Kobe Original Restaurant
7th - 8th Floor, Misono Building, 1-1-2 Shimoyamate-cho, Chuo-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, 30 Nara-yacho, Kawaramachi-cho Shijo-garu Higashihigashiwara, Nakagyoko-ku, Kyoto-shi, Kyoto
Tel: 075-255-2981
Lunch: 11:30 - 14:00 (L.O. 13:30)
Dinner: 17:00 - 22:00 (L.O. 21:00)
Closed Days: Tuesday (Closed around New Years)

Shinjuku Restaurant
51st Floor, Shinjuku Sunhitomo 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, Chuo-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/

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 (Shigeki Fujioka) out of a single frying pan. This cap prevents oil spatter and also retains juices and flavor.

Originator of Teppanyaki Steak

Shigeki Fujioka (1909-1999)

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.

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

When steak started to be consumed in Japan, for the most part, fillet (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.

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.

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 with some of the finest cooking techniques the world has recognized.