

COVID-19 Transforms the Value of Food and Food Business Models

The global pandemic caused by the novel coronavirus is disrupting people's health, everyday life, and business activities, all at once. It is also impacting the environment surrounding food in various ways.

The "second wave" of novel coronavirus infection has really arrived in Europe (as of October 18).

It's lunchtime at home while you're working remotely. You have to prepare documents in time for your next online meeting. You're hungry, but you don't have time to cook. You can't face yet another convenience store boxed lunch. So you boot up a food delivery app. All kinds of menus are lined up for you. You order a meal you fancy straight away, and the payment is settled too. All you have to do now is wait about 30 minutes for delivery. In the meantime, you get back to work.

Until now, that kind of behavior has been the exclusive preserve of the young people called "digital natives", but the novel coronavirus crisis is changing all that. In households overstretched by remote working and child raising, generations of people who thought ordering from an app was too much for them are starting to get drawn in. Now, they have multiple food delivery and Net supermarket apps lined up on their smartphones. They're also using Amazon much more frequently.

What does it all mean for the food service industry? Countermeasures against novel coronavirus infection are making it tough for restaurants to serve meals on the premises, so they're forced to look outside for sales opportunities. Food delivery was a growth field before, and delivery-only restaurants were becoming more numerous.



Now that the novel coronavirus is raising the profile of food delivery, the restaurant industry is connecting its front and back facilities to some kind of platform, such as by handling deliveries out front while it provides shared kitchens in the back, to stay in business. This kind of trend is also accelerating the digitalization of the restaurant industry. Besides operating in their local areas, restaurants now have to evolve into places that will be picked by people on their smartphones.



There is now a trend towards the unbundling of restaurant functions that have been clustered in one place until now. Bars and restaurants have always bundled the functions of ingredients, chefs, recipes, cooking, premises, and customers together in one place, and their services did not work until that concentration was achieved. That's being broken down with the arrival of platforms that can link individual places together. Food delivery platforms break down the menus of individual restaurants, so that people could order, for example, soup from restaurant A, the main dish from restaurant B, and dessert from restaurant C. That's the same style as how we already do our shopping on Amazon.

The current novel coronavirus crisis is resetting the entire food system, and promoting further redefinition of the value of food.



Two Different Spaces within One Restaurant

Gentle is built on two levels, ground floor and basement, which are used to house Mediterranean dining and a sushi bar within one restaurant. The Mediterranean dining area is an elegant, high-ceilinged space, and its terrace seating is particularly pleasant, with a wide-open feel. It's a place for diners to take their time over Mediterranean cuisine that is based on Italian but weaves in the essences of Spanish, Greek, and other regional cuisines. The first floor also has a bar counter that's a good place to meet up with people. The sushi bar in the basement is a little hideaway place with 16 counter seats.

Gentle

5-47-6 Jingumae, Shibuya-ku
Phone: 03-6897-3777
Open Hours: 11:30AM-11:00PM*
*Check website for details
Closed on Monday
<https://www.gentle-base.com>



What do you want diners at Gentle to feel and experience?

I want to make Gentle a restaurant that's rooted in the community and loved by local people. The character of our location, in Omotesando, brings in all kinds of customers, and we want them to use Gentle for all kinds of situations, combined with diverse cuisine. Gentle is the flagship branch of our Hotel Division for food and beverage content, and we want diners to feel our concept of "just five degrees higher than usual". To that end, we want them to enjoy the decor, the background music, the service, and everything else, not just the food.

What are your recommendations for lunch and dinner?

Lunch

Our standard course gives the diner a sense of Gentle's world view. We want them to enjoy the feeling of choosing and sampling everything from appetizers through the main course to dessert, on a prix fixe basis.

Dinner

This is an a la carte menu that changes every month. We gather in-season ingredients from trusted, contracted farmers and fishing ports, and assemble them into seasonal a la carte cuisine, which I recommend.



What beverages do you offer?

We serve many varieties of herb tea and coffee, but I particularly recommend our sommelier-selected list of 150 wines. We have sushi as well as the dining area, so we are always bringing in new wines to complement the diverse food. Please discuss wines to suit your taste with our sommelier.

What is your greatest concern as a chef?

Omotesando is the kind of place where all kinds of people come in, and we want them to enjoy their experience with a sense of freedom, unbound by frameworks. That's why our mix of dishes incorporates the flavors of Italy, Spain, Greece, and other countries which face the Mediterranean.

What's your perspective on hospitality?

I want dishes that I put my heart into to enrich the hearts of others. I aim to serve meals so that people who dine at Gentle will feel that their time here was something special.

Chef Masamichi Adachi,

native of Sendai, is in charge of Mediterranean dining. Wanting to work in a French restaurant from the age of 15, he worked for 10 years as sous chef in the French cuisine department of a hotel after attending chef school. He strengthened his foundational skills by trying out new genres, such as Nouvelle Chinoise, and became head chef of the dining division of Gentle in September 2020.

MARKINGS



Free Wi-Fi



Non-smoking



Serves alcoholic drinks



Types of menus available

EN = English

CH = Chinese

KR = Korean



Vegetarian menus available*



Halal & vegetarian menus available*



Recommended menu

*In many cases, reservations are required for vegetarian and halal menus.
Please ask each restaurant for more information.

Information on this magazine is subject to change without notice due to the current situation of COVID-19.
Please check each official website for the latest information.

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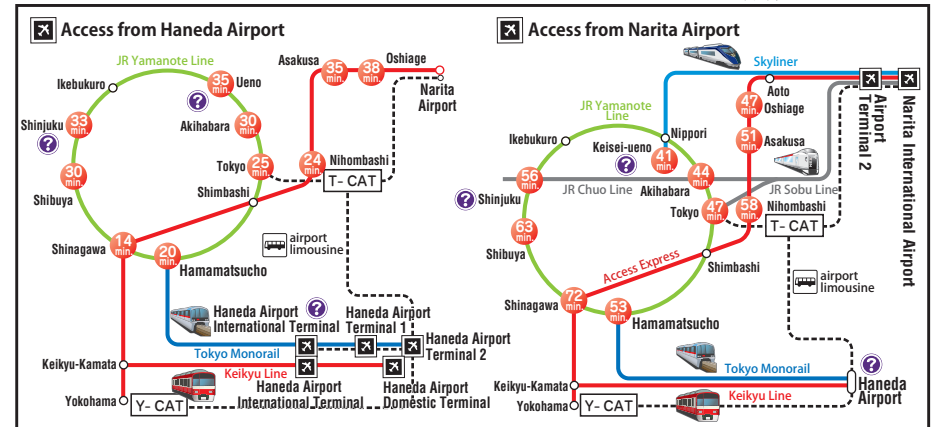
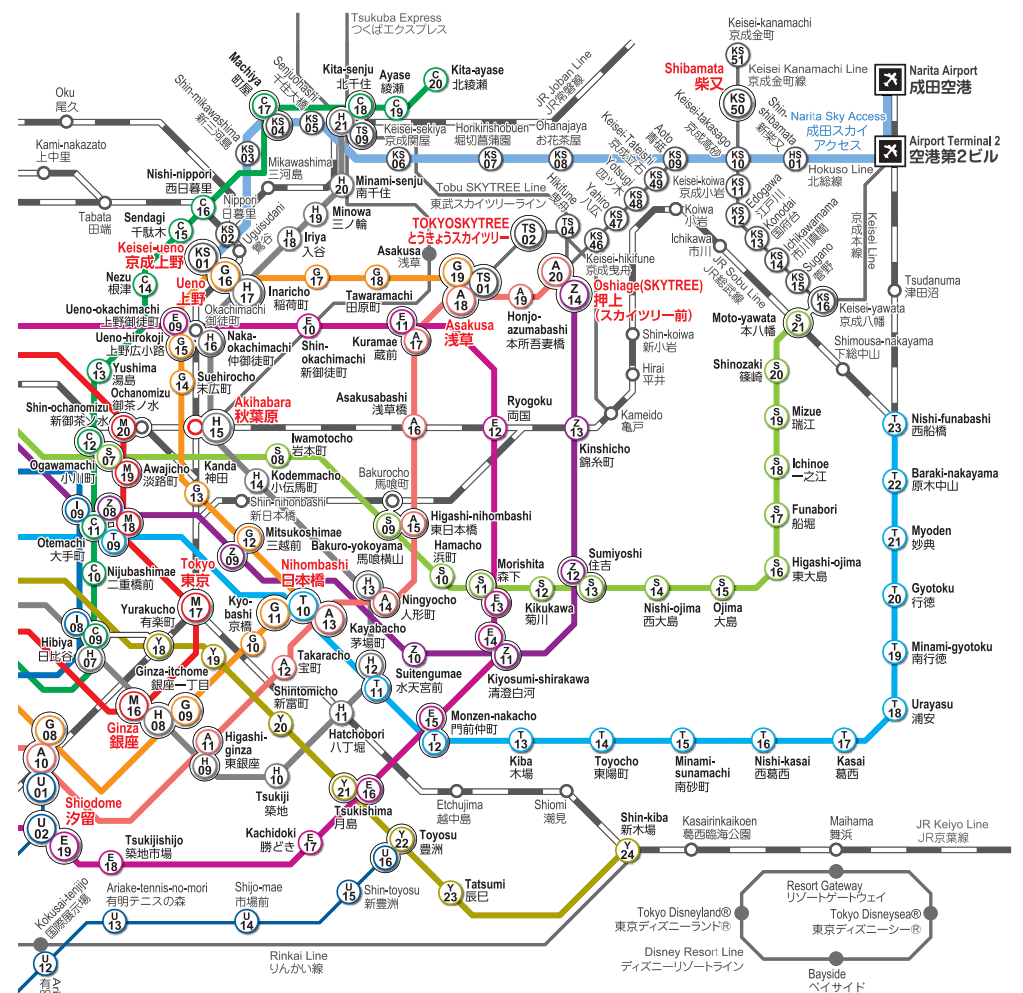
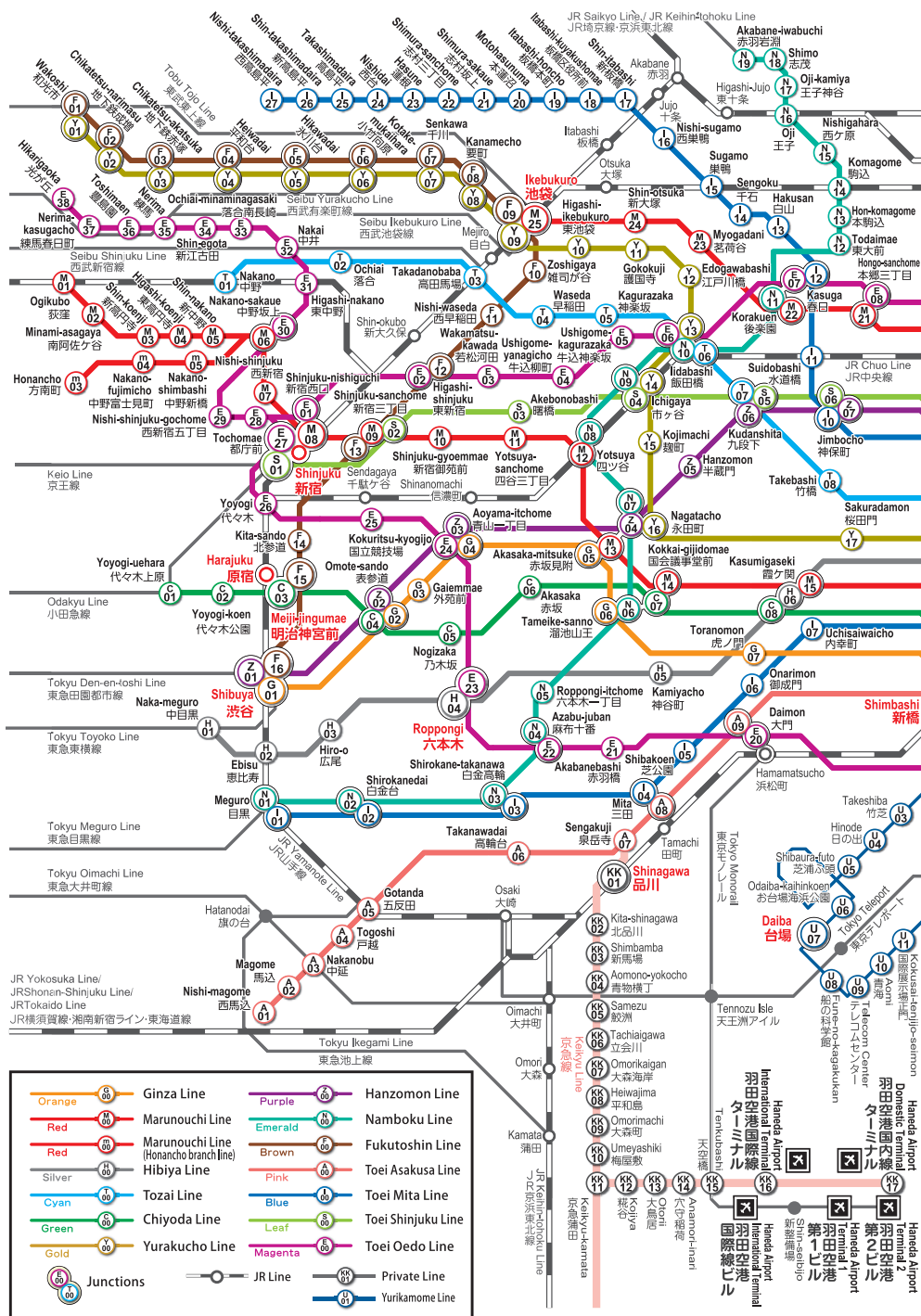
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Coleman Griffin

Many foreign chefs are pursuing their careers in Japan. Tokyo has twice as many Michelin-starred restaurants as Paris, and for foreign chefs, Tokyo's culinary scene, which is more dynamic and innovative than anywhere else in the world, makes it an attractive destination and a worthwhile challenge.

We talked to young chef Coleman Griffin, who came to Japan in pursuit of that kind of great ambition.

Can you briefly introduce yourself?

I am a Los Angeles native, and started cooking in high school at Melisse restaurant in Santa Monica. When I was eighteen, I moved to Napa Valley to attend the Culinary Institute of America. Being in Napa Valley, you have the opportunity to experience wine and food culture at a high level. Learning about quality produce and a seasonal approach was truly a transformative experience. Post graduation I spent 8 years working in the Northern California region at acclaimed establishments The Restaurant at Meadowood and Benu.

Which restaurant did you start to work in Japan?

I came to Tokyo to work at restaurant INUA; now temporarily closed due to COVID-19.

Can you let us know more about INUA and your experience there?

The bounty of nature provided the inspiration for everything that we did at INUA. Because of the defined seasons in Japan, we had access to an exciting range of produce throughout the year. Products came from the mountainous regions of the North and subtropical regions of the South; and everywhere in between. Working with Chef Thomas Frebel exposed me to a new and unique way of cooking, I am very thankful for the time I spent there.

What inspired you most working in Tokyo?

I think the attention to detail and dedication to craft is unparalleled. Seeing this in person is truly inspiring.



What kind of dishes do you want to explore and create in future?

Since INUA's closure, I have started a popup series exploring Japanese ingredients in a fun and inventive way. It's called Natoma and will be my main focus now.

What does "omotenashi" (hospitality) mean to you?

Ometenashi is an opportunity to experience something special. Whether it be sadou, kaiseki ryori or omiokuri. These types of experiences are unique to Japan and are the essence of omotenashi.

Please tell us about your future plans and goals.

My current popup project Natoma will be appearing in Tokyo in various locations. I'll be announcing the events online. My goal is to learn more about Japanese products and give guests a unique dining experience.

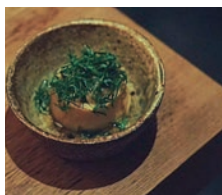
Served at a recent popup at Mikkeller beer bar in Shibuya



Cured aji, cucumber with a sauce of green pepper and myoga



A salad of tomato, dried shellfish, shungiku, and chirimen sansho



Maitake stuffed omelette, mitsuba and chicken jus



Steamed kamasu, braised taro, hidden beneath roasted lettuce

日本の酒情報館

Japan Sake and Shochu Information Center

The Japan Sake and Shochu Information Center allows people from around the world to learn and experience Japanese sake, honkaku shochu, and awamori.

About 50 different types of sake and shochu are available at all times for tasting from 100 yen per glass.

A wide variety of sake including Daiginjo-shu, Junmai Daiginjo-shu, and Junmai-shu can be enjoyed in addition to imo (sweet potato)/mugi (barley)/kome (rice)/kokutou (black sugar) honkaku shochu, awamori, and fruit liqueur from across Japan.

If you are not sure of what to order, try Daiginjo A Set (500 yen) or Shochu 5 Types Set (500 yen) to find out your favorite "Kokushu", a national drink of Japan.



Address: Nihon Shuzo Toranomon Building 1st Floor, 1-6-15 Nishi Shimbashi, Minato-ku, Tokyo
Phone: 03-3519-2091
Nearest Station: Tokyo Metro, Ginza Line, Toranomon Station
Hours: 10:00AM-6:00PM
Days closed: Saturday, Sunday, public holidays, year-end and New Years holidays

www.japansake.or.jp/sake/english

www.honkakushochu-awamori.jp/english

日本酒

What is Sake?

Japanese sake is brewed by a unique method, from its raw materials of Japanese water, rice, and rice koji (malted rice). It is regarded as “Kokushu”, a national drink of Japan, for its deep connection to traditional culture.

WATER

Sake consists of 80% water. The mineral content of the water influences the growth of the koji mold and yeast, so the flavor of the sake will change depending on the water used. Since water quality also affects the feeling in the mouth, good water is essential.



RICE

Sake rice is rice that is especially suitable for making sake. Each grain has a milk white shimpaku (core of starch) in the center. The degree of how much the surface of the rice is polished away has an important effect on the character of the sake.



BREWING ALCOHOL

Moromi is the fermenting mash that becomes the undiluted sake and determines the character of the sake. Brewing alcohol is sometimes added to this moromi. It brings out aromas in the sake and smoothenes the flavor.

KOJI MOLD AND YEAST

The koji mold, which is the basis for the koji, converts the rice's starches into sugar (glucose). The yeast ferments the glucose into alcohol and carbon dioxide. Both are cornerstones of sake that influence the flavor and aroma of the final product.

Fermented Beverages

Sake is in the same category of fermented liquor as wine and beer. Fermented beverages are alcoholic drinks made when yeast ferments alcohol from the agricultural crops used. That fermentation process differs for each type of drink.

For beer, the saccharification and fermentation happen separately. For wine, the saccharification is unnecessary because the base ingredient contains sugar. The unique characteristic of sake is that it uses a sophisticated production method called multiple parallel fermentation. Saccharification and fermentation happen at the same time.

Production Method

Wine



Ingredients: Grapes

Single Fermentation

Wine Yeast

Fermentation



Saccharification is unnecessary because the base ingredient contains sugar.

Beer



Ingredients: Barley

Single Multiple Fermentation

Malt

Saccharification

Beer Yeast

Fermentation



Saccharification and fermentation happen separately.

Sake



Ingredients: Rice

Multiple Parallel Fermentation

Koji

Saccharification

Sake Yeast

Fermentation







Saccharification and fermentation happen at the same time.

Polishing Ratio & Tokutei Meisho-shu (Specially Designated Sake)

Sake is categorized by ingredients and rice polishing ratios.

Daiginjo-shu, Ginjo-shu, Junmai Ginjo-shu, Tokubetsu Junmai-shu, etc are called “Tokutei Meisho-shu (Specially Designated Sake)”.

	Ingredients	Rice, rice koji	Rice, rice koji, brewing alcohol
Rice Polishing Ratio	 50% or less	Junmai Daiginjo-shu 純米大吟醸酒 Ginjo production methods, characteristic aroma and taste, and exceptional color and clarity	Daiginjo-shu 大吟醸酒
	 60% or less	Junmai Ginjo-shu 純米吟醸酒 Ginjo production methods, characteristic aroma and taste, and exceptional color and clarity	Ginjo-shu 吟醸酒
	60% or less or made with special production methods	Tokubetsu Junmai-shu 特別純米酒 Characteristic aroma and taste, and exceptional color and clarity	Tokubetsu Honjozo-shu 特別本醸造酒
	 70% or less	Junmai-shu 純米酒 Characteristic aroma and taste, and exceptional color and clarity	Honjozo-shu 本醸造酒 Characteristic aroma and taste, and exceptional color and clarity
	 Over 70%		

Reference: 1989 Japan National Tax Agency Announcement No.8 Sake Production Quality Indication Standards Overview.



Japan Sake and Shochu Information Center

The Japan Sake and Shochu Information Center allows people from around the world to see and experience Japanese sake, honkaku shochu, and awamori firsthand as a way to learn about their appeal.

Nihon Shuzo Toranomon Building 1st Floor, 1-6-15 Nishi Shimbashi, Minato-ku, Tokyo 105-0003 Tel: 03-3519-2091
Hours: 10:00AM-6:00PM (Days closed: Saturday, Sunday, public holidays, year-end & New Year holidays)
www.japansake.or.jp/sake/know/data



Label Information

Picking out bottles of sake becomes much more fun if you can read the labels.

Front

Alcohol content
The number of milliliters of alcohol per 100ml of sake.
アルコール分 15.0 度以上 16.0 度未満

Ingredients
In addition to rice and rice koji, brewer's alcohol is generally used to bring out aromas in the sake.
原材料名 米 (国産) 米こうじ (国産) 醸造アルコール

Product name
This is expressed as nihonshu or seishu in Japanese.
日本酒 720 ml

Date of manufacture
This shows when the sake was bottled in the container. There is no consume-by date, because the quality of properly stored sake does not change for a few years.
製造年月 27.3

Special designation
For sake with designated naming, the classification will be listed.
吟醸酒

Rice varietal
The rice varietal name and usage ratio is listed.
山田錦 100 %

Sake name
The unique brand name of the sake.
國酒

Manufacturer's name and address
日本酒造組合中央会
東京都港区西新橋〇丁目△-□

Back

Rice varietal
The rice varietal used is also listed on the back label.
原材料 山田錦 精米歩合 60%

Yeast
The name of the yeast used for this sake is listed.
使用酵母 協会 000 号

Acidity
An index showing the amount of total acidity in the sake. When the acidity level is high, the sake will tend to be rich and tart, and when it is low, it will tend to be light and sweet.
成分 日本酒度 +5 酸度 1.6 アミノ酸度 1.6

Sake meter value
An index showing the specific 'gravity' of the sake. The standard is 0, and if the value is a high positive number (+), the sake will tend to be dry. If it is a low negative number (-), it will tend to be sweet.
甘辛 甘口 やや甘口 やや辛口 辛口

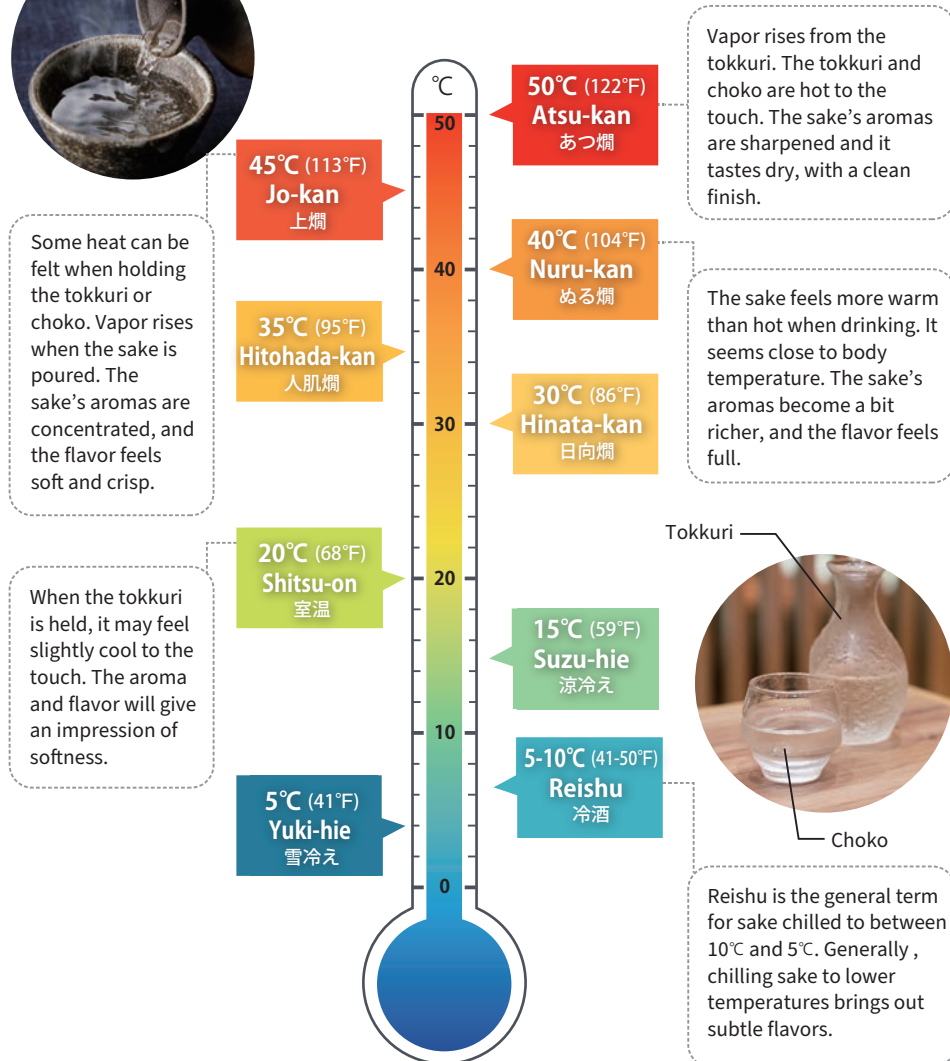
Sweetness/dryness
The sake is classified into one of several categories, indicating the tendency of its flavor: sweet, medium sweet, medium dry, or dry.
おすすめの飲み方 冷やして 室温 める爛 熱爛 △ ○ ◎ ○

Amino Acid content
An index of the amino acids in the sake. Higher numbers tend to indicate sake with more umami.

Recommended drinking styles
Indicates the estimated temperatures to bring out the best of that sake's flavor.

Drinking Temperature

Heated wine and beer drinks containing fruit and spices are well known, but sake is another beverage that can be drunk warmed. In fact, it can be enjoyed at a wide range of temperatures. Each temperature has a different name, and unique aspects of the same sake can be enjoyed at different temperatures.



Sake Characteristics & Food Pairing

Sake and washoku (Japanese food) pair wonderfully together, but there are some recommended cuisines for each of the four types of sake. Of course, sake can also be enjoyed with food from many other countries as well.

Fruity Type

Aroma Features gorgeous aromas of fruit or flowers, and has a sense of clarity.

Taste Has moderate sweetness and roundness, balanced with a refreshing acidity.

Food pairing

Cuisine that brings out the flavors of ingredients like vegetables and seafood is suited to this kind of sake.



White fish carpaccio



Vegetable tempura

Matured Type

Aroma Features strong and complex aromas, like spices or dried fruit.

Taste Thick sweetness, balanced with an acidity mellowed by maturation.

Food pairing

This type of sake goes well with food that uses umami-rich ingredients high in protein.



Cheese



Eel broiled in soy-based sauce

Fresh
Delicate Taste
Simple

Light & Smooth Type

Aroma Features a mild and moderate aroma.

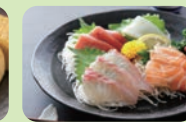
Taste Has a refreshing taste and a smooth feeling in the mouth.

Food pairing

This type of sake pairs well with light food that has a clean aftertaste.



Dashi-maki tamago (seasoned Japanese omelette)



Sashimi (raw fish)

Umami
Rich Taste
Complex

Full-Bodied Type

Aroma Features a grainy scent, or an aroma conveying savory umami, like daily products.

Taste Features sweetness, acidity, a pleasant bitterness, and a well-rounded richness

Food pairing

This type of sake pairs well with food that emphasizes the umami of chicken, pork, milk, or other ingredients.



Braised diced pork rib



Yakitori (glazed with sauce)

Simple
Moderate Aroma
Light

Gems of Wisdom: Etiquette & Terminology

Have you ever ordered sake in a restaurant and had it served in a glass that's filled to overflowing and standing in a little wooden box? Did you wonder how to go about drinking it? If the sake comes out in a flask with little cups and you're offered some, how would you receive it? This section will introduce sake manners to remember.

Masuzake (sake in a wooden box) and glasses

This is a pattern that worries many Japanese people too. However you choose to drink, it will not be a breach of etiquette, but there are some ways we would recommend.

1. Take the first sip directly from the glass.
2. Once there is a bit less in the glass, take the glass out of the box (the masu).
3. Enjoy the sake from the glass, and from the box corner. If it is difficult for you to drink from the box, you can pour sake from the box into your empty glass.



Tokkuri

Pouring:

When offering sake to someone, offer it when their cup is less than one-third full. Do not offer when your companion is in the middle of drinking, or when there is enough sake in their cup.

Receiving:

When someone offers you sake, take a small sip of the sake remaining in your cup before holding it out to the person pouring (you do not need to finish all of the sake in the cup)

Sake Types

Koshu -Aged sake

Sake can be matured for a long time. Longer-term storage smooths out the sake's flavor. Some koshu is aged for two, three, or even over five years.

Namazake -Un-pasteurized sake

This sake is sent to market without any pasteurization in the production process. Keep it in a refrigerator to enjoy its freshness.

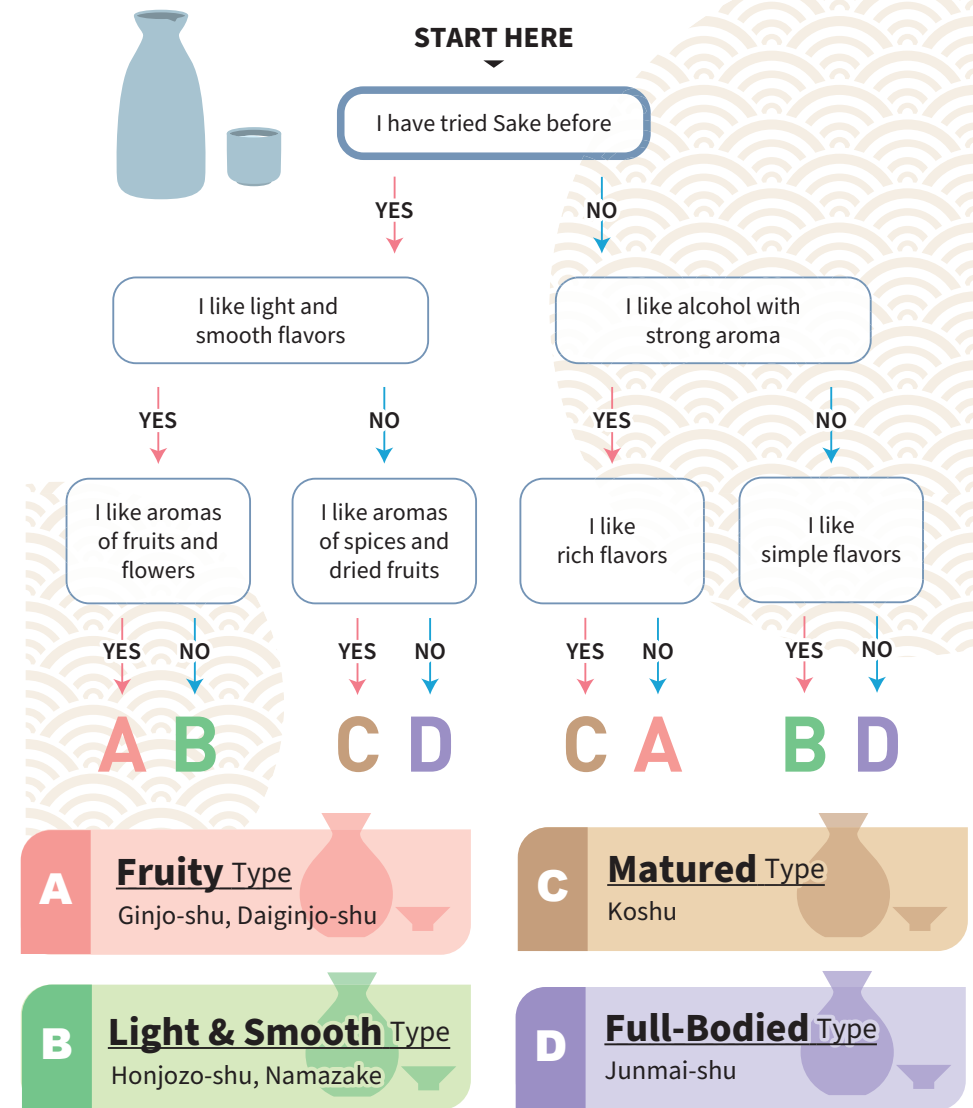
Genshu -Undiluted sake

Many sake on the market has had its alcohol content adjusted 15-16 % through dilution with water, but since genshu is undiluted sake, it's alcohol content is often unique high, at 18-20%.

Hiyaoroshi -Autumn sake

This sake is shipped after summer moves into fall.

Find your perfect match



- The drinking age in Japan is 20 years old. ● Drink responsibly.
- Do not drink and drive. ● Please recycle empty drink containers.
- Women should not drink during pregnancy or breastfeeding due to the risks of harmful effects on unborn children and babies.

本 格 焼 酎 泡 盛

What is Honkaku Shochu & Awamori?

Honkaku (authentic) shochu and awamori are brewed from diverse grains and other crops, also with rice koji, by unique brewing techniques. These too are positioned as “kokushu”, a national drink of Japan, for their deep connection to traditional culture.

Shochu made from natural ingredients, in old-fashioned ways, and batch distilled (officially called "otsu-type shochu") is called honkaku shochu. Within that category, shochu made in Okinawa Prefecture is called "awamori".

Honkaku shochu and awamori are distilled liquors, as are whisky, brandy, and vodka, but the difference lies in how the raw material starch is converted into sugar. Western distilled liquors use large amounts of barley or other raw materials of abundant sugar content. Korean soju, Chinese baijiu, and other Eastern distilled liquors use koji.

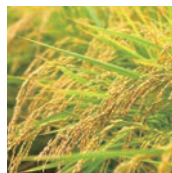
Diverse Raw Materials



Sweet Potato



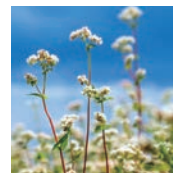
Barley



Rice



Brown Sugar



Buckwheat

Compared to foreign distilled liquors, the raw materials (for shochu) are truly diverse, including sweet potato, barley, rice, brown sugar, and buckwheat.

Each region grows grains and other crops suited to the local soil, and these become the ingredients for the honkaku shochu they produce. As a result, different kinds of honkaku shochu have different flavors and aromas based on where they were produced, making it a drink with plenty of variety to enjoy.

Fermentation Method

The most distinctive features of the shochu production process are fermentation with koji, and the use of pot distillation. Koji-kin is a type of mold indigenous to Japan.

Distillation Method

There are two types of pot distillation: atmospheric and reduced pressure distillation. Honkaku shochu and awamori are classified as pot distillation in which the spirit retains the rich aroma of the ingredients. On the other hand, continuous distillation, as the name suggests, involves continuously repeated distillation. This is used to efficiently produce high concentrations of alcohol, without the flavor and aroma of the ingredients.



Stainless Steel Pot Still



Wooden Pot Still

Maturation Method

After distillation, they are placed in jars, barrels, or tanks to mature. This maturation further deepens taste and fragrance.

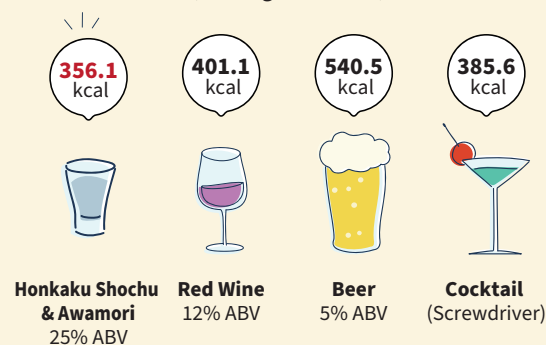
As awamori is matured, it develops a progressively deeper flavor. Matured awamori is known as “kusu.” The standards for kusu are strict and only products consisting of 100% awamori matured for at least three years can be labeled as kusu.



Benefits of Honkaku Shochu and Awamori

Honkaku shochu and awamori have low calories and are free of sugars and purines. Honkaku shochu and awamori have higher alcohol content compared to brewed alcoholic drinks like beer and wine. Though it is commonly thought that this must mean they are higher in calories, in fact the opposite is the case.

Calorie Comparison of Different Drinks (Per 50g of Alcohol)



* Values calculated based on the 2010 Standard Tables of Food Composition in Japan: calorie content may vary by brand or by recipe.
* Because alcohol content varies by type of alcoholic drink, the total amount consumed will vary when consuming 50g of alcohol. For Honkaku Shochu, this amount is approximately 244g.

What is the ideal amount to drink?

The ideal amount to drink is about 120 ml per day.

What is the most effective way to drink?

The most effective way to drink it is mixed with hot water, which makes it easier to smell the aroma compounds, and improves absorption by internal organs. If you don't like, or can't handle, alcohol, even just mixing honkaku shochu or awamori with hot water and inhaling it is believed to help prevent blood clots.

In order to prevent rapid increases in alcohol levels within the body, it can be best to have it with a meal. Natto is one ingredient that heightens thrombolytic effects. Eat a relish made of natto with your drink to enhance the effect. Honkaku shochu and awamori are drinks can be expected to benefit health even when drunk in moderation.

Honkaku Shochu & Awamori help dissolve blood clots?

Professor Hiroyuki Sumi of Kurashiki University of Science and the Arts published a paper and clinical data suggesting that honkaku shochu and awamori can help dissolve blood clots.

According to the research, drinking honkaku shochu or awamori leads to greater activation of enzymes that dissolve blood clots, compared to drinking other alcoholic drinks. The research also found that there are about a hundred aroma compounds in honkaku shochu awamori, and that they each stimulate the secretion of enzymes.

In addition to activating enzymes, drinking alcohol also has a relaxing effect, which is believed to help prevent blood clots. The enzymes work more effectively when the body is at rest, and reduce the effects of the activated enzymes, which are easily affected by external stress.

Abundant Ways to Enjoy These Spirits

Honkaku shochu and awamori offer a variety of delicious options. There's no one "correct" way to drink spirits.

Mixed with Hot Water

For people looking for health effects



Mix about six parts 25% ABV honkaku shochu or awamori with four parts hot water. Hot water brings out the sweet and savory notes of these spirits.

Mixed with Cold Water

What many Japanese people are drinking



Adding cold water is perhaps the most popular way to enjoy honkaku shochu and awamori: it makes these spirits milder and smoother, while still retaining their signature flavor and aroma.

On the Rocks

Recommended for hot days



Pour into a glass over ice. As the ice melts, the flavor of these spirits gradually changes.

Straight

To enjoy the full, true flavor



Pour directly into a small cup or glass, and savor your honkaku shochu or awamori at full strength.

Distilled Spirits from Japan and the World

There are many drinks around the world that are categorized as distilled liquors, and the ingredients used in them are truly diverse.

Japan's honkaku shochu is called "shochu" in English, but the pronunciation is very close to the Korean distilled drink "soju", so some may think it is the same thing.

Japan's honkaku shochu and Korean soju have very different raw materials and distillation methods. In Japan, there are shochu varieties from specific base ingredients, such as sweet potato, rice, and barley, but soju uses a mixture of ingredients, such as grains and starch, and the ingredients are not specified.









Japan Sake and Shochu Information Center

The Japan Sake and Shochu Information Center allows people from around the world to see and experience Japanese sake, honkaku shochu, and awamori firsthand as a way to learn about their appeal.

Nihon Shuzo Toranomon Building 1st Floor, 1-6-15 Nishi Shimbashi,
Minato-ku, Tokyo 105-0003 Tel: 03-3519-2091
Hours: 10:00AM-6:00PM (Days closed: Saturday, Sunday, public holidays,
year-end & New Year holidays)
www.honkakushochu-awamori.jp/english



Japanese honkaku shochu is made by batch distilling, while Korean soju is made by continuous distilling. We recommend honkaku shochu to those who want to enjoy the taste and fragrance of the raw materials.

European Distilled Spirits				Asian Distilled Spirits			
	Brandy France, etc. 	Whisky UK, etc. 	Vodka Russia, etc. 		Soju (Diluted) Korea 	Baijiu China 	Honkaku Shochu & Awamori Japan 
Ingredients	Fruit	Malt	Malt, grains, potatoes	Ingredients	Enzyme agents, grains, starch	Cake style koji, grains	Rice koji, barley koji, grains, sweet potatoes
Distillation Method	Pot distillation (twice)	Pot distillation (twice)	Continuous distillation	Distillation Method	Continuous distillation	Steaming basket distillation	Pot distillation (once)
Alcohol Content	40%	40%	40%	Alcohol Content	20%	55%	25%
Unique Traits	Aged in casks for flavor and aroma		Filtered (refined) through white birch charcoal	Unique Traits	Made with highly distilled alcohol (95%), which is then diluted and mixed with sweeteners, etc.	Fermented without adding water; known for strong fragrance and flavor	Retains flavor and aroma of ingredients

Most common ingredients, distillation methods, and alcohol contents shown for each.

Sweet potato shochu, barley shochu, and rice shochu is often seen on a menu. If you are not sure, which one should you order?



RICE

For the beginner, we recommend fruity rice shochu. The richness and faint sweetness of rice comes through, and the refined fragrance of ginjo. We recommend it for beginners because it is free of peculiar tastes.



BARLEY

Barley shochu is easy to drink, with few eccentricities. You can enjoy the fragrant barley scent and flavor. It has few eccentricities in its flavor, leaving a wide range of options open for how to drink it, including in citrus-blended cocktails.



SWEET POTATO

Strongly fragrant imojochu (sweet potato shochu). The unusual scent of sweet potatoes is powerful, and their subtle sweetness should not be overlooked. Try it mixed with water, hot or cold, to enjoy that sweet potato flavor.

How the connoisseurs drink

Pre-Mix

One unique way to try honkaku shochu or awamori is by “pre-mixing” it. Simply just add water to these spirits, and let rest for one to three days before drinking. The result is a smooth, pleasant drink.

Jikikan

The flask is warmed over a direct flame, producing a soft and sweet flavor.



Hanatare

The first part of shochu produced when the moromi mash is distilled is called hanatare. It has the highest alcohol content. As distillation progresses, hondare and suedare are produced, with declining alcohol content. Products which gather just the rare hanatare portion have started to come onto the market.

How to Pair It

With shochu there are no “wrong” food pairings, so there is no need to worry about making a mistake. That being said, the right pairing can elevate both the food and shochu to all new heights!



芋 IMO

Sweet Potato shochu is intensely fragrant with a sweet smokey flavor. It pairs well with fermented or cured products like cheese and ham, but also works surprisingly well with sweets like chocolate.



麦 MUGI

Barley shochu has a relatively neutral flavor, accented by nutty or sometimes grassy notes. It pairs well with foods such as chicken and root vegetables.



米 KOME

Rice shochu is the most neutral shochu with a sweet aftertaste. It pairs well with foods with delicate flavors such as seafood, rice dishes, and cream sauces.



泡盛 AWAMORI

Although awamori is produced with rice, its distinct production process gives it a more robust flavor than rice shochu. It pairs well with fried foods and fatty meats such as pork belly.



黒糖 KOKUTOU

Brown sugar shochu is produced from sugarcane, so it's not all that surprising that it tastes a bit like rum. It's great with gamey meats such as prok and lamb, but also pairs well with desserts.



Cheese



Cured Meat



Fried



Lean Meat



Fatty Meat



Seafood



Spicy



Sweets



Vegetables

- The drinking age in Japan is 20 years old. ● Drink responsibly.
- Do not drink and drive. ● Please recycle empty drink containers.
- Women should not drink during pregnancy or breastfeeding due to the risks of harmful effects on unborn children and babies.



Dining Experiences for Encountering Japan's Terroir



Tetsujiro Takahashi
Chef, French Cuisine "Nouvelle Epoque"

The Nouvelle Epoque of French cuisine began in September 2019, when The Okura Tokyo opened. Chef Tetsujiro Takahashi is seeking for dishes that are founded on the classics, but also present "health and gastronomy" by using the seasonal ingredients of all parts of Japan, together with the country's culinary culture of fermented foods.

What kind of dining experience can people expect from Nouvelle Epoque?

Changing direction from classic, traditional French cuisine, we serve Okura French cuisine, using Japanese ingredients.

Japan has culinary cultures with regional roots, and a culture of fermentation. We head out into production regions and talk to producers, to discover new ingredients and pieces of fermentation culture that have been hidden in those communities. We then reconstruct and serve our discoveries.

We serve dishes which, by their appearance on the plate, give the diner an image of the scenery or character of those source regions.

What are some popular Nouvelle Epoque menu items?

First of all, there's traditional French cuisine. Those also use Japanese ingredients, but many others are directly imported from France. Items using foie gras are popular. Dishes using organic vegetables, which we have sent from Noto, Ishikawa Prefecture every week, are particularly popular with embassy staff, health-conscious diners, and vegetarians. We change the menu every 2.5 months, because of the ingredients.

How do you go about choosing and sourcing ingredients?

I head out to Toyosu market at around 4am, think about the menu while I'm looking at the ingredients, and make my choices. I sometimes go to Niigata to make sake. I start from scratch and work with producers to search for ingredient ideas, and get inspiration from that as I choose ingredients. I also imagine the air, scents, and scenery of that land and think about how to express them on the plate, then pick ingredients within that kind of process.

What new recipes and menus are you working on?

It's all French cuisine that people can eat healthfully, under the concept of health and gastronomy. The Okura Tokyo is a Japanese modern hotel, so we use things like tableware made by Japanese artisans, as we cook dishes that weave Japanese tradition and French esprit together. We decide on menus about two months in advance, and take ingredients that will be produced and consumed in two and a half months and match them with other ingredients. Then we consider combinations as we create the menu. We use the foods that are in season at that time, and there's nothing left at the end of the two and a half months. I want to express that evanescence on the plate.

What does "omotenashi" mean to you, as head chef?

It means making the guest feel at ease. We aim to be an approachable restaurant, and our idea of hospitality is to have guests relax at their ease, so that they want to come again. We greet our repeat customers not with "irasshaimase" (welcome), but with "okaerinasaimase" (welcome home).



The Okura Tokyo opened on 12th September 2019, offering a signature combination of "traditional luxury" and "contemporary luxury"



Osamu Hamasaki
Chief Concierge
A member of Les Clefs d'Or

Why did you choose to become a concierge?

While I was job hunting, I discovered the job "concierge" in a pamphlet introducing the hotel industry. I'd never come across the word before. The job description said "person who takes care of everything", and for some reason that resonated with me, and I got interested in the career. At the job interview, I declared "I'll establish the concierge desk myself!", and joined the company. When I joined, there was a department running concierge work, but it was called by a different name. Thirteen years later, the "concierge desk" was ready, and I became the chief concierge.

What makes being a concierge the most fun or worthwhile?

A concierge is ready to help in any way that's not against the law, and tries to achieve what the guest wants to the fullest extent possible, using all the ideas and connections he or she could. For example, when I fulfill customer requests with the cooperation of overseas Les Clefs d'Or members, the customers are surprised and delighted, and I find fun and satisfaction in my work.

Do you have a moving story with a customer?

An Indonesian guest in his 20s asked me to make him reservations for high-class restaurants. He contacted me by email a year before he was scheduled to come to Japan, wanting to stay for around two weeks and asking for lunch and dinner bookings for each day. In that process, some restaurants refused bookings from new customers without introductions, but when I earnestly felt the customer's passion for food, and explained that passion to the restaurants, they decided to accept the bookings and the customer was delighted.

When the same customer visited Japan on another occasion, he stayed at a different hotel, but when he asked the concierge at that hotel, he didn't get sympathetic service. After that, he contacted me to say "I realized again that you, Mr. Hamasaki, are one of the world's best concierges!", and that made me very happy.

What's the most important thing for a concierge, or the thing you strive to do?

Building personal connections. When a customer has a request, you can't always get them what they want by working alone. The biggest weapon for Les Clefs d'Or members is being in a group of around 4,000 colleagues around the world. Even if you can't solve a problem alone, it's good enough if someone can get there for you. In customer service, we often deal with foreign visitors to Japan, so I'm always conscious of being a "private-sector diplomat", and I guide younger colleagues to think the same way.

What do you see as "true hospitality"?

We want to make someone happy without looking for anything in return, and we're ready to give our all, make any preparations, and take any action to that end.

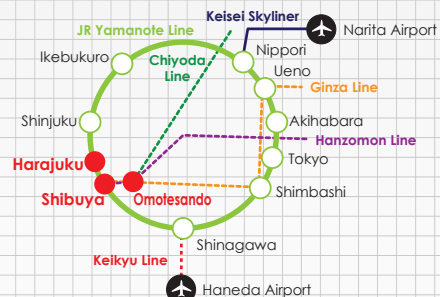


渋谷・原宿・表参道

Shibuya Harajuku Omotesando

Youth Fashion Trends Start Here!

Shibuya and Harajuku are cities of popular culture. You can find the newest trends of young fashion in Japan. The scramble crossing in front of Shibuya Station is a must-see. Omotesando in a walking distance from Shibuya has refined boutiques and restaurants. Omotesando Hills that opened in 2006 is a fancy and elegant place for shopping. If you get tired of the bustle, take a rest in the green of Meiji Shrine or Yoyogi Park.



SHIBUYA SCRAMBLE CROSSING

スクランブル交差点 & ハチ公 Scramble Crossing & Hachiko

One of the famous meeting places for Japanese people, "Hachiko," is a well-known sightseeing spot for visitors. There are thousands of people waiting and chatting in front of the bronze statue of "Hachi" every day. Right next to it is the scramble crossing – one of the busiest intersections in the world. It is suggested that maximum of 3,000 people cross this street during a single green light and a total of 500,000 people walk by each day. The large electric scoreboard is also a feature of Shibuya located on the top of Starbucks, a perfect place to relax and watch the people of Shibuya crossing the streets.

Shibuya JR 01 16 01



表参道

Omotesando

Omotesando Street, a wide avenue lined with Zelkova trees, is a great place to experience the beautiful illumination colors of each season. While located near Takeshita Dori, the two areas are completely different. Boutique stores of upscale designer brands lining up along the streets add to the elegant atmosphere of Omotesando. Omotesando Hills is the symbol complex of the area since 2006 featuring more than 100 shops. Walking along the street of Omotesando will let you forget that you are in the middle of Tokyo.

<http://omotesando.or.jp/en>

Omotesando 04 02 02



OMOTESANDO



TAKESHITA DORI

竹下通り

Takeshita Dori

Takeshita Dori stands as a symbol of Harajuku where people browse around for "kawaii" (cute) fashion. Sunday might be the day to come and see "cosplayers" wearing extreme outfits. Crepe is one of the main symbols of Takeshita Dori and so are purikura (photo sticker booth). There is an underground area filled with many types of purikura machines where you can add digital make up, change hair colors, and get a new glam look! At some purikura areas, you can borrow cosplay outfits for an additional fun.

<https://www.takeshita-street.com>

Meiji Jungumae 03 15 Harajuku JR



ヒカリエ

Hikarie

Hikarie is a commercial tower that opened in 2012. When you go up the escalator from the east side of Shibuya, the touch panel direction board and electric panel welcome you with the latest information of Shibuya. The restrooms are called “switch-rooms”; each floor designed in a different style by famous artists. Shibuya today has become the fashion district for younger generations and Hikarie was built under a concept of bringing back more sophisticated female shoppers to Shibuya.

Shop 10:00AM-9:00PM

Restaurant 11:00AM-11:00PM

<http://www.hikarie.jp/en/index.html>Shibuya    

渋谷 109

SHIBUYA 109

Shibuya 109 (ichi-maru-kyu) is a department store operated by Tokyu Malls Development. Referred to as “maru (zero) - kyu (nine)” by its shoppers, the department store attracts young women who are looking for the hottest trends at an affordable price. The 8-story building has shops that handle fashionable items such as cosmetics, accessories, shoes, bags, apparel, and daily commodities.

Shops 10:00AM-9:00PM | Restaurants 10:00AM-10:00PM

<https://www.shibuya109.jp/SHIBUYA/info/>Shibuya    

肉横丁

Niku Yokocho

Niku Yokocho, an alley of meat, is located on the 2nd and 3rd floors of an ordinary building in Shibuya Center Gai. It is the large meat restaurant area with a total of 24 restaurants. Some are open until 5AM offering draft beer. The atmosphere will make your stomach growl!

<http://shibuyayokocho.com/>Shibuya    

根津美術館

Nezu Museum

Standing in the quiet area of Omotesando, Nezu Museum is popular for its marvelous Japanese-style garden and modern designed building. It was built in 1914 for a private collection and now holds over 7,000 objects of Japanese and oriental art. Nezu Café is recommended if you have time for a tea break; seasonal scenery can be fully enjoyed in all seasons through the wide window front.

10:00AM-5:00PM (Last entry 4:30PM)

<http://www.nezu-muse.or.jp/en/index.html>Omotesando    A5, 8 min. walk

明治神宮

Meiji Shrine

¥ FREE

Meiji Shrine (Meiji Jingu) was built in 1920, dedicated to Emperor Meiji and his wife Empress Shoken. The great forest surrounding Meiji Shrine is made of 120,000 trees that were donated by the Japanese people and many others from abroad to commemorate the virtues of the Emperor and Empress forever. It was later destroyed during WWII but was reconstructed in 1958. More than 3 million people visit the shrine during the first three days of the new year, making Meiji Shrine the number one place for “hatsumode” (first shrine visit of the year) in Japan for many consecutive years. Seasonal events are held throughout the year in Meiji Jingu Gaien (garden) and Meiji Jingu Kyujo (stadium).

Gate opens at sunrise and closes at sunset.

June 5AM-6:30PM, September 5:20AM-5:20PM, December 6:40AM-4:00PM, March 5:40AM-5:20PM

<http://www.meijijingu.or.jp/english/>Meiji Jingu-mae   Harajuku 

099

ジェントル

GENTLE

Mediterranean, Sushi



Lunch: ¥3,000- / Dinner: ¥10,000- | Lunch 11:30AM-3:00PM (L.O. 2:00PM)
Dinner 5:00PM-11:00PM (L.O. 10:00PM) (Until 21:30 on Sunday & Holidays)
<Closed> Monday | Credit card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <https://www.gentle-base.com>



Sautéed Lobster with Oriental Orange Sauce

entle is built on two levels, ground floor and basement, which are used to house Mediterranean dining and a sushi bar within one restaurant. The Mediterranean dining area is an elegant, high-ceilinged space, and its terrace seating is particularly pleasant, with a wide-open feel. It's a place for diners to take their time over Mediterranean cuisine that is based on Italian but weaves in the essences of Spanish, Greek, and other regional cuisines.



5-47-6 Jingumae, Shibuya-ku Phone: 03-6897-3777

Omotesando    Exit B2, 7 min. walk

Vegetarian*



Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

001 dining & bar KITSUNE
dining & bar KITSUNE
Sushi, French & Japanese Fusion Restaurant

Dinner: ¥3,500-
 <Sun-Thu & Holiday> 6:00PM-12:00AM <Fri, Sat & Public Holiday Eve>
 6:00PM-5:00AM | Credit Card: VISA, Master, AMEX, JCB, Discover, others
<http://www.kitsune-web.info/en/>



Special KITSUNE Sushi of the Day (7 Kinds) ¥1,200 (+tax)

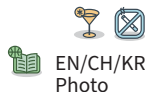
Located between Shibuya and Ebisu, KITSUNE is one of the hideout restaurants you should check out. Their concept is "SUSHI" and "FUN." Various kinds of Japanese sake are also available. You can experience "FUN" from their widely ranged menus and inspiring interior design.



2-20-13-B1F Higashi, Shibuya-ku Phone: 03-5766-5911
 Shibuya **JR** South Exit, 10 min. walk Ebisu **JR** East Exit, 10 min. walk

003 串カツ田中 渋谷百軒店
Kushikatsu Tanaka (Shibuya Hyakkendana)
Washoku, Udon, Izakaya, Kushiage, Takoyaki

Dinner: ¥2,400-
 <Mon> 5:00PM-1:00AM <Tue-Fri> 5:00PM-2:00AM
 <Sat> 12:00PM-2:00AM <Sun & Holiday> 12:00PM-1:00AM
 <Closed> Irregular Holiday | <http://kushi-tanaka.com>



5 Assorted Skewers

The recipe of Kushikatsu Tanaka was first developed in Nishinari-ku of Osaka. Their original batter, oil, and sauce that was created by the founder can be enjoyed in all 160 locations (as of October 2017) across Japan. Their chefs are passionate about providing the taste of Tanaka and the culture of Osaka to people around the globe. Order some Highball and test your luck by tossing two dice! You can get a discount if you are lucky!



2-18-7 Dogenzaka, Shibuya-ku Phone: 03-6416-9453
 Shibuya **JR** Hachiko Exit, 8 min. walk **01** **16** **01** Exit 1, 4 min. walk

072 フロリレージュ
Florilege
French

Lunch Course: ¥9,075- / Dinner Course: ¥18,150-
 12:00PM-1:30PM, 6:30PM-8:00PM <Closed> Wednesday, Irregular
 Credit card: VISA, MASTER, DINERS
<http://www.aoyama-florilege.jp/>



A French restaurant led by Chef Kawate, who trained and flourished at the renowned and distinguished Tokyo restaurants Le Bourguignon and Quintessence. From the cuisine to the service and interior design, the chef's dedication to detail can be seen everywhere, to provide each and every customer, whether a first-time visitor or a regular, a divine dining experience. Every single item on the menu will take your breath away with delight and surprise.



SEIZAN Gaiken B1F, 2-5-4 Jingumae, Shibuya-ku
 Gaikenmae **03** Exit 3, 5 min. walk Aoyama-itchome **24** **04** **03** Exit 7, 15 min. walk

101 太陽と大地の食卓 T's レストラン
T's Restaurant
Vegan Restaurant

Lunch: ¥1,200 / Dinner: ¥1,200-
 11:30AM-8:00PM (L.O. 7:00PM)
 Credit Card: VISA, Master, AMEX, JCB, Diners
<http://ts-restaurant.jp/>



Paella Doria - Paella-style doria made with saffron rice

T's Restaurant is a vegan restaurant that is highly acclaimed by meat lovers. They offer "Smile Veggie", a dish that everyone can enjoy. Recommend dishes are doria, hamburger steak, curry, ramen and other dishes that are popular in Japan. After meals, you can also enjoy exquisite sweets such as cakes and parfaits. Anniversary and birthday cakes available with reservation. Retort pouch curry and instant noodles that you can easily enjoy at home are also on sale.



Luz Jiyugaoka B1F, 2-9-6 Jiyugaoka Meguro-ku
 Phone: 03-3717-0831
 Jiyugaoka **07** **06** **10** 3 min. walk

006 肉炭バル MATOI-YA 表参道店
Matoiya (Omotesando)
Charcoal Grill, Bar

Lunch: ¥850- / Dinner: ¥3,500- / Course: ¥3,500-
 <Mon-Thu> 11:30AM-3:00PM, 5:00PM-11:30PM <Sat> 11:30AM-5:00PM,
 5:00PM-3:00AM <Fri & Before Holiday> 11:30AM-3:00PM, 5:00PM-3:00AM
 <Sun & Holiday> 11:30AM-5:00PM, 5:00PM-11:30PM <Closed> 12/31, 1/1
 Credit Card: VISA, Master, AMEX, JCB | <http://matoiya.jp/>



Exciting Butcher plate roast with charcoal

Matoiya serves sumibiyaki (charcoal grill), organic vegetables, and wines. Enjoy beef, pork, lamb, chicken, and other types of meat grilled with charcoal. Their vegetables are pesticide-free and consider healthiness of the meals. Try out their cuisines with a wine collection of over 60 types! Wine is very reasonable too, ¥500- (glass) and ¥2,000- (bottle).



5-50-6-B1F, Jingumae, Shibuya-ku Phone: 03-6418-2871
 Omotesando **04** **02** **02** 1 min. walk

073 リストランテ ホンダ
Ristorante HONDA
Italian

Lunch Course: ¥11,495- / Dinner Course: ¥15,125-
 12:00PM-3:30PM (L.O. 2PM), 6:00PM-11:30PM (L.O. 10:00PM)
 <Closed> Monday (Tuesday if Monday is national holiday)
 Credit card: VISA, MASTER, DINERS | <http://ristorantehonda.jp/>



Classic Italian enjoyed in a mature and elegant space. Owner-cum-chef Honda completed his training in Italy and France. He then worked as Sous-Chef de Cuisine at Al Porto in Nishi-Azabu before opening this restaurant. Honda's style is based on classic Italian, into which he incorporates the Japanese sensibility for seasonal ingredients. His signature dish is tagliolini with Hokkaido sea urchin (uni). This cozy restaurant has all the ambience of a hideaway.



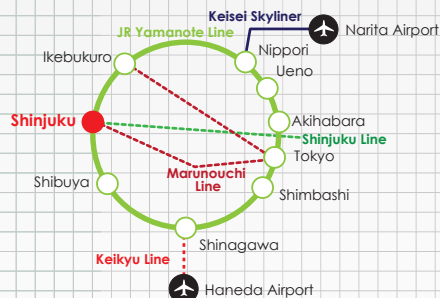
Roppongi Kojima Building 1F, 2-12-35 Kita-Aoyama, Minato-ku
 Gaikenmae **03** Exit 3, 5 min. walk

新宿

Shinjuku

City of Complex Culture

Shinjuku is the center of Tokyo's culture. On the east side of JR Shinjuku Station are the entertainment districts and on the west side are high-rise office buildings and the Tokyo Metropolitan Government Building. Being in Shinjuku feels like going to several different cities at once; next to the high-ended department stores and large electronics stores are the entertainment districts, and in a few minutes walk, you can also enjoy the panorama from skyscrapers or the nature of Shinjuku Gyoen National Park. Walk yourself through the city of Shinjuku for an adventure.



HIGH-RISE BUILDINGS OF SHINJUKU

¥ FREE

東京都庁

Tokyo Metropolitan Government

Tokyo Metropolitan Government ("Tocho") is one of the main symbols of Nishi-Shinjuku. The 243-meter Twin Towers are connected by the assembly building. The building was completed in 1991, after 13 years of construction at the cost of over 1 billion USD. It was the tallest building in Tokyo until Tokyo Midtown in Roppongi overtook that position in 2007. The panoramic views of TOKYO SKYTREE®, Tokyo Tower, Tokyo Dome, Meiji Shrine, and Mount Fuji can be seen from the free observation decks. The Tourist Information Center is located on the ground floor for your assistance in English.

9:30AM-11:00PM
 <Closed> Every 2nd & 4th Monday or following day if Monday is a national holiday, December 29 to January 3
<http://www.metro.tokyo.jp/english/>

Shinjuku JR M 08 E 27 S 01

Tochomae F 28

新宿御苑

¥ 200

Shinjuku Gyoen National Garden

Shinjuku Gyoen, the largest and the most popular park in Tokyo, is known for the cherry blossoms in spring. Its history goes back to the Edo period as a Daimyo residence. In Meiji period, it came to be used as an agricultural experiment station, then was turned into a botanical garden, and reopened as an Imperial garden in 1906. The park is an assemblage of three different styled gardens: French formal garden with an avenue of plane trees, English landscape garden which features wide and open atmosphere, and Japanese traditional garden with ponds and bridges of traditional Japanese culture. In the first half of November, an impressive chrysanthemum exhibition is held annually.

9:00AM-4:30PM (entry until 4:00PM)
 <Closed> Monday (or following day if Monday is a national holiday), December 29 to January 3. No closing days from late March to late April and first half of November

Shinjuku JR M 08 E 27 S 01 South Exit

Shinjuku Gyoenmae M 10 Exit 1

Shinjuku-Sanchome F 13 Exit E5 S 02 Exit C1/C5



SHINJUKU GYOEN NATIONAL GARDEN

歌舞伎町

Kabukicho

Kabukicho is the largest entertainment district located in the eastern side of Shinjuku. Known as the "Sleepless Town," Kabukicho is a red-light district full of host and hostess clubs and bars that are open throughout the night. During the day, you can enjoy shopping at large discount shops where you can find unique souvenirs. If you are looking for entertainment, try out the "Robot Restaurant" that opened in 2012.

Shinjuku JR M 08 E 27 S 01

世界堂

Sekaido

Sekaido, established in 1940, is a well-known store in Tokyo for art and craft materials. The store provides you everything from a pens and paints to useful everyday stationeries. Stationery lovers could easily spend a day in this building. Be ready to get overwhelmed by the variety of stationery goods at reasonable prices. Most of the products are 20% off regularly!

9:30AM-9:00PM
<https://www.sekaido.co.jp>

Shinjuku-Sanchome M 09 F 13 S 02 Exit C4

Shinjuku JR M 08 E 27 S 01 East Exit

- 007** がんこ 新宿 山野愛子邸
Ganko (Shinjuku Yamano Aiko-tei)
 Washoku, Kaiseki
- Lunch: ¥2,000- / Dinner: ¥3,500- / Course: ¥5,500-
 11:00AM-11:00PM (L.O. Food 10:00PM, Drinks 10:30PM)
 Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others
<http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>



Kuroge Wagyu (Japanese Black) Shabu-shabu

Ganko Shinjuku Yamano Aiko-tei is the first “yashiki” (mansion) style restaurant in Tokyo. Located somewhat far from noisy center of Shinjuku, you can spend a relaxing time eating meals while viewing the beautiful garden. The semi-western style mansion is a perfect venue for different types of events from wedding to family gatherings.

1-1-6 Okubo, Shinjuku-ku Phone: 03-6457-3841
 Higashi Shinjuku 〇5 Exit A1, 5 min. walk

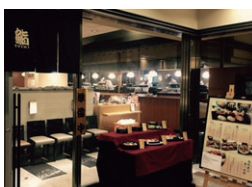
- 008** 李宮 新宿アイランドタワー
RIKYU (Shinjuku i-Land Tower)
 Yakiniku
- Lunch: ¥1,000-1,500 / Dinner: ¥5,000-6,000 / Course: ¥3,300-7,300
 11:30AM-3:00PM (L.O. 2:30PM) <Mon-Sat> 5:00PM-11:00PM (L.O. 10:00PM) <Sun & Holiday> 5:00PM-10:00PM (L.O. 9:00PM) <Closed> New Year Holiday & when the building is closed | Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.create-restaurants.co.jp>



- Nikuno Kiwami Course, Tokusen Course**
- RIKYU provides high-grade meat and refined atmosphere in the sophisticated town of Nishi Shinjuku. Since they purchase a whole Japanese Black, their prices are reasonable and they are able to provide rare parts of the meat. Enjoy their course menus and all you can eat menus in a relaxing atmosphere.

6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku Phone: 03-5323-6177
 Nishi-Shinjuku 〇7 1 min. walk Shinjuku JR West Exit, 10 min. walk

- 009** 雛鮨 新宿アイランドタワー
HINASUSHI (Shinjuku i-Land Tower)
 Sushi
- Lunch: ¥1,000- / Dinner: ¥4,000 / Course: ¥5,200-
 <Mon-Sat> 11:30AM (Sun & Holiday 12:00PM)-3:00PM (L.O. 2:30PM) <Mon-Fri> 5:00PM-11:00PM (L.O. 10:00PM) <Sat, Sun & Holiday> Closes 30 min-1.5 hour earlier <Closed> New Year Holiday & when the building is closed
 Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.create-restaurants.co.jp>



- Premium Sushi All-You-Can-Eat**
- HINASUSHI is an all you can eat sushi restaurant serving about 60 types of sushi at all times! In addition to standard sushi they have a wide variety from their dynamic “whole anago sushi” to gunkan-maki of crab innards and monkfish liver. You can order your favorite sushi as many times as you want! Sushi toppings will change depending on the season.

6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku Phone: 03-5323-2380
 Nishi-Shinjuku 〇7 1 min. walk Shinjuku JR West Exit, 10 min. walk

- 077** 魚や一丁 新宿三光町店
Uoya Iccho (Shinjuku-Sankocho)
 Washoku, Sushi, Nabe, Izakaya, Sashimi, Crab
- Lunch: ¥850- / Dinner: ¥3,000- / Course: ¥4,180- (all you can drink)
 11:30AM-10:00PM (L.O. 9:30PM) Weekday
 12:00PM-9:00PM (L.O. 8:30PM) Weekend
 Credit Card: VISA, Master, AMEX, JCB | movie.jp.com/shops/info/182322



- Assorted Sashimi -enjoy fresh sea fish, shellfish, shrimp, etc. at a reasonable price**
- Founded in Hokkaido as a sashimi izakaya, Uoya Iccho offers cuisines from Hokkaido such as sashimi, sushi, and crabs at a reasonable price. Their chefs will serve the freshest seafood from all over Japan and best ingredients of the season from Hokkaido. The restaurant has 240 seats and banquet rooms for different purposes and number of guests.

2-19-1-B1, Shinjuku, Shinjuku-ku Phone: 03-3225-2030
 Shinjuku JR East Exit, 10 min. walk Shinjuku-Sanchome 〇9 〇13 〇02 Exit C6, 1 min. walk

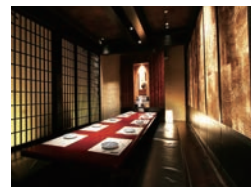


- 011** 個室居酒屋 番屋 西新宿店
Banya (Nishi Shinjuku)
 Izakaya
- Dinner: ¥4,000- / Course: ¥4,000-
 5:00PM-11:30PM <Closed> New Year Holiday
 Credit Card: VISA, Master, AMEX, Others
<http://www.banya-group.jp/>



- 10 Types of Fresh Sashimi**
- With respect to traditional Japanese style of “wa”, Banya offers relaxing privatized rooms that can be used for different purposes. Beautiful night view of Tokyo can be seen from 200 meters up in the sky. Private rooms can be used from 2 persons up to a group of 80.

2-6-1-49F Nishi-Shinjuku, Shinjuku-ku Phone: 03-5381-5757
 Nishi-Shinjuku 〇7 Exit 2, 5 min. walk
 Tochohmae 〇28 Exit A6, 1 min. walk



- 087** がんこ 西新宿店
Ganko (Nishi-Shinjuku)
 Washoku, Kaiseki
- Lunch: ¥2,000- / Dinner: ¥3,500- / Course: ¥5,500-
 <Mon-Fri> 11:00AM-3:30PM, 5:00PM-11:00PM <Sat, Sun & Holiday> 11:00AM-11:00PM | Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others
<http://www.gankofood.co.jp/shop/detail/wa-shinjukuwest/>



- Sushi (large platter)**
- Ganko's greatest appeal is its diverse menu of all kinds of affordable Japanese cuisine. You could take the “Gozen” set menu to enjoy a full-course meal of seasonal dishes, or you could order a la carte to share dishes among a large group. There's sushi, there's tempura, and there are unagi (eel) dishes. There's sukiyaki and shabushabu. People who aren't keen on raw fish are covered by the extensive menu of meat dishes and fried items.

1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku Phone: 03-5322-7011
 Shinjuku JR West Exit, 2 min. walk



上野・秋葉原

Ueno
Akihabara

"Art and History" vs. "Otaku Culture"

Ueno Park, known as "Forest of Ueno," has cultural facilities such as art museums, Tokyo University of the Arts, and the Ueno Zoo as well as historical architectures such as shrines and temples. It is also known as the famous spot for the cherry blossom trees, and Shinobazu Pond where many migratory and stationary birds live. Right next to this city of art and history is Akihabara, the otaku cultural center and district of household electronic goods. Enjoy the gap between the two contrasting cultures of the hot spots in Tokyo.

メイドカフェ
Maid Cafe

Walk by any street of Akihabara - there are maids standing all over wearing "maid - fuku (outfits)". Maid Cafe is a must see if you want to experience the otaku culture of Japan. Each cafe has its own concept, and don't forget to feel the term "mo-e" to show the unexplainable feeling in words. Step into one of the cafes and the maids will welcome you as the "master" and serve you with food and drinks, singing and dancing, even casting "mo-e" spells on foods to make it delicious. Just go, see, and experience the Akiba-kei otaku field for yourself.

Akihabara

アメ横商店街
Ameyoko

The busy street along the Yamanote Line connects Ueno and Okachimachi stations. The name "Ameyoko," a short term for Ameya Yokocho, derives from the word "Ame" (=candies) and "Yokocho" (=store alley) since there were many stores selling candies in the post war period. Today, various types of shops line up on the street selling fresh food, clothes, cosmetics, and imported goods. It has become the home of reasonable priced products and there are over 400 shops that open from 10AM to 7PM. Don't forget to check the calendar because the stores are mainly closed on Wednesdays.

10:00AM-7:00PM | <http://www.ameyoko.net>

Ueno Central Exit Exit 5B

Ueno-Okachimachi Exit A7

Okachimachi North Exit

Nakaokachimachi Exit A2/A5/A7

Ueno Park

上野恩賜公園
Ueno Park

Ueno Park is a large public park that has numerous shrines, temples, and museums. It is also famous for the Ueno Zoo, which is Japan's oldest zoo that opened in 1882. In addition, Ueno Park is one of the most popular cherry blossom spots in Tokyo.

Temples & Shrines - Kaneiji Temple, Kiyomizu Kannon Temple, Toshogu Shrine, Bentendo

Museums - Tokyo National Museum, National Museum of Nature and Science, Tokyo Metropolitan Art Museum, National Museum of Western Art, Shitamachi Museum

5:00AM-11:00PM

<http://www.tokyo-park.or.jp>

Ueno Park Exit



013 鳥良 上野駅前店
Toriyoshi (Ueno Ekimae)
Washoku, Izakaya, Yakitori



Lunch: ¥1,000- / Dinner: ¥3,000- / Course: ¥5,000-
 <Mon-Sat> Lunch 11:30AM-3:00PM Dinner 3:00PM-11:30PM (L.O. 11:00PM) <Sun & Holidays> Lunch 11:30AM-3:00PM Dinner 3:00PM-10:30PM (L.O. 10:00PM) | Credit Card: VISA, Master, AMEX, JCB, UnionPay

5 Assorted Yakitori & Daiginjo Tofu

A 3-minute walk from Ueno Station, Toriyoshi is surrounded by many sightseeing destinations such as the Ueno Park, zoo, and museums. The interior is made in a traditional Japanese style and the display of agricultural tools may be inspiring for foreign visitors. Enjoy eating chicken dishes and a wide variety of Japanese cuisines.

1-57-B2F Ueno Koen, Taito-ku Phone: 03-5812-2424



Ueno **JR** Shinobazu Exit, 3 min. walk

014 上野の森 PARK SIDE CAFE
Ueno no mori PARK SIDE CAFE
Café



Lunch: ¥1,200- / Dinner: ¥1,200-
 <Mon-Fri> 10:00AM-9:00PM (L.O. Food 8:00PM, Drink 8:30PM)
 <Sat, Sun & Holiday> 9:00AM-9:00PM (L.O. Food 8:00PM, Drink 8:30PM)
 Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp>

Special Sandwich Platter -You can enjoy vegetables, meat, fruits, and sweets on one plate.

PARK SIDE CAFE provides "relaxation" by serving seasonal vegetables and fresh herb tea. The menus using seasonal vegetables are prepared under the concept of "maximizing the natural flavors and tastes of the vegetables." Their outdoor seats are also recommended to feel tranquil scenery of Ueno Park.

8-4 Ueno Koen, Taito-ku Phone: 03-5815-8251

Ueno **JR** Park Exit, 3 min. walk

078 Bistrot Taka
Bistrot Taka
Bistrot, French

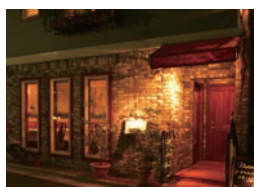


Dinner Course: ¥9,460-
 <Lunch> Tue-Fri 11:30AM-3:00PM (L.O. 2:00PM) Sat-Sun 12:00PM-3:00PM (L.O. 2:00PM) <Dinner> Tue-Sun 6:00PM-10:30PM (L.O. 9:00PM) <Closed> Monday, 1st & 3rd Tuesday
 Credit Card: VISA, MASTER, DINERS | <http://bistrot-taka.com/>

Located in a quiet residential area near Yushima shrine, the chef serves authentic flavors of France where he gained his experiences. The chef and manager teamed up together and opened an enjoyable cuisine house in a homey atmosphere. This restaurant is suitable for a meal with a close friend, or even a formal situation like entertaining clients. Achieved the Bib Gourmand award by Michelin in 2016 guide for Tokyo.

2-33-1, Yushima, Bunkyo-ku **Yushima** **f3** Exit 5, 5 min. walk

Ueno-Hirokoji **f5** 10 min. walk Ueno-Okachimachi **f9** 10 min. walk



016 秋葉原 LIVE RESTAURANT Heaven's Gate
Akihabara LIVE RESTAURANT Heaven's Gate
Maid Cafe



Lunch: ¥1,050- / Dinner: ¥3,500- / Combo: ¥3,710- (Not including tax and ¥500 table charge per 1 hour) | <Mon-Fri> 11:30AM-11:00PM <Sat, Sun & Holiday> 10:30 am-11:00pm | Credit Card: VISA, Master | <http://maidreamin.com> <Facebook page> <https://www.facebook.com/maidcafe.maidreamin/>

KAWAII HAPPINES COMBO ¥3,710+tax (Main dish, dessert, drink, gift, souvenir photograph) *All foods and drinks will be given a spell by maid

Enter the world of Maid culture and MOE experience casting special spells on foods and drinks! "maidreamin" is the No.1 maid cafe group with 17 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 80 seats maximum. Pretty maids with charming smiles welcome each of their customers as a master. Don't miss out the outstanding live performance held on the stage!

AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku Phone: 03-6206-8090

Akihabara **JR** **f15** Electric Town Exit, 1 min. walk



017 神田炎蔵 秋葉原 U D X
Kanda Enzo (Akihabara UDX)
Yakiniku



Lunch: ¥1,020- / Dinner: ¥4,000- / Course: ¥5,000-
 <Mon-Fri> 11:00AM-3:00PM (L.O. 2:30PM), 5:00PM-11:00PM (L.O. 10:00PM)
 <Sat, Sun, Holiday> 11:00AM-5:00PM (L.O. 4:30PM), 5:00PM-10:00PM (L.O. 9:00PM) <Closed> When Akihabara UDX is closed
 Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp>

Enzo Course, Boneless Short Rib, Seafood Korean Pancake, Stone-Roasted Bibimbap

On the third floor of Akihabara UDX is Kanda Enzo, a Yakiniku restaurant where you can enjoy carefully selected domestic beef along with a wide variety of shochu and other types of alcoholic beverages in the Edo Townhouse-style interior. More than 10 types of shochu are ready to be served with juicy beef!

4-14-1-3F Soto Kanda, Chiyoda-ku Phone: 03-5289-8480

Akihabara **JR** **f15** Electric Town Exit, 1 min. walk

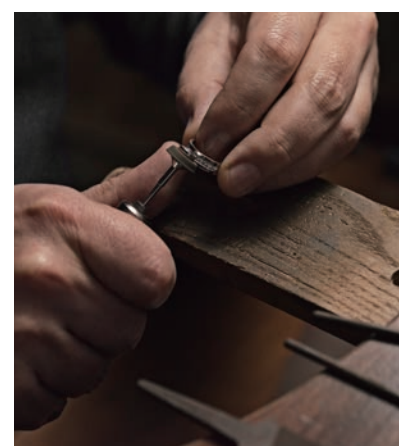


2k540 AKI-OKA ARTISAN
 2k540 AKI-OKA ARTISAN

Located under the girder bridge between JR Akihabara and Okachimachi Station, 2k540 AKI-OKA ARTISAN is a shopping area that features items made by young craftsmen. 2K540 is a railway term that shows the distance of this bridge from Tokyo Station. Okachimachi used to be a city of artisans who inherited the traditional crafts of Edo Period. More and more artistic places such as galleries, cafes, and shops that offer a new type of sense and quality are gathering in this area. Try out the workshops that are located inside shops.

11:00AM-7:00PM | <http://www.jrtk.jp/2k540/>

Akihabara **JR** **f15** Okachimachi **JR**

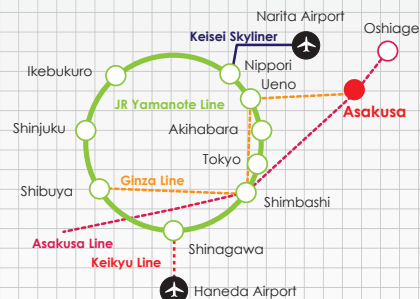


浅草

Asakusa

Traditional Entertainment District

Asakusa is a typical tourist spot that inherits the energetic downtown area of the Edo Period (1603-1867). Once you walk under the large lantern of Kaminarimon ("Thunder Gate"), there are gift shops selling various kinds of Japanese goods on the street of Nakamise-dori. Many traditional shrines and temples still remain in Asakusa, and there are seasonal events such as the Sanja-matsuri, Sumida River Fire Works, Tori-no-Ichi, and Hagoita-Ichi. If you want to try out true Tokyoite cuisine such as soba, loaches, tempura, and sukiyaki, Asakusa is exactly where you want to be!



浅草寺

Sensoji Temple

Sensoji Temple is the oldest temple in Tokyo. The origin of Sensoji dates back to 628. Later in 1590, it was designed by Tokugawa Ieyasu as a government facility. When you walk through the Kaminarimon (Thunder Gate) colored with lacquer, a 250 meter long Nakamise shopping street will welcome you with traditional Japanese foods and goods. You would not be surprised to know that Nakamise has the oldest history as a Japanese shopping street.

6:30AM-5:00PM

<http://www.senso-ji.jp>

Asakusa 6 19 18 15 01

かっぱ橋道具街

Kappabashi Dougu Street

Kappabashi is the world's largest kitchenware town located near Asakusa. The street is about half a mile long, selling every kind of Asian and Western kitchen equipment. One of the enjoyable shops would be plastic food sample shops. The food samples you see inside the shop windows of Japanese restaurants are something Japan treasures to the world.

<http://www.kappabashi.or.jp/en/>

Tawaramachi 6 18 Iriya 18 Asakusa 6 19 18 15 01



浅草花やしき

Asakusa Hana Yashiki

The oldest amusement park in Tokyo opened in 1853. One of the main attractions of this park is the "Rollercoaster," the oldest rollercoaster in Japan. The speed only goes up to 42km per hour but you might be thrilled by the old appearances of coaster. You can enjoy the view of Asakusa Five Story Pagoda that peeks in between the rides.

10:00AM-6:00PM

<https://www.hanayashiki.net/en>

Asakusa 6 19 18 15 01



浅草きんぎょ

Asakusa Kingyo

Asakusa Kingyo provides you opportunity to enjoy "kingyo sukui" (goldfish catch), which is one of the most widely loved summer activities in Japan. For 300 yen, visitors are allowed to catch and release some small goldfish. There are also goldfish-inspired souvenirs such as wind-bells and coin purses.

9:00AM-4:30PM

<https://asakusa-kingyo.crayonsite.net>

Asakusa 6 19 18 15 01 Exit 5

浅草 鉛細工あめしん

Asakusa Amezaiku Ameshin

Ameshin is an amezaiku (candy art) store founded in 2013. Amezaiku is a traditional Japanese candy art that is finely crafted with bare hands and traditional Japanese scissors by cutting, pulling, and bending. The candy is heated to 90 degrees C (almost 200 degrees F). Ameshin holds workshops at their head office in Asakusa. They also have a Solamachi Store located in Tokyo Skytree Town.

10:30AM-6:00PM

Closed Thursday

<http://www.ame-shin.com/en/>

Asakusa 6 19 18 15 01

7 min. walk

- 019** 浅草今半 国際通り本店
AsakusaImahan (Kokusai Street)
Sukiyaki, Shabu-shabu, Kaiseki



Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥10,000-
 <Lunch> 11:30AM-4:00PM <Dinner> 4:00PM-9:30PM (L.O. 8:30PM)
 Credit Card: VISA, Master, AMEX, UnionPay
<http://www.asakusaimahan.co.jp/>

Kobe Beef Sukiyaki Gozen

Established in 1895, AsakusaImahan is known as a long-standing Sukiyaki restaurant. They carefully select savory female Japanese Black Beef breeds. "Quickly simmering as if grilling" beef in shallow pot using their special sukiyaki sauce is AsakusaImahan style. Shabu-shabu and kaiseki are also recommended. There are many types of seats such as private rooms, large banquet rooms, and table seats to meet different needs.

3-1-12 Nishi Asakusa, Taito-ku Phone: 03-3841-1114
 Asakusa 19 A2 Exit, 1 min. walk

- 020** ふなわかふえ 浅草店
Funawa Café
Wa-Café



¥700-
 <Mon-Fri> 10:00AM-7:30PM <Sat, Sun & Holiday> 10:00AM-8:00PM
<http://funawa.jp/shop/>

Traditional imo-yokan and hybrid sweets using imo-yokan

Funawa, a long-standing Japanese sweets shop established in 1902, newly opened a wa-café (hybrid of traditional Japan and the West) called Funawa Café. While you can order coffee and tea, they also serve traditional Japanese sweets such as their best-selling "imo-yokan" (sweet potato paste) or an-mitsu (red bean and fruits).

2-19-10 Kaminarimon, Taito-ku Photo: 03-5828-2703
 Asakusa 19 Exit 2, 0 min. walk 18 A4 Exit, 1 min. walk

- 021** やきとりの扇屋 浅草店
Yakitori Ohgiya (Asakusa)
Izakaya, Yakitori, Kushiage, Kamameshi



Dinner: ¥2,300- / Course: ¥3,000- (all you can drink)
 <Mon-Fri> 4:00PM-11:00PM (L.O. 10:00PM)
 <Sat, Sun & Holiday> 3:00PM-11:00PM (L.O. 10:00PM)
 Credit Card: VISA, Master, AMEX, JCB | movia.jp.com/shops/info/032250

Yakitori ¥100 / skewer (Teriyaki & Salt) -Grilled with charcoal fire, outside of the chicken is crispy while inside is juicy.

The "grilling masters" of Ohgiya put their hearts into charcoal grilling each yakitori (from ¥100 / skewer) using "secret teriyaki sauce recipe" and "special salt." Other menus include kamameshi, deep-fried chicken wings, kushiage, and stewed dishes. Ohgiya is located near Sensoji and only takes 2 minutes walk from Asakusa station.

2-1-15 Asakusa, Taito-ku Phone: 03-5806-2410
 Asakusa 19 18 19 Exit 6, 2 min. walk

- 023** 浅草天ぷら 葵丸進
Asakusa Tempura Aoimarushin
Tempura, Ten-don



Lunch: ¥2,000- / Dinner: ¥2,500- / Course: ¥4,000-
 11:00AM-9:00PM (L.O. 8:00PM) | Credit Card: VISA, Master, AMEX, JCB,
 UnionPay | E-money: paypay, Alipay, WeChat Pay
<http://www.aoi-marushin.co.jp>

Tempura Course "Matsu" ¥5,800 + tax -Appetizer, assorted tempura, small mixed tempura with shrimp, rice & soup, dessert

Aoimarushin has been operating for nearly 70 years since its establishment in 1946. Many customers enjoy their tempura as the taste of Asakusa. They continue the Edo-style flavor that abundantly uses carefully chosen dried bonito flakes from Tosa, Kochi Prefecture. Vegetarian menus are also available.

1-4-4 Asakusa, Taito-ku Phone: 03-3841-0110
 Asakusa 19 18 19 Exit 1, 3 min. walk

- 024** 磯丸水産 浅草新仲見世通り店
Isomaru Suisan (Asakusa Shin Nakamise Dori)
Washoku, Sushi, Izakaya, Hamayaki



Lunch: ¥1,200- / Dinner: ¥3,000- / Course: ¥3,000-
 Open 24 hours | Credit Card: VISA, Master, AMEX, JCB, UnionPay
<https://www.isomaru.jp>

Kaisen Isomaru Hamayaki -Enjoy grilling fresh seafood at your table. Taste the natural flavors of the seafood.

Isomaru Suisan stocks fresh seafood every day and provides it at a reasonable price! You can enjoy hamayaki (grilling at beach) and have shellfish and squids cooked right in front of your eyes. It feels as if you are dining at the beach.

1-23-7-1F&2F Asakusa, Taito-ku Phone: 03-5806-5817
 Asakusa 19 18 19 8 min. walk
 Tawaramachi 18 4 min. walk



The 46th International Food and Beverage Exhibition

FOODEX JAPAN 2021



Japan, the Gateway to Asian Markets

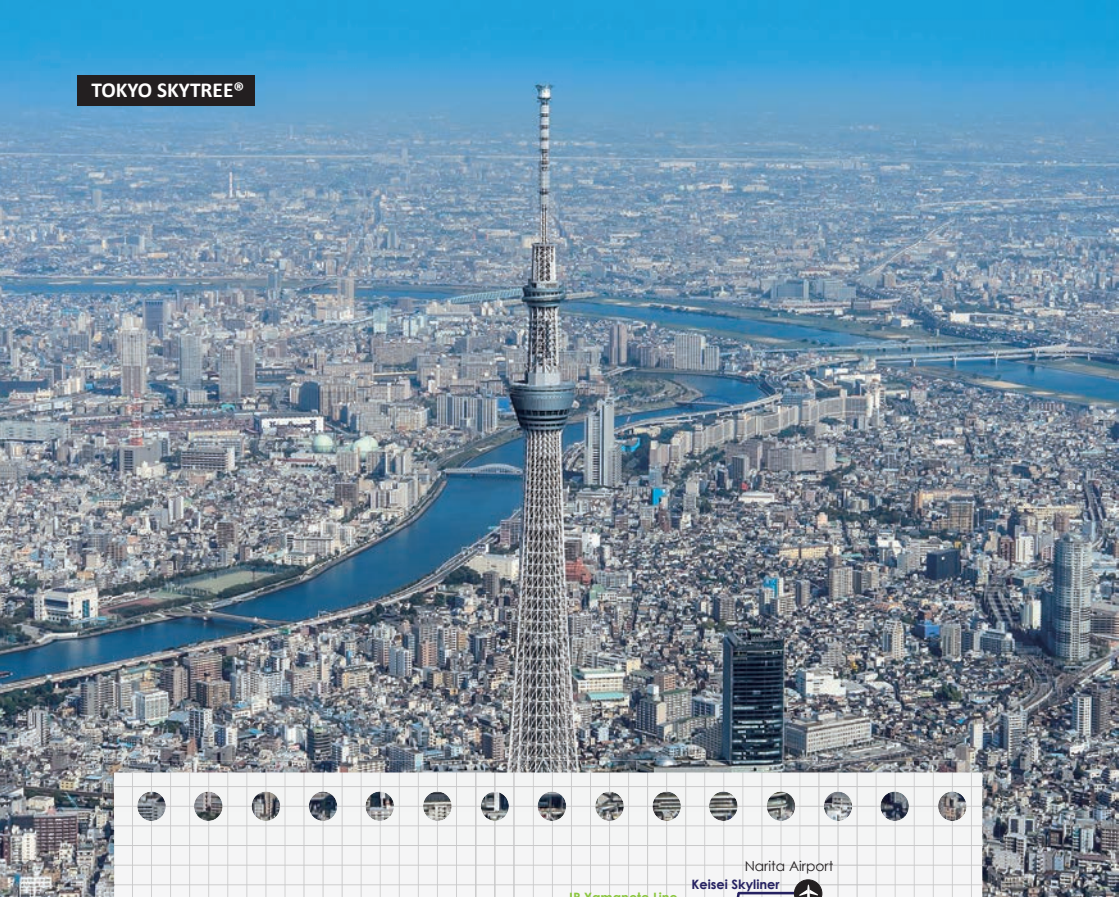
March 9 (Tue) - 12 (Fri), 2021

10:00-17:00 (16:30 on last day)

Makuhari Messe, Japan

**3,316 Exhibitors from
 94 countries & regions!**



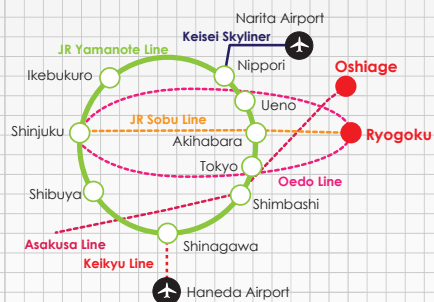


押上・両国

Oshiage Ryogoku

TOKYO SKYTREE® and Sumo, Symbols of Japan

Located across the Sumida River from Asakusa, Oshiage has the old downtown atmosphere. TOKYO SKYTREE® became one of the landmarks of Tokyo after opening in May 2012. The commercial facility of TOKYO Solamachi® is a shopping mall with an aquarium and planetarium. Near Oshiage is Ryogoku, the mecca of sumo wrestling. In addition to Ryogoku Kokugikan (Ryogoku Sumo Hall) where the sumo tournaments are held, many sumo training quarters are concentrated in this area.



025 ちゃんこダイニング安美 両国総本店 Chanko Dining Ami (Ryogoku) Chanko, Washoku

EN/Photo



Lunch: ¥860- / Dinner: ¥4,000- / Course: ¥4,000-
11:00AM-10:00PM
Credit Card: VISA, JCB
<http://sakanaya-group.com>

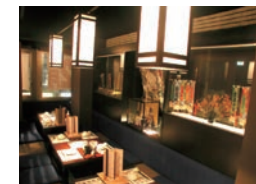


ISEGAHABEYA-chanko (¥2,200 + tax)

Chanko is a special kind of nabe that is particularly served to Sumo wrestlers. Try Chanko Dining Ami's delicious, filling, and healthy chanko using recipes transmitted from Isegahama-beya (Isegahama sumo wrestling house)! They also serve dishes using fresh ingredients from the market and pork shabu-shabu from Kagoshima Prefecture. Don't forget to try out the wide variety of local shochu and Japanese sake.



3-26-6-2F&3F Ryogoku, Sumida-ku Phone: 03-5669-1570
Ryogoku JR East Exit, 1 min. walk



030 ビバ ナポリ VIVA NAPOLI Italian

EN/CH/Photo



Lunch: ¥2,000- / Dinner: ¥3,000- / Course: ¥5,000-
<Lunch> 11:00AM-4:00PM (L.O. 3:30PM) <Tea Time> 4:00PM-5:00PM
<Dinner> 5:00PM-11:00PM (L.O. 10:00PM) <Closed> When the building is closed
Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp/>



Stone oven baked pizza -Fresh from the oven!

Enjoy authentic Italian food in the stylish area under the TOKYO SKYTREE®. Stone oven baked pizza and pasta using carefully chosen ingredients are served at VIVA NAPOLI. Lunch menus include all you can eat antipasto (appetizer), salad, soup, and freshly made pizza along with pasta or main dish of your choice. You can enjoy a la carte for dinner on weekdays. Wide variety of wine is also available.



TOKYO Solamachi 6F, 1-1-2-6F Oshiage, Sumida-ku Phone: 03-5610-3190
Oshiage JR B3 Exit, 1 min. walk Tokyo Skytree JR 0 min. walk



027 スカイツリー® ビューレストラン 簾 (れん) REN

EN



Washoku (Japanese style cuisine), Charcoal grill steak



Washoku Lunch: ¥1,100- / Dinner: ¥8,800- / Charcoal Grill Steak
Lunch: ¥5,500- (Sat, Sun & Holidays only) / Dinner: ¥7,150-
<Lunch> 11:30AM-3:00PM (L.O. 2:00PM) <Dinner> 5:30PM-9:00PM (L.O. 8:00PM)
Credit Card: VISA, Master, AMEX, UC, DC, UFI, Diners, JCB, Nicos, MUFG
<https://www.tobuhotel.co.jp/levant-restaurant-bar/ren/>



Charcoal grilled WAGYU steak

Located in the highest floor of the hotel building, providing an excellent view of TOKYO SKYTREE® on the north side and Tokyo Tower on the south. Using superb techniques they serve traditional Japanese cuisines with seasonal ingredients filled with love, pride and creativity. A wonderful place to have a precious time with your loved ones. They also offer (WAGYU) steak, Japanese (SAKE) wine by a sake sommelier and french cuisine such as charcoal grilled steak.



Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku Phone: 03-5611-5591
Kinshicho JR North Exit JR Exit 3, 3 min. walk



Vegetarian*



Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

Yanaka Ginza

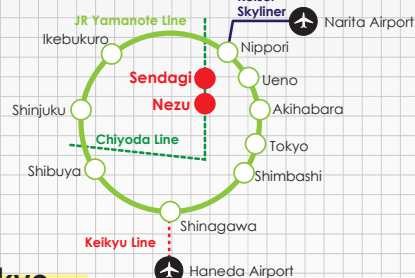


谷中・根津・千駄木

Yanaka
Nezu
Sendagi

Alleys of Retrospective Tokyo

This area known as “Yanesen,” named after the first letters of Yanaka, Nezu, and Sendagi, is a refined and relaxing area that concentrates the nostalgic landscape of downtown Tokyo. During the 17th century, many Buddhist temples were moved to this area and more than 70 Buddhist temples stand around this area today. Once you step into the small side roads, alleys, and curving hills, you can experience a trip to the past with peaceful sceneries of traditional cafes, public baths, houses, temples, and vegetable shops.



根津神社

Nezu Shrine



The beautifully colored Nezu Shrine is one of the oldest shrines that was first established 1900 years ago. It was moved to the current location as a symbol of Tokugawa Tsunayoshi Shogunate choosing his successor. The Gongen Zukuri design was inspired by the Toshogu Shrine in Nikko. The main hall, two gates, and the wall of Nezu Shrine is now approved as an important cultural property for its admirable existence. Surrounding the shrine are more than 3,000 garden plants, including the famous azaleas (tsutsuji) and wisteria (fuji) gardens that bloom gorgeously in spring. The azalea festival is held in April and May, when the flowers are in full bloom. Today, the shrine is a popular venue for traditional Japanese-style wedding.

<http://www.nedujinja.or.jp>

Sendagi 15 Nezu 14 Todaimae 12 8 min. walk

032 おにぎり café 利さく
Onigiri Café Risaku
Rice ball

¥800-
9:00AM-8:00PM <Closed> Wednesday
<https://www.risaku-tokyo.com>

🍱 Shiokobu Takuan

If you want to have a light meal in Yanesen, try Risaku's rice ball made with koshihikari rice shipped directly from the farm and steamed in a traditional rice cooking stove. They make each rice ball after they receive the orders. From traditional to unique ones, you can choose from 28 types of fillings. Don't forget the healthy seasonal soups that go well with the rice balls!

📍 2-31-6 Sendagi, Bunkyo-ku Phone: 03-5834-7292
Sendagi 15 Dangosaka Exit, 30 sec. walk

033 HAGI CAFE
HAGI CAFE
Café

Lunch: ¥1,300- / Dinner: ¥2,000- / Course: ¥2,500-
Breakfast menu 8:00AM-10:30AM (L.O. 10:00AM)
12:00PM-9:00PM (L.O. 8:30PM) <Closed> Irregular | <http://hagiso.jp>

🍱 Fried mackerel sandwich ¥850

HAGI CAFE is located on the first floor of HAGISO, a 60-year-old wooden apartment that has been renovated. HAGISO is a micro cultural complex that has a cafe and gallery on the first floor, a hotel reception, atelier, and architectural design office on the second floor. You can feel the atmosphere of good old days in the aged wooden cozy apartment.

📍 HAGISO, 3-10-25 Yanaka, Taito-ku Phone: 03-5832-9808
Nippori 12 West Exit, 5 min. walk Sendagi 15 Exit 2, 5 min. walk



Vegetarian*



HALAL Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

歌舞伎座

Kabukiza

Kabukiza is a theater specialized to Kabuki performances that was established in 1889. After burning down several times from fire and WWII, it was rebuilt in 1950. It has been loved by all Kabuki fans and is known as a landmark of Ginza. Experience the traditional Kabuki world at the mecca of Kabuki! You can also make use of English portable subtitle devices that cost ¥1000. On B2F, there is a shopping area (souvenir shop, boxed lunch shop, cafe, convenience store, food stand, event space) called "Kobiki-cho" where you can enjoy the kabuki atmosphere. Open hours are from 9:30AM-5:30PM.

<https://www.kabukiweb.net>

Ginza 09 08 16

Higashi Ginza 11 09

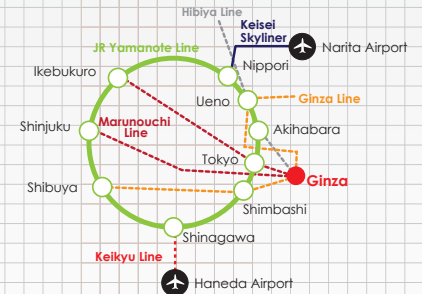


銀座

Ginza

Refined Shopping Area

Ginza is a gorgeous shopping city in Tokyo where you can enjoy both the latest trends and traditional shops of Japan. Shop around in department stores where you will spot well-known brands of the world. There also are theaters and over 200 galleries introducing the world of art. Kabuki-za, where kabuki (a type of traditional Japanese performing art) performances are held, has been one of the landmarks in Ginza. On Saturdays, Sundays, and Holiday from noon to sunset, Ginza dori is a pedestrian paradise! Walk along the street to check out the shops and galleries. After a long walk, try some of the finest dishes at high-end restaurants.

日比谷公園
Hibiya Park

Hibiya Park is the first western styled park opened in 1903. Before it opened to public, it was the grounds of military parade during the Meiji Period. The symbol is the large 30 meters diameter fountain in the center of the park that remains since its construction in 1961. Colorful flowers bloom throughout the entire year. Hibiya Kokaido Hall locates inside the park where you can enjoy concerts and orchestra under blue sky and green trees.

<https://www.tokyo-park.or.jp/>

Hibiya 09 07 08

Kasumigaseki 08 06 15



HIBIYA PARK



GINZA SIX

ギンザシックス
GINZA SIX

The concept of GINZA SIX is New Luxury. The floors from the 2nd basement to the 6th floor, as well as the 13th floor, which is the restaurant floor, hold stores selling precious foods and drinks gathered from Japan and around the world, alongside global fashion brands and specialty stores to enliven shoppers' lifestyles. The all-in-one appeal of GINZA SIX is rounded out with facilities ranging from a theater for Noh, Japan's traditional performing art, to a rooftop garden that commands a superb view of Ginza.

Shops 10:30AM-8:30PM
Restaurants 11:00AM-11:00PM | <https://ginza6.tokyo>

Ginza 09 08 16 Exit A2

Higashi Ginza 11 09 Exit A1

Ginza-Itchome 19 Exit 9

東京ミッドタウン日比谷
Tokyo Midtown Hibiya

Tokyo Midtown Hibiya is a shopping facility with nearly 50 shops and restaurants. Located in Hibiya, which is an area that holds a great history of innovative international business, art, and culture, their concept is "Future-oriented new values and experiences."

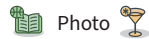
Shops 11:00AM-9:00PM
Restaurants 11:00AM-11:00PM
<https://www.hibiya.tokyo-midtown.com/jp/>

Ginza 09 08 16

Hibiya 09 07 08

Yurakucho JR Y 18

035 焼肉居酒屋 マルウシミート 銀座本店
Maruushi Meat (Ginza Honten)
 Izakaya, Yakiniku



Dinner: ¥5,000- / Course: ¥5,000-
 <Mon-Fri> 5:00PM-11:30PM <Sat, Sun & Holiday> 5:00PM-10:00PM
 Credit Card: VISA, Master, AMEX, Diners, Others
<https://www.maruushi.com/shop/ginza/>

Premium loin
 Maruushi is a restaurant in Ginza where you can enjoy Japanese beef and wine. By not intervening any intermediaries, they are able to serve you the best taste at an “unbelievable” price. They only serve rare female Japanese Black beef that are A5 and A4 ranked. Try the beef with their special wasabi and feel the meat melt in your mouth. Collaboration of wine and Japanese beef is a perfect match!

1-5-10-8F Ginza, Chuo-ku Phone: 03-3562-2941
 Ginza-Itchome 19 Exit 5-6, 2 min. walk Ginza 09 08 16 A13 Exit, 5 min. walk

036 鮨処 銀座 福助 本店
Sushi Ginza Fukusuke (The Main)
 Sushi



Lunch: ¥2,000- / Dinner: ¥6,500- / Course: ¥5,400-
 <Mon-Fri> 11:30AM-3:00PM (L.O. 2:30PM), 5:00PM-10:00PM (L.O. 9:30PM)
 <Sat, Sun & Holiday> 11:00AM-10:00PM (L.O. 9:30PM) <Closed> Jan. 1st
 Credit Card: VISA, Master, AMEX, JCB, Others

Hamakaze Course ¥6,000 + tax
 Enjoy fresh sushi using a wide range of seasonal seafood! With thorough preparation and highly skilled technique, Fukusuke maximizes the natural flavors of the seafood and provides the authentic taste of sushi. The warm interior of the restaurant is made from wood and stones. You can choose to sit at a lively counter seat, a relaxing table seat, or private rooms that seat 4-14 people.

2-6-5 10F Ginza, Chuo-ku Phone: 03-3535-3191
 Ginza-Itchome 19 Exit 8, 1 min. walk Ginza 09 08 16 A9 Exit, 4 min. walk

037 がんこ 銀座1丁目店
Ganko (Ginza-itchome)
 Washoku, Kaiseki



Lunch: ¥2,000- / Dinner: ¥3,000- / Course: ¥4,000-
 11:00AM-11:00PM (L.O. 10:30PM)
 Credit Card: VISA, Master, AMEX, JCB, Diners, UnionPay
<http://www.gankofood.co.jp/>

Jo-nigiri
 Ganko changes their kaiseki menu every month based on the season. Try their “Special Lunch Kaiseki” and “Mini Kaiseki, Sushi Kaiseki, Hon-Kaiseki” to feel the Japanese culture. Don't miss out on their cultural events: “Sushi Competition,” an event where you can eat the sushi you make and “Traditional Japanese Dance Show,” an event held every Sunday to enjoy traditional Japanese dancing while having lunch.

1-7-10-B1F Ginza, Chuo-ku Phone: 03-3567-6789
 Ginza-Itchome 19 Exit 7, 1 min. walk Kyobashi 10 Exit 3, 4 min. walk

097 アインソフ銀座
AIN SOPH. ginza
 International, Japanese-fusion, Vegan



Lunch: ¥3,000- / Dinner: ¥4,000- / Course: ¥4,500-
 11:30AM-3:00PM (L.O. 2:30PM), 2:30PM-5:00PM (L.O. 4:00PM, tea and sweets only), 6:00PM-10:00PM (L.O. 9:00PM) <Closed> Irregular holidays
 Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <http://ain-soph.jp>

Kissho Bento Box - 9 seasonal dishes of the day
 AIN SOPH's first location, established in December 2009. The first floor features a patisserie, offering AIN SOPH's original range of handmade vegan sweets, such as their famous tiramisu and custard pudding, and much more. The second to fourth floor is the restaurant, serving fine, plant-based, Japanese-inspired international cuisine. Enjoy a menu of seasonal vegetable dishes, their famous ‘Heavenly Vegan Pancakes’, wines and cocktails, and others.

4-12-1 Ginza, Chuo-ku Phone: 03-6228-4241
 Higashi Ginza 11 09 Exit 3, 1 min. walk



039 ザ・ローズ&クラウン 有楽町店
The Rose & Crown (Yurakucho)
 Beer Pub



Lunch: ¥900- / Dinner: ¥3,000- / Course: ¥3,000-
 <Mon-Fri> 11:00AM-2:30PM (L.O. 2:00PM), 3:00PM-11:30PM (L.O. 10:30PM)
 <Sat, Sun & Holiday> 11:30AM-2:30PM (L.O. 2:00PM), 3:00PM-11:00PM (L.O. 10:00PM) | Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.dynac-japan.com/rose/>

Roast Beef Rose Plate-Rose cut 180g with 3-Garnish Plate
 The Rose & Crown is a fashionable English-style pub that stands 2 minutes away from Yurakucho station with a gorgeous interior and exterior. Roasted Beef is the specialty of this restaurant. Enjoy yourself casually in the British atmosphere with a variety of alcoholic drinks from malt whisky to their original Rose Beer.

1-7-1 Yurakucho, Chiyoda-ku Phone: 03-3214-7920
 Yurakucho JR 2 min. walk



040 土風炉 銀座コリドー街店
Tofuro (Ginza Corridor Street)
 Washoku, Sushi, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



Lunch: ¥1,500- / Dinner: ¥3,500- / Course: ¥3,800-
 <Lunch> 11:30AM-2:00PM (Sat & Sun until 5:00PM) <Dinner> 4:00PM-11:30PM (Sat & Sun from 5PM) (L.O. 10:50PM, drink 11:05PM)
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.tofuro.jp>

Hand-made soba
 Tofuro serves wide variety of washoku using carefully selected ingredients that are directly shipped from farms all across Japan. Popular menus are fresh seafood and vegetables grilled with charcoal, fresh sashimi, soba using buckwheat from Hokkaido, and tofu is made from domestic soy milk and natural bitter from Okinawa. And we choose different domestic beans to make soy milk seasonally. The interior is designed to enjoy the atmosphere of the traditional Japanese style of Edo.

8-2-1F&2F Ginza, Chuo-ku Phone: 03-3289-9888
 Shimbashi JR Ginza Exit, 7 min. walk Yurakucho JR 8 min. walk



Tokyo Station

東京駅 Tokyo Station

Tokyo Station, which opened in 1914, marked its 100th anniversary in 2014. As the starting point of Japan's railway, Tokyo Station has become the symbol of modern Tokyo. Built in front of the Imperial Palace, Tokyo Station has been a symbolic architecture of Japan. Tokyo Station, or the Marunouchi station building, was designed by Kingo Tatsuno, the most famous architect at the time. He is also known for designing the Bank of Japan. The European style building has been inspiring people over years with its beauty and refinement. Inside Tokyo Station is the "ekinaka," a commercial facility where you can enjoy shopping for goods and delicious foods.

Tokyo  

皇居 Imperial Palace

Tokyo Imperial Palace, known as "Kokyo," is located on the old site of Edo Castle in the center of Tokyo. In addition to the residence of the Imperial Family, there is a park, museum, an archive, and administrative offices that is surrounded by water moats and stone walls giving a historical view of Japan. Kokyo Gaien (outer garden of the Imperial Palace) is popular among tourists for its beautiful scenery. Nijubashi (double bridge) that stretches over the moat reaching the inner palace grounds is a famous photo spot. Touring inside the palace itself is allowed under a reservation, but Gardens and Parks are open for public free of charge.

<http://www.kunaicho.go.jp/e-about/shisetsu/kokyo.html>

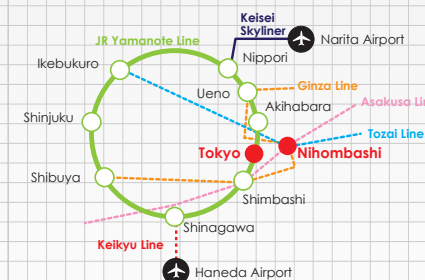
Tokyo   Otemachi     

丸ノ内・日本橋

Marunouchi Nihonbashi

Center of Modern Tokyo

Marunouchi is an area located between Tokyo station and the Imperial Palace. It is regarded as the center of Japanese finance and economy where numbers of major companies and banks are headquartered. Next to Marunouchi is Nihonbashi, the center of Edo. The Edo Shogunate designed the bridge Nihonbashi as the center of Tokyo and five main roads leading to other regions of Japan were made to cross at Nihonbashi. All kinds of goods gathered in this area and a lot of stores flourished. You can find some long-standing stores that still has the taste of the old days.



日本橋三越本店

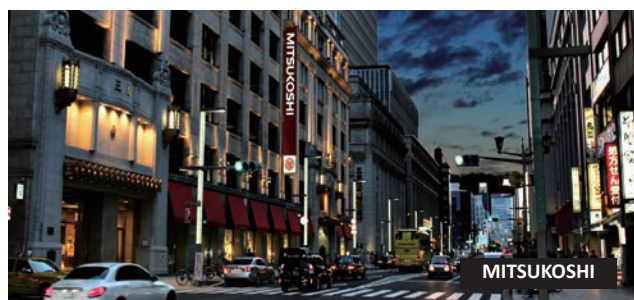
Nihombashi Mitsukoshi Main Store

Mitsukoshi is Japan's oldest department store chain that opened in 1673 as a kimono store. While there are many branches of Mitsukoshi around, the flagship store in Nihonbashi is known for their Renaissance-style building and its central hall with marble patterned floor. You can also see the lion statues sitting in front of the main entrance as the symbol of Mitsukoshi. The stores offer fashion, foods, cosmetics, restaurants and other services including assistance for foreigners. Reservation for in-store interpretation and attendant service is available.

Shops 10:00AM-7:00PM
Restaurants 11:00AM-10:00PM
<https://www.mitsukoshi.mistore.jp/nihombashi.html>

Mitsukoshimae   1 min. walk

Nihombashi    Exit C1, 5 min. walk



榛原

HAIBARA

Since its establishment in 1806, Haibara has been offering “washi” (Japanese traditional paper made from barks of native Japanese trees) and related products. They sell many high quality products handmade by craftsmen such as money envelopes, name card boxes, pen stands, all made of washi and various types of papers. It is worth visiting!

<https://www.haibara.co.jp>

Nihombashi 13 11 10

Exit B6, 30 sec. walk



日本銀行

Bank of Japan

The head office of the central bank, Bank of Japan, stands in the center of Tokyo. The building was designed and built in 1896 by Kingo Tatsuno, the designer of Tokyo Station who is known as the father of modern architecture. Inspired by the National Bank of Belgium, it still boasts the majestic appearance of the Baroque style. The red bricks appearance is marvelous being approved as important cultural property in 1974. Bank vaults and business offices can be visited under reservation.

Mitsukoshimae 12 09 Exit B1



日本橋

Nihonbashi

Nihonbashi was built in 1603 as a wooden bridge. Amid the crowded city of Edo, it was often chosen as the subject of ukiyoe (woodblock printing). Because of the frequent fire during the Edo era, Nihonbashi burnt down many times. The double arch stone bridge you see today was completed in 1911 and now is approved as an important cultural property.

Mitsukoshimae 12 09 Exit B6 Nihombashi 13 11 10 Exit B12

甘酒横丁

Amazake Yokocho

Amazake Yokocho is a 400 meters long side alley at Ningyocho. The name Amazake Alley came from back in Meiji Period when an amazake (sweet-sake) shop located at the starting point of the alley. Since this neighborhood was not destroyed by WWII, a peculiar "shitamachi" atmosphere remains. Amazake festival is held every March with free distribution of amazake for you to enjoy.

<http://amazakeyokocho.jp>

Ningyocho 14 13

Nihonbashi Yukari

Experience the essence of Japanese cuisine at a reasonable price

Nihonbashi Yukari is an illustrious name in Japanese cuisine. Established in 1935, it has had access to the Imperial Household Agency for three generations. Carefully-picked seasonal ingredients combine with the expert skills and inspiration of the cooks as it strives to serve the very finest dishes. Following the spirit of treasuring every moment, it also takes great care over its tableware and atmosphere. While rooted in tradition, Yukari is keen to bring in the fresh air of new times. It wants its customers to experience the essence of Japanese cuisine at a reasonable price.

EN/Photo

041

日本橋ゆかり

Nihonbashi Yukari

Washoku



Lunch: ¥3,500- / Dinner: ¥10,000-
11:30AM-2:00PM (L.O. 1:30PM)
5:00PM-10:00PM (L.O. 9:30PM)
<Closed> Sunday & Holiday
Credit Card: VISA, Master, AMEX
<http://nihonbashi-yukari.com/>



3-2-14 Nihonbashi, Chuo-ku
Phone: 03-3271-3436

Tokyo JR Yaesu Exit, 3 min. walk

Nihombashi 13 11 10 Exit B3, 1 min. walk



Talking to Kimio Nonaga, the third-generation young master of Yukari

One feature of Yukari is that we serve cuisine across the counter. We see the counter as a stage for the cooks' performance. It's a stage for presenting our own appeal. When a customer orders a draft beer, the norm in any restaurant is to pour the beer into a glass and take it out. At Yukari, we serve it in a handmade pottery mug fired in Kyoto. Our sake containers are original pieces made of tin, which you can't see anywhere else. That's an example of how we strive to offer the best hospitality. We want our customers to enjoy a show that no other restaurant offers. We ask our customers, particularly those from overseas, about their food taste preferences and allergies in advance. If it seems like here are some things they would particularly like or dislike among the dishes we serve, we can change the cooking method or the flavoring, to serve custom cuisine to suit the individual diner's taste. Hospitality is about getting ready behind the scenes, and how much preparation you put into the food, based on the customer's feelings. I think it should never just be "work", serving dishes in sequence, one, two, three.



Kimio Nonaga

Born in 1972. Trained in Japanese cuisine at "Kikunoi", then became the third-generation young master of Yukari. Won the "Iron Chef Japan Cup 2002." Selected by the New York Times as the young chef to represent Japan,

and was the first person recognized as a "World Chef". Widely active in various media and magazines, and overseas, in diverse fields. Preserves tradition while spreading new Japanese cuisine.

042 ACORN 東京駅グランルーフ フロント店
ACORN (TOKYO Station Gran Roof Front)
 Bar, Yoshoku (Western Food)



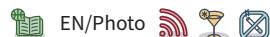
Lunch: ¥880- / Dinner: ¥3,500- Course: ¥4,000-
 <Lunch> 11:00AM-4:00PM (L.O. 3:00PM)
 <Dinner> 4:00PM-11:00PM (L.O. 10:15PM)
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://acorn-bar.jp/>

Dry-cured ham platter -3 types of ham

ACORN is a new type of bar that is stylish and casual. In addition to tapas dishes, you can eat dry-cured ham and wide variety of cheese. Their chefs specializing in French cuisines will prepare healthy dishes using vegetables cultivated with low agricultural chemicals along with dishes made with fresh seafood and meat. Try their original local beer and wine carefully chosen from all over the world.

GRANROOF FRONT B1 Tokyo Station Phone: 03-5220-2527
 Tokyo Yaesu South Exit, 1 min. walk Yaesu North Exit, 5 min. walk

100 アメリカンビストロ ニア
American Bistro nia
 American, Wine Bar



Lunch: ¥900- / Dinner: ¥2,000- / Course: ¥3,800-
 <Mon-Fri> Lunch 11:30AM-2:00PM, Dinner 5:30PM-10:00PM <Sat> 5:00PM-9:00PM <Closed> Sun & Holidays | Credit Card: VISA, MASTER, AMEX, JCB, DINERS | <http://bistronia.tokyo/en/>

Hokkaido Spare Ribs - gently simmered with mashed potato (¥2,180)

American Bistro nia offers dynamic American dishes in a sophisticated bistro atmosphere full of warm hospitality. They only serve homemade dishes that are free of artificial additives along with wines selected by sommeliers. Please feel free to contact if you are coming in wheelchairs or baby strollers. The menus can be tailored to your preferences if you are a vegetarian or have specific dietary needs.

7-13 Nihonbashi Kobunacho, Chuo-ku Phone: 03-6264-9279
 Mitsukoshimae Exit B5, 6 min. walk Ningyocho Exit A5, 6 min. walk

081 玄治店 濱田家
Genyadana Hamadaya
 Washoku, Kaiseki



Course (Dinner): ¥39,600-
 <Wed, Thu, Sat> 11:30AM-3:00PM <Mon-Sat> 5:30PM-10:00PM
 <Closed> Sunday & Public Holiday
 Credit Card: VISA, MASTER, DINERS | <http://www.hamadaya.info/>

A long-standing restaurant that was founded in 1912 on the site of a famous kabuki theater, Genyadana. The restaurant allows guests to get a taste of the changing seasons, with the strictly selected seasonal ingredients that arrive every morning, in private rooms looking out on a beautiful garden. The establishment is built with "sukiya" style, a method of construction that is rarely seen these days involving building multiple floors without use of a single nail.

3-13-5 Nihonbashi Ningyo-cho, Chuo-ku
 Ningyocho Exit 1 min. walk Sutengumae 8 min. walk Hamacho 8 min. walk

088 common cafe 丸の内センタービル店
common cafe (Marunouchi Center Bldg.)
 Cafe, Yoshoku (Western Food)



Lunch: ¥1,000- / Dinner: ¥3,000- / Course: ¥3,500- *Smoking space available
 <Mon-Fri> 8:00AM-11:30PM (L.O. 10:30PM)
 <Sat, Sun & Holiday> 11:30AM-11:00PM (L.O. 10:15PM)
 <Closed> When Marunouchi Center Building is closed
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.common-cafe.jp/>

Hamburger - with special buns and patty

The café's logo design is based on the traditional pattern of the indigenous group, Ainu. Ainu values the "connection of the heart" by sharing and coexisting with nature and showing care to their peers. The café was named "common" from the wish of the founders to create a place that inherits the warm Ainu culture of sharing and bonding. Their specialty is the original coffee that is freshly brewed and hand dripped.

Marunouchi Center Building 1F 1-6-1 Marunouchi, Chiyoda-ku Phone: 03-6551-2511
 Tokyo Marunouchi North Exit, 3 min. walk Otemachi B1 Exit, 1 min. walk

089 SAMURAI dos Premium Steak House 八重洲鉄鋼ビル店
SAMURAI dos Premium Steak House (Yaesu Tekko Bldg.)
 Steak, Yoshoku (Western Food)



Lunch: ¥3,800- / Dinner: ¥20,000- Course: ¥20,000- *Smoking space available
 <Lunch> 11:30AM-3:00PM (L.O. 3:00PM)
 <Dinner> 3:00PM-11:30PM (Food L.O. 10:30PM / Drink L.O. 11:00PM)
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://samurai-dos.jp/>
 *Please make a reservation 3 days in advance to dine on weekends

Premium Steak Course -you can choose the main steak dish

Enjoy the pairing of aged beef and wine in a private dining room with modern and relaxing atmosphere. In addition to steaks, their chefs will serve western cuisines using carefully chosen seasonal ingredients cooked with special skills. Have an adventure in the world of the samurai (Japanese chefs) cooking with swords (knives).

Tekko Building B1F, 1-8-2 Marunouchi, Chiyoda-ku Phone: 03-6256-0805
 Tokyo Yaesu North Exit, 2 min. walk Otemachi B10 Exit, 2 min. walk

096 フィンマケールズ丸の内パレスビル店
Finn McCool's (Marunouchi Palace Bldg.)
 Irish Pub



Lunch: ¥1,000- / Dinner: ¥2,000- Course: ¥4,000-
 <Mon-Fri> 11:00AM-11:30PM <Sat> 11:00AM-9:30PM
 <Sun & Holiday> 11:00AM-10:30PM <Closed> Irregular
 Credit Card: VISA, MASTER, AMEX, JCB, Diners

Vegan plate - fried soy meat with rice, pickled vegetables and salad

The pub offers Irish whiskey, cocktails, and Guinness beer in an exotic atmosphere. Stop by after work or on your way to explore Tokyo. Whether you are alone or in a group, come at ease because they have multiple English speaking staff. They also have a wide selection of whiskey from around the world. Vegan menus are also available for lunch.

Palace Bld. B1F, 1-1-1 Marunouchi, Chiyoda-ku Phone: 03-6273-3997
 Tokyo Marunouchi Central Exit, 10 min. walk
 Otemachi C13 Exit, 3 min. walk




東京ミッドタウン Tokyo Midtown

Tokyo Midtown is known as a “city within a city” developed in Roppongi. It is a complex of high quality shops, restaurants, and galleries with the concept of “high-quality daily life.” The top floor occupies the Ritz-Carlton Hotel, offering a sophisticated atmosphere that also welcomes non-staying guests.

Shops 11:00AM-9:00PM,
Restaurants 11:00AM-12:00AM
<https://www.tokyo-midtown.com/en/>

Roppongi   Exit 8

Nogizaka  Exit 3

Roppongi-itchome  Exit 1

六本木ヒルズ Roppongi Hills

In the center of Roppongi stands the Roppongi Hills. The Tokyo City View open-air observation deck is located in the 238-meter 54-story complex Mori Tower. TV Asahi and Grand Hyatt Tokyo are also part of this complex. Illuminations are beautiful in winter and you might be lucky to see bon-odori (a traditional Japanese folk dance) in summer!

Shops 11:00AM-9:00PM
Restaurants 11:00AM-11:00PM
<https://www.roppongihills.com>

Roppongi   Exit 1C

Azabu Juban  Exit 7  Exit 4

恵比寿ガーデンプレイス Yebisu Garden Place

The Ebisu Skywalk starting from the East Exit of Ebisu Station will take you to another “city within a city,” the Yebisu Garden Place. The Central Square has a unique arch that is sloped over open space full of boutiques. If you love drinking beer, visit the Museum of YEBISU BEER that opened in 2010 to celebrate the 120th anniversary of the Yebisu brand. The 40 minutes tour costs 500 yen served with two tasting cups of draft beer.

<https://gardenplace.jp>

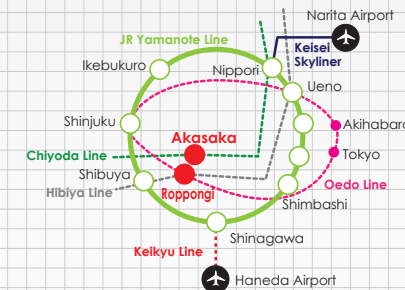
Ebisu   East Exit

赤坂・六本木

Akasaka Roppongi

Center of Modern Tokyo

Akasaka is an upscale district similar to Ginza, often used for business entertainment, and where many long-established restaurants stand. Next to Akasaka is Roppongi, an area with concentrated nightspots that celebrities from overseas go to. Recently, new types of facilities such as Roppongi Hills and Tokyo Midtown that comprise a package of offices and shopping centers are the trend. Relaxing gardens and 3 art museums that create the “Art Triangle Roppongi” are also worth a visit.



芝公園

Shiba Park

Surrounding the Zojoji Temple in a ring shape, Shiba Park is one of the oldest parks in Japan. It gives you the perfect view of Tokyo Tower. Originally part of the Zojoji Temple, a family temple of Tokugawa Iesaya, Shiba Park separated after the war due to the separation of government and religion. The park has large trees of cherry blossom, zelkova, ginkgo, camphor, and others grown around the pond that gives beautiful sceneries in spring and autumn. Momijidani, autumn leaf valley, is famous for its artificial 10-meter high water fall.

<http://www.tokyo-park.or.jp>

Hibiya   

Kasumigaseki   



Hotel New Otani Tokyo

www.newotani.co.jp/en/tokyo/restaurant

Hotel New Otani Tokyo, 4-1 Kioi-cho, Chiyoda-ku

Akasakamitsuke 08 12 D Kioicho Exit, 3 min. walk Yotsuya JR 12 08 Kojimachi Exit, 8 min. walk

051 久兵衛 ザ・メイン店
Kyubey (The Main)

Washoku, Sushi



Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥15,000-
11:30AM-2:00PM, 5:00PM-9:30PM
Credit Card: VISA, Master, AMEX, JCB, Others
Phone: 03-3221-4144

👍 Kyubey Course ¥15,000 + service charge + tax

Highly acclaimed as one of the best sushi restaurants in Japan, Kyubey offers the ultimate experience of dining sushi that is regarded as a form of art. Enjoy a friendly conversation over the counter with the chef while relishing sushi made from fresh and seasonal ingredients. Another Kyubey restaurant is located in the Garden Tower of the hotel (Tel: 03-3221-4145).

052 石心亭
Sekishin-tei

Teppanyaki



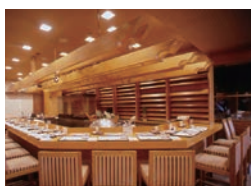
Course Lunch : ¥7,000- / Course Dinner: ¥18,000-
<Mon-Fri> 11:30AM-2:00PM, 5:30PM-9:30PM
<Sat, Sun & Holiday> 11:30AM-3:00PM, 5:30PM-9:30PM
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others | Phone: 03-3238-0024

👍 Ryokuin Course with wagyu ¥21,000 + service charge + tax

The restaurant stands in a quiet Japanese garden with a history of over 400 years located in Hotel New Otani. As you dine, take in the beautiful scenery beyond the wide window or watch the chef's precise movements preparing your meal. They serve wagyu, seasonal seafood, and vegetables, carefully selected and grilled to perfection by the chefs.

053 天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa

Tempura



Lunch: ¥2,200- / Course Lunch: ¥4,000-
Dinner: ¥6,000- / Course Dinner ¥6,000-
<Mon-Sat> 11:30AM-2:30PM, 5:00PM- 9:30PM
<Sun & Holiday> 11:30AM-9:30PM
Credit Card: VISA, Master, AMEX, JCB, Others | Phone: 03-3221-4166

👍 Tsuki Course ¥7,500 + service charge + tax

Try the traditional tastes of Japan, made with carefully selected ingredients and highly trained techniques. Their thin and crispy tempura batter is healthy and amazingly light. Horikawa is perfect for business meetings and gatherings as they have a variety of different course menus of their superb tempura accompanied with seasonal dishes.

083 ÉdiTioN Koji Shimomura
ÉdiTioN Koji Shimomura

French



Lunch Course: ¥7,260- / Dinner Course: ¥18,150-
12:00PM-3:00PM (L.O. 1:30PM) 6:00PM-11:00PM (L.O. 9:00PM)
<Closed> Irregular | Credit Card: VISA, MASTER, DINERS
http://www.koji-shimomura.jp/

A French restaurant located on the ground floor of a skyscraper, directly connected to Roppongi-itchome Station. The chef, Mr. Shimomura who trained at a three-star restaurant in France, currently organizes several international cooking events. Although he creates elegant dishes with French cooking techniques, their taste does not depend on excessive fat and sugar contained in butter and cream.

Roppongi T-CUBE 1F, 3-1-1 Roppongi, Minato-ku
Roppongi-itchome 05 3 min. walk

049 リオグランデグリル 六本木
Rio Grande Grill Roppongi

Churrasco Brazilian Barbecue



Lunch: ¥1,300- (Weekdays), ¥3,564- (Weekend) / Dinner: ¥4,860-
<Mon-Fri> 11:30AM-3:00PM (L.O.2:00PM), 6:00PM-11:00PM (L.O.10:00PM)
<Weekend & Holiday> 11:30AM-3:30PM, Sat & Before Holiday 5:30PM-11:00PM (L.O. 10:00PM), Sun & Holiday 5:00PM-10:30PM (L.O. 9:30PM)
Credit Card: VISA, Master, AMEX, JCB, UnionPay | http://riogrande.creatorestaurants.com/en/



Lunch time (weekdays) Grilled chicken, Today's beef steak / Dinner time Churrasco (all you can eat)

Rio Grande Grill Roppongi is a Brazilian BBQ (churrasco) restaurant that is located 2 minutes away from Roppongi Station. Skewered beef, other types of meat, and seafood are slowly grilled in a special oven. Listen to the upbeat samba and feel the Brazilian atmosphere as you enjoy your food.

6-6-9-1F Roppongi, Minato-ku Phone: 03-5413-5851
Roppongi 03 04 Exit 3, 2 min. walk

056 熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN

Yakiniku



Lunch: ¥1,000- / Dinner: ¥5,500- Course: ¥5,000-
11:00AM-3:00PM (L.O.2:30PM) Closed for lunch on Sundays
5:00PM-12:00AM (L.O.11:00PM) <Closed> Dec.31, Jan.1
Credit Card: VISA, Master, AMEX, JCB, DINERS | http://www.nikugen.jp



Wet Aged Beef Steak

If you like to have a delicious gourmet yakiniku, Nikugen is the place. Nikugen, which was opened as a flagship restaurant of a largest national chain in the industry, became one of the most popular restaurants in Akasaka, the highly competitive area of yakiniku restaurant. Nikugen serves the Prime CAB of Black Angus beef at an unbelievably low price! Their wine cellar carries over 70 kind of selected wines for you to choose to enjoy with delicious beef.

2-14-33-2F Akasaka, Minato-ku Phone: 03-5797-7390
Akasaka 06 Exit 2, 1 min. walk



浜離宮恩賜公園 ¥ 300

Hama-rikyu

Hama-rikyu is one of the most recommended Japanese gardens in Tokyo, which includes a tidal pond, duck hunting sites, traditional teahouses, and a Japanese black pine that is more than 300 years old. First established in the Edo Era as a household villa of the Shogunate, it came to be an Imperial villa during the Meiji Era, and later was granted to Tokyo as a public park. The tidal pond shows you different faces according to the ebb and flow of a sea tide.

9:00AM-5:00PM (Final admission 4:30PM)
 <Closed> December 29 - January 1
<https://www.tokyo-park.or.jp/teien/en/hama-rikyu/>

Shimbashi JR A10 G08 U01
 Shiodome F19 U02

新橋・汐留

Shinbashi
Shiodome

Gate of Tokyo Bay

Shinbashi has a public image of a platform for so-called "salary-man" (male office workers). Hundreds of casual and reasonable izakaya are open until late hours. When you see a drunk salary-man interviewed on TV, that's probably at Shinbashi. Walking through Shinbashi will lead you to a stylish city of Shiodome. Tall buildings make up the city to have great night view at restaurants in high floor buildings. Explore the starting point of Tokyo Bay cruising! Feel the different seasons at the Hamarikyu Garden, a famous Japanese garden near the ocean.

057 美寿思
MISUJI
Sushi

Lunch: ¥2,500- / Dinner: ¥10,000- / Course: ¥8,000-
 11:00AM-3:00PM (L.O. 2:30PM) 5:00PM-10:30PM (L.O. 10:00PM)
 <Closed> When Caretta Shiodome Bldg. is closed
 Credit Card: VISA, Master, AMEX, JCB, UnionPay



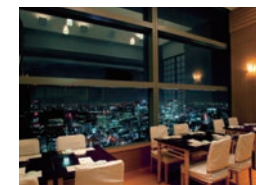
Edomae-Kaiseki-course

Experience the taste of Edo together with the fantastic view of Tokyo 200 meters up in the sky. You can watch the chefs making sushi right in front of your eyes if you sit at the counter seats. Private counter seat rooms are also available. Red vinegar is used for sushi toppings with a rich taste.



Caretta Shiodome 46F, 1-8-1 Higashi Shinbashi, Minato-ku
 Phone: 03-6218-4100

Shimbashi JR Shiodome Exit, 5 min. walk Shiodome F19 U02 Exit 10, 1 min. walk

084 てんぷら 逢坂
Tempura Osaka
Tempura

Course (Dinner): ¥14,520-
 <Mon-Fri> 11:15AM-2:00PM, 5:30PM-11:00PM
 <Sat> 5:00PM-11:00PM <Closed> Sunday, holiday, 3rd Saturday
 Credit Card: VISA, MASTER, DINERS | <http://www.tempura-osaka.jp/>

A simple tempura shop that brings out the food's best taste. Fresh ingredients, carefully selected in Tsukiji fish market, are lightly fried in a mellow blend of cottonseed and sesame oils. Always kept simple and not needlessly fancy. The plump seafood with its light texture is perfectly seasoned with pink Pakistani rock salt for a deeply satisfying savory flavor. Inside the shop, the main seating is at the warmly lit counter.



Tada Building 1F, 2-13-16 Nishishinbashi, Minato-ku

Shimbashi JR Ginza Exit, 10 min. Toranomon 07 Exit 1, 5 min. walk

094 過門香新橋店~ GoldFin ~
Kamonka Shimbashi GoldFin
Chinese

Lunch: ¥1,200- / Dinner: ¥5,000- Course: ¥6,000-
 11:00AM-2:30PM (L.O. 2:00PM), 5:00PM-11:00PM (L.O. 10:00PM) <Closed>
 Irregular Holiday | Credit Card: VISA, Master, AMEX, JCB, UnionPay,
 DINERS | <http://kamonka-tokyo.jp>



Shark's Fin Sashimi - ¥12,000, Chongqing Style Braised Tofu & Minced Pork with Hot Sauce -¥1,800 (Excl. tax & service fee)

Try all the flavors of China at Kamonka. Their concept is "to go beyond centuries and borders by serving Chinese cuisines that takes pride in their 5000-year history." Their luxurious interior and beautiful dishes and cutlery will welcome all guests. Excluding vegetables that are only grown in China, they use ingredients from Japan.



Perusa 115 4F, 1-15-5 Shinbashi, Minato-ku Phone: 03-6206-1151

Shimbashi JR Hibiya Exit, 1 min. walk F10 G08 U01 Exit 7, 1 min. walk



Vegetarian*



Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

Sunshine 60 Street

サンシャインシティ Sunshine City

Sunshine City is a huge complex located on the east side of Ikebukuro. Many of the “city within a city” has been established these days, but Sunshine City was the first opened in 1978. Other than shops and restaurants, there are various facilities including Sunshine Aquarium, Sunshine 60 Observation Deck to watch Mt. Fuji and Tokyo Bay, Planetarium, and Ancient Orient Museum. The Sunshine Aquarium created a new rooftop area where visitors can watch penguins “fly” overhead. On the second floor is an indoor theme park NanjaTown supported by Japan’s famous game creator Namco. You can also enjoy stand shops specialized in gyoza dumpling and unique style desserts.

<https://sunshinecity.jp/en/>

Ikebukuro JR 09 M 25 Y 09

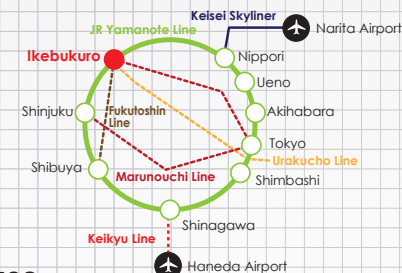


池袋

Ikebukuro

Town for Shoppers of All Ages

Ikebukuro is a sub-center of Tokyo following Shinjuku and Shibuya, and a train terminal where 8 different lines cross. Two major department stores are connected to the station. Sunshine City 60, a large shopping facility with a theme park, aquarium, and planetarium is now one main symbol of Ikebukuro. Many multinational restaurants gather around this area, and Ikebukuro is also known as a highly competitive area for ramen restaurants. In addition to traditional theaters and cultural facilities, there are many spots where game fans and anime fans gather.



巣鴨地藏通り商店街

Sugamo Jizo Dori Shotengai

Sugamo is located next to Ikebukuro and known as the town of elderly. The Sugamo area is also known as “Harajuku of the seniors” reflecting the liveliness of the elderly chatting and shopping together. While walking through the area, you might realize that the street is full of red products. The color red is believed to attract good luck; especially, aka-pantsu (red underwear) is something you might want to check out.

<https://www.sugamo.or.jp>

Sugamo JR 15



いけふくろう
Ikekukuro

Ikekukuro is an owl statue standing on east exit of Ikebukuro like Hachiko in Shibuya and also known for a famous meeting spot. It was built in 1987 for its memorial of JR line foundation. The Japanese word for owl is “fukuro” and believed to be a bird that brings happiness to people. Someone mixed the two words of Ikebukuro and fukuro into Ikekukuro for its name of the statue. Japanese people love homonyms. The Ikekukuro has been the guardian of Ikebukuro for 30 years.

Ikebukuro JR 09 M 25 Y 09

- 063** 池袋寅箱
Ikebukuro Torahako
Washoku, Izakaya, Nihonshu Bar, Gibier cuisine



<Mon-Sat> 5:30PM-12:30AM (L.O. 11:00PM)
<Sun&Holidays> 3:00PM-11:00AM (L.O. 10:00AM) *Irregular holidays
Credit Card: VISA, MASTER, JCB, AMEX, Diners

Pheasant breast meat with green onions

Ikebukuro Torahako is a kappo bistro restaurant that mainly serves gibier (wild game) dishes together with fresh seafood and vegetables. They serve gibier at a reasonable price and taste that is widely accepted. There are many types of alcoholic beverages, but sparkling sake is a must try if you order gibier dishes. Grilled rice ball with sea urchin is a popular for a final dish.

2-69-3-101, Ikebukuro, Toshima-ku Phone: 050-5303-8544
Ikebukuro JR West Exit, 10 min. walk

- 064** 鮨処 銀座 福助 サンシャイン 60 店
Sushi Ginza Fikusuke (Sunshine 60)
Sushi



Lunch: ¥2,000- / Dinner: ¥6,500- Course: ¥5,400-
<Mon-Fri> 11:00AM-3:00PM (L.O. 2:30PM), 5:00PM-11:00PM (L.O. 10:00PM)
<Weekend & Holiday> 11:00AM-4:00PM (L.O. 2:30PM), Sat 4:00PM-11:00PM (L.O. 10:00PM) Sun & Holiday 4:00PM-10:00PM (L.O. 9:00PM)
<Closed> New Year Holiday | Credit Card: VISA, Master, AMEX, JCB, Others

Yuraku Course ¥5,000 + tax

Located on the 59th floor of Sunshine 60, the super high-rise building that represents the Ikebukuro district, Sushi Ginza Fikusuke is the finest place to enjoy the authentic Edo-mae-style sushi while taking in the view from 220 meters up in the sky. The interior is a natural Japanese-style space, in white wood and stone. Enjoy the fresh seafood shipped directly from Tsukiji fish market.

Sunshine 60 59F, 3-1 Higashi Ikebukuro, Toshima-ku Phone: 03-5954-6159
Ikebukuro JR Exit 35, 8 min. walk Higashi Ikebukuro Exit 6-7, 3min. walk

- 098** アインソフソア
AIN SOPH. soar
International, Vegan



Lunch: ¥1,500- / Dinner: ¥3,000-
11:30AM-4:00PM (L.O. 3:00PM), 5:00PM-10:00PM (L.O. 9:00PM)
<Closed> Irregular holidays
Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <http://ain-soph.jp>

Ripple Cheese Burger - Signature burger made with homemade soy and mushroom patty with melted coconut cheese, grilled sweet onion, fresh lettuce, tomato, guacamole, and aurora sauce between handmade buns

AIN SOPH.'s 3rd location, opened in February 2014. Glamping, short for glamorous camping, is the concept of AIN SOPH. soar. Enjoy a casual menu of burgers, curries, pancakes, parfaits and more, in an interior set in the style of a luxurious camping ground, complete with a fire place. Great for families and children, offering a spacious sofa seating, kids menu, stroller (and wheelchair) access, and baby room. Also good for large parties and receptions.

Union Bldg. 1F, 3-5-7 Higashi Ikebukuro, Toshima-ku Phone: 03-5944-9699
Ikebukuro JR Exit 10 min. walk

- 066** 日本橋紅とん 池袋ビックリガード店
Nihonbashi Beniton Ikebukuro Bikkuri-Gard
Izakaya, Yakitori, Kushiage, Yakiton



Dinner: ¥2,300- / Course: ¥3,480- (all you can drink)
<Mon-Sat> 4:00PM-12:00AM (L.O. 11:00PM)
<Sun & Holiday> 2:00PM-11:00PM (L.O. 10:00PM)
Credit Card: VISA, Master, AMEX, JCB | <http://movia.jp/shops/info/193023>

Charcoal-grilled meat on a skewer (Crispy on the outside and juicy on the inside. You can choose salt or sauce.)

Nihonbashi Beniton is one of the restaurants that represent the "Japanese izakaya culture." They offer carefully selected ingredients grilled with charcoal at a reasonable price. Their specialty is "yakiton" (pork skewer) grilled with charcoal. Experience the energy source of Japanese businessmen.

IKEBUKURO ROYAL HOTEL Higashiguchi 1F, 1-17-2 Minami Ikebukuro, Toshima-ku Phone: 03-5950-0033
Ikebukuro JR Exit 2 min. walk

- 067** 雛鮨 池袋
HINASUSHI Ikebukuro
Sushi



Lunch: ¥1,000- / Dinner: ¥4,000- / Course: ¥4,000-
11:00AM-4:30PM, 4:30PM-11:00PM (L.O. 9:30PM) <Closed> January 1st
Credit Card: VISA, Master, AMEX, JCB
<http://www.create-restaurants.co.jp/>

Premium Sushi All-You-Can-Eat

HINASUSHI is an all you can eat sushi restaurant serving about 60 types of sushi at all times! In addition to standard sushi they have a wide variety from their dynamic "whole anago sushi" to gunkan-maki of crab innards and monkfish liver. You can order your favorite sushi as many times as you want! Sushi toppings will change depending on the season.

Yamada Denki LABI 1-7F, 1-5-7 Higashi Ikebukuro, Toshima-ku
Phone: 03-5953-2881
Ikebukuro JR Exit 2 min. walk

- Additive Free, Vegan, Gluten Free, Low-carb, etc.-
To Serve Diversifying Dietary Habits

NATURAL FOOD PRODUCTS

DATE **Feb.16 [TUE] ▶ 19 [FRI] 2021** VENUE **Tokyo Big Sight**
10:00am-5:00pm (Last day till 4:30pm) West Halls 1-4, South Halls 1-4

Bay View of Odaiba



レインボーブリッジ Rainbow Bridge

Opened to traffic in 1993, the bridge over the Port of Tokyo is called the Rainbow Bridge and looks like a rainbow as the name suggests. The 1.7 kilometers promenade walk connecting Shibaura Wharf and Odaiba waterfront area can be walked on. It takes about half an hour to cross the whole bridge. The two routes, north route and south route, provide different sceneries, but the south route is recommended if you only plan to walk one way. The vision from the bridge is too beautiful to miss especially during the night illumination as the illumination color changes depending on events and even on days and hours for viewers to enjoy the outstanding time of the day.

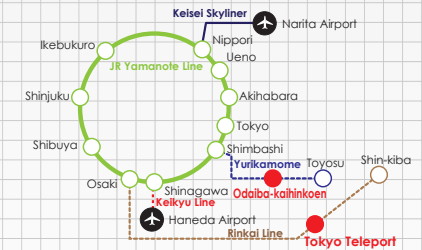
Promenade open hours:
April 1-October 31 9:00AM-9:00PM
November 1-March 31 10:00AM-6:00PM

Shibaura Futou (R05) 5 min. walk
Odaiba Kaihinkoen (U06) 10 min. walk



お台場

Odaiba



Amusement Area of the Tokyo Bay

Odaiba is a large amusement area. Riding the “New Transit Yurikamome,” an automated guide way transit that connects Shinbashi and Toyosu, you can reach the water front area of Odaiba, a popular spot for families, couples, and tourists. Surrounded by large-scale commercial facilities, you not only can enjoy shopping and food, but also get more than enough entertainment at amusement parks and movie theaters. The night view of the Tokyo Bay from the Rainbow Bridge and areas around Odaiba is certainly worth seeing.

パレットタウン Palette Town

The large Ferris Wheel, one of the symbols of this area, is located in Palette Town. Enjoy the view of Tokyo Tower, TOKYO SKYTREE®, Tokyo Gate Bridge, and Rainbow Bridge. Palette Town includes a large shopping mall called Venus Fort opened in 1999. It was designed featuring 17th century Europe townscape where you can not only enjoy your shopping but also the design of the mall itself. Also, you can experience car riding at the TOYOTA's city show case theme park, “MEGA WEB,” under a concept of ‘look’ ,‘ride’ and ‘feel’ automobiles. 60 car models including current and new models are available for a test ride. Digital Art Museum by teamLab Borderless and Zepp Tokyo, the largest all-standing concert hall are also located in Palette Town. You can experience the Tokyo Cruise from Palate Town to Hinode Pier and enjoy other marine sports and birdwatching.

<https://www.palette-town.com>

Tokyo Teleport (R04) 3 min. walk
Aomi (U10) Connected to building





日本科学未来館

National Museum of Emerging Science and Innovation

National Museum of Emerging Science and Innovation is more well-known as Miraikan meaning building of the future. This science museum is Japan's high-tech showcase with many fascinating exhibitions of science and technology of today including robots, space shuttles, and submarines. There is a large "Geo-Cosmos" hanging from the entrance ceiling giving spherical video display of the earth viewed from the space.

10:00AM-5:00PM<Closed> Tuesday (Open if Tuesday is a holiday), New Year Holiday
<http://www.miraikan.jst.go.jp/en/>

¥ 620 (adults) / 210 (under 19)

Tokyo Teleport 15 min. walk

Fune-no-kagakukan 5 min. walk

Telecom Center 4 min. walk

大江戸温泉物語

Oedo Onsen Monogatari

Oedo Onsen Monogatari is Japan's first and only natural "onsen" (hot spring) theme park with 14 kinds of indoor and outdoor baths pumped up from 1400 meters deep. The concept and theme is based on the Edo period. It is a perfect place for people experiencing onsen for the first time. What is also exciting is the rental of yukata (summer style kimono) that you can wear to wander around the bathing facilities. If you are not comfortable enough to be in a public bath, massage and games are also available but first try ashi-yu (foot bath) and enjoy the views of the Japanese-style garden. Overnight stays are available.

11:00AM-9:00AM of next day (Final entry 7:00AM)
<https://daiba.ooedoonsen.jp/en/>

Tokyo Teleport Free shuttle bus 7 min. ride

Telecom Center 2 min. walk

東京ビッグサイト

Tokyo Big Sight



Tokyo International Exhibition Center, familiar with the name of Tokyo Big Sight, is the largest convention center in Japan that opened in 1996. The event calendar is full throughout the year. The exhibition area has 10 exhibition halls with the area of 80,000 square meters welcoming more than 10 million people every year. It is the finish line for the Tokyo Marathon and a venue for many major events including Tokyo Motor Show, Japan IT Week, Comiket (comic market), and International Gift Show. An unbelievable number of industry trade shows are held every day.

<http://www.bigsight.jp>

Kokusai-tenjijo 7 min. walk

Kokusai-tenjijo-seimon 3 min. walk

095 The Grill on 30th
The Grill on 30th
 Grill dining



Lunch: ¥5,000- / Dinner: ¥15,000-
 <Lunch> 11:30AM-2:30PM (L.O.) <Dinner> 5:30PM-9:30PM (L.O.)
 Credit Card: VISA, Master, AMEX, JCB, Diners
<https://www.tokyo.grandnikko.com/eng/restaurant/thegrill/>

Chefs' Selection - Special dinner course that changes seasonally

Located on the highest floor of the hotel, the grill dining allows guests to dine while enjoying a beautiful view of Tokyo. Grilled cuisines served from the open kitchen uses ingredients carefully selected from Japan and abroad, and offers meat with bones as well as fresh seafood. Forget the busyness of Tokyo and spend an elegant time with your loved ones.



Grand Nikko Tokyo Daiba 30F, 2-6-1 Daiba, Minato-ku
 Phone: 03-5500-4550 (Restaurant Information)

Daiba Hotel building linked to station Tokyo Teleport 10 min. walk



070 GUNDAM Café ダイバーシティ東京 プラザ店
GUNDAM Café (DiverCity Tokyo Plaza)
 Entertainment Café



¥600-
 10:00AM-9:00PM <Closed> When DiverCity Tokyo Plaza is closed
 Credit Card: VISA, Master, AMEX, Others | <http://g-cafe.jp/>

Gunpla-yaki ¥194 + tax -flavor changes each season

Explore the world of "Mobile Suit Gundam," a Japanese anime classic, at "GUNDAM Café." This information base of Gundam will be sure to entertain all types of fans. Café menus are based on scenes or characters of the Gundam series. Be absorbed in the world of Gundam at Diver City Tokyo Plaza, a spot for Gundam fans to enjoy the café menus.



DiverCity Tokyo Plaza 2F, 1-1-10 Aomi, Koto-ku Phone: 03-6457-2778

Tokyo Teleport 3 min. walk Daiba 5 min. walk



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Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Shibuya Harajuku Omotesando	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.tokyuhotelsjapan.com/global/cerulean-h	408	¥¥¥¥	○	11	English	○	○	○	○	○	△	○	○
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 https://www.tokyuhotelsjapan.com/global/shibuya-e/	408	¥¥	○	3	English	○	○	×	×	○	×	○	○
Shinjuku	Park Hyatt Tokyo	3-7-1-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 163-1055 Tel: +81-3-5322-1234 Email: tokyo.park@hyatt.com http://tokyo.park.hyatt.com	177	¥¥¥¥	○	7	English	○	○	○	○	○	×	○	○
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	825	¥¥¥	○	6	English, Chinese, French, Spanish, Korean, Portuguese	○	○	○	×	○	×	○	○
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 https://global.southerntower.co.jp/	375	¥¥¥	○	2	English	×	○	×	×	△	×	×	○
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyattregencytokyo.com http://tokyo.regency.hyatt.com	746	¥¥¥	○	8	English	○	○	○	○	△	×	○	○
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 https://www.keioplaza.com/	1455	¥¥¥	○	17	English, Chinese, Korean, French, Spanish, Italian, Portuguese	○	○	○	×	○	×	○	○
	RIHGA Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 https://www.rihga.com/tokyo	131	¥¥¥	○	6	English	○	○	○	○	△	×	×	○
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.com/shinjuku/	571	¥¥¥	○	3	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 https://gracery.com/shinjuku/	970	¥¥	○	2	English, Chinese, Korean, Thai	×	×	×	×	○	×	×	○
	Shinjuku Granbell Hotel	2-14-5 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5155-2666 http://www.granbellhotel.jp/en/shinjuku/	485	¥¥	○	3	English	△	×	×	×	△	×	×	○
Ueno Akihabara	Mitsui Garden Hotel Ueno	3-19-7 Higashi-ueno Taito-ku Tokyo 110-0015 Tel: +81-3-3839-1131 http://www.gardenhotels.co.jp/eng/ueno/	245	¥¥	○	1	English	×	×	×	×	○	×	×	○
	Super Hotel Akihabara Suehirocho	3-2-5 Ueno Taito-ku Tokyo 110-0005 Tel: +81-3-6848-9000 http://www.superhotel.co.jp/s_hotels/akihabara/	106	¥¥	○	×	Japanese	×	×	×	×	×	○	×	○
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 Email: info-kaminarimon@gate-hotel.jp https://www.gate-hotel.jp/en/asakusa-kaminarimon/	134	¥¥	○	2	English	×	×	×	×	○	×	×	○
	Dormy Inn • global cabin Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 https://www.hotespa.net/hotels/asakusa/	75	¥¥	○	×	English, Chinese, Korean	×	×	×	○	×	×	×	×

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Asakusa	Andon Ryokan Tokyo Japan	2-34-10 Nihonzutsumi Taito-ku Tokyo 111-0021 Tel: +81-3-3873-8611 Email: ryokan@andon.co.jp http://www.andon.co.jp/	20	¥	○	1	English	○	×	×	×	×	×	×	○
Ryogoku Kinshicho	The Gate Hotel Ryogoku	1-2-13 Yokoami Sumida-ku Tokyo 130-0015 Tel: +81-3-5637-7041 https://www.gate-hotel.jp/en/ryogoku/	126	¥¥	○	2	English	×	×	×	×	○	×	×	○
	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 https://lottecityhotel.jp/en/	213	¥¥	○	3	English	×	×	×	×	○	×	○	○
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 https://www.tobuhotel.co.jp/levant/	383	¥¥	○	3	English	×	○	×	×	×	×	×	○
Yanaka Nezu Sendagi	Ryokan Sawanoya	2-3-11 Yanaka Taito-Ku Tokyo 110-0001 Tel: +81-3-3822-2251 E-mail: ryokan@sawanoya.com http://www.sawanoya.com/	12	¥	○	×	English	×	×	×	×	×	×	×	○
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi Chiyoda-ku Tokyo 100-6277 Tel: +81-3-5222-7222 http://www.fourseasons.com/tokyo/	57	¥¥¥¥	○	1	English, Chinese, Hindi	○	○	×	○	○	×	○	○
	The Gate Hotel Tokyo	2-2-3 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6263-8233 Email: info-tokyo@gate-hotel.jp https://www.gate-hotel.jp/en/tokyo/	164	¥¥¥	○	3	English	×	×	×	×	○	×	×	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 https://www.imperialhotel.co.jp/	931	¥¥¥¥	○	16	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 https://en.palacehoteltokyo.com/	290	¥¥¥¥	○	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, Tagalog, German, Lithuanian, Hindi, Thai, Sri Lankan, Arabic, Nepalese, Russian, Indonesian, Czech, Vietnamese	○	○	○	○	○	△	○	○
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/tokyo	314	¥¥¥¥	○	6	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, Tagalog, German, Hindi, Indonesian, Nepalese, Arabic, Bengali, Tibetan, Ghana, Myanmar, Thai	○	○	○	○	○	×	×	○
	Shangri-La Hotel, Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com/tokyo/shangrila	200	¥¥¥¥	○	3	English, Korean, Chinese (Cantonese, Mandarin), German, French, Hindi, Tagalog, Malay, Indonesian, Nepalese, Arabic, Vietnamese, Mongolian	○	○	○	○	○	△	×	○
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	○	10	English, Chinese, Korean	○	×	×	○	○	×	×	○
	HOTEL METROPOLITAN TOKYO MARUNOUCHI	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp https://marunouchi.metropolitan.jp	343	¥¥¥	○	1	English	○	×	×	×	○	×	×	○
Akasaka Roppongi	Grand Hyatt Tokyo	6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.com	387	¥¥¥¥	○	10	English, German, Spanish, French, Japanese, Korean, Portuguese, Russian, Simplified and Traditional Chinese	○	○	○	○	○	×	×	○

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Akasaka Roppongi	The Ritz-Carlton, Tokyo	9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/hotels/japan/tokyo	247	¥¥¥¥	○	7	English, Chinese, Italian, Spanish, German, French, Korean, Russian, Tagalog, Portuguese	○	○	○	○	○	×	○	○
	Tokyo Prince Hotel	3-3-1 Shibakoen Minato-ku Tokyo 105-8560 Tel: +81-3-3432-1111 http://www.princehotels.com/tokyo/	462	¥¥	○	12	English	×	○	○	×	○	△	○	○
	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 https://anaintercontinental-tokyo.jp/en/	844	¥¥¥	○	11	English	○	○	○	○	○	×	○	○
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-ku Tokyo 102-8578 Tel : +81-3-3265-1111 https://www.newotani.co.jp/en/tokyo/	1479	¥¥¥	○	37	English, Chinese, Spanish, Korean	○	○	○	○	○	△	○	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.host@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	○	5	English, Chinese, Korean	○	○	○	○	○	×	×	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku 105-7337 Tokyo Tel: +81-3-6388-8000 http://www.conradtokyo.com	291	¥¥¥¥	○	5	English, Chinese, Korean	○	○	○	○	○	×	×	○
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 https://global.hankyu-hotel.com/daiichi-hotel-tokyo/	278	¥¥¥	○	11	English	○	○	○	○	○	×	×	○
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 https://www.interconti-tokyo.com/en/	330	¥¥¥	○	7	English	○	○	×	×	○	△	×	○
	The Okura Tokyo	2-10-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-3582-0111 http://theokuratokyo.jp/en/	508	¥¥¥	○	7	English	○	○	○	○	○	△	○	○
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 http://en.parkhoteltokyo.com/	270	¥¥¥	○	5	English, Korean, Italian, Russian, Spanish	○	○	×	○	○	×	×	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 https://www.princehotels.co.jp/parktower/	603	¥¥¥	○	11	English	○	○	○	○	○	△	○	○
	The Royal Park Hotel Iconic Tokyo Shiodome	1-6-3 Higashi-shimbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 https://www.the-royalpark.jp/the/tokyoshiodome/en/	490	¥¥¥	○	5	English, Korean	×	○	×	○	○	△	×	○
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 https://hotelmetsropolitan.jp/en/	807	¥¥¥	○	9	English	○	○	×	×	○	×	×	○
Odaiba Bay Area	Grand Nikko Tokyo Daiba	2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 https://www.tokyo.grandnikko.com/	882	¥¥¥	○	9	English, French	○	○	○	×	○	×	○	○
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 https://tokyobay.washington-hotels.jp/	830	¥¥	○	12	English, Chinese, Korean	○	○	×	×	○	×	○	○
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com https://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥	○	9	English, Chinese, Korean, French, Tagalog	○	○	○	○	○	△	×	○
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 https://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥	○	7	English	△	×	×	×	×	×	×	○
	The Royal Park Hotel Tokyo Haneda	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 https://www.the-royalpark.jp/the/tokyohaneda/en/	313	¥¥¥	○	1	English	×	×	×	×	○	△	×	○

Casual Restaurant Chains in Tokyo!

SOBA

Buck wheat noodle served in cold or hot soup.



FUJISOBA

Soba, udon, curry, and "don" menus
fujisoba.co.jp



UDON

Flour noodle served in hot or cold soup.



NAKAU

Udon set menus, gyu-don (beef bowl), and other "don" menus
www.nakau.co.jp/en/



TEISHOKU

A healthy balance of dishes on a single tray containing rice, miso soup, main and side dishes.



YAYOI

Teishoku menus
www.yayoiken.com/en/



DON

Bowl dish with main (tempura, beef, cutlet, etc.) and rice



SUKIYA

Gyu-don (beef bowl), pork bowl, curry, and set menus
www.sukiya.jp/en/



TENYA

Ten-don (tempura bowl), other "don" menus
www.tenya.co.jp/english/



HANAYA YOHEI

Sushi, sashimi, tempura, soba, udon, ten-don, sukiyaki, shabu-shabu, and more
www.hanayayohei.co.jp/en/



HAMAZUSHI

Sushi, and more
www.hamazushi.com/en/



COCO'S RESTAURANT

Hamburger steak and other set menus
www.cocos-jpn.co.jp/



FRESHNESS BURGER

Hamburger, cafe
www.freshnessburger.co.jp



Yaki-, -yaki (焼き)

Grilled, baked, roasted (e.g. Yakitori, Yakiniku, Kushi-yaki, Teppanyaki, Okonomiyaki, Sukiyaki, etc.)

-age (揚げ)

Deep-fried (e.g. Kushi-age: Skewered ingredients deep-fried with batter coated by bread crumbs)

Kushi- (串)

Skewer (e.g. Kushikatsu: Skewered cutlets of meats and vegetables, Kushi-yaki: Meat, fish, shellfish, vegetables and other items placed on skewers and grilled, etc.)

Izakaya (居酒屋)

Japanese-style pub. The dishes are usually small and affordably priced.

Nabe (鍋)

Hot pots. They are very popular in the winter. Various ingredients are placed into a big pot, boiled with a special soup, and placed at the center of the table for everyone to share.

Ramen (ラーメン)

Types of noodle that originally came from China. Basic flavors of the soup are salt, soy sauce, miso, and tonkotsu.

Sukiyaki (すき焼き)

Kind of nabe flavored in soy sauce and sugar. Main ingredients are sliced beef and vegetables that are eaten with raw beaten egg.

Tonkatsu (とんかつ)

Japanese-style pork cutlets

Shabu-shabu (しゃぶしゃぶ)

Dipping thinly sliced pork or beef in boiling water with your chop sticks, and eating with different kinds of sauce.

Yakiniku (焼肉)

Korean barbecue.

Monjayaki (もんじゃ焼き)

Flour based batter pan-fried with ingredients such as cabbage, seafood, meat, and cheese.

Okonomiyaki (お好み焼き)

Round pancake made with ingredients such as flour, cabbage, eggs, seafood, meat, yam, and spring onions. Once cooked, it is topped with bonito flakes, dried seaweed, mayonnaise, and sauce.

USEFUL PHONE NUMBERS

EMERGENCY CALLS

Toll free number that can be dialed from any phone

110

POLICE

119

FIRE / EMERGENCY

Non-emergency help hotline
(Tokyo Metropolitan Police Department
General Advisory Center)
9110

TRANSPORTATION

Flight Information (Haneda Airport)
03-5757-8111

Flight Information (Narita Airport)
0476-34-8000

Toei Transportation (Subway)
03-3816-5700

JR-EAST (Railway)
050-2016-1603

Tokyo Metro (Subway)
0120-10-4106

Nihon Kotsu (Taxi)
03-5755-2336



LOST AND FOUND

The Tokyo Metropolitan Police Department
Lost and Found Center
0570-55-142

Tokyo Metro (Subway)
03-3834-5577

Toei Transportation (bus and subway)
03-3816-5700

Taxi
03-3648-0300

JR-EAST (Railway)
050-2016-1601



TOURIST INFORMATION

Japan National Tourism Organization
(Tourist Information Center)
03-3201-3331

Tokyo Metropolitan Government Building
Headquarters
03-5321-3077

Tourism Information Center Tokyo
03-5220-7055

Tokyo Tourist Information Center Haneda
Airport Branch
03-6428-0653

Tokyo Tourist Information
Center Keisei Useno Branch
03-3836-3471



HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

St. Luke's International Hospital
03-5550-7166

American Clinic Tokyo
03-6441-0969

Tokyo Midtown Clinic
03-5413-7911

International Clinic
03-3582-2646

The King Clinic
03-3409-0764



HEALTHCARE INFORMATION

Tokyo Metropolitan Health and Medical
Informational Center (Himawari)
03-5285-8181

Fire Station Telephone Service (Guidance for
medical institutions)
03-3212-2323

Experience the TRUE JAPAN at GANKO



Hands-on Sushi-making Experience

This "sushi-nigiri" (sushi-making) program is open to groups of two or more people. They start by getting ready, dressing in matching jackets. Staff explains the history of sushi, then a highly-trained itamae (chef) gives a demonstration of "tai no sanmae ooshi" (filleting bream into three cuts) and sushi assembly for the guests to watch. Then, the guests get to try it for themselves. They are provided with cuts of maguro (tuna), salmon, yellowtail, ebi (shrimp) and other sushi toppings, sushi rice, wasabi, horeseradish, and nori (seaweed sheet), and try their hands at assembling their own sushi, with the itamae's guidance. The next stage, after the sushi is ready, is a tasting and mealtime. Check the taste and appearance of your own sushi alongside the work of the pros. The participants receive graduation certificates from the itamae who taught them. This could be your chance to try sushi-making and become an on-the-spot sushi chef!



Cost: JPY7,000/person (sushi-making and hachimaki-headband) and JPY10,000/person (sushi making, hachimaki-headband, and happi-coat to take home). Booking required.



Shinjuku Yamano Aiko-tei

Ganko Shinjuku Yamano Aiko-tei is the first "yashiki" (mansion) style restaurant in Tokyo. Located somewhat far from noisy center of Shinjuku, you can spend a relaxing time eating meals while viewing the beautiful garden. The semi-western style mansion is a perfect venue for different types of events from wedding to family gatherings.

Ganko (Shinjuku Yamano Aiko-tei)

1-1-6 Okubo, Shinjuku-ku | Phone: 03-6457-3841
Open hours 11:00AM-11:00PM (L.O. Food 10:00PM, Drinks 10:30PM)



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eclectic cuisine.
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meats and original cocktails
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/en/restaurants](http://www.tokyo.grand.hyatt.co.jp/en/restaurants)

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