

This story begins with an officer of the occupation army visiting a Okonomiyaki shop in Kobe in 1945. Reprinted from "Teppanyaki Dining" in Amakaratecho magazine, June 2010 issue. In Kobe in 1945. This story begins with an officer of the occupation army visiting a Okonomiyaki shop. The American guy didn't quite enjoy Okonomiyaki. The shop owner quickly grilled some beef and served it. This is the first owner of The Original Teppanyaki Steak Misono(※1). The opening of the restaurant was right after the visit of the officer which was in autumn of the year when the war ended.

ORIGINATOR OF TEPPANYAKI

Misono  
KOBE  
Since 1945

# Kobe Beef X Teppanyaki

20 years later in New York. Teppanyaki started the trend of Japanese cuisine abroad.

The eye-catching performances at the restaurant Benihana (※2) using a peppermill and a spatula became a topic of conversation internationally.

Back in Japan during the bubble economy. Those who could not really enjoy the trendy French cuisine became interested in Teppanyaki because they could enjoy the high quality ingredients in a simple way.

In the mid 80's, restaurants on the top floor of hotels are all serving Teppanyaki to meet the booming demand. It was of course with the famous performance using a spatula.

Hotel business was at the peak in 90's. By taking the advantage of having chefs of different cuisines such as Japanese, western, and Chinese, hotel restaurants start offering different styles of Teppanyaki such as using a paper-made pot and creating smoked dishes.

The creativity of Teppanyaki became even more extended. The communication skill of chefs with customers was also improved through the style of facing each other over the counter.

In 2006 Japan Teppanyaki Association was founded and the authorization system for the Teppanyaki skills was also established.

There became more skillful chefs at many restaurants and the expression on the Teppan became more various.

65 years after the Teppanyaki was invented.

This story of the Teppanyaki history continues with another restaurant owner in the following page.

※1 Teppanyaki Steak of A4 and A5 ranked high quality Kuroge Wagyu beef is their signature. They opened a restaurant in Tokyo in 1960. They now operate 7 restaurants including the Kobe main store.

※2 It was started as a Japanese pastry café in 1937. There are about 100 restaurants in Japan and abroad. One of the first Teppanyaki restaurants in Tokyo. This restaurant initiated the trend of the Teppanyaki in the states. The performances by chefs are still there.

**Amakara Techo** <https://www.amakaratecho.jp/>

*Amakara Techo* is a magazine that has, since it was first launched in November 1984, broadly dealt with food news from Kansai, Japan and other countries throughout the world, with a special focus on the Kyoto-Osaka-Kobe area.

The reason why this magazine is liked not only by foodies but also by professional chefs is that they know the magazine double- and triple-checks its facts, so the information is reliable.

Reprinted from "Teppan Dining" article that appeared in the June 2010 issue of *Amakara Techo*





# The beginning of Misono

Teppanyaki Misono was established in 1945. Young Shigeji Fujioka entrusted his dream to an iron plate in Kobe where everything was burnt down by the fires of war.

Fujioka was running a café and coffee bean wholesale business in Kobe before the war. After the war ended, he opened an Okonomiyaki restaurant by using an iron plate from the local dockyard as a grill plate. This is how Misono started in the first place. Dancers who were the regular customers brought officers of the occupation army and Fujioka served them Tajima beef steak which will be led to Misono's current business.

He cooked high quality of meat and vegetables one after another by manipulating the spatula skillfully right in front of the customers.

Teppanyaki steak created by Fujioka who is the founder of Misono, quickly became very popular among dancers and officers of the occupation army because not only it was delicious but also it was fun to watch the cooking process like a show.

## Charm of Teppanyaki

Teppanyaki steak has been loved all over the world. People come together to absorb the charm of Teppanyaki.

The guests sit down at one iron plate are surrounded by warm atmosphere like family, regardless of their nationalities and ages.

Many of them regularly come to Misono, the Originator of Teppanyaki Steaks to enjoy small talk with the chef.

A rich smell of garlic and steak prevails at the moment the bottle is unscrewed.

Use of select ingredients and cooking method ensuring maximum delicious taste of the ingredients add more value to Kobe Beef and will move you.

Have you already enjoyed this Original Teppanyaki Steak?





# Kobe Beef

More than 320 brand-named beef cattle as typified by Kobe Beef and Matsusaka Beef are fattened in various regions in Japan.

Each brand-named beef has the definition of varieties, classes, beef carcass ranking, feeding procedure, etc. determined by the group strengthening its brand. Keeping the definition, the cattle are raised to the local hallmark.

Reference: MAFF website of [www.maff.go.jp/index.html](http://www.maff.go.jp/index.html)

More than 90% wagyu fattened in Japan are Japanese Black Cattle, of which Kobe beef, also known as 'Tajima-gyu' produced in Hyogo prefecture, pass the definition that is called strictest and determined by the Kobe Beef Marketing & Distribution Promotion Association. That is, 'Kobe-niku', 'Kobe Beef' and 'Tajima-gyu' are the names allowed to the beef that meets the standards of Kobe Beef Marketing & Distribution Promotion Association.



## Definition of Hyogo Prefecture-produce Tajima-gyu, hereinafter referred to as "Hyogo-produce Tajima-gyu"

[Article 20]

Tajima-meat should be required to fulfill the following conditions:

"Moto-ushi" or purebred seed stock cattle must be Hyogo-produce Tajima-gyu. The breeding farm should be in Hyogo Prefecture and should be registered by the Association.

The cattle should be bred and fatted in Hyogo Prefecture.

The cattle should be a steer or a cow and should be bred for above 28 month and under 60 months. The meat should be processed at slaughter houses in Hyogo Prefecture

Meat quality: A or B above Rank 2. In case any damage was founded in the carcass, Commission member shall check it and judge that it should be Tajima Beef or not.

Hyogo-produce Tajima Beef can also call "Tajima-gyu," "Tajima Beef" or "TAJIMA BEEF"

## Definition of Kobe Beef

[Article 21]

Kobe Beef should be selected from Hyogo-produce Tajima Beef defined by Article 20 and the cattle must be a heifer or a steer. The following conditions should be required to fulfill for Kobe Beef. Kobe Beef or Kobe-niku can be called "KOBE BEEF," "Kobe-gyu" or "Kobe-ushi."

### Beef is graded by yield and quality.

◎Yield classification (A - C): Based on the proportion of edible parts taken from a single cow

◎Quality classification (1 - 5): Based on an overall evaluation of the degree of marbling, color, texture, fat quality, etc.

													Kobe Beef	
Tajima-gyu														
Classification	A・B/1		A・B/2		A・B/3		A・B/4		A・B/5					
B.M.S.	No.1	No.2	No.3	No.4	No.5	No.6	No.7	No.8	No.9	No.10	No.11	No.12		

BMS No. 1 has no identifiable marbling and BMS No. 2 has less marbling than BMS No. 3, so photographic standards have not been created.  
\* 'Kobe Beef', 'Kobe-niku', 'Kobe-gyu', 'Tajima-ushi', 'Tajima Beef', 'Nojigiku Mark' and 'Bronze-zo' are registered trademarks of their respective owners.

### Kobe Beef Marketing & Distribution Promotion Association

The Kobe Beef Marketing & Distribution Promotion Association was established in 1983 through the collaborative efforts of producers, meat distributors and consumers. The association is the top authority of Kobe Beef. A certificate and ID number are issued to beef that meets all of requirements defined for Kobe Beef.

Reference: Kobe Beef Marketing & Distribution Promotion Association website: [www.kobe-niku.jp/](http://www.kobe-niku.jp/)

### Regarding "Halal Kobe Beef"

As "Halal Kobe Beef" is only available at Kobe branch, the prior reservation is required.

For more details, please visit our following website.

URL: <http://misono.org/en/halal>





## How to savor Kobe Beef

### ① Neck

The neck is tough and sinewy, and has a coarse texture. Because it is more lean than fat, it is suited for ground beef. Neck is also juicy like shank, so it works great as soup stock as well.

### ② Chuck Roll

Chuck roll is moderate in fat content, flavorful and slightly tough. It is best served in thin slices.

### ③ Shoulder Clod

Shoulder clod is a bunch of well-exercised muscles like the inner shoulder, deltoid and chuck tender, so it is a little tough and mostly lean. It is a particularly flavorful cut that, because of its high gelatinous content, tenderizes well when cooked.

### ④ Brisket

Brisket is just off the ribcage and above the forelegs. It is lean with a thick layer of fat, has a coarse texture and can be tough. Stewing brings out the flavor and presence. Bone-in cuts make great soup.

### ⑤ Ribeye

Ribeye is a prized cut like sirloin. It is known for its marbling, fine texture and mild flavor.

### ⑥ Sirloin

Sirloin is a rectangular muscle located between the rib roast and round that is great as a steak. Because of its fine texture, tenderness and flavor, it bears the title of 'sir'.

### ⑦ Tenderloin

Located deep within the sirloin, the tenderloin moves very little, so it is tender and has a fine texture and delicate flavor. It is a highly prized cut because there is so little of it on the cow. When quickly seared, it tastes exquisite and melts in your mouth.

### ⑧ Short Plate

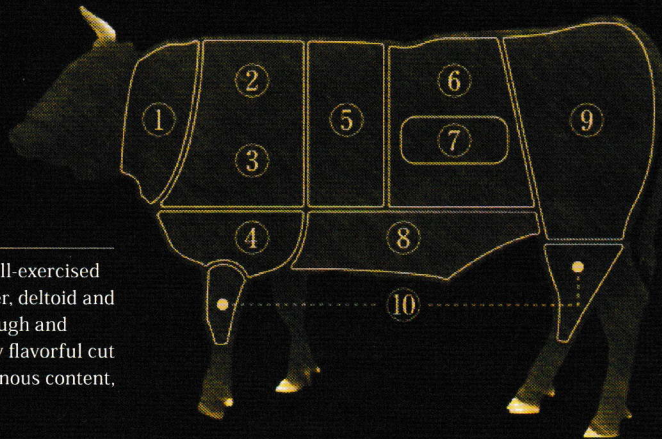
The short plate is the forequarter of the belly. Similar to brisket, it alternates thin layers of lean and fat. The high fat content delivers a perfect balance between heartiness and flavor. It is widely stewed for use in gyudon, curry and other simmered delights.

### ⑨ Round

Gelatinous and firm, round is known for its hearty flavor. It is a great cut to sear, stew and serve in thin slices.

### ⑩ Shank

The shank is the most exercised part of the cow, so it has lots of muscle and sinew, and hardly any fat. Dark red in color, the meat comes out flavorful and tender when slowly cooked over time, making it a great cut to boil or stew. Moreover, the highest quality of mince is made from shank.



Source: Materials provided by Kobe Beef Marketing & Distribution Promotion Association <http://www.kobe-niku.jp/top.html>

When out strolling the streets, you see so many signs flaunting 'Kobe Beef' that it can be confusing which restaurant to try. You might also wonder why the prices vary when the beef comes from the same brand of cattle.

Well, that's because of the cut of meat and how it is cooked, as well as the reputation and history of the restaurant.

About 480,000 head of cattle are shipped every year, of which about 6,500 head are certified Tajima-ushi and about 5,000 head of that are certified Kobe-gyu.

When serving Kobe Beef, restaurants are responsible for providing correct information about how Kobe-gyu brand cattle are raised, in order not to damage the trust between producers and consumers. And, before you bite into piece of Kobe Beef, don't forget to verify that what you are about to eat is true Kobe Beef.

Misono serves a signature Kobe Beef sirloin steak that they carefully selected from amongst A4 and A5 grade brand-named Kuroge Wagyu domestically raised in various parts of Japan. When visiting Japan, treat yourself to something special that you will remember forever by dining on teppanyaki.

ORIGINATOR OF TEPPANYAKI  
**Misono**  
KOBE  
Since 1945

**Misono, the Originator of Teppanyaki Steaks**

Kobe, Osaka, Kyoto, Shinjuku, Ginza

URL: <http://misono.org/en/>

