

Hakone Ginyu's teppanyaki is a unique style called "Nekashi-yaki"(slow-rest grilling).

The savory Chateaubriand,
is not cut right away, but gently "rested"
after grilling to seal in its rich flavor.

Resting the meat allows its juices to permeate throughout,
so that each bite offers refined tenderness and a deep, concentrated flavor.

Please savor it to the fullest.

箱根吟遊
鉄板 悠庵 和牛こだわり

Hakone Ginyu
Teppanyaki Yuan Wagyu Beef Specialty

A Tasting of Japan's Finest Wagyu - Curated by Hakone Ginyu

Among Japan's most celebrated wagyu brands, we proudly offer two distinguished selections: Kinjou Beef and Saga Beef.

Each carries the character of its land and the dedication of its producers.

Tonight, enjoy a rare opportunity to compare their flavors and experience the true depth of wagyu excellence.

In the world of wagyu, female cattle are prized for their superior meat quality.

Compared to males, their muscle fibers are finer, producing meat with a smoother texture and a luxurious, melt-in-your-mouth feel.

Their fat also has a lower melting point, meaning it begins to dissolve even at body temperature.

This creates a uniquely rich sweetness and a lingering umami that coats the palate from the very first bite.

Kinjou Beef - Silken Texture from the Southern Isles

Raised in the lush environment of Ishigaki Island, Kinjou Beef comes from hand-selected female cattle nurtured for over three years. (That I say in an age of the moon, more than about 36 months) *Indeed a cow, "I mature while living.", make, by the meaning It can also be said "the last aging beef".*

Only the finest cuts - rated "Special A" by the producers — are chosen, offering exquisite marbling and a melt-in-your-mouth tenderness that lingers gracefully.

Saga Beef - The Elegant Classic of Wagyu

Carefully raised in the fertile lands of Saga Prefecture, Saga Beef is a highly respected wagyu brand, often ranked alongside Japan's top three.

Its signature "tsuya-sashi" (lustrous marbling) glistens with flavor, releasing a rich aroma and deep umami when seared on the teppan grill. Among Saga beef, we will provide heifers from Nakayama Ranch.

Nakayama Ranch has a breeding and calf breeding farm on Ishigaki Island, a calf production area, and is engaged in fattening and breeding in Saga, creating a good environment for cattle breeding and raising them without stress.