

Delicious Time in TOKYO

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Buffet & Bar

VIEW & DINING THE Sky

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* Hours differ for Saturdays, Sundays and National Holidays. Please contact the restaurant for further details.

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The New Otani

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Favorite Dining Experiences of the Ordinary Japanese

Izakaya & Ramen

Izakaya is a kind of bar / restaurant that serves drinks together with a diverse menu of dishes, ranging from simple to elaborate. Many izakaya have special techniques and features, like fish tanks for keeping live fish, counters where you can sit and watch the food being prepared, or special presentation methods like serving dishes on big rice spoons.

The origin of izakaya dates back to the start of the 8th century, when they appear in anecdotes and songs in the *Kojiki* (A Record of Ancient Matters). They developed in earnest in the Edo era (1603~1868). Liquor shops that sold measures of alcoholic drinks changed to allow drinking on the premises, and eventually started serving simple snacks. The act of drinking on the premises was called "izake", which means literally "drinking while remaining", so a liquor shop (sakaya) providing that

service came to be called an "izakaya". Some such establishments remain, in the form of standup drinking counters connected to liquor stores, which serve as social centers for local people.

By the 1970s, the image of izakaya was a place where male company employees would go in groups of two or three, to drink nihonshu (sake) together. A red paper lantern would hang in front, to mark the presence of an izakaya even from a distance. In recent years, izakaya have diversified their drinks and dishes to gain popularity with women as well, and many incorporate interesting ideas into their decor. They are now established as accessible places for anyone to eat. From the early 1980s, many izakaya became chain operations, diversifying their customer segments and becoming accessible and inexpensive places for students, company employees, and friends to eat and drink together.

The standard menu items for an izakaya are *oden* (various items stewed in broth), *yakitori* (chicken grilled on skewers), *hiyayakko* (cold tofu with toppings), *edamame* (soybeans in their pods), *sashimi* (slices of raw fish), *karage* (chicken or other ingredients fried in batter), *shio-kara* (salted fish guts), *nikomi* (stew), *motsu/horumon* (offal) dishes, *gyusuji* (beef tendon) dishes, *dashimaki tamago* (rolled egg), and the like. This lineup makes izakaya an excellent place to experience the great diversity of food and drink the ordinary Japanese people enjoy.



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Ramen is another popular favorite. The roots of ramen go back to Chinese noodle cuisine. In the Meiji era (1868-1912) Chinese restaurants opened in the Chinatown districts that sprang up around the ports that had newly opened to the world, and they spread to districts all around the country in the Taisho era (1912-1926). Developing into unique forms adapted to Japanese style and taste, ramen is now so popular that it ranks alongside *kare raisu* (curry sauce on rice) as "the national food of Japan". Ramen is served in specialist ramen shops, Chinese and other restaurants, street stalls, and other eateries.

Regional ramen booms are surging in many parts of the country, triggered by media reporting and other events. Ramen books are an established genre amid the finely-diversified categories of travel guidebooks. Other than tourist areas, there are districts in Tokyo and other metropolitan areas where there is intense competition between ramen shops in various genres, and many people take these guidebooks along as they walk around sampling the ramen options.

Ramen is a dish in which one can taste the harmony between three elements, the noodles, the soup, and the toppings. Noodle thickness diversifies into thin, semi-thin, semi-thick, and thick. The ramen broth is called "soup" in Japanese as well. In general, sauce placed in a noodle bowl is mixed with dashi stock to make the soup. The soup is the key element that determines the flavor of the ramen, and most ramen shops devote considerable effort and ingenuity to making their own soup. That is why the sauce and the stock are prepared separately. Most soups are based on *tonkotsu* (pork bones), *miso* (fermented bean paste), *shoyu* (soy sauce), or *shio* (salt). The noodles are also accompanied by diverse toppings. The standard items are char siu pork, *negi* (green onion), *ni tamago* (boiled egg), and *menma* (bamboo shoot), but individual shops are developing a stream of innovative offerings, which help to spur the popularity of ramen.



Fukusuke Horikawa

The Restaurant Chain That Carries On the Spirit of the "Originator of California Roll"

The California Roll is now the best known "Japanese food" around the world. To get Americans to accept Sushi, California Rolls have the raw ingredients and nori, which might be visually off-putting, folded into the interior. The result is sushi that retains the flavor and sensation of makizushi (sushi rolls) while being readily acceptable to foreigners. But very few people know that Fukusuke was the birthplace of the California Roll. There are various theories about the origins of the California Roll, but there is documentation attesting that the marriage of sushi and avocado was first devised by the founder of Fukusuke in California, where he had a branch in 1971.

Now, as a group company, Fukusuke Horikawa Chain continues to disseminate representative elements of Japan's food culture, such as tempura, Japanese cuisine, and teppanyaki, as well as sushi. Evolving between tradition and the changing demands of the times, it will go on creating new value, just like the California Roll triggered innovation in the sushi industry.



Sushi Ginza Fukusuke (The Main)



福助



The first branch of Ginza Fukusuke opened in 1960. Ginza Fukusuke-The Main, now the main branch, opened in 2010 in the Ginza Treacious Building on Ginza Chuo-dori. As a sushi restaurant it offers a rich array of fresh neta (sushi topping), chosen by season and source in a way that only a place directly managed by a Tsukiji fish market wholesaler can achieve. For a high-end sushi restaurant in Ginza, however, its pricing is reassuringly casual. The interior space, with a strong flavor of natural materials, has a counter, table seats, and private rooms, suitable for hospitality, group dining, and many other situations.

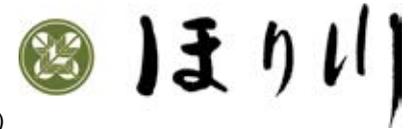
Go to ●● for branch details.

Sushi Ginza Fukusuke (Sunshine 60)



Sushi Ginza Fukusuke-Sunshine 60 is located on the 59th floor of Sunshine 60, the super-high-rise building that represents the Ikebukuro district. The interior is a natural Japanese-style space, in white wood and stone. Its finest point is that diners can take in the view from 220m up, while enjoying authentic Edo-mae-style sushi in a refined space. Another attraction is the combination of a night view over Tokyo with fresh neta shipped directly from Tsukiji fish market.

Go to ●● for branch details.



Japanese Cuisine Horikawa (Hotel New Otani Tokyo)



The renowned restaurant Japanese Cuisine Horikawa has progressed together with the Hotel New Otani for over 50 years. Its consummate cooks use their intricate skills to prepare full-course meals, but the fugu (puffer fish) cuisine, available only in winter, is one dish visitors in season really shouldn't miss. Shabu-shabu (beef slices parboiled in hot soup) using selected Japanese black beef is another dish that's tough to resist. Enjoy the exquisite flavors of masterfully hand-made dishes in the refined atmosphere only a hotel can offer.

Go to ●● for branch details.

Tempura Horikawa (Hotel New Otani Tokyo)

Tempura Horikawa is a specialist tempura restaurant that has been the pride of the Fukusuke Horikawa chain since the Hotel New Otani was first founded. The crisp and thinly-battered tempura, plucked from the oil at just the right moment by skilled cooks, is both delicious and healthful. Diners at the counter seats can enjoy seeing and hearing the process as carefully-selected seasonal ingredients are fried to crispness in the finest clear oil. The combination with the New Otani's spacious Japanese formal garden is certain to delight all your senses.



Go to ●● for branch details.

Japanese Restaurant Horikawa (Odakyu Hotel Century Southern Tower)

"Japanese Restaurant Horikawa" on the 19th floor of a high-rise building in front of Shinjuku station, offers many ways to taste Japan's four seasons amid the refined atmosphere of a hotel, away from hubbub of the world 100m below. This restaurant brings together the quintessential elements of washoku, delicately prepared from strictly selected ingredients: Japanese cuisine, selected Japanese black beef and fresh fish cooked as teppanyaki (on a hotplate) at a counter, and Edomae sushi directly managed by a Tsukiji fish market wholesaler. We recommend it to ambitious diners, who are keen to sample three genres of washoku at their best in one sitting.

Go to ●● for branch details.



MARKINGS

-  Free Wi-Fi
-  Open hours and closing dates
-  Budget
-  Types of alcoholic drinks available
-  Types of menus available
-  Types of credit cards available
-  Reservation required or suggested
-  Vegetarian menus available on reservation in advance*
-  Halal menus available on reservation in advance*
-  Nearest station / exit
-  Website address
-  Only indicated if the restaurant is non-smoking

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

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Ramen

Flavor of Japan, Skills of Japan

*Exclusive Interview with Tsukasa Maejima,
CEO of Setagaya Ramen Group*

*Maejima, AKA Mr. Ramen, talks about the
appeal of Ramen, well-loved as the national
food most familiar to the Japanese people.*

First of all, what is ramen?

There are various theories about the history of ramen, but Rairaiken in Tokyo's Asakusa district is said to have been the first ramen-ya (ramen shop) in Japan, about 100 years ago. The general definition of ramen is that a broth made from chicken bones or pork bones is flavored with condiments such as soy sauce, salt, and miso paste, then noodles made from wheat and brine are placed in the soup to fill a large bowl, which is topped with char siu pork, green onions, bamboo shoots, and the like. A variety of ramen dishes have emerged throughout Japan, influenced by regional characteristics, culture, and history, as ramen has evolved into a uniquely Japanese food. It is well loved as the national food most familiar to the Japanese

people. Many people travel around the whole of Japan to enjoy experiencing this kind of ramen history, culture, and flavors.

What was your first encounter with ramen, and your inspiration for starting a ramen shop?

Thirty years ago, I was struck by the great flavor and depth of a ramen-ya I visited with friends. That prompted me to investigate the history and culture of ramen, and I started traveling around Japan to eat it. I soon started making ramen at home, and eventually, in 2000, I opened a ramen-ya in Tokyo.

You're called Mr. Ramen now, but perhaps you could tell us a bit about your background and how you got that name.

I was born in Tokyo in 1962, and am now 52. I helped out at my father's eel restaurant, but I left home, wanting to make my own way in the world. While working in various jobs, I had that striking encounter with ramen that I mentioned earlier.

Years later, I opened my ramen shop in a district that was reputed to be the scene of intense competition over ramen. A year later, I attracted attention by starting the first two-way ramen shop, which offered two different brands from the same building, one in the day and one at night. Then I opened shops in all kinds of different genres, not just shoyu (soy sauce) ramen. I managed to make all my branches thrive. I opened "Ramen Zero Plus" branches that use absolutely no flavorings in the soup, which got me talked about a lot in the industry. That record of success earned me the nickname "Mr. Ramen" at some stage.

What are the basics of making ramen? What's the most important thing? And what's most difficult?

The most important thing in making ramen is that you, personally, have to like ramen. Next, you have to want to impress your customers with the ramen you make. If you don't have that, you won't be able to make delicious ramen. It's also important to be fussy about our ingredients and not grudge the time and effort it takes to make the ramen. If your heart is in it, you will be able to make great-tasting ramen.

What kinds of broth are there for ramen? And what's different about the broth at Setagaya Ramen?

Basically, ramen broth is often made from chicken scraps, pork bones, kombu (kelp), and vegetables. Recently, seafood-type broths have been getting popular. They have niboshi (small dried fish) and katsuobushi (dried bonito shavings) added. Other than that, there's nothing to say you can't add things like beef bones and shellfish. We combine various ingredients and local specialties, working to create an original soup that nobody else has. The ramen soup at Setagaya is a selling point because we add lots of niboshi and katsuobushi to pork bones and chicken bones, to create a seafood-accented soup with real impact.

What kinds of noodles are there for ramen? What are the key points of the noodles at Setagaya Ramen?

The noodles are the life of ramen! We make our own noodles at Setagaya. We decide the type of flour, the amount of water to add, and the thickness of the noodles, to match the soup. Our flour is blended around a base of richly-scented Japanese-made flour, and we make the kind of noodles that are delicious to eat down to the last one.

What kinds of extras do you add to your ramen?

The toppings added to ramen are another important element in deciding the individual character of the dish. At Setagaya, we serve over 30 varieties of ramen, devising toppings to suit the different types. For example, with one piece of char siu, we mix up the variations by changing the region the meat comes from, the cut of the animal, how it is prepared, and other aspects. We don't skimp on our toppings either, taking time to prepare them, so we can impress our customers with how complete our bowls of ramen are.

Are there any good ways of enjoying ramen or delicious ways of tasting ramen that foreign visitors should know about? Are there any rules?

Other than ramen with soup, it can be served without soup, as tsukemen (noodles in sauce), chilled, and in lots of other ways. There are many variations of soup concentration and

noodle thickness. There's really no other kind of food with so much to enjoy. There isn't any particular method for eating ramen, but the key to the best flavor is to eat it while it's so hot it almost burns you. We present recommended serving methods on the premises, so people can try the suggestions too. I think it's also fun to find your very own way to eat ramen.

What is the future of ramen? And what dreams and plans do you have for the future?

My dream is to have people around the world eat all kinds of ramen and get a better understanding of it. To do that, I want to open ramen-ya worldwide. I aim to make ramen a standard dish around the world. Ramen has a bright future.

Please recommend two or three Setagaya Ramen spots in Tokyo.

If you come to Tokyo, you really should come to a Setagaya Group shop to experience the tastes and skills of Japan. First, you could try the Setagaya shop in Tokyo International Airport Haneda Terminal, which has good access. You can try the seafood-style shoyu ramen there, which is Setagaya's standard style. Tonkotsu (pork bone) ramen is the mainstream overseas, but you should try Setagaya ramen, which builds on Japan's broth culture, to experience ramen's depth.



Next, I recommend Tonkotsu Ramen Oreshiki in Tokyo

Ramen Street in the Yaesu underground street of Tokyo Station. The thick and fresh tonkotsu ramen, made by boiling fresh pork bones for 10 hours, tastes so good you'll get hooked on it. You can add special spicy paste to enjoy how the flavor changes in two steps. I also recommend the salt ramen specialist Hirugao, which is next door to that Oreshiki. Salt ramen with lots of natural ingredients is healthy ramen that spreads throughout the body.

The Setagaya Group serves tsukemen and side dishes at all shops, so you can enjoy sharing dishes in a group. Please taste the connoisseur's ramen made by Japan's Mister Ramen.

Izakaya

Exclusive Interview with
Mr. Junichi Otani,
CEO of Ippo-Ippo Group and
Chairman of Izakaya Koshien



“Izakaya Koshien”

brings together izakaya managers from all around the country, with the idea of “starting from izakaya to revitalize Japan”, to give a venue where people who work in the restaurant industry can shine at their brightest. The best izakayas, selected by independent screening criteria from entrants from all around Japan, are gathered together once a year. The aim is to have contestants present their ideas and efforts on stage, and determine Japan’s best izakaya from the Izakaya Koshien entrants, in a competition that fosters the pride and aspirations of people working in the restaurant industry. The organization consists of an executive committee of 300 izakaya managers and 1,500 izakayas, nationwide. Mr. Otani, who runs five restaurants in Kita-Senju in the shitamachi area of Tokyo, also serves as the Chairman of Izakaya Koshien this year, the event’s tenth year.

Mr. Otani, what was your starting point in trade?

The family business was greengrocery, so I first ventured into the world of commerce at the age of 16. At that stage, I was in charge of making deliveries, and I was very good at sales. I picked up high-volume jobs, like wholesaling 20 or 30 cases of lettuces a day, from restaurants and other customers. That kind of thing gives one the wrong idea that “I can work by myself!” One day, my grandmother admonished me, saying “You’ve turned into someone who only works with people who have money. If you can’t respect someone who has no money but comes here to buy just one lettuce, you should get out of this business!” That was the way of doing business that I learned when I was in high school, and my starting point in trade.

Still sticking to that way of doing business, I opened a restaurant here in Kita-Senju nine years ago. I now have five, which are a sushi restaurant, two robatayaki (hearthside barbecue) restaurants, one mature beef charcoal grill restaurant, and a cafe. Our company rule is never to use the term “good customer”. In society, the term “good customer” is taken to mean a high-value customer, one who spends a lot of money. In our restaurants, there are no “good customers” and “bad customers” because we treat everyone the same way.

What does “izakaya” mean to you?

An izakaya is a restaurant for ordinary people. After the war, government-authorized public bars were established to facilitate the uniform distribution of sake. They became increasingly widespread, with the idea that everyone drinking sake together pleasantly would heal and enliven communities, invigorating people to get through post-war hard times. Historically, izakaya date back to the Edo era, but today’s izakaya culture was formed in those public bars. Until 20 years ago, most izakaya had a red paper lantern hanging outside. At bars with red lanterns, salaried workers and laborers would eat shishamo (grilled smelt), drink beer, and spend some time before heading home. By now, women want izakaya too, and an increasing number of places are hybrids between izakaya and restaurants. What hasn’t changed, however, is that these are places where people can enjoy both food and drink casually, at reassuringly

**“We aspire to be a group
that bows down to its
customers, not to money.”**

affordable prices. I get the feeling this is a culture that only exists in Japan. The increasing presence of female customers has enhanced service ability. I think izakaya might be the best place to feel the power of Japan’s omotenashi (hospitality).

What would you like to say to foreigners who try izakaya?

I want them to experience this culture that only exists in Japan. Normally, when people go to a restaurant, the first place they look is the menu. I get the impression that people think too hard about the choice. The important things about izakaya are that they are casual and accessible, so they are easy places to ask for this and that. If you have a pot of oden stew in front of you, just point to ask for the pieces you want. In a restaurant, you can’t get friendly with the people at the next table, but in an izakaya, everyone shares the same space, so the customers and the staff all get friendly. It’s a place for the community, and for ordinary people to take it easy while eating and drinking. Feel free to drop in and say “Hi!”, “Hello!”

What are izakaya menus like now?

Izakayas have everything from sashimi and sushi to battered chicken, grilled and boiled fish, yakitori (chicken skewers), udon noodles, yakisoba (fried buckwheat noodles), pizza, and whatever. Recently, there have been less general restaurants and more places specializing in things like robatayaki barbecue or grilled beef. Until recently, people used to say “let’s go there!”, but now they’re changing, to say “let’s go to eat that!” Customers go out to eat something specific, and restaurants now invest in product development to offer their menus. The times are changing from “go to Ippo-Ippo because we can get anything there” to branding to implant the image of “go to Ippo-Ippo beef restaurant if you want beef”. That kind of branding is particularly strong in city-center branches. That’s because if you don’t do that, you can’t stand out.

You are also the Chairman of Izakaya Koshien. Please tell us about that work.

In December this year, 5,000 people involved with izakaya will gather together at Pacifico Yokohama. Those izakaya that won through the nationwide preliminary heats will give free presentations about their own strengths, special concerns, visions, and founding ideals. The 5,000 people at the venue cast their votes to determine the number one izakaya



in Japan. This time, I put forward a vision of “cool local”. It’s surprising how little local people realize of how cool their district or town is. The idea of “cool local” is “Tell all Japan what’s cool and what’s excellent about your district! Tell the world!”

Through Izakaya Koshien, we are thinking about how to tell the world about “omotenashi”, which is now attracting so much attention. Many izakaya have nimble footwork and strong ambitions. An izakaya is not a business if its local people don’t go there. Cheering up the local people is part of our job. Just having a single red lantern standing out in a dark street can give peace of mind, and that’s part of our role. Our hope is that if we further polish our hospitality, people around the world will get to know and love Japan’s izakaya.

What plans do you have for the future?

I want to add another five branches here in Kita-Senju. My vision is to build up this district by opening restaurants, as building branches builds the town. I want to develop restaurants that people will be glad to have here, in the next generation, and the one after that. With this area as my base, I want to try moving into Ishigaki Island, Japan’s resort area. That’s because I want them to know about Kita-Senju. The concept for Ishigaki Island is “Kita-Senju, from Tokyo’s shitamachi, on Ishigaki.” We want to convey Kita-Senju, its history and culture, to people who come here from other parts of Japan, and from overseas. I will try taking the theme of “Kita-Senju in Tokyo’s shitamachi” overseas as well.



300 YEARS OF

NADA BREWERY

Takaharu Nishimura is 14th owner of the Sawanotsuru Brewery, which carries on 300 years of tradition. Nishimura softly but passionately talked about the charm of Nada sake (sake from the Nada district of Kobe), and how to enjoy it.



Q: What are the basics of making Sawanotsuru Nada Sake?

We see the basics of making sake as “serious sake-making” and “serious trading”. At our company, we are always careful to guard our integrity. Sawanotsuru was founded in the Edo era, about 300 years ago. The key things in sake-making are rice, water, and people.

We started out as a rice trader, so we have always cared about the rice and scrutinized it carefully. We use “miyamizu”, which is rich in minerals, as our water source, so we can produce sake with depth and a good finish.

Sake is something to be nurtured, not made. The lactobacillus, koji mold, and yeast are the microorganisms essential for nihonshu, as are the Tanba-style toji (chief sake brewers) who carry on the tradition of nurturing them.

The tradition of the Tanba style can be summarized as “nurturing spirit”. The toji is an expert who nurtures people as well as sake. The toji says, “The important thing in making sake is teamwork. The role of people in the process is to regulate the microorganisms (yeast and koji) that are essential for sake making. The teamwork nurtures and develops those people.” The people who make nihonshu in the Nada area, and in other regions, imbue it with their deep love.

Q: What are the characteristics of Nada sake?

Depth and finish. Sake from Nada is characteristically refreshing, while having a deep flavor. Its body is large and deep, so it complements many kinds of food superbly. We can thank miyamizu water, with its abundant mineral content, for that. Normally, sake made in winter deteriorates in quality when it goes through the summer. As we use miyamizu, which is hard water, another characteristic of Nada sake is that it is autumnal sake, with flavor that really comes together in the fall after going through summer.

Nihonshu as a health drink

Nihonshu can be described as a nutritional treasure for the abundant amino acids that are formed in it by the action of lactobacillus, koji mold, and yeast. Consuming those amino acids has been scientifically proved to lower stress, improve blood flow, and strengthen the immune system.

For beauty, bathing in sake is known to be a highly effective skin beauty treatment, and many cosmetics derived from nihonshu have come onto the market recently. Nishonshu is said to be the best of all medicines. It’s a double-edged sword, being medicinal in moderation and physically harmful in excess. Please be very careful to avoid drinking too much.

Q: There are many types of nihonshu, including daiginjo-shu, ginjo-shu, junmai-shu, honjozo-shu, nama-zake, and gen-shu. What advice can you give about choosing nihonshu?

Ginjo-shu and daiginjo-shu, made with the ginjo fermentation method of long fermentation at low temperature, contain large amounts of aromatic ingredients that are only present in trace amounts in regular sake, so the drinker can enjoy the special ginjo fragrance. There are two types of ginjo: Hana-ginjo, which is strongly aromatic and flowery, and aji-ginjo, which is characterized by the mellow sweetness of its bouquet. If you want to enjoy it as an aperitif, I think the hana-ginjo type also works well, but aji-ginjo is certainly the right choice for drinking with a meal.

What I recommend is “junmai-shu”. That is sake that is made solely from good rice, rice malt, and water, with no added alcohol. While many types of nihonshu are made, at Sawanotsuru we have succeeded in developing “kome dake no sake - umami sono mama 10.5” (Pure rice sake - 10.5 with all flavor), which overturns the established wisdom about junmai-shu.

Nihonshu generally has an average alcohol content of 15.4%, and around 13.5% is said to be the borderline for retaining the balance of flavors of nihonshu. Of course, there are special brewing techniques, but by raising the proportion of malt we use, we have created a variety of nihonshu that retains the natural umami flavor even with only 10.5% alcohol content. It’s excellent, and I hope everyone tries it.

Q: Do you have any advice about how to drink and enjoy nihonshu?

I think nihonshu is the world’s most intricately flavored liquor. How about enjoying a warm flask of complex and delicate nihonshu, which is transformed by subtle variations in temperature?

One way to enjoy nihonshu is to start from a tepid temperature (35~40°C) and experiment until you find your favorite temperature. The best way to heat a flask of sake is to stand it in warm water, but you could also use a microwave oven. If you do use a microwave, take care to avoid overheating. The shape of the container causes variations of temperature within the content, so don’t forget to mix it up. Also, nihonshu goes well with cheese, so you should certainly try that combination.



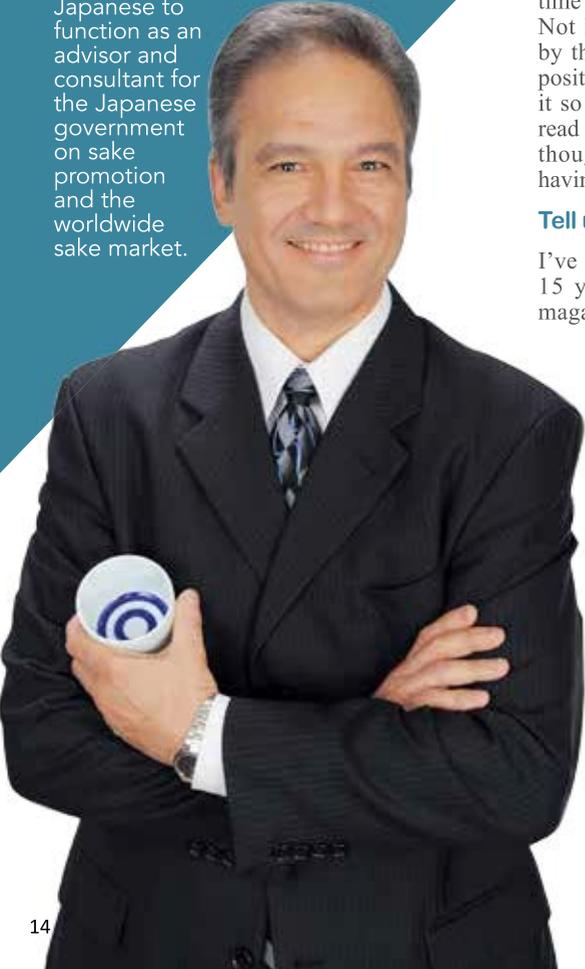
Sawanotsuru CEO
Takaharu Nishimura

Celebrating the world of sake culture

JOHN GAUNTNER

THE SAKE GUY

John Gauntner, known as the "Sake guy" in Japan, is the leading non-Japanese sake expert in the world. He is well known within the sake industry as a window to the outside world for making sake popular and understood everywhere. He has written books and hundreds of articles on sake, is active on the sake lecture circuit, and teaches a series of educational sake seminars. He is also the only non-Japanese to function as an advisor and consultant for the Japanese government on sake promotion and the worldwide sake market.



When was your first encounter with sake?

It was probably in 1987 at a Japanese restaurant. I was curious but didn't think much of it at the time. When I came to Japan in 1988, I liked to drink but I wasn't interested in sake. For the first 4 months or so, I would just drink atsuken at an izakaya but wasn't very impressed. On New Year's Day in 1989, I went to a house of my coworker who introduced me to five good sake. It was my first time to do nomikurabe and to try premium sake. Not hot, but chilled. I was totally blown away by the depth and differences. That was my first positive encounter. I wanted to learn more about it so I visited sake bars and learned Japanese to read about sake. But that was about it and I never thought it would become my work. I was just having a good time.

Tell us about your magazine, Sake Today.

I've written monthly email newsletters for about 15 years. I had always wanted to publish a magazine because media could make a positive effect on market. So my next step was to make a magazine. A person named Ry Beville was publishing 3 magazines at the time, including a bilingual magazine called Japan Beer Times. I read an article about him and wanted to find him. Because he got into beer, he got into sake. He was looking for me and I was looking for him. A common friend introduced us. Just about a year and half ago, we got together, had several meetings, and decided to publish our magazine. We have just published our 5th issue and now writing our 6th.

Tell us about your other publications.

I have English and Japanese books. Some I have co-authored and others are e-books. I recommend Sake Confidential because there are a lot to learn about basics of sake these days. You can see it on the Internet like my website, but Sake Confidential

covers a little bit beyond there. You can learn basics quickly, and it goes in depth about lots of topics.

What kind of sake programs do you offer?

I give a lot of educational programs. Simple seminars are 30 minutes to 2 hours, but I also have 3-day and 5-day seminars. These are mostly for people in the industry, but anyone can take them of course. These 3-day and 5-day courses are what I call the Sake Professional Course, and I've had about 1,200 people graduate from the 1st level over the past 12-13 years. For the 5-day seminars, we have classes and tasting for 3 days and brewery visits for 2 days. I also hold many seminars in Japan where we drink and eat after I talk about sake for 45 minutes.

How do you view sake in the Japanese food culture?

If you look at how Japanese food and sake go together, there's really not as established a practice of pairing as there is in the wine world, at least not historically speaking. If you go into a good Japanese restaurant even today, they might only have 1 or 2 types of sake. The reason is that sake will support Japanese food in general. It'll all make it taste better. I remember going into a sushi shop years ago, and I asked why they only had one type of sake. They said, "I want you to pay attention to the different types of fish that we offer and not the sake." The presentation of Japanese food is extremely important. If the sake is good, it will support the food. It's very hard to have a mismatch.

What do you recommend to someone trying sake for the first time?

When I give a short seminar, I give people 3 rules:

One, make a decision on price because most are fairly priced.

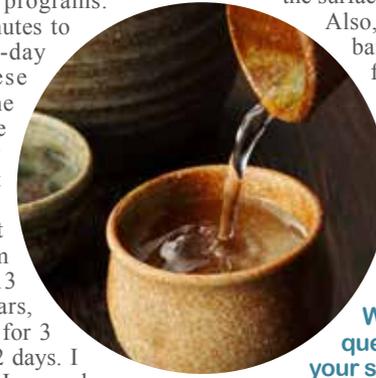
Two, drink ginjo because you'll be drinking the top 10%.

Three, drink it slightly chilled.

However, there are exceptions to all of these.

That's what I try and teach people. If I want you to enjoy sake tonight, you'll be happy with those 3 rules. But in 2 months, you'll be bored with that. So you can start them off that way, but you need to tell people it's just scratching the surface. All those rules can be broken.

Also, it's great when there are sake bars that offer flights of perhaps five different sake, to show diversity of sake and give a brief explanation of each one in English. Instead of having one type of sake and say it's good, have 5 that are very different. Expose yourself to the diversity of sake. That's what I do when I do tastings.



What are some difficult questions that you receive at your seminars?

I always say that no matter what question you ask, I will not be able to give you a straight answer. It's the truth. There is so much vagueness to the sake world. Here's a good example. Each sake grade has a minimum percentage you have to mill. The more you mill, the more refined the sake will be. You can mill down to 59% and still call it honjozo or even down to 48%. You could call it daiginjo but many brewers call it ginjo and it confuses people. I remember talking to one brewer who was working with a department store that wanted to handle daiginjo. The more you mill it, the more expensive it is. They wanted the brewer to mill the rice down to 50% and call it a daiginjo, but the producer didn't feel comfortable and wanted to mill down to 40% or 35%. So it's just to create an impression.

How do you see the future of sake?

I want the industry to become more stable. While lower priced sake honjozo is dropping, premium sake will probably increase. So I hope it continues and just becomes stable. What I mean is that there are many brewers that aren't profitable. If they can become profitable, it's easier for them to continue. My hope and goal is for popularity and consumption in both Japan and overseas to become stable.

Sake World <http://sake-world.com>
Sake Today <http://www.sake-today.com>

Shizuoka

1 Day Road Trip

View of Mt. Fuji from Nihondaira



Shidaizumi Brewery



"Hanga" Woodblock Print



The place to go on your day off!
Soak up Japan's history and culture on a day trip from Tokyo!

Shizuoka prefecture is blessed with mountains, sea, and other beauties, and countless delicious specialty foods. The first thing people associate with Shizuoka is Fuji, Japan's highest mountain. Its beauty is the popular motif for paintings, photos, and other arts. The second thing is green tea, because Shizuoka boasts Japan's largest harvest, accounting for about 40% of national production.

In fact, Shizuoka is a treasury of experiences of Japan's history and culture that are still almost unknown. We suggest a Shizuoka one-day trip for a drive out from Tokyo.

Shizuoka One-day Trip

- 8:00AM Leave Tokyo I.C. (Toll: 3,420 yen)
- 9:20AM Tomei Expressway <Fuji I.C.>
Head towards Shizuoka, Shimizu on Japan National Route 1 for about 25 minutes
- 9:45AM Tokaido Hiroshige Museum of Art
- 11:00AM Leave the museum
Drive about 23km
- 11:45AM Arrive at Nihondaira
Lunch
Head to Kunozan Toshogu using Nihondaira Ropeway
Visit Kunozan Toshogu



- 1:50PM Leave Nihondaira
Drive about 32.5km
- 2:40PM Arrive at Gyokuro no Sato
Experience gyokuro & maccha at Tea Room "Hyogetsutei"
- 4:00PM Leave Gyokuro no Sato
Option: Drive for about 20 minutes to Shidaizumi Brewery
- 4:15PM Shin-Tomei Expressway <Fujieda/Okabe I.C.>
Drive about 180km
- 6:10PM Arrive at <Tokyo I.C.>

1st Destination: Shizuoka City Tokaido Hiroshige Museum of Art

A long time ago, people used to travel the 500km or so from Tokyo to Kyoto on foot. The Tokaido route, joining Edo (now Tokyo), home of the Shogun, to Kyoto, home of the Emperor, was one of Japan's greatest arteries. The 53 inn towns built along that Tokaido route were called the "Tokaido gojusantsugi" (53 stations on the Tokaido). Since ancient times, there have been many scenic spots and famous sites along the route, which are often taken up as the topics for ukiyoe-style woodblock prints, waka songs, and haiku poems. The best-known of them are the ukiyoe woodblock pictures by Utagawa Hiroshige. Shizuoka City Tokaido Hiroshige Museum of Art stands on the former site of the main building of Yui inn, the 16th post station along the Tokaido route.



The Fifty-three Stations of the Tokaido

Hiroshige is an ukiyoe artist of the Edo era. His work is said to have influenced famous foreign painters like Van Gogh and Monet. Bold composition and richly lyrical touches are characteristics of Hiroshige's pictures. The art museum bearing the name of "Utagawa Hiroshige" contains about 1,400 of his works, mainly scenic prints, including the Fifty-three Stations of the Tokaido. The homage work "Tokaido Road - Yui, Mariko" by the English artist Emily Allchurch should also not be missed.

Visitors can try multi-colored woodblock printing at the woodblock experience corner (fee required). Any given woodblock can produce a diverse range of prints, depending on how the paint is applied and the balen rubbing pad is used. You can make your own unique work of art here.

Admission & Woodblock Experience Fee

- Adults: 510 yen
- University & high school students: 300 yen
- Jr. high & elementary school students: 120 yen
- Woodblock Experience: 300 yen (3 sheets)

*Closed Mondays (Tuesday if Monday is a holiday)

Address: 297-1 Yui, Shimizu-ku, Shizuoka City
☎ 054-375-4454



2nd Destination: Nihondaira

The peak of Nihondaira is a glorious viewpoint from which to enjoy a majestic view. Suruga Bay, the Izu Peninsula, and the grace of Mt. Fuji are spread out before you. A five-minute ride on the ropeway takes you to Kunozan, Shizuoka's holy ground. It is the site of Kunozan Toshogu, a shrine dedicated to Tokugawa Ieyasu (1543-1616), who won through the Sengoku Jidai (Warring States period), unified the country, and led the way to peace. The shrine pavilion of Toshogu, built with all the arts and techniques of the time, are a designated national treasure, and a place where one can feel Japan's history.

Kunozan Toshogu and Museum

Alight from the ropeway and climb about 100 steps to where the pavilion of Kunozan Toshogu, a designated national treasure, perches on the summit of Kunozan, 216m above sea level. The richly-colored pavilion, lacquered throughout, incorporates special techniques in its carving, patterns, braids, and other elements. It is the representative building of the early Edo era. The historic museum, which is highly regarded both in Japan and overseas, houses over 2,000 items in 500 exhibits, including the armor, helmets, swords, and calligraphic works of the Tokugawa shoguns. Among them, 185 exhibits in 75 categories are national treasures or important cultural properties.

Lunch information: Restaurants inside Nihondaira Park Center

Next to the ropeway station, you can find shops selling a range of local produce from Shizuoka prefecture, and affordable restaurants. Dishes using sakura ebi (sakura shrimp) are a staple of Shizuoka. Meals including set meals, rice bowl dishes, soba and udon noodles, and chirashizushi (sushi rice with sprinkled toppings) are available for around 1,000 yen each.

Discount ticket information

Ropeway round-trip ticket + Toshogu viewing + Toshogu museum admission set ticket

Adults: 1,650 yen

Junior High School Students: 1,200 yen

Elementary School Students: 750 yen

*The ropeway is closed for periodic inspection between December 16th and 22nd. At that time, you can drive to Kunozan Omotesando on the seaward side of Kunozan, and climb the stone staircase of 1,159 steps to the shrine. This stone staircase was the only way to reach Toshogu before the ropeway opened in 1957. Midway up the stairs, at the 909th step, there is a gate called "Ichinomon". The magnificent view from there draws many to climb the stairs.



Kunozan Toshogu

Nihondaira Ropeway Address: 597-8, Kusanagi, Shimizu-ku, Shizuoka / Tel: 054-334-2026

Kunozan Toshogu Address: 390 Nekoya, Suruga-ku, Shizuoka / Tel: 054-237-2438

3rd Destination: Gyokuro no Sato

Taste Japan's tea culture in a traditional building. You can experience making tea in the style of the tea ceremony, without worrying about the formalities, while enjoying Japanese cakes and the scenery of the season. A tea room with chairs is available for those who find it difficult to sit on the tatami mat floor.

Ryokucha (green tea) contains many substances which promote health, including catechin, theanine, caffeine, and vitamins. Do you think green tea is bitter? The highest grade of tea has a rich and sweet flavor! Gyokuro no Sato is the place to easily enjoy Gyokuro tea, said to be the highest grade even among green tea, a superb health drink.

Hyogetsutei, a tea room in the real sukiya style, stands amid the rich natural environment of a Japanese formal garden. The view of the garden and pool seen from the tea room, while enjoying specially-produced gyokuro tea or maccha (powdered green tea), produces the finest space in Japan's tradition and culture. Experience a luxurious way to pass the time. The shops offer a full range of tea utensils as well as tea leaves, so you can buy everything you need to enjoy delicious tea at home. Gyokuro no Sato also has a restaurant. Gyokuro-flavored ice cream is very popular at Gyokuro no Sato now. Ask for a sprinkling of Gyokuro tea leaves on top to get an unforgettable taste of Gyokuro no Sato.



- Gyokuro Ice Cream 350 yen
- Gyokuro or Maccha (with sweets) 510 yen
- Double (Gyokuro and Maccha, 1 sweets) 820 yen

Tea Room "Hyogetsutei"

9:30AM-5PM (Reception until 4:30PM) Closed: 12/28-1/2

Restaurant "Chanohanatei"

11:00AM-2:30PM
Shop 9:00AM-5:00PM
Closed: 12/28-1/2

*The Shidaizumi Brewery sake introduced below is also available here.



Maccha

Address: 1214-3 Nyufune, Okabe-cho, Fujieda City, Shizuoka / Tel: 054-668-0019

4th Destination: Shidaizumi Brewery

Shidaizumi Brewery treasures and continues the tradition of brewing sake by hand. The mother water that is the foundation of sake brewing is river bed water from the Seto River, a pure water which flows in Fujieda City. It is soft water, ideal for ginjo-style brewing, which ferments slowly at low temperature. The trace amounts of minerals in the water are used in the mother water, not filtered out. The Shidaizumi brewing style is to incorporate all the ingredients in their natural forms, making only subtle adjustments by hand. The result is sake with a clean scent and flavor, using the water from the hand, which explains the popularity of Shidaizumi.



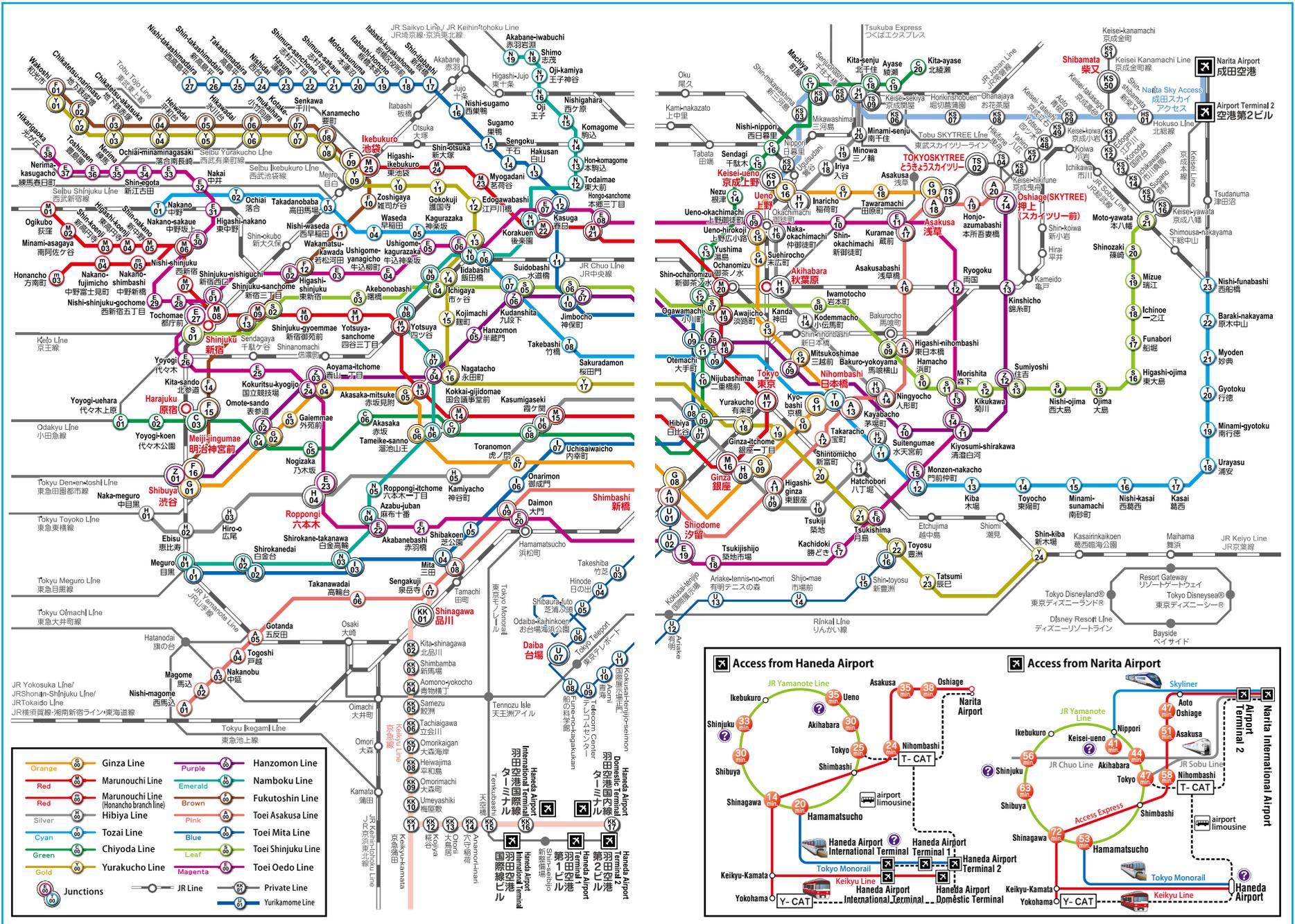
While Shidaizumi preserves tradition, it is also trying innovative new ways of making sake. The leading examples are "Umemaru" umeshu (Japanese plum spirit), made with junmai genshu (undiluted pure rice sake) and a tart taste, and "Nyan-cup", a cup sake with a cat design. Many cup sake products use refined sake or honjozo (pure brewed) sake, but Nyan-cup uses junmai ginjo (pure rice sake brewed in the ginjo style). The empty cup can serve as a charming drinking cup or pen holder.

If you are in luck and Mr. Mochizuki, the master brewer, is around, he might show you around. Coming into direct contact with the master brewer's sincere sake-making will greatly expand your appreciation of sake.

* You need to make an appointment in advance.

Address: 22-1 Miyahara, Fujieda City, Shizuoka 426-0133 / Tel: 054-639-0010

Transportation



PARK HYATT TOKYO

Park Hyatt Tokyo continues to provide "authentic omotenashi" in the city of Nishi-Shinjuku maintaining their unchanging values. It is evolution, not revolution. This is the reason and value behind Park Hyatt Tokyo for being chosen as the destination hotel.

Q. WHAT UNIQUE SERVICES DOES PARK HYATT PROVIDE?

Among the four brands of Hyatt, Park Hyatt provides services in a very residential setting. We try to adapt everything we do to the particular guest and listen to their expectation. We are able to do this through a limited number of rooms and high number of associates who can provide the best possible service. In addition, every Park Hyatt is very different and has clear intentions to be relevant in our own region and area. From the day Park Hyatt Tokyo opened in 1994, we have created a culture that best matches the Japanese service together with the Western style.

Q. GIVE US YOUR IDEAS ON "OMOTENASHI" (HOSPITALITY).

After the presentation for the Tokyo Olympic bid, "omotenashi" became known to the world. However, "omotenashi" has always been present throughout our hotel. This means to have pride in your culture. This is very important because the guests can sense if your host is proud of his or her origin. It's something that makes them feel very welcome in Japan and Park Hyatt Tokyo.

Another component of "omotenashi" is empathy. Empathy is to be able to put yourself in someone else's shoes and trying to understand that person. It's about reading people in a good way and understanding their expectation. "Reading the air" is a big strength and cultural advantage of Japan.

"Perfect Distance of Guests and Park Hyatt Tokyo"

We can and will provide everything our guests demand, but we try not to get in the way, especially for a marriage proposal. We will execute the ideas of our guests such as putting a ring in a chocolate cake, but the idea itself has to be planned by the guest. This might be one aspect that represents our perfect distance between our guest and the hotel.

"Evolution, Not Revolution"

Park Hyatt Tokyo hasn't aged for 21 years. It has gone through the years in a very good way. The interiors designed by John Morford will continue to age beautifully in a timeless way. What we aim for is not revolution in the sense of changing everything, but evolution in the sense of continuing to adapt our product and services to the requirement of times. We changed to flat TVs, installed Wi-Fi and electric plugs on the bedside tables. The direction that was set 21 years ago is very still relevant and there's no reason to change this. We just need to evolve through the guest expectations.

Q. WHAT ARE YOUR FUTURE GOALS AS A GENERAL MANAGER?

Park Hyatt Tokyo will remain a key-player in the hotel scene of Tokyo. Evolution means to understand what our customers need and want. We cannot do things that are in fashion just to create buzz in the media. We want to do things that are real, with real partners. We will continue to be the trendsetter of our products and services in Tokyo and I believe we will manage it.

PHILIPPE ROUX-DESSARPS General Manager of Park Hyatt Tokyo



"During my childhood, my family in Europe enjoyed traveling, staying in different hotels. I was always curious about what was happening behind the décor, in the kitchens, behind the Front-Desk. I always thought there was magic happening in hotels, and that was what led me to be an hotelier."

Always New

Hotel New Otani A Monument to Japan's Progress

A giant hotel was completed near Nagatacho in central Tokyo in 1964, about a month before the opening of the Tokyo Olympics. On a site of approximately 70,000m², it had a spacious Japanese garden, and the majestic 17-floor building attracted attention because it was then Japan's first high-rise.

The Japanese government, concerned by a shortage of accommodation capacity after Tokyo was picked as the Olympic host city, asked the steel magnate Yonetaro Otani to build a hotel. The facility built on the site of his residence became the Hotel New Otani.

Otani's life was a dramatic one. Born to a poor farming family in Niigata prefecture, he moved to Tokyo at age 31. He worked as a day laborer, a rikishi (sumo wrestler), and a manager of a liquor store before he entered the steel industry, where he made the most of changing times to achieve great success. His life story mirrors Japan's turbulent post-war history, and the huge edifice of the New Otani is a manifestation of Otani's unfettered vision.

The New Otani was hailed as the "number one hotel in the orient", and its most noteworthy feature is the revolving restaurant on the top floor of The Main



building. Otani's ambition to "give every foreign guest a view of Mt. Fuji", together with the unrelenting efforts of corporate warriors who propelled post-war Japan, bore fruit. With the incorporation of a special bearing technology the rotating panorama restaurant was completed, and its unique, near-future appearance became an iconic symbol of Tokyo.

The hotel was used as the location or background for a Bond movie and various other domestic and foreign films, as the venue for the Tokyo Summit and Imperial court rites, and welcomed countless state guests, showing a dominant presence.

The New Otani also takes pride in the dining experience it provides, and houses numerous acclaimed restaurants. Among them, the Horikawa restaurant has been running since the hotel opened, and the Sekishin-tei teppanyaki (hot plate) restaurant stands in the hotel's Japanese garden. The Tour D'Argent opened its first, and to date the only, branch location in the hotel in 1984, which became Japan's first exquisite French restaurant. The hotel's name reflects Otani's spirit of "always new", which is being carried on to the present.

The Hotel New Otani Tokyo is a monument to the vitality and elation with which Japan emerged from its post-war chaos to achieve rapid progress and join the ranks of developed nations. "Always new" is the identity that the New Otani inscribed on its history, and proclaims its resolution to remain the symbol of Tokyo.

*Tea room (image left): Experience a Japanese tea ceremony in the tea room on the 7th floor of the Garden Tower on Thursday, Friday, and Saturday, for JPY1,000. Contact the hotel for details.



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 walking, take a rest in the green of Meiji Shrine or Yoyogi Park.



1 スクラブル交差点&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. Try crossing the street and you will be amazed that not a single person bumps into each other without speeding down. Whenever you go, there are visitors with phones or cameras in their hands to get a snap of this marvelous moment. 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.

[JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station](#)

2 竹下通り Takeshita Dori

Takeshita Dori stands as a symbol of Harajuku where people browse around for "kawaii" (cute) fashion. The now famous Kyary Pamyu Pamyu comes to find her daily outfits here. Sunday might be the day to come and see many people cosplaying or wearing extreme outfits. Harajuku ALTA has just opened in March 2015, attracting many youths. 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 end up looking nothing like yourself! At some purikura areas, you can borrow cosplay outfits to add to the fun. Don't miss this chance to save your memory in Harajuku.



<http://www.takeshita-street.com/>
[JR Line, Harajuku Station \(Takeshita Exit\)](#)
[Chiyoda / Fukutoshin Line, Meiji Jingumae Station](#)

3 表参道 Omotesando

Omotesando Street, a wide avenue lined with Zelvoka 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. Max Brenner Chocolate Bar that opened in 2013 still has a long waiting line even on the week days. Walking along the street of Omotesando will let you forget that you are in the middle of Tokyo.

<http://omotesando.or.jp/en>
[Chiyoda / Ginza / Hanzomon Line, Omotesando Station](#)



4 ヒカリエ
Hikarie

Hikarie, a new commercial tower that opened in 2012, is now the new trend of Shibuya. 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 women to Shibuya. With Hikarie, Shibuya tries to escape from the strong image of young and hope for another urban development to be loved by all generations.



- 🕒 Shop 10AM-9PM / Restaurant 11AM-11PM
- 🌐 <http://www.hikarie.jp/en/index.html>
- 🚉 JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station



5 明治神宮
Meiji Shrine

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 100,000 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 300,000 people visit the shrine on New Year's Day, making Meiji Shrine the number one place for "hatsumode" (first shrine visit of the year) in Japan for many consecutive years. Events are held throughout the year in Meiji Jingu Gaien (garden) and Meiji Jingu Kyujo (stadium). Beer Garden in spring, firework display in summer, and maidenhair tree festival in autumn are all popular events.

- 🕒 Gate opens at sunrise and closes at sunset
June 5AM-6:30PM / September 5:20AM-5:20PM
December 6:40PM-4PM / March 5:40PM-5:20PM
- 🌐 <http://www.meijijingu.or.jp/english/index.html>
- 🚉 JR, Harajuku Station (Harajuku Exit)
Chiyoda / Fukutoshin Line, Meiji Jingumae Station
JR / Toei Oedo Line, Yoyogi Station
Odakyu Line, Sangubashi Station

6 のんべい横丁
Nonbei Yokocho

Nonbei is a slang term for heavy drinker in Japanese. The alley is full of people who love to drink alcohol. Located on the street corner of Shibuya, Nonbei Yokocho stands for more than 60 years with its taste of Showa Period (1926-1989) still remaining in the atmosphere. Many of the regulars come and soak in their childhood memories.

- 🌐 <https://www.facebook.com/nonbei.fes>
- 🚉 JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station

7 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. The surrounding nature makes it difficult to believe that you are in the center of Tokyo. 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. Heal your busy heart at the oasis of central Tokyo.

- 🕒 10AM-5PM (Last entry 4:30PM) Closed on Mondays
- 💰 1,000 yen - 1,200 yen (price differs depending on the exhibition)
- 🌐 <http://www.nezu-muse.or.jp/en/index.html>
- 🚉 Ginza / Hanzomon / Chiyoda Line, Omotesando Station (A5 exit)

8 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. 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/>
- 🚉 JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station

9 メゾン・ド・ジュリエッタ
Maison de Julietta

If you are interested in trying on the cute and unique clothes in Japan, Maison de Julietta might be the place you want to be. It is located in the 1.5F of a fashion building LaForet Harajuku. At the beginning, this salon was planned to be opened for a limited time period. When it soon became so popular among Lolita fans that reservations were full 2 months ahead, they had decided to become a permanent salon. Lolita clothes are often times very expensive, but here, you can have a full experience Lolita fashion along with professional hair styling and make-up. You can take home the data of the photos you took at the photo booth!



- 🕒 11AM-9PM (Last Order 7:40PM)
- 💰 Basic menu: 9,980 yen
- 🌐 <http://www.maison-de-julietta.net/english/>
- 🚉 Chiyoda / Fukutoshin Line, Meiji Jingumae Station (Exit 5)

Look up this number on delicious-japan.com for detailed restaurant information & map

dining & bar KITSUNE
dining & bar KITSUNE

#001

☎ 03-5766-5911

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- ☑ <Sun-Thu & Holidays> 6PM-3AM
<Fri, Sat & before Holidays> 6PM-5AM
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- ☑ Sake, Shochu, Beer, Liqueur, Wine, Champagne
- ☑ English menu available
- ☑ <http://www.kitsune-web.jp>
- ☑ JR Shibuya Station (South Exit) 10 min. walk
JR Ebisu Station (East Exit) 10 min. walk

deliciousJapan Coupon
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*See page xx for coupons.

Address: 2-20-13-B1F Higashi, Shibuya-ku

Located between Shibuya and Ebisu, KITSUNE is one of the hideout restaurants you should check out. Their concept is "SUSHI" and "FUN." Try their original menu, "SUSHINE (SUSHI + TERRINE)" that adds an essence of "SUSHI" to their French based cuisines. Various kinds of Japanese sake are also available. You can experience "FUN" from their widely ranged menus and inspiring interior design.

Recommended: SUNSHINE with TUNA 700 yen (Image left)

花咲かじいさん
HANASAKA JI-SAN

#002

☎ 03-3496-7777 Washoku, Sushi, Tempura, Sukiyaki, Shabushabu, Izakaya, Teppanyaki



- ☑ <Lunch> Mon-Fri 11:30AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-12AM (L.O. 11PM)
- ¥ Lunch: 990-1,090 yen / Dinner: 4,000 yen- / Course: 3,500 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Champagne, Non-alcoholic beer
- ☑ English & photo menus available
- ☑ <http://hanasakaji-san.jp/halal/>
- ☑ JR Shibuya Station 5 min. walk

HANASAKA JI-SAN is the first restaurant in Japan with Local Halal Certification by the Malaysian Halal Corporation. Muslim customers can feel safe and enjoy eating shabushabu and other washoku. They also have tourist-friendly English menus with photos. Only non-halal menus are available during lunch hours.

Recommended: Halal-Gozen (left photo) -Includes Halal shabushabu and sashimi, tempura, seafood salad, grilled fish, and rolled omelet.

Address: 3-22-B1F, Sakuragaoka, Shibuya-ku

串カツ田中 渋谷百軒店
Kushikatsu Tanaka (Hyakkendana Shibuya)

#003

☎ 03-6416-9453

Washoku, Udon, Izakaya, Kushiage, Takoyaki



- ☑ <Mon-Fri> 5PM-2AM (L.O. 1:30AM) <Sat, Sun & Holidays> 4PM-2AM (L.O. 1:30AM)
<Closed> Irregular holidays
- ¥ Dinner: 2,400 yen-
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- ☑ English, Chinese, Korean, and photo menus available
- ☑ <http://kushi-tanaka.com>
- ☑ Shibuya Station (Hachiko Exit) 8 min. walk
Shibuya Station (Exit 1) 4 min. walk

deliciousJapan Coupon
10% OFF

*See page xx for coupons.

Address: 2-18-7 Dogenzaka, Shibuya-ku

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 89 locations across Japan. Their chefs are passionate about providing the taste of Tanaka and the culture of Osaka to people around the globe. Order some high ball and test your luck by rolling the dice! You can get a discount if you are lucky!

Recommended: 5 Assorted Skewers (Image left)

キャラクレ!
Characre!

#004

☎ 03-6455-4154

Crepes



Dear kawaii-lovers! "Chara-Cre!" (Character x Crepe) provides a new type of service that combines Japanese anime characters and crepes. "Marion Crepe," the oldest crepe chain in Japan is developing their crepe recipes from sweets to salads and meals. They collaborate with several different characters depending on the season. Enjoy the cute and delicious character crepe!

Recommended: Character crepes of each season

- ☑ 10:30AM-7:30PM
- ¥ 450 yen-
- ☑ Photo menu available
- ☑ <http://www.chara-cre.com/>
- ☑ JR Harajuku Station (Takeshita Exit) 5 min. walk

deliciousJapan Coupon
50 yen OFF

*See page xx for coupons.

Address: 3-23-5 Jingumae, Shibuya-ku

ジョイス ヴィンテージ
JOYCE VINTAGE

#005

☎ 03-6433-5557

Italian



- ☑ <Mon-Fri> Lunch 11:30AM-4PM / Dinner 4PM-5AM <Sat, Sun & Holidays> Lunch 10AM-4PM / Dinner 4PM-5AM
- ¥ Lunch: 900-2,000 yen
Dinner: 3,000-4,000 yen
- ☑ VISA, Master, AMEX, JCB
- ☑ Shochu, Beer, Liqueur, Wine
- ☑ English menu available
- ☑ Omotesando Station (B1 Exit) 3 min. walk

Under the concept of healthy and natural, JOYCE VINTAGE newly opened in the stylish Omotesando area. They serve special cuisines using carefully selected ingredients at a reasonable price. In addition to their healthy dishes such as chicken fritto fried with fresh olive oil and whole wheat pizza, there are over 70 types of wine mainly selecting organic or natural products. JOYCEVINTAGE is open until 5AM!

Recommended: Chicken Fritto fried with fresh olive oil (Image left)

Address: 5-8-5-B1 Minami Aoyama, Minato-ku

的い屋表参道店
Matoiya (Omotesando)

#006

☎ 03-6418-2871

Washoku, Bar



- ☑ <Fri & Before Holidays> 11:30AM-3PM, 5PM-3AM <Mon-Thu> 11:30AM-3PM, 5PM-11:30PM <Sat> 11:30AM-5PM, 5PM-3AM <Sun & Holidays> 11:30AM-5PM, 5PM-11:30PM <Closed> 12/31, 1/1
- ¥ Lunch: 850 yen- / Dinner: 3,500 yen- / Course: 3,500 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Fruits wine
- ☑ English, Chinese and photo menus available
- ☑ <http://www.matoiya.jp>
- ☑ Omotesando Station, 1 min walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

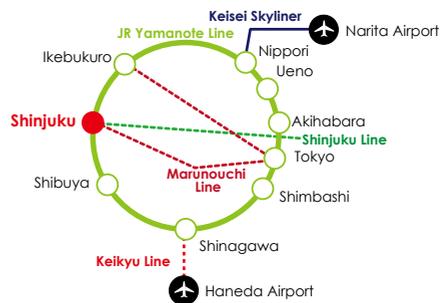
Address: 5-50-6-B1F, Jingumae, Shibuya-ku

Matoiya serves washoku featuring 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 washoku with a wine collection of over 60 types! Wine is very reasonable too, 450 yen-(glass) and 1,800 yen- (bottle).

Recommended: Exciting Butcher plate roast with charcoal (Image left)

新宿

Shinjuku



City of Complex Culture

Shinjuku is the center of Tokyo's culture. JR Shinjuku Station is placed in the center as the hub of urban transportation. On the east side 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.



1 都庁 Tokyo Metropolitan Government



Tokyo Metropolitan Government ("Tocho") is one of the main symbols of western 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-11PM 🆓 Free
- 🌐 <http://www.metro.tokyo.jp/ENGLISH/>
- 📍 JR Shinjuku Station (west exit)
Toei Oedo Line, Tochomae Station

2 新宿御苑 Shinjuku Gyoen

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 when it was used by the imperial family for recreation and entertainment of guests. The park is an assemble of three different styled gardens. The oldest Japanese landscape garden was built for the wedding of Emperor Hirohito (Showa). It features ponds and bridges of traditional Japanese culture. The other type is the English landscape garden featuring a wide and open atmosphere, and the French Garden with plane trees. There are many greenhouses where you can see various types of flowers. The park was redesigned and rebuilt after WWII in 1949 as a public park.



- 🕒 9AM-4:30PM (entry until 4PM), Closed on Mondays (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 🎫 200 yen
- 📍 JR / Keio / Odakyu Line, Shinjuku Station (West Exit) Marunouchi Line, Shinjuku Gyoenmae Station (Exit 1)
Fukutoshin Line, Shinjuku-Sanchome Station (E5 Exit) Toei Shinjuku Line, Shinjuku-Sanchome Station (C1/C5 Exit)
Seibu-Shinjuku Line, Seibu Shinjuku Station



3 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. There are three hour shows every night, with burlesque dancers, giant robots, neon tanks, female cyborgs and lasers.

🚉 JR / Keio / Odakyu Line, Shinjuku Station (East Exit)

4 思い出横町 Omoide Yokocho

Omoide Yokocho, "Memory Alley", is a small street full of small bars and restaurants in which its history traces back to the immediate postwar years. Yakitori, soba, ramen, and sushi bars line up in the area. The street was known as "Piss alley" and "Cockroach Alley" in the past from its uncleanness, but it has been redeveloped. Get intoxicated with the nostalgic atmosphere that Omoide Yokocho inherits.

🚉 JR / Keio / Odakyu / Marunouchi Line, Shinjuku Station (East Exit)
Seibu Shinjuku Line, Seibu Shinjuku Station

5 刀剣博物館 The Japanese Sword Museum

The Japanese Sword Museum welcomes you with the history and art of "Katana" (Japanese swords). It is located in a quiet neighborhood, just a few stations away from Shinjuku. The museum displays a wide variety of swords from the mid 19th century to the Meiji period (1868-1912). Japanese swords were not only used as a weapon by the Samurai during the Edo period, but also were considered as an artwork of the craftsman. Step yourself into the world of beautiful swords produced by the devotion of the craftsmen's heart and soul.

🕒 10AM-4:30PM (Last entry 4PM, Closed on Monday)
👤 Adults: 600 yen, Members/Students: 300 yen, Under 15: Free
🌐 <http://www.touken.or.jp/english/>
🚉 Odakyu Line, Sangubashi Station Keio Shin Sen Line, Hatsudai Station

6 ゴールデン街 The Golden Gai

The Golden Gai is located in the east side of Shinjuku where tiny bars are squeezed into narrow streets. The Golden Gai dates back to World War II when journalists and novelists gathered every night for discussions. Most ramshackle bars only have counter seats, usually only serving regulars. Some bars have just enough room for 5 or 6 people, if you don't mind rubbing shoulders with each other. Tininess, the main appeal of this town, creates warmth and a friendly atmosphere. Today, younger owners have increased and the Golden Gai is becoming a famous spot in Shinjuku.

🚉 JR / Keio / Odakyu Line, Shinjuku Station (East Exit)
Seibu Shinjuku Line, Seibu Shinjuku Station
Toei Shinjuku / Marunouchi / Fukutoshin Line, Shinjuku-Sanchome Station (B3 / E1 Exit)



7 東宝ビル TOHO Building

A brand new, next generation building has just opened in spring of 2015. Godzilla has marked its 60th anniversary last year since its first outing in 1954. The 12-meter "Godzilla Head" built on the 8th floor of the Toho Building is becoming the new symbol of Shinjuku. When seen from Yasukuni Dori, one of the main streets of Shinjuku, it seems as if Godzilla has come to attack Shinjuku. The Toho building is 30 stories high, consisted of restaurants and amusement shops on 1-2 floors, Tokyo's largest TOHO Cinema on 3-6 floors, and Hotel Gracery on 8-30 floors with 970 guest rooms. Hotel Gracery welcomes you with a "Godzilla View Room" where you can fully enjoy the world of Godzilla that Japan boasts to the world!

🚉 JR / Keio / Odakyu Line, Shinjuku Station (East Exit)
Seibu Shinjuku Line, Seibu Shinjuku Station

8 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-9PM 🌐 <http://www.sekaido.co.jp/index.html>
🚉 Marunouchi / Toei Shinjuku Line, Shinjuku Sanchome Station JR / Keio / Odakyu Line, Shinjuku Station

9 神楽坂 Kagurazaka

Kagurazaka, full of apparel shops and restaurants, is becoming to be known as a fashionable street among the Japanese. It has a very long history as an entertainment district since Edo period. Awa Odori (traditional dancing of Tokushima) Festival is held in the summer.

🚉 Sobu Line / Chuo Line, Iidabashi Station (West Exit)
Nanboku Line / Yurakucho Line, Iidabashi Station (B3 Exit)

10 グリーンプラザ新宿 Green Plaza Shinjuku

Capsule Hotel is a unique lodging facility in Japan. You literally stay in a capsule shaped container that is air conditioned, prepared with TV, radio, alarm clock, and personal light. It has good reputations especially among business men for its cheapness and convenience. The capsule hotel and sauna facility is for men only so be careful if you are planning to stay there for an adventure. For women, Green Plaza Shinjuku provides accommodations and a "Le Luck Spa."

🌐 <http://www.hgpshinjuku.jp/en/>
🚉 JR / Keio / Odakyu Line, Shinjuku Station (East Exit)
Seibu Shinjuku Line, Seibu Shinjuku Station

Look up this number on delicious-japan.com for detailed restaurant information & map

がんと 新宿 山野愛子邸
Ganko (Shinjuku Yamano Aiko-tei)

#007 ☎ 03-6457-3841
Washoku, Kaiseki



- ☎ 11AM-11PM (L.O. Food 10PM, Drinks 10:30PM)
- ¥ Lunch: 2,000 yen- / Dinner: 3,500 yen- / Course: 5,500 yen-
- ☎ VISA, Master, AMEX, JCB, UnionPay, Others
- ☎ Sake, Shochu, Beer, Liqueur, Wine
- ☎ English, Chinese, Korean and photo menus available
- 🌐 <http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>
- 📍 Higashi Shinjuku Station (A1 Exit) 5 min. walk

"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.

Recommended: Kuroge Wagyu (Japanese Black) Shabu-shabu (Image left)

Address: 1-1-6 Okubo, Shinjuku-ku

李宮 新宿アイランドタワー
RIKYU (Shinjuku i-Land Tower)

#008 ☎ 03-5323-6177
Yakiniku



- ☎ <Lunch> 11:30AM-3PM (L.O. 2:30PM) <Dinner> Mon-Sat 5PM-11PM (L.O. 10PM) Sun & Holidays 5PM-10PM (L.O. 9PM) <Closed> New Year Holidays & when the building is closed
- ¥ Lunch: 1,000-1,500 yen / Dinner: 5,000-6,000 yen / Course: 3,300-7,300 yen
- ☎ VISA, Master, AMEX, JCB, UnionPay
- ☎ Sake, Shochu, Beer, Liqueur, Wine
- ☎ English and photo menus available
- 🌐 <http://www.create-restaurants.co.jp>
- 📍 Nishi-Shinjuku Station 1 min. walk JR Shinjuku Station (West Exit) 10 min. walk

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.

Recommended: Nikuno Kiwami Course, Tokusen Course

deliciousJapan Coupon
1 Free Course (for a group of 10+)
Sat, Sun, Holidays 50% OFF Drinks (no bottles)

*See page xx for coupons.

Address: 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku

雛鮨 新宿アイランドタワー
HINASUSHI (Shinjuku i-Land Tower)

#009 ☎ 03-5323-2380
Sushi



- ☎ <Lunch> Mon-Sat 11:30AM (Sun & Holidays 12PM)-3PM (L.O. 2:30PM) <Dinner> Mon-Fri 5PM-11PM (L.O. 10PM) Sat, Sun & Holidays close 30 min-1.5 hour earlier <Closed> New Year Holidays & when the building is closed
- ¥ Lunch: 1,000 yen- / Dinner: 4,000 yen- / Course: 5,200 yen-
- ☎ VISA, Master, AMEX, JCB, UnionPay
- ☎ Sake, Shochu, Beer, Wine, Plum Wine
- ☎ English, Chinese, and photo menus available
- 🌐 <http://www.create-restaurants.co.jp>
- 📍 Nishi-Shinjuku Station 3 min. walk JR Shinjuku Station (West Exit) 10 min. walk

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.

Recommended: Premium Sushi All-You-Can-Eat

deliciousJapan Coupon
All You Can Eat 5200 yen
(Regular price: 5605 yen)

*See page xx for coupons.

Address: 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku

沼津港 新宿本店
Numazuko (Shinjuku)

#010 ☎ 03-5361-8228
Sushi



- ☎ 11AM-11PM (L.O. 10:30PM)
- ¥ Lunch: 900 yen- / Dinner: 1,200-2,000 yen
- ☎ VISA, Master, AMEX, JCB, UnionPay
- ☎ Sake, Shochu, Beer, Liqueur, Wine
- ☎ English, Chinese, and photo menus available
- 🌐 <http://numazuko.com>
- 📍 Shinjuku Station (East Exit) 2 min. walk Shinjuku-3Chome Station (E9Exit) 0 min. walk

Numazuko, a kaitenzushi (conveyor belt sushi) restaurant, is proud of their large and fresh toppings of sushi. The seafood is directly shipped from Numazu fishing port of Shizuoka Prefecture. In addition to sakura shrimp and young sardine from Suruga Bay, fresh seafood from all over Japan is available at a reasonable price. They have relocated to East side of Shinjuku on 25 September.

Recommended: Changes daily, please ask staff

deliciousJapan Coupon
Free Miso Soup (1 Bowl)
(味噌汁一杯サービス)

*See page xx for coupons.

Address: 3-34-16-1F Shinjuku, Shinjuku-ku

個室居酒屋 番屋 西新宿店
Banya (Nishi Shinjuku)

#011 ☎ 03-5381-5757
Izakaya



- ☎ 5PM-11:30PM <Closed> New Year Holidays
- ¥ Dinner: 4,000 yen- / Course: 4,000 yen-
- ☎ VISA, Master, AMEX, UnionPay
- ☎ Sake, Shochu, Beer, Liqueur, Wine
- ☎ English and photo menus available
- 🌐 <http://www.banya-group.jp/>
- 📍 Nishi-Shinjuku Station (Exit 2) 5 min. walk Tochomae Station (A6 Exit) 1 min. walk

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.

Recommended: 10 Types of Fresh Sashimi (Image left)

Address: 2-6-1-49F Nishi-Shinjuku, Shinjuku-ku

四季の味ほり川小田急ホテルセンチュリーサザンタワー店
Japanese Restaurant Horikawa

#012 ☎ 03-3320-6552
Washoku, Sushi, Shabu-shabu, Nabe, Teppanyaki



- ☎ <Mon-Fri> Lunch 11:30AM-2:30PM (L.O. 2:30PM) Dinner 5PM-10:30PM (L.O. 9:30PM) <Sat, Sun & Holidays> Lunch 11AM-3:30PM (L.O. 3:30PM) Dinner 3:30PM-10:30PM (L.O. 9:30PM)
- ¥ Lunch: 3,200 yen- / Dinner: 8,000 yen- / Course: Lunch 4,500 yen-, Dinner 6,480 yen-
- ☎ VISA, Master, AMEX, JCB, Others
- ☎ Sake, Shochu, Beer, Wine
- ☎ English, Chinese, and photo menus available
- 📍 JR Shinjuku Station (Southern Terrace Exit) 2 min. walk Oedo Line, Shinjuku Station (A1 Exit) 1 min. walk

Located only 3 minutes away from Shinjuku Station on foot, Japanese Restaurant Horikawa provides you a luxurious atmosphere that will make you forget the hustle and bustle of Shinjuku. You can enjoy 3 types of Washoku: Japanese cuisines such as delightful course menus and shabu-shabu, Teppanyaki of Japanese Black and fresh seafood at the counter seats, and fresh Sushi using ingredients from the Tsukiji Fish Market.

Recommended: Sankai Okonomi Course 6,000 yen + service charge + tax (Image left)

deliciousJapan Coupon
1 Free Drink (after 5PM)
(Draft beer, sake 1-go, glass wine, soft drink)

*See page xx for coupons.

Address: Odakyu Hotel Century Southern tower 19F 2-2-1-Yoyogi, Shibuya-ku

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.



1 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 since the stores are mainly closed on Wednesdays.



- 🕒 10AM-7PM
- 📍 JR Line, Ueno Station (Central Exit)
- JR Line, Okachimachi Station (North Exit)
- Hibiya Line / Ginza Line, Ueno Station (5B Exit)
- Hibiya Line, Nakaokachimachi Station (A2, A5, A7 Exit)
- Toei Oedo Line, Ueno-Okachimachi Station (A7 Exit)



2 電気街 Electric Town

Also known as the "Mecca of Gamers," Akihabara has become a town of electricity. The "Electric Town" of Akihabara is the biggest electronic market in the world full of shops that range from large retailers to small second-hand shops that sell electronic junk. The area literally sells thousands of technological goods from games and DVDs to computer parts and machineries.

- 📍 JR / Hibiya Line, Akihabara Station

3 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 "moe" 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 "moe" spells on foods to make it delicious. Just go, see, and experience the Akiba-kei otaku field for yourself.

- 📍 JR / Hibiya Line, Akihabara Station



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鳥良 上野駅前店
Toriyoshi (Ueno Ekimae)

#013 ☎ 03-5812-2424
Washoku, Izakaya, Yakitori



- ✓ <Lunch> 11AM-3PM
<Dinner> 3PM-12AM (L.O. 11PM)
- ¥ Lunch: 1,300 yen- / Dinner: 3,800 yen- / Course: 5,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English, Chinese, and photo menus available
- 🌐 <http://www.sfpdining.jp/>
- 🚶 JR Ueno Station (Shinobazu Exit) 3 min. walk



Address: 1-57-B2F Ueno Koen, Taito-ku

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.

Recommended: 5 Assorted Yakitori (Image left) & Daiginjo Tofu (Image right)

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

#014 ☎ 03-5815-8251
Café



- ✓ <Mon-Fri> 10AM-9PM (L.O. Food 8PM, Drink 8:30PM)
<Sat, Sun & Holiday> 9AM-9PM (L.O. Food 8PM, Drink 8:30PM)
- ¥ Lunch: 1,200 yen- / Dinner: 1,200 yen-
- ☑ VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English, Chinese, and photo menus available
- 🌐 <http://www.create-restaurants.co.jp>
- 🚶 Ueno Station (Park Exit) 3 min. walk

Address: 8-4 Ueno Koen, Taito-ku

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.

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

串かつでんがな 上野店 & 御徒町店
Kushikatsu Dengana (Ueno & Okachimachi)

#015 ☎ Ueno: 03-5807-3900 Okachimachi: 03-5816-3511
Izakaya, Kushikatsu



- ✓ [Ueno] 12PM-11:30PM (L.O. 11PM) [Okachimachi] <Mon-Fri> 11:30AM-11:30PM (L.O. 11PM) <Sun, Sat & Holidays> 12PM-11:30PM (L.O. 11PM)
- ¥ Lunch: 700 yen- / Dinner: 2,000 yen-
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English and Chinese menus available
- 🌐 <http://www.dengana.jp>
- 🚶 [Ueno] JR Ueno Station (Shinobazu Exit), 3 min. walk [Okachimachi] JR Okachimachi Station (South Exit), 1 min. walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 4-9-8-1F Ueno, Taito-ku (Ueno)
3-20-7-1F Ueno, Taito-ku (Okachimachi)

You can enjoy "kushikatsu" from Shinsekai, Osaka. Inside, you can feel the good old days, while eating the top 2 menus: delicious "kushikatsu" with the taste of Osaka and "dote-yaki," a thick and stewed dish. Try their "kushikatsu" made with original yam batter freshly deep-fried and served with Dengana's original sauce.

Recommended: Kushikatsu 8 skewer (Image right)

めいどりーみん 秋葉原 Heaven's Gate 店
Maidreamin (Akihabara Heaven's Gate)

#016 ☎ 03-6206-8090
Maid Cafe



- ✓ <Mon-Fri> 11:30AM-11PM <Sat, Sun & Holiday> 10:30AM-11PM
- ¥ Lunch: 2,000 yen- / Dinner: 2,500 yen- / Course: 2,980 yen-
- ☑ VISA, Master
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English and photo menus available
- 🚶 Akihabara Station (Akihabara Electric Town Exit), 1 min. walk

deliciousJapan Coupon
Demi-glace Omrice 50%OFF

*See page xx for coupons.

Address: AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku

Enter the world of Otaku culture and experience casting special spells on foods! "Maidreamin" is the NO.1 maid café group of 18 locations worldwide, and Akihabara Heaven's Gate has the largest capacity with 83 seats maximum. Pretty maids with charming smiles welcome each of their customers as a master. The outstanding live performance on the 360 degrees stage is a must see!

Recommended: Demi-glace Omrice 1,340 yen (Image right)

神田炎蔵 秋葉原UDX
Kanda Enzo (Akihabara UDX)

#017 ☎ 03-5289-8480
Yakiniku



- ✓ <Mon-Fri> Lunch 11AM-3PM (L.O. 2:30PM) Dinner 5PM-11PM (L.O. 10PM)
<Sat, Sun & Holiday> Lunch 11AM-5PM (L.O. 4:30PM) Dinner 5PM-10PM (L.O. 9PM) <Closed> When Akihabara UDX is closed
- ¥ Lunch: 1,020 yen- / Dinner: 4,000 yen- / Course: 5,000 yen-
- ☑ VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English menu available
- 🌐 <http://www.create-restaurants.co.jp>
- 🚶 JR Akihabara Station (Electric Town Exit) 1 min. walk

Address: 4-14-1-3F Soto Kanda, Chiyoda-ku

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!

Recommended: Pancake Course (Image left), Boneless Short Rib, Seafood Korean Pancake, Stone-Roasted Bibimbap (Image right)

GUNDAM Café 秋葉原店
GUNDAM Café (Akihabara)

#018 ☎ 03-3251-0078
Entertainment Cafe



- ✓ 10AM-10:30PM (Food L.O. 9:30PM, Drink L.O. 10PM) <Takeout Items> 11:30AM-7:30PM
- ¥ Lunch: 1,000 yen- / Dinner: 1,500 yen-
- ☑ VISA, Master
- 🍷 Shochu, Beer, Liqueur
- 📖 English and photo menus available
- 🌐 <http://g-cafe.jp/>
- 🚶 JR Akihabara Station (Electric Town Exit) 1 min. walk

deliciousJapan Coupon
Original Mini-Bag

*1 mini bag per person. Only a limited number of mini bags are available. See page xx for coupons.

Address: 1-1 Kanda Hanaokacho, Chiyoda-ku

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. Experience the legend of the Japanese animation in the city of otaku, Akihabara.

Recommended: "Char's Zaku Rice ver.2 -Chicken Omurice-" (Image left)
©SOTSU・SUNRISE

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!

1 浅草寺
Sensoji Temple

Sensoji Temple (Asakusa Temple) is the oldest temple in Tokyo. In 628, 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-5PM 🆓 Free

🚉 Tobu Skytree / Ginza / Tsukuba Express / Toei Asakusa Line, Asakusa Station

2 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/h 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.

🕒 10AM-6PM (Last entry 5:30PM)

💰 Admission Fee: Age 13-64: 1000 yen / Age 7-12: 500 yen / Under 6 & physically disabled persons: Free (Fee for rides not included)

🌐 <http://hanayashiki.net/e/>

🚉 Tobu Skytree / Ginza / Tsukuba Express / Toei Asakusa Line, Asakusa Station

3 カッパ橋道具街
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 related 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.

🚉 Yamanote / Keihintohoku Line, Ueno Station
Yamanote / Keihintohoku Line, Uguisudani Station
Ginza Line, Tawaramachi Station
Hibiya Line, Iriya Station
Toei Asakusa / Tsukuba Express / Tobu Isezaki Line, Asakusa Station

4 浅草飲屋街
Asakusa Nomiya-gai

Asakusa nomiya-gai, also known as Hoppe Street, is one of the best places to feel the nostalgic atmosphere of the Asakusa. Many taverns lined up on both sides of the street are open from lunch hours until late at night. English menus are available in many of them. Enjoy choosing your favorite tavern!

🚉 Asakusa Station

Restaurant Review:

Asakusa Imahan

-Sukiyaki & Shabu-shabu-

by Patricia Yarrow

Asakusa Imahan approach

“Where can I find an authentic Japanese shabu-shabu and sukiyaki dining experience?” Embedded in a neighborhood jumble of working class shops and eateries, leave the chaos outdoors and step through the Asakusa Imahan (浅草今半) noren short curtains stretched across the entrance to a retreat forged by generations of satisfied beef-loving gourmands. The grassy aroma of fresh tatami mats followed us to our table upstairs, and glass saké cups were selected. Our saké recommendation was from Tokun, a Sawara, Chiba brewery that has been perfecting its craft from the early 1600s. A dignified Kanō Tokun daiginjō saké with a dry body and robust fragrance would beautifully support the approaching repast.

Little showstoppers

The table’s cooking element cover was removed by the “nakai” an elegant woman wrapped in a subdued mauve kimono and expert with long serving implements, information, and gentle wit. Slipping out the long chopsticks set from their decorative paper slips and laying them on their porcelain rests, I silently asked them to do their best and help me not make a fool of myself before the gods of cuisine as the appetizers arrived.

A mutedly glazed shallow bowl the color of ground fog under a full autumn moon held a dab of suppon jitate. A play on the gelatine texture of turtle soup, the aspic combines hata (striped grouper fish), saké, and ginger draped over a Chinese yam and abalone mix. A twist of astringent, bright green shungiku chrysanthemum greens perched alongside.

Within the hold of a shallow unglazed toffee-yellow bowl, brightened with an unglazed gold center lay tiny puzzlers. A reddish Japanese maple leaf promised the summer weary that the delights of autumn was already



Sake cups



Appetizers



Namimori of finest marbled beef



Sukiyaki

approaching remote mountain villages. We beheld the mysteries of two tiny bowls, colorful rounds of this and that, and what purported to be a slice of lime.

A simple, clear glass bowl held a pale mousse of yurine, the seasonal root of a Japanese lily topped by bright orange translucent balls of sujiko salted salmon roe.

Shimeji mushrooms and komatsuna Japanese mustard spinach snuggled within a blue and white six-sided bowl.

Two plump green ginnan ginko seeds begged for release from their pine needle (how is that done?) impalement.

A long spike pinned a pinkish ball of fried hotate Japanese sea scallop and another pastel orb of yellow satsuma imo, the lightly flavored Japanese sweet potato, accented with three yellow or caramel brown beans.

A large, bright green ginko leaf hosted a single layered roll of anago Conger eel sushi and the anticipated lime slice. To our amusement, the “lime” proved to be hamo dagger tooth pike conger eel egg jelly whipped into a smooth, yellowish paste deceptively sculpted to sit atop a thick green kabosu citrus rind.

Sublime shabu-shabu and ethereal sukiyaki

Quite entertained, we moved on to the first of two main courses. By now, the polished silver steel upside-down angel food cake shaped pan was in place and heating a clear broth. Inside the perforated nose cone, ten “secret herbs” were busy releasing their elements into the bubbling water. Our nakai displayed the large flat platter strikingly arranged with paper-thin slices of intricately marbled Asakusa Imahan wagyu beef in an original nami-mori wave-like arrangement Asakusa Imahan is particularly proud of. Lifted one at a time, the starring ingredient of Asakusa Imahan historically and to this day, each delicate sliver of wagyu beef was expertly shabu-shabu swished through the broth and removed just as it was transforming into a fragrant gray. Placed into either a bowl of tangy ponzu or a bowl of thick kingoma custard-yellow sesame seed sauce, the curling crisps quickly absorbed flavor. The

nakai showed a third taste of first dipping the beef into the ponzu, then lightly dabbing it in the sesame sauce so that a rich new savory qualities emerge. Not be outdone, tofu, a shitake mushroom sporting a maple leaf cutout in the brown cap, a cluster of spidery slender white enoki mushrooms, and dark green shungiku chrysanthemum leaves, soon politely jostled each other over succulent white *kuzukiri* noodles, all in their own blue and white serving bowls. *Kuzukiri* noodles are made from the roots of the ubiquitous kuzu vine dried into a starch powder, pounded into a clear cake, and then sliced into flat strips.

Paper-thin bookmarks of stiff mochi, a pounded sticky rice component, were carefully conducted via elongated chopsticks through the bubbling broth until the white rectangles abruptly folded over in blissful surrender.

A large white soup cup with a handle completed the set when the pale tobiuo-dashi flying fish broth was added, along with the minced green spring onion leaves, a decoratively edged carrot section floated above the Nagoya-style kishimen, a flattened udon noodle.

The second main course of the famed Asakusa Imahan sukiyaki appeared on another large platter of arranged folds of marbled meat slices of certified Kobe beef. A gunboat-grey metal shallow pan with two handles bearing the Asakusa Imahan name now presided over the heat and coddled the bubbling renowned Asakusa Imahan warishita brown sauce. An array of shitake caps, white tofu squares, sprigs of shungiku leaves, a cobbler of slender white Chinese noodles, and white stalks of spring onion slices, soon jostled alongside several slices of Kobe beef placed in the pan. Two small puffy bricks of unassuming fu wheat-berry flour cakes branded with the 今半 Imahan characters parked along the inside rim.

A red and white porcelain bowl held a bull’s-eye shimmer of yellow raw egg yolk floating in the egg white. The now browned Kobe beef slice rested briefly in the egg mix, and, once lifted and departing from my chopsticks, effortlessly vaporized. That the transparent flavor of the Kobe beef matched the aroma of the Kano saké with such delicacy was a rapturous

surprise. This was song-inspiring sukiyaki.

A small dish of oshinko tsukemono, lightly pickled cucumber slices, red ginger, and a palest yellow cabbage leave roll, along with a simple miso soup and covered bowl of white rice and green tea signaled the end at last -- but not before dessert.

Ice cream in sturdy chilled metal bowls contained cheerful pastel flavors of light vanilla, mildly bitter maccha green tea, and sprightly ume plum.

Asakusa Imahan has stood the test of time in their long romance with meat. While first an exotic imported Western item, the highest quality beef has become the sought-after pinnacle of authentic Japanese cuisine. Repeated visits would be rewarded with further explorations into their lunch menu and evening offerings as well as the décor, which reflects the seasons, displays of historic maps, and Asakusa area crafts. Fortunate residents of Tokyo and visitors looking for a classic once-chance-of-a-lifetime Japanese style experience of glorious beef, shabu-shabu and Kobe beef sukiyaki, the noren entrance of Asakusa Imahan awaits.



*See p. -- for restaurant information



Patricia Yarrow is a longtime resident of Tokyo. She teaches academic and travel writing and English at Meiji University and Meiji Gakuin University. Along with enjoying photography, writing websites, gym workouts, and researching nihonshu, she is a council member of the Asiatic Society of Japan.



Look up this number on delicious-japan.com for detailed restaurant information & map

浅草今半 国際通り本店
Asakusa Imahan (Kokusai Street)

#019 ☎ 03-3841-1114
Sukiyaki, Shabu-shabu, Kaiseki



- 🕒 <Lunch> 11:30AM-3PM
<Dinner> 3PM-9:30PM (L.O. 8:30PM)
- 💰 Lunch: 4,000 yen- / Dinner: 10,000 yen-
Course: 10,000 yen-
- 💳 VISA, Master, AMEX, UnionPay
- 🍷 Sake, Shochu, Beer, Wine
- 🗺 English menu available
- 🌐 <http://www.asakusaimahan.co.jp/>
- 🚶 Tsukuba Express Line, Asakusa Station (A2 Exit), 1 min. walk

deliciousJapan Coupon
Small Present

*For those who order from the grand menu.
See page xx for coupons.

Address: 3-1-12 Nishi Asakusa, Taito-ku

Established in 1895, Asakusa Imahan 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 Asakusa Imahan 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.

Recommended: Kobe Beef Sukiyaki Gozen

ふなわかふえ 浅草店
Funawa Café

#020 ☎ 03-5828-2703
Wa-Café



- 🕒 <Mon-Fri> 10AM-7:30PM
<Sat, Sun & Holidays> 10AM-8PM
- 💰 700 yen-
- 🍺 Beer
- 🗺 English and photo menus available
- 🌐 http://funawa.jp/shop/contents?contents_id=228730
- 🚶 Toei Asakusa Line, Asakusa Station (A4 Exit), 1 min. walk
Ginza Line, Asakusa Station (Exit 2), 0 min. walk

Address: 2-19-10 Kaminarimon, Taito-ku

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).

Recommended: Traditional imo-yokan and hybrid sweets using imo-yokan

やきとりの扇屋 浅草店
Yakitori Ohgiya (Asakusa)

#021 ☎ 03-5806-2410
Izakaya, Yakitori, Kushiage, Kamameshi



- 🕒 <Mon-Fri> 4PM-12AM (L.O. 11PM)
<Sat, Sun & Holidays> 1PM-12AM (L.O. 11PM)
- 💰 Lunch: 700-800 yen / Dinner: 2,300 yen-
Course: 2,000 yen- (all you can drink)
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗺 English, Chinese, and photo menus available
- 🌐 <http://www.via-hd.co.jp/o-giya/business/ohgiya.php>
- 🚶 Asakusa Station (Exit 6), 2 min. walk

deliciousJapan Coupon
5% OFF

*See page xx for coupons.

Address: 2-1-15 Asakusa, Taito-ku

The "grilling masters" of Ohgiya put their hearts into charcoal grilling each yakitori (from 80 yen- / skewer) using "secret teriyaki sauce recipe" and "special salt." Other menus include kamameshi, tendon topped with egg, kushiage, and stewed dishes. Ohgiya is located near Sensoji and only takes 2 minutes walk from Asakusa station.

Recommended: Yakitori 80 yen / skewer (Teriyaki & Salt) -Grilled at high heat, outside of the chicken is crispy while inside is juicy.

土風炉 浅草店
Tofuro (Asakusa)

#022 ☎ 03-5806-4455 Washoku, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



- 🕒 <Lunch> Sat, Sun & Holidays 11:30AM-5PM
<Dinner> 5PM-11:30PM (L.O. 10:45PM)
- 💰 Lunch: 1,500 yen- / Dinner: 3,500 yen-
Course: 3,800 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗺 English, Chinese, and photo menus available
- 🌐 <http://www.tofuro.jp>
- 🚶 Tsukuba Express Line, Asakusa Station (Exit 4) 5 min. walk / Ginza Line, Tawaramachi Station (Exit 3) 7 Min. walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 1-24-1 ROX2G 4F Asakusa, Taito-ku

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 made with soybeans from Hokkaido. The interior is designed to enjoy the atmosphere of traditional Japanese designs and Kabuki.

Recommended: Tempura with Seasonal Ingredients (Image right)

天井 葵丸進
Ten-don Aoirarushin

#023 ☎ 03-3841-0110
Tempura, Ten-don



- 🕒 11AM-9PM (L.O. 10PM)
<Closed> 2nd & 4th Monday
- 💰 Lunch: 2,000 yen- / Dinner: 2,500 yen- /
Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB, others
- 🍷 Sake, Shochu, Beer, Wine
- 🗺 English, Chinese and photo menus available
- 🚶 Asakusa Station (Exit 1), 3 min. walk

Address: 1-4-4 Asakusa, Taito-ku

Aoirarushin 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.

Recommended: Tempura Course "Ume" 4,000 yen + tax -Appetizer, assorted tempura, small mixed tempura with shrimp, rice & soup, dessert

磯丸水産 浅草新仲見世通り店
Isomaru Suisan (Asakusa Shin Nakamise Dori)

#024 ☎ 03-5806-5817
Washoku, Sushi, Izakaya, Hamayaki



- 🕒 <Mon-Fri> Lunch 11AM-5PM (L.O. 5PM)
Dinner 5PM-11PM
<Sat, Sun & Holidays> 12PM-12AM
- 💰 Lunch: 1,200 yen- / Dinner: 3,000 yen- /
Course: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗺 English, Chinese, Korean and photo menus available
- 🌐 <http://www.isomaru.jp>
- 🚶 Tawaramachi Station 4 min. walk
Asakusa Station 8 min. walk



Address: 1-23-7-1F&2F Asakusa, Taito-ku

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.

Recommended: Kaisen Isomaru Hamayaki (Image left) -Enjoy grilling fresh seafood at your table. Taste the natural flavors of the seafood.

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. The newly opened TOKYO SKYTREE® in May 2012 is attracting many visitors as a new tourist spot. The commercial facility of Soramachi 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. If you are lucky, you might encounter a sumo wrestler on the street!



©TOKYO-SKYTREE

1 東京スカイツリータウン® TOKYO SKYTREE TOWN®

TOKYO SKYTREE® has marked the highest structure in Japan. Its height, 634m, stands for the historical name of this area, "mu(6)-sa(3)-shi(4)." Observation decks at 350m and 450m level are worth visiting to experience the panorama view of Tokyo. On base floors are planetarium, aquarium, and a large shopping street of TOKYO Solamachi® directly connected from both TOKYO SKYTREE Station and Oshiage Station.

- 🕒 Observation Deck: 8AM-10PM (last entry 9PM)
- 💰 Over 18: 2,060 yen / 12-17: 1,540 yen / 6-11: 930 yen / 4-5: 620 yen
- 🌐 <http://www.tokyo-skytree.jp/en/>
- 🚉 Tobu Skytree Line, TOKYO SKYTREE Station
Hanzomon Line, Oshiage Station



2 隅田公園 Sumida Park

Sumida Park has the best scenery in spring with over 1,000 Sakura trees lining up by the Sumida River. Try going out for a "hanami (flower-watching)" with foods and drinks under the sakura tunnel. Aside from the busy atmosphere of Asakusa, the park offers you relaxation.

- 🚉 Tobu Skytree / Toei Asakusa / Ginza Line, Asakusa Station

3 両国国技館 Ryogoku Kokugikan

Ryogoku Kokugikan is a Sumo Hall where tournaments are held in January, May, and September. During the season, you might spot sumo wrestlers on trains and on streets around the Ryogoku area. The back seats can be purchased at a reasonable price if you are interested in Japan's national sports. Sumo Museum is open during the off season.

- 🌐 <http://www.sumo.or.jp/en/index>
- 🚉 JR Ryogoku Station



Look up this number on delicious-japan.com for detailed restaurant information & map

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

#025 ☎ 03-5669-1570
Chanko, Washoku



- ☑ <Mon-Sat, Holidays & Before Holidays> 11AM-2AM
- ☑ <Sun> 11AM-12AM
- ¥ Lunch: 860 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- ☑ VISA, JCB
- ☑ Sake, Shochu, Beer, Liqueur
- ☑ English and photo menus available
- ☑ <http://sakanaya-group.com/05ami/index.html>
- ☑ JR Ryogoku Station (East Exit) 1 min. walk

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 Tsukiji and pork shabu-shabu from Kagoshima Prefecture. Don't forget to try out the wide variety of local shochu and Japanese sake.

Recommended: ISEGAHAMABEYA-chanko (2,200 yen + tax)

Address: 3-26-6-2F&4F Ryogoku, Sumida-ku

割烹 船生
Kappo Funyu

#026 ☎ 03-6312-7055
Washoku



- ☑ <Lunch> 11:30AM-2PM (L.O. 1:30PM)
- ☑ <Dinner> 6PM-10:30PM (L.O. 10PM)
- ☑ <Closed> Sunday, Holidays, New Year & Summer Holidays
- ¥ Lunch: 1,150 yen- / Dinner: 5,000 yen- / Course: 4,400 yen-
- ☑ VISA, Master, JCB
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- ☑ Asakusa Line, Honjo Azumabashi Station (A0 Exit) 3 min. walk

The owner chef of Kappo Funyu warmly welcomes you in the downtown area of Tokyo with healthy and traditional Japanese cuisines using organic vegetables from Tochigi prefecture. There are course menus, a la carte menus, and counter seats that are friendly for customers who come alone. Make a reservation in advance for seasonal nabe courses and kids menu.

Recommended: Seasonal appetizer & Seasonal takikomigohan cooked in earthenware pot (Image left)

Address: 3-5-6-1F Higashi Komagata, Sumida-ku

東京スカイツリー*ビューレストラン&バー 簾 (れん)
REN

#027 ☎ 03-5611-5591
Washoku



Located in the top of the hotel building, the restaurant provides you the beautiful view of TOKYO SKYTREE® on the north side and the Tokyo Tower on the south. Dishes they serve with their pride are traditional and creative Japanese cuisines using seasonal ingredients and great techniques. You can also enjoy afternoon tea or the bar that opens at dinnertime. Have a precious time with your partner, family, and friends.

Recommended: Flambe dessert (limited to the anniversary plan, not available from 12/22-12/25)

- ☑ <Lunch> 11:30AM-3PM (L.O. 2PM)
- ☑ <Dinner> 5:30PM-9:30PM (L.O. 8:30PM)
- ☑ <Bar> 5PM-11PM (L.O. 10:30PM)
- ☑ <Tea Time> 11:30AM-4:30PM (L.O. 4PM)
- ¥ Lunch: 4,000 yen- / Dinner: 8,000 yen- / Course: 8,000 yen-
- ☑ VISA, Master, AMEX, UC, DC, UFJ, Diners, JCB, Nicos, MUFG
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Cocktail, Champagne
- ☑ English menu available
- ☑ http://www.tobuhotel.co.jp/levant/restaurant_bar/ren.php
- ☑ Kinshicho Station (JR: North Exit / Hanzomon: Exit 3), 3 min. walk

Address: Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku

いけす道楽吾妻橋店
Ikesu Doraku (Azumabashi)

#028 ☎ 03-5608-3322
Washoku, Sushi, Seafood



After visiting Asakusa Kaminari Gate and TOKYO SKYTREE®, you can enjoy fishing and fresh seafood dishes at Ikesu Doraku just nearby Sumida River. Experience fishing out of the "ikesu" (fish tank) and have it prepared as sashimi or cooked in the way you like. Blowfish dishes are highly recommended from September to March.

Recommended: Live Lobster (3,780 yen) -Served blanched or boiled according to your taste (Image left)

- ☑ <Mon-Fri> Lunch 11:30AM-2PM
Dinner 5PM-10PM
- ☑ <Sat, Sun & Holidays> 11:30AM-10PM
- ¥ Weekday Lunch: 1,000 yen-
Dinner: 5,000 yen- / Course: 4,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay, others
- ☑ Sake, Shochu, Beer, Wine, Fruits liquor, Whisky, Sour
- ☑ English, Chinese, and photo menus available
- ☑ <http://douraku.co.jp/kanto/shop/ikesu/>
- ☑ Ginza Line, Asakusa Station (Exit 5) 3 min. walk
Asakusa Line, Honjo Azumabashi Station (A3 Exit) 3 min. walk
- *Located next to Kani Doraku.

Address: 1-23-30 Azumabashi, Sumida-ku

かに道楽 吾妻橋店
Kani Doraku Azumabashi

#029 ☎ 03-5608-2626
Crab



Kani Doraku was established in 1960 as the first restaurant in Japan specializing in crab cuisine, and now has 45 restaurants across Japan. Enjoy their fresh crab dishes to your heart's content - boiled crab, crab sashimi, grilled crab, crab sushi, etc. - in the reposeful space filled with the Japanese spirit of harmony, feeling the traditional Japanese culture.

Recommended: Charcoal-grilled king crab (3,456 yen) (Image right)

- ☑ <Lunch> 11:30AM-4PM (L.O. 4PM)
- ☑ <Dinner> 11:30AM-10PM (L.O. 9:30PM)
- ¥ Lunch: 3,500 yen- / Dinner: 6,500 yen- / Lunch Course: 3,240 yen- Dinner Course: 5,076 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Sake, Shochu, Beer, Wine, Whisky, Sour
- ☑ English, Chinese, Korean, and photo menus available
- ☑ <http://douraku.co.jp/kanto/>
- ☑ Ginza Line, Asakusa Station (Exit 5) 3 min. walk
Asakusa Line, Honjo Azumabashi Station (A3 Exit) 3 min. walk
- *Located next to Ikesu Doraku.

Address: 1-23-30 Azumabashi, Sumida-ku

ピバ ナポリ
VIVA NAPOLI

#030 ☎ 03-5610-3190
Italian



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.

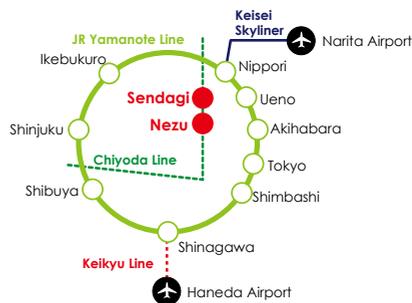
Recommended: Stone oven baked pizza -Fresh from the oven!

- ☑ <Lunch> 11AM-4PM (L.O. 3:30PM)
- ☑ <Tea Time> 4PM-5PM
- ☑ <Dinner> 5PM-11PM (L.O. 10PM)
- ☑ <Closed> When the building is closed
- ¥ Lunch: 2,000 yen- / Dinner: 3,000 yen- / Course: 5,000 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ Beer, Wine
- ☑ English, Chinese, and photo menus available
- ☑ <http://www.create-restaurants.co.jp/>
- ☑ Hanzomon Line, Oshiage Station (B3 Exit) 1 min. walk
Tobu Sky Tree Line, Tokyo Sky Tree Station 0 min. walk

Address: 1-1-2-6F Oshiage, Sumida-ku

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. If you talk to the local people, you might be able to feel the kindness of the traditional commercial and working class neighborhoods.



1 谷中ぎんざ Yanaka Ginza

Walking from Nippori Station, you can feel the nostalgic air guiding you to the "Yuyake Dan Dan" (Sunset Steps). The 36 steps were named after its beautiful view of the sunset, selected from the public subscription. As you walk down the steps, you can reach Yanaka Ginza, one of the main shopping streets with a traditional Japanese atmosphere. Some shops were founded in the Taisho era (1912-1926), presenting the warm taste of "shitamachi" (downtown). There are many finger foods sold on the street as you may spot some people walking down the street with something delicious in their hands.

<http://www.yanakaginza.com>
JR Yamanote / Joban / Toei Toneri / Keisei Line, Nippori Station Chiyoda Line, Sendagi Station

2 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 gardened 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.

Free <http://www.nedujinja.or.jp>
Chiyoda Line, Nezu Station Nanboku Line, Todaimae Station Mita Line, Hakusan Station



Open hours Budget URL Nearest station

3 下町風俗資料館 Shitamachi Museum

Shitamachi Museum was established for the future generation to remember the Japanese traditional culture of "shitamachi." Shitamachi, often translated as downtown, refers to the actual land level of where the city was located. Since Edo was located in the low lands, this area was called the shitamachi. Japan has become very convenient in the rapidly changing world, but people hoped for the continuation and preservation of their culture and donated many items when the museum was established in 1980. Furniture and housewares of the Taisho and Meiji Era are on display and you can actually walk through the compact narrow allies that would make you feel as if you have wondered into the past. Materials from the war time up until today are available on the second floor. The more you know about the shitamachi culture, the more you would love it.



- 🕒 9:30AM-4PM:30 (last admission 4PM) Closed Monday (Open on holiday Mondays and closed on the following Tuesday)
- 💰 Adults: 300 yen / Primary, Junior High, Senior High School Students: 100 yen
- 🌐 <http://www.taitocity.net/taito/shitamachi/english/index.html>
- 🚉 JR / Keisei / Ginza / Hibiya Line, Ueno Station

4 子規庵 Shikian

This is the house of a writer called Masaoka Shiki, who has devoted his time into the modernization of literature in the late 1880s until his death in 1902. The residence has originally been a nagaya (long house) of the Maeda of Kaga clan. After it was rebuilt in 1951 due to the damage caused by WWII, the Shikian was declared as Tokyo Historical Landmark in 1952. Feel the quiet atmosphere of the garden and house, as you enjoy the birds that come visit the garden.

- 🕒 10:30AM-12PM, 1PM-4PM <Closed> Monday (Tuesday if Monday is a national holiday)
- 💰 Adults: 500 yen
- 🚉 JR Uguisudani Station, JR Nishinippori Station

5 東京バイク 古民家自転車 Tokyobike Gallery

Tokyobike gallery is a bicycle shop that moved into an 80 year old sake store in 2013. Fashionable and colorful bicycles harmoniously array inside the old building. The brand made its success having shops overseas including New York, London, Berlin, Milano, and many other places. In addition to selling bicycle frames, the store also rents bicycles for a day ride. See how much you can discover by riding around the area. Feel the wind of downtown Tokyo and enjoy the slow life that you can only experience here.

- 🕒 <Mon-Fri> 11AM-7PM (Bike Rental 10:30AM-6:30PM) <Sat, Sun & Holidays> 11AM-6PM (Bike Rental 10:30AM-5:30PM) <Closed> Wednesday, Thursday (Friday if the store is open on holiday)
- 🌐 <https://www.tokyobike.com/store.html>
- 🚉 JR Yamanote Line, Nippori Station Chiyoda Line, Sendagi Station (Exit 1)

千駄木露地イタリアン Sendagi Roji Italian

☎ #031 03-5814-8087
Italian



Sendagi Roji Italian is an Italian restaurant that renovated an old Japanese-style housing built 80 years ago. "Roji" means "small passage between houses." Lattice doors, stairs, and big stains give the taste of the old days in Japan. Do not hesitate walking into a "Roji" and you will find some delicious homemade Italian dishes in the warm Japanese atmosphere.

Recommended: Acquapazza of fresh fish (Image left)

deliciousJapan Coupon
1 Free Dolce (Lunch Time)
1 Free Drink (Dinner Time)

*See page xx for coupons.

Address: 2-42-2 Sendagi, Bunkyo-ku

おにぎり café 利さく Onigiri Café Risaku

☎ #032 03-5834-7292
Rice ball



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!

Recommended: Shiokobu Takuan (Image right)

Address: 2-31-6 Sendagi, Bunkyo-ku

HAGI CAFE HAGI CAFE

☎ #033 03-5832-9808
Café



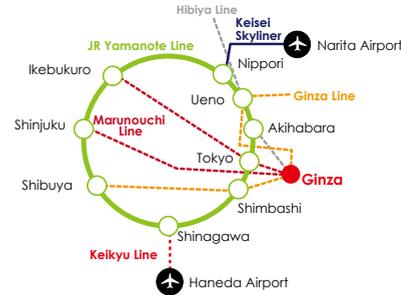
HAGI CAFE is located on the first floor of HAGISO, a 60-year-old wooden apartment that has been renovated. HAGISO is a micro cultural complex that has a cafe and gallery on the first floor, a hair salon, atelier, and architectural design office on the second floor. You can feel the atmosphere of good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

Recommended: Fried mackerel sandwich 850yen (Image left)

Address: HAGISO, 3-10-25 Yanaka, Taito-ku

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, became one of the landmarks in Ginza. Check out the shops and galleries to learn more about them. After a long walk, try some washoku at high-end restaurants.



1 銀座四丁目 Ginza 4-chome Intersection

Two landmark buildings, Wako Department Store and San-ai Building stand on the intersection of Ginza, known as Ginza 4-chome. All of the highlights of Ginza start from this crossing street. Wako is considered as the most exclusive department store in Japan for its original luxury goods. The clock tower of the building has a dial on all four sides, being recognized as a remarkable symbol of Ginza. San-ai building appears in many tourist guidebooks for its appealing cylindrical shape. Be sure to walk around the fascinating town of Ginza for other large Japanese department stores lining along Chuo Street and Harumi Street.

Hibiya / Marunouchi / Ginza Line, Ginza Station

2 有楽町産直飲食街 Yurakucho Sanchoku Inshokugai

Yurakucho Sanchoku Inshokugai is a new type of alley compared to other yokochos; it is rather a project than just a food street. Sanchoku, or "direct from the producing area," is the main concept of this street. There are and should be tons of delicious foodstuffs outside of Tokyo that people have not yet heard of. Especially, small scale industries often times have less chance to enter the market in Tokyo. The "izakaya" (Japanese-style pub) offer many kinds of food menus with ingredients that you have never heard of or rarely tasted before. This alley aims to become the bridge for producers and consumers.

<http://www.sanchoku-inshokugai.com/yurakucho/>

Ginza / Marunouchi / Hibiya Line, Ginza Station (C1 Exit) Hibiya / Chiyoda Line, Hibiya Station (A4 Exit)
JR / Yurakucho Line, Yurakucho Station (Ginza Exit / D6 exit)

3 ソニービル Sony Building



11AM-7PM

<http://www.sonybuilding.jp/e/>

Marunouchi / Ginza / Hibiya Line, Ginza Station B9 Exit 1 min. walk
JR Yamanote Line / Keihin Tohoku Line, Yurakucho Station 5 min. walk

Open hours Budget URL Nearest station

A Ginza landmark, the Sony Building features a variety of shops, showrooms and restaurants. Among these are the Sony Showroom, where you can see, touch and try the latest Sony products; the Sony Shop, where you can buy international models of Sony products; and other shops offering the perfect Japanese souvenir. Communication Zone Opus on the 8th floor allows visitors to experience video and audio entertainment of the highest quality. There is a tourist information center on the first floor. "Multi Communication Window", fusion of <human>, <information>, <experience> is a great place to look for new Japan.



4 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.

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

Marunouchi / Chiyoda Line, Kasumigaseki Station Hibiya / Toei Mita Line, Hibiya Station

5 三井記念美術館 Mitsui Memorial Museum

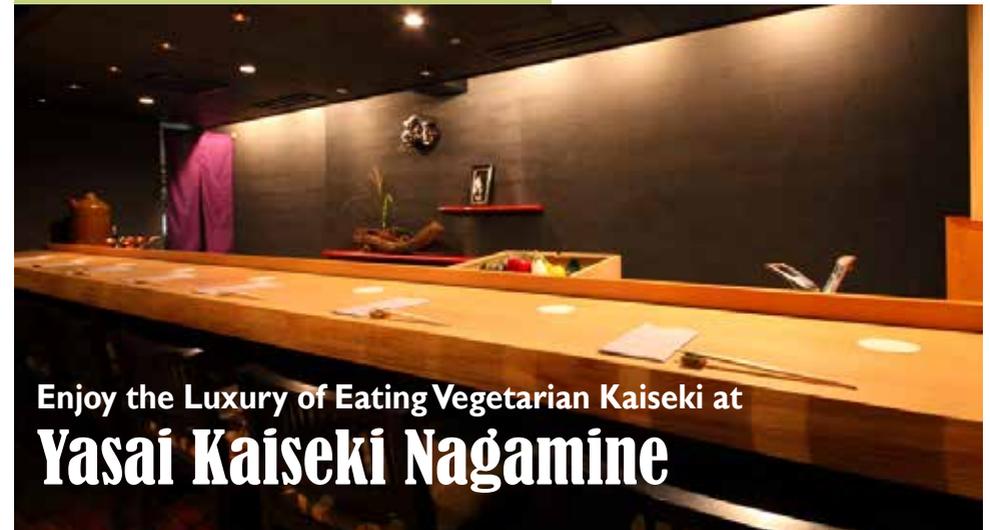
The Mitsui Memorial Museum holds collection of the Mitsui family from the past three centuries. Built in 2005 inside the Mitsui Main Building, the western style structure was approved Important Cultural Property by the Japanese government. You can enjoy both the exhibitions and building.

- 🕒 10AM-5PM (Entrance until 4:30PM)
<Closed> Mondays
- 💰 Adults 500 yen
High School and College Students 200 yen
- 🌐 <http://www.mitsui-museum.jp/english/english.html>
- 📍 Ginza / Hanzomon Line, Mitsukoshimae Station (Exit A7)

6 ギンザグラフィックギャラリー Ginza Graphic Gallery

Nicknamed "ggg," Ginza Graphic Gallery was established in 1986 as an expert gallery for graphic designs. The gallery is presented by one of Japan's largest printing company Dai Nippon Printing as a part of cultural activity. Numbers of different exhibition are held each month by famous graphic designers of Japan and overseas.

- 🕒 11AM-7PM (6PM on Saturdays)
<Closed> Sundays and holidays
- 💰 Free
- 🌐 <http://www.dnp.co.jp/gallery/ggg/>
- 📍 Ginza / Hibiya / Marunouchi Line, Ginza Station
JR Yurakucho Station JR Shinbashi Station



Enjoy the Luxury of Eating Vegetarian Kaiseki at Yasai Kaiseki Nagamine



八菜懐石 長峰

Yasai Kaiseki Nagamine

#034 📍

Washoku, Kaiseki
03-3547-8083
<http://www.nagamine.co.jp/>
Ginsho Bldg. B1F, 4-9-5 Ginza, Chuo-ku

- 🕒 <Lunch> 11AM-5PM <Dinner> 5PM-10:30PM
<Closed> Sunday, End of the year & New Years
- 💰 Lunch: 2,380 yen- / Dinner: 6,380 yen- /
Course: 8,000 yen-
- 💳 VISA, Master, AMEX, JCB, Others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English and photo menu available
- 🚭 No smoking (There is a smoking space outside)
- 📍 Ginza line, Ginza station (A6 Exit) 3 min. walk
Hibiya / Asakusa Line, Higashi Ginza station (A2
Exit) 1 min. walk

Nagamine of Tsukiji, which has had a good eye for vegetables as a wholesaler for over 60 years, has opened a shop in Ginza. It serves innovative but sound kaiseki ryori, built on discerning care for vegetables. Diners can delight in eating really delicious vegetables, in their best seasons, and in their most suitable forms.

The array of rare and high-priced traditional vegetables is grown organically, or in other special ways. The rice is organic rice of the Nanatsuboshi variety, grown in Hokkaido. A selection of sake, carefully picked to match the seasonal produce of the sea and the mountains, is also on offer.

The casual interior is mainly arranged into individual rooms, so diners have space to really relax. It's just the right venue for a meeting with someone important, a private chat, a meal with the family, or many other situations.



Look up this number on delicious-japan.com for detailed restaurant information & map

焼肉居酒屋 銀座まるし Ginza Marushi

#035 ☎ 03-3562-2941
Izakaya, Yakiniku



Marushi 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!

Recommended: Premium loin (Image left)

Address: 1-5-10-8F Ginza, Chuo-ku

- ☑ <Mon-Fri > 5PM-11:30PM
<Sat, Sun & Holiday> 5PM-10PM
- ¥ Dinner: 5,000 yen- / Course: 5,000 yen-
- ☑ VISA, Master, AMEX, Diners, UnionPay
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- 📷 Photo menu available
- 🌐 <http://www.daitohkigyoo.com/brand/marushi.html>
- 📍 Ginza 1-chome Station (Exit 5-6) 2 min. walk
Ginza Station (Exit A13) 5 min. walk

鮨処 銀座 福助 本店 Sushi Ginza Fukusuke (The Main)

#036 ☎ 03-3535-3191
Sushi



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.

Recommended: Hamakaze Course 6,000 yen + tax

- ☑ <Mon-Fri > Lunch 11:30AM-3PM (L.O. 2:30PM)
Dinner 5PM-10PM (L.O. 9:30PM) <Sat, Sun & Holiday> Lunch 11AM-4PM (L.O. 4PM) Dinner 4PM-10PM (L.O. 9:30PM) <Closed> Jan. 1st
- ¥ Lunch: 2,000 yen- / Dinner: 6,500 yen- / Course: 5,400 yen-
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Sake, Shochu, Beer, Wine
- 📷 English, Chinese, and photo menus available
- 📍 Ginza 1-chome Station (Exit 8) 1 min. walk
Ginza Station (Exit A9) 4 min. walk

deliciousJapan Coupon
1 Free Drink (after 5PM)
(Draft beer, sake 1-go, glass wine, soft drink)

*See page xx for coupons.

Address: 2-6-5 10F Ginza, Chuo-ku

がんこ 銀座1丁目店 Ganko (Ginza 1-chome)

#037 ☎ 03-3567-6789
Washoku, Kaiseki



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.

Recommended: Jo-nigiri (Image left)

- ☑ 11AM-11PM (L.O. 10:30PM)
- ¥ Lunch: 2,000 yen- / Dinner: 3,000 yen- / Course: 4,000 yen-
- ☑ VISA, Master, AMEX
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- 📷 English, Chinese, Korean and photo menus available
- 🌐 <http://www.gankofood.co.jp/>
- 📍 Ginza 1-chome Station (Exit 7), 1 min. walk
Kyobashi Station (Exit 3), 4 min. walk

Address: 1-7-10-B1F Ginza, Chuo-ku

銀座 水響亭 Ginza Suikyoutei

#038 ☎ 03-3569-2710
Restaurant & Bar



Dining seats of Suikyotei are surrounded by aquariums of swimming tropical fish! Have yourself some wine and western food in a luxurious atmosphere of Ginza.

Recommended: Seafood Appetizer (Image left) -An appetizer dish that abundantly uses seasonal seafood (for 2 people or more).

- ☑ <Mon-Fri > 6PM-3AM (L.O. 2AM)
<Sat> 6PM-11PM (L.O. 10PM)
<Closed> Sunday, Holidays
- ¥ Dinner: 6,000 yen- / Course: 6,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Beer, Liqueur, Wine, Whisky
- 📷 English and photo menus available
- 🌐 <http://www.dynac-japan.com/suikyotei/>
- 📍 Ginza Line, Ginza Station (B5 Exit) 5 min. walk

Address: 7-5-4-B2 Ginza, Chuo-ku

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

#039 ☎ 03-3214-7920
Beer Pub



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.

Recommended: Roast Beef Rose Plate-Rose cut 180g with 3-Garnish Plate (Image right)

- ☑ <Mon-Fri > Lunch 11AM-2:30PM (L.O. 2PM)
Dinner 3PM-11:30 (L.O. 10:30PM)
<Sat, Sun & Holiday> Lunch 11:30AM-2:30PM (L.O. 2PM) Dinner 3PM-11PM (L.O. 10PM)
- ¥ Lunch: 900 yen- / Dinner: 3,000 yen- / Course: 3,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Beer, Liqueur, Wine, Whisky
- 📷 English, Chinese, and photo menus available
- 🌐 <http://www.dynac-japan.com/rose/>
- 📍 JR Yurakucho Station 2 min. walk

deliciousJapan Coupon
10% OFF

*See page xx for coupons.

Address: 1-7-1 Yurakucho, Chiyoda-ku

土風炉 銀座コリドー街店 Tofuro (Ginza Corridor Street)

#040 ☎ 03-3289-9888 Washoku, Sushi, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



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 made with soybeans from Hokkaido. The interior is designed to enjoy the atmosphere of the traditional Japanese style of Edo.

Recommended: Hand-made soba (Image left)

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 8-2-1F&2F Ginza, Chuo-ku

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

1 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 (Imperial Palace Park) is popular among tourists for its beautiful scenery. Niju-Bashi (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-event/higashigyoen02.html>
- JR / Marunouchi Line, Tokyo Station
Hanzomon / Chiyoda / Tozai / Mita / Marunouchi Line, Otemachi Station



2 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.

- JR / Marunouchi Line, Tokyo Station

3 黒塀横丁 Kurobei Yokocho

Kurobei Yokocho is an alley inside Tokyo Station surrounded by black walls, warm light, and a classy atmosphere. The price is set higher than other yokocho; it might be a place to come and relax for a few minutes to give yourself a break from the busy crowds of Tokyo.

- JR / Marunouchi Line, Tokyo Station

🕒 Open hours 🏷️ Budget 🌐 URL 📍 Nearest station





4 日本銀行 Bank of Japan

The head office of the central bank, Bank of Japan, stands in the center of Tokyo. It might be the first thing you might want to see on your first arrival at Tokyo. The building is now familiar as father of modern architecture designed and built in 1896 by Kingo Tatsuno, who also designed Tokyo Station. The red bricks appearance is marvelous being approved as important cultural property in 1974. Bank vaults and business offices can be visited under reservation.

📍 Ginza / Hanzomon Line, Mitsukoshimae Station (B1 Exit)



5 日本橋 Nihonbashi

Nihonbashi was the first wooden bridge built in 1603. The bridge is also known as "point zero" since all the calculation of maps and distances were made from here. Near the bridge is the Ningyocho area where many long-established Japanese shops still remain. "Cultural Experience Tour" and "Best of Japan Gourmet Tour" are available on Saturdays to walk you through Nihonbashi and Ningyocho in English.

📍 Ginza / Hanzomon Line, Mitsukoshimae Station
Tozai Line, Nihonbashi Station (B12 Exit)

6 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.

📍 Asakusa / Hibiya Line, Ningyocho Station

Nihonbashi Yukari

Where you can 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.

日本橋ゆかり #041
Nihonbashi Yukari

Washoku
☎ 03-3271-3436
3-2-14 Nihonbashi, Chuo-ku
<http://nihonbashi-yukari.com/>

- 🕒 <Lunch> 11:30AM-2PM (L.O. 1:30PM)
<Dinner> 5:30PM-10PM (L.O. 9:30PM)
<Closed> Sundays and Holidays
- 🍷 Lunch: 3,500 yen- / Dinner: 10,000 yen-
- 💳 VISA, Master, AMEX
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English and photo menus available
- 🚶 JR Tokyo Station 3 min. walk
Ginza Line, Nihonbashi Station 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.

ACORN 東京駅グランルーフ フロント店
ACORN (TOKYO Station Gran Roof Front)

#042 ☎ 03-5220-2527

Bar, Yoshoku (Western Food)



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.

Recommended: Dry-cured ham platter (Image left) -3 types of ham

- ☑ <Lunch> 10AM-4PM (L.O. 3PM)
<Dinner> 4PM-11PM (L.O. 10:15PM)
- ¥ Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Beer, Liqueur, Wine
- ☑ English and photo menus available
- 🌐 <http://www.acorn-bar.jp/>
- 📍 JR Tokyo Station (Yaesu South Exit) 1 min. walk
Marunouchi Line, Tokyo Station (Yaesu North Exit) 5 min. walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 1-9-1-B1 Marunouchi, Chiyoda-ku

BAR of TOKYO 丸の内トラストタワー店
BAR of TOKYO Marunouchi Trust Tower

#043 ☎ 03-6212-0033

Bar, Yoshoku (Western Food)



A new type of bar originating in Tokyo that is different from the ordinary static bars. Listen to upbeat music in a stylish atmosphere with some wine or beer in your hand. Enjoy the bistro-style dishes that are made by their chefs with pride.

Recommended: Dry-cured ham and salami platter (Image right)

- ☑ <Mon-Fri, Before Holidays> 11AM-11:30PM
<Sat & Sun> 12PM-10PM
<Closed> New Year Holidays
- ¥ Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Beer, Liqueur, Wine
- ☑ English and photo menus available
- 🌐 <http://www.baroftokyo.jp/>
- 📍 JR Tokyo Station (Nihonbashi Exit) 1 min. walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 1-8-1-1F Marunouchi, Chiyoda-ku

GUNDAM Café 東京駅店
GUNDAM Café (Tokyo Station)

#044 ☎ 03-6273-4328

Entertainment Café



Enjoy GUNDAM characters as a café menu! The Tokyo Station location specializes in hamburgers using carefully selected ingredients. Their menu just renewed in September, so check out the latest GUNDAM gourmet. All of their menus can be taken out.

Recommended: Gunpla Monaka (ice cream, wrapped in soft wafer) -Green tea ice cream & Chocolate sauce (Image left), Cheese Hamburger -Richness red cheddar cheese- (Image right)

©SOTSU・SUNRISE

- ☑ 10AM-9:30PM (L.O. 9PM) <Closed> When First Avenue Tokyo Station is closed
- ¥ Lunch: 1,000 yen- / Dinner: 1,000 yen-
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Beer
- ☑ English and photo menus available
- 🌐 <http://g-cafe.jp/>
- 📍 JR Tokyo Station (Yaesu Chika Chuo Exit) 1 min. walk

deliciousJapan Coupon
Original Mini-Bag

*1 mini bag per person. Only a limited number of mini bags are available. See page xx for coupons.

Address: First Avenue Tokyo Station 1F
1-9-1 Marunouchi, Chiyoda-ku

Setagaya Ramen -Tokyo Ramen Street-

とんこつらーめん 俺式 -純-
Oreshiki -Jun- #045



Oreshiki -Jun- is located in Tokyo Ramen Street, the number one spot for ramen lovers! Try their refreshing and mild tonkotsu soup that is stewed for over 12 hours every day.

Recommended: Tonkotsu Ramen -Original noodle in thick pork bone soup. Add special soy sauce to enjoy the change in flavor. (Image left)

- ☑ 10:30AM-11:30PM (L.O. 11PM)
- ¥ 1,000 yen- ☑ Beer
- ☑ English, Chinese, Korean, and photo menus available
- 🌐 <http://www.setaga-ya.com>
- 📍 JR Tokyo Station (Yaesu South Exit), linked to Tokyo Ramen Street

☎ 03-3212-2558

1-9-1-B1 Marunouchi, Chiyoda-ku

deliciousJapan Coupon
1 Free Noodle Refill or Topping

*See page xx for coupons.

ひるがお
Hirugao #046



Hirugao is a branch of a salt ramen restaurant located along Ring Road No. 7, an area well known as a ramen battleground. Try their salt ramen with rich natural flavors of chicken, kelp, dried adductor muscle of shellfish, and dried infant sardines.

Recommended: Shiotama Ramen -Ramen in soup based on salt. Served with soft-boiled egg. (Image left)

- ☑ 10:30AM-11:30PM (L.O. 11PM)
- ¥ 1,000 yen- ☑ Beer
- ☑ Photo menu available
- 🌐 <http://www.setaga-ya.com>
- 📍 JR Tokyo Station (Yaesu South Exit), linked to Tokyo Ramen Street

☎ 03-3213-7000

1-9-1-B1 Marunouchi, Chiyoda-ku

deliciousJapan Coupon
1 Free Topping

*See page xx for coupons.

-Haneda Airport Branch-

せたが屋
Setagaya

#047 ☎ 03-5708-0899

Edo Koji 4F, Haneda Airport International Terminal



Experience the taste of Japanese ramen at Haneda Airport, the entrance of Japan. Whether you are visiting on a business trip or for leisure, try a bowl of ramen.

Recommended: Setagaya Ramen (All toppings) -Finest soy sauce soup ramen that fulfills your stomach and heart (Image left)

- ☑ 5AM-12AM (L.O.11:50PM)
- ¥ 1,000 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ Shochu, Beer
- ☑ English, Chinese, Korean, and photo menus available
- 🌐 <http://www.setaga-ya.com>
- 📍 Haneda Airport International Terminal/ International Building Linked to Edo Koji

deliciousJapan Coupon
1 Free Topping

*See page xx for coupons.

4 アートトライアングル六本木 The Art Triangle Roppongi

For the purpose of promoting art in Roppongi, "The National Art Center, Tokyo," the "Suntory Museum of Art," and the "Mori Art Museum" formed what is called "The Art Triangle". The triangle comes from the shape on the map where each museum is located across Roppongi crossing street. "ATRo map" was first published in 2006 that became popular with ATRo saving; visitors with an entrance ticket of either museum can have discount on the other two museums. "The National Art Center, Tokyo" is the largest museum in Japan designed by Kisho Kurokawa, the designer of Exhibition Wing of the Van Gogh Museum. Not having its own collection, it has been a venue for many exhibitions of modern art. The "Suntory Museum of Art" links ancient art and modern art, desires for "art in life". Beautiful tea ceremony room is located inside the museum where you can experience "the way of the tea". The museum guide is available in Japanese, English, French, Chinese, and Korean. "Mori Art Museum" is located on the 53rd floor of Mori Tower, Roppongi Hills building.

- 🕒 10AM-6PM (Last entry 5:30PM) Until 8PM on Fridays (Last entry 7:30PM) <Closed> Tuesday, Year-end, New Year holidays
- 🌐 <http://www.nact.jp/english/index.html>
- 🚉 Chiyoda Line, Nogizaka Station (6 exit) Hibiya Line, Roppongi Station (Exit 4a) Toei Oedo Line, Roppongi Station (Exit 7)



5 芝公園 Shiba Park

Surrounded by a 110-meter high key-hole shaped mound, 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 political and religious reasons. The park is ring shaped with large trees of cherry blossom, zelkova, ginkgo, camphor, and others grown around the pond giving the 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/english/>
- 🚉 Marunouchi / Chiyoda Line, Kasumigaseki Station Hibiya / Toei Mita Line, Hibiya Station

6 恵比寿ガーデンプレイス Yebisu Garden Place

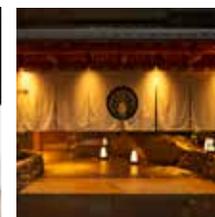
The Yebisu Garden Walk will take you to another "city within a city," the Yebisu Garden Place. The Central Square has a unique arch that is sloped over open space full of boutiques. If you love drinking beer, visit the Museum of YEBISU BEER that opened in 2010 to celebrate the 120th anniversary of the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

- 🌐 <http://gardenplace.jp/>
- 🚉 JR / Hibiya Line, Ebisu Station (East exit)



個室会席 北大路 虎ノ門茶寮
Japanese Kaiseki cuisine KITAOHJI TORANOMON SARYO #048

☎ 03-3434-1115
Washoku, Tempura



Experience the seasonal Japanese cuisines at KITAOHJI TORANOMON SARYO's private dining rooms. It has just newly opened on September 14, 2015 reflecting the needs of many foreign visitors coming to the Toranomom area. The special vegetarian kaiseki and other vegetarian menus are available to meet the foreign customers' expectations.

Recommended: Vegetarian-kaiseki (Image left)

- 🕒 <Mon-Fri> Lunch 11:30AM-2PM (L.O. 1PM) Dinner 5PM-10:30PM (L.O. 9PM)
<Sat> Lunch 11:30AM-3PM (L.O. 1PM) Dinner 5PM-9PM (L.O. 7PM)
<Closed> Sunday, Holidays
- 💰 Lunch: 2,000 yen- / Dinner: 7,000 yen- / Course: 7,000 yen-
- 💳 VISA, Master, AMEX, JCB, others
- 🍷 Sake, Shochu, Beer, Wine
- 📖 English and photo menus available
- 🌐 <http://www.kitaojhi.co.jp/toranomonsaryo/>
- 🚉 Hibiya Line, Kamiyacho Station (Exit 3) 1 min. walk
Ginza Line, Toranomom Station (Exit 4) 8 min. walk

Address: 3-17-1 Toranomom, Minato-ku

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

#049

☎ 03-5413-5851
Churrasco Brazilian Barbecue



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.

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

- 🕒 <Lunch> Mon-Fri 11:30AM-3PM (L.O.14PM) Sat, Sun & Holidays Closes 30min. later
<Dinner> Mon-Fri 6PM-11PM (L.O.10PM) Sat & Before holidays 5:30PM-11PM (L.O. 10PM)
Sun & Holidays 5PM-10:30PM (L.O. 9:30PM)
- 💰 Lunch: 1,300 yen- (Weekdays), 3,564 yen- (Weekend) / Dinner: 4,860 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Beer, Liqueur, Wine
- 📖 English menu available
- 🌐 <http://riogrande.creatorestaurants.com/en/index.html>
- 🚉 Roppongi Station (Exit 3), 2 min. walk

deliciousJapan Coupon
Dinner Churrasco 10% OFF

*See page xx for coupons.
Address: 6-6-9-1F Roppongi, Minato-ku

料理屋 三船
Ryouriya Mifune

#050

☎ 03-6804-5548
Washoku



Inspired by the famous Japanese actor, Toshiro Mifune, the restaurant seems like a scene of a movie. Its atmosphere feels as if a samurai will appear in front of you. Menus are specialized in washoku that Toshiro Mifune loved. Their menus with seasonal ingredients cooked dynamically bring out the natural flavors. Their rich variation of sake and shochu from all over Japan has a favorable reputation.

Recommended: Meat Combo -3 types (Image left)

deliciousJapan Coupon
1 Free Drink (Dinner time only)

*See page xx for coupons.
Address: 7-18-7-1F, Roppongi, Minato-ku

Look up this number on delicious-japan.com for detailed restaurant information & map

久兵衛 ザ・メイン店
Kyubey (The Main)

#051

☎ 03-3221-4144

Washoku, Sushi



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).

Recommended: Kyubey Course 15,000 yen + service charge + tax

<Lunch> 11:30AM-2PM
<Dinner> 5PM-9:30PM

¥ Lunch: 3,000 yen- / Dinner: 10,000 yen- / Course: 15,000 yen-

VISA, Master, AMEX, JCB, Others

Sake, Shochu, Beer, Liqueur, Wine, Champagne, Whisky

English and photo menus available

www.newotani.co.jp/en/tokyo/restaurant/kyubei_main/index.html

Yotsuya Station (Kojimachi Exit) 8min.walk
Akasakamitsuke Station (D Kioicho Exit) 3min. walk

Address: Hotel New Otani Tokyo The Main Bldg.
Lobby Fl., 4-1 Kioi-cho, Chiyoda-ku

石心亭
Sekishin-tei

#052

☎ 03-3238-0024

Teppanyaki



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 Kobe Beef, seasonal seafood, and vegetables, carefully selected and grilled to perfection by the chefs.

Recommended: Ryokuin Course with Kobe Beef 24,000 yen + service charge + tax

<Lunch> Mon-Fri 11:30AM-2PM Sat, Sun & Holidays 11:30AM-3PM <Dinner> 6PM-9PM

¥ Lunch (Course): 5,000 yen- / Dinner (Course): 15,000 yen-

VISA, Master, AMEX, JCB, UnionPay, Others

Sake, Shochu, Beer, Liqueur, Wine, Champagne, Whisky

English menu available

www.newotani.co.jp/en/tokyo/restaurant/sekishin/index.html

Yotsuya Station (Kojimachi Exit) 8min.walk
Akasakamitsuke Station (D Kioicho Exit) 3min. walk

deliciousJapan Coupon
1 Free Drink (Only on reservation at 6PM)
(Draft beer, glass wine, or soft drink)

*See page xx for coupons.

Address: Hotel New Otani Tokyo Japanese Garden,
4-1 Kioi-cho, Chiyoda-ku

天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa

#053

☎ 03-3221-4166

Tempura



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.

Recommended: Tsuki Course 6,000 yen + service charge + tax (Image left)

<Lunch> Mon-Sat 11:30AM-2:30PM (L.O. 2:30PM) Sun & Holidays 11AM-2PM (L.O.) <Dinner> Mon-Sat 5PM-10PM (L.O. 9:30PM) Sun & Holidays 4PM-9:30PM (L.O.)

¥ Lunch: 3,000 yen- / Dinner: 8,000 yen- / Course: Lunch 4,104 yen-, Dinner 5,400 yen

VISA, Master, AMEX, JCB, Others

Sake, Shochu, Beer, Wine

English and photo menus available

www.newotani.co.jp/en/tokyo/restaurant/horikawa_temp/index.html

Yotsuya Station (Kojimachi Exit) 8min.walk
Akasakamitsuke Station (D Kioicho Exit) 3min. walk

deliciousJapan Coupon
1 Free Drink (after 5PM)
(Draft beer, sake 1-go, glass wine, soft drink)

*See page xx for coupons.

Address: Hotel New Otani Tokyo The Main Bldg.
Lobby Fl., 4-1 Kioi-cho, Chiyoda-ku

日本料理ほり川 ホテルニューオータニ店
Japanese Cuisine Horikawa

#054

☎ 03-3221-4177

Washoku, Shabu-shabu, Nabe



Japanese Cuisine Horikawa is a long standing restaurant at Hotel New Otani with a history of 50 years. You can enjoy course menus, shabu-shabu using Japanese Black, and blow fish nabe (only available from November to February) that are all made with carefully chosen ingredients. In addition to the main dining room, there are also private rooms that can be used for meetings and gatherings.

Recommended: Nihonyori Mikaku Course 7,000 yen + service charge + tax

<Mon-Sat> 11:30AM-2:30PM (L.O. 2:30PM), 5PM-10PM (L.O. 9:30PM) <Sun & Holidays> 11AM-4PM (L.O. 4PM), 4PM-9:30PM (L.O. 9:30PM)

¥ Lunch: 3,000 yen- / Dinner: 8,000 yen- / Course: Lunch 5,400 yen- Dinner 6,480 yen-

VISA, Master, AMEX, JCB, Others

Sake, Shochu, Beer, Wine

English and photo menus available

Yotsuya Station (Kojimachi Exit) 8min.walk
Akasakamitsuke Station (D Kioicho Exit) 3min. walk

deliciousJapan Coupon
1 Free Drink (after 5PM)
(Draft beer, sake 1-go, glass wine, soft drink)

*See page xx for coupons.

Address: Hotel New Otani Tokyo The Main Bldg.
Arcade Fl., 4-1 Kioi-cho, Chiyoda-ku

しゃぶしゃぶ・すし 八山
Shabu-shabu・sushi HASSAN

#055

☎ 03-3403-8333

Sushi, Tempura, Sukiyaki, Shabu-shabu



Hassan has been operating for 35 years, providing "luxury" of dining in private rooms and genuine "hospitality." Try the "all-you-can-eat course" of high-grade sushi, tempura, and crab shabu-shabu and "shabu-shabu course." Make your own sushi during lunch time: "sushi experience lunch" (don't forget to reserve: <http://www.opentable.jp/en-GB/single.aspx?rid=19760&restref=19760>)

Recommended: All-you-can-eat Black Wagyu Beef Shabu-shabu and Sushi 8,000 yen (tax included)

<Lunch> 12PM-3PM (L.O. 2PM) <Dinner> Mon-Fri 5:30PM-11PM (L.O. 10PM) Sat 5PM-11PM (L.O. 10PM) Sun & Holidays 5PM-10PM (L.O. 9PM) <Closed> Year end & New year holidays

¥ Lunch: 2,000 yen- / Dinner: 10,000 yen-

VISA, Master, AMEX, JCB, Diners

Sake, Shochu, Beer, Wine

English and photo menus available

<http://hassan.creatorestaurants.com/>

Roppongi Station (Exit 3) 2 min. walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 6-1-20-B1F Roppongi, Minato-ku

焼成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN

#056

☎ 03-5797-7390

Yakiniku



The biggest yakiniku chain in the industry opened a flagship restaurant of aged beef in Akasaka, a highly competitive area of yakiniku restaurants. Nikugen serves Black Angus of Prime CAB at an unbelievably low price. All wines from the cellar can be tasted before you make an order. Choose your favorite wine that matches with the delicious beef.

Recommended: Wet Aged Beef Steak

<Lunch> 11:30AM-3PM (L.O. 2:30PM) <Dinner> 5PM-12AM (L.O. 11:30PM) <Closed> 12/31, 1/1

¥ Lunch: 1,000 yen- / Dinner: 5,500 yen- / Course: 4,500 yen-

VISA, Master, AMEX, JCB

Shochu, Beer, Liqueur, Wine

English menu available

<http://www.nikugen.jp>

Akasaka Station (Exit 2) 1 min. walk

Akasakamitsuke Station 7 min. walk

Address: 2-14-33-2F Akasaka, Minato-ku

新橋・汐留

Shinbashi Shiodome



Gate of Tokyo Bay

Shinbashi is also known as 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 famous Hamarikyu Garden.



1 築地場外市 Tsukiji Market

The world's largest wholesale fish market is quite an attraction. It handles over 2,000 tons of 450 kinds of fresh marine products every day. If you like sushi, don't leave Japan without eating one in Tsukiji. The famous "tuna seri (auction)" begins at 5AM and observation is allowed each day but be sure to arrive at around 4AM. Don't forget to check the calendar for closing days.

- <http://www.tsukiji.or.jp/english/index.html>
- Toei Oedo Line, Tsukiji Shijo Station (A1)
● Hibiya / Toei Asakusa Line, Higashi Ginza Station (5 or 6 exit)



2 汐留シオサイト イタリア街 Italian Town

Italian Town is located in a quiet part of Shiodome imitating the Italian neighborhood. Pretty colored buildings designed by Italian designers are lined up along with restaurants, leather goods, and antique shops featuring Italy. During the pizza festival, pizza is baked in stone ovens from the area. Have a small trip to Italy!

- <http://www.sio-site.or.jp/>
- JR, Hamamatsu-cho Station
● Toei Oedo Line, Shinbashi Station
● Yurikamome, Shiodome Station
● Toei Mita Line, Onarimon Station



3 日テレタワー Nippon Television (NTV)

Shiodome is the headquarters of The Nippon Television (NTV). Many of the broadcasted programs can be observed outside of the see-through window glasses. The fancy NTV clock might be attractive for fans of Hayao Miyazaki, a famous animator and designer of the clock. The shop "Nittere Ya" sells items of characters promoted by NTV. Fun events are held during the summer.

- <http://www.ntv.co.jp/shiodome/>
- JR / Yurikamome / Asakusa / Ginza Line, Shinbashi Station
● Toei Oedo Line, Shiodome Station



美寿思
MISUJI

#057 ☎ 03-6218-4100
Sushi



- > <Lunch> 11AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-10:30PM (L.O. 10PM)
<Closed> When Caretta Shiodome Bldg. is closed
- ¥ Lunch: 2,500 yen- / Dinner: 10,000 yen- / Course: 8,000 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Wine
- English menu available
- JR Shinbashi Station (Shiodome Exit) 5 min. walk
Oedo Line, Shiodome Station (Exit 10) 1 min. walk

deliciousJapan Coupon
Glass of Sparkling Wine

*For each customer. See page xx for coupons.

Address: Caretta Shiodome 46F
1-8-1 Higashi Shinbashi, Minato-ku

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 like tuna. White vinegar is used for shellfish or fish with white flesh that has a lighter taste.

Recommended: Edomae-Kaiseki-course

築地 すし一番 築地場外市場中央店
Tsukiji Sushi Ichiban (Tsukiji Jogai Shijo)

#058 ☎ 03-3524-7188
Sushi



- > 7 days/24 hours
- ¥ Lunch: 980 yen- / Dinner: 2,800 yen-
- VISA, JCB
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, Korean and photo menus available
- <http://sakanaya-group.com/04sushiichiban/00top/main.html>
- Toei Oedo Line, Tsukiji Shijo Station (Exit A1) 2 min. walk

Rambling Tsukiji fish market is something that should not be missed among Tokyo sightseeing. There are so many restaurants in the outer market (Jogai Shijo) to choose from. Tsukiji Sushi Ichiban is one of the recommended Sushi restaurants there. They regularly hold tuna filleting shows and have more than 300 shows in a year. Enjoy and experience the freshest fish by your eyes and tongue!

Recommended: Changes daily, please ask staff

Address: 4-13-15 Tsukiji, Chuo-ku

VENGA VENGA カレッタ汐留店
VENGA VENGA (Caretta Shiodome)

#059 ☎ 03-3569-1122
Spanish Bar



- > <Mon-Fri & Before Holidays> Lunch 11AM-3PM,
Dinner 5PM-11:30PM <Sat, Sun & Holidays>
Lunch 11AM-3PM, Dinner 4PM-10:30PM
- ¥ Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Beer, Wine, Cocktail
- English and photo menus available
- <http://www.vengavenga.jp>
- Toei Oedo / Yurikamome Line, Shiodome Station (Exit 6) 2 min. walk
Asakusa Line, Shinbashi Station (Exit 1D) 5 min. walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 1-8-2-B2F Higashi Shinbashi, Minato-ku

If you want to have professional Spanish meals, VENGA VENGA is the perfect place for you. "VENGA VENA" is a Spanish term meaning "welcome, welcome". Enjoy their Spanish specialties and alcoholic beverages under their high ceiling dining hall. Seasonal seafood and all-you-can-drink party courses are also available. They welcome both small and large groups for casual dining or large events.

Recommended: Seafood Paella (Image left)

さくら麴 新橋店
Sakurakouji Shinbashi

#060 ☎ 03-5501-2424 Washoku, Sukiyaki, Shabu-shabu, Nabe, Izakaya



- > <Mon-Fri, Before Holidays> Lunch 11:30AM-3PM
Dinner 4:30PM-11:30PM (L.O.10:50PM,
Drink 11:05PM) <Sat>2:30PM-10:30PM
<Closed> Sun & Holidays, The 1st Saturday of every month, Year-end & New year holidays
- ¥ Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese and photo menus available
- <http://www.koujigura.jp/>
- JR Shinbashi Station, Hibiya Exit, 5min.walk
Uchisaiwai-cho Station, Exit A1, 5min.walk

deliciousJapan Coupon
1 Free Drink

*See page xx for coupons.

Address: 1-18-12-B1F, Shinbashi, Minato-ku

Try local Kyushu dishes at Sakurakouji! There are over 150 types of shochu and local sake from all over Japan that you can enjoy with chicken dishes that use local ingredients such as Satsuma Native Fowl and Kagoshima Berkshire Pig. Carefully selected shochu lined up inside the restaurant are a perfect match with the seasonal Kyushu cuisines. Experience the taste of southern Japan!

Recommended: Okinawa-pork Shabu-shabu (Image right)

スペシャリティレストラン「ハーモニー」
Specialty Restaurant HARMONY

#061 ☎ 03-6253-1130 (10AM-7PM)
Yoshoku based on French style



- > <Lunch> 11:30AM-3:30PM (L.O.3PM)
<Dinner> 6PM-10PM (L.O.9PM)
- ¥ Lunch: 3,500 yen- / Dinner: 6,000 yen- / Course: 5,400 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Liqueur, Wine, Whisky
- English menu available
- <http://www.rph-the.co.jp/shiodome/restaurant/harmony/>
- Oedo Line, Shiodome Station (Exit2) 1min.walk
JR Shinbashi Station (Shiodome Exit) 3-5min.walk

deliciousJapan Coupon
1 Free Drink
(Can be used for 1 group)

*Can't be used with other coupons. See page xx for coupons.

Address: ROYAL PARK HOTEL THE SHIODOME,
TOKYO 1-6-3 Higashi-Shinbashi, Minato-ku

Harmony commands a beautiful view of nearby Hama-Rikyu Garden and the dazzling, skyscraping Tokyo Tower. Watch the chefs in action as they create their masterpieces in an open kitchen. Private dining rooms are also available for more formal gatherings and business diners.

Recommended: Lunch buffet - Foie gras omelette with truffle sauce, Pre-fixed course menu - Can be customized to your taste

魚や一丁 新橋店
Uoya Iccho Shinbashi

#062 ☎ 03-3423-7700
Washoku, Sushi, Nabe, Izakaya



- > 4PM-12AM (L.O.11PM)
- ¥ Dinner: 3,000 yen- / Course: 3,500 yen-
- VISA, Master, AMEX, JCB
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, and photo menus available
- <http://www.via-hd.co.jp/iccho/>
- JR Shinbashi Station (Karasumori Exit) 1 min. walk

Uoya Iccho is an izakaya from Sapporo, Hokkaido. They serve Hokkaido cuisines such as sashimi, sushi, and crabs at a reasonable price. Their chefs carefully cook fresh seafood and ingredients from Hokkaido. Enjoy eating fresh seafood in a lively atmosphere of izakaya. Banquet rooms and private rooms are also available.

Recommended: Assorted Sashimi (12 kinds of seafood) for 3-5 person (Image left)

Address: 3-16-2-2&3F Shinbashi, Minato-ku

池袋

Ikebukuro



Town for Shoppers of All Ages

Ikebukuro is a sub-center of Tokyo next to 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. Ikebukuro is a gourmet city where you can enjoy your food at reasonable prices. 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.

1 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, various facility including Sunshine Aquarium reopened in 2011, Sunshine 60 Observation Deck to watch Mt. Fuji and Tokyo Bay, Planetarium, and Ancient Orient Museum. On the second floor is an indoor theme park NanjaTown supported by Japan's famous game creator Namco. The town is filled with stand shops specialized in gyoza dumpling and unique style desserts.

<http://www.sunshinecity.co.jp/english/index.html>

JR / Marunouchi / Yurakucho / Fukutoshin Line, Ikebukuro Station

2 いけふくろう
Ikefukuro

Ikefukuro 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 Ikefukuro for its name of the statue. Japanese people love homonyms. The Ikefukuro has been the guardian of Ikebukuro for almost 30 years.

JR Line, Ikebukuro Station

3 巣鴨地藏通り商店街
Sugamo Jizo Dori Shotengai

Sugamo is one of the districts by the JR line full 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.

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

JR / Toei Mita Line, Sugamo Station

和 GALICO 寅
WAGALICO TORA

#063 ☎ 070-1319-7406
Washoku, Izakaya, Nihonshu Bar, Gibier cuisine



- 🕒 <Mon-Thu>5PM-2AM (L.O.1AM)
<Fri&Sat>5PM-5AM (L.O.4AM)
<Sun>5PM-12AM (L.O.11PM)
- 💰 Dinner: 3,000 yen- / Course: 4,000 yen-
- 📖 English menu available
- 🍷 Sake, Shochu, Beer, Wine, Sparkling sake
- 🌐 <https://www.facebook.com/wagalicotora>
- 🚶 Ikebukuro Station (West Exit) 10 min. walk

Wagalico 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.

Recommended: Pheasant breast meat with green onions (Image left)

Address: 2-58-9-1F, Ikebukuro, Toshima-ku

鮨処 銀座 福助 サンシャイン 60 店
Sushi Ginza Fukusuke (Sunshine 60)

#064 ☎ 03-5954-6159
Sushi



- 🕒 <Lunch> Mon-Fri 11AM-3PM (L.O. 2:30PM)
Sat, Sun & Holidays 11AM-4PM (L.O. 2:30PM)
<Dinner> Mon-Fri 5PM-11PM (L.O. 10PM) Sat
4PM-11PM (L.O.10PM) *Sun & Holidays close
1 hour earlier <Close> New Year Holidays
- 💰 Lunch: 2,000 yen - / Dinner: 6,500 yen-
Course: 5,400 yen-
- 💳 VISA, Master, AMEX, JCB, Others
- 📖 English, Chinese, and photo menus available
- 🍷 Sake, Shochu, Beer, Wine
- 🚶 JR Ikebukuro (East Exit 35) 8min.walk
Yurakucho Line, Higashi Ikebukuro (Exit
6-7) 3min. walk

deliciousJapan Coupon
1 Free Drink (after 5PM)
(Draft beer, sake 1-go, glass wine, soft drink)

*See page xx for coupons.

Address: Sunshine 60 59F, Higashi Ikebukuro, Toshima-ku

Located on the 59th floor of Sunshine 60, the super high-rise building that represents the Ikebukuro district, Sushi Ginza Fukusuke 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.

Recommended: Yuraku Course 5,000 yen + tax (Image left)

リビエラ カフェグリーンスタイル
RIVIERA CAFÉ green style

#065 ☎ 03-3981-3264
Café



- 🕒 <Mon-Fri> 11AM-9PM (L.O. 8PM)
<Sat, Sun & Holidays> 11AM-5PM (L.O. 4PM)
- 💰 Lunch: 1,000 yen- / Dinner: 2,000 yen- /
Course: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB, Others
- 📖 English and photo menus available
- 🍷 Sake, Shochu, Beer, Wine, Champagne
- 🌐 <http://www.riviera-gs.jp/>
- 🚶 Ikebukuro Station (West Exit / C3) 1 min. walk

Located very close to Ikebukuro Station, the stylish terrace seats of the Riviera Cafe will pop into your eyes. They are within the grounds of the famous wedding hall "Riviera Tokyo," and popular for meals prepared by the chef of the wedding hall. The seasonal vegetables used for their galettes are specially chosen for its high potential, taste, and freshness.

Recommended: Prosciutto & Green Asparagus Galette (Image left)

deliciousJapan Coupon
1 Free Drink

*Glass wine, beer, glass cidre, homemade
ginger ale. See page xx for coupons.

Address: 5-9-1 Nishi Ikebukuro, Toshima-ku

日本橋紅とん 池袋ビックリガード店
Nihonbashi Beniton Ikebukuro Bikkuri-Gard

#066 ☎ 03-5950-0033
Izakaya, Yakitori, Kushiage, Tonkatsu, Yakiton



- 🕒 <Lunch> Weekdays 11:30AM-1:30PM (L.O. 1PM)
<Dinner> Mon-Sat 4PM-5AM (L.O. 4AM)
Sun & Holidays 4PM-11PM (L.O. 10PM)
- 💰 Lunch: 700-800 yen- / Dinner: 2,300 yen- /
Course: 3,480 yen-
- 💳 VISA, Master, AMEX, JCB
- 📖 English, Chinese, and photo menus available
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🌐 <http://www.beniton.jp/>
- 🚶 Ikebukuro Station (East Exit) 3 min. walk

deliciousJapan Coupon
10% OFF

*See page xx for coupons.

Address: Ikebukuro ROYAL HOTEL Higashiguchi1F,
1-17-2 Minami Ikebukuro, Toshima-ku

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.

Recommended: The finest charcoal-grilled tongue on a skewer -Extremely rare part of tongue, limited number of skewers available (Image left)

雛鮨 池袋
HINASUSHI Ikebukuro

#067 ☎ 03-5953-2881
Sushi



- 🕒 <Lunch> 11AM-4:30PM
<Dinner> 4:30PM-11PM (L.O.9:30PM)
- 💰 Lunch: 1,000 yen- / Dinner: 4,000 yen-
Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB
- 📖 English, Chinese, and photo menus available
- 🍷 Sake, Shochu, Beer, Wine, Plum wine,
Sour
- 🌐 <http://www.create-restaurants.co.jp/>
- 🚶 Ikebukuro Station (East Exit) 2 min. walk

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.

Recommended: Premium Sushi All-You-Can-Eat

Address: Yamada Denki LABI 1-7F
1-5-7 Higashi Ikebukuro, Toshima-ku

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.



1 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: 4/1-10/31 9AM-9PM, 11/1-3/31 10PM-6PM 📍 Shibaura side: Yurikamome, Shibaura Futou Station 5 min. walk / Daiba side: Yurikamome, Odaiba Kaihinkoen Station 10 min. walk



2 パレットタウン Palette Town

The large Ferris Wheel, one of the symbols of town, 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. Tokyo Leisureland, a game arcade open 24 hours, and the largest standing live house, Zepp Tokyo that welcomes many overseas artists is also located in Palette Town. You can experience the Tokyo Cruise from Palate Town to Hinode Pier and enjoy other marine sports and birdwatching.

🌐 <http://www.palette-town.com/> 📍 Rinkai Line, Tokyo Teleport Station 3min. walk / Yurikamome, Aomi Station

3 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. 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 since its opening in 1996. It is the finish line for the Tokyo Marathon and a venue for many major events including Design Festa, Comiket (comic market), and International Gift Show. An unbelievable number of industry trade shows are held every day. Tokyo Big Sight has been the planned venue for fencing, wrestling, and taekwondo in the 2020 Tokyo Olympics.



- <http://www.bigsight.jp/>
- Rinkai Line, Kokusai Tenji Station 7 min. walk
Yurikamome, Kokusai-Tenji-Seimon Station 3 min. walk

4 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.

- 11AM-9AM of next day (Final entry 7AM)
- <http://www.oedoonsen.jp/daiba/>
- Admission fee varies depending on date and season
- Rinkai Line, Tokyo Teleport Station (free shuttle bus 7 min. ride)
Yurikamome, Telecom Center Station 2 min. walk

5 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 Mirai-kan meaning place of the future. The appearance of the museum itself is already high-tech as if stepping into the different world of the near future. This bilingual 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.



- 10AM-5PM
<Closed> Tuesdays (Open if Tuesday is a holiday)
- <http://www.miraikan.jst.go.jp/>
- Rinkai Line, Tokyo Teleport Station 15 min. walk
Yurikamome, Fune-no-kagakukan 5 min. walk
Yurikamome, Telecom Center Station 4 min. walk

ロビーカフェ「ル・ブーケ」 Lobby Cafe "LE BOUQUET"

#068 03-5500-6604
Café, Buffet



- <Lunch> 11:30AM-3PM (L.O. 2:30PM)
<Dinner> 5:30PM-9:30PM (L.O. 9PM)
- Lunch: 2,500 yen- / Dinner: 4,500 yen- /
- VISA, Master, AMEX, JCB
- Sake, Shochu, Beer, Liqueur, Wine
- English menu available
- <http://www.grandpacific.jp/eng/restaurant/>
- Hotel building linked to Daiba Station
Tokyo Teleport Station 10 min. walk

deliciousJapan Coupon
10% OFF

*Coupon cannot be used at special events, year end, and New Years. Restaurant is closed from Jan 18-31, 2016. Coupon cannot be used with other discounts. See page xx for coupons.

Address: Grand Pacific Le Daiba 2F
2-6-1 Daiba, Minato-ku

ダイナミックキッチン&バー 響 お台場店 Hibiki (Odaiba)

#069 03-3599-5500
Washoku



- <Lunch> 11AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-11PM (L.O. 10PM)
- Lunch: 1,200 yen- / Dinner: 4,800 yen- /
Course: 4,800 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, Korean and photo menus available
- <http://www.dynac-japan.com/hibiki>
- Yurikamome, Daiba Station 2 min. walk

Enjoy the gorgeous night lights of all the representative buildings of Tokyo such as the Tokyo Tower, TOKYO SKYTREE®, and Rainbow Bridge together with the ocean view! There are no high buildings around to block the impressive 180-degree scenery of Odaiba. Have an unforgettable elegant time with your partners, friends, and families.

Recommended: "Koshihikari" stone oven cooking (Image right)

Address: 1-7-1-6F Daiba, Minato-ku

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

#070 03-6457-2778
Entertainment Café



- 10AM-9PM <Closed> When DiverCity Tokyo Plaza is closed
- Lunch: 600 yen- / Dinner: 600 yen-
- VISA, Master, AMEX, Others
- Beer
- English, Chinese and photo menus available
- <http://g-cafe.jp/>
- Rinkai Line, Tokyo Teleport Station 3 min. walk
Yurikamome, Daiba Station 5 min. walk

deliciousJapan Coupon
Original Mini-Bag

*1 mini bag per person. Only a limited number of mini bags are available. See page xx for coupons.

Address: DiverCity Tokyo Plaza 2F
1-1-10 Aomi, Koto-ku

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 as they see the 1/1 scale Gundam.

Recommended: Gunpla-yaki 194 yen+ tax -flavor changes each season
©SOTSU • SUNRISE

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.ceruleantower-hotel.com/en/	411	¥¥¥	○	8	English	○	○	○	○	○	△	○	○
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 http://www.shibuya-e.tokyuhotels.co.jp/ja/index.html	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, Korean, French, Russian, Spanish, German, Portuguese, Dutch, Ukrainian	○	○	○	○	○	×	○	○
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	811	¥¥¥	○	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 http://www.en.southerntower.co.jp/	375	¥¥¥	○	4	English	×	○	×	×	○	×	×	○
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyatt.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 http://www.keioplaza.co.jp/	1437	¥¥¥	○	25	English, Chinese	○	○	○	○	○	×	○	○
	Rihga Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 http://www.rihga.com/tokyo	126	¥¥¥	○	5	English	○	×	○	×	○	×	×	○
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.co.jp/shinjuku/	571	¥¥¥	○	3	English, Chinese, Korean	×	×	×	×	○	×	○	○
	Citadines Central Shinjuku Tokyo	1-2-9 Kabukicho Shinjuku Tokyo 160-0021 Tel: +81-3-3200-0220 E-mail: enquiry.central-shinjuku@the-ascott.com http://www2.citadines.com/en/japan/tokyo/citadines_central_shinjuku_tokyo.html	206	¥¥	○	3	English, Chinese, Spanish	×	×	×	×	△	×	○	○
	E-Hotel Higashi Shinjuku	2-3-15 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5287-3588 Email: info@shinjukuhotel.co.jp http://www.shinjukuhotel.co.jp/eng/	253	¥¥	○	1	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 http://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/	380	¥¥	○	3	English	○	×	×	×	△	×	×	○
	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 http://www.shinjuku-wh.com/	1634	¥¥	○	3	English, Chinese, Korean	×	×	×	×	×	×	○	○
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	×	×	×	×	×	○	×	○

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 http://www.gate-hotel.jp/english/	136	¥¥¥	○	1	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Dormy Inn Express Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 http://dormy-inn.partner.booking.com/en/hotels/dormy-inn-asakusa-jp/	76	¥¥	○	×	English, Chinese, Korean	×	×	×	○	×	○	×	○
	Richmond Hotel Asakusa	2-7-10 Asakusa,Taito-ku, Tokyo, 111-0032 Tel: +81-3-5806-0255 http://richmondhotel.jp/asakusa	140	¥¥	○	1	English	×	×	×	×	○	×	×	○
	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/	24	¥	○	×	English	×	×	×	×	×	×	×	○
Oshiage Ryogoku	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 http://www.lottacityhotel.jp/en/	213	¥¥	○	3	English	×	×	×	×	○	×	○	○
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 http://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	×	×	×	×	×	×	×	○
Ginza	Mitsui Garden Hotel Ginza Premier	8-13-1 Ginza Chuo-ku Tokyo 104-0061 Tel: +81-3-3543-1131 http://www.gardenhotels.co.jp/eng/ginza-premier/	361	¥¥¥	○	2	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	○	○	×	○	○	×	○	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 http://www.imperialhotel.co.jp/e/index.html	931	¥¥¥¥	○	17	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 http://en.palacehoteltokyo.com/	290	¥¥¥¥	○	10	English, Chinese, Korean, Spanish, Portugese, French, Tagalog, German, Romanian, Sinhalese, Malay, Burmese, Hindi, Tibetan	○	○	○	○	○	△	○	○
	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	○	○	○	○	○	×	○	○
	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	200	¥¥¥¥	○	3	English, Chinese, Korean, Italian, German, French, Indonesian, Malay, Spanish, Dutch	○	○	○	○	○	△	×	○
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda 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 http://www.hotelmetropolitanmarunouchi.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.jp/en/hotel/home.html	387	¥¥¥¥	○	10	English, Chinese, Korean, Italian, Spanish, German, French,Portuguese, Hindi, Tagalog, Nepalese	○	○	○	○	○	×	○	○

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
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/Properties/Tokyo/Default.htm	248	¥¥¥¥	○	6	English, Chinese, Italian, Spanish, German, French	○	○	○	○	○	×	○	○
	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 http://www.anaintercontinental-tokyo.jp/e/	844	¥¥¥	○	11	English	○	○	○	×	○	×	○	○
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-Ku Tokyo 102-8578 Tel: +81-3-3265-1111 http://www.newotani.co.jp/en/tokyo/	1479	¥¥¥	○	38	English, Chinese, Spanish	○	○	○	○	○	×	○	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.toranomonhills@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	○	5	English, Chinese, German, French	○	○	○	○	○	×	×	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku 105-7337 Tokyo Tel: +81-3-6388-8000 http://conradhotels.com	290	¥¥¥¥	○	5	English	○	○	○	○	○	×	×	○
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 http://www.daiichihotel-tokyo.com/	278	¥¥¥	○	11	English	○	○	○	×	○	×	×	○
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 http://www.interconti-tokyo.com/en/	328	¥¥¥	○	9	English	○	○	×	×	○	△	×	○
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 http://en.parkhoteltokyo.com/	273	¥¥¥	○	5	English, Korean, Spanish, Hindi	○	○	×	○	○	×	×	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 http://www.princehotels.com/en/parktower/	603	¥¥¥	○	13	English	○	○	○	○	○	×	○	○
	Royal Park Hotel The Shiodome, Tokyo	1-6-3 Higashi-Shinbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 http://www.rph-the.co.jp/shiodome/en/	487	¥¥¥	○	5	English, Nepalese	×	○	×	○	○	×	×	○
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 http://www.metropolitan.jp/e/	807	¥¥¥	○	11	English, Chinese, Thai	○	○	×	×	○	×	×	○
Odaiba Bay Area	Grand Pacific Le Daiba	2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 http://www.grandpacific.jp/eng/	884	¥¥¥	○	9	English, French	○	○	○	×	○	×	○	○
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 http://tokyobay.washington-hotels.jp/	830	¥¥	○	13	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 http://www.hotel-chinzanso-tokyo.com/	260	¥¥¥¥	○	9	English, Chinese, Korean, French, German, Portuguese, Tagalog, Italian	○	○	○	○	○	○	×	○
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 http://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥	○	7	English	○	×	×	×	×	×	×	○
	Royal Park Hotel The Haneda, Tokyo	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 http://www.rph-the.co.jp/haneda/en/	313	¥¥¥	○	1	English	○	×	×	×	○	△	×	×
	Ochanomizu Hotel Juraku	2-9 Kanda-Awajicho Chiyoda-ku Tokyo 101-0063 Tel: +81-3-3251-7222 http://www.hotel-juraku.co.jp/ocha/	243	¥¥	○	2	English	×	×	×	×	×	×	×	○

Useful Phone Numbers

EMERGENCY CALLS (Toll free number that can be dialed from any phone)

Police	☎ 110
Police (answered in English)	☎ 03-3501-0110
Fire / ambulance	☎ 119

TOURIST INFORMATION

Japan National Tourism Organization	☎ 03-3201-3331	Haneda Airport Branch	☎ 03-6428-0653
Tokyo Metropolitan Government Building Headquarters	☎ 03-5321-3077	Keisei Ueno Branch	☎ 03-3836-3471
Tourism Information Center Tokyo	☎ 03-5220-7055		

TRANSPORTATION

Flight Information (Haneda Airport)	☎ 03-5757-8111	JR-EAST (Railway)	☎ 050-2016-1603
Flight Information (Narita Airport)	☎ 0476-34-8000	Tokyo Metro (Subway)	☎ 0120-104106
Toei Transportation (Subway)	☎ 03-3816-5700	Nihon Kotsu (Taxi)	☎ 03-5755-2336

LOST AND FOUND

The Tokyo Metropolitan Police Department Lost and Found Center	☎ 03-3814-4151	Taxi	☎ 03-3648-0300
Tokyo Metro (Subway)	☎ 03-3834-5577	JR-EAST (Railway)	☎ 050-2016-1603

LOST AND FOUND

The Tokyo Metropolitan Police Department Lost and Found Center	☎ 03-3814-4151	Taxi	☎ 03-3648-0300
Tokyo Metro (Subway)	☎ 03-3834-5577	JR-EAST (Railway)	☎ 050-2016-1603

HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

St. Luke's International Hospital	☎ 03-5550-7166	International Clinic	☎ 03-3582-2646
American Clinic Tokyo	☎ 03-6441-0969	The King Clinic	☎ 03-3409-0764
Tokyo Midtown Clinic	☎ 03-5413-7911		

Japanese Food Terms You should Know!

Food Categories

■ Washoku (和食)

Japanese-style food culture that had been approved as UNESCO's Intangible Cultural Heritage. Generally, any kind of "Japanese-style," not limited to food, are often referred to as "wa." Wa (Japanese-style) + shoku (food) represents Japanese food culture.

■ Yoshoku (洋食)

Opposite from washoku, Japan refers "western style" as "yo." Yoshoku represents western style food arranged into Japanese-style.

■ Kappou (割烹)

Genre of Japanese cuisine. Main washoku dish that can be enjoyed as a la carte.

■ Kaiseki (懐石/会席)

Kaiseki-ryori is a proud part of the Japanese culinary tradition using the freshest seasonal ingredients and skillful cooking techniques along with an inviting presentation.

■ Izakaya (居酒屋)

Japanese-style pub. The secret behind the popularity of Izakaya is the energy, casual atmosphere, and diversity of menus. The dishes are usually small and affordably priced.

■ Kushiyaki (串焼き) / Yakitori (焼き鳥) Kushikatsu (串カツ)

These are very popular as they provide an easy way to enjoy many different ingredients. Most kushiyaki is grilled with charcoals. You can also enjoy the combinations and seasonings unique to each restaurant.

■ Tempura (天婦羅)

Tempura is made by deep-frying seafood, vegetables, and other ingredients coated with flour and egg. It has been said that the name for tempura originates either from the Spanish word for "temple" or the Portuguese word for "cooking".

■ 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. Kyoto-style boiled tofu is also a popular ingredient for hot pots and this dish is a must try for any tofu lovers.

■ Teppanyaki (鉄板焼き)

Originally, teppanyaki refers to a way of eating food ingredients grilled on a hot iron plate. Okonomiyaki and monjayaki are common types of teppanyaki restaurants as well as exclusive restaurants that serve seasonal vegetables and brand beefs. The chef grills in front of you depending on the restaurant.

■ Udon (うどん) / Soba (蕎麦) / Ramen (ラーメン)

Types of Japanese noodle

■ Tonkatsu (とんかつ)

Japanese-style pork cutlets

Food Categories

■ Sukiyaki (すき焼き) / Shabu-shabu (しゃぶしゃぶ) / Yakiniku (焼肉)

Three types of eating meat.
<Sukiyaki> Kind of nabe flavored in soy sauce and sugar. Compared to other nabe, sukiyaki is cooked in a shallow pot. Main ingredients are sliced beef and vegetables that are eaten with raw beaten egg.
<Shabu-shabu> Dipping thinly sliced pork or beef in boiling water with your chop sticks, and eating with different kinds of sauce.
<Yakiniku> Japanese-style Korean barbecue.

■ Monjayaki (もんじゃ焼き) / Okonomiyaki (お好み焼き)

Monjayaki is flour based batter pan-fried with ingredients such as cabbage, seafood, meat, and cheese. It is flavored with Worcestershire sauce. Children ate monjayaki for snack in the 1930's-60's and they drew words and pictures using the batter. Okonomiyaki is a round shaped 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, okonomiyaki sauce (similar to Worcestershire sauce).

■ Unagi (鰻)

High in protein and easily digested, unagi (eel) has become an important food in Japan. There are now many "unagi-ya" restaurants specializing in eel. Eating eel in the summer is very common as it has the nutrition needed to overcome the dog days of this season.

General Terms

■ Omotenashi (おもてなし)

Japanese heart of hospitality

■ Yaki-, -yaki (焼き)

Grilled, baked, roasted (e.g. Yakitori, Yakiniku, Kushiyaki, 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)

Skewere (e.g. Kushiage: Mentioned above/ Kushikatsu: Skewered cutlets of meats and vegetables/ Kushiyaki: Meat, Fish, shellfish, vegetables and other items placed on skewers and grilled, etc.)

■ -don (丼)

Bowl dish with main and rice (e.g. Ten-don: Bowl of rice and tempura/ Katsu-don: Bowl of rice and tonkatsu (pork cutlet) with egg)