

NAVIGATION and INFORMATION

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KOBE
Official Travel Guide
by NAVITIME

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Tourism and Convention Division, City of Kobe
 〒250-0392 Kobe City, Hyogo Prefecture, Japan
 TEL: 078-904-3137
 FAX: 078-904-0181
 E-MAIL: info@kobelife.jp
 URL: www.kobelife.jp

Kobe Cuisine

Sake was already a beloved Kobe product due to the advantageous natural environment, and after the Port of Kobe was opened, culinary culture brought from European nations flourished, and everyday people became enthusiastic about Western gourmet.

Now, Kobe is a city beloved by gourmets for its bread, Western sweets, and Kobe beef, the prized Japanese beef brand.



SAKE (Nadagogo)

Nada Gogowas a suitable locale for high-quality sake production because Yamada Nishiki rice appropriate for sake-making was grown in the nearby Banshu Plains, and because it was blessed with good water called "Miyamizu". Now it is the best-renowned sake-producing district in Japan, and "Nada no Sake" is beloved nationwide.

KOBE SWEETS

Western sweets were first made in Kobe for residents of the foreign settlements; sailors, and travelers. In 1897, a Japanese opened a Western sweets shop in Motomachi. Kobe artisans innovated on the advanced techniques brought by foreign pâtisseries, and Western sweets shops opened in Kobe one after another.



COFFEE

Import of coffee, a necessary item for Westerners, began with the opening of the Port of Kobe, and a roasting industry gradually developed. In 1878, the coffee house appeared in the international Motomachi neighborhood.



BREAD

Bakeries already existed in the late 19th century because many foreigners lived in Kobe, similar to sweets and coffee. Kobe's bread consumption volume is top-level nationwide, and delicious bakeries are dotted throughout the city.



Kobe Beef

Official Restaurant Guide and Map

KOBE Beef

THE FINEST BEEF IN THE WORLD



Welcome to the World of Kobe Beef

1 CLASSIFICATION

No cow comes into this world and begins its life as Kobe Beef. Even among "Tajima-gyu" cows, only the chosen few that satisfy specific quality criteria deserve the title "Kobe Beef."

2 ORIGIN

What affects the meat quality of beef above all else is its lineage. Tajima-gyu cows originally came from Tajima, a mountainous region with few open fields facing the Sea of Japan. Tajima-gyu is regarded as the pinnacle of even the Japanese Black domestic breeds of Wagyu cattle of which only a few now exist, and is used as the "motoushi" or purebred seedstock cattle in the breeding of Wagyu cattle nationwide.

3 FLAVOR

The deliciousness of Kobe Beef is also scientifically proved. This fine, delicate meat has a high degree of fat marbling that melts at low temperatures.

Lean meat
This meat has tender fibers and its own, unique refined sweetness.

Flavor components
Kobe beef is rich in oleic acids which determine the taste of fat and the flavor component inosinic acid.

<http://plus.feel-kobe.jp/>

34 RESTAURANT TAKIYA
17-1 Nino, Arima-cho, Kita-ku, Kobe
Tel: 078-574-2586 / 1700-2100(L:20:00)
Closed: wed.

38 BIFTEK NO KAWAMURA
Shimada Restaurant
152-4 Aise, Kawadani-cho, Nishi-ku, Kobe
Tel: 078-974-5883
11:30-15:00 / 17:00-22:00 (L:02:130)
Closed: mon.

36 AZUMAEN
84-4, Juna, Kawadani-cho, Nishi-ku, Kobe
Tel: 078-974-0532
11:00-22:00(L:21:30) / 17:00-23:00(L:21:30)
Closed: mon.

37 GYU NO TAKUMI
660 Akezandobashi, Kawadani-cho, Nishi-ku, Kobe
Tel: 078-978-1550
11:30-14:30 / 17:00-24:00
Closed: wed.

39 Resthouse GLUCK
489-103, Wada, Oshibedani-cho, Nishi-ku, Kobe
Tel: 078-905-3228
11:00-21:00
Closed: wed.

40 HIROGHI
1-3-1, Futsuna, Nishi-ku, Kobe
Tel: 078-907-1700
11:00-22:00
Closed: mon.

42 KAWAMA
3-1-20, Ota-cho, Sumi-ku, Kobe
Tel: 078-723-3108
11:30-14:30 / 17:00-23:00 (L:02:30)
Closed: mon.

41 STEAK NISHIMURAYA
1-28-4, Ayumicho-cho, Tanumi-ku, Kobe
Tel: 078-974-5961
11:30-15:00 / 17:00-21:30 (L:02:130)
Closed: wed.

33 MAPLE ARIMA (SUFUJEN)
406-3, Arima-cho, Kita-ku, Kobe
Tel: 078-903-5000
12:30-14:30 (L:01:33:00) / 17:30-21:00(L:02:30)
Closed: irregular

35 Arima Grand Hotel
130-4-1, Arima-cho, Kita-ku, Kobe
Tel: 078-904-3137
11:00-21:00
Closed: irregular

31 GeKoen Korokan
318, Arima-cho, Kita-ku, Kobe
Tel: 078-904-3137
11:00-21:00
Closed: irregular

32 ARIMA-GYOEN
129-6, Arima-cho, Kita-ku, Kobe
Tel: 078-904-3137
11:00-21:00
Closed: Every Thursday, Irregular

