

Please stop by the [Gion Gyuzen]
while you are strolling around Higashiyama.



GION GYUZEN

ウェブ検索

www.k-company.net



#6050073 323 Gioncho North, Higashiyamaku, Kyoto Gion Kaikan Buld. 4F

(OPEN) Sun~Thu 17:00~23:00

Fri, Sat. The day before holiday 17:00~24:00

OPEN 365 days

Reservation / Contact

TEL +81-75-533-3344

E-mail : gion@k-company.net



#6048073 71 Daikokucho, Tominokoji Nishi Iru, Rokkaku dori, Nakagyoku,

Kyoto Eagle Court Kyoto Rokkaku Gashinan 1F

TEL 075-253-0291 FAX 075-253-0290

英語



OKOSHIYASU WELCOME GION GYUZEN

For you to be more pleased

Thank you for choosing our restaurant,
Gion Gyuzen.

We serve specialized Japanese cuisine,
Shabu Shabu, Sukiyaki and Nabe(Hot pot) etc.

We only use fresh and premier ingredients with pride.

We would like you to enjoy our premier Japanese
cuisine even if it is the first time,
we will prepare a Manga
which shows you how to eat it.

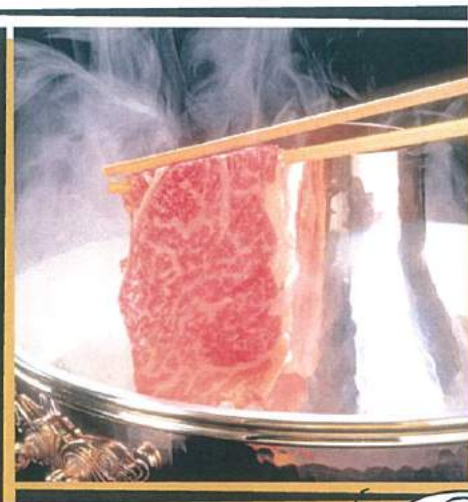
Please make yourself comfortable
and have fun with our sophisticated
Japanese interior.



We are proud of our modern Japanese design and ceiling which gives you an overwhelming sense of openness. You will never be able to believe that this is the 4th floor of the building.



There are 48 Horigotatsu seats, 46 of private Horigotatsu seats.
There is an additional fee ¥216/person), 18 counter seats, and 18 ordinary seats.



しゃぶしゃぶ...
さっぱり...
さっぱり...



しゃぶしゃぶ

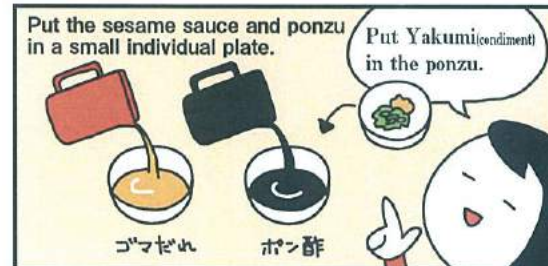
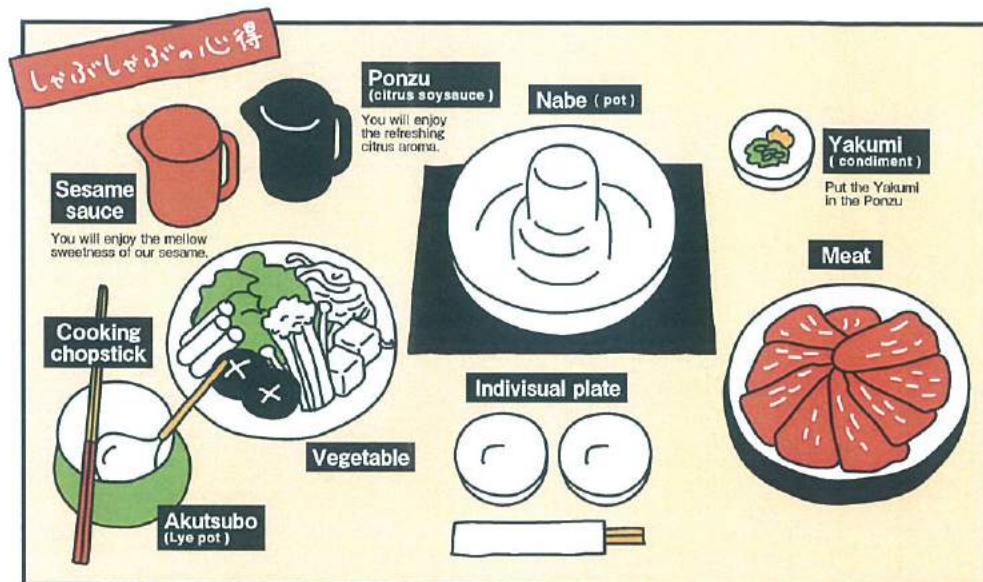
Shabushabu

Shabu shabu has many different components to it but it is a delicious and traditional Japanese dish. Rosanjin, known as a gourmet has been devised. First, you put the meats and the vegetables, which are carefully selected, into the hot dashi stock and pull out it when it is cooked to your preference. You can enjoy both a refreshing Ponzu citrus sause and/or Sesame cream sauce.

Choice American Beef	¥1,980/person
Prime American Beef	¥3,180/person
Japanese Beef	¥4,180/person
Kuroge Wagyu(High-quality) Japanese Beef	¥6,180/person

※All list prices are not including a tax.

- ◎ The meat has different ranks and we charge only one price per type of meat. The vegetables, udon noodles and mochi(rice cake) comes with the meat. You can have an unlimited amount in 120 minutes under our all you can eat policy.
- ◎ Additional + ¥500/person You can also eat an unlimited amount of domestic pork.
- ◎ Additional + ¥1,500/person You can drink alcohol(60 kinds) unlimitedly only if your party is more than four.
- ◎ Additional + ¥1,800/person You can eat Zuwai crab unlimited.
- ◎ Additional + ¥1,800/person You can add All you can eat Seafood.
- ◎ For Seafood BBQ, you can have shrimp, crab, hotate clam, octopus, and squid unlimitedly.





すき焼き

Sukiyaki

Sukiyaki is the traditional cuisine that simmers the meat and vegetables with warishita stock made with soy sauce and sugar. It has a long history in Nabe pot cooking. After you stew the meat and vegetables in the hot Nabe pot, you dip them in the raw and beaten egg and eat them. It helps to make the strong sukiyaki flavor mild. It also creates a new taste mixing the raw egg and strong sukiyaki sweetened soy stock. Enjoy the harmony of the taste of the meat, vegetable, and our special sukiyaki warishita stock.

Choice American Beef	¥1,980/person
Prime American Beef	¥3,180/person
Japanese Beef	¥4,180/person
Kuroge Wagyu(High-quality) Japanese Beef	¥6,180/person

※All list prices are not including a tax.

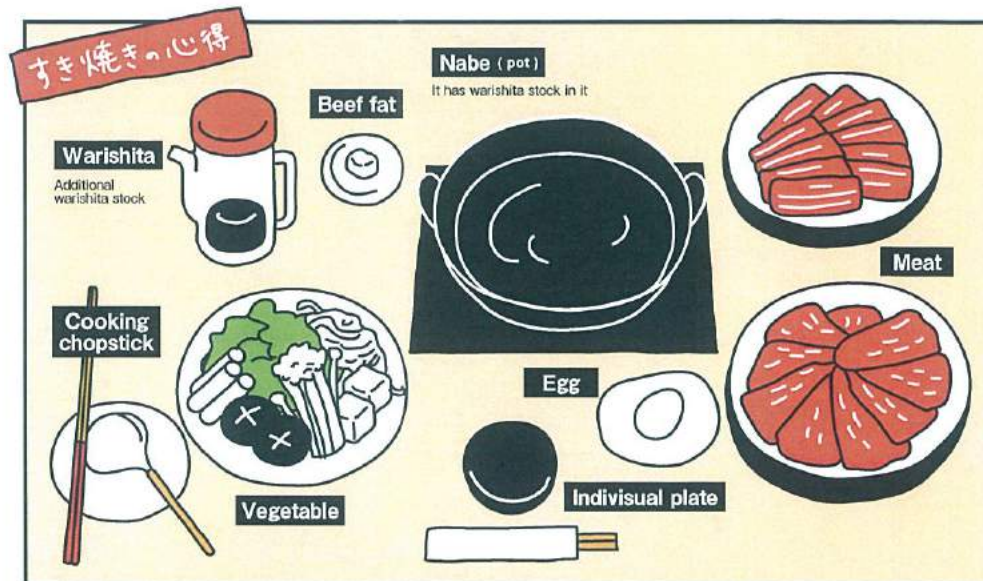
① The meat has different ranks and we charge only one price per type of meat. The vegetables, udon noodles and mochi(rice cake) comes with the meat. You can have an unlimited amount in 120 minutes under our all you can eat policy.

② Additional + ¥500/person

You can also eat an unlimited amount of domestic pork.

③ Additional + ¥1,500/person

You can drink alcohol(60 kinds) unlimitedly. Only if your party is more than four.



Crack the one of the raw egg in the individual plate.



Mix well with chopstick.



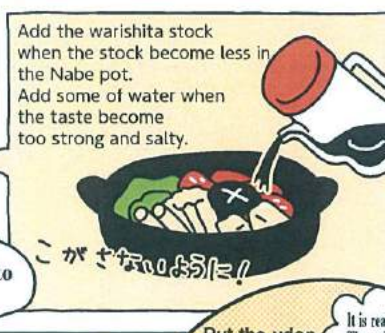
Heat the warishita stock up in the Nabe pot and put the delicious meat and vegetables.



Cook it as it needed.

Wonderful smell

I really want to eat sooner...



Add the warishita stock when the stock become less in the Nabe pot. Add some of water when the taste become too strong and salty.



Dip the cooked meat and vegetable in the raw egg mixture.



Let's eat!

Delicious!



Put the udon noodle in.

Cook it.



すきしゃぶ

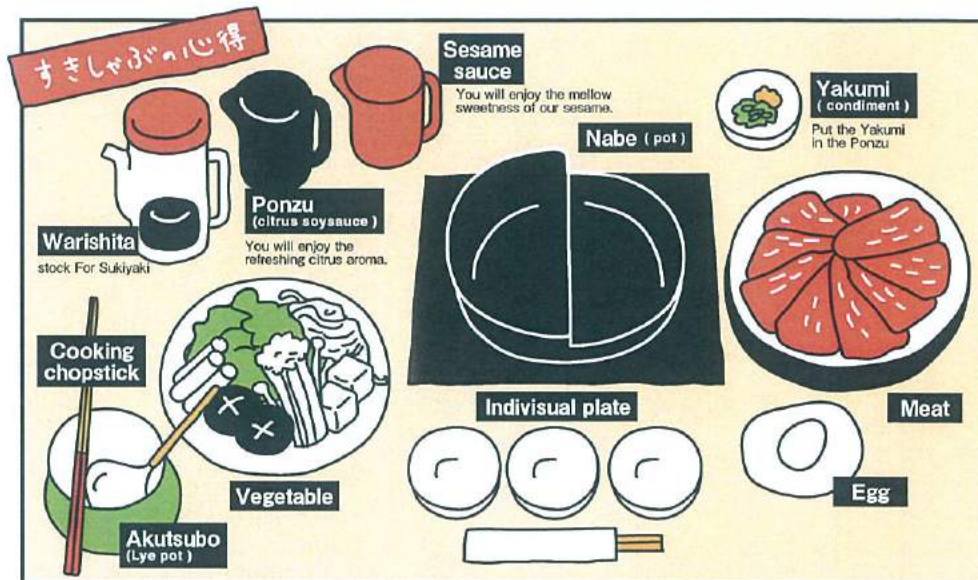
Sukishabu

Suki Shabu means the Sukiyaki and Shabushabu. Our special Nabe pot has a partition in the center of Nabe pot. So, you can cook the Sukiyaki in one side and the Shabu shabu in the other side. It is like half and half. This Suki Shabu is the most popular dish in our restaurant. First, you enjoy the Shabu shabu which you can find the original taste of the food itself. Then, you can enjoy the traditional Japanese cuisine, the Sukiyaki. After you taste both of the Shabu shabu and the Sukiyaki, it is your own choice. You can have either or both Shabu shabu and Sukiyaki as much as you want. It is absolutely up to you.

Choice American Beef	¥1,980/person
Prime American Beef	¥3,180/person
Japanese Beef	¥4,180/person
Kuroge Wagyu(High-quality) Japanese Beef	¥6,180/person

※All list prices are not including a tax.

- ① The meat has different ranks and we charge only one price per type of meat. The vegetables, udon noodles and mochi(rice cake) comes with the meat. You can have an unlimited amount in 120 minutes under our all you can eat policy.
- ② Additional + ¥500/person You can also eat an unlimited amount of domestic pork.
- ③ Additional + ¥1,500/person You can drink alcohol(60 kinds) unlimitedly only if your party is more than four.
- ④ Additional + ¥1,800/person You can eat Zuiwai crab unlimited.
- ⑤ Additional + ¥1,800Yen/person You can add All you can eat Seafood.
- ⑥ For Seafood BBQ you can have shrimp, crab, hotate clam, octopus, and squid unlimitedly.





焼きしゃぶ

Yakishabu

Yaki Shabu is the combination of Teppan BBQ and Shabu shabu.

You can make the Shabu shabu in the middle of the pot and barbecue on the iron plate around. For Shabu shabu, you put the meats and the vegetables into the hot dashi stock until it cooked. You can eat with our special Ponzu citrus sauce and/or Sesame cream sauce. For Teppan BBQ, Just cook the meat and vegetable until you like. You can eat with our BBQ special sauce and/or Ponzu sauce.

You also can order the seafood separately. It's really tasty, too!!

Choice American Beef	¥1,980/person
Prime American Beef	¥3,180/person
Japanese Beef	¥4,180/person
Kuroge Wagyu(High-quality) Japanese Beef	¥6,180/person

※All list prices are not including a tax.

◎ The meat has different ranks and we charge only one price per type of meat. The vegetables, udon noodles and mochi(rice cake) comes with the meat. You can have an unlimited amount in 120 minutes under our all you can eat policy.

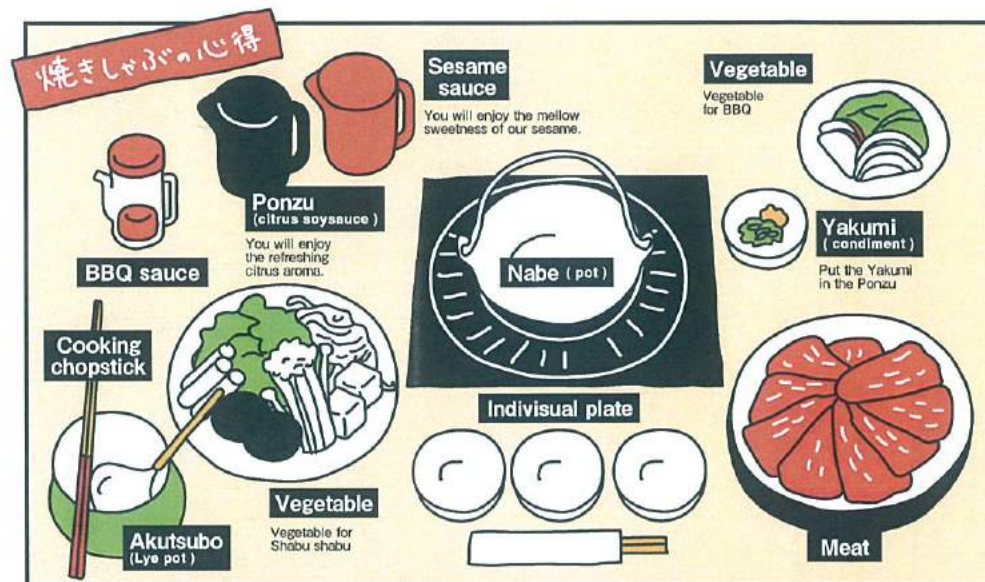
◎ Additional + ¥500/person You can also eat an unlimited amount of domestic pork.

◎ Additional + ¥1,500/person You can drink alcohol(60 kinds) unlimitedly only if your party is more than four.

◎ Additional + ¥1,800/person You can eat Zuwai crab unlimited.

◎ Additional + ¥1,800Yen/person You can add All you can eat Seafood.

◎ For Seafood BBQ you can have shrimp, crab, hotate clam, octopus, and squid unlimitedly.



Put the sesame sauce, ponzu and egg in a small individual plate.



Put Yakumi (condiment) in the ponzu as you like.

Let's have the Shabu shabu in the middle of the pot and BBQ on the iron plate around!

