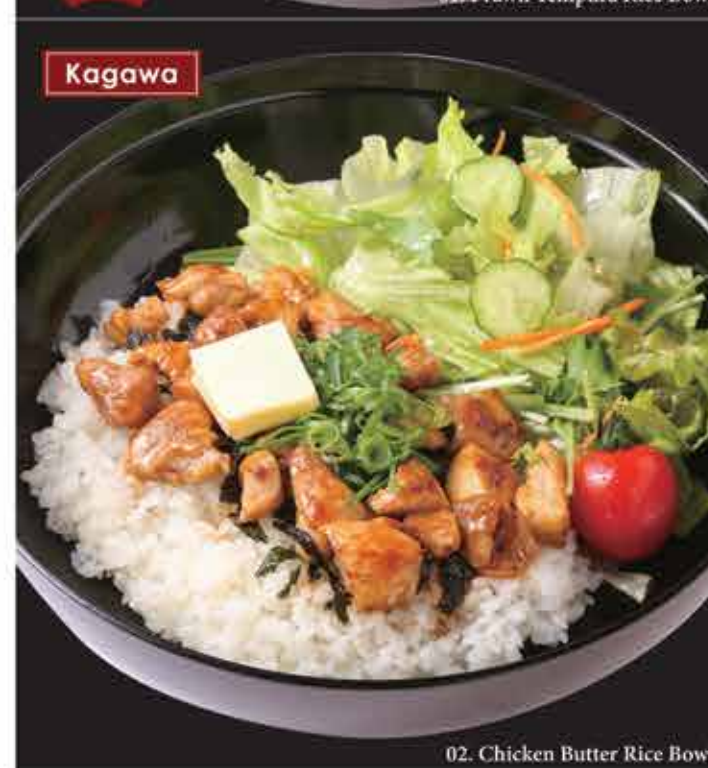
Fukuoka



01. Prawn Tempura Rice Bowl



03. Exquisite Chicken Oyako Egg Teishoku



02. Chicken Butter Rice Bowl



04. Marinated Maguro Tuna Rice Bowl

**Recommended**

01. 海老天丼  
Prawn Tempura Rice Bowl

Rice topped with crispy prawn tempura.

330 PHP

02. かしわバター丼  
Chicken Butter Rice Bowl

Rice topped with chicken, sauteed in butter and UMAMI sauce.

330 PHP

03. 究極の親子定食  
Exquisite Chicken Oyako Egg Teishoku

Exquisite chicken and egg in seasoned broth Rice Set.

365 PHP

04. 漬けマグロ丼  
Marinated Maguro Tuna Rice Bowl

Rice topped with marinated tuna, avocado, wasabi and soy sauce.

505 PHP



# Sushi & Sashimi

[Tokyo]

## TOKYO [Sushi]



01. 海老マヨロール **Recommended**  
**Crispy Fried Prawn Mayo Roll**  
Crispy Fried Prawn, Lettuce, Original mayonnaise  
**425 PHP**

02. とんかつロール  
**Pork Tonkatsu Cutlet Roll**  
Pork Cutlet, Lettuce, Original mayonnaise  
**260 PHP**

03. すき焼ロール  
**Sukiyaki Beef Roll**  
Sukiyaki Beef, Lettuce  
**270 PHP**

04. カリフォルニア巻き **Recommended**  
**California Roll**  
Crab Meat, Avocado, Cucumber, Prawn Egg, Original mayonnaise  
**260 PHP**

05. シアトルロール **Recommended**  
**Seattle Roll**  
Salmon, Cream Cheese, Avocado, Lettuce, Original mayonnaise  
**320 PHP**

06. スパイスツナロール  
**Spicy Maguro Tuna Roll**  
Spicy Tuna, Cucumber, Lettuce  
**320 PHP**

07. うなぎ&アボカドロール  
**Unagi & Avocado Roll**  
Eel, Avocado, Lettuce  
**400 PHP**

08. うなぎの押し寿司  
**Pressed Unagi Sushi**  
Eel  
**995 PHP**

09. サーモンの押し寿司  
**Pressed Salmon Sushi**  
Salmon  
**430 PHP**

10. にぎり寿司盛合せ  
**Special Assorted Sushi (TUKIJI)**  
Maguro, Salmon, Shrimp, Scallop, Prawn Egg, Crab Meat, Egg, California Roll  
**680 PHP**



**Oishii! Must try**  
10. Special Assorted Sushi (TUKIJI)



味噌汁  
**Miso soup**  
**70 PHP**

## [Sashimi]



01. まぐろ刺身 **Recommended**  
**Maguro Tuna Sashimi**  
Premium Fresh Tuna  
**405 PHP**

02. 炙りまぐろ刺身  
**Roasted Maguro Tuna Sashimi**  
Seared Tuna  
**405 PHP**

03. スパイスツナ刺身  
**Spicy Maguro Tuna Sashimi**  
Spicy Tuna  
**415 PHP**

04. サーモン刺身  
**Salmon Sashimi**  
Fresh Salmon  
**425 PHP**

05. スパイスサーモン刺身   
**Spicy Salmon Sashimi**  
Spicy Salmon  
**435 PHP**

06. えび刺身  
**Shrimp Sashimi**  
Fresh Sweet Prawn  
**295 PHP**

07. ほたて刺身  
**Scallops Sashimi**  
Fresh Scallops  
**425 PHP**

**Recommended**  
08. 刺身盛合せ (3種/5種)  
**Special Assorted Sashimi**  
(3kinds/5kinds)  
(Tuna, Salmon, Shrimp)  
(Tuna, Salmon, Shrimp, Scallops, Crab Meat)  
**(3kinds) 445 PHP (5kinds) 785 PHP**

**Oishii! Must try**  
09.  
**Tamago Yaki**  
Japanese style omelet roll.  
**155 PHP**

## KYOTO

Botejyu's Specially Selected Soy Sauce



Established 1879  
**Sawai Shoyu Honten**

### What is double-matured soy sauce?

This type of soy sauce is made by a technique called "nido-shimomi" or double-maturing. The raw soy sauce made from Japanese soy beans are fermented a second time with koji yeast (soy beans and wheat). The double fermentation process produces an aromatic soy sauce with complex flavor. This mild soy sauce brings out the natural flavor of the ingredients used in our menu such as the Kyoto Fujino Oboro Tofu and Senshu Mizunasu Eggplant Asazuke Pickles.





# Teppanyaki Grilled Dishes

## [Yakiniku/Teppanyaki]



01. オリジナル ソース&マヨ たこ焼  
**Original Sauce & Mayo Takoyaki**  
Diced octopus cooked in original flour batter.  
(3pieces) 130 PHP (6pieces) 255 PHP

02. 鉄板餃子 (5個/10個)  
**Teppan Grilled Pork Gyoza**  
Japanese potstickers served with Original Soy Sauce.  
(5 pieces) 210 PHP (10 pieces) 400 PHP

03. 牛カルビの鉄板焼肉  
**Beef Rib with Onion Teppanyaki Grill**  
Beef rib and onions cooked in sweet & savory Umami sauce.  
385 PHP



04. ガーリックシュリンプ  
**Garlic Shrimp**  
Flavorful shrimp cooked with Garlic Sauce and served with Rice.  
445 PHP

05. 照り焼きチキンステーキ  
**Chicken Teriyaki**  
Chicken cooked with sweet flavored Teriyaki Sauce.  
260 PHP

06. 牛サイコロステーキ  
**Diced Beef Garlic Steak**  
Tender beef served with our signature Chaliapin sauce.  
595 PHP

牛すき焼定食  
**Suki-yaki Beef Teishoku Set**  
Beef cooked in special UMAMI Suki-yaki Sauce with soft boiled egg rice set.  
575 PHP

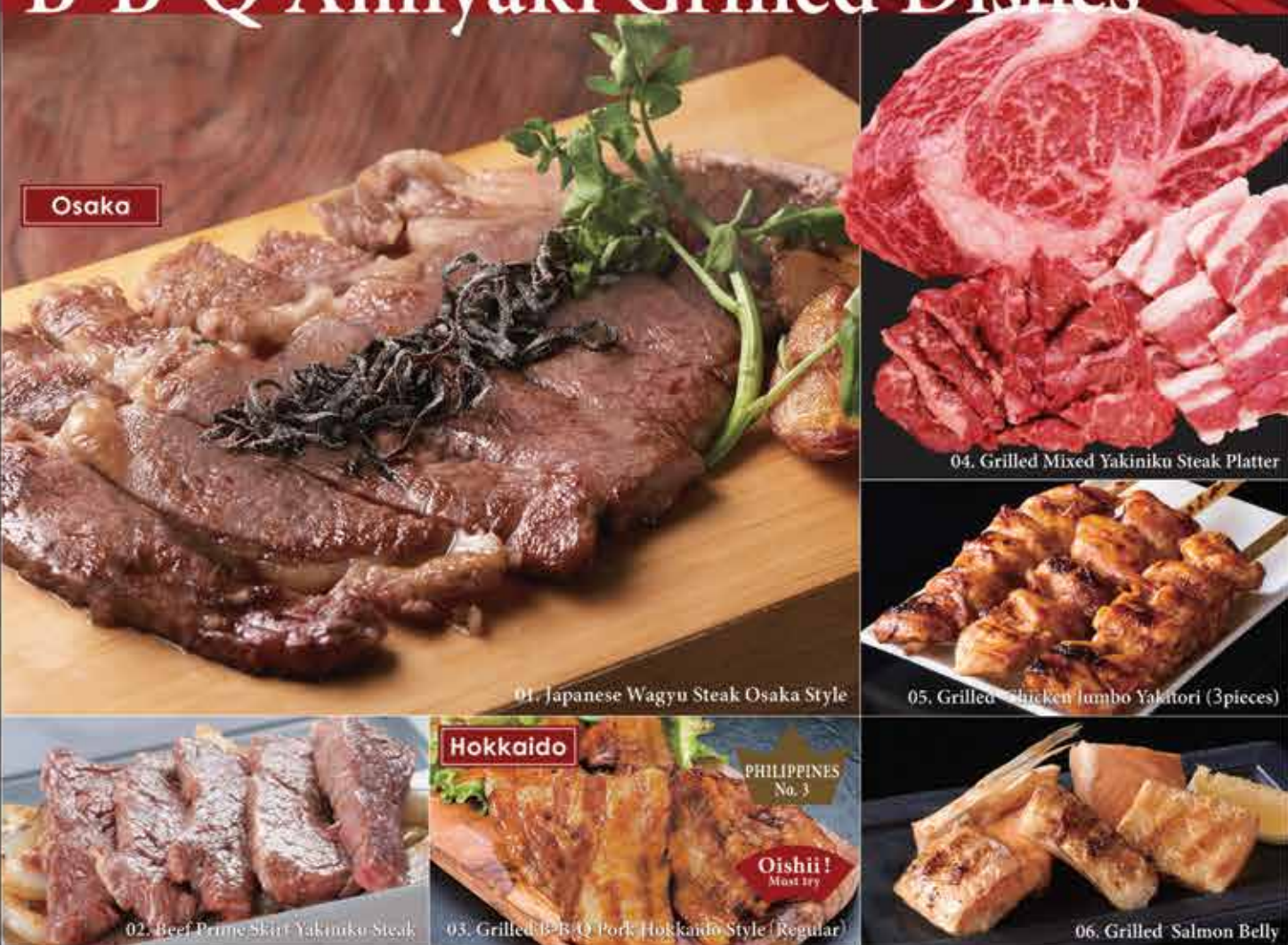
07. 照り焼きサーモンステーキ  
**Salmon Teriyaki Steak**  
Salmon cooked with sweet teriyaki sauce.  
425 PHP

08. 鉄板すき焼  
**Suki-yaki Beef Hand Teppan Alacarte**  
Beef rib cooked in Special Suki-yaki Sauce with egg.  
460 PHP

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



# B-B-Q Amiyaki Grilled Dishes



**Recommended**  
01. 和風 キリブアイスステーキ  
**Japanese Wagyu Steak Osaka Style**  
Premium Japanese Wagyu Steak in Osaka Style  
4,995 PHP

02. キハラミのカットステーキ  
**Beef Prime Skirt Yakiniku Steak**  
Juicy and UMAMI flavored tender beef steak.  
1,045 PHP

**Amiyaki GRILLED**  
03. 網焼き B-B-Q 豚カルビ (小/大)  
**Grilled B-B-Q Pork Hokkaido Style**  
Juicy and UMAMI flavored tender pork steak.  
(Regular) 295 PHP (Large) 545 PHP

04. B-B-Qステーキの盛合せ  
**Grilled Mixed Yakiniku Steak Platter**  
Grilled Beef & Pork Steak Platter.  
5,995 PHP

**GRILLED**  
05. ジャンボ焼鳥 (1本/3本/5本)  
**Grilled Chicken Jumbo Yakitori**  
Grilled Chicken Skewered.  
(3pieces) 225 PHP (5pieces) 365 PHP (10pieces) 710 PHP

**Amiyaki GRILLED**  
06. サーモンハラスの網焼き B-B-Q  
**Grilled Salmon Belly**  
Grilled Salmon Belly.  
245 PHP



Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP





# Legendary Okos® (Okonomiyaki)

Long-time Favorite Teppanyaki  
Food in **Osaka**.  
Representative Flour Food.

[Osaka]



## What is Okos® (Okonomiyaki)?

Okos® is one of the typical teppan-yaki dishes in Japanese cuisine. This soul food that combines a flour-based batter with cabbage, meat, seafood and other ingredients is cooked on a teppan grill and flavored with sauce and mayonnaise. Today there are many variations of Okos®, with different ingredients and sauces.

## Beginning of Okos® (Okonomiyaki)

Okos® became popular after World War II when food was scarce. It was a valuable source of nutrition that could be made with readily available ingredients. Eventually, the common practice of topping Okos® with mayonnaise, a Botejyu® invention, became popular and it soon spread throughout Japan.



## Original Bote Mayo Sauce®

Nishino, the founder of Botejyu®, set his eyes on a particular item to further evolve the okos®, that had already gained popularity after the war. That item was "mayonnaise", a condiment that until then was used only to flavor cold food.

When Nishino had one taste of the mild American mayonnaise with a distinctive flavor, he immediately knew it would go very well with okos®.



# Legendary Okos® (Okonomiyaki)

## Botejyu's Okos® (Okonomiyaki)

Botejyu® takes pride in every part of its okonomiyaki. Our okos® are well-balanced and highly nutritious having generous amounts of fresh cabbage and other ingredients mixed into our original batter. Each dish is cooked on the teppan grill by professional chefs and topped with our original tomato sauce, special sauce and white mayonnaise.

PHILIPPINES  
No. 1

Oishii!  
Must try

01. Premium Mix Moonlight-Egg Oko®



01. プレミアムミックス月見玉  
**Premium Mix Moonlight-Egg Oko®**

Beef, Pork belly, Shrimp, Squid, Fried egg

495 PHP



04. えび玉  
**Shrimp Oko®**

Shrimp

355 PHP



02. 餅チーズ玉  
**Mochi & Cheese Oko®**

Pork belly, Mochi & Melted Mixed Cheese

430 PHP



05. 海鮮ミックス玉  
**Seafood Mix Oko®**

Shrimp, Squid, Octopus

435 PHP



03. 豚玉  
**Pork Belly Oko®**

Pork belly

295 PHP

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



Rice Set



02. Mochi & Cheese Oko®



04. Shrimp Oko®



03. Pork Belly Oko®



05. Seafood Mix Oko®

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



# Original Okosoba® (modern-yaki)

Born and raised in **Osaka**.  
Best of both yakisoba and okonomiyaki.

[Osaka]

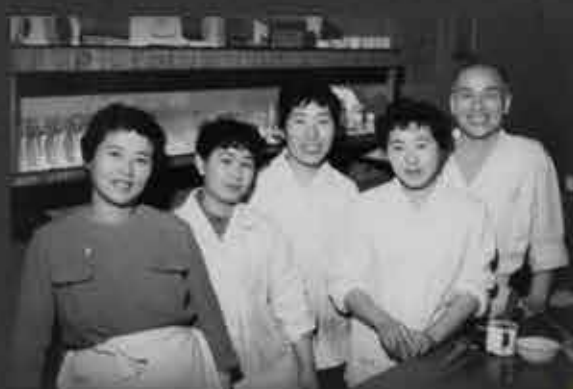


## What is Okosoba® (modern-yaki)?

Okosoba® (modern-yaki) is a local specialty of Osaka that combines okonomiyaki and yakisoba, a concept that was designed by Botejyu, allowing you to enjoy the delicious flavors of both in this one dish. Only Kansai people who are well known for their mercantile spirit could have thought up of such an efficient and practical food.

## Beginning of Okosoba.

Okosoba® emerged during Japan's rapid economic growth after the war. During this time, our chefs needed to be creative and come up with filling meals for the boarding employees using ingredients available in the restaurant. After many trials and errors, it evolved to a level where it could be served to customers. Immediately well received by customers, it quickly became a popular food in Osaka.



## Okosoba® (modern-yaki) Special Features

### Preservative free Secret Sauce

Our special secret sauce blended with various fresh vegetables and 30 different kinds of spices with thick tamari Worcestershire Sauce.

Our special secret sauce is totally oil free and has a very low quantity of sodium and no preservatives added (coloring, thickening agent, glutamate, sweetener) so it is totally healthy and can be used generously with no worries.

We assure you that our special secret taste will fill your mouth with the fruity sour-sweetness of Japanese Unshu Mikan oranges and delicious flavor of natural tomatoes.

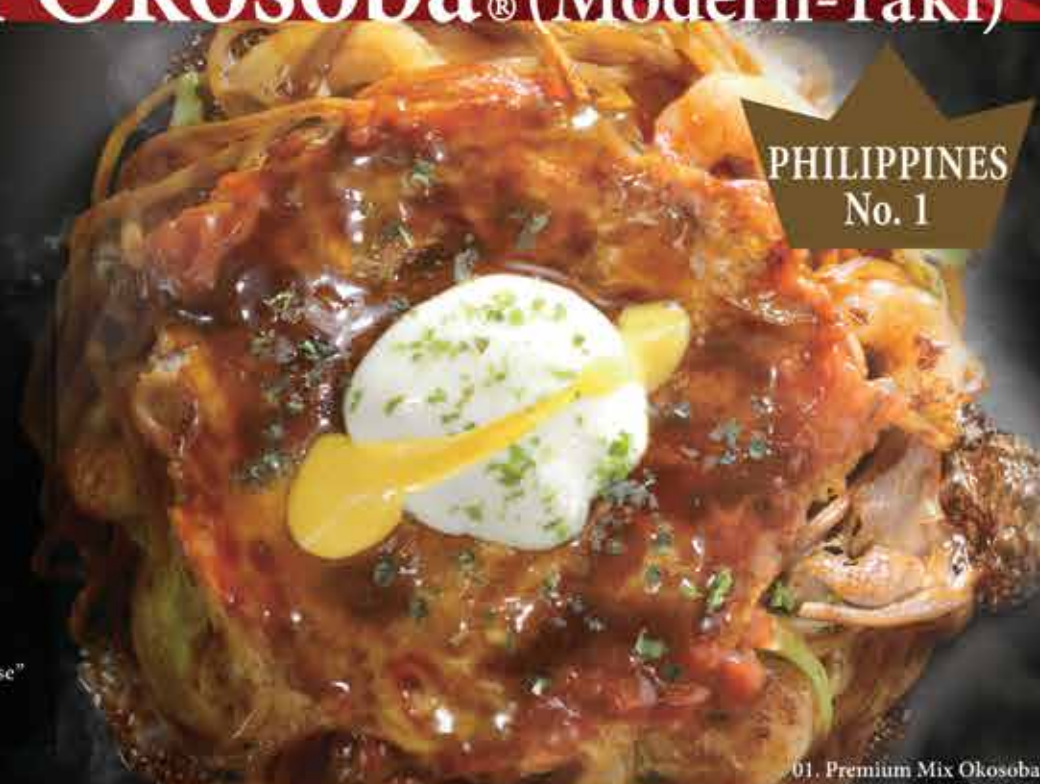


# Original Okosoba® (Modern-Yaki)

PHILIPPINES  
No. 1

## Continuing to evolve.

Our motto is "Today should be better than Yesterday, Tomorrow will be better than Today".  
The Okosoba® (Modern-Yaki) is proof of our commitment to evolve by transforming the original concept of "Okonomiyaki with Mayonnaise" into another new dish.



01. Premium Mix Okosoba®



02. Bacon & Cheese Okosoba®



04. Beef & Spring Onion Okosoba®



03. Pork Belly Okosoba®



05. Seafood Mix Okosoba®



### 01. プレミアムミックスおこそば Premium Mix Okosoba®

Beef, Pork belly, Shrimp, Squid

535 PHP



### 02. ベーコンとチーズのおこそば Bacon & Cheese Okosoba®

Smoked Bacon, Melted Mixed Cheese

445 PHP



### 03. 豚肉おこそば Pork Belly Okosoba®

Pork belly

375 PHP



### 04. ねぎ焼おこそば Beef & Spring Onion Okosoba®

Stewed Beef, Spring Onion

535 PHP



### 05. 海鮮ミックスおこそば Seafood Mix Okosoba®

Shrimp, Squid, Octopus

525 PHP

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



Rice Set

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



# Secret Recipe 70th Yakisoba Fried Noodles

Unchanged Artisan taste  
from last 70 years in **Osaka**.

[Osaka]



## Secret Recipe 70th Yakisoba



### What is Yakisoba?

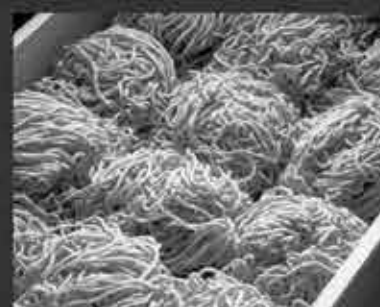
Yakisoba is a Japanese stir-fried noodle dish using Chinese noodles and arranged in various ways. Yakisoba is prepared by stir-frying meat such as pork, and vegetables, such as cabbage and bean sprouts, together with boiled noodles and flavoring it with a special sauce and spices.



### Botejyu's Yakisoba

Botejyu's yakisoba is a standard menu item that we have had since our establishment.

Prepared by our expert chefs on the teppan grill, the exquisite combination of our special sauce and thick, chewy noodles is an experience that can only be enjoyed at our restaurant.



### Specially-made Noodles

Our noodle recipe has been in place since our establishment. Botejyu's chewy noodles are matured for a long time to bring out elasticity and smooth texture.

A perfect match with our legendary sauces.

### Batter

Our original batter is made with specially selected flour that has been carefully ground, and natural broth made mostly from seafood and powdered skim milk.

# Secret Recipe 70th Yakisoba Fried Noodles

## Skilled Technique

A superb combination of our three legendary sauces and original noodles. Our signature "Teppan Yakisoba" that cannot be found at any other restaurant.



Oishii!  
Must try

Artisan  
Taste

01. Premium Mix Moonlight - Egg Yakisoba Fried Noodles



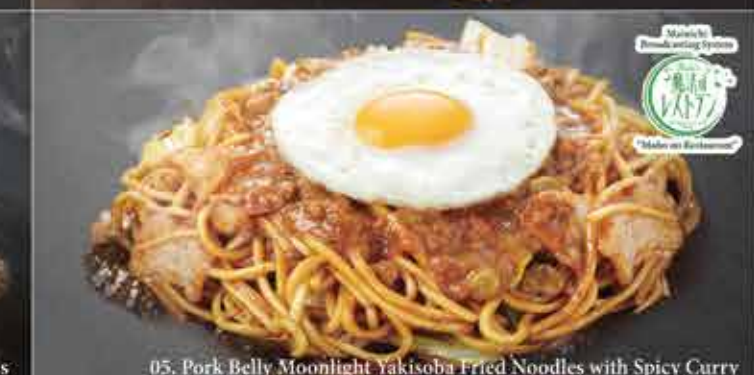
02. Seafood Mix Yakisoba Fried Noodles



04. Pork Belly Yakisoba Fried Noodles



03. Sukiyaki Beef Yakisoba Fried Noodles



05. Pork Belly Moonlight Yakisoba Fried Noodles with Spicy Curry



01. プレミアムミックス月見焼そば  
**Premium Mix Moonlight-Egg Yakisoba Fried Noodles**

Beef, Pork belly, Shrimp, Squid, Fried egg

525 PHP

Secret  
Special  
Sauce



02. 海鮮ミックス焼そば  
**Seafood Mix Yakisoba Fried Noodles**

Shrimp, Squid, Octopus

465 PHP

Secret  
Special  
Sauce



03. 牛カルビ焼き焼そば  
**Sukiyaki Beef Yakisoba Fried Noodles**

Tender beef, Fried egg

520 PHP

Special  
Sukiyaki  
Sauce



04. 豚肉焼そば  
**Pork Belly Yakisoba Fried Noodles**

Pork belly

325 PHP

Secret  
Special  
Sauce



05. 豚肉月見カレー焼そば  
**Pork Belly Moonlight Yakisoba Fried Noodles with Spicy Curry**

Pork belly, Spicy Japanese Curry, Fried egg

420 PHP

Secret  
Special  
Sauce

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



Rice Set

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



# Original Omusoba®

Osaka

Popular local specialty yakisoba wrapped in a soft omelet.  
A satisfying dish full of flavor and texture.



01. Premium Mix Omusoba.



03. Grilled Char-Siu Pork & Cheese Omusoba.



02. Pork Belly Omusoba.



04. Seafood Mix Omusoba.



01. プレミアムミックスオムそば  
**Premium Mix Omusoba**

Beef, Pork belly, Shrimp, Squid

535 PHP

Preservative-free  
Special  
Sauce



02. 豚肉オムそば  
**Pork Belly Omusoba**

Pork belly

375 PHP

Preservative-free  
Special  
Sauce



03. 焼豚とチーズのオムそば  
**Grilled Char-Siu Pork & Cheese Omusoba**

Grilled Char-Siu Pork, Melted Mixed Cheese

455 PHP

Special  
Umami  
Sauce



04. 海鮮ミックスオムそば  
**Seafood Mix Omusoba**

Shrimp, Squid, Octopus

525 PHP

Preservative-free  
Special  
Sauce

Rice ライス 80 PHP  
Miso Soup 味噌汁 70 PHP  
Rice Set ライスセット 115 PHP  
Kimchi 75 PHP



Rice Set

# Japanese-Style Grilled Rice Dishes

Recommended

01. ベーコンエッグガーリックライス

**Garlic Fried Rice with Bacon & Egg**

An extravagant fried rice dish with thick smoked Bacon.

225 PHP

BEST  
with!



Special Osaka  
Curry Topping  
+130 PHP



**Oishii!**  
Must try

01. Garlic Fried Rice with Bacon & Egg



**Oishii!**  
Must try

02. Beef Hayashi Rice

02. ビーフハヤシライス  
**Beef Hayashi Rice**

Japanese rice with beef.

330 PHP

Hyogo

03. ビーフそばめし

**Beef Sobameshi Fried Rice**

"Beef Sobameshi flavored" with our special Soy-based umami sauce.

295 PHP

BEST  
with!



Special Osaka  
Curry Topping  
+130 PHP



03. Beef Sobameshi Fried Rice



味噌汁

**Miso Soup**

70 PHP



# Osaka Specialty Curry Rice

## Osaka Curry

Using a generous amount of specially selected spices and fruits, this old-fashion curry rice is distinctive for its rich umami flavor. Enjoy the "taste of Osaka" that is "spicy but sweet".

Recommended

01. 大阪 とんかつカレー

**Tender Pork Tonkatsu Cutlet Curry Rice Osaka Style**

Tender Pork Cutlet with Curry Rice in Osaka Style

430 PHP



01. Tender Pork Tonkatsu Cutlet Curry Rice Osaka Style

02. 大阪 牛カレー

**Beef Curry Rice Osaka Style**

Stewed Beef With Curry Rice in Osaka Style

425 PHP

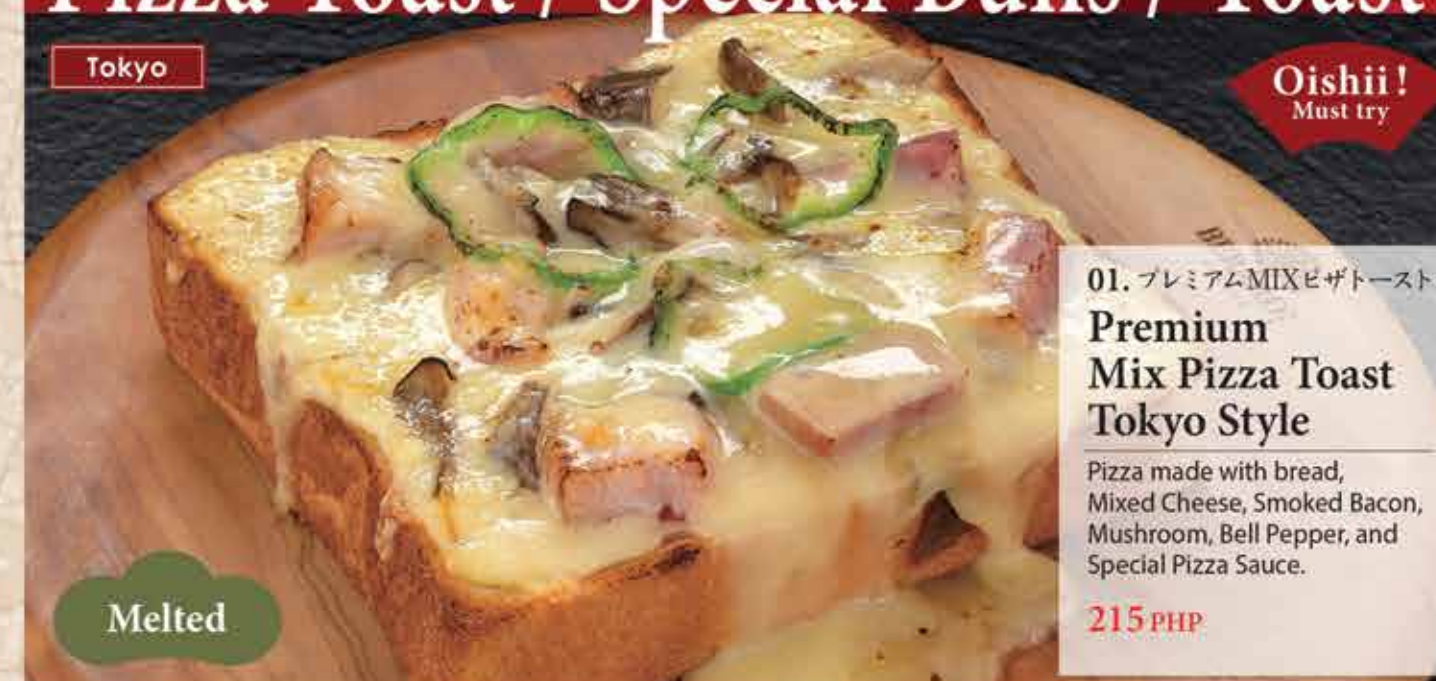


02. Beef Curry Rice Osaka Style

# Pizza Toast / Special Buns / Toast

Tokyo

Oishii!  
Must try



Melted

01. プレミアムMIXピザトースト

**Premium Mix Pizza Toast Tokyo Style**

Pizza made with bread, Mixed Cheese, Smoked Bacon, Mushroom, Bell Pepper, and Special Pizza Sauce.

215 PHP



Oishii!  
Must try

02. Grilled B-B-Q Pork Buns

02. チューシューパンズ

**Grilled B-B-Q Pork Buns**

Steamed Bun, Grilled B-B-Q Pork with Special Sauce and Original Mayonnaise

125 PHP



03. Fried Chicken Buns

03. フライドチキンパンズ

**Fried Chicken Buns**

Steamed Bun, Fried chicken with Special Sauce and Original Mayonnaise

125 PHP

Recommended

04. ハニートースト

**Honey Toast with Brown Sugar & Creamy Kinako Syrup**

"Crispy Toast Topped with Vanilla Ice Cream and Drizzled with Brown Sugar Syrup and creamy Soy bean Powder."

265 PHP

Specialty of the House

Tokyo



04. Honey Toast with Brown Sugar & Creamy Kinako Syrup



# Japanese Dessert

[Desserts / Mini Sundae]

Osaka

01. 焼きバナナ パニラアイス添え  
Teppan Baked Banana with  
Vanilla Ice Cream

155 PHP

Oishii!  
Must try



02. Vanilla Ice Cream 03. Green Tea Ice Cream

02. バニラアイスクリーム  
Vanilla Ice Cream

85 PHP

03. 抹茶アイスクリーム  
Green Tea Ice Cream

100 PHP

04. 抹茶アイスクリーム  
Goma Ice Cream

100 PHP

05.  
Ultimate French Toast

165 PHP

06.  
Milk Pudding

165 PHP

07.  
Chocolate Pudding

145 PHP

08. バニラ サンデー  
Vanilla Ice Cream Sundae

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

135 PHP

09. 抹茶 サンデー  
Green Tea Ice Cream Sundae

Japanese parfait with crispy flakes,  
Green tea ice cream and cream topping.

135 PHP

10. わらび餅サンデー  
Warabimochi with  
Vanilla Ice Cream Sundae

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

180 PHP

11. わらび餅  
Kobe Warabimochi

"Established Over 120 years Ago, Warabimochi  
are made from Authentic Bracken Powder and  
Have a Nostalgic Flavor."

210 PHP



08. Vanilla Ice Cream Sundae

10. Warabimochi With Vanilla Ice Cream Sundae

09. Green Tea Ice Cream Sundae



Hyogo

ふく味庵  
Fukunian

EST  
1889

11. Kobe Warabimochi

## Osaka Drinks

### Osaka Mixed Fruit Juice

200 PHP

Made to order juice! 100% fruit juice with mikan orange, banana,  
apple, pineapple and peach all blended together with milk in a mixer.  
A popular local specialty juice of Osaka that is nutritious and will  
boost your energy.

### Japanese style Honey Juice Hiyashime

130 PHP



A popular drink in Osaka. The mild sweetness  
together with the refreshing flavor of ginger makes  
this an intriguing beverage. We hope you will try  
this healthy drink from Osaka.



## Float Drinks



03. Mix Fruits Juice Float

04. CoLa Float

03. ミックスフルーツジュースフロート

### Mixed Fruit Juice Float

210 PHP

Mixed fruit Juice topped with Vanilla Ice Cream

04. コーラフロート

### CoLa Float

145 PHP

Cola topped with Vanilla Ice Cream

アイスティーフロート

### Ice Tea Float

130 PHP

Iced Tea topped with Vanilla Ice Cream

レモネードフロート

### Lemonade Float

150 PHP

Lemonade topped with Vanilla Ice Cream



# Soft Drinks

Bottled Water	55 PHP
Lemonade	125 PHP

## Soda

Soda in Can	100 PHP
Diet Soda	100 PHP

## Tea

Green Tea	85PHP
Iced Tea	85 PHP

\*Available in selected branches

## Coffee

Nespresso	125PHP
Forte & Decaffeinato	125PHP



# Fruit Shakes

Green Mango Shake	160 PHP
Ripe Mango Shake	160 PHP
Green Apple & Cucumber Shake	160 PHP
Watermelon Shake	160 PHP
Grape Shake	170 PHP

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

# Beer

<b>Asahi</b>	Super Dry Beer	Bottle	225 PHP
	*Heineken Draft	Bottle	200PHP
	*Kirin Beer	Bottle	185PHP
	*Sapporo	Bottle	240PHP
	*Red Horse Beer	Bottle	100PHP
	*Corona	Bottle	260PHP

\*Availability may vary per store.

<b>SanMiguel</b>	Pale Pilsen / SML	130PHP
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# Japanese Sour

Japanese Fruits Sour

Yuzu Honey Sour	150PHP
Fresh Lemon Sour	150PHP
Fresh Grapefruit Sour	185 PHP



# High Ball

Very famous alcoholic drink in Japan since 1950.

Highball is the name for a family of mixed alcoholic drinks that are composed of an alcoholic base whiskey and a larger portion of a non-alcoholic Soda water.

High Ball	225PHP
High Ball with Fresh Lemon	260 PHP
High Ball with Fresh Grapefruit	315 PHP



# Shochu

On the Rocks or with Mineral Water

Barley Shochu	Glass	250PHP
Iichiko	900ml Bottle	1,850 PHP
Sweet Potato Shochu	Glass	250PHP
Kuro Kirishima	900ml Bottle	1,700 PHP



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



# BOTEJYU SPECIAL MENU

## Quick Menu



**Macaroni Salad** 95PHP  
Osaka Classic taste with curry flavor.



**Potato Salad** 160PHP  
Potato Salad with Tartar sauce and Smoked Bacon topped with egg.



**Wakame Salad** 150PHP  
Seaweed Salad with flavorful spicy kick.



**Kimchi** 75PHP



**Edamame** 115PHP  
Lightly Salted Boiled Green Soybeans.



**Stewed Beef Osaka Style** 300PHP  
A popular delicacy made with simmered Beef in Special Sauce

## A la carte Dish



**Mt. Fuji French Fries**  
Imaged Mt. Fuji fried potatoes.  
Regular 150PHP  
Large 300PHP



**Bacon and Cream Cheese Spring Rolls**  
Melted cream cheese with smoked bacon.  
3 pieces 210PHP  
6 pieces 410PHP

# BOTEJYU SPECIAL MENU

## Grilled BBQ / Skewers



- ① Pork Belly Kushi (B-B-Q Pork Belly) 70PHP  
Grilled BBQ Pork Belly
- ② B-B-Q Boneless Chicken Yakitori 70PHP  
Grilled BBQ Chicken Leg
- ③ B-B-Q Chicken Skin Yakitori 70PHP  
Grilled BBQ Chicken Skin
- ④ B-B-Q Beef Tenderloin 175PHP  
Grilled BBQ Beef Tenderloin

**Assorted Skewers** 665PHP

## Teppanyaki BBQ Grilled Dishes



**Beef Short Rib Teppanyaki** 970PHP  
**Beef Short Plate Teppanyaki** 300PHP



**Beef Short Rib with Green Onion Teppanyaki** 970PHP  
**Beef Short Plate with Green Onion Teppanyaki** 300PHP



**Beef Prime Skirt Teppanyaki** 830PHP



**Crunchy Mix Cheese Teppanyaki** 290PHP



New

# Japan's Bento Box



コンビネーション弁当「桜」

## Combination Bento Box 「Sakura」

Stewed Beef Osaka Style, B-B-Q Pork Rib Hokkaido Style, and Prawn Tempura

485 PHP

Add ons:

Edamame  
Side Salad  
Miso Soup **150 PHP**

\*Exclusive for dine-in offering for now.

\*Side dishes are for creative purposes only. Bento boxes are best enjoyed with side dishes, just add Php150 only to avail.

New

# Japan's Bento Box



コンビネーション弁当「祭」

## Combination Bento Box 「Matsuri」

Stewed Beef Osaka Style, Chicken Karaage with Spicy TarTar Sauce, and Salmon Teriyaki Steak

765 PHP



デラックス コンビネーション弁当「相模」

## Deluxe Combination Bento Box 「Sumo」

Diced Beef Garlic Steak, B-B-Q Pork Rib Hokkaido Style, Salmon Teriyaki Steak, and California Roll

950 PHP



デラックス コンビネーション弁当「東京」

## Deluxe Combination Bento Box 「Tokyo」

B-B-Q Pork Rib Hokkaido Style, Chicken Karaage with Spicy TarTar Sauce, Tuna & Salmon Sashimi, and Unagi and Avocado Roll

755 PHP



ぼてぢゅう® デラックス コンビネーション弁当「富士」

## BOTEJYU® Deluxe Combination Bento Box 「Fuji」

Chicken Teriyaki Steak, Prawn Tempura, Tuna & Salmon Sashimi, and California Roll

705 PHP

Add ons:

Edamame  
Side Salad  
Miso Soup **150 PHP**

\*Exclusive for dine-in offering for now.

\*Side dishes are for creative purposes only. Bento boxes are best enjoyed with side dishes, just add Php150 only to avail.



# FAMILY BUNDLES

## Family Bundle F

- Grilled BBQ Pork Rib Hokkaido Style (Regular)
- Original Sauce & Mayo Takoyaki (6pcs)
- Original Chicken Karaage (Regular)
- Prawn Tempura Platter (5pcs) • Teppan Grilled Gyoza (5pcs)
- Pork Tonkotsu Ramen • California Roll
- 4 Rice • 4 Iced Tea

**Php 2,495**  
 Save Php 265



### Family Bundle A

- Pork Tonkotsu Ramen
- Prawn Tempura (5pcs)
- Original Chicken Karaage (Regular)
- Grilled BBQ Pork Rib Hokkaido Style (Regular)
- 3 Rice
- 3 Iced Tea

**Php 1,645**  
 Save Php 225



### Family Bundle B

- Pork Tonkotsu Ramen
- Original Sauce & Mayo Takoyaki (6pcs)
- California Roll
- Prawn Tempura Platter (5pcs)
- Grilled Chicken Jumbo Yakitori (3pcs)
- 3 Rice
- 3 Iced Tea

**Php 1,695**  
 Save Php 220



### Family Bundle C

- Pork Tonkotsu Ramen
- Original Sauce & Mayo Takoyaki (6pcs)
- California Roll
- Tender Pork Tonkatsu
- Chicken Teriyaki
- 3 Rice
- 3 Iced Tea

**Php 1,745**  
 Save Php 145



### Family Bundle D

- Grilled BBQ Pork Rib Hokkaido Style (Regular)
- Grilled Chicken Jumbo Yakitori (3pcs)
- Original Sauce & Mayo Takoyaki (6pcs)
- Pork Tonkotsu Ramen
- California Roll
- 3 Rice
- 3 Iced Tea

**Php 1,695**  
 Save Php 180



### Family Bundle E

- Original Sauce & Mayo Takoyaki (6pcs)
- Prawn Tempura Platter (5pcs)
- Teppan Grilled Gyoza (5pcs)
- Pork Tonkotsu Ramen
- California Roll
- 4 Rice
- 4 Iced Tea

**Php 2,225**  
 Save Php 205



# Fried Okos<sup>®</sup>



**Pork Belly Fried Oko<sup>®</sup> Php 165**

**BOTEJYU'S Fried Oko**  
 (Fried Okonomiyaki)

Botejyu<sup>®</sup> takes pride in every part of its okonomiyaki. Our okos<sup>®</sup> are well-balanced and highly nutritious having generous amounts of fresh cabbage and other ingredients mixed into our original batter. Each dish is cooked on the teppan grill by professional chefs and topped with our original tomato sauce, special sauce and white mayonnaise.



# KID'S MEAL

## Kid's Meal Set 1

Chicken Karaage 2 pcs  
 Garlic Rice  
 French Fries  
 Orange Juice

275Php

## Kid's Meal Set 2

Chicken Karaage 2 pcs  
 Sukiyaki Soba  
 Tamagoyaki 2 slices  
 Orange Juice

395Php

## Kid's Meal Set 3

Shrimp Tempura 1 pc  
 Pork Yakisoba  
 Chicken Teriyaki  
 Orange Juice

365Php

## Kid's Meal Set 4

Garlic Fried Rice half  
 Sausage 2 pcs  
 French Fries  
 Vanilla Ice Cream  
 Orange Juice

355Php

FOOD?

HELLO  
 JAPAN

New

# Ramen Varieties

## KO-HAKUHO

Premium TanTan-Men  
 (Spicy Stewed Minced Chicken)

Php545

## SHIROHO

Rich Chicken Paitan Ramen  
 with Stewed Minced Chicken

Php485

## KINHO

Original Milky Miso  
 Curry Ramen

Php585

## SHIROHO

Rich Chicken Paitan Ramen  
 Grilled Teriyaki BBQ Chicken

Php495



Produced by





