



KOBE RESTAURANT GUIDE

— Pâtissier's select —

CONCEPT

Restaurants Recommended by Pâtissiers

Ever since Kobe's ports were opened to international trade,
the city has fostered a diverse and cosmopolitan culture.
With its abundance of agricultural and fishing areas, as well as natural beauty,
Kobe is blessed with the riches of both land and sea.
As a result, a unique food culture has emerged, showcasing Japanese, Chinese,
and Western cuisines, as well as a variety of sweets made with local ingredients.

This pamphlet presents a selection of 26 restaurants recommended by pâtissiers
from ORIGINE KOBE, a project led by renowned pastry chefs in Kobe.

The restaurants featured in this guide span across different genres,
from traditional veteran establishments beloved by locals, to trendy hotspots with long lines.

Each of these restaurants prides themselves on their commitment to quality
ingredients and materials.

We hope you will savor the flavors of Kobe with these culinary experts' recommendations.



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This information is accurate as of March 1, 2024.

Yakiniku

A new style of grilling that combines
the best of Italian and Japanese cuisine,
using premium Awahana beef and top-quality offal.



Yakiniku bue

焼肉bue



The owner, who trained at a Michelin-starred Italian ristorante, and the chef, who has an extensive knowledge of meat, joined forces to create a culinary experience that fuses the best of their cultures. Using premium Awahana beef from Tokushima and fresh tongue and offal from the Kobe West Market and specialty stores, they offer delectable shaved meat that is aromatic, rich, and melts in your mouth. While the owner claims the restaurant isn't high-class, the charming private dining space and the truffle-infused "Gukbap" dish beg to differ.

pick up



No punches are pulled with sauce, which draws out the wagyu's flavor. New "truffle butter" sold to-go.



- 📍 Yamaura 77 building 1st Floor, 2-9-1 Kano-cho, Chuo-ku, Kobe
- ☎ 078-230-2929
- 🕒 12:00 to Last order 13:30, 17:30 to Last order 23:30
- 📅 Closed on Tuesdays
- 💰 ¥8,000yen - 10,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚬 Smoking allowed



▲ Google Maps

French

A dish that conveys a message:

Valuing surprise, flavor, and nature, this is French cuisine that evokes the essence of Kobe.



BRASSERIE L' ARDOISE

BRASSERIE L' ARDOISE



Step into a chic space that transports you to a Parisian bistro in downtown Kobe. Committed to local sustainability, the restaurant grows its own organic vegetables and sources fish from their hometown of Akashi. The French cuisine with a Kobe twist showcases originality that incorporates Japanese sensibilities. The plates overflow with creativity and highlight the flavors and textures of the seasonal ingredients. Whether you opt for lunch or dinner, the course menus offer a tantalizing experience that requires prior reservation.

pick up



The restaurant's biggest allure are the home-grown vegetables that are fresh and expertly prepared.



- 📍 Mansion Isogami 1st Floor,
4-3-2 Isogami-dori, Chuo-ku, Kobe
- ☎ 078-221-1171
- 🕒 11:30 to Last order 13:30,
18:00 to Last order 20:00
- 📅 Closed on Mondays
- 💰 ¥ 4,600yen - 9,080yen 🌙 9,080yen -
15,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Italian

Relax and savor the flavor of freshly
cut prosciutto ham and salami
at a casual and trendy Italian bar.



Cucizucche IL BAR

Cucizucche IL BAR



Experience the charm of "Cucizucche", a popular and stylish bar that combines the Italian words for cooking, "cucina", and sugar, "zucchero". Indulge in homemade desserts, including the pâtissier's signature tiramisu, while also enjoying a drink at the standing bar. The selection includes not only wine, but also craft beer, Italian spirits, grappa, and espresso. Guests can enjoy an Italian à la carte menu, perfectly complemented by a fine selection of wines. Course dishes are also available with a reservation.

pick up



Over 100 varieties of Italian red, white and pink wine, where the characteristics of terroir stand out.



- 📍 Grandia Kitano Yamamoto-dori 103, 2-2-7
Yamamoto-dori, Chuo-ku, Kobe
- ☎ 078-242-3883
- 🕒 17:00 to 24:00(Cafe&Bar), 17:00 to 22:00(Dinnertime),
Saturdays·Sundays·Public Holidays 14:00 to 24:00(Apéro,
Cafe&Bar), 17:00 to 22:00(Dinnertime) (Final entry at 23:00)
- 📅 Closed days: Irregular
- 💰 ¥5,000yen -
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Italian

A renowned restaurant on Kobe's Hunter Hill where ingredients are expertly handled, resulting in an Italian dining experience that leaves a lasting impression.



Ristorante HANATANI

リストランテ ハナタニ



As you open the heavy wooden door, you'll discover a versatile space with tables and private rooms for a relaxed dining experience, as well as a counter that emphasizes comfort. Using seasonal ingredients sourced from across Japan, with a particular mastery of Setouchi fish, the restaurant offers a course menu that includes the signature golden cuttlefish appetizer (upper right). The 'Chef's Choice' menu of 7 to 8 dishes is thoughtfully balanced with gentle and light flavors that showcase the main dish.

pick up



The pasta, playing a supporting role, is light and chewy, directly communicating the dish's flavors.



- 📍 Fuji Sangyo-building 1st Floor, 1-27-12 Nakayamate-dori, Chuo-ku, Kobe
- ☎ 078-242-5778
- 🕒 18:00 to 22:30(Final entry at 20:00)
- 📅 Closed on Sundays and Mondays
- 💰 14,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

French

Experience authentic French food at this brasserie,
that will transport you to
the backstreets of Paris.



BRASSERIE L'OBABON

BRASSERIE L'OBABON



Located in Kitano's Hunter Hill, this Kobe brasserie evokes the charm of Montmartre in Paris and offers guests a taste of daily life in France. Originally a garcon who introduced French culture to Kobe's Motomachi, the owner moved the restaurant to its current spot in pursuit of a distinctly French comfort factor. You can enjoy traditional French dishes made with French ingredients, and relax to the sounds of French music that fills the space, giving you the feeling of a quick trip to Paris.

pick up



Owner and garcon, Mr. Obasa, started the restaurant after being influenced by the culture in France.



- 📍 1-27-11 Nakayamate-dori, Chuo-ku, Kobe
- ☎ 078-381-6469
- 🕒 14:00 to midnight
- 📅 Closed days: Irregular
- 💰 ¥ 5,000yen -
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking (limited to heated cigarettes)



▲ Google Maps

Japanese

Experience the beauty of all four seasons
with a hotpot made with
domestic soft-shelled turtle.



Ryoan Aritomi

料庵 有とみ

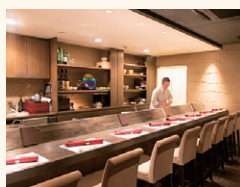


This restaurant offers year-round turtle dishes along with beautifully crafted seasonal cuisine. The monthly changing "Appetizer Platter" (upper right) is thoughtfully prepared to match the season. The "Tokusen Course" (11,000 yen) features Kyushu turtle for an exquisite taste. For a more indulgent experience, try the "Turtle Hotpot" (upper left) complemented with fragrant burdock root. Additionally, there is a special course (limited to one party per night) that includes several turtle dishes. For lunch and the special course, reservations are required.

pick up



The owner brings dishes to another level with dinnerware from all over Japan and a sense for the seasons.



- 📍 Hunterzaka Village Gate 2nd Floor, 2-10-22 Nakayamate-dori, Chuo-ku, Kobe
- ☎ 078-252-1333
- 🕒 12:00 to Last order 13:00, 17:30 to Last order 19:30
- 🗓 Closed on Wednesdays (Thursday lunch time is closed, Twice a month irregular store holiday)
- 💰 ¥ 5,500yen - 🌙 8,800yen -
(The service charge is extra at dinner time)
- 💳 Cash only (Credit cards accepted at dinner time)
- 🚭 No smoking



▲ Google Maps

Japanese

Approachable Japanese cuisine
that celebrates the brilliant colors
of the seasons.



Kappo Michishita

割烹 道下



Enjoy casual dining at our Japanese restaurant, perfect for memorable occasions with family and friends. Our menu offers a variety of single items that can be enjoyed with a drink, as well as course dishes. We take pride in sourcing our ingredients from Kobe and Hyogo, including seafood and meat, which pair perfectly with our rich sake. We recommend starting with the chef's selection of a 4-item platter, designed to complement sake. For a more intimate experience, you can relax in one of our private rooms.

pick up



Chef trained at top Japanese restaurant before going solo. Enticing cuisine that values ingredients.



- 📍 Sunrise Nakayamate 1st Floor, 2-12-12 Nakayamate-dori, Chuo-ku, Kobe
- ☎ 078-242-2338
- 🕒 12:00 to Last order 13:00(Reservation only), 17:30 to Last order 22:00
- 📅 Closed on Wednesdays
- 💰 ¥ 7,000yen 🌙 11,000yen - 16,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Yakiniku

High-quality grilled Kobe beef
in relaxing
Japanese-style space.



Sumiyakiniku Ishidaya. honten

炭焼肉 石田屋。本店



Indulge in reasonably priced Kobe beef at our specialist restaurant. We source high-quality beef from three contract farms in Hyogo, offering a range of standard and rare cuts. To complement the exquisite flavor of the beef, we offer an array of beverages, including house wines from our in-store cellar featuring dozens of bottled wines from France and Chile. You can also enjoy premium shochu, Japanese whiskey, and fruit liquors. We highly recommend making a reservation in advance.

pick up



A la carte dishes including yukke-style roasted Kobe beef, kimchi, and salads also available.



- 📍 1-20-9 Kitanagasa-dori, Chuo-ku, Kobe
- ☎ 078-392-2988
- 🕒 17:00 to Last order 22:00
- 📅 Closed on Mondays
- 💰 6,000yen - 7,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Steak

Savor first-rate Kobe beef
at this veteran steakhouse,
elevated by carefully selected ingredients.



KOKUBU

KOKUBU



This veteran steakhouse celebrated its 50th anniversary in June 2023. Don't miss the chance to try our Kobe beef (150g for 12,100 yen, 200g for 14,800 yen) cooked right in front of you, seasoned with Guérande salt from Bretagne and homemade mustard soy sauce. We offer both loin and tenderloin cuts, but we highly recommend the loin for its melt-in-your-mouth texture and superior flavor. Our exclusive garlic rice is also a popular choice with its chewy texture.

pick up



Elegantly marbled Kobe beef pairs well with carefully selected wines from Europe.



- 📍 Takai-building 2nd Floor, 1-21-2 Kitanagasa-dori, Chuo-ku, Kobe
- ☎ 078-321-1717
- 🕒 17:00 to Last order 20:30
- 📅 Closed on Sundays
- 💰 14,000yen -
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

French

Satisfy your taste buds and indulge
in high-quality meat
at this bistro for meat lovers.



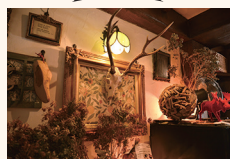
BISTRO GALLO

BISTRO GALLO

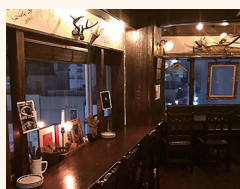


In this hidden-away space filled with antiques, meat-lovers can satisfy their craving for lots of meat and soak up the atmosphere of Kobe. Indulge in a variety of steaks, including the well-balanced Nakayama beef. You'll be surprised by the very-lightly battered rare cutlet's thickness and texture. To complete your special night, pair your meat with a selection of wines. Reservations are recommended.

pick up



Soak in the interior's picturesque, unreal atmosphere, colored by antiques the owner has collected.



- 📍 Enkin-building 8th Floor, 1-3-10 Kitanagasa-dori, Chuo-ku, Kobe
- ☎ 078-393-0778
- 🕒 17:00 to Last order 21:30
- 📅 Closed days: Irregular
- 💰 ¥7,000yen - 8,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 Separate Smoking Areas (smoking permitted at the entrance)



▲ Google Maps

Spanish

Indulge in Spanish flavors
in Kobe's Kitano area
and savor our seafood paella with homemade aioli.



collita

collita



A Spanish restaurant in Kitano, Kobe run by a chef with 15 years of experience at a famous Spanish restaurant in Osaka. Try our "Seafood Fideuà," a light paella that uses tiny pasta in place of rice, with a deep flavor from seafood broth, and our homemade aioli sauce. We also recommend the salted cod and grilled paprika salad and our homemade desserts. Come and enjoy a bountiful "collita" (harvest) in Kitano's relaxed atmosphere. Reservations are recommended.

pick up



We have about 40 types of red, white and sparkling Spanish wine that draw out the food's flavors.



- 📍 1st Floor, 2-20-22 Nakayamate-dori, Chuo-ku, Kobe
- ☎ 078-221-1558
- 🕒 18:00 to Last order 22:00
- 📅 Closed on Tuesdays
- 💰 ¥5,000yen -
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

French

French cuisine with a Japanese twist,
inspired by the seasons. Don't miss out on
our roasted Short Horn Beef from Kita-Tokachi.



Cuisine Franco-Japonaise Matsushima

Cuisine Franco-Japonaise Matsushima



This tranquil hideaway in Kitano offers a calm atmosphere and fresh, seasonal Japanese cuisine. Try the chef's special "Menu Matsushima" (14,300 yen + service fees), featuring dishes such as terrapin and foie gras consommé (upper left) and roasted free-range short horn beef from Hokkaido's Kita-Tokachi (upper right). Course only with private rooms available. Vegetarian, vegan, and low carb options are also available upon request.

pick up



We use fresh vegetables sourced direct from farms in Kobe's Nishi and Kita wards.



- 📍 Famille Minami-building 1st Floor, 3-2-16 Yamamoto-dori, Chuo-ku, Kobe
- ☎ 078-252-8772
- 🕒 12:00 to Last order 13:30, 17:30 to Last order 20:00
- 📅 Closed on Mondays
- 💰 ¥10,000yen - 15,000yen
- 💳 VISA, MASTER
- 🚭 No smoking



▲ Google Maps

Vietnamese

Authentic flavors of Vietnam
brought to life by seasonal
ingredients from Japan.



COM COKA

コムコカ



Authentic Vietnamese cuisine in the heart of Kobe.
This restaurant focuses on the flavors of Hanoi and recreates dishes that are popular with locals in Vietnam and introduces them to Japan. Don't miss the Bánh xèo, a savory pancake filled with fresh vegetables and homemade seasonings. The Vietnamese patrons agree - this spot is the real deal! Come on weekdays or make a reservation ahead of time for a table on weekends.

pick up



Fresh ingredients such as lemongrass and coriander are carefully selected and paired with homemade seasonings.



- 📍 Enkin-building Basement 1st, 1-3-1 Yamamoto-dori, Chuo-ku, Kobe
- ☎ 078-222-8818
- 🕒 11:30 to 15:00, 18:30 to 22:30 (Sometimes closes early)
- 📅 Closed on Wednesdays, other undecided
- 💰 ¥ 1,000yen - 2,000yen 🌙 3,000yen - 4,000yen
- 💵 Cash only
- 🚭 No smoking (smoking permitted outside smoking booth)



▲ Google Maps

French
Seasonal, sustainable dishes
interweaving Japanese
ingredients to tantalize the senses.



KOBE KITANO HOTEL RESTAURANT [Ash]

神戸北野ホテル レストラン【アッシュ】



Experience sustainable French cuisine in the heart of Kobe at the urban auberge Kobe in Kitano Hotel. Our skilled chefs craft each dish with care, using seasonal ingredients from Hyogo, home to Japan's top seafood and Kobe beef. Let the interweaving of the four seasons take your taste buds on a journey as you savor our light French cuisine. Book your table now for a memorable dining experience.

pick up



Hiroshi Yamaguchi,
general manager and head
chef. A chef always a little
ahead of his time.



- 📍 3-3-20, Yamamoto-dori, Chuo-ku, Kobe
- ☎ 050-3177-4646
- 🕒 12:00 to Last order 13:30,
18:00 to Last order 19:30
- 📅 Open 365 days
- 💰 ¥9,500yen - 24,000yen 🌙 19,000yen - 40,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking (2 smoking booths outside facility)



▲ Google Maps

Pizza

The only traditional Neapolitan
pizza in all of Kobe
recognized by Naples, Italy.



Pizzeria Azzurri

ピッツェリア アズーリ



The only one restaurant in Kobe where you can taste pizza recognized by the AVPN. Dough, the heart of pizza, is made from a flour blend and leavened at a low temperature. High temperature cooking in a wood-fired Italian kiln brings out the wheat's sweetness and makes it chewy. Pasta from its birthplace, Garganelli, matches well with an original sauce made from fresh ingredients. Experience traditional, genuine Neapolitan pizza in exotic Kitano, Kobe.

pick up



Owner Kozaki is the leader of West Japan's AVPN (Associazione Verace Pizza Napoletana) branch.



- 📍 Yutopia 1st Floor, 3-7-3 Yamamoto-dori, Chuo-ku, Kobe
- ☎ 078-241-6036
- 🕒 12:00 to Last order 14:30, 17:30 to Last order 21:30
- 📅 Closed on Thursdays. Wednesdays and Sundays irregular
- 💰 ¥ 3,000yen - 4,000yen 🌙 5,000yen - 6,000yen
- 💵 Cash only
- 🚭 No smoking



▲ Google Maps

Japanese

Delicate and innovative Japanese cuisine,
expressing the natural flavors
of ingredients.



Gensai

玄斎



This Japanese restaurant nestled in a peaceful residential area has only 8 seats, offering an intimate dining experience where you can watch the chef skillfully prepare your food right before your eyes. The first seating begins at 4pm, and the only option available is the Chef's Choice course priced at 13,000 yen. This carefully crafted course includes seasonal accompaniments to sake, sashimi, grilled dishes, and a small hot pot - all sourced locally from our home in Hyogo and decided upon daily. Reservations are required for this one-of-a-kind culinary experience.

pick up



Indulge in a combination of sake, wine, and cuisine from Hyogo Prefecture, each complementing the other.



- 📍 4-16-14 Nakayamate-dori, Chuo-ku, Kobe
- ☎ 078-221-8851
- 🕒 16:00 to 18:00, 19:00 to 21:00,
Sunday 12:00 to 14:00, 17:00 to 19:00
- 📅 Closed on Mondays and Fridays
- 💰 15,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Chinese

Authentic Cantonese cuisine born in Kobe
and loved by locals,
founded almost 60 years ago.



Kobe Motomachi Bekkan Botanen

神戸元町 別館牡丹園



Located in Motomachi, this authentic Cantonese restaurant, born in Kobe, is approaching its 60th anniversary. Its founder, Wang Chi Bing, mastered the art of Cantonese cooking in its home and continues to offer traditional flavors loved by locals. The restaurant is known for its particular attention to detail, including the use of handmade spices. The mushroom and beef sauté with homemade oyster sauce and the luxurious shark fin soup with crab meat are among the popular dishes served here.

pick up



Wang Wen Liang, a third-generation owner, has been preserving the historic flavors and traditions of the restaurant for 20 years.



- 📍 1-11-3 Motomachi-dori, Chuo-ku, Kobe
- ☎ 078-331-5790
- 🕒 11:00 to Last order 14:30,
17:00 to Last order 20:00
- 📅 Closed on Wednesdays
- 💰 ¥ 1,500yen 🌙 8,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Gibier

A restaurant specializing in venison cuisine,
utilizing the best in local meat
from Hyogo Prefecture.



Rokumei saryu IRIFUNE

鹿鳴茶流 入船



An apparel maker who created bags and shoes with deer leather decided to utilize the entire deer and thus, opened a venison restaurant. The restaurant uses venison caught throughout Hyogo and ensures only safe meat processed in approved facilities is used. With careful pretreatment and optimum cooking, the venison is prepared to perfection with a tender, light flavor. Moreover, the low-fat meat makes it a healthy option, allowing for guilt-free enjoyment. Highly recommended are dishes like grilled deer tongue and heart (upper right) that are seldom offered by other restaurants.

pick up



Venison is low calorie, low fat, high protein and has a third of the calories of beef and pork.



- 📍 1st Floor, 1-9-8 Motomachi-dori, Chuo-ku, Kobe
- ☎ 078-321-0295
- 🕒 11:30 to Last order 14:30, 17:00 to Last order 22:30
- 📅 Closed on Wednesdays
- 💰 ¥ 1,000yen 🌙 3,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Vietnamese

Flickering lanterns create
an ambiance reminiscent of Vietnam,
backed up by authentic cuisine.



Vietnam Shokudo THANG CAFE MOTOMACHI

ベトナム食堂 タン★カフェ 元町店



Located in the bustling Motomachi Shopping Arcade, this popular Vietnamese restaurant offers an exotic dining experience. Their specialty spring rolls come in three variations: steamed, raw, or fried, allowing groups to discover their favorites. Additionally, their dipping noodles, known as "Bún chả" (upper left), and fried banana dessert (lower left) boast authentic flavors that cater to the Japanese palette. If you're not sure what to order, simply consult the blackboard for their recommended dish of the day.

pick up



Have a glass of local alcohol like "333 (baabaabaa)" and "Luamoi" in this exotic restaurant.



- 📍 Risho-building 2nd Floor, 2-7-4
Motomachi-dori, Chuo-ku, Kobe
- ☎ 080-6216-4875
- 🕒 11:00 to 15:00, 17:00 to Last order 21:00
- 📅 Closed on Mondays
- 💰 ¥ 900yen - 980yen 🌙 2,000yen - 3,000yen
- 💵 Cash only
- 🚭 Smoking allowed (Lunch time no smoking)



▲ Google Maps

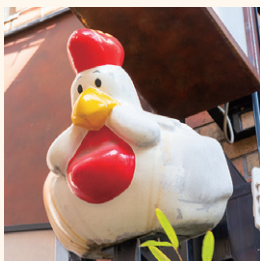
Chinese

Traditional Chinese cuisine
where the 2nd generation owner's
sensibilities shine.



Nankinmachi Ryukasou

南京町 劉家莊



Tucked away on a quiet backstreet in Chinatown, this Chinese restaurant is a hidden gem. The owner inherited the establishment from his father and has continued to offer simply-seasoned Chinese cuisine that appeals to the Japanese palette. One of their standout dishes is the "Shokei" made with fresh Awaji chicken, which is cooked with great care resulting in a succulent and flavorful dish with tender meat and savory skin. The Shokei Ramen is also a crowd favorite, with its clear soup and simple yet impressive flavors. You'll understand why it's so popular once you take a bite.

pick up



Shokei's secret Chinese spices and high-temperature cooking techniques make their chicken truly exceptional.



- 📍 Kanae-building 1st Floor, 1-4-8 Motomachi-dori, Chuo-ku, Kobe
- ☎ 078-391-7728
- 🕒 11:30 to Last order 14:15, 17:00 to Last order 20:15
- 📅 Closed on Wednesdays
- 💰 ¥ 1,000yen 🌙 2,500yen -
- 💵 Cash only
- 🚭 No Smoking



▲ Google Maps

Continental

Loved since it was established in 1923,
this old shop's flavor has continued
Spend a superb time with Kobe Beef



ITO GRILL

伊藤グリル

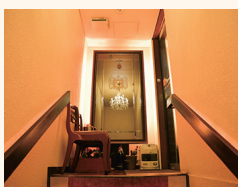


A high-class western restaurant started by an owner-chef who worked on a boat. The beef stew is famous, using the original cooking method. There are many staunch fans of the Kobe beef and Japanese black beef charcoal grilled steaks, with a crispy exterior and a juicy, tender interior through FIR. The evolving flexibility that incorporates tradition and modern arrangements brings about a familiar cuisine. Reservations recommended.

pick up



Kobe Beef passes the strictest standards, has a light flavor and feels like it melts in your mouth.



- 📍 1-6-6 Motomachi-dori, Chuo-ku, Kobe
- ☎ 078-331-2818
- 🕒 11:30 to Last order 14:00,
17:30 to Last order 21:00
- 📅 Closed on Wednesdays, Tuesday irregular
- 💰 ¥ 3,000yen - 6,000yen - 10,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



▲ Google Maps

Ethnic

Enjoy a variety of Asian cuisine
prepared by Mums
from around the continent.



KOBE ASIAN SHOKUDO BAL SALA

神戸アジアン食堂バル SALA



Experience the authentic flavors of homecooked meals from Thailand and Taiwan at our store. Tucked away in a corner of Chinatown, this store boasts an unmistakably foreign ambiance, complete with Asian-inspired decor on the walls and throughout the interior. The mother chefs use only the freshest and most authentic spices to create dishes that are bursting with flavor. With a different chef in the kitchen each day, the menu is always fresh and interesting. Pair your meal with an Asian beer, or opt for our all-you-can-drink and course offerings.

pick up



Our mother chefs from diverse Asian countries deliver soothing and authentic flavors in every dish.



- 📍 Shokumikan 1st Floor, 2-3-16
Motomachi-dori, Chuo-ku, Kobe
- ☎ 078-599-9624
- 🕒 11:30 to Last order 14:30,
17:30 to Last order 21:30
- 📅 Closed on Tuesdays and Sunday night
- 💰 ¥ 850yen - 1,500yen 🌙 3,600yen - 5,000yen
- 💳 VISA, JCB, MASTER, AMEX
- 🚭 No smoking



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