

By AUDREY FOO

Four Seasons Hotel Osaka  
2-4-32 Dojima, Kita Ward, Osaka



# EMUL CIRQUE

A NEW YEAR REVAMP FOR A LUXURY BAR STEEPED IN OSAKA A CHARM

Drama fills every corner of the Four Seasons Hotel Osaka's 37th-floor bar. Bar Bota embodies Osaka's vibrant and boisterous atmosphere with playful sophistication. Wraparound views unfold from the upscale Dojima commercial district below, spanning across Osaka Bay to Osaka Castle and the Rokko Mountains beyond. Inside, interiors inspired by Temma Kiriko, a local glassware brand, sparkle against the glittering nightscape.

At the main room's apex, a coveted couch juts out onto the spectacular scenery, next to a one-meter-tall ice block that's delivered daily and shaved with a giant saw. The surprises continue via two interconnected private rooms suitable for up to 25 guests, hidden behind sliding panels. Staff can reveal how to access this secret space (hint: look for the golden statue).

"I do have one of the best offices in the world," says Maxime Verrier, the new bar manager who joined Bar Bota in September 2025. A trained helicopter pilot, Verrier is no stranger to sky-high settings.

Born in Montpellier, France, Verrier honed his service skills in Michelin-starred restaurants in London and Courchevel, and further refined his bar credentials in Geneva and Oslo. He led Oslo's Sommerro House and Kastellet—both recognized as Best New Cocktail Bar at the Bartender's Choice



フォーシーズンズホテル大阪の37階にあるバーボタは、大阪の活気あふれる雰囲気、洗練された遊び心とともに表現する。堂島のビジネス街から大阪湾までを一望するパノラマビューが広がり、メインルームの特等席ソファの隣には、毎日届く1メートルの水柱が涼やかに置かれる。60種の国産ウイスキーと40種のジンを日替わりで使い分けるハイボールやジントニックとともに、大阪の食文化をアップデートした軽食を味わいたい。

MAXIME VERRIER BRINGS 16 YEARS OF GLOBAL EXPERIENCE IN THE BAR INDUSTRY TO HIS NEW ROLE AT BAR BOTA.



NEW DRINKS WILL BE UNVEILED FROM JANUARY 2026, FEATURING BOTH LOCAL AND INTERNATIONAL FLAVORS.

Awards and listed in 50 Best Discovery.

Verrier leapt into his current role with just a month's notice—and it marked his first time in Japan. “Japan had always piqued my interest, and when the opportunity showed up, I felt like it was meant to be.”

“Osaka is vibrant! The people are nice, genuine, helpful, disciplined...I love it. And the food is fantastic. I now understand why Osaka is called the Kitchen of Japan.” As a major trading port for over 1,400 years, Osaka serves as a historic gateway for culture and cuisine from across Japan and beyond.

Verrier has noticed a greater reverence for ingredients in Japan compared to his previous workplaces. “The bar culture is anchored in the product and the availability of it. Which sometimes makes it challenging but it makes so much sense.” Bar Bota's name reflects the innovative use of botanicals, and the new 2026 drinks menu continues the theme.

Discovering *yuzu kosho* (Japanese citrus-chilli paste) in his first week in Osaka inspired Verrier to create the Spicy Yuzu Margarita (tequila reposado, yuzu kosho syrup, yuzu juice, lime juice, mandarin liquor and a yuzu kosho salt rim). His cocktails embrace a minimalist, less-is-more approach, often highlighting just one or two flavors. The Rhubarb and Bubbles (smoky mezcal, homemade rhubarb cordial and Champagne) exemplifies balanced simplicity and Scandinavian influences.

60 Japanese whiskies and 40 Japanese gins are rotated daily for the highball and gin and tonic. An alcohol-free gin and tonic and Japanese fruit sodas are available, and new low- and non-alcoholic cocktails will be released for Dry January.

A signature snack is the Okonomiyaki Waffle, paying homage to Osaka's iconic savory pancake street food. Perhaps the most stylish okonomiyaki you'll ever taste, it's elevated with truffle mayonnaise and jamón serrano. Other items include a mini wagyu burger, lobster sandwich, chocolate tart and strawberry trifle.

Verrier enjoys sampling Osaka's myriad flavors, cycling its streets and hiking in the countryside, while gathering ideas to build on Bar Bota's late 2024 opening success. He's updating the music to showcase more Japanese artists in genres like ambient and city pop, while maintaining a diverse mix of Japanese native and international staff. A fast-talking, high-energy and convivial host, Verrier is the perfect ambassador for this sophisticated yet welcoming bar in Japan's friendliest, sassiest city.

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