Menu



お客様には牛肉を安心して召し上がっていただけるよう 牛肉トレサビリティー(個体識別番号)を店頭に表示しております。

GOZANBO is committed to providing excellent service and enjoyable meals to all of our guests. The traceability numbers(ID numbers) of the selected Japanese beef are shown at the entrance.



GOZAN SPECIALLY SELECTED JAPANESE WAGYU BEEF COURSE

¥17,000

Starter

Japanese Pen Shell Mussel Confit with Bamboo Shoots and Japanese Pepper Bagna Càuda Sauce with Salmon Roe

Today's Soup

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet (100g) with *Wasabi* and Garlic Chips

* You can change the Beef with Specially Selected Japanese *Wagyu* Beef Loin *Additional portion of steak can be requested at JPY1,040 per 10g Please ask our staff for details.

Grilled Vegetables

Salad

Rice, Miso Soup and Japanese Pickles

* You can choose Garlic Rice by JPY1,000

or Seasoned Rice Cooked in a Traditional Iron Pot by JPY4,000

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only. *Prices shown include tax and service charge. * The photo is for illustrative purpose only.



YAMASHIRO

STEAK AND SEAFOOD COURSE

¥21,000

Starter

Japanese Pen Shell Mussel Confit with Bamboo Shoots and Japanese Pepper Bagna Càuda Sauce with Salmon Roe

Today's Soup

Scallops (2pieces)) and Fresh Tiger Shrimp (1piece)

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet (80g) with *Wasabi* and Garlic Chips

* You can change the Beef with Specially Selected Japanese *Wagyu* Beef Loin *Additional portion of steak can be requested at JPY1,040 per 10g Please ask our staff for details.

Grilled Vegetables

Salad

Rice, Miso Soup and Japanese Pickles

* You can choose Garlic Rice by JPY1,000

or Seasoned Rice Cooked in a Traditional Iron Pot by JPY4,000

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only.

* Prices shown include tax and service charge.

* The photo is for illustrative purpose only.



※写真はイメージです。 * The photo is for illustrative purpose only.

SAGA

CHEF'S RECOMMENDED COURSE

¥23,000

Starter

Japanese Pen Shell Mussel Confit with Bamboo Shoots and Japanese Pepper Bagna Càuda Sauce with Salmon Roe

Today's Soup

Teppan-Grilled Fresh Homard Lobster

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet (80g) with *Wasabi* and Garlic Chips

* You can change the Beef with Specially Selected Japanese *Wagyu* Beef Loin *Additional portion of steak can be requested at JPY1,040 per 10g Please ask our staff for details.

Grilled Vegetables

Salad

Rice, Miso Soup and Japanese Pickles

* You can choose Garlic Rice by JPY1,000

or Seasoned Rice Cooked in a Traditional Iron Pot by JPY4,000

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only. *Prices shown include tax and service charge.



MIYABI STEAK AND SEAFOOD COURSE

¥27,000

Starter

Japanese Pen Shell Mussel Confit with Bamboo Shoots and Japanese Pepper Bagna Càuda Sauce with Salmon Roe

Today's Soup

Teppan-Grilled Seafood Choice of Fresh Abalone or Fresh *ISE* Lobster

Specially Selected Japanese *Kuroge Wagyu* Beef Filet (80g) With *Wasabi* and Garlic Chips

* You can change the Beef with Specially Selected Japanese *Wagyu* Beef Loin *Additional portion of steak can be requested at JPY1,040 per 10g Please ask our staff for details.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles * You can choose Garlic Rice by JPY1,000

or Seasoned Rice Cooked in a Traditional Iron Pot by JPY4,000

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only.

* Prices shown include tax and service charge. * The photo is for illustrative purpose only.

KIWAMI STEAK AND SEAFOOD COURSE

¥31,000

Starter

Japanese Pen Shell Mussel Confit with Bamboo Shoots and Japanese Pepper Bagna Càuda Sauce with Salmon Roe

Teppan-Grilled Pancetta Cotta with Ravigote Sauce

Teppan-Grilled Seafood Choice of Fresh Abalone or Fresh *ISE* Lobster

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet (80g) With *Wasabi* and Garlic Chips

* You can change the Beef with Specially Selected Japanese *Wagyu* Beef Loin *Additional portion of steak can be requested at JPY1,040 per 10g Please ask our staff for details.

Grilled Vegetables

Salad

Seasoned Rice Cooked in a Traditional Iron Pot Miso Soup and Japanese Pickles

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only. * Prices shown include tax and service charge.



GION STEAK AND SEAFOOD COURSE

¥38,000

Starter

Japanese Pen Shell Mussel Confit with Bamboo Shoots and Japanese Pepper Bagna Càuda Sauce with Salmon Roe

Teppan-Grilled Pancetta Cotta with Ravigote Sauce

Teppan - Grilled Japanese Fresh ISE Lobster (1/2)

Teppan - Grilled Japanese Fresh Abalone

Japanese Branded Beef Fillet (80g) with *Wasabi* and Garlic Chips

Grilled Vegetables

Salad

Seasoned Rice Cooked in a Traditional Iron Pot Miso Soup and Japanese Pickles

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only.

* Prices shown include tax and service charge.

* The photo is for illustrative purpose only.