The Story of Gyutan-Yaki

The birthplace is Sendai.

Gyutan-Yaki (Beef tongue steak) originated in Sendai and is one of Sendai's specialties. There are approximately 100 specialty Gyutan-Yaki restaurants in the city. The origin of Gyutan-Yaki is said to be in 1948 when Keishiro Sano, the first-generation owner of a restaurant "Aji Tasuke" opened in Sendai City.

Around 1980, many specialty Gyutan-Yaki restaurants opened in Sendai City. With the opening of the Tohoku Shinkansen, there was an increase in business travelers and tourists, which brought attention to Gyutan-Yaki, making it a representative food of Sendai.

Afterwards, Japan suffered a severe blow from the outbreak of Bovine Spongiform Encephalopathy (BSE) in 2001. Despite recent struggles with the coronavirus, we will leverage our past experiences and collaborate across the industry to preserve the taste of Sendai's famous Gyutan-Yaki for future generations.



How to Cook Delicious Gyutan-Yaki

Peel the skin off the raw tongue and slice it, making small incisions. Season each slice of meat with salt and pepper, stack them one by one, wrap them tightly with plastic wrap, and refrigerate for one to several days. This process allows the meat to age and enhances its flavor. Grill the aged meat over charcoal



on a grill rack and eat it while it's hot. You'll delight in the juicy tenderness and burst of flavor as it fills your mouth.

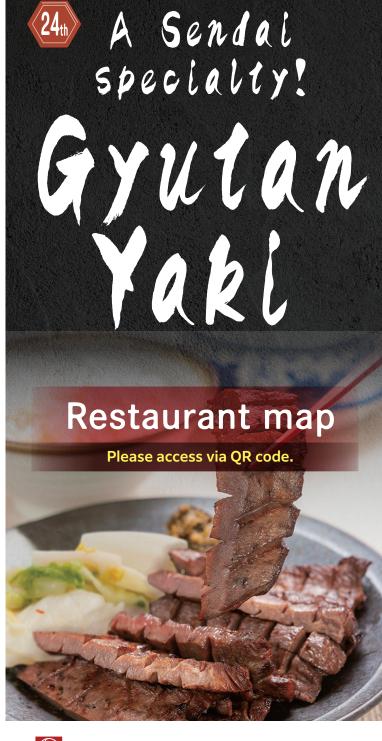


















Umami Tasuke















compare their taste!









Gyutan Izakaya Shugoro-Bunten kamisugiten

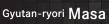
022-797-5643

Gyutan sumiyaki Rikyu

022-266-5077

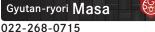
Gyutan no Issen





Gyutan Ippuku

022-265-7914









Aji Tasuke no mago no mise **Tanabeva**





We introduce 27 renowned Gyutan-Yaki restaurants. Please access detailed information about each restaurant via the QR code.Let's try out various restaurants and

Gyutan-Yakl

On September 10th every year, it's Gyutan Day! Enjoy special offers at participating restaurants affiliated with the Sendai Gyutan Promotion Association. For details, contact individual restaurants.









Gyutan Sumiyaki Jin









Gyutan Himono Sumiyaki Don-pachi





Gyu-ya Tanbei





Gyutan Sumiyaki Takaya

Gyutan Yakisuke-Sendai eki gyutandori



Sendai-Gyutan Taka

Aji no Gyutan Kisuke

Aji no Gyutan Fukusuke

Sumiyaki Gyutan Higashiyama-Sendai honten

022-263-4129

022-265-2080



Gyutan-ryori Kaku

Gyutan Aobatei



Aji Tasuke bunten **lmai**

022-225-0348



















022-268-7067



Online shop Fukubei



TEL 0120-321-274

As a contributor to the thriving Sendai Gyutan industry, we are committed to creating products centered around Gyutan. With the wish for happiness through food, we have launched our own brand "Fukubei", dedicated to adding smiles and color to your well-deserved

■Natori City, Horiuchi Kitatake 210, Zip: 989-2412 Fukubei Foods Co., Ltd. ■Please access website via the QR code.



仙台ターミナルビル(株) HOTEL METROPOLITAN HOTEL METS ■ JR仙台イーストゲートビル B4T HOTEL B4T INVAN JR-EAST



[Cooperation]

Sendai Tourism, Convention and International Association Jozenji Street Jazz Festival Executive Committee Secretariat



Sendai Gyutan Promotion Association Official web site http://sendaigyutanshinkokai.jp

