



TAKE
FREE

ハンバーガーと牛タンとお米

神戸赤心



Complete Guidebook



**Finally, I'm here!
Japan!**

When you think of Japan...



**The Great Buddha of Nara!
Kiyomizu Temple!**




And for dinner,
it has to be here!



KOBE AKAFUJI

ハン
バー
グと
牛
タン
と
お
米



Hamburg steak,
beef tongue, and rice at
Kobe Akafuji!!

When you sit down,
the first thing you see is this fan!
The back of the fan has
instructions on how to eat
the Hamburg steak!



Take a photo and post
it on social media!

The iron plate is
for one person!
This premium
feeling is amazing!



Cutlery is in the
drawer at your table.



Take out what you
need and use it!

Then, the staff will come and
explain the restaurant to you.



They also prepare
everything for you!

Here it comes! I ordered
the special beef tongue mix set!

神戸赤心

The white thing
on the Hamburg steak
is Kobe beef fat!
It's not greasy and
full of flavor!

BAM!

The Hamburg steak
comes with five
homemade seasonings.
Use them to suit
your taste!

Spicy
Jalapeño
Sauce

The special beef tongue
is the rarest part,
only three pieces
from one cow!

Green Onion,
Salt, and
Lemon

Minced Beef

Blended Salt

Japone Sauce

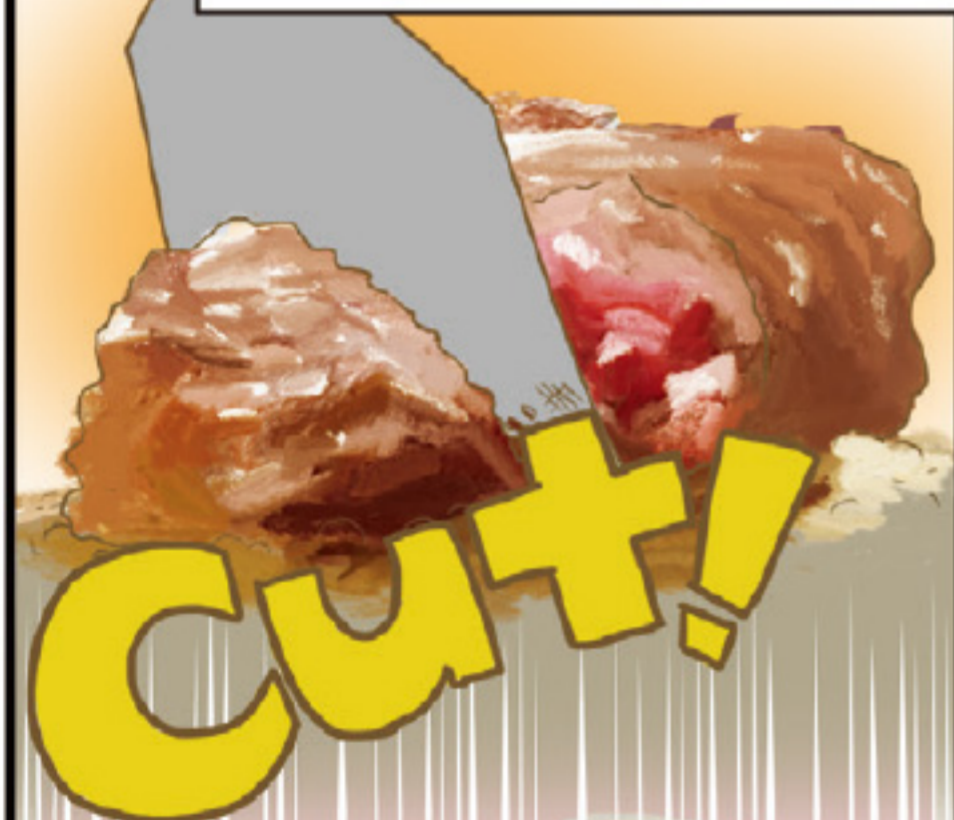
The Japonaise sauce
(red or black)
in the middle tastes better
when you warm it up
on the hamburger steak
on the iron plate
before eating!

The rice and miso soup in the set are all-you-can-eat!
The rice is freshly milled brand rice every morning.

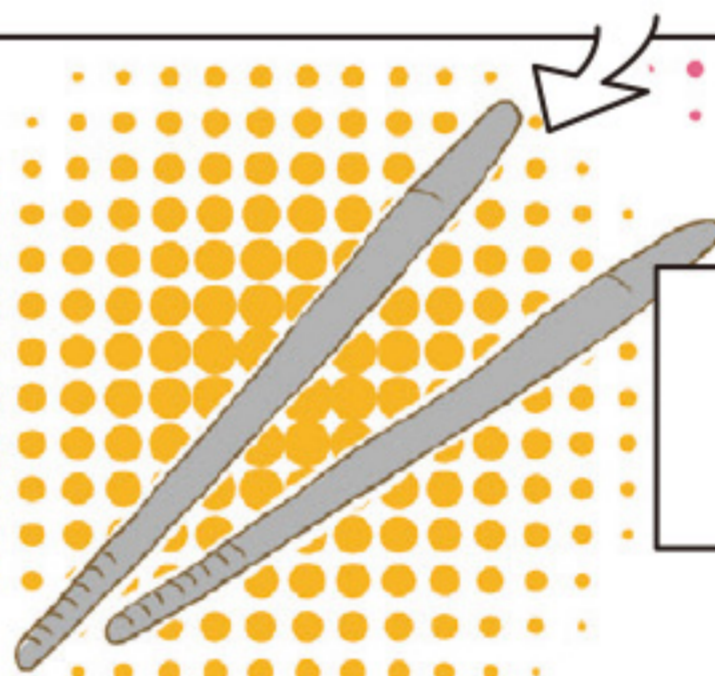


Just tell the staff if you want more!

Looks like it's cooked!
The staff will come and cut it into bite-sized pieces for you!

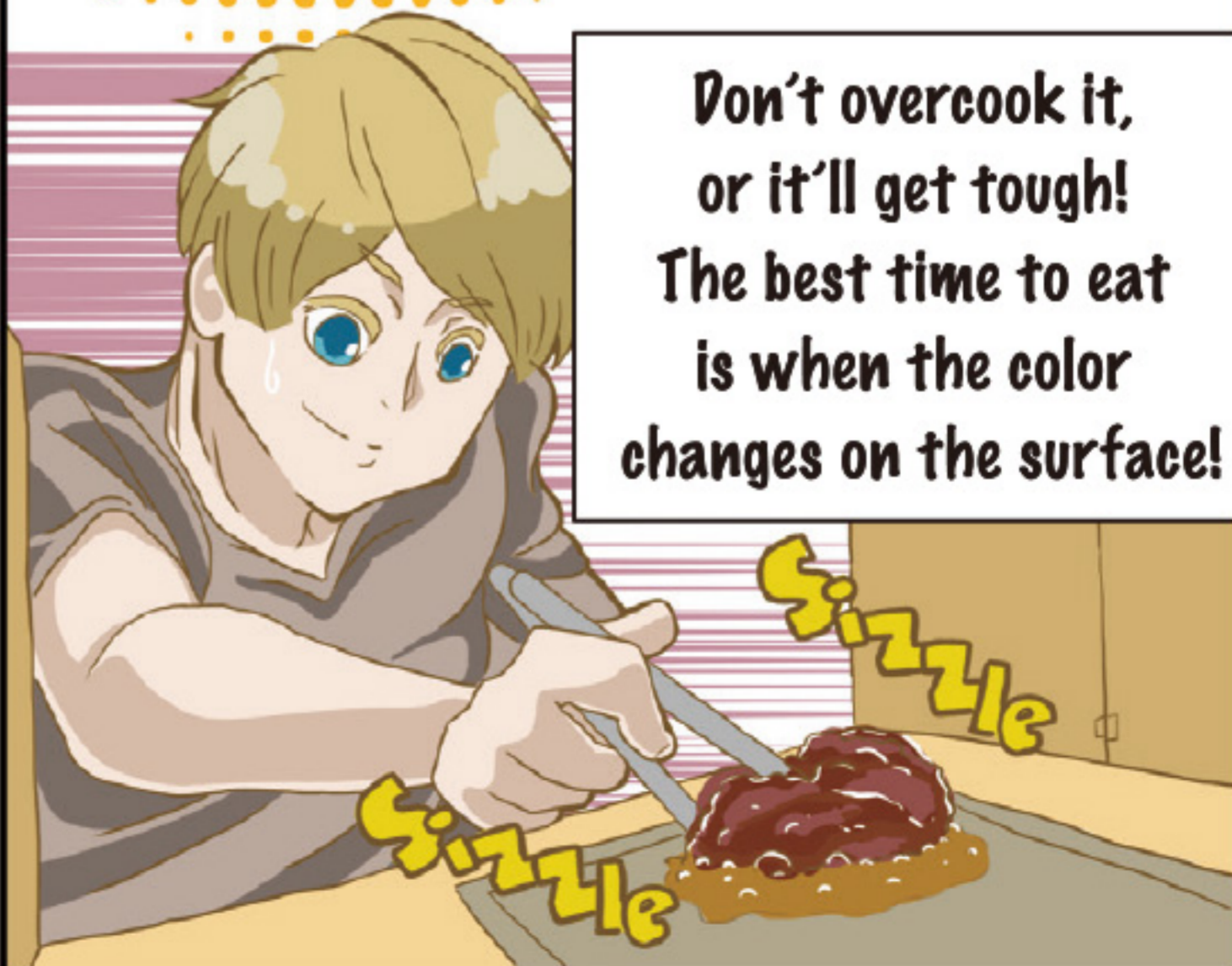


From here, you cook it yourself.
Use the silver chopsticks to cook until there's no red left.



And use the black chopsticks to eat.

Don't overcook it, or it'll get tough!
The best time to eat is when the color changes on the surface!



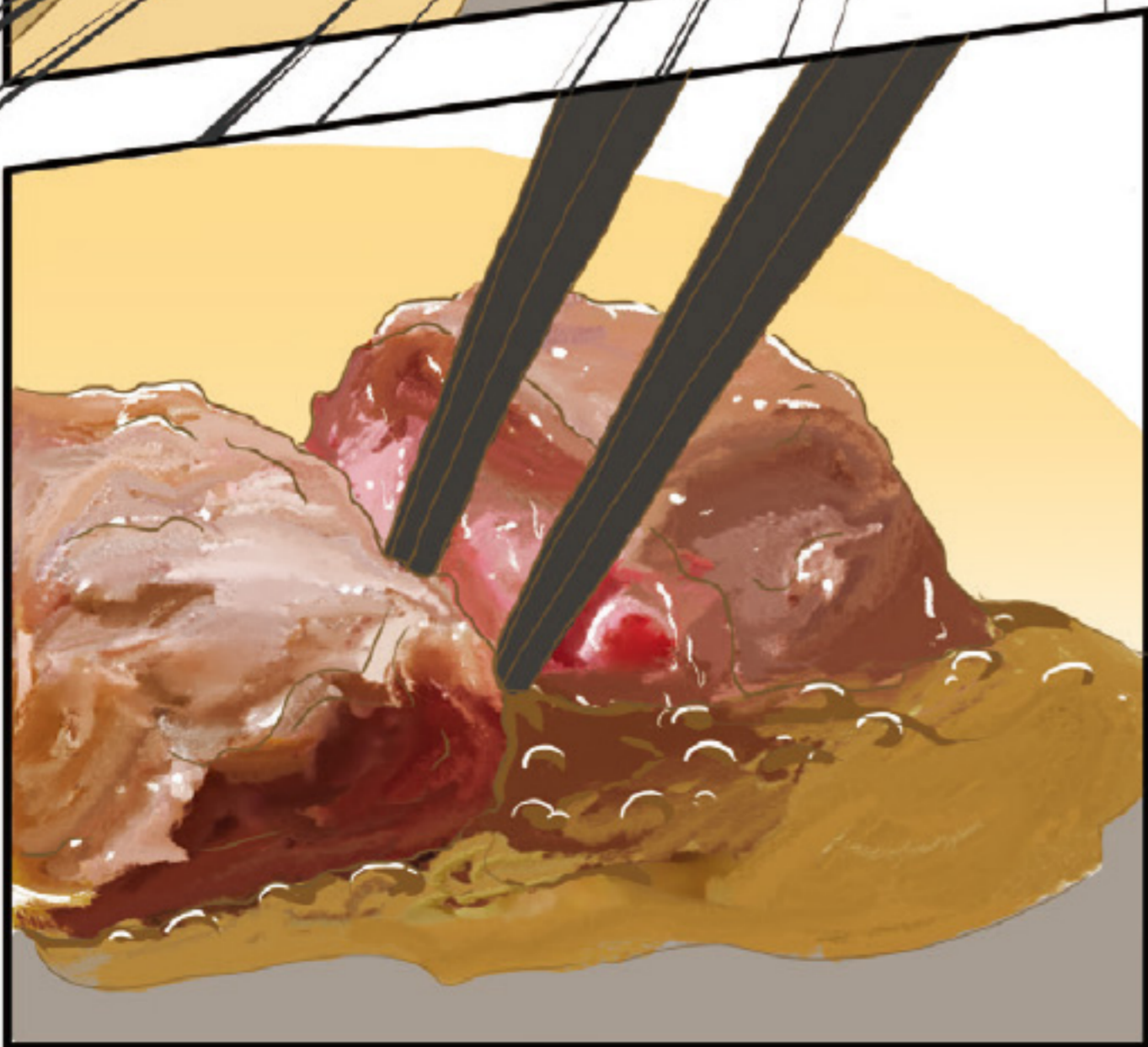
When eating the Hamburg steak,
I recommend using the
Japone sauce first!

The beef tongue
is best with
green onion, salt,
and lemon!



Okay!
Let's...

EAT!



Munch!

Delicious

UMMS

!!!

BOOM!

This is amazing!
I can't stop
eating the rice!

Oh!
It's so delicious,
I had five bowls
of rice!

I'll bring
my friends
next time!

Ckump!
Ckump!

Fin

INFORMATION



KOBE AKAFUJI Main Store

☎ 078-391-1129

2nd Floor, KOBE Tik Building,
2-5-10 Kitanozaka-dori, Chuo-ku, Kobe City
11:00~15:00(LO14:30)/17:00~21:00(LO20:30)

20 counter seats

Varied hours



Instagram



KOBE AKAFUJI Mint Kobe

☎ 078-242-1129

7-11 Kumoi-dori, Chuo-ku, Kobe City
【mon~fri】11:00-15:00(L.O14:30)/17:00-22:00(L.O21:00)
【sat/sun】11:00-22:00(L.O21:00)

15 counter seats

2 booths for 4

Varied hours



KOBE AKAFUJI Shinsaibashi

☎ 06-6879-1129

1st Floor, Shinsaibashi Fukuda Building,
1-3-1 Shinsaibashisuji, Chuo-ku, Osaka City
11:00~23:00(LO22:00)

18 counter seats

3 booths for 6

Varied hours



Instagram



大众点评



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