



オス

たおしたぎゅう
峠下牛の岩塩焼

2,200
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.

Hiroshima herb chicken
grilled on rock-salt plate

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

広島ハーブ鶏の
岩塩焼

1,700
yen

□ 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.

