

We undertake it as our mission to serve customers with quality beef.
Halal Slaughtering Certificate varies for individual beef we purchase.
We promise you to present the certificate for each beef we serve.

About the Quality of Halal Beef

At our restaurant, we only serve halal beef that fulfills all of the following conditions.

- Slaughtered in a halal slaughterhouse or a beef slaughtering center in accordance with the Islamic slaughtering standard by a certified Muslim butcher and labeled with a Halal Slaughtering Certificate expressly indicating the Individual Identification Number.
- In case of Halal Kobe beef, carries a Halal Slaughtering Certificate and a Kobe Beef Certificate issued by Kobe Beef Promotion Association, with both labels indicating the same Individual Identification Number.
- Carries a clear identification number and identified as being kept in a healthy condition.
- Premium Japanese Black beef with "A" or above yield grade and "4" or above meat grade.
- After being laid for a certain period to mature, vacuum-packed and kept in an isolated place.

What is Individual Identification Number?

An Individual Identification Number is allocated to every cow in Japan at the birth. National Livestock Breeding Center, an agency under Ministry of Agriculture, Forestry and Fisheries, manages and tracks the numbers from birth through the slaughtering.

History of Misono

Founded in Kobe City, Hyogo Prefecture in 1945.

This is the oldest teppanyaki steak restaurant in the world.

There are branches in Kobe, Osaka, Kyoto, Shinjuku and Ginza, but only the main branch in Kobe handles Halal Kobe beef. You can enjoy Halal Kobe beef at the home of Teppanyaki Steak.

Reservation

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

Mail halal@misono.org

TEL 078-331-2890

Please write below (1) to (7) in email to make a reservation.

- | | |
|---|---|
| (1) Name | (2) Company name (optional) |
| (3) Reservation time & day | (4) Course meal |
| (5) Number of servings of the course meal | (6) Number of people(adults and children) |
| (7) Style of Teppan (A or B) | (8) Hotel name |

We can provide you our service without reservation if seats are available on that day.

But please note that it may take time to prepare.

Cancellations on the day of your reservation forfeit all of your deposit.
There will be a table charge and 10% service fee after 5PM.

Business Hours

Lunch	11:30 - 14:30 (Last order is at 13:30)
Dinner	17:00 - 22:00 (Last order is at 21:00)
Regular holiday	No holidays (Closed for the New Years)

Access

Location: 7&8F Misono Bldg., 1-1-2 Shimoyamatedori, Chuo-ku, Kobe

- Two-minute walk northwestward from Hankyu Kobe Line Sannomiya Station West Exit
- Five-minute walk northwestward from JR Sannomiya Station
- About five-minute taxi ride from JR Shin-Kobe Station of Shinkansen
- Near the West 1 Exit of Kobe Municipal Subway Sannomiya Station
(Take the Subway from JR Shin-Kobe Station of Shinkansen)

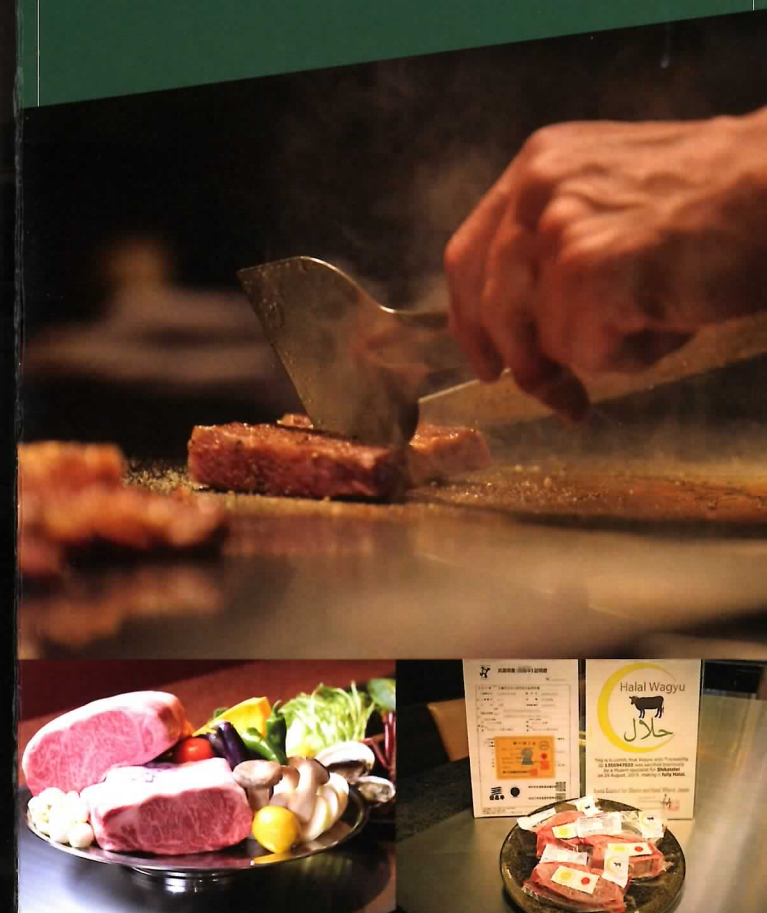
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Halal Kobe Beef

Teppanyaki Steak course meal

First
in the
world!

HALAL
KOBEBEEF
Teppanyaki



ORIGINATOR OF TEPPANYAKI
Misono
KOBEBEEF
Since 1945

The Originator of Teppanyaki Steak
Misono Kobe main store

Halal Kobe Beef

Teppanyaki Steak course meal



Choose your preference of hotplate

When making a reservation, please choose between our halal (A) and standard (B) hotplates.

- * All persons in your party must eat from the same hotplate.
- * Because of the time it takes to prepare for meals, we do not accept hotplate changes on the day of your reservation.
- * Both menus can be served on disposable flatware and silverware. Please let us know of your preference.

First
in the
world!

HALAL
KOBE BEEF
Teppanyaki

Teppan A style

Halal hotplate

- All prepared foods are served on plates.
- A hotplate strictly for halal foods is set on top of the standard hotplate so that foods do not contact the standard hotplate.
- Plates, silverware, and cooking utensils are strictly for Halal use.



Please understand that there may be non-Muslim customers on the same floor during busy hours. You will be seated at different tables, and there will be no sharing of griddles, cooking utensils or ingredients.

Now serving Halal Kobe Beef

- 1 Our Kobe main Restaurant is not a certified halal restaurant.
- 2 Our Kobe main store discontinued pork menus (prosciutto) in September 2017 and disposed the used dishes and cutlery accordingly.
- 3 Our Kobe main Restaurant is not a certified halal restaurant.
- 4 Our Kobe main Restaurant has a single kitchen and our chefs and staff prepare food also for patrons who do not require halal foods.
- 5 Our Kobe main restaurant serves halal foods with cooking utensils and dishes exclusively used for halal foods.
 - * Halal beef is vacuum-packed and kept in a special freezer dedicated to halal food.
- 6 Halal beef is vacuum-packed and kept in a special freezer dedicated to halal food.
- 7 We ensure that guests are asked to confirm the certification on the meat before opening the vacuum package.
 - * The country of origin and producer may differ depending on supplier inventories and procurement circumstances.
- 8 Misono employs a Halal manager who has completed the Halal Manager Training delivered by Japan Halal Association.



Teppan B style

Standard hotplate (Normally used for non-halal meats)

- All prepared foods are set out on the hotplate.
- Before use, the hotplate is cleaned with a new brush moistened with diluted detergent. (The hotplate will look polished.)
- Plates, silverware, and cooking utensils are the same as what we regularly use. (They are thoroughly washed in a dishwasher with detergent.)