About Halal Kobe Beef

In 2014, Sanda Meat Corp., under halal guidelines and certification from The Islamic Center of Japaan (ICI), employed Muslim slauthters and started slaughtering using Halal methods. Some of their cattle are “Teppanyaki beef”, the best of which become what the world knows as “Kobe Beef”. Only after strict Halal and Kobe Beef regulations, guidelines, and certifications are met, it can be called “Halal Kobe Beef”.

- All Kobe Beef we serve is halal-certified and comes with a certificate of authenticity.
- The Halal Kobe Beef we serve is delivered directly from a halal-certified slaughterhouse to the restaurant in a vacuum-pack and stored in a separate freezer for halal foods only.
- Our vacuum-packed Halal Kobe Beef is thawed and inspected the day prior to the reservation, before being opened.
- All seasonings that patrons consume are halal.
- The country of origin and producer may differ depending on supplier inventory and government circumstances.
- All cooking is done on the teppanyaki hot plates in front of patrons.

Business Hours

<table>
<thead>
<tr>
<th></th>
<th>Lunch</th>
<th>Dinner</th>
<th>Regular holiday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time</td>
<td>11:30 - 14:30 (Last order is at 13:30)</td>
<td>17:00 - 22:00 (Last order is at 21:00)</td>
<td>No holidays (Closed for the New Years)</td>
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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.

Access

Location: 7&8 Misono Bldg., 1-1-2 Shimoyamada-dori, Chuo-ku, Kobe
- Five-minute walk northwest from Hankyu Kobe Line Sannomiya Station West Exit
- Five-minute walk northwest from JR Sannomiya Station
- About five-minute taxi ride from JR Shin-Kobe Station of Shinkansen
- Near the West Exit of Kobe Municipal Subway Sannomiya Station
(Take the Subway from JR Shin-Kobe Station of Shinkansen)
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 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.

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.

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.)

Now serving Halal Kobe Beef

1. Our Kobe main Restaurant is not a certified halal restaurant.
2. Our Kobe main restaurant serves alcohol.
3. Our Kobe main Restaurant has a single kitchen and our chefs and staff prepare food solely for patrons who do not require halal foods.
4. Our Kobe main restaurant serves halal foods with cooking utensils and dishes exclusively used for halal foods.
5. We cook everything on a hot iron plate right in front of you except cutting vegetables, seafood, and fruits.
6. Our Kobe main Restaurant serves Halal Kobe Beef separate of other meats to prevent contact.
7. Our halal menu is served on the 7th floor and great consideration is shown to keep non-halal meats from mixing with halal meats.
8. Our Kobe main Restaurant displays certificates of authenticity for the meats we serve.