



AUTHENTIC JAPANESE TRADITIONAL CUISINE

BOTEJYU®

Since 1946

JAPAN TRAVELING RESTAURANT.

ORIGINAL. GENUINE. TRADITIONAL.



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 Okosoba® Specialty Restaurant

Botejyu® was founded in 1946 in Osaka as an okosoba® 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 Okosoba®—



Interviews and Media Coverage in Japan

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

Fresh Salads & Appetizers



01. BOTEJYU, Special Salad

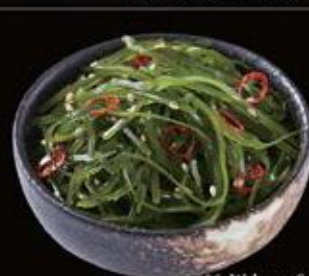


Fresh

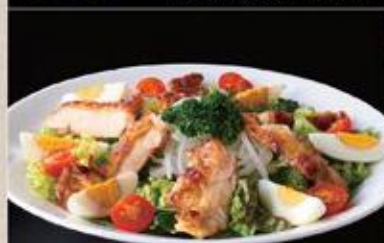
02. Seafood Sashimi Salad



04. Grilled Char Siu Pork



06. Wakame Salad



03. Teriyaki Chicken Salad



Simmered

05. Stewed Beef Osaka Style



07. Edamame

Recommended

Caesar dressing

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) 185 PHP (Large) 350 PHP

Japanese style Umami dressing

02. 刺身サラダ (小/大)

Seafood Sashimi Salad

Fresh Salad with Seafood Sashimi.

(Regular) 310 PHP (Large) 595 PHP

Specialty Sesame 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) 225 PHP (Large) 410 PHP

04. 焼豚の盛合せ

Grilled Char Siu Pork

Homemade, juicy barbecue pork, Perfect for sharing.

225 PHP

05. 牛肉煮込み

Stewed Beef Osaka Style

A popular Delicacy made with Simmered Beef in Special Sauce.

200 PHP

07. 枝豆

Edamame

Lightly Salted Boiled Green Soybeans.

95 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) 245 PHP (Large) 450 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) 270 PHP (Large) 495 PHP

03. 串かつ盛合せ (3本/6本) Kushikatsu Platter

Skewered seafood and meat in Panko bread crumbs.

(3pieces) 130 PHP (6pieces) 245 PHP

04. 富士山フライドポテト (小/大) Mt. Fuji French Fries

Imaged Mt. Fuji fried potatoes.

(Regular) 125 PHP (Large) 240 PHP

Recommended

05. 海老天ぷら盛合せ (3本/5本/10本) Prawn Tempura Platter

Crispy prawn fried in special batter.

(3pieces) 205 PHP (5pieces) 340 PHP

(10pieces) 650 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) 150 PHP (6pieces) 295 PHP

07. とんかつ

Tender Pork Tonkatsu

Japanese style tender, crunchy pork cutlet.

240 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) 390 PHP (6pieces) 675 PHP

09. 海老フライ盛合せ (3本/5本/10本) Fried Prawn Platter

Deep fried breaded prawn.

(3pieces) 215 PHP (5pieces) 345 PHP

(10pieces) 680 PHP

Rice	ライス	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 PHP
Kimchi		75 PHP
Tartar Sauce		75 PHP
Spicy Tartar Sauce		75 PHP



Rice Set

Oita

02. Chicken Karaage with Spicy Tartar Sauce

Tokyo

05. Prawn Tempura Platter

Osaka

03. Kushikatsu Platter

Creamy

06. Bacon and Cream Cheese Spring Roll

08. Fried Salmon with Spicy Tartar Sauce

04. Mt. Fuji French Fries

Tokyo

07. Pork Tonkatsu

09. Fried Prawn Platter

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 Worcester 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

2
Best
Seller



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

255 PHP

Oishii!
Must try

Recommended

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

(3pieces) 125PHP (6pieces) 240 PHP

Special
Sauce &
Mayo

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

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

Special
Umami
Sauce

04. スパイスィタルタル たこ焼
Spicy Tartar Sauce Takoyaki

(3pieces) 150 PHP (6pieces) 280 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 60PHP
Miso Soup 味噌汁 70PHP
Rice Set ライスセット 95PHP
Kimchi 75PHP



Rice Set

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.

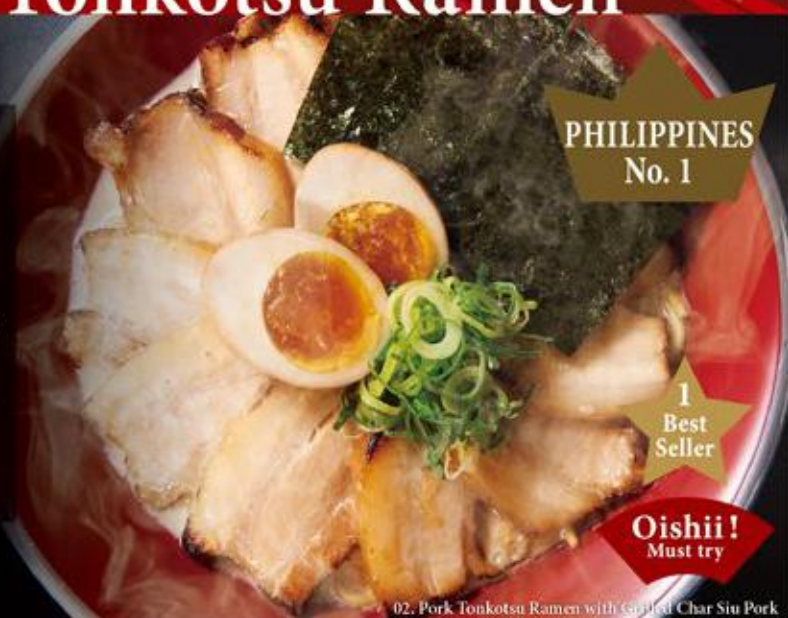
They continue to evolve in their unique way reflecting the history, culture and lifestyle of the region.

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

PHILIPPINES
No. 1

1
Best
Seller

Oishii!
Must try



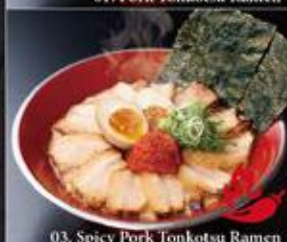
02. Pork Tonkotsu Ramen with Grilled Char Siu Pork



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.

425 PHP

Pork
Paitan

Recommended

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.

425 PHP

Pork Paitan
& Miso

スパイシー味噌

Add Spicy Miso Paste

35 PHP



BEST
with!

Recommended

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.

475 PHP

Pork
Paitan

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.

475 PHP

Pork Paitan
& Miso

Add On:

Ajitama 60 PHP
Ramen Noodles 75 PHP

03. スパイシー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.

495 PHP

Pork
Paitan

06. スパイシー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.

495 PHP

Pork Paitan
& Miso

Rice ライス 60 PHP
Miso Soup 味噌汁 70 PHP
Rice Set ライスセット 95 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**

Preservative free
Special
Sauce

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**

Preservative free
Special
Sauce

Shrimp, Squid, Octopus wrapped in egg.

365 PHP

03. 焼豚とチーズのとんぺい焼

**Grilled Char Siu Pork with
Cheese Tonpei®
Egg Winding**

Special
Umami
Sauce

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

350 PHP



鶏のから揚げ (5個/10個)

Original Chicken Karaage

Japanese style crispy fried chicken with garlic flavor.

(Regular) 245 PHP (Large) 450 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	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 PHP
Kimchi		75 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.

345 PHP

Ehime



海老天丼

Prawn Tempura Rice Bowl

Rice topped with crispy prawn tempura.

325 PHP

Kagawa



牛玉子とじ丼

Beef & Tamagotoji Egg Rice Bowl

Rice topped with beef and egg in our secret sauce.

365 PHP

Osaka



かしわバター丼

Chicken Butter Rice Bowl

Rice topped with chicken sautéed in butter and UMAMI sauce.

325 PHP

Kagawa



牛サイコロステーキ丼

Diced Beef Garlic Steak Rice Bowl

Rice topped with diced beef Garlic Steak.

410 PHP

Osaka

Fukuoka

Ehime

Kagawa

Osaka



究極の親子定食

Exquisite Chicken Oyako Egg Teishoku

Exquisite chicken and egg in seasoned broth rice set.

335 PHP

Fukuoka



牛すき焼定食

Sukiyaki Beef Teishoku

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

540 PHP

Osaka

Taste Of Kyoto Restaurant

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



Hokkaido

網焼き豚丼

Amiyaki GRILLED

Grilled B-B-Q Pork Rice Bowl Hokkaido Style

Rice topped with BBQ grilled pork Hokkaido style.

325 PHP

Tokyo



Tokyo

漬汁マグロ丼

Marinated Maguro Tuna Rice Bowl

Rice topped with marinated tuna with wasabi and soy sauce.

450 PHP



Tokyo

スタミナ豚丼

Recommended

Garlic Pork Rice Bowl

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

325 PHP



味噌汁

Miso soup

70 PHP



Tokyo

ポークかつ玉定食

Pork Tonkatsu Cutlet with Egg Teishoku

Pork Tonkatsu cutlet with beaten egg rice set.

395 PHP

Hand
Teppan

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

Osaka

Hand
Teppan

Oishii!
Must try

02. Sukiyaki Beef Teishoku

Osaka

04. Diced Beef Garlic Steak Rice Bowl

Tokyo

Oishii!
Must try

06. Garlic Pork Rice Bowl

Osaka

03. Beef & Tamagotoji Egg Rice Bowl

Ehime

05. Grilled Char Siu Pork & Egg Rice Bowl

Tokyo

Hand
Teppan

07. Pork Tonkatsu Cutlet with Egg Teishoku

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.

325 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.

540 PHP

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

Rice topped with beef and egg in our
Secret Sauce.

365 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.

410 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.

345 PHP

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

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

325 PHP

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

Pork Tonkatsu cutlet with beaten egg rice set.

395 PHP

Japan's Local Gourmet Rice Bowls

Kagawa



Oishii!
Must try

01. Prawn Tempura Rice Bowl

Fukuoka

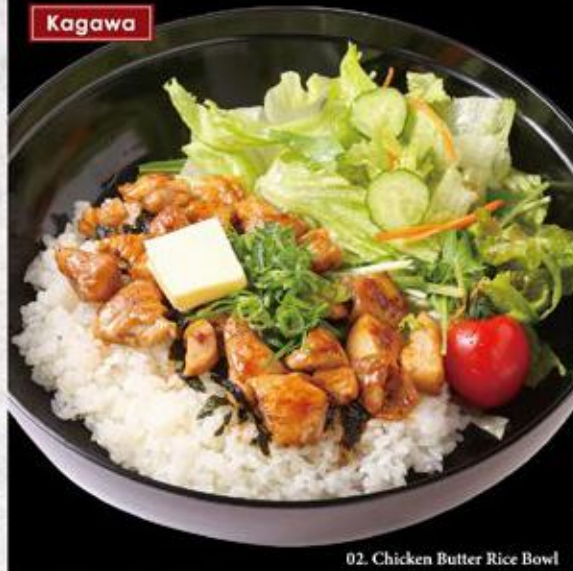
[Chicken / Seafood]



Hand
Teppan

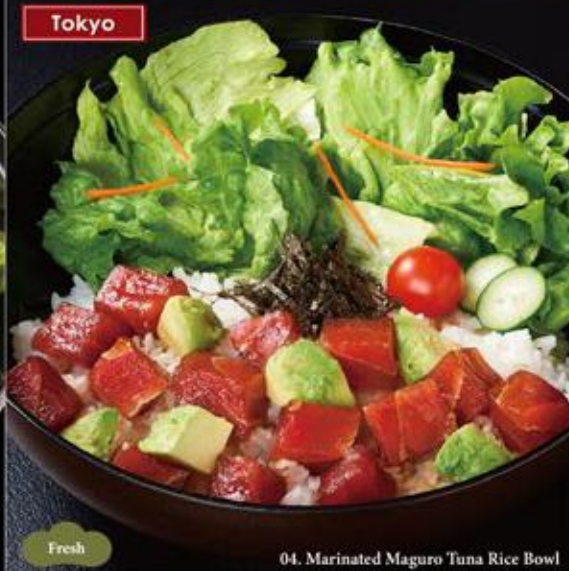
03. Exquisite Chicken Oyako Egg Teishoku

Kagawa



02. Chicken Butter Rice Bowl

Tokyo



Fresh

04. Marinated Maguro Tuna Rice Bowl

Recommended

01. 海老天丼

Prawn Tempura Rice Bowl

Rice topped with crispy prawn tempura.

325 PHP

03. 究極の親子定食

Exquisite Chicken Oyako Egg Teishoku

Exquisite chicken and egg in seasoned broth Rice Set.

335 PHP

02. かしわバター丼

Chicken Butter Rice Bowl

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

325 PHP

04. 漬けマグロ丼

Marinated Maguro Tuna Rice Bowl

Rice topped with marinated tuna, avocado, wasabi and soysauce.

450 PHP

Sushi & Sashimi

[Tokyo]

TOKYO

[Sushi]



01. Crispy Fried Prawn Mayo Roll



02. Pork Tonkatsu Cutlet Roll



03. Sukiyaki Beef Roll



04. California Roll



05. Seattle Roll



06. Spicy Maguro Tuna Roll



07. Unagi & Avocado Roll



08. Pressed Unagi Sushi



09. Pressed Salmon Sushi

01. 海老マヨロール

Recommended

Crispy Fried Prawn Mayo Roll

Crispy Fried Prawn, Lettuce, Original mayonnaise

320 PHP

02. とんかつロール

Pork Tonkatsu Cutlet Roll

Pork Cutlet, Lettuce, Original mayonnaise

255 PHP

03. すき焼ロール

Sukiyaki Beef Roll

Sukiyaki Beef, Lettuce

265 PHP

04. カリフォルニア巻き

Recommended

California Roll

Crab Meat, Avocado, Cucumber, Prawn Egg, Original mayonnaise

255 PHP

05. シアトルロール

Recommended

Seattle Roll

Salmon, Cream Cheese, Avocado, Lettuce, Original mayonnaise

315 PHP

06. スパイスマグロロール

Spicy Maguro Tuna Roll

Spicy Tuna, Cucumber, Lettuce

315 PHP

07. うなぎ&アボカドロール

Unagi & Avocado Roll

Eel, Avocado, Lettuce

395 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

425 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

675 PHP



味噌汁

Miso soup

70 PHP



Oishii!

Must try

10. Special Assorted Sushi (TUKIJI)

[Sashimi]

Oishii!
Must try



01. Maguro
Tuna Sashimi



02. Roasted Maguro Tuna Sashimi



04. Salmon Sashimi



07. Scallops Sashimi



03. Spicy Maguro Tuna Sashimi



05. Spicy Salmon Sashimi



06. Shrimp Sashimi



01. まぐろ刺身

Recommended

Maguro Tuna Sashimi

Premium Fresh Tuna

375 PHP

02. 炙りまぐろ刺身

Roasted Maguro Tuna Sashimi

Seared Tuna

375 PHP

03. スパイスツナ刺身



Spicy Maguro Tuna Sashimi

Spicy Tuna

375 PHP

04. サーモン刺身

Salmon Sashimi

Fresh Salmon

375 PHP

05. スパイスサーモン刺身



Spicy Salmon Sashimi

Spicy Salmon

375 PHP

06. えび刺身

Shrimp Sashimi

Fresh Sweet Prawn

295 PHP

07. はたて刺身

Scallops Sashimi

Fresh Scallops

425 PHP

Recommended

08. 刺身盛り合わせ (3種/5種)

Special Assorted Sashimi (3kinds/5kinds)

(Tuna, Salmon, Shrimp)

(Tuna, Salmon, Shrimp, Scallops, Crab Meat)

(3kinds) 425 PHP (5kinds) 695 PHP

09.

Tamago Yaki

Japanese style omelet roll.

125 PHP

Oishii!
Must try

KYOTO

Botejyu's Specially Selected Soy Sauce



Established 1879
Sawai Shoyu
Honten

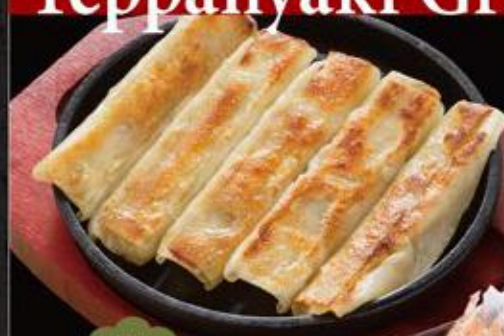
What is double-matured soy sauce?

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]



Juicy

02. Teppan Grilled Pork Gyoza



Osaka

01. Original Sauce & Mayo Takoyaki

Oishii!
Must try



Aomori

Oishii!
Must try

03. Beef Rib with Onion Teppanyaki Grill



05. Chicken Teriyaki



07. Salmon Teriyaki Steak



Tasty

04. Garlic Shrimp



06. Diced Beef Garlic Steak



Osaka

Hand
Teppan

Taste Of
Ryoetei
Restaurant

08. Sukiyaki Beef Hand Teppan

01. オリジナルソース＆マヨ たこ焼

Original Sauce & Mayo Takoyaki

Special
Sauce &
Mayo

Diced octopus cooked in original flour batter.
(3 pieces) 125 PHP (6 pieces) 240 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

Special
Sweet Garlic
Sauce

Beef rib and onions cooked in sweet & savory Umami sauce.

225 PHP

04. ガーリックシュリンプ

Garlic Shrimp

Flavorful shrimp cooked with Garlic Sauce and served with Rice.

395 PHP

05. 照り焼きチキンステーキ

Chicken Teriyaki

Chicken cooked with sweet flavored Teriyaki Sauce.

245 PHP

06. 牛サイコロステーキ

Diced Beef Garlic Steak

Challapin
Sauce

Tender beef served with our signature Challapin sauce.

380 PHP

07. 照り焼きサーモンステーキ

Salmon Teriyaki Steak

Teriyaki
Sauce

Salmon cooked with sweet teriyaki sauce.
325 PHP

08. 鉄板すき焼

Sukiyaki Beef Hand Teppan Alacarte

Beef rib cooked in Special Sukiyaki Sauce with egg.

345 PHP



Osaka

Hand
Teppan

牛すき焼定食

Sukiyaki Beef Teishoku Set

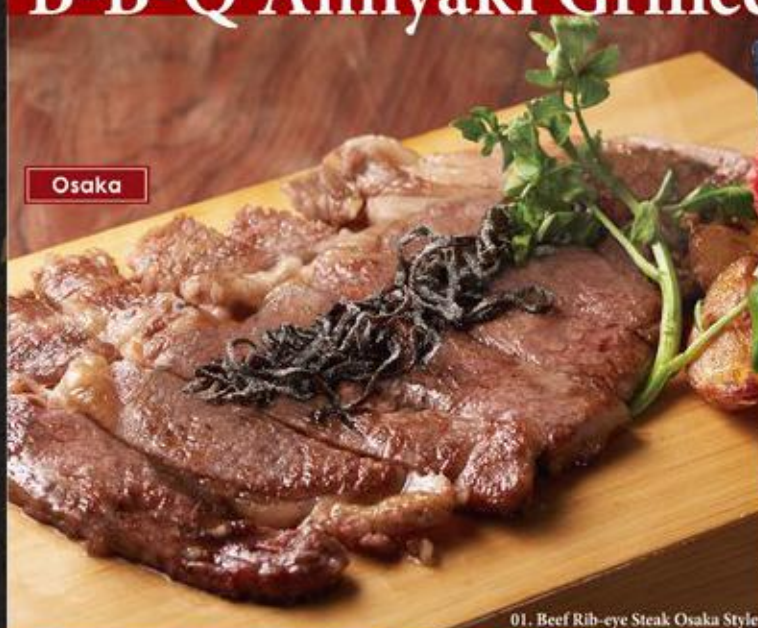
Beef cooked in special UMAMI Sukiyaki Sauce with soft boiled egg rice set.

540 PHP

Rice	ライス	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 PHP
Kimchi		75 PHP

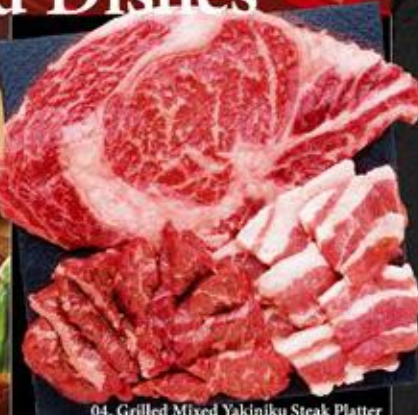


B-B-Q Amiyaki Grilled Dishes



Osaka

01. Beef Rib-eye Steak Osaka Style



04. Grilled Mixed Yakiniku Steak Platter



05. Grilled Chicken Jumbo Yakitori (3 pieces)



02. Beef Prime Skirt Yakiniku Steak



Hokkaido

PHILIPPINES
No. 3

Oishii!
Must try

03. Grilled B-B-Q Pork Hokkaido Style (Regular)



06. Grilled Salmon Belly

Recommended

01. 和風 牛リブアイステーキ

Beef Rib-eye Steak Osaka Style

Premium beef Rib- Eye Steak, Osaka Style.

1,950 PHP

02. 牛ハラムのカットステーキ

Beef Prime Skirt Yakiniku Steak

Juicy and UMAMI flavored tender beef steak.

695 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.

2,695 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



Hokkaido

Oishii!
Must try

03. Grilled B-B-Q Pork Hokkaido Style (Large)

Rice	ライス	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 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

410 PHP

Preservative free
Special Sauce



04. えび玉

Shrimp Oko®

Shrimp

305 PHP

Preservative free
Special Sauce



02. 餅チーズ玉

Mochi & Cheese Oko®

Pork belly, Mochi & Melted Mixed Cheese

350 PHP

Special Umami
Sauce



05. 海鮮ミックス玉

Seafood Mix Oko®

Shrimp, Squid, Octopus

360 PHP

Preservative free
Special Sauce



03. 豚玉

Pork Belly Oko®

Pork belly

250 PHP

Preservative free
Special Sauce

Rice	ライス	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 PHP
Kimchi		75 PHP



Rice Set



Melted

Oishii!
Must try

02. Mochi & Cheese Oko®



04. Shrimp Oko®



Popular

03. Pork Belly Oko®



05. Seafood Mix Oko®

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 Worcester 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.

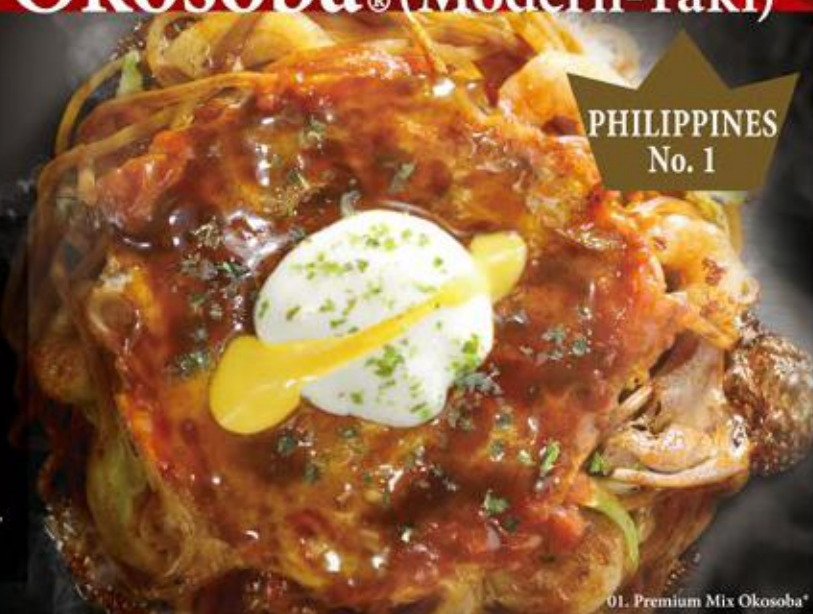


Original Okosoba® (Modern-Yaki)

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*

Melted



02. Bacon & Cheese Okosoba.

TV Asahi
Onega! Ranking
1st Place



04. Beef & Spring Onion Okosoba.

Legendary Taste



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

450 PHP

Preservative Free
Special Sauce



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

Smoked Bacon, Melted Mixed Cheese

435 PHP

Special Umami Sauce



03. 豚肉おこそば Pork Belly Okosoba®

Pork belly

365 PHP

Preservative Free
Special Sauce



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

Stewed Beef, Spring Onion

440 PHP

Special Umami Sauce



05. 海鮮ミックスおこそば Seafood Mix Okosoba®

Shrimp, Squid, Octopus

435 PHP

Preservative Free
Special Sauce

Rice	ライス	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 PHP
Kimchi		75 PHP



Rice Set

Secret Recipe 70th Yakisoba Fried Noodles

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

[Osaka]



Secret Recipe 70th Yakisoba



What is Yakisoba?

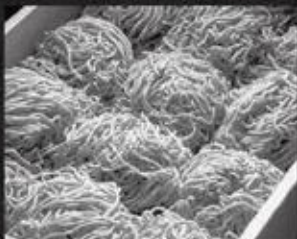
Yakisoba is a Japanese stir-fried noodle dish using Chinese noodles and arranged in various ways. Yakisoba is prepared by stir-frying meat such as pork, and vegetables, such as cabbage and bean sprouts, together with boiled noodles and flavoring it with a special sauce and spices.



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



BEST with!

Special Osaka Curry Topping
+ 130 PHP

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

450 PHP

Secret Special Sauce



02. 海鮮ミックス焼そば

Seafood Mix Yakisoba Fried Noodles

Shrimp, Squid, Octopus

415 PHP

Secret Special Sauce



03. 牛カルビすき焼そば

Sukiyaki Beef Yakisoba Fried Noodles

Tender beef, Fried egg

420 PHP

Special Sukiyaki Sauce



04. 豚肉焼そば

Pork Belly Yakisoba Fried Noodles

Pork belly

315 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

410 PHP

Secret Special Sauce

Rice	ライス	60 PHP
Miso Soup	味噌汁	70 PHP
Rice Set	ライスセット	95 PHP
Kimchi		75 PHP



Rice Set

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

450 PHP

Preservative Free
Special
Sauce



02. 豚肉オムそば
Pork Belly Omusoba.

Pork belly

340 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

420 PHP

Special
Umami
Sauce



04. 海鮮ミックスオムそば
Seafood Mix Omusoba.

Shrimp, Squid, Octopus

440 PHP

Preservative Free
Special
Sauce

Rice ライス **60 PHP**
Miso Soup 味噌汁 **70 PHP**
Rice Set ライスセット **95 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.

195 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.

325 PHP

Hyogo

03. ビーフそばめし

Beef Sobameshi Fried Rice

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

265 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

425 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

410 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.

145 PHP



Oishii!
Must try

02. Grilled B-B-Q Pork Buns

02. チャーシューパンズ

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

Specialty
of the
House

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."

250 PHP

Tokyo

04. Honey Toast
with Brown Sugar &
Creamy Kinako Syrup



Japanese Dessert

[Desserts / Mini Sundae]

Osaka

01. 焼きバナナ バニラアイス添え

**Teppan Baked Banana with
Vanilla Ice Cream**

130 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

85 PHP

04. 抹茶アイスクリーム

Goma Ice Cream

85 PHP

05.

Ultimate French Toast

130 PHP

06.

Milk Pudding

115 PHP

07.

Chocolate Pudding

115 PHP

08. バニラ サンデー

Vanilla Ice Cream Sundae

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

125 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.

125 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.

150 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."

185 PHP



01. Teppan Baked Banana
with Vanilla Ice Cream

08. Vanilla Ice Cream
Sundae



09. Green Tea Ice Cream
Sundae



10. Warabimochi With
Vanilla Ice Cream Sundae



11. Kobe Warabimochi

Hyogo

ふく味庵
Fukumian

EST
1889

Osaka Drinks

Osaka Mixed Fruit Juice 200PHP

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 185PHP



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 210PHP

Mixed fruit Juice topped with Vanilla Ice Cream

04. コーラフロート

CoLa Float 120PHP

Cola topped with Vanilla Ice Cream

アイスティーフロート

Ice Tea Float 120PHP

Iced Tea topped with Vanilla Ice Cream

レモネードフロート

Lemonade Float 130PHP

Lemonade topped with Vanilla Ice Cream

Soft Drinks

Bottled Water 50PHP

Lemonade 120PHP

Soda

Soda in Can 80PHP

Diet Soda 80PHP

Tea

Green Tea 85PHP

Iced Tea 75PHP

*Available in selected branches

Coffee

Nespresso 125PHP

Forte & Decaffeinato 125PHP



Fruit Shakes

Green Mango Shake 130PHP

Ripe Mango Shake 130PHP

Green Apple & Cucumber Shake 130PHP

Watermelon Shake 130PHP

Grape Shake 130PHP



麦酒

Beer Japanese Beer

San Miguel

Pale Pilsen

100PHP

Asahi

Super Dry Beer

Bottle 170PHP

Japanese Sour

Japanese Fruits Sour

Yuzu Honey Sour

150PHP

Fresh Lemon Sour

150PHP

Fresh Grapefruit Sour

150PHP

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

250PHP

High Ball with Fresh Grapefruit

250PHP

Shochu

On the Rocks or with Mineral Water

Barley Shochu
Iichiko

Glass 250PHP

900ml Bottle 1,650PHP

Sweet Potato Shochu
Kuro Kirishima

Glass 250PHP

900ml Bottle 1,550PHP



Produced by
viva international food
& restaurants, inc.



BotejyuPH



Botejyu Philippines



botejyuphillippines

<http://botejyu.com.ph>