# MUSLIM

# FRIENDLY



CHIBO Diversity 道頓堀ビル 7F ~Muslim Friendly~ We are a Muslim friendly restaurant providing you with dishes you can enjoy with peace of mind.

Chibo is strengthening its support for food diversity so as many people can enjoy Okonomiyaki, which is a part of the food culture in Osaka and all over Japan.

This specialty restaurant was established using only Halal certified ingredients so people such as Muslims, who have eating restrictions can leisurely enjoy the food culture of Osaka, the center of Japanese cuisine. Enjoy our wonderful dishes crafted over many years including okonomiyaki which is filled with Chibo's originality and teppan iron griddle dishes using carefully selected seasonal ingredients.

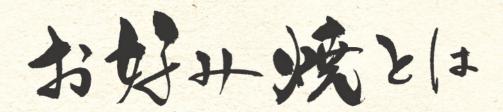


Osaka was a strategic location for land and sea travel in the 17th century. Fresh ingredients from all over Japan were traded here and Osaka flourished as Japan's food capital.

Even from within Japan, many people come to Osaka to enjoy the unique food culture.

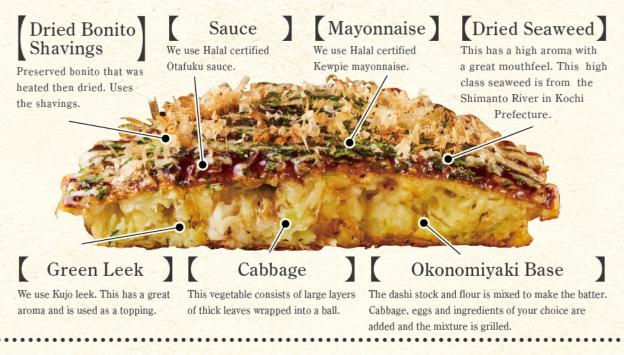
Many famous Japanese dishes were first created in Osaka, making the city a center for food.

Among these famous dishes, Okonomiyaki has become a standard of Japanese cuisine as a flour based meal.



## Okonomiyaki

Okonomiyaki is a teppan iron griddle Osaka specialty which has taken its place as one of Japan's most beloved dishes.



Okonomiyaki is a teppan iron griddle dish with ingredients such as flour and cabbage. The flour mixed with water becomes the base and ingredients of choice such as veggies, meat and seafood are added. This is grilled on a teppan iron griddle and then usually topped with condiments such as okonomiyaki sauce, mayonnaise and dried seaweed powder. There are many stories as to where okonomiyaki first started. One story says that okonomiyaki was first created over 400 years ago during the Azuchi-momoyama Period (1573-1603). The current style of okonomiyaki started in the early 20th century. Ingredients such as leek were put in a flour and water mixture and grilled on a teppan iron griddle. This was topped with a Western style sauce and sold for 1 sen (0.01yen) so it was called issen yoshoku (1-sen Western dish). Okonomiyaki has a long history with different variations reflecting the characteristics of the local region. Osaka okonomiyaki is known as the standard okonomiyaki in Japan. It has currently become a mainstay in Japanese cuisine.



## The Origin of Chibo

Okonomiyaki and teppan iron griddle restaurant established in 1973

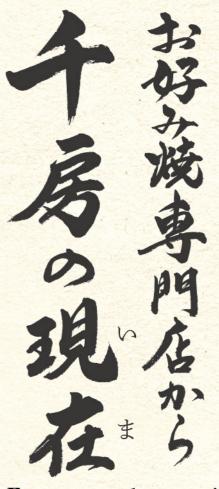


Chibo started in 1973 as an okonomiyaki and teppan iron griddle restaurant in the bustling downtown of Sennichimae in Osaka, the food capital of Japan.

Chibo aimed to provide the casual dish of okonomiyaki at an even higher level of quality and expanded out to places such as department stores and hotels.

Chibo dishes are even offered as in-flight meals on airplanes. In response to the needs of our diverse customers, in

addition to okonomiyaki restaurant "Chibo" focused on the Chibo brand, we have expanded our business in Japan and overseas in locations including food courts, such as "Chibo Elegance" a teppan iron griddle restaurant with individual dishes, and a teppan iron griddle restaurant, "President Chibo" where carefully selected ingredients are cooked in front of the customers.





From an okonomiyaki restaurant
To the current Chibo franchise





Top right: Individual dishes

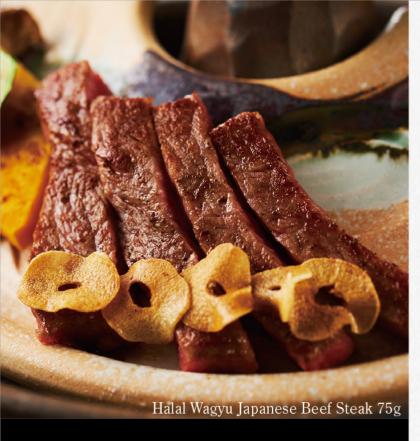
and teppan iron griddle restaurant "Chibo Elegance"

Bottom right: Teppan iron griddle restaurant "President Chibo"

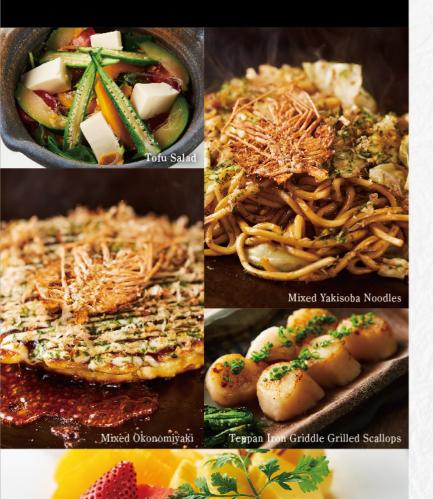
Bottom left: Striving to be the world's best okonomiyaki restaurant.

We are currently expanding overseas.

(Japan·Hawaii·Philippines·Vietnam·Hong Kong·Thailand·China·Taiwan)



Enjoy our Halal friendly recommendations!
This course is great for anyone.





# Dotonbori Course Per person **8,000**円

お一人様

[8,640円 tax included]

#### Salad サラダ

Tofu Salad 豆腐サラダ

#### Main Dish 一品料理

Teppan Iron Griddle Grilled Scallops 帆立貝柱の鉄板焼

#### Teppan Iron Griddle Dish 鉄板焼

Halal Wagyu Japanese Beef Steak 75g ハラル和牛のステーキ75g

#### Konamon 粉もん

Mixed Okonomiyaki or Mixed Yakisoba Noodles ミックスお好み焼 or ミックス焼そば

#### Dessert デザート

Fruit Assortment

Fruit Assortment フルーツ盛り合わせ



# Osaka Special Course Per person 15,000円

お一人様

[16,200円 tax included]

#### Salad サラダ

Tofu Salad 豆腐サラダ

#### Teppan Iron Griddle Dish 鉄板焼

Grilled Salmon Fillet with Garlic Butter サーモンフィレのガーリックパター焼

Halat Wagyu Japanese Beef Loin Steak 150g ハラル和キロースステーキ 150g

#### Konamon 粉もん

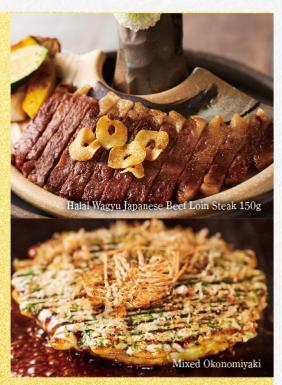
Mixed Okonomiyaki ミックスお好み焼

#### Rice Dish ごはん

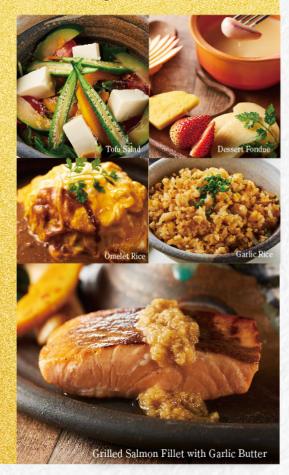
Omelet Rice or Garlic Rice オムライス or ガーリックライス

#### Dessert デザート

Dessert Fondue デザートフォンデュ



A special course filled with Chibo okonomiyaki and wagyu beef.
Enjoy this on a special occasio with that special someone.







### Hiroshima Okonomiyaki 広島焼

Shrimp, squid, adductor muscle 海老、貝柱、いか

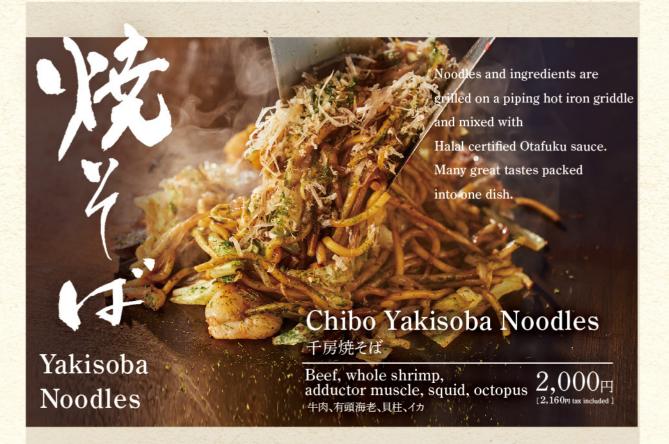
1,650円[1,782円 tax included]

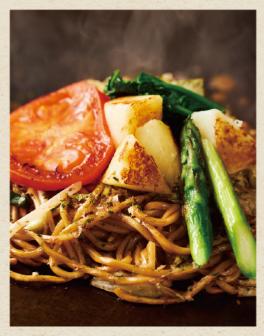


Vegetable Okonomiyaki ベジタブル焼

Potatoes, tomatoes, spinach, asparagus じゃがいも、トマト、ほうれん草、アスパラガス

1,650円[1,782円 tax included]





Vegetable Yakisoba Noodles ベジタブル焼そば

Potatoes, tomatoes, spinach, asparagus じゃがいも、トマト、ほうれん草、アスパラガス

1,580円[1,706円 tax included]



Super Spicy Yakisoba Noodles with Specially Crafted Sauce

激辛 特製ソース焼そば

Mini shrimp, kimchi, squid, adductor muscle, coriander 小海老、キムチ、いか、貝柱、パクチー 1,580円

[1,706円 tax included]



Coriander Yakisoba Noodles パクチー焼そば

Shrimp, terasi, coriander 海老、トラシ、パクチー 1,580円 [1,706円 tax included]



# Teppan Iron Griddle Dishes



Teppan Iron Griddle Grilled Salmon Fillet with Garlic Butter

サーモンフィレのガーリックバター鉄板焼

Salmon fillet, garlic butter サーモンフィレ、ガーリックバター 1,500円 [1,620円 tax included]



Teppan Iron Griddle Grilled Scallop Adductor Muscle 帆立貝柱の鉄板焼

Salt, ponzu 塩、ぽん酢

1,500円



Grilled Jumbo Shrimp with Garlic Oil 大海老のガーリックオイル焼

Seasonings, garlic oil 香辛料、ガーリックオイル

1,400円



Tandoori Chicken with Curry & Nan タンドリーチキン カレー&パラタ

Seasonings, Curry, Paratha 香辛料、カレー、パラタ

1,580円 [1,706円 tax included]



Konnyaku Gelatin Steak コンニャクステーキ

Butter soy sauce, yuzu citron pepper paste バター醤油、柚子胡椒

780円 [842円 tax included]



# Nabe Hot Pot ingredients starting

鍋トッピング



Salmon サーモン 560円 [605円 tax included]



Halal wagyu Japanese beef ハラル和牛 1,000円 [1,080ptax included]



Scallops 帆立 580円 [626円 tax included]



jumbo shrimp 大海老 580円 [626年tax included]



Chicken 鶏もも 500円 [540円 tax included]





Sashimi Assortment

刺身盛り合わせ

Salmon, Bigfin reef squid, scallop adductor muscle サーモン、アオリイカ、帆立貝柱

2,000円 [2,160円 tax included]



## Chibo Salad with Halal Wafu Japanese Style Dressing

千房サラダ~ハラル和風ドレッシング~

Lettuce, Cucumbers, Tomatoes, Young Corn, Seaweed, Leek レタス・キュウリ・トマト・ヤングコーン・海藻麺・ねぎ

1,100円 [1,188円 tax included]



Herb Salad with Halal French Dressing 香草サラダ~ハラルフレンチドレッシング~

Mixed leaves, coriander, Aishitena leek ミックスリーフ、パクチー、愛して菜

780円 [842円 tax included]



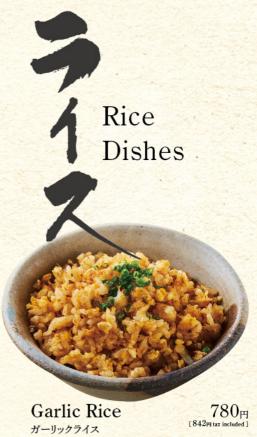
with Miso Dressing 豆腐サラダ~味噌ドレッシング~

Tofu, mixed leaves, cherry tomatoes 豆腐、ミックスリーフ、ミニトマト

780円 [842円 tax included]



Salad



9イス [842円ax included] 200円 [216円ax included]

Rice

ライス



Omelet Rice

Nichirei Halal curry,Half cooked creamy egg カレーソース、とろとろ卵 1,280円 [1,408円 tax included]



**Dessert Fondue** 

デザートフォンデュ

Mascarpone, condensed milk, fruits マスカルポーネ、練乳、フルーツ 1,100円 [1,1889] tax included ]



Fruit Assortment

フルーツ盛り合わせ

\*Contents differ by season. \*季節によって内容が異なります

800円 [864归 tax included ]



Dessert



Cola ===	580円 [626円 tax included]
Ginger Ale ジンジャーエール	580円 [626円 tax included]
Orange Juice オレンジジュース	580円 [626円 tax included]
Grapefruit Juice グレープフルーツジュース	580円 [626円 tax included]
Apple Juice アップルジュース	580円 [626円 tax included]
Green Tea <sup>緑茶</sup>	580円 [626円 tax included]
Oolong Tea ゥーロン茶	580円 [626円 tax included]
Yamazaki Sparkling Natural Mineral Water 山崎の水(スパークリングウォーター)	680円 [734म tax included]
Non-alcoholic Sparkling Grape Juice 9.5  // ファルスパークリング葡萄ジュース 9.5	820円 [886円 tax included ]
Mineral Water 天然水(ミネラルウォーター)	450円 [486円 tax included]
(Non-alcoholic) Ninja Beer 忍者ビール	600円 [648円 tax included]
Coffee	520円 [562円 tax included]

コーヒー