

オススメ

峠下牛の岩塩焼

たおしたぎゅう

2,800
yen

岩塩焼き

Ganenyaki

Taoshita beef
grilled on
rock-salt plate



Taoshita beef is hybrid cattle between wagyu and cow.

Taoshita ranch in Takehara city is raising only cows.

It takes longer to raise cows than bulls, but the meat is softer and more flavorful.

広島ハーブ鶏の
岩塩焼

2,000
yen



“Herb chicken” is a chicken that is
raised on special feed including herbs.
It has a very mild flavor.

□ What is Ganenyaki

“Ganenyaki” is to grill
meat, fish or vegetables on
a heated rock-salt plate.
Salt taste is added to
ingredients and brings out
the flavor of the ingredients
by doing so. The rock-salt
plate also absorbs any
excess fat and water on
meat.