

# Menu

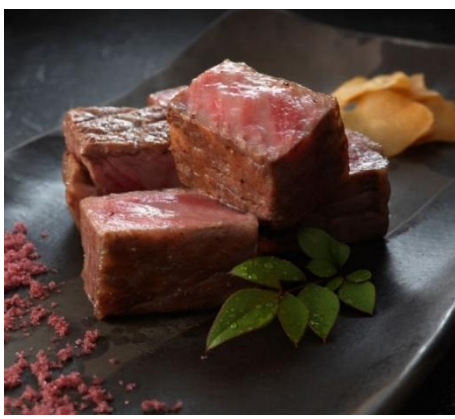


鉄板焼  
Teppan-yaki

又 山 崎

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.



# GOZAN

SPECIALLY SELECTED JAPANESE WAGYU BEEF COURSE

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¥17,000

Starter

Seared Bonito with Couscous, Gazpacho 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 *Omi* 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

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¥21,000

Starter

Seared Bonito with Couscous, Gazpacho and 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 *Omi* 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

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¥23,000

### Starter

Seared Bonito with Couscous, Gazpacho and Salmon Roe

### Today's Soup

*Teppan-Grilled Fresh Homard Lobster* (1/2)

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

**\* You can change the Beef with *Omi* 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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\*Prices shown include tax and service charge.



## MIYABI

### STEAK AND SEAFOOD COURSE

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¥27,000

Starter

Seared Bonito with Couscous, Gazpacho and Salmon Roe

Today's Soup

*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 *Omi* 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

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¥31,000

### Starter

Seared Bonito with Couscous, Gazpacho and Salmon Roe

Steamed Sea Bass with Bamboo Leaves, Blinis and Caviar 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 *Omi* 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

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¥38,000

### Starter

Seared Bonito with Couscous, Gazpacho and Salmon Roe

Steamed Sea Bass with Bamboo Leaves, Blinis and Caviar 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.