

# The World's Best Loved Teppanyaki Steak Born at "Steak Misono"

Early fall of 1945. The city of Kobe lay desolate... In the devastated Sannomiya area, a young man placed his dream onto an iron plate and developed Teppanyaki steak. This unique teppanyaki steak became popular among dancers who had a taste for extravagance and among occupational soldiers. Later, it became popular among celebrities in various fields and food connoisseurs. Seventy years have quickly passed since teppanyaki was started with the desire to "Let people taste truly delicious meat." Now this is called "Misono Style Teppanyaki" and gourmets are proud to eat steak at "Misono."



Originator of  
Teppanyaki  
Steak  
Shigeji Fujioka  
(1909-1999)

## Iron plate and cap (steak cover)

Misono's specialty iron plate is 20mm thick. This special order iron plate conducts heat evenly and enhances beef's magnificent taste. The cap, which can be seen at any restaurant now, was developed by our founder (Shigeji Fujioka) out of a single frying pan. This cap prevents oil spatter and also retains juices and flavor.

## Restaurant Information

### Kobe Original Restaurant

7th - 8th Floor, Misono Building, 1-1-2 Shimoyamate-dori, Chuō-ku, Kobe, Hyogo

Tel : 078-331-2890

Lunch : 11:30~14:30 (L.O.13:30)

Dinner : 17:00~22:00 (L.O.21:00)

Closed Days : None (Closed around New Years)



### Osaka Restaurant

3rd Floor, Star Building,  
1-11-19 Sonezakishinchi, Kita-ku, Osaka-shi, Osaka

Tel : 06-6341-4471

Lunch : 11:30~14:00 (L.O.13:30)

Dinner : 17:00~22:00 (L.O.21:00)

Closed Days : Sunday (Closed around New Years)



### Kyoto Restaurant

5th Floor, Aoyama Kawaramachi Building,  
300 Naraya-cho, Kawaramachi-dori Shijoagaru Higashigawa,  
Nakagyo-ku, Kyoto-shi, Kyoto

Tel : 075-255-2981

Lunch : 11:30~15:00 (L.O.14:00)

Dinner : 17:30~22:00 (L.O.21:00)

Closed Days : Tuesday (Closed around New Years)



### Shinjuku Restaurant

51st Floor, Shinjuku Sumitomo Building,  
2-6-1 Nishi-shinjuku, Shinjuku-ku, Tokyo

Tel : 03-3344-6351

Lunch : 11:30~14:30 (L.O.13:30)

Dinner : 17:00~22:00 (L.O.21:00)

Closed Days : None (Closed around New Years)



### Ginza Restaurant

8th Floor, New Ginza 5 Building,  
5-4-9 Ginza, Chuō-ku, Tokyo

Tel : 03-3573-3341

Lunch : [Monday to Friday] 11:30~14:00 (L.O.13:30)

[Saturdays, Sundays and Holidays] 12:00~14:30 (L.O.14:00)

Dinner : 17:00~22:00 (L.O.21:00)

Closed Days : None (Closed around New Years)



Please contact the front desk of your lodging facility for information on reservations.



<https://misono.org/>

English

ORIGINATOR OF TEPPANYAKI  
**Misono**  
KOBÉ  
Since 1945



The Original Teppanyaki  
Steak **Misono**

Kobe beef and Misono's carefully selected Black beef  
Established 1945 Kobe - Osaka - Kyoto - Tokyo



# The Original Teppanyaki

## Steak Misono

The first iron plate grill steak restaurant.  
Misono's carefully selected Black and Kobe beef.  
Enjoy a flavor unchanged since our opening.



### "Misono's" Carefully Selected Beef

We provide the choicest, finest cuts of Japanese beef to our customers.

- Pure black Japanese beef.
- Originates from cattle that is 24 or more months old.
- Must have a yield grade rating of A-4/A-5 by the Japan Meat Grading Association.
- Carcass must be aged for at least 2 weeks.
- No animal-based feed can be used.
- No growth hormones can be used.



## At "Misono," we are obsessed with the deliciousness of our short loins.

When steak started to be consumed in Japan, for the most part, filet (tenderloin) cuts were used. This was due to influence from the west. Meat fibers in beef from other countries are quite hard, so filets are used more often than short loin cuts.

However, since its beginning, Misono has used sirloin that is even more tender, juicy, and nutritious than fillet. Meat is aged and steaks are grilled at the optimal time. This specialty established Japanese steak history where steaks are made from the short loin.



Garlic was a special seasoning during the postwar period. At a customer's request, Misono was the first to pair this rice with steak. Beef and garlic are a perfect match. Garlic's digestive and nutritional benefits are indisputable. The garlic rice of today was invented and then popularized by our predecessor. Taste and enjoy!

Steaks grilled by chefs are from Japanese black beef with the highest rank of A-4/A-5. Sirloin steaks with extensive marbling practically melt and are extremely delicious when sprinkled with baked natural salt from Ako.



Iron plate grilled fresh seafood, such as lobster and abalone, are also popular.



## Making Steak for Japanese People

Misono was the first to make steak, a traditionally western dish, into something that could be enjoyed with chopsticks, bowls of rice, and Japanese tea. By fine-tuning the flavor into something palatable to Japanese tastes, and creating a style of dining that is easy for Japanese people to consume, we have spread the deliciousness of steak farther than ever.

## Cooking Kobe Beef Properly

Japan has a long tradition of preparing food in metal dishes, such as iron teakettles. By preserving the existing taste of the ingredients, teppanyaki, or "iron plate cooking", enables chefs to bring out the full flavor of the meat. Since our founding in 1945, we have devoted ourselves to perfecting our "Teppanyaki Steak". We hope you will try our Kobe beef prepared with some of the finest cooking techniques the world has recognized.