

Menu



鉄板焼
Teppan-yaki

五山亭

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(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.



Kobe Beef & Ohmi Beef Steak Course

¥34,000

Starter

Today's Soup

Kobe Beef Loin (80g) and *Ohmi* Beef Fillet (80g)
with *Wasabi* and Garlic Chips

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.



GOZAN

SPECIALLY SELECTED JAPANESE WAGYU BEEF COURSE

¥17,000

Starter

Seared Soy Marinated Tuna and Spear Squid with
Root Vegetable, *Sake* Lees Mousse and 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

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YAMASHIRO

STEAK AND SEAFOOD COURSE

¥21,000

Starter

Seared Soy Marinated Tuna and Spear Squid with
Root Vegetable, *Sake* Lees Mousse and Salmon Roe

Today's Soup

Scallops (2pieces)) and Fresh Prawn (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

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※写真はイメージです。

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SAGA

CHEF'S RECOMMENDED COURSE

¥23,000

Starter

Seared Soy Marinated Tuna and Spear Squid with
Root Vegetable, *Sake* Lees Mousse and 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

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MIYABI

STEAK AND SEAFOOD COURSE

¥27,000

Starter

Seared Soy Marinated Tuna and Spear Squid with
Root Vegetable, *Sake* Lees Mousse and 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

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KIWAMI

STEAK AND SEAFOOD COURSE

¥31,000

Starter

Seared Soy Marinated Tuna and Spear Squid with
Root Vegetable, *Sake* Lees Mousse and Salmon Roe

Teppan-Grilled Beef Tongue with Sesame *Tofu*
and *Bekko-an* Strachy 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

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GION

STEAK AND SEAFOOD COURSE

¥38,000

Starter

Seared Soy Marinated Tuna and Spear Squid with
Root Vegetable, *Sake* Lees Mousse and Salmon Roe

Teppan-Grilled Beef Tongue with Sesame *Tofu*
and *Bekko-an* Strachy 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

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