

AUTHENTIC JAPANESE TRADITIONAL CUISINE

# BOTEJYU®

Since 1946





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Since 1946

JAPAN TRAVELING RESTAURANT®

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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.**

Boteju 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 Boteju 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**

Boteju® 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 Boteju®, 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

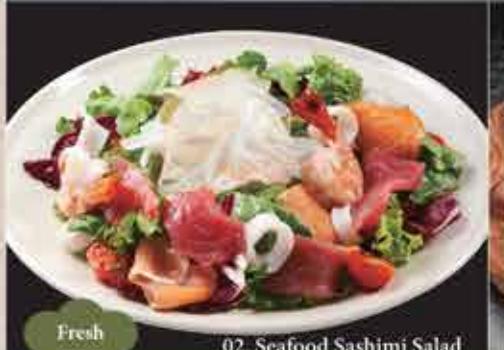
Boteju® has been introduced in the media as the founder of Okosoba®, Legendary Okos®, and Authentic Japanese Cuisine Restaurant.

# Fresh Salads & Appetizers



Oishii!  
Must try

01. BOTEJYU Special Salad



Fresh  
02. Seafood Sashimi Salad



Osaka  
03. Grilled Char Siu Pork



06. Wakame Salad



04. Teriyaki Chicken Salad



Simmered  
05. Stewed Beef Osaka Style



07. Edamame

**Recommended**  
01. ほてぐら® 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. 黒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. ねぎの盛合せ  
**Grilled Char Siu Pork**  
Homemade, juicy barbecue pork, Perfect for sharing.  
235 PHP

\*Actual product may vary from photos shown above.

幸

# 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

05. 海老天ぶら盛合せ(3本/5本/10本)

## Prawn Tempura Platter

Crispy prawn fried in special batter.

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

(10pieces) 670 PHP

09. 海老フライ盛合せ(3本/5本/10本)

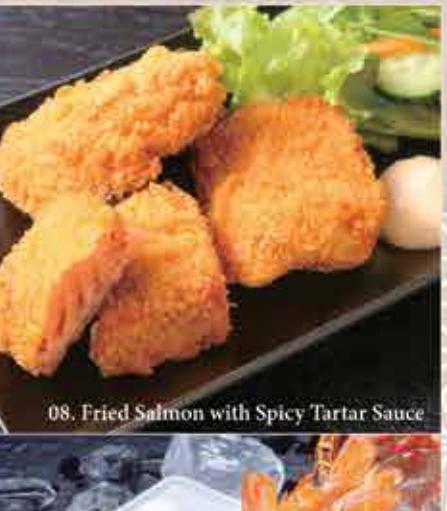
## Fried Prawn Platter

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



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

Spicy Tartar Sauce

03. 串かつ盛合せ(3本/6本)

## Kushikatsu Platter

Skewered seafood and meat in Panko bread crumbs.

(3pieces) 150 PHP (6pieces) 285 PHP

Melted

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

Spicy Tartar Sauce

05. サーモンフライ(辛味タルタルソース)

## Fried Salmon with Spicy Tartar Sauce

Deep fried Breaded Salmon with Spicy Tartar Sauce.

(3pieces) 495 PHP (6pieces) 970 PHP

Rice Set

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

Spicy Tartar Sauce

07. とんかつ

## Tender Pork Tonkatsu

Japanese style tender, crunchy pork cutlet.

275 PHP

Spicy Tartar Sauce

08. おでん

## Oita

02. Chicken Karaage with Spicy Tartar Sauce

03. Kushikatsu Platter

04. Mt. Fuji French Fries

05. Prawn Tempura Platter

06. Bacon and Cream Cheese Spring Roll

07. Pork Tonkatsu

08. Fried Salmon with Spicy Tartar Sauce

09. Fried Prawn Platter

Spicy Tartar Sauce

# 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



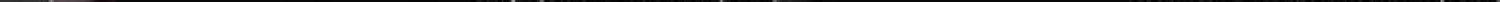
Types of Sauces
Sauce & Mayo
Tomato Sauce
Umami Sauce & Mayo
Salt Garlic Sauce
Spicy Tartar Sauce
Thick Spicy Sauce

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

Oishii!  
Must try

265 PHP

Recommended

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

Special  
Sauce &  
Mayo

(5pieces) 130 PHP (6pieces) 255 PHP

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

Special  
Umami  
Sauce

(5pieces) 130 PHP (6pieces) 250 PHP

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

Spicy Tartar  
Sauce

(5pieces) 150 PHP (6pieces) 290 PHP

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

Special  
Umami  
Sauce

"Smoked bacon & melted mixed cheese with Umami sauce and Mayo"

(5pieces) 115 PHP (6pieces) 225 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.

# 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



06. Spicy Miso Tonkotsu Ramen  
with Grilled Char Siu Pork

01. 脯骨ラーメン  
Pork Paitan  
Ramen noodle with Char Siu pork in Tonkotsu base broth.  
475 PHP

Recommended  
04. 脯骨味噌ラーメン  
Pork Miso Tonkotsu Ramen  
Ramen noodle with Char Siu Pork and Miso (Soya Beans) base broth.  
475 PHP

スパイシー味噌  
Add Spicy Miso Paste  
35 PHP  
BEST with!



Recommended  
02. 脯骨チャーシューラーメン  
Pork Paitan  
Pork base broth with extra serving of Char Siu.  
545 PHP

05. 脯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

03. スパイシーブラックチャーシューラーメン  
Spicy Pork Paitan  
Spicy pork base broth with extra serving of Char Siu.  
575 PHP

06. スパイシーブラック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

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



# Original Tonpei® Egg Winding

Osaka



01. 豚肉とんべい焼  
Pork Belly Tonpei Egg Winding  
Tender pork belly wrapped in egg.  
275 PHP

02. 海鮮ミックスとんべい焼  
Mixed Seafood Tonpei Egg Winding  
Shrimp, Squid, Octopus wrapped in egg.  
445 PHP

03. 烤豚とチーズのとんべい焼  
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



焼板餃子 (5個/10個)  
Teppan Grilled Pork Gyoza  
Japanese potstickers served with Original Soy Sauce.  
(Regular) 210 PHP (Large) 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



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

\*Actual product may vary from photos shown above.



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



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



焼豚玉子飯  
Ehime  
**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  
Kagawa  
**Chicken Butter Rice Bowl**  
Rice topped with chicken sauteed in butter and UMAMI sauce.  
330 PHP



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

Fukuoka

Ehime

Kagawa

Osaka



究極の親子丼食  
Fukuoka  
**Exquisite Chicken Oyako Egg Teishoku**  
Equisite chicken and egg in seasoned broth rice set.  
365 PHP



牛すき焼定食  
Osaka  
**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

Hokkaido



Hokkaido  
Amiyaki GRILLED  
**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



Tokyo  
スカミナ豚丼  
**Garlic Pork Rice Bowl**  
Recommended  
Rice topped with pork belly slices cooked in Special Garlic Sauce.  
330 PHP



味噌汁  
Miso soup  
70 PHP



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

# Japan's Local Gourmet Rice Bowls

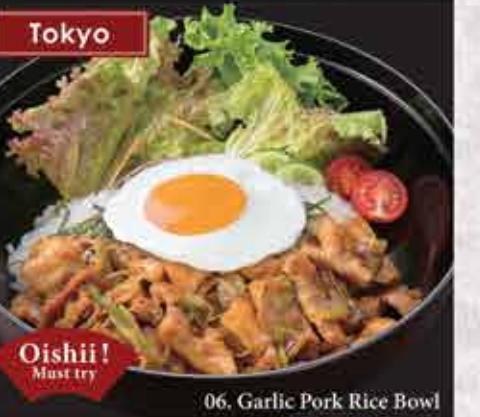
[Beef/Pork]

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No. 1

Hokkaido



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



01. 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

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

Rice topped with diced Beef Garlic Steak.

675 PHP

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

Pork Tonkatsu cutlet with beaten egg rice set.

435 PHP

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

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

575 PHP

03. 牛玉子丼  
Beef & Tamagotoji Egg  
Rice Bowl

Rice topped with beef and egg in our  
Secret Sauce.

455 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

# Japan's Local Gourmet Rice Bowls

[Chicken/Seafood]

Kagawa

Fukuoka

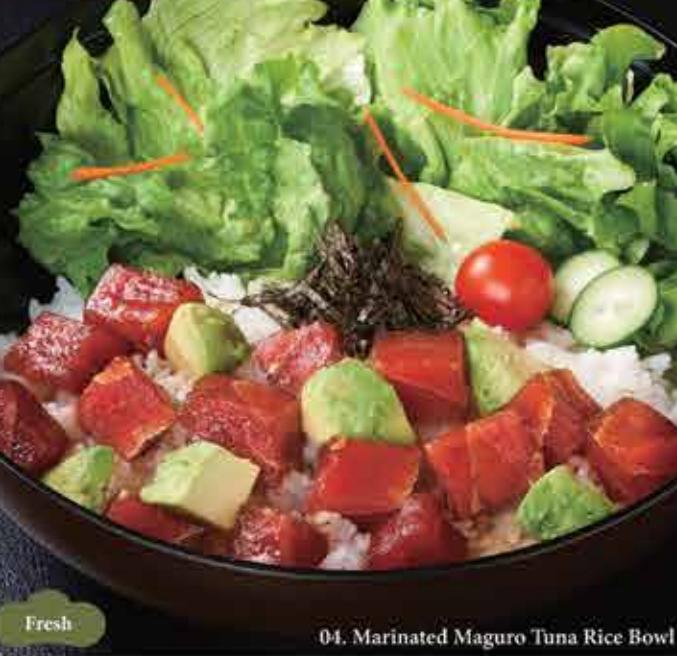
Oishii!  
Must try

01. Prawn Tempura Rice Bowl

Kagawa

Tokyo

03. Exquisite Chicken Oyako Egg Teishoku



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. 完極の親子定食  
**Exquisite Chicken Oyako Egg Teishoku**

Exquisite chicken and egg in seasoned broth Rice Set.

365 PHP

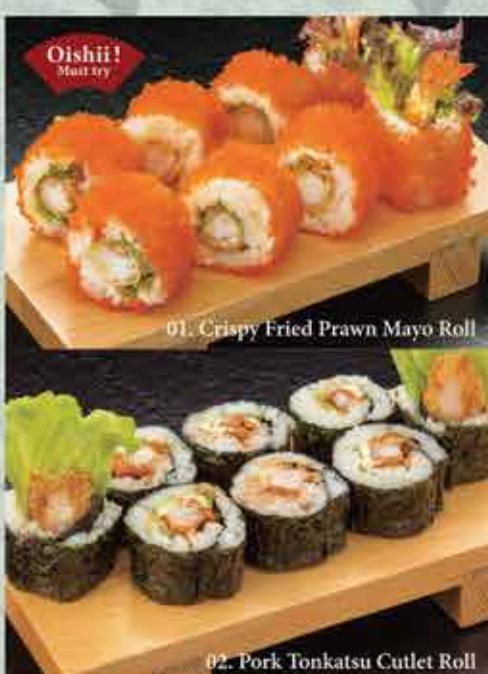
04. 清けマグロ丼  
**Marinated Maguro Tuna Rice Bowl**

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

505 PHP

# Sushi & Sashimi

## TOKYO [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

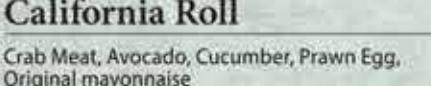
260 PHP



03. すき焼ロール  
**Sukiaki Beef Roll**

Sukiaki 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



味噌汁  
**Miso soup**

70 PHP



03. Sukiaki Beef Roll      06. Spicy Maguro Tuna Roll

01. Crispy Fried Prawn Mayo Roll      04. California Roll

02. Pork Tonkatsu Cutlet Roll      05. Seattle Roll

06. Spicy Maguro Tuna Roll      09. Pressed Salmon Sushi

07. うなぎ&アボカドロール  
**Unagi & Avocado Roll**

Eel, Avocado, Lettuce

400 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

10. Special Assorted Sushi  
(TUKIJI)

Oishii!  
Must try

[Tokyo]

## [Sashimi]

Oishii!  
Must try

01. Maguro Tuna Sashimi



01. まぐろ刺身 Recommended  
**Maguro Tuna Sashimi**

Premium Fresh Tuna

405 PHP

02. 焼りまぐろ刺身  
**Roasted Maguro Tuna Sashimi**

Seared Tuna

405 PHP

03. スパイシーツナ刺身  
**Spicy Maguro Tuna Sashimi**

Spicy Tuna

415 PHP

04. サーモン刺身  
**Salmon Sashimi**

Fresh Salmon

425 PHP

05. スパイシーサーモン刺身  
**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

08. 刺身盛合せ(3種/5種) Recommended  
**Special Assorted Sashimi (3kinds/5kinds)**

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

(3kinds) 445 PHP (5kinds) 785 PHP

09. **Tamago Yaki**

Japanese style omelet roll.

155 PHP

Oishii!  
Must try

## KYOTO

Boteju'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 ]



02. Teppan Grilled Pork Gyoza



03. Beef Rib with Onion Teppanyaki Grill



04. Garlic Shrimp

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.

(5 pieces) 130 PHP / (10 pieces) 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



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.

575 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 Chalapin sauce.

460 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  
Sukiyaki Beef Hand Teppan® Alacarte

Beef rib cooked in Special Sukiyaki 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

Rice Set

# B-B-Q Amiyaki Grilled Dishes



## Recommended

01. 和風 牛リブアイステーキ  
Japanese Wagyu Steak Osaka Style

Premium Japanese Wagyu Steak in Osaka Style

4,995 PHP

02. 牛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. 焼焼き B-B-Q 牛カルビ (小/大)  
Grilled B-B-Q Pork Hokkaido Style

Juicy and UMAMI flavored tender pork steak.

(Regular) 295 PHP / (Large) 545 PHP



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

Oishii! Must try

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.

(5 pieces) 225 PHP / (5 pieces) 365 PHP / (10 pieces) 710 PHP

Amiyaki GRILLED

06. サーモンハラスの焼焼き 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



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

\*Actual product may vary from photos shown above.

# Legendary Okos® (Okonomiyaki)

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

**TV Asahi 2019's Newest! World-wide admired "Most powerful Japan Food"**

**Top 1**

[Osaka]



## What is Okos®(Okonomiyaki)?

Okos® is one of the typical tepan-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 Boteju, invention, became popular and it soon spread throughout Japan.



### Original Bote Mayo Sauce®

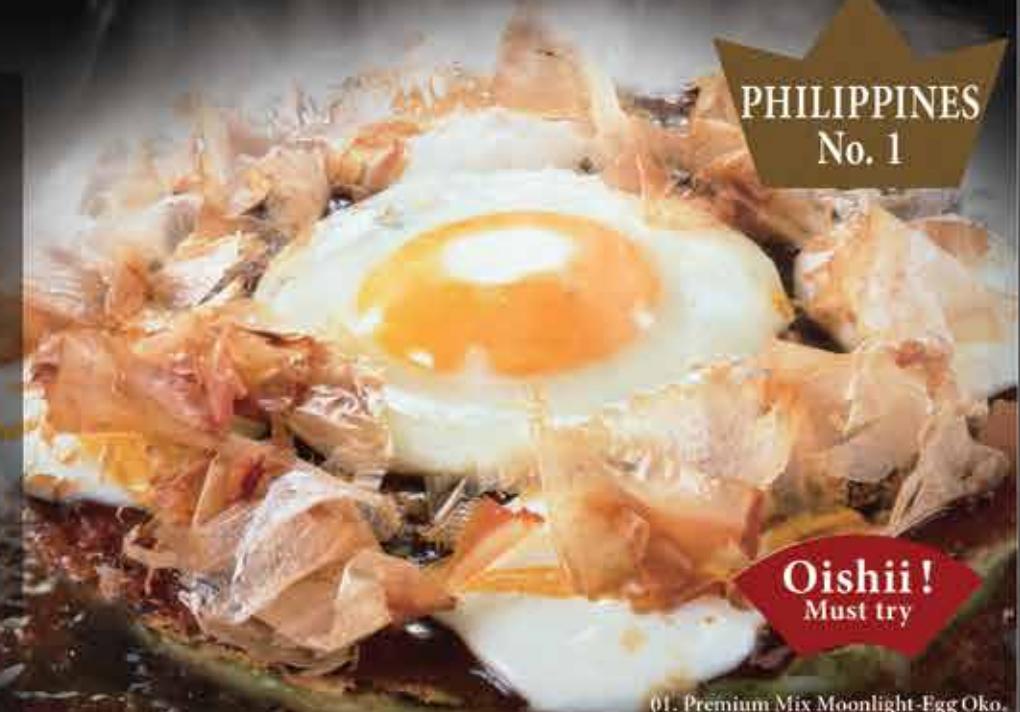
Nishino, the founder of Boteju, set his eyes on a particular item to further evolve the okos, that had already gained popularity after the war. That item was "mayonnaise", a condiment that until then was used only to flavor cold food. When Nishino had one taste of the mild American mayonnaise with a distinctive flavor, he immediately knew it would go very well with okos.

# Legendary Okos® (Okonomiyaki)

## Boteju's Okos® (Okonomiyaki)

Boteju 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



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**

Preservative free  
Special Sauce



02. 餅チーズ玉  
**Mochi & Cheese Oko**

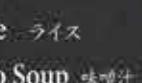
Pork belly, Mochi & Melted Mixed Cheese  
**430 PHP**

Preservative free  
Special Sauce



03. 豚玉  
**Pork Belly Oko**

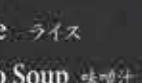
Pork belly  
**295 PHP**



05. 海鮮ミックス玉  
**Seafood Mix Oko**

Shrimp, Squid, Octopus  
**435 PHP**

Preservative free  
Special Sauce



Rice ライス  
Miso Soup 味噌汁

Rice Set ライスセット  
Kimchi  
**80 PHP**

**70 PHP**

**115 PHP**

**75 PHP**

Rice Set



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

# Original Okosoba® (modern-yaki)

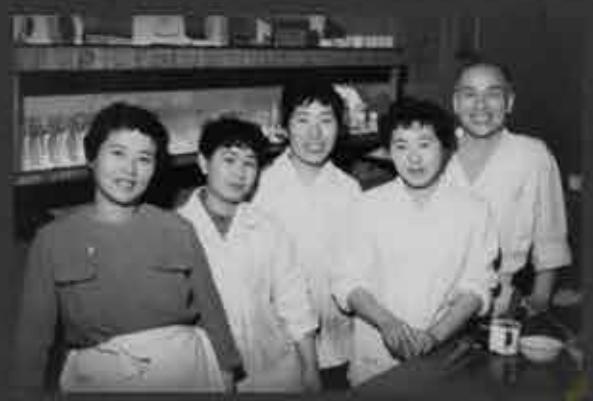
Born and raised in Osaka.  
Best of both yakisoba and okonomiyaki.

[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 Boteju, 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.

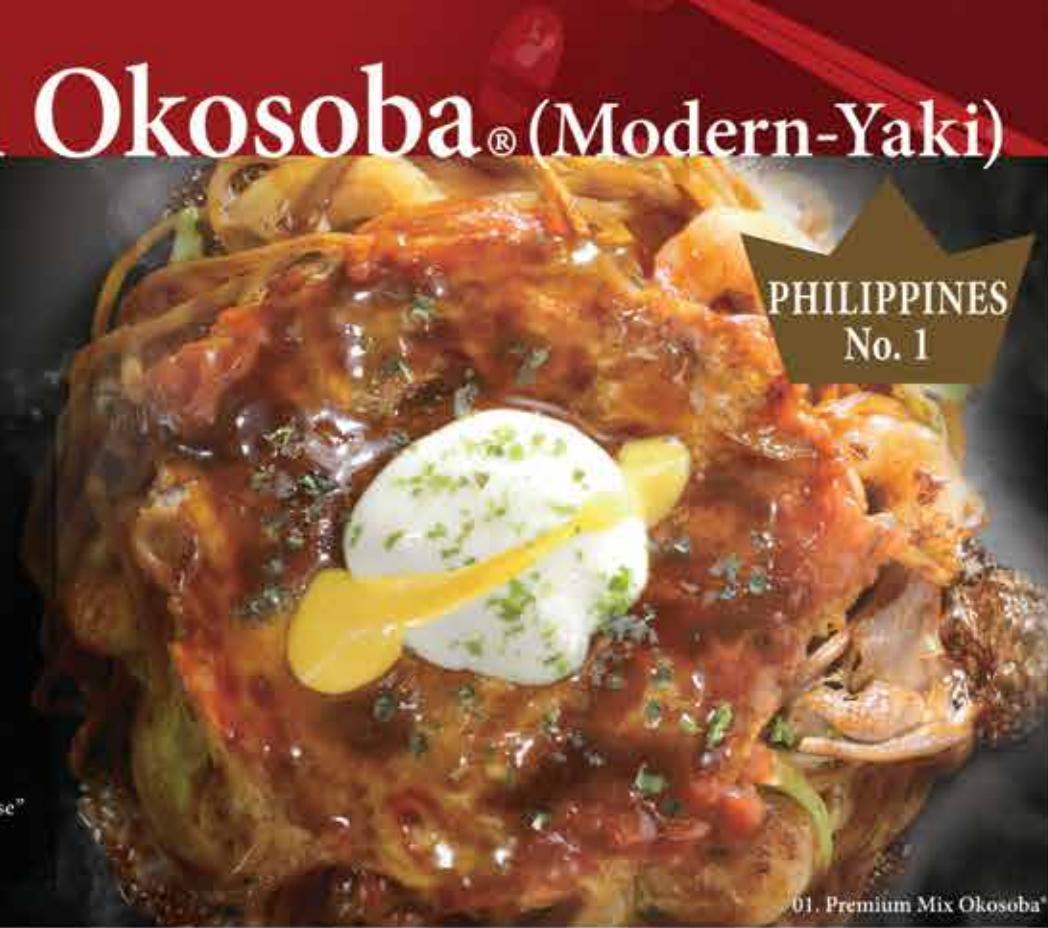


# Original Okosoba® (Modern-Yaki)

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\*



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	115 PHP

\*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?

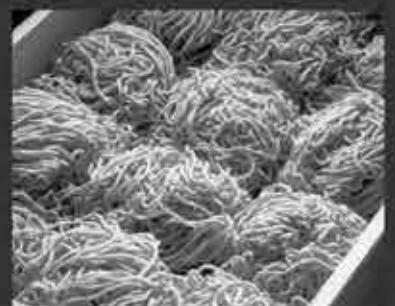
Yakisoba is a Japanese stir-fried noodle dish using Chinese noodles and arranged in various ways. Yakisoba is prepared by stir-frying meat such as pork, and vegetables, such as cabbage and bean sprouts, together with boiled noodles and flavoring it with a special sauce and spices.



### 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

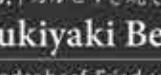


03. 牛カレビスマキ焼そば  
Sukiyaki Beef Yakisoba Fried Noodles

Tender beef, Fried egg

520 PHP

Secret  
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  
Miso Soup 味噌汁  
Rice Set ライスセット

80 PHP

70 PHP

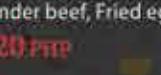
115 PHP

75 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. プレミアムミックスオムソバ  
Premium Mix Omusoba

Preservative free  
Special Sauce

Beef, Pork belly, Shrimp, Squid

535 PHP



02. 豚肉オムソバ  
Pork Belly Omusoba

Preservative free  
Special Sauce

Pork belly

375 PHP



03. 焼豚とチーズのオムソバ  
Grilled Char-Siu Pork & Cheese Omusoba

Special Umami  
Sauce

Grilled Char-Siu Pork, Melted Mixed Cheese

455 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

# 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



Hyogo

02. ビーフハヤシライス

Beef Hayashi Rice

Japanese rice with beef.

330 PHP

BEST  
with!

Special  
Umami  
Sauce

03. ビーフそばめし  
Beef Sobameshi Fried Rice

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

295 PHP



03. Beef Sobameshi Fried Rice



Miso Soup

70 PHP

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

\*Actual product may vary from photos shown above.

# 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



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



03. Fried Chicken Buns

02. チャーシューバンズ  
Grilled B-B-Q Pork Buns

Steamed Bun, Grilled B-B-Q Pork 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

Specialty  
of the  
House

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

265 PHP

03. フライドチキンバンズ  
Fried Chicken Buns

Steamed Bun, Fried chicken with Special Sauce and Original Mayonnaise

125 PHP

Tokyo

04. Honey Toast with Brown Sugar & Creamy Kinako Syrup



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

\*Actual product may vary from photos shown above.

# 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

155 PHP

Oishii!  
Must try



01. Teppan Baked Banana  
with Vanilla Ice Cream



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  
Hiyashiame 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

## Mixed Fruit Juice Float 210 PHP

Mixed fruit Juice topped with Vanilla Ice Cream

03. ミックスフルーツジュースフロート

Mixed fruit Juice topped with Vanilla Ice Cream

04. コーラフロート

Cola topped with Vanilla Ice Cream

04. CoLa Float 145 PHP

Cola topped with Vanilla Ice Cream

04. アイスティーフロート

Iced Tea topped with Vanilla Ice Cream

04. Ice Tea Float 130 PHP

Iced Tea topped with Vanilla Ice Cream

04. レモネードフロート

Lemonade topped with Vanilla Ice Cream

04. Lemonade Float 150 PHP

Lemonade topped with Vanilla Ice Cream

# Soft Drinks

Bottled Water	55 PHP
Lemonade	125 PHP

Soda in Can	100 PHP
Diet Soda	100 PHP

Green Tea	85 PHP
Iced Tea	85 PHP

\*Available in selected branches

Nespresso	125 PHP
Forte & Decaffeinato	125 PHP



# 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



# Beer 酒

Japanese Beer

Asahi

Super Dry Beer	Bottle 225 PHP
*Heineken Draft	Bottle 200 PHP
*Kirin Beer	Bottle 185 PHP
*Sapporo	Bottle 240 PHP
*Red Horse Beer	Bottle 100 PHP
*Corona	Bottle 260 PHP

\*Availability may vary per store.

San Miguel Pale Pilsen / SML 130 PHP

# Japanese Sour

Japanese Fruits Sour

Yuzu Honey Sour	150 PHP
Fresh Lemon Sour	150 PHP
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	225 PHP
High Ball with Fresh Lemon	260 PHP
High Ball with Fresh Grapefruit	315 PHP



# Shochu

On the Rocks or with Mineral Water

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



## 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**

A popular Korean side dish made from fermented vegetables.

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

Regular **150PHP**

Imaged Mt. Fuji fried potatoes.

Bacon and Cream Cheese Spring Rolls **210PHP**

Melted cream cheese with smoked bacon.

Large **300PHP**6 pieces **410PHP**

## BOTEJYU® SPECIAL MENU

## Grilled BBQ / Skewers

① Pork Belly Kushi (B-B-Q Pork Belly) **70PHP**  
② B-B-Q Boneless Chicken Yakitori **70PHP**③ B-B-Q Chicken Skin Yakitori **70PHP**  
④ B-B-Q Beef Tenderloin **175PHP**④ B-B-Q Beef Tenderloin **175PHP**  
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 150 PHP  
Side Salad  
Miso Soup

\*Exclusive for dine-in offering for now.

33 \*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「相撲」

## 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**



ボテジュー® 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 150 PHP  
Side Salad  
Miso Soup

\*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)

Php 1,645

Save Php 225

### Family Bundle B

- Original Sauce & Mayo Takoyaki (6pcs)
- California Roll
- Prawn Tempura Platter (3pcs)
- Grilled Chicken Jumbo Yakitori (3pcs)

Php 1,695

Save Php 220

### Family Bundle C

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

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 (3pcs)
- Pork Tonkotsu Ramen

Php 1,695

Save Php 180

### Family Bundle E

- Original Sauce & Mayo Takoyaki (6pcs.)
- Prawn Tempura Platter (10pcs)
- Teppan Grilled Gyoza (5pcs)
- Pork Tonkotsu Ramen

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.

AUTHENTIC JAPANESE TRADITIONAL CUISINE  
**BOTEJYU**  
Since 1946

# KID'S MEAL

## Kid's Meal Set 1

Chicken Karaage 2 pcs  
Garlic Rice  
French Fries  
Orange Juice

275 Php

## Kid's Meal Set 2

Chicken Karaage 2 pcs  
Sukiyaki Soba  
Tamagoyaki 2 slices  
Orange Juice

395 Php

## Kid's Meal Set 3

Shrimp Tempura 1 pc  
Pork Yakisoba  
Chicken Teriyaki  
Orange Juice

365 Php

## Kid's Meal Set 4

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

355 Php

## FOOD!



HELLO JAPAN

AUTHENTIC JAPANESE TRADITIONAL CUISINE

**BOTEJYU**  
Since 1946

New

# Ramen Varieties

BOTEJYU



## NO-HAKUHO

Premium TanTan-Men  
(Spicy Stewed Minced Chicken)

Php 545

BOTEJYU



## SHIROHO

Rich Chicken Paitan Ramen  
with Stewed Minced Chicken

Php 485

BOTEJYU



## KINHO

Original Milky Miso  
Curry Ramen

Php 585

BOTEJYU



## SHIROHO

Rich Chicken Paitan Ramen  
Grilled Teriyaki BBQ Chicken

Php 495

\*For food safety and quality, no take out of ramen leftovers.



Produced by

