

13 Kokura Keijuen Rich-tasting sauce & thick-sliced meat!!

Particularly recommended for those who like thick meat, as well as soft and flavorful rib meat!
A long-established restaurant that is loved by many.



Closed Thursday ☎ 093-511-6070

Open 17:00-22:00 [L.O.] 21:30

📍 1-10-41 Nakatsuguchi, Kokurakita-ku

14 Yakiniku Kitchen Reiyo A wide variety of offal dishes, mino above all of them!

When visiting this restaurant, the house specialty, mino, is highly recommended. Their menu boasts 13 different types of organ meats!! Don't miss their limited-availability thick-sliced dishes!



Closed 2nd and 4th Wednesday of the month

Open 17:00-23:00 [L.O.] 22:30

☎ 093-531-0176

📍 Kanwa Building 1F, 1-10-38 Nakatsuguchi, Kokurakita-ku

15 Michiri Offal hot pot that you can only taste here!

"Michiri Hot Pot" is a classic local dish made with fresh entrails and Japanese Black beef ribs and loin grilled with carefully selected vegetables.



Closed Wednesday ☎ 093-541-1691

Open 16:30-22:00 [L.O.] 21:30

📍 2-2-9 Nakatsuguchi, Kokurakita-ku

16 Onmamaumu Korean restaurant Korean home-tasting dishes made with selected ingredients

This restaurant is run by a Korean couple that puts their heart and soul into making the kind of "food that you would want to make for your family." Their authentic samgyeopsal is superb! They also serve dishes other than yakiniku.



Closed Irregular closing days ☎ 080-7492-9864

Open 18:00-23:00 [L.O.] 22:00
(Reservations required for lunch)

📍 Ozumi Building 102, 1-10-32 Nakatsuguchi, Kokurakita-ku

17 Shichirin Yakiniku Waraiba Enhance meat flavor with shichirin braziers!

This restaurant's chef has worked in the Yakiniku industry for many years, and finally opened his own restaurant in 2022. A specialty restaurant where you can enjoy the finest meat with just the right touch of charcoal aroma.



Closed Tuesday ☎ 093-232-2570

Open [Mon/Wed/Thu/Ho] 18:00-23:00
[Fri/Sat/Day before a holiday] 18:00-3:00 AM
[Sun] 18:00-21:30

📍 1-14 Meiwamachi, Kokurakita-ku

KOKURA YAKINIKU STREET

Kokura Yakiniku Street
Promotion Committee



History of Kokura Yakiniku Street

The reason Kokura boasts so many yakiniku restaurants...

In the old days, after a hard day's work, the city's coal miners would eat yakiniku (Japanese grilled meat) and drink sake to replenish their energy and socialize with each other. This gradually led to an increase in the number of yakiniku restaurants. Since Uomachi, Kokura's central district, is home to many fashionable shops and rent there was expensive, yakiniku restaurants began to pop up one after another in the area just surrounding Uomachi, present-day Asaka Street and Kyomachi.

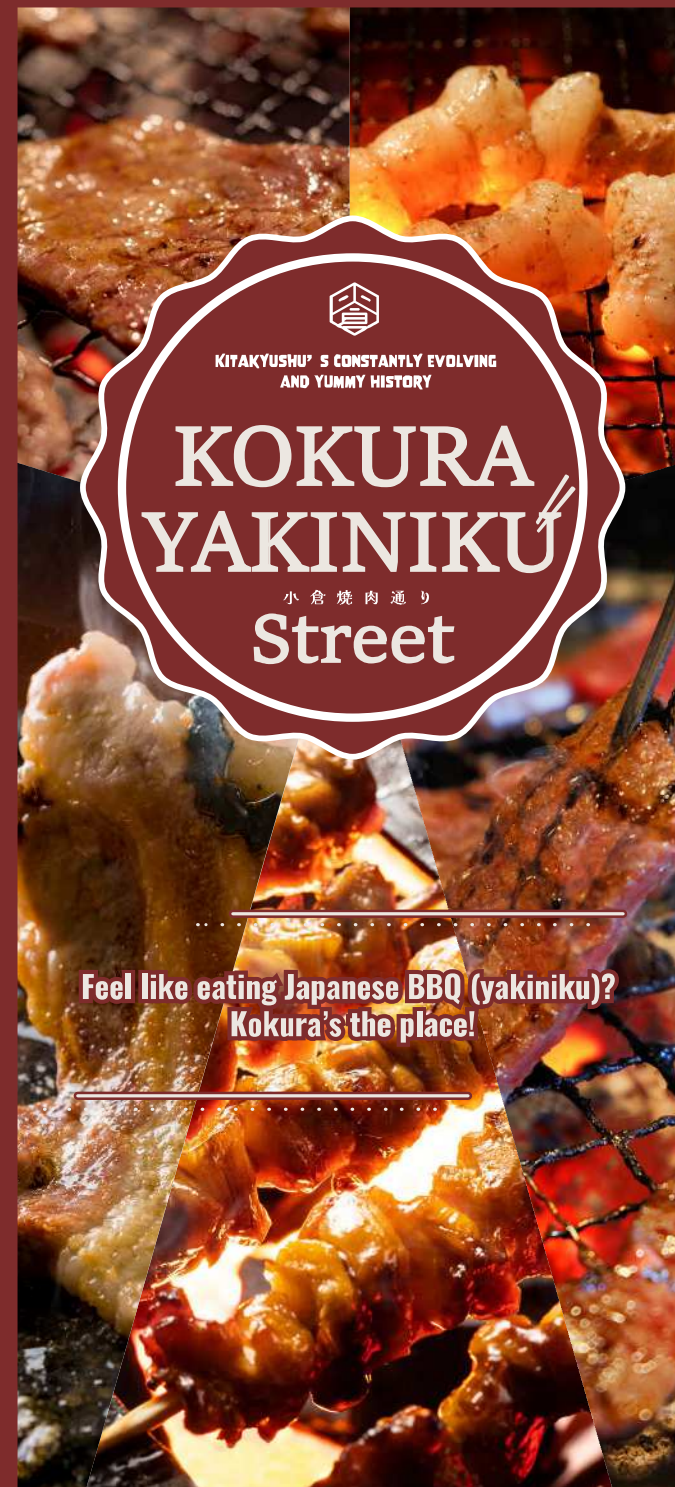
The reason horumon (organ meat) dishes taste so good...

A large number of Kokura's yakiniku restaurants specialize in horumon yaki (grilled organ meat). The presence of a meat-processing center just out of the city ensured that the fast processed beef and pork innards could be delivered to yakiniku restaurants on the same day. As experts say, "with organ meats, freshness is everything." Even today, when same-day delivery has become difficult due to changes in the law, meat specialists are so particular about freshness to the point of saying, "if we can't deliver by the next day we'll close shop!"

"Marucho," an original dish of Kitakyushu!

In the past, marucho (a type of offal dish made from cow's small intestine) was served as a meal for employees at a certain restaurant in Kyomachi. The dish known today as Hakata Motsunabe is said to have been first served by a former employee of that restaurant upon opening his own restaurant in Hakata. In the past there used to be even a private organization called "Marucho Shinsengumi" that promoted the freshness and deliciousness of Kokurakita ward's offal.

Kitakyushu's Kokura is the perfect place to enjoy fresh delicious organ meats at reasonable prices thanks to the presence of a meat-processing plant close to the city center that processes famously flavorful Japanese beef. Yakiniku and offal hotpot, favorite dishes of coal miners in the old days are still very much loved today, and the area around Asaka Street, home to a large number of yakiniku restaurants, is known as "Kokura Yakiniku Street."



KITAKYUSHU'S CONSTANTLY EVOLVING
AND YUMMY HISTORY

KOKURA
YAKINIKU
小倉焼肉通り
Street

Feel like eating Japanese BBQ (yakiniku)?
Kokura's the place!

KOKURA YAKINIKU

小倉焼肉通り

Street map



KITAKYUSHU'S CONSTANTLY EVOLVING AND YUMMY HISTORY

ACCESS TO KOKURA YAKINIKU STREET

- ★ Monorail
 - 1-From Kokura Station : 2 minutes from Tanga Station
 - 2-From Tanga Station / Kawaraguchi Mihagino Station : 4 minutes from Kawaraguchi Mihagino Station
- ★ Taxi
 - 5-8 minutes from Kokura Station

1 Yakiniku Marutoku Horumon

Enjoy Japanese wagyu beef at reasonable prices!

Their carefully selected Japanese Black beef from Kyushu served with their special sauce is exquisite! Spacious private rooms that can accommodate 15 people and tatami rooms where families can relax and enjoy their meal in.

Closed Tuesday ☎ 093-967-3462
Open 17:00-24:00 [L.O.] 23:30
 📍 1-6-12 Kawaraguchi, Kokurakita-ku



2 Yakiniku Nikkatsu

An old-style yakiniku restaurant with a retro atmosphere!

A long-established yakiniku restaurant that has been in business since around 1955. Their famous offal hotpot, a delicious meat dish with flavourful vegetables and a sweet and spicy sauce, has long been a favorite with Kokura locals.

Closed Irregular closing days ☎ 093-931-1467
Open 17:00-21:00
 📍 1-6-24 Kawaraguchi, Kokurakita-ku



3 Torikyu

A very popular place for chicken grilled over shichirin braziers

Their shichirin brazier-style free-rang chicken, prepared by a former professional baseball player, is exquisite. A rich menu and over-the-counter baseball discussions! Your time here is guaranteed to run to extra innings!

Closed Wednesday ☎ 093-923-0099
Open 17:30-23:30
 📍 1-6-10 Kawaraguchi, Kokurakita-ku



4 Tegu Shokudo (Kawaraguchi branch)

Korean restaurant serving authentic-tasting dishes

Their course meal combining their most popular dishes "Original Offal Hot Pot," which can be customized to your liking, and "samgyeopsal," which is very popular with female customers, comes highly recommended.

Closed Tuesday ☎ 093-951-5166
Open 17:30-22:30
 [Food L.O.] 21:30 [Drinks L.O.] 22:00
 📍 2-1-24 Kawaraguchi, Kokurakita-ku



5 Jang Geum

Their addictive budde jjigae soup has many people come back for more

Their exquisitely seasoned mild jjigae soup draws many repeat customers and packs the authentic taste of Korean cuisine. Between you and me, their "shrimp kimchi" is also incredibly delicious!

Closed Wednesday ☎ 093-541-5657
Open [Lunch] 11:00-14:30 [Night] 17:00-
 (Closes when their jjigae soup is sold out)
 📍 3-9-4 Bashaku, Kokurakita-ku



6 Juen

Perfect for those seeking a stylish hideaway yakiniku restaurant

Recently opened in fall of 2023, this restaurant has a soothing chic interior which makes it perfect for adults wishing to enjoy yakiniku in peaceful environment.

Closed Irregular closing days ☎ 093-967-1909
Open 17:30-
 📍 3-9-8 Bashaku, Kokurakita-ku



7 Yakiniku Sanhome

Superb meat with the simplest of seasonings!

Their menu features "ikigyu beef," a rare variety of Japanese Black beef grown in grassy meadows surrounded by the sea's breeze at reasonable prices! Best eaten with minimalist seasoning, such as salt and wasabi.

Closed Closed on Tuesday if Monday is a holiday
Open 17:00-22:00 [L.O.] 21:30
 ☎ 093-551-5295
 📍 3-9-9 Bashaku, Kokurakita-ku



8 Toshuen

Authentic yakiniku grilled over highest-grade binchotan charcoal

A long-established yakiniku restaurant founded in the early 1970s. The delicious taste of their selected high-quality meat is enhanced by their special grilling charcoal.

Closed No closing days ☎ 093-551-0395
Open 16:00-1:00 AM [L.O.] 1:00:30 AM
 📍 Kondo Building 1F, 4-17 Furusenbamachi, Kokurakita-ku



9 Yakiniku Bar Umauma

Absolutely delicious rice and beef tendon bowls!

As the name suggests, this yakiniku restaurant offers a wide variety of Japanese izakaya menu items. We recommend "gyutaki", a bowl of beef tendon and rice served with soup stock broth, their most commonly ordered dish!

Closed Thursday ☎ 093-482-2424
Open [Mon-Sat] 18:00-23:00 [L.O.] 22:30
 [Sun] 18:00-22:00 [L.O.] 21:30
 📍 5-21-102 Furusenbamachi, Kokurakita-ku



10 Yakiniku Factory Oku

Being directly managed by a hutchery the quality of their meat is as good as you'd expect

Their specialty is an assortment of rare cuts! The wide variety of their specialty meats ensures the best results for any occasion, from small parties to large banquets.

Closed Tuesday ☎ 093-541-6550
Open [Mon-Sat] 17:00-01:00 AM [L.O.] 24:00
 [Sun / Ho] 17:00-24:00 [L.O.] 23:00
 📍 Prendre MK Kokura Building 1F, 8-13 Furusenbamachi, Kokurakita-ku



11 Hanatare

A famous restaurant with a three-generation customer base.

The secret sauce that has been passed down by the women in the family since this restaurant first opened has a very special taste. A number of Kokura's children have tasted the Hanatare sauce over the years...

Closed Tuesday ☎ 093-531-6633
Open 17:30-22:00 [L.O.] 21:00
 📍 Completo Furusenba Building 1F, 7-8 Furusenbamachi, Kokurakita-ku



12 Jurakuen

Their 1,000 yen set meal is very popular!

This restaurant, currently run by 3rd-generation owners, offers good value for the price and homely atmosphere! A shichirin brazier-style yakiniku restaurant that prides itself on its carefully selected sauce and senmai beef sashimi.

Closed Irregular closing days ☎ 093-521-4509
Open 17:00-24:00
 📍 7-17 Konyamachi, Kokurakita-ku

