



Hiking around Mt. Fuji

7:00

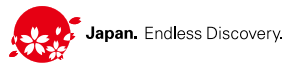


Enjoying the sunset at Miyajima

19:00

No matter how you imagine the perfect day, you can make it a reality in Japan. Experience awe-inspiring and beautiful landscapes, a rich variety of relaxation and leisure options, culinary delicacies and inspiring encounters. Morning, noon or night, Japan offers all you need to explore, discover and truly come alive. Every hour of every day.

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Regional Foods

Regional Foods that Color Japan's Dining Tables

"Washoku" was registered by UNESCO in December 2013 as "Washoku: Traditional dietary cultures of the Japanese". Differences in climate, topography, history, and traditions between Japan's regions have generated numerous diverse dietary cultures, and washoku is said to have been highly rated for that "heterogeneity and diversity of food" in each region. The washoku that is attracting attention around the world is the cumulative product of the everyday foods that have been created and nurtured in Japan's regions.

Japan's Special Topography and Climate

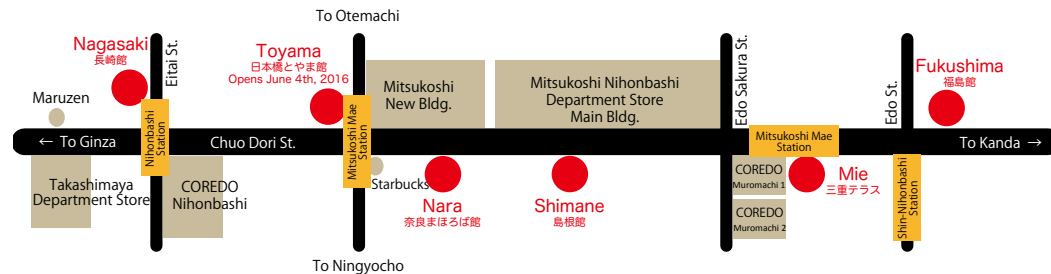
Japan is an isolated archipelago, surrounded by sea on all sides. Centering on the main islands of the archipelago (Honshu, Hokkaido, Kyushu, Shikoku, etc.), the Izu and Ogasawara island groups extend to the south, the Nansei islands extend to the southwest (in which the Okinawan main island is the largest), and there are the Northern Territories in the northeast. The total is 6,852 islands. This curving sweep of islands has a total national land area of 378,000 km², making Japan the 61st-largest country in the world. Mountains cover 70% of the land area, and 67% of the land area is forested. Japan's climate differs greatly between the land that faces the Pacific Ocean, and the land that faces the Sea of Japan, with the mountains that run down the center of the archipelago as the boundary line. The highlands of Hokkaido and Honshu are climatically subarctic, while parts of the Southern Islands are tropical. The rest of the land is classified as temperate, but there are large temperature differences between north and south.

The World's Best Fisheries and Fish

The conditions for catching the best-tasting fish are said to be a four-season climate, abundant forest resources, confluences of rivers, cold currents and warm currents, stormy seas with strong currents, and permanently resident or migratory fish in the area. The only country on the world map meeting all those conditions is Japan. This extraordinary situation is also why the custom of eating sashimi, raw cuts of fish, originated in Japan. For example, in the Sanriku-oki area (the sea off the Sanriku region), the cold Oyashio current and the warm Kuroshio current from the Sea of Japan collide to produce a current rip where abundant plankton gather. The gathering of fish that live in these two currents creates a well-favored fishery.

Tokyo, Where You Can Experience All Kinds of Regional Produce

Food is one of the great pleasures to be found in a traveler's destination. A region's food is a precious resource, carrying on culture and history that are rooted in its land. The true dynamism of Japan's regional flavors springs from seasonal ingredients that only come from that land, prepared with that region's unique cooking and serving methods, enjoyed together with the local people. You really should extend your trip to Japan's regions. But that doesn't mean you can't get a small taste of that experience in Tokyo. Regional foods are available for you to try in Tokyo. The capital is home to 60 "antenna shops" run by regional authorities to represent regions from Hokkaido in the North to Kyushu and Okinawa in the South. You can buy foods processed, beverages, and alcoholic drinks made from each region's characteristic fruits, as well as some rather sophisticated gifts and souvenirs. If Japan's regions are food's wonderland, Tokyo is its merry-go-round. Take a look at the Strolling Map of recommendations by "delicious Japan". Enjoy regional flavors!



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)



鮎
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The first branch of Ginza Fukusuke opened in 1960. Ginza Fukusuke-The Main, now the main branch, opened in 2010 in the Ginza Precious 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.

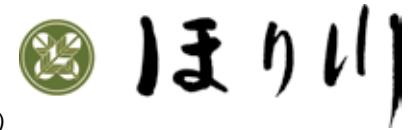
→ See p.52 for branch details

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.

→ See p.72 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.

→ See p.64 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 garden is certain to delight all your senses.

→ See p.64 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.

→ See p. 31 for branch details



Japanese Cuisine



Teppanyaki



Sushi

*Information on this booklet was last updated May 2016. Some information may change without notice.

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*
- Halal menus available*
- 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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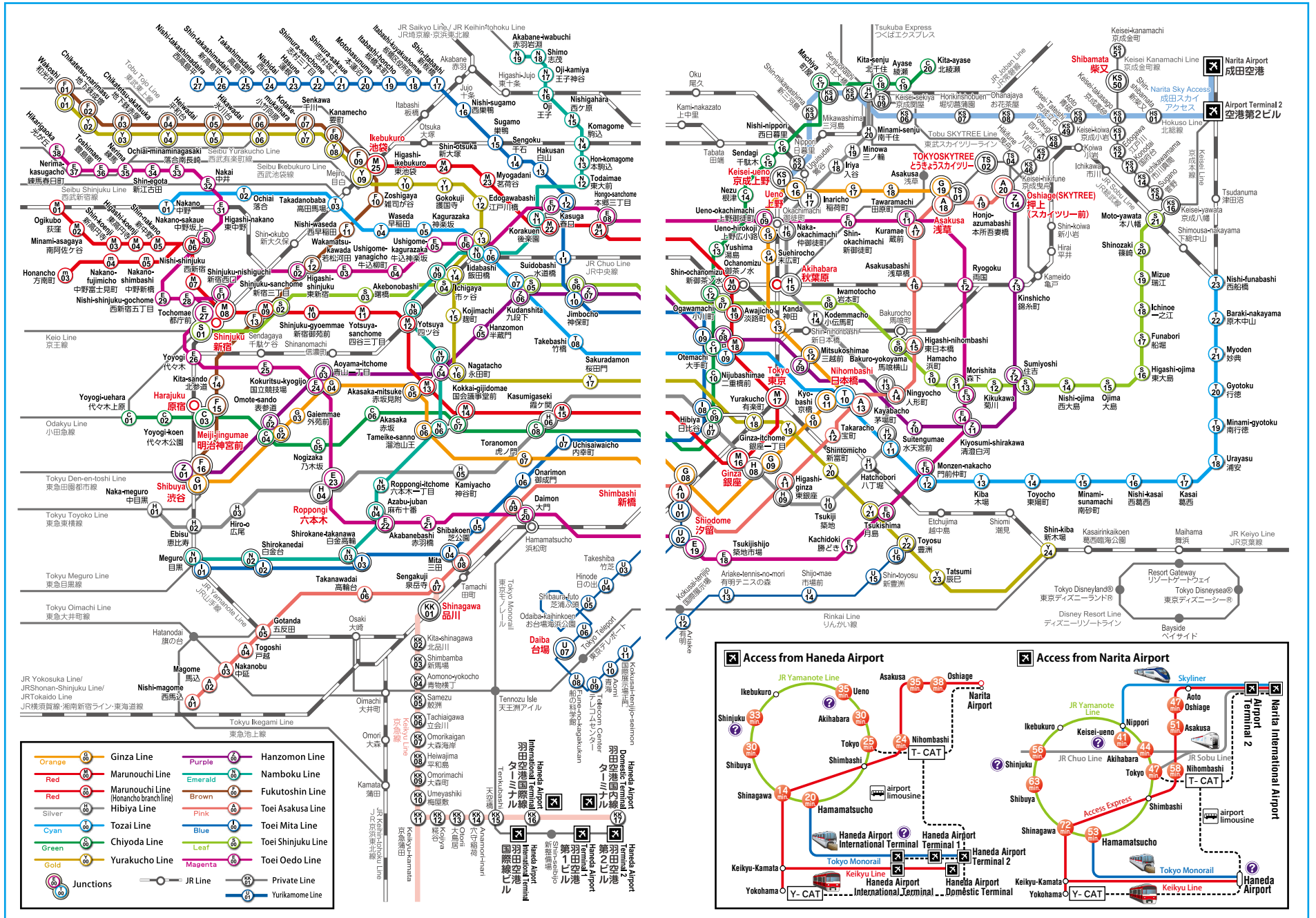
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A Food Wonderland!

Explore the different regions of Japan at Foodex Japan 2016

FOODEX JAPAN

Asia's largest specialist food and beverage exhibitions that takes place every March at Makuhari Messe. It supports business expansion for the food industry, spreads the latest trends, and brings together buyers from around the world. This year's Foodex Japan, the 41st, had exhibitors from 78 countries and regions, and drew 76,532 visitors. The 3,197 exhibitor companies were 1,262 domestic and 1,935 overseas companies. One of the most bustling areas was the zone where domestic regional producers gathered.

Now, let's take a look at some of those producers.

WAKAYAMA colors Japan's dining tables

Wakayama is warm, but its deep mountains create large temperature differences. Its abundant sea blends together the benefits from the riches of Kuroshio current from the south and the Seto Inland Sea from the north. Wakayama Prefecture, which shows different expressions in each season and region, is truly a treasury of food.

Long ago, when the area was isolated by mountains, each household planted persimmon trees and tea in its garden, as well as cultivating crops such as soy and rice. In mountainous areas, food culture was dominated by vegetables and wild mountain plants, while in coastal regions, an individualistic food culture centered on fresh fish grew up. These days, foods made in Wakayama are national brands. There are fruits and other high-quality produce, ayu (sweetfish) from the rivers, and a diverse range of fish, such as ribbonfish, katsuo (bonito) and maguro (tuna), are landed from the sea, all brightening Japan's dining tables with color.



Wakayama, the birthplace of shoyu (soy sauce)

Shoyu production is said to have begun in the area around Yuasacho almost as soon as Kinzanji miso was brought over from Song. The starting point was when workers noticed that a kind of fluid with an unusual flavor accumulated at the top and bottom of miso barrels during the miso production process. That fluid was improved over and over, leading to the creation of delicious shoyu. The flavor of shoyu was distributed throughout Japan from the port of Yuasa, and by now it has a place on tables around the world, as "soy sauce".



Soy sauce making

Wakayama, No. 1 Producer of Umeboshi (pickled plums)



Wakayama is famous as a production region for umeboshi, leading Japan in both volume and value produced. The ume plums used umeboshi are mainly of the nanko variety. That's the highest-grade variety. Ume, one of Japan's traditional ingredients, has various beneficial health effects. It contains abundant amounts of citric acid, malic acid, succinic acid, dihydroxy succinic acid, and other organic acids that have effects such as aiding recovery from fatigue. The nutritional value of ume is high even compared to other fruits, as it is rich in protein, minerals such as calcium, potassium, phosphorus, and iron, and vitamins such as A, B1, B2, and C. There are now processed products such as granules and pastes that use ume, making it easier to bring into your daily life.

From Wakayama to the World - Matching Wakayama Ume with Hamburger

Taking Wakayama Ume to the whole world. Kishu Ume Burger was created in June 2014 as a way to get people outside Japan to try eating unfamiliar umeboshi and processed ume products.



How can we spread information about ume, which helps the body and builds health, to consumers outside Japan? How about matching ume with hamburger, which is a major kind of food overseas? That idea prompted the formation of the Kishu Ume Burger Research and Development Group in October 2012. Three types of burger product have been developed so far. The research stage considered new ways of using ume to complement burgers, then the developed ideas were commercialized as products, so the Kishu Ume Burger was the starting point for proposing new ume products. It's something you just have to try when you visit Wakayama.

FOODEX EXHIBITORS WAKAYAMA

Kumano Food Factory

Japan's kamaboko (processed fish paste) is eaten in all kinds of situations. As a side dish with rice, as a snack with sake, as a souvenir gift, as a snack when you're hungry, or a more luxurious version as a thank-you gift: Kamaboko is an indispensable element in Japan's diet. Company president Mr. Minami says "All the paste products we handle are made in our own factory. They are vacuum packed and sterilized at high temperature, so they can be eaten with peace of mind. Mechanization of kamaboko production is advancing, but we make our top product, "Iso Nanba", carefully, one sheet at a time, by our unchanged traditional production method". Proudly, he adds "We offer over 300 types of kamaboko, so we can provide the form the customer wants".



**FOODEX EXHIBITORS
WAKAYAMA**



Ito Noen

Founded 118 years ago, Ito Noen uses Wakayama-grown citrus to produce and market 100% pure juice, kanten gelee marmalade, and other additive-free products. Company president Ito describes the secret of his products' success, saying "We devised a machine to squeeze only the flesh of citrus fruits. We place halved fruits on a bowl-shaped machine which squeezes gently from above. Only the inside is squeezed, leaving the peel behind, so it's just like eating fresh citrus". The company's Kanten Gelee uses 100% pure juice, solidified with nothing but kanten (Japanese agar) and sweetened with raw sugar. No pectin, gelatin, or other additives are used to produce the subtly balanced jellyish sensation. Spend some luxurious time enjoying it.

Nakata Foods

Founded in 1897, this company is 120 years old this year. It has kept on making umeboshi to match Japanese people's tastes and preferences as they changed with the times. Other than umeboshi, the company makes processed ume products and umeshu (ume liquor). Company president Tanaka says "We have kept the same unchanging spirit since our foundation. In every age, we want to carry on conveying the taste of Japan, and the taste that is in our hearts". The most notable product is umeshu



that could only be made in the heart of the ume production region, centered on matured Nanko ume. The lineup of umeshu varieties really is rich and diverse. There are white, red, honeyed, black sugar-sweetened, green tea-flavored, yuzu (citron) -flavored, cassis-flavored, and other varieties. Sparkling versions have become popular additions to the lineup lately. President Nakata adds that "The techniques handed down in the region and our unique production methods have built up the confidence of our customers".

Kawamoto Foods

This dedicated umeboshi manufacturer was founded in 1932. Umeboshi has been a familiar, traditional Japanese food for centuries. Company managing director Kawamoto says "While we maintain tradition, we are also boldly working to develop new products". "Yakiume" is one of those popular products. Ume are toasted slowly and thoroughly with infrared heat to condense their umami flavor and make their tartness more rounded. Ume Hachimitsu is umeboshi with the salt content kept down to 2.8%. Using Japanese honey, it achieves superb mellowness. The company's "Towa no Shizuku" umeshu brand has won two stars from the International Taste & Quality Institute (iTQi), which uses world-class chefs and sommeliers as its reviewers. Mr. Kawamoto says the reason for the popularity of umeboshi is that "Umeboshi contains many nutrients that are essential for human health. The other reason is our innovative work on processed umeboshi products."



**FOODEX EXHIBITORS
TOKUSHIMA**



Situated in the east of Shikoku, Tokushima Prefecture has a population of 760,000 people. Its climate is warm, with low rainfall, and its topography is mountainous in many areas. Growing abundant vegetables, it produces and markets many attractive processed food products.

Kitomura



Kitomura was born as an okara cake bakery. Their popular Okara Cookies are "habit forming!", say repeat customers. The secret of these cookies is the umami of the ingredients, which are simply presented and gain more flavor the longer one chews them. The raw materials include okara (the soybean residues left from tofu production) from Japanese beans, Japanese-grown wheat, and eggs from chickens grown on safe feed. "Kito Yuzu Shibori", which is hand-squeezed yuzu juice, is another popular product. It can be used to add fragrance and flavor to a wide range of dishes, and in desserts, juices, cocktails, and more. Company director Mr. Nakagawa says "The Kito yuzu-growing district has a wide range of temperatures, from -4 to +37°C, and the strength of its temperature variations nurtures the strength of fragrance and tartness in our yuzu."



Yutouan

Yutouan is a yuzu (citron) farm. It handles all aspects of growing, harvesting, product processing, and marketing of yuzu of the Kito variety. Kito Village in Tokushima Prefecture has high rainfall and wide ranges between high and low temperatures, so it can grow sweet-tasting, highly fragrant yuzu. The president, Ms. Sakakino says "In Tokushima's Kito Village, every household has yuzu in their refrigerator. The villagers live with yuzu in their lives, and getting that tart flavor from yuzu is an everyday thing". Yuzu contain abundant vitamin C, and their skins are the most nutritionally rich part, so they are squeezed whole. "Kito Yuzu Jelly" is a popular jellied yuzu product, and a bestseller in summer, when it is delightful to eat chilled. It is priced at JPY350 for 160g. It is particularly popular with women in their 30s and older, and the sharp taste and fragrance of yuzu are well loved.



Tokushima Farmer Sommeliers Inc.

This company produces "Osacchi" chips, which are popular for their taste and fragrance, and are made from the "Naruto Kintoki" variety of sweet potatoes. Naruto Kintoki sweet potatoes grow on sandy soil containing abundant marine minerals, and are rich in dietary fiber and vitamin C. Company president Mr. Fujiwara says "we use only 100% Japanese-grown ingredients, with absolutely no artificial sweeteners, colorings, flavors, antioxidants, chemical flavorings, emulsifiers, raising agents, or thickeners. These are healthy chips you can eat with peace of mind, and that's the secret of their popularity". The three varieties are natural flavor, plain flavor, and salt flavor. This is a new product that the company started making in February last year, and it is spreading its sales network, particular to souvenir and gift shops within Tokushima Prefecture. They have also had inquiries from overseas. The price is JPY290 for 50g.



FOODEX EXHIBITORS NORTH HOKKAIDO



Hokkaido has a large land area and regions of diverse climatic, geographic, and other conditions. This diversity enables each region to produce its own characteristic products. It has one quarter of Japan's arable land, and concentrates on land-extensive farming, to produce 12.5% of the country's agricultural produce value.



Takahashi Farm

The leading product is "Puchipuyo Tomatoes". They have extremely thin skin, and the sensation of eating one is like eating a stoneless cherry. They are good for fruit compote or for marinating, but another popular way to eat them is whole and frozen. The Sugary Midi Tomato has absolutely no bitterness or unwelcome flavors. This company has partnered with a local chef to use this tomato to make a real, popular tomato sauce pasta dish that is ready in 10 minutes. It won high praise as a tomato that overturns the conventional idea of tomato sauce. The farm's representative, Mr. Takahashi, says "We grow over 80 varieties of crops in



rich soil that has abundant organic content. We ship and market our produce through direct transactions. To make our crop cultivation exploit the changing needs in each consumption situation, we are trying measures that are linked with the places where our products are actually consumed".

Viva Marche

This producers' cooperative of 15 members grows 350 varieties of vegetables. With 40 varieties of potato, 50 of tomato, 50 of kabocha squash, 15 of zucchini, and more, they grow vegetables with distinctive differentiation unavailable on the market, and market them via direct shipping from the grower. They load vegetables onto light trucks to market them, and the producers communicate the appeal of farming at the same time. Their business also serves to develop their town of 3,000 people. The coop's representative, Mr. Takahashi, says "We can't sell produce lined up on shelves, so presentation is important. We make sure people can pick the right potatoes to match what



they're going to cook. Just like tomatoes, potatoes have differences in sugar content and sweetness. The Inca Mezame variety is sweet. The Destroyer variety has a flavor that averages between sweet potato and regular potato, which is excellent for dishes like potato salad. We aim to be the closest farmers to the consumer".



Otokoyama

This sake brewery has 350 years of sake-making history and tradition. It was born in Itami, Hyogo Prefecture. Since 1977, it has won a succession of gold medals in overseas alcoholic beverage competitions. The first condition for making sake is that the water must taste good. The Otokoyama brewery is blessed by subsoil water flowing from the permanent snow pack of the Taisetsuzan mountain range, and by the bitter cold of the local climate, said to be the best for sake brewing. Executive Director Mr. Yamazaki says "We produce 1,260 kiloliters a year, the highest production volume among the 11 sake breweries in Hokkaido. Of that, 60% is consumed in Hokkaido, 25% elsewhere in Japan, and 15% overseas, but first of all, we want to be a company that is loved by the local community".

The company has a Museum of Sake Making which is a place to learn about the history of sake and the culture of Japan. It also offers free tasting.



FOODEX EXHIBITORS OKAYAMA



Okayama's climate is relatively warm, with an annual average temperature (in Okayama City) of 16.2°C, 1,106mm of rainfall, and 2,301 hours of sunshine, an ideal climate for growing crops. Okayama's number of farms is the third highest in the nation, and it has a nationwide reputation as an agricultural city.

Noin

Noin produces and markets caffeine-less coffee, and operates Agri Coffee Kurocafe. The manager, Mr. Moriyasu, says "We wanted to produce local coffee that makes the most of local characteristics, for people who don't react well to caffeine, and for women refraining from caffeine during pregnancy and lactation. We blend in black beans and red rice (unpolished) to help people to recognize the appeal of local agricultural produce. Black soybean blended coffee uses Okayama-grown Sakushuguro high-quality branded black beans. Black beans include high levels of polyphenols, which have strong antioxidant effects. Black beans characteristically have a sweet flavor and make it hard to taste acidity. Red rice blended coffee includes large amounts of protein, vitamins, and minerals from red rice, and is refreshing to drink.



Kurashiki Shioya

Shioya miso (fermented bean paste) was founded 220 years ago. Miso is an essential ingredient of Japanese people's diets, with over 1,300 years of history. A flavoring with a balance of sweet, tart, spicy, bitter, and umami tastes, miso has been proven to include abundant active ingredients and nutrients that are effective for health enhancement. Company president Mr. Ishiai says "Shioya's miso characteristically uses no additives. We carefully remove the skins of stringently selected, high-quality beans, and restrict salt content out of concern for health. Abundant use of koji (rice malt) gives a rounded, rich flavor. You really should try its special fragrance and delicious taste". Other popular products besides miso include amazake (sweet fermented rice drink) containing ingredients such as red



Yamagata Eijudo

This company was founded 70 years ago, and is Okayama's only specialist kibi dango (millet dumpling) manufacturer. The secret of their popularity is their refined, rounded flavor, created by traditional techniques. The director of sales, Mr. Okamoto says "We want to pass the flavor of kibi dango and the nursery tale of Momotaro on to future generations". The story of Momotaro is a nursery tale that everyone in Japan knows. In the story, his grandmother gives him kibi dango and he drives demons back to Onigashima (demon island), backed by his entourage of dog, monkey, and pheasant. Mr. Okamoto adds "We are working to develop products that help to pass on the story of Momotaro. When you open the box, each individual product inside is individually wrapped as



Momotaro, a demon, dog, monkey, or pheasant. Our kibi dango are characterized by playful creativity and a smooth softness in the mouth". The basic concept is "Fun to open, delicious to eat".



rice malt and chlorella. Shioya is the only company in Japan making amazake with added chlorella. It tastes great served chilled in summer and hot in winter.

FOODEX EXHIBITORS
KOCHI



Kochi has an annual average temperature of 17.7°C, and its plains are warm and mild all year round. Its mountainous areas have harsh winters, with occasional snow settling. It has developed protected horticulture (growing vegetables, fruit trees, and flowers in greenhouses), to make the most of the warm and sunny climate.

Studio Okamura

With the slogan “A land that calls people with its fragrance”, Studio Okamura started the Tosa Bergamot Project five years ago. The characteristic produce of Kochi Prefecture is citrus fruits like satsuma mandarin oranges and yuzu. But, it has been forecast that as global warming advances and average temperature rises by 1.5°C, it will no longer be possible to harvest high-quality satsuma mandarins, and that sense of crisis led them to start this project. Looking back, representative Mr. Kobayashi says “Bergamot is characterized by a wonderful scent that attracts people. In producing it, we struggled with the air temperature and the rootstock. Some days in winter drop below -5°C, and it is important for cultivation that the temperature never drops below that. We also went through a process of trial and error to find the ideal rootstock for grafting saplings onto”. At last, the company is now able to offer a product that is rarely produced in Japan.



Tosa Meisankai

Tosa Meisankai is the first and only producer of buntan (citrus grandis) in Kochi Prefecture with JAS certification from the Ministry of Agriculture, Forestry and Fisheries. The sweet and delicious buntan that grows on the sloping mountainside land of the area, which is well drained and exposed to wind from the sea, is a popular product for Tosa Meisankai. The company also develops and markets 100% juices and drinkable jellies squeezed from the whole fruit of Tosa buntan, ponkan (a tangerine variety), konatsu (citrus tamurana), and yuzu (citron), which are all common fruits of Kochi prefecture. This product has been selected by Cuisine



Kingdom for its top 100 delicious foods of Japan, and by various other magazines. Company representative Mr. Aoyama says “Our buntan has branch scuffs, sun burn, spots, and the like, so it’s not very pretty to look at, but it’s grown organically with no chemical applications in the last five years, so it’s healthy and a welcome gift, for anyone to eat with peace of mind”.

Okinoshima Suisan

Okinoshima island off the southernmost tip of Shikoku is a tiny island with a population of about 200. The surrounding area of sea is known to be a fertile one, at the meeting of rising tidal water from the Kuroshio sea current at 10,000m, the current from the Seto Inland Sea, the current flowing into Sukumo Bay, and spring water running off Okinoshima. The katsuo (bonito) and buri (yellowtail) that grow here are of the highest quantity, with good fat deposits and well-toned meat. Mr. Ike, in charge of sales and planning, says “We stick to the single-line fishing method. We do that because we want to coexist with the sea, rather than harming the balance of the ecosystem with overfishing. We deliver the taste of the best fish to households that order mainly natural buri, katsuo, and sea bream”.



Hochoshiki Ceremonial Carving

This ceremony has been performed at celebrations and Buddhist memorial services by carving chefs since the Heian era (around 860 ad).

Wearing an ancient Japanese mass clothes or Heian-era informal noble's clothes and sitting in front of a large chopping board, he holds the carving knife in the right hand and chopsticks in the left, to carve and arrange ingredients without touching them by hand. The ceremonial carving and offering of a carp in a shinto rite to pray for good harvests and peace is carried on as part of the New Year's ceremonies in late January every year.

On January 28, 2016, a shijoryu-style first carving ceremony was performed at the Meiji Shrine. The Shijotsukasake is a family line that has practiced this culinary art for over a thousand years, dating back to the Heian Era. The current head is Shijo Takahiko, 41st of the line. The hocho cooking knives that have supported Japan’s food culture have a greater significance than just cutting tools. They are sacred tools that receive the lives of living things and transform them into food.

Accompanied by gagaku music played on traditional Japanese instruments, the white-robed chief priest purifies a large wooden cutting board placed on the ground, then places a single carp on the board as the food to be cut. The carp has traditionally been held in highest esteem in Japan, and is widely used in religious ceremonies. After that, the current Mr. Shijo, clad in Heian-era robes, makes a stately entrance and sits before the cutting board.

The difficulty of the hocho cutting techniques tends to attract attention, but the ceremony is certainly not a show. Refraining from touching the ingredients by hand is a hygienic food preparation technique, and a rational cultural tradition.

The movements of Mr. Shijo, as he offers a prayer with every cut, are graceful and solemn. It is more like a dance than like cooking. As the audience concentrate on each individual motion, the carp is transformed in no time into beautiful cuts arrayed on a ceremonial stand.

The white-robed priest carries the stand reverently in both hands, and presents it as an offering to the gods, bringing the ceremony to a close.

This is a moment to intimately experience the reverence for the act of humbly receiving a life, which flows at the roots of Japanese culinary tradition.



Gluten-free Moves in the Hotel Industry



With the rapid growth in foreign visitors to Japan, hotels and restaurants are getting increasingly elaborate requests for food, for reasons of religion or various food allergies. With the 2020 Tokyo Olympics drawing near, it is becoming increasingly urgent to meet related needs in areas such as ingredient procurement methods, menu development, and kitchen arrangements. Let's take a look at the current situation.

Hotel Intercontinental Tokyo Bay

Get Healthier With a “Healthful, Beautiful, and Fresh” Special Buffet



Last summer, the Chef's Live Kitchen, which is the face of the hotel, staged a buffet fair with the cooperation of the US Grains Council that featured sorghum, a gluten-free ingredient.

Chef Isamu Tsukuda, the head chef of the Chef's Live Kitchen, was working on developing new menu items using US-grown sorghum. A chef through and through, he has worked at the hotel for 20 years, since it opened. His abundant experience began with French cuisine and broadened as he extended into Asian and Californian styles. Using his rich knowledge and skill, he has developed lunch and dinner menu items that make the most of the characteristics of talked-about gluten-free ingredients. The Fair was lively and busy with many diners looking for gluten-free food, particularly female guests with an eye for beauty.

Chef Tsukuda says “I have been working on gluten-free recipe development for 13 years, partly in response to a request from the US Grains Council, and I put some of the recipes on the restaurant menu, but there was not much reaction at the time. About five years ago, I started to notice that there seemed to be more customers with wheat allergy. In recent years, the numbers of people with all kinds of food allergies, not just to wheat, have been growing, and I addressed

each allergy individually, a little at a time. I got a particularly strong sense of this after March 2012, when the Chef's Live Kitchen opened. The chefs prepare food in front of diners, in a completely open kitchen that has no “backstage” areas, so maybe that made it easier for customers to make requests”.

For the Special Buffet last summer, Chef Tsukuda developed some menus from ingredients that completely eliminated gluten. The hotel is also thorough about matters such as isolating and separating cooking equipment. Their installation of a gluten-free-only oven for baking bread is one example of that. The hotel has also nearly completed its development of the equipment and ingredients needed to accommodate allergy problems and special requirements such as halal. Chef Tsukuda says “Even if gluten free is a transient thing as part of a health and fitness boom, I think allergy-based requests will go on increasing in future. I want to add gluten-free items to each seasonal fair in future”.



The Peninsula Tokyo

“Naturally Peninsula” Strictly Adheres to its Own Principles and Guidelines



The Peninsula, where 80% of occupants are foreigners, accommodates requests from individual diners based on vegetarianism, food allergies, religious restrictions, and other reasons. The menu has a gluten mark to label items that use gluten. The hotel's four restaurants - The Lobby, Peter, Hei Fung Terrace, and The Peninsula Boutique & Café - offer Naturally Peninsula menus.

The menus are supervised by the Peninsula's nutritionist. They follow nine Naturally Peninsula principles, which includes no use of animal oils, sustainable production methods from known source regions, gluten free, no artificial flavorings or other additives, and only natural salt and sugar.

Let's take a look at Chef Haeiwa's breakfast menu as an example. Mr. Masayuki Haeiwa moved to France in 1994 and worked at Michelin two-star restaurants such as the Le Clos de la Violette restaurant in Aix-en-Provence, before taking the post of banquet chef when The Peninsula Tokyo opened in 2007. He became Chef de Cuisine of The Lobby in July 2014.

The Naturally Peninsula breakfast at The Lobby gives a choice of juice and main course. In the photo, the juice is carrot and the main dish is a Spanish omelette. The other dish is the mixed vegetable plate from the a la carte menu.

Chef Haeiwa says “I want diners to enjoy their meal

with all five senses. Many foreign diners prefer volume, balance, and strong stimulation. Japanese diners, on the other hand, want to look, enjoy the scent and flavor, and the ingredients, and then look forward to what comes next”. The Peninsula's greatest concern is for its ingredients. The chef's skill lies in looking at the ingredients and understanding them, thinking how to cook them, and bringing out their best flavors. The chef's moment-by-moment judgments based on close attention to ingredients, such as “steaming would be better than grilling”, can make diners enjoy the experience more. That is where the true dynamism of cuisine lies.

Chef Haeiwa says “serving simple ingredients actually costs more. Even if the appearance is the same, you have to look more deeply for good, fresh ingredients. Vegetables are a moving target. For example, Japanese-grown asparagus sources move north from Kyushu Saga prefecture with the seasons. Then they move further north, through Nagano and Tochigi prefectures, through the Tohoku region, and on up to Hokkaido. Using Japan's seasonal ingredients means the ingredients vary every time. There are some constants, but we provide produce in season. As the seasons turn, the balance, combinations, and tastes differ, and I always think how to make the most of the different textures. In addition to the nine Peninsula principles, I see the pursuit and protection of delicious flavor as difficult, yet important task”.



The second episode in our “Flavor of Japan, Skills of Japan” series on ramen

RAMEN

Ramen, which crossed over to Japan from China, is now enjoying a boom in popularity as a Japanese national food, highly regarded by gourmets around the world. We will start by talking to Mr. Hongguang Piao, the popular Chinese manager of a Setagaya Ramen Haneda Airport branch about how he sees the appeal of ramen, and then hear from Tsukasa Maejima, CEO of the Setagaya Group and the man known as “Mr. Ramen”, about overseas strategy.



Mr. Hongguang Piao

How did you first encounter Japanese ramen?

Mr. Piao: China is the birthplace of ramen, but Chinese ramen and Japanese ramen are fundamentally different. Chinese ramen is food for the masses, to fill them up, while Japanese ramen has evolved in its own way in Japan. The serving is visually appealing and the price is high. In China there is a Japanese ramen chain called Ajisen, and I've eaten there. But Ajisen's flavor is localized for Chinese tastes and I just saw it as “it's something like this”. When I came to Japan and started working in a ramen restaurant, I was shocked to see for the first time how much time is lavished on making the ramen.

What is the biggest difference from Chinese ramen?

Mr. Piao: The biggest difference is the soup. In China, ramen soup is flavored from the start. Ramen soup in Japan is blended individually for every bowl, from stock, sauce, and oil. Another characteristic of Japanese ramen is the care taken over the origin and manufacturing methods of the ingredients. Even the soy sauce has countless varieties. I was attracted by that kind of care.

I gather you've also worked at other ramen restaurants. What is the appeal of Setagaya, in your eyes?

Mr. Piao: It's the exhaustive care for, and specialization in, the ramen. In the beginning, Setagaya used an original seafood pork bone soup that blended the two kinds of soup. It has extended into specialty brands that focus on salt flavor, Hakata-style pork-bone flavor, condiment-free types, and others. It is possible to provide all kinds of flavors from a single branch, but that sacrifices specialization in that field. Specialty restaurants are the ones that can pursue the depths of their fields. The appeal of Setagaya is that you can always go there and get the real thing.

What do you recommend, as a branch manager?

Mr. Piao: I would like people to try the seafood pork bone ramen that goes back to the roots of Setagaya. People don't know anything but pork bones, so when they actually try seafood stock, they're amazed, saying “it's delicious!” and “I never tasted that before!” You really should try that carefully-prepared, complex and deep flavor.



What is Setagaya's business strategy in Japan?

Mr. Maejima: The branches we opened in April in Odaiba and Haneda Airport target foreigners visiting Japan. Luckily, ramen is booming overseas too, so much so that visitors to Japan make eating real Japanese ramen part of their trip plans. Now that the domestic ramen business has become a zero-sum market, a strategy with awareness of inbound and outbound segments is needed, and we are moving aggressively to capture our position with the inbound segment. Of course, that doesn't mean we will be neglecting domestic demand. Our basic stance of wanting people throughout Japan to eat great-tasting ramen is unchanged, and we plan to go on cautiously opening more branches.

What is Setagaya's concept for the future, looking towards the 2020 Olympics?

Mr. Maejima: 2020 is only four years away. We couldn't live up to our responsibility as a company with employees without considering the risks of a dip in the economy after the Olympics end. Therefore, we can't adopt any rash strategies. We will satisfy foreign visitors' desire to eat real Japanese ramen by moving forward with sound branch building and branding, without rushing to make more branches. We see that as the strategy for survival that will go on after the Olympics as well.

What have the challenges and results been for your efforts in America so far?

Mr. Maejima: The numbers of ramen restaurants opening in New York and Los Angeles are just bewildering. Rather than a boom, it feels more like the Sengoku Jidai (Japan's Warring States period). It has been over ten years since we opened in New



Vegan Tantanmen

York, and Setagaya is staking out a position as a shoyu (soy sauce) ramen restaurant. Tonkotsu Setagaya BL, which opened in Brooklyn at the end of last year, is a stylish establishment with a menu that mainly offers vegan ramen for vegetarians alongside tonkotsu (pork bone) ramen. The most popular offering is the vegan tantanmen. That dramatically confounded our expectation that tonkotsu ramen would be the big seller, and that has suggested another direction for us. The fast casual style is now rising in America. “Fast casual” means a position between fast food and

casual restaurants, defined as “a stylish restaurant serving healthy food, using no frozen ingredients or additives”. Chipotle and Shake Shack are examples. Business models with the fast casual model in mind are set to be a new trend in America from now on. In America, we will compete by evolving ramen further, even beyond Japan.

In your extension to the USA, why did you take the first step on the East Coast and not the West Coast?

Mr. Maejima: I've been to a lot of countries and the place that really excited me and made me want to live there was New York. I thought that if I go to a place to see it for myself, and it's not a place where the atmosphere suits me and raises my motivation, my business will not do well there, and that is why I chose America. I thought that in New York, which broadcasts information around the world, branding would be effective and the subsequent development would go differently. In New York, the way the air moves, the sense of speed, and the way people have their antennae out are different from LA, and I thought New York was the only place to make ramen, seen as food for the masses in Japan, into a stylish global food.

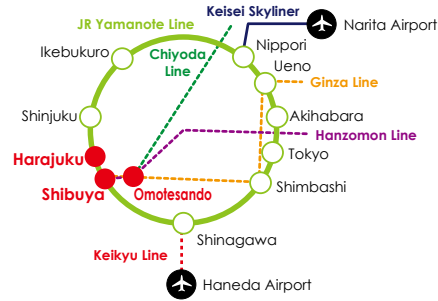
What countries or regions do you have plans for after America?

Mr. Maejima: I think ramen should spread much, much further around the world, and I think it should penetrate more into the mass market. In America and Europe, it's normal for ramen to sell for 1,000 yen or more per bowl. That would end up making ramen into a food for the rich. In Europe and the US, ramen should be priced at around \$7, the same as the fast casual segment, so that people can enjoy it casually, and I'm sure that time will come. Prices for ramen in Southeast Asia are the same as in Japan, which makes it very expensive food, when you consider the difference in currency values. We want to make Japan's delicious ramen cheaper and take it to people around the world! Our goal is to open branches around the world with that concept.



Mr. Tsukasa Maejima

Shibuya Harajuku Omotesando



Youth Fashion Trends Start Here!

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

Shibuya Scramble Crossing



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



- ✓ Shop 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 120,000 trees that were donated by the Japanese people and many others from abroad to commemorate the virtues of the Emperor and Empress forever. It was later destroyed during WWII but was reconstructed in 1958. More than 3 million people visit the shrine during the first three days of the new year, making Meiji Shrine the number one place for "hatsumode" (first shrine visit of the year) in Japan for many consecutive years. Seasonal events are held throughout the year in Meiji Jingu Gaien (garden) and Meiji Jingu Kyujo (stadium).

- ✓ Gate opens at sunrise and closes at sunset
June 5AM-6:30PM / September 5:20AM-5:20PM
December 6:40PM-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

6 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)

鮨 ます田
Sushi MASUDA

📍 #071

Sushi



- ✓ <Mon-Sat> 11:30AM-2PM, 5PM-11PM
<Closed> Sunday, holiday
- 💰 Course (Lunch): 22,500 yen- /
Course (Dinner): 22,500 yen-
- 📱 VISA, MASTER, DINERS
- 🍷 Sake, Shochu, Beer, Wine
- 🌐 <http://sushimasuda.jp/>
- 🚉 Omotesando Station (B1 Exit) 2 min. walk

The "Edomae-zushi", Edo (ancient name for Tokyo) style traditional sushi, succeeding the heritage of one renowned three-star sushi restaurant. Opened in 2014, this sushi restaurant is run by a young and energetic chef that trained for 9 years at three-star Sukiyabashi Jiro in Ginza. From the way it is cooked and arranged, to its size and tenderness, the chef pays particular attention to the rice. It is a perfect restaurant for those who seeking special meals.

Address: BCminamiaoyamaPROPERTY.B1F, 5-8-11, Minamiaoyama, Minato-ku

フロリレージュ
Florilege

📍 #072

Sushi



- ✓ <Mon-Tues, Thurs-Sun>
Lunch: 12PM-1:30PM
Dinner: 6:30PM-8PM
- 💰 <Closed> Wednesday, irregular
- Course (Lunch): 8,500 yen- /
Course (Dinner): 16,000 yen-
- 📱 VISA, MASTER, DINERS
- 🍷 Wine, Beer
- 🌐 English
- 🌐 <http://www.aoyama-florilege.jp/>
- 🚉 Gaenmae Station (Exit 3) 5min. walk
Aoyama 1-chome Station (Exit 7) 15min. walk
Omotesando Station 18min. walk

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

Address: SEIZANGaienB1, 2-5-4, Jingumae, Shibuya-ku, Tokyo, Japan

リストランテ ホンダ
Ristorante HONDA

📍 #073

Italian



- ✓ <Tues-Sun> 12PM-2:30PM (L.O. 2PM),
6PM-11:30PM (L.O. 10PM)
<Closed> Monday (Tuesday if prior
Monday is national holiday)
- 💰 Course (Dinner): 16,000 yen-
- 📱 VISA, MASTER, DINERS
- 🍷 Wine, Champaign
- 🌐 English
- 🌐 <http://ristorantehonda.jp/>
- 🚉 Gaenmae Station (Exit 3) 5 min. walk

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

Address: 1F, Roppongi Kojima building 1F, 2-12-35 Kita-Aoyama, Minato-ku



dining & bar KITSUNE
dining & bar KITSUNE

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

#001 ☎ 03-5766-5911
Sushi, French & Japanese Fusion Restaurant



- 🕒 <Sun-Thu & Holidays> 6PM-3AM
<Fri, Sat & before Holidays> 6PM-5AM
- 💰 Dinner: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB, Discover, others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Champagne
- 🗣️ English
- 🌐 <http://www.kitsune-web.jp>
- 📍 JR Shibuya Station (South Exit) 10 min. walk
JR Ebisu Station (East Exit) 10 min. walk

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)

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

花咲かじいさん
HANASAKA JI-SAN (Sakuragaoka branch)



#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, Non-alcoholic beer
- 🗣️ English, Photo
- 🌐 <http://hanasakaji-san.jp/halal/>
- 📍 JR Shibuya Station (West Exit) 5 min. walk
Tokyo Metro 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 Englishs with photos. Only non-halal menus are available during lunch hours. Please visit the Hachiko branch* for halal lunch menus.

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

*Hachiko Branch
1-25-6-B1F, Shibuya, Shibuya-ku
Tel: 03-5485-2280

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> 1PM-2AM (L.O. 1:30AM)
<Closed> Irregular holidays
- 💰 Dinner: 2,400 yen-
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Korean, Photo
- 🌐 <http://kushi-tanaka.com>
- 📍 JR Shibuya Station (Hachiko Exit) 8 min. walk
Tokyo Metro Shibuya Station (Exit 1) 4 min. walk

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 112 locations (as of April 21, 2016) 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)

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

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
<Closed> Irregular holidays
- 💰 450 yen-
- 📷 Photo
- 🌐 <http://www.chara-cre.com/>
- 📍 JR Harajuku Station (Takeshita Exit) 5 min. walk

Address: Mashi Mashi Box 1F
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
- 📍 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. The restaurant 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



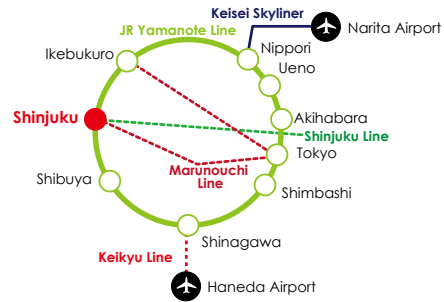
- 🕒 <Mon-Thu> 11:30AM-3PM, 5PM-11:30PM
<Sat> 11:30AM-5PM, 5PM-3AM
<Fri & Before Holidays>
11:30AM-3PM, 5PM-3AM
<Sun & Holidays>
11:30AM-5PM, 5PM-11:30PM
<Closed> 12/31, 1/1
- 💰 Lunch: 850 yen- / Dinner: 3,500 yen- /
Course: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Fruits wine
- 🗣️ English, Chinese, Photo
- 🌐 <http://www.matoiya.jp>
- 📍 Omotesando Station, 1 min walk

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)

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

Shinjuku



City of Complex Culture

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

High-rise Buildings of Shinjuku



1 都庁 Tokyo Metropolitan Government



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

- 🕒 9:30AM-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 National Garden

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



- 🕒 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 Shinjuku Station (East Exit) , Seibu Shinjuku Station

4 東宝ビル TOHO Building

A brand new, next generation building has just opened in spring of 2015 amid Kabukicho. 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. 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!



📍 JR Shinjuku Station (East Exit), Seibu Shinjuku Station

5 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 Shinjuku Station (East Exit), Seibu Shinjuku Station
Toei Shinjuku / Marunouchi / Fukutoshin Line, Shinjuku-Sanchome Station (B3 / E1 Exit)

6 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. Stationary 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 Line, Shinjuku Sanchome Station (C1 Exit) / Toei Shinjuku Line, Shinjuku Sanchome Station (C5 Exit)
JR Shinjuku Station (East Exit)

新宿割烹 中嶋 Shinjuku Kappo NAKAJIMA

📍 #0074

Washoku Kappo



A first-rate Japanese restaurant, dedicated to progress while preserving its long standing tradition. While offering cuisine rooted in Japanese culinary tradition, made with seasonal ingredients, they also serve innovative new dishes. The current owner's grandfather was the talented ex-head chef of Hoshigaoka Saryo, the restaurant run by Rosanjin Kitaoji. The restaurant has a calm atmosphere, very different from the bustle of the Shinjuku 3-Chome area.

🕒 <Mon-Sat> 11:30AM-2PM (L.O. 1PM),
5:30PM-9:30PM (L.O. 8PM)
<Closed> Sunday, holiday
💰 Course (Dinner): 15,000 yen-
💳 VISA, MASTER, DINERS
🍷 Sake, Beer, Wine
🗣️ English
🌐 <http://www.shinjuku-nakajima.com/>
📍 JR Shinjuku Station (East/South Exit)
3 min. walk
Shinjuku 3-chome Station (A1 Exit)
2 min. walk

Address: Nichihara Bld.B1, 3-32-5, Shinjuku, Shinjuku-ku

四谷 うえ村 Yotsuya Uemura

📍 #0075

Washoku Kappo



A washoku restaurant established by owner chef who trained in famous restaurants in Kyoto and Tokyo. Offering nothing but omakase (chef's choice) course, the restaurant features cuisine that brings out the umami flavor of seasonal ingredients across the board. Dishes prepared with eggplant are its specialty, and many customers come yearning for their eggplant topped with sea urchin and their herring and eggplant.

🕒 <Mon-Sat> 6PM-11PM (L.O. 9PM)
<Closed> Sunday, holiday
💰 Course (Dinner): 16,500 yen-
💳 VISA, MASTER, DINERS
🍷 Sake, Beer
📍 Yotsuya 3-chome Station 5 min. walk

Address: 1st Floor, Nemoto Build, 8-1 Arakicho, Shinjuku-ku

i-café (あいかふえ) i-cafe

📍 #0076

☎️ 03-6457-8679*
Cafe



i-café is the very first hydrogen cafe in the world! You can have fresh ingredients that are made with hydroponics in the cafe. Traditional Japanese cuisines using enzyme are also available. Reservations are required 5 days in advance for the enzyme dishes in order to serve the fermented seasonings at the best timing. Come taste the real washoku other than the well-known sushi.

Image left: Old Traditional Japanese Method "KAMOSHI" (reservation required 5 days in advance)

🕒 Lunch 11AM-2PM (Starts 30 minutes later on Sat)
Dinner 7PM-9PM (L.O. 8:00PM)
<Closed>Sun&Holidays
💰 Lunch:500yen- / Dinner:1,000yen- / Course:3,500yen-
💳 VISA,MASTER,AMEX,JCB
🍷 Sake, Shochu, Beer, Liqueur, Wine
🗣️ English, Photo
🌐 <http://www.facebook.com/suiso.i.cafe/>
📍 Toei Shinjuku Line, Akebonobashi Station (A4 Exit) 3min. walk

*To make a reservation in English, please send an email to info@i-cafe.cc

Address: 12-12 Yotsuya-sakamachi, Shinjuku-ku

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, Photo
- <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, Photo
- <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

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, Photo
- <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

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

魚や一丁 新宿三光町店
Uoya Iccho (Shinjuku-Sankocho)

#0077

03-3225-2030

Washoku, Sushi, Nabe, Izakaya



- <Lunch> 11:30AM-2PM (L.O. 1:30PM) (Weekday only)
- <Dinner> 4PM-11PM (L.O. 10:30PM)
- Lunch: 800 yen- / Dinner: 3,000 yen- / Course: 3,500 yen-
- VISA, Master, AMEX, JCB
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, Photo
- <http://www.via-hd.co.jp/iccho>
- Shinjuku Sancho-me Station (C6 Exit) 1 min. walk
- JR Shinjuku Station (East Exit) 10 min. walk

Founded in Sapporo as a sashimi izakaya, Uoya Iccho offers cuisines from Hokkaido such as sashimi, sushi, and crabs at a reasonable price. Their chefs will serve the freshest seafood from all over Japan and best ingredients of the season from Hokkaido. The restaurant has 240 seats and banquet rooms for different purposes and number of guests.

Recommended: Assorted Sashimi (12 kinds of seafood) for 3-5 person -enjoy fresh sea fish, shellfish, shrimp, etc. at a reasonable price

Address: 2-19-1-B1, 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, Others
- Sake, Shochu, Beer, Liqueur, Wine
- English, Photo
- <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)

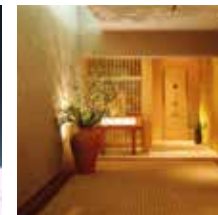
Address: 2-6-1-49F Nishi-Shinjuku, Shinjuku-ku

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, Photo
- 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)

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.

Saigo Tamkamori Statue at Ueno Park



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 Yokochō, 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 "mo-e" to show the unexplainable feeling in words. Step into one of the cafes and the maids will welcome you as the "master" and serve you with food and drinks, singing and dancing, even casting "mo-e" spells on foods to make it delicious. Just go, see, and experience the Akiba-kei otaku field for yourself.

- 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, Photo
- 🌐 <http://www.toriyoshi.jp>
- 📍 JR Ueno Station (Shinobazu Exit) 3 min. walk



Address: 1-57-22F 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, Photo
- 🌐 <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.

Bistrot Taka
Bistrot Taka

#0078

Bistrot, French



- 🕒 <Lunch>
Tue-Fri 11:30AM-3PM (L.O. 2PM)
Sat-Sun 12PM-3PM (L.O. 2PM)
<Dinner>
Tue-Sun 6PM-10:30PM (L.O. 9PM)
<Closed> Monday, 1st and 3rd Tuesday
- 💰 Course (Dinner): 9,000 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Sake, Wine, Beer
- 🌐 <http://bistrot-taka.com/>
- 📍 Yushima Station (Exit 5) 3 min. walk
Ueno-Hirokoji Station 10 min. walk
Ueno-Okachimachi Station 10 min. walk

Address: 2-33-1, Yushima, Bunkyo-ku

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

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, Photo
- 🌐 <http://maidreamin.com>
- 📍 JR Akihabara Station (Akihabara Electric Town Exit), 1 min. walk

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



- 🕒 <Lunch>
Mon-Fri 11AM-3PM (L.O. 2:30PM)
Sat, Sun, Holiday 11AM-5PM (L.O. 4:30PM)
<Dinner>
Mon-Fri 5PM-11PM (L.O. 10PM)
Sat, Sun & Holiday 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
- 🌐 <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: Enzo 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



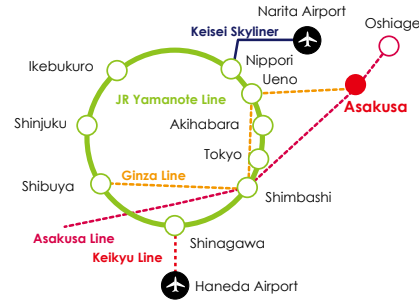
- 🕒 10AM-10:30PM (Food L.O. 9:30PM, Drink L.O. 10PM) <Takeout Items> 11:30AM-7:30PM
- 💰 Lunch: 1,000 yen- / Dinner: 1,500 yen-
- 💳 VISA, Master
- 🍷 Shochu, Beer, Liqueur
- 🗣️ English, Photo
- 🌐 <http://g-cafe.jp/>
- 📍 JR Akihabara Station (Electric Town Exit) 1 min. walk

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 omelet rice~" (Image left)
©SOTSU • SUNRISE

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!

↓ Kaminarimon (Thunder Gate)



1 浅草寺 Sensoji Temple

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

🕒 6:30AM-5PM 🆓 Free
📍 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 & 65+: 500 yen / Under 6 & physically disabled persons: Free (Fee for rides not included)
🌐 <http://hanayashiki.net/e/>
📍 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.

📍 Ginza Line, Tawaramachi Station
Hibiya Line, Iriya Station
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 is available in many of them. Enjoy choosing your favorite tavern!

📍 Asakusa Station

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
- 🌐 <http://www.asakusaimahan.co.jp/>
- 📍 Tsukuba Express Line, Asakusa Station (A2 Exit), 1 min. walk

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

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

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, Photo
- 🌐 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

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

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

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)
- 💰 Dinner: 2,300 yen-
Course: 3,000 yen- (all you can drink)
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Photo
- 🌐 <http://www.via-hd.co.jp/o-giya/business/ohgiya.php>
- 📍 Asakusa Station (Exit 6), 2 min. walk

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 of chicken and 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.

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

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, Photo
- 🌐 <http://www.tofuro.jp>
- 📍 Tsukuba Express Line, Asakusa Station (Exit 4) 5 min. walk / Ginza Line, Tawaramachi Station (Exit 3) 7 min. walk

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)

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

天丼 葵丸進
Ten-don Aoi-marushin

#023 ☎ 03-3841-0110
Tempura, Ten-don



- 🕒 11AM-9PM (L.O. 8PM)
<Closed> 2nd & 4th Monday
- 💰 Lunch: 2,000 yen- / Dinner: 2,500 yen- /
Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Wine
- 🗣️ English, Chinese, Photo
- 🌐 <http://www.aoi-marushin.co.jp>
- 📍 Asakusa Station (Exit 1), 3 min. walk

Aoi-marushin 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

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

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, Photo
- 🌐 <http://www.isomaru.jp>
- 📍 Tawaramachi Station 4 min. walk
Asakusa Station 8 min. walk

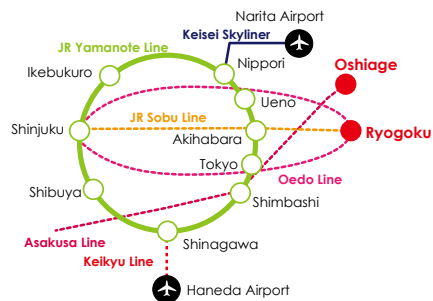
Isomaru Suisan stocks fresh seafood every day and provides it at a reasonable price! You can enjoy hamayaki (grilling at beach) and have shellfish and squids cooked right in front of your eyes. It feels as if you are dining at the beach.

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

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

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 TOKYO Solamachi® is a shopping mall with an aquarium and planetarium. Near Oshiage is Ryogoku, the mecca of sumo wrestling. In addition to Ryogoku Kokugikan (Ryogoku Sumo Hall) where the sumo tournaments are held, many sumo training quarters are concentrated in this area. If you are lucky, you might encounter a sumo wrestler on the street!

TOKYO SKYTREE®



©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 cherry blossom 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.

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> Ryogoku Station


Open hours Budget URL Nearest station

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 & Before Holidays> 11AM-2AM
- <Sun & Holidays> 11AM-12AM
- ¥ Lunch: 860 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- ☑ VISA, JCB
- ☑ Sake, Shochu, Beer, Liqueur
- ☑ English, Photo
- 🌐 <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

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, Chinese, Bar



- ☑ <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, UFI, Diners, JCB, Nicos, MUFG
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Cocktail, Champagne
- ☑ English
- 🌐 http://www.tobuhotel.co.jp/levant/restaurant_bar/ren.php
- 📍 Kinshicho Station (JR: North Exit / Hanzomon: Exit 3), 3 min. walk

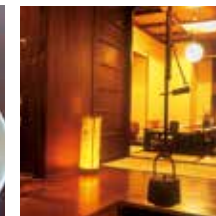
Located in the top of the hotel building, the restaurant provides you the beautiful view of TOKYO SKYTREE® on the north side and the Tokyo Tower on the south. Dishes they serve with their pride are traditional and creative Japanese cuisines using seasonal ingredients and great techniques. You can also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

Recommended: Flambe dessert

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



- ☑ <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, Photo
- 🌐 <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.

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)

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

かに道楽 吾妻橋店
Kani Doraku Azumabashi

#029 ☎ 03-5608-2626
Crab



- ☑ <Lunch> 11:30AM-4PM (L.O. 4PM)
- <Dinner> 11:30AM-10PM (L.O. 9:30PM)
- ¥ Lunch: 3,800 yen- / Dinner: 6,500 yen- / Lunch Course: 3,456 yen- Dinner Course: 5,292 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Sake, Shochu, Beer, Wine, Whisky, Sour
- ☑ English, Chinese, Korean, Photo
- 🌐 <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.

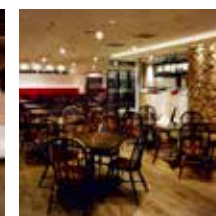
Kani Doraku was established in 1960 as the first restaurant in Japan specializing in crab cuisine, and now has 45 restaurants across Japan. Enjoy their fresh crab dishes to your heart's content - boiled crab, crab sashimi, grilled crab, crab sushi, etc. - in the reposeful space filled with the Japanese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

Recommended: Charcoal-grilled king crab (3,780 yen) (Image right)

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

ピバ ナポリ
VIVA NAPOLI

#030 ☎ 03-5610-3190
Italian



- ☑ <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, Liqueur
- ☑ English, Chinese, Photo
- 🌐 <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

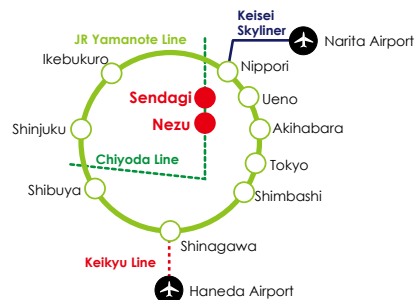
Enjoy authentic Italian food in the stylish area under the TOKYO SKYTREE®. Stone oven baked pizza and pasta using carefully chosen ingredients are served at VIVA NAPOLI. Lunch menus include all you can eat antipasto (appetizer), salad, soup, and freshly made pizza along with pasta or main dish of your 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!

Address: TOKYO Solamachi 6F
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.

Yanaka Ginza



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-4:30PM (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 Ueno Station (Shinobazu Exit)

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 (North Exit)

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 (South Exit)
Chiyoda Line, Sendagi Station (Exit 1)

千駄木露地イタリアン Sendagi Roji Italian

☎ #031 03-5814-8087
Italian



- ¥ <Lunch> 11:30AM-3PM (L.O. 2:30PM)
<Dinner> 6PM-11PM (L.O. 10PM)
<Closed> 1st & 3rd Tuesdays, Wednesdays
- ¥ Lunch: 1,300 yen- / Dinner: 4,000 yen- / Course: 3,800 yen-
- 📱 VISA, Master, AMEX
- 🍷 Shochu, Beer, Liqueur, Wine
- 🌐 <http://sendagiroji.com/>
- 🚉 Chiyoda Line, Sendagi Station (Exit 1), 5 min. walk

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)

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

おにぎり café 利さく Onigiri Café Risaku

☎ #032 03-5834-7292
Rice ball



- ¥ <Breakfast> 8AM-11AM
<Lunch> 11AM-3PM
<Dinner> 3PM-8PM
<Closed> Wednesday
- ¥ Lunch: 700 yen- / Dinner: 700 yen-
- 🍷 Sake, Beer, Wine, Plum wine
- 📱 English
- 🌐 <http://risaku.jimdo.com/>
- 🚉 Sendagi Station (Dangosaka Exit) 30 sec.
Nippori Station

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



- ¥ 8AM-10:30AM (Breakfast menu)
12PM-9PM (L.O. 8:30PM)
Closed irregularly
- ¥ Lunch: 1,300 yen- / Dinner: 2,000 yen- / Course: 2,500 yen-
- 🍷 Beer, Liqueur, Wine
- 📱 English, illustration
- 🌐 <http://hagio.jp>
- 🚉 Nippori Station (West Exit) 5 min. walk
Sendagi Station (Exit 2) 5 min. walk

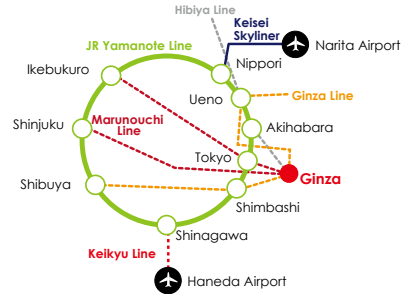
HAGI CAFE is located on the first floor of HAGISO, a 60-year-old wooden apartment that has been renovated. HAGISO is a micro cultural complex that has a cafe and gallery on the first floor, a hotel reception, atelier, and architectural design office on the second floor. You can feel the atmosphere of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

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

Ginza 4-Chome Intersection



1 歌舞伎座 Kabukiza

Kabukiza is a theater specialized to Kabuki performances that was established in 1889. After burning down several times from fire and WWII, it was rebuilt in 1950. It has been loved by all Kabuki fans and is known as a landmark of Ginza. Due to deterioration of the building, it was rebuilt again and completed in 2013 as a complex building that includes offices. Experience the traditional Kabuki world at the mecca of Kabuki! You can also make use of English portable subtitle devices that cost 1000 yen.

Hibiya / Marunouchi / Ginza Line, Ginza Station (A7 Exit)
Hibiya / Asakusa Line, Higashi Ginza Station (Exit 3)



2 ソニービル Sony Building

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.

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



3 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

4 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)

5 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

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 brand, 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.



八菜懐石 長峰 #034
Yasai Kaiseki Nagamine

Washoku, Kaiseki
03-3547-8083
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, Photo
<http://www.nagamine.co.jp/>
Ginza line, Ginza station (A6 Exit) 3 min. walk
Hibiya / Asakusa Line, Higashi Ginza station (A2 Exit) 1 min. walk



Hiroshi Nagashima

Owner of Nagamine. Awarded "Great Craftsmen in the Edo" and "Great Craftsmen in the Present World". Has written many publications on Japanese cuisine, including "The Encyclopedia of Japanese Culinary Tradition and Culture" etc. Serving as Goodwill Ambassador for Japanese Food since February 2015 as well as Cool Japan Ambassador since April 2016 proudly nominated both by the Japanese government.



Mamoru Kuroiwa

Master chef at Nagamine. Entered culinary world at the age of 20, 14 years ago. Kuroiwa says "I put my heart into serving traditional Japanese cuisine. I want to serve my diners washoku that is flexible enough to hold onto the classics while also bringing in new things. I serve dishes across a counter of plain wood. The space at that plain wood counter is the communication area where I can connect with my customers."

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

焼肉居酒屋 マルウシミート 銀座本店
Marushi Meat (Ginza Honten)

#035 ☎ 03-3562-2941
Izakaya, Yakiniku



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

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

鮨処 銀座 福助 本店
Sushi Ginza Fukusuke (The Main)

#036 ☎ 03-3535-3191
Sushi



- <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, Photo
- Ginza 1-chome Station (Exit 8) 1 min. walk
Ginza Station (A9 Exit) 4 min. walk

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

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



- 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, Photo
- <http://www.gankofood.co.jp/>
- Ginza 1-chome Station (Exit 7), 1 min. walk
Kyobashi Station (Exit 3), 4 min. walk

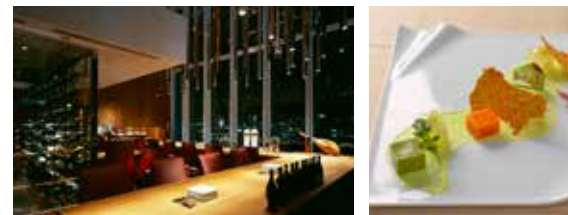
Ganko changes their kaiseki menu every month based on the season. Try their "Special Lunch Kaiseki" and "Mini Kaiseki, Sushi Kaiseki, Hon-Kaiseki" to feel the Japanese culture. Don't miss out on their cultural events: "Sushi Competition," an event where you can eat the sushi you make and "Traditional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

Recommended: Jo-nigiri (Image left)

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

銀座シェ・トモ
GINZA Chez Tomo

#0079 French



- <Tues-Sun> 11:30-14:00, 18:00-21:00
<Closed> Monday (Tuesday if prior Monday is national holiday)
- ¥ Course (Dinner) 10,500 yen-
- VISA, MASTER, DINERS
- Wine, Beer
- English
- <http://www.chez-tomo.com/ginza/index.html>
- Ginza 1-chome Station (Exit 7) 1 min. walk
Ginza Station (A9 Exit) 6 min. walk
JR Yurakucho Station (Kyobashi Exit) 5 min. walk

One's five senses are stimulated by its location, interior and presentation at this French restaurant in Ginza. The store is uncompromising in its pursuit for finest ingredients. Freshness, its origin, aroma, and texture are emphasized in equal measures and only the best ingredients from around the world are selected. A spacious dining area overlooking the Ginza's main street, the finest hospitality and service attracts guests from all over the world.

Address: 11-12F, POLA Ginza Bldg. 1-7-7 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



- <Lunch>
Mon-Fri 11AM-2:30PM (L.O. 2PM)
Sat, Sun & Holiday 11:30AM-2:30PM (L.O. 2PM)
- <Dinner>
Mon-Fri 3PM-11:30 PM (L.O. 10:30PM)
Sat, Sun & Holiday 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, Photo
- <http://www.dynac-japan.com/rose/>
- JR Yurakucho Station 2 min. walk

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)

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



- <Lunch> 11:30AM-2PM (Sat & Sun until 5PM) <Dinner> 4PM-11:30PM (Sat & Sun from 5PM) (L.O. 10:50PM, drink 11:05PM)
- ¥ Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, Photo
- <http://www.tofuro.jp>
- JR Shinbashi Station (Ginza Exit) 7 min. walk
JR Yurakucho Station 8 min. walk

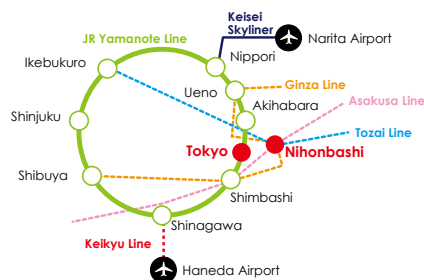
Tofuro serves wide variety of washoku using carefully selected ingredients that are directly shipped from farms all across Japan. Popular menus are fresh seafood and vegetables grilled with charcoal, fresh sashimi, soba using buckwheat from Hokkaido, and tofu made with soybeans from Hokkaido. The interior is designed to enjoy the atmosphere of the traditional Japanese style of Edo.

Recommended: Hand-made soba (Image left)

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, the center of Edo. The Edo Shogunate designed the bridge Nihonbashi as the center of Tokyo and five main roads leading to other regions of Japan were made to cross at Nihonbashi. All kinds of goods gathered in this area and a lot of stores flourished. You can find some long-standing stores that still has the taste of the old days.

↓ Tokyo Station



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 (outer garden of Imperial Palace) 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.sankan.kunaicho.go.jp/english/guide/koukyo.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 三井記念美術館 Mitsui Memorial Museum

The Mitsui Memorial Museum holds collection of the Mitsui family that has the history of 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: 1,000 yen / High School and College Students: 500 yen / Children Under Junior High School: Free

🌐 <http://www.mitsui-museum.jp/english/english.html>

🚉 Ginza / Hanzomon Line, Mitsukoshimae Station (A7 Exit)

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

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



5 日本橋 Nihonbashi

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

📍 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

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.

日本橋ゆかり
Nihonbashi Yukari

#041

Washoku
☎ 03-3271-3436
3-2-14 Nihonbashi, Chuo-ku

- 🕒 <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, Photo
- 🌐 <http://nihonbashi-yukari.com/>
- 🚶 JR Tokyo Station (Yaesu Exit) 3 min. walk
Ginza Line, Nihonbashi Station (B3 Exit) 1 min. walk

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.

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, Photo
- 🌐 <http://www.acorn-bar.jp/>
- 📍 JR Tokyo Station (Yaesu South Exit) 1 min. walk
Marunouchi Line, Tokyo Station (Yaesu North Exit) 5 min. walk

Address: GRANROOF FRONT B1 Tokyo Station

ウルフギャング・ステーキハウス 丸の内店
Wolfgang's Steakhouse Marunouchi

#0080



The Marunouchi branch of a popular steakhouse in the United States. They use "USDA Prime" grade meat, which has been marked with the highest level of quality by the United States Department of Agriculture, and aged long-term in a specialized aging warehouse to concentrate the flavor. We then roast it in a 900C oven so you can enjoy a crisp exterior and a juicy interior. They also stock more than 1,000 bottles of wine, offering the possibility to enjoy wine pairings.

Steak

- ☎ <Mon-Sun>
Lunch 11:30AM-2:30PM (L.O. 2:30PM)
Dinner 2:30PM-11:30PM (L.O. 10:30PM)
- ¥ Course (Lunch & Dinner): 21,000 yen-
- ☎ VISA, MASTER, DINERS
- 🍷 Beer, Wine
- 📖 English
- 🌐 <http://wolfgangsteakhouse.jp/>
- 📍 Tokyo (JR) Marunouchi South Exit 5 min. walk
Yurakucho (JR) International Forum Exit 5 min. walk
Nijubashimae (Metro)

Address: B1F, MY PLAZA Meiji Seimeiikan, 2-1-1, Marunouchi Chiyoda-ku

玄治店 濱田家
Genyadana Hamadaya

#0081



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

Washoku, Kaiseki

- ☎ Wed, Thurs, Sat 11:30-15:00
Mon-Sat 17:30-22:00
Closed: Sunday
- ¥ Course (Dinner) 34,500JPN-
- ☎ VISA, MASTER, DINERS
- 🍷 Sake, Beer
- 📖 English
- 🌐 <http://www.hamadaya.info/>
- 📍 Ningyocho 2 min. walk
Suitengumae 6 min. walk
Hamamatsucho (JR) 7 min. walk

Address: 3-13-5 Nihonbashi Ningyo-cho, Chuo-ku

Setagaya Ramen -Tokyo Ramen Street-

☎ 03-3212-2558
Address: First Avenue Tokyo Station B1F

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

☎ 03-3213-7000
Address: First Avenue Tokyo Station B1F

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

-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

赤坂・六本木

Akasaka Roppongi



Center of Modern Tokyo

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

↓ Tokyo Midtown



1 六本木ヒルズ Roppongi Hills

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

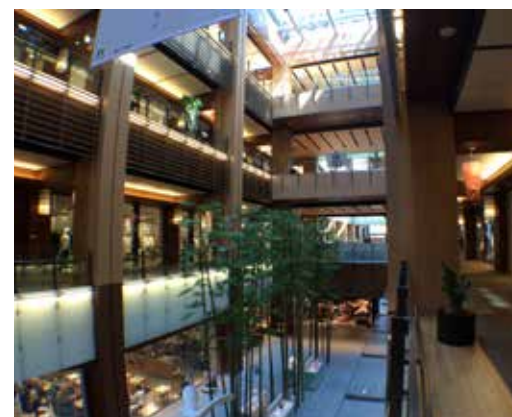
- 🕒 Shop 11AM-9PM / Restaurant 11PM-11PM
- 🌐 <http://www.roppongihills.com/>
- 🚉 Hibiya / Toei Oedo Line, Roppongi Station (Exit 1C)
Toei Oedo Line, Azabu Juban Station (Exit 7)
Nanboku Line, Azabu Juban Station (Exit 4)



2 東京ミッドタウン Tokyo Midtown

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

- 🕒 Shop 11AM-9PM / Restaurant 11AM-12AM
- 🌐 <http://www.tokyo-midtown.com/en/>
- 🚉 Toei Oedo / Hibiya Line, Roppongi Station (Exit 8)
Chiyoda Line, Nogizaka Station (Exit 3)
Nanboku Line, Roppongi 1-chome Station (Exit 1)



3 赤坂サカス akasaka Sacas

akasaka Sacas, the headquarters of TBS (Tokyo Broadcasting System), was named with the hope to bloom ("sakasu" in Japanese) a new cultural trend in Akasaka and because this place is full of "saka" (=slope). When "akasaka Sacas" read from the right, it's "saca saka saka." The atmosphere is rather casual than Tokyo Midtown or Roppongi Hills, and more entertainment fairs and events are held especially in summer.

- 🌐 <http://sacas.net/>
- 🚉 Chiyoda Line, Akasaka Station



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. "Roppongi Art Triangle 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. You can download the map from their website or get it at Mori Art Museum. "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.



5 芝公園 Shiba Park

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

- <http://www.tokyo-park.or.jp/english/>
- Marunouchi / Chiyoda Line, Kasumigaseki Station
Hibiya / Toei Mita Line, Hibiya Station

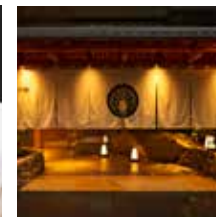
6 恵比寿ガーデンプレイス Yebisu Garden Place

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

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



個室会席 北大路 虎ノ門茶寮 #048 03-3434-1115
Japanese Kaiseki cuisine KITAHOJI TORANOMON SARYO Washoku, Tempura



Experience the seasonal Japanese cuisines at KITAHOJI 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, Photo
- <http://www.kitahoji.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 #049 03-5413-5851
Rio Grande Grill Roppongi 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
- <http://riogrande.createrestaurants.com/en/>
- Roppongi Station (Exit 3), 2 min. walk

Address: 6-6-9-1F Roppongi, Minato-ku

日本料理 龍吟 #0082
RyuGin Washoku



Three Michelin starred, RyuGin provides some of the finest cuisines, capturing the attention of the world. The dishes that owner and head chef Mr. Seiji Yamamoto creates continue to thrill and delight not only the people of Japan, but also customers from around the world. The atmosphere at RyuGin is both quiet and relaxing; in a setting that evokes Japan's traditional and cultural background in Roppongi.

- <Mon-Sat> 3PM-1AM (L.O. 10:30PM)
<Closed> Sunday, holiday (check HP for irregular holidays)
- Course (Night) 33,500 yen-
- VISA, MASTER, DINERS
- Sake, Shochu
- English
- <http://www.nihonryori-ryugin.com/index.html>
- Hibiya Line, Roppongi Station (Exit 2) 2 min. walk
Toei Oedo Line, Roppongi Station (Exit 7) 5 min. walk

Address: 1F Side Roppongi Bld, 7-17-24 Roppongi, Minato-ku

Hotel New Otani Tokyo

Yotsuya Station (Kojimachi Exit) 8min.walk
Akasakamitsuke Station (D Kioicho Exit) 3min. walk
Address: Hotel New Otani Tokyo, 4-1 Kioi-cho, Chiyoda-ku

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, Photo
- 🌐 www.newotani.co.jp/en/tokyo/restaurant/kyubei_main/index.html

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 Sun & Holidays 11AM-2PM <Dinner> Mon-Sat 5PM- 9:30PM Sun & Holidays 2PM-9:30PM
- ¥ 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, Photo
- 🌐 www.newotani.co.jp/en/tokyo/restaurant/horikawa_temp/index.html

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

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. Besides beautiful Kaiseki course menus that are all made with carefully chosen ingredients of the season, you can also enjoy highly recommended shabu-shabu using Japanese Black. In addition to the main dining room, there are also private rooms that can be used for meetings and gatherings. **Recommended: Nihonryori Mikaku Course 7,000 yen + service charge + tax**

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

ÉdiTioN Koji Shimomura
ÉdiTioN Koji Shimomura

☎ ☎ ☎ #0083

French



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

- ☑ <Mon-Sun> 12PM-3PM (L.O. 1:30PM) 6PM-11:00PM (9PM) <Closed> Irregular
- ¥ Course (Lunch): 15,500 yen- Course (Dinner): 23,500 yen-
- ☑ VISA, MASTER, DINERS
- ☑ Wine
- ☑ English
- 🌐 <http://www.koji-shimomura.jp/>
- 📍 Roppongi 1-chome Station 10 min.walk

Address: 1F, Roppongi T-CUBE building, 3-1-1, Roppongi, Minato-ku

かんだ
Kanda

#054

Washoku



With no written menu, experience the ultimate feeling of spontaneity in this restaurant that has obtained three stars from Michelin Guidebook. The concept of this restaurant is "to bring sensation to one's eyes and hands." In order to deal with the diverse kinds of guests that come to the restaurant, rather than having a written menu, the chef serves up the best food he can within the customer's budget.

- ☑ <Mon-Sat> 6PM-12AM (L.O. 10PM) <Closed> Sunday, holiday
- ¥ Course (Dinner): 25,000 yen-
- ☑ VISA, MASTER, DINERS
- ☑ Sake, Shochu, Wine
- 🌐 <http://nihonryori-kanda.com>
- 📍 Roppongi Station (1B Exit) 8min. walk Azabu-juban Station 3 min. walk

Address: Calm Moto-Azabu, 3-6-34 Motoazabu, Minato-ku

熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN

#056

☎ 03-5797-7390
Yakiniku

If you like to have a delicious gourmet yakiniku, Nikugen is the place. Nikugen, which was opened as a flagship restaurant of a largest national chain in the industry, became one of the most popular restaurants in Akasaka, the highly competitive area of yakiniku restaurant. Nikugen serves the Prime CAB of Black Angus beef at an unbelievably low price! Their wine cellar carries over 40 kind of selected wines for you to choose to enjoy with delicious beef.

- ☑ <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: 5,000 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ Shochu, Beer, Liqueur, Wine
- ☑ English
- 🌐 <http://www.nikugen.jp>
- 📍 Akasaka Station (Exit 2) 1 min. walk Akasakamitsuke Station 7 min. walk

Recommended: Wet Aged Beef Steak

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

新橋・汐留

Shinbashi Shiodome



Gate of Tokyo Bay

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

Hama-rikyū



1 築地場外市 Tsukiji Market

Tsukiji Market is the world's largest wholesale market for fish and green grocery. It is separated into 2 areas: the inner market and the outer market. The inner market is basically for professionals, but a limited number of observers (120 per day) is allowed inside to see the famous "tuna seri (auction)" which begins at 5AM. The outer market is much more open for visitors. If you are looking for the freshest seafood, don't leave Japan without exploring Tsukiji Market. Make sure to check the calendar for closing dates.



- <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 pizza shops featuring Italy. During the pizza festival, pizza is baked in stone ovens from the area. Have a small trip to Italy!

- <http://www.comune.jp/>
- JR, Hamamatsu-cho Station
Toei Oedo Line, Shinbashi Station
Yurikamome, Shiodome Station

3 浜離宮恩賜公園 Hama-rikyū

Hama-rikyū is one of the most recommended Japanese gardens in Tokyo, which includes a tidal pond, duck hunting sites, traditional teahouses, and a Japanese black pine that is more than 300 years old. First established in the Edo Era as a household villa of the Shogunate, it came to be an Imperial villa during the Meiji Era, and later was granted to Tokyo as a public park. The tidal pond shows you different faces according to the ebb and flow of a sea tide. Walking through the charming bridge over the tidal pond will provide you a relaxing time with the harmonious view of water and trees. You can feel the Japanese seasons through various flowers like cherry blossoms, rape blossoms, peonies, cosmoses, and so on. The view that gives a contrast between typical Japanese garden and high-rise buildings is also impressive. Hamarikyū can be visited from Asakusa by sea bus.

- JR / Ginza / Asakusa Lines, Shinbashi Station
Yurikamome / 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
- ☑ JR Shinbashi Station (Shiodome Exit) 5 min. walk
Oedo Line, Shiodome Station (Exit 10) 1 min. walk

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

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

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, Photo
- ☑ <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-4PM,
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, Photo
- ☑ <http://www.vengavenga.jp>
- ☑ Toei Oedo / Yurikamome Line, Shiodome
Station (Exit 6) 2 min. walk
Asakusa Line, Shinbashi Station (Exit 1D) 5 min. walk

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)

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

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 11:00PM)
<Sat> 2:30PM-10:30PM
<Closed> Sun & Holidays, The 1st
Saturday of every month, Yearend &
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, Photo
- ☑ <http://www.koujigura.jp/>
- ☑ JR Shinbashi Station, Hibiya Exit, 5min.walk
Uchisaiwai-cho Station, Exit A1, 5min.walk

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)

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

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: 3,300 yen- / Dinner: 6,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Whisky
- ☑ English
- ☑ <http://www.rph-the.co.jp/shiodome/restaurant/harmony/>
- ☑ Oedo Line, Shiodome Station (Exit2) 1min.walk
JR Shinbashi Station (Shiodome Exit) 3-5min.walk

Harmony commands a beautiful view of nearby Hama-Rikyu Gardens and the dazzling, skyscraping Tokyo Tower. Watch the chefs in action as they create their masterpieces in an open kitchen. A private dining room is also available for more formal gatherings and business dinners.

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

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

てんぷら 逢坂
Tempura Osaka

#0084
Tempura



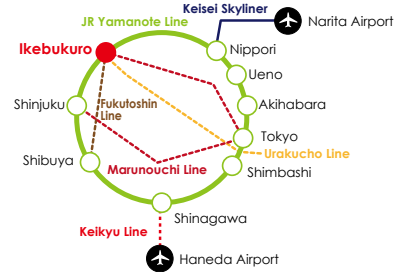
- ☑ <Mon-Fri> 11:15AM-2PM, 5:30PM-11PM
<Sat> 5PM-11PM
<Closed> Sunday, holiday
- ¥ Course (Dinner) 13,500 yen-
- ☑ VISA, MASTER, DINERS
- ☑ Sake, Shochu, Beer, Wine
- ☑ <http://www.tempura-osaka.jp/>
- ☑ Shinbashi (Ginza Exit) 10 min.
Ginza (Metro) Exit 4 5 min. walk
Tsukiji Shijo (Metro) A3 Exit 5 min. walk

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

Address: Ota Building 1F, 2-13-16, Nishishinbashi,
Minato-ku

池袋

Ikebukuro



Town for Shoppers of All Ages

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

Ikebukuro Station



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. You can also enjoy 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



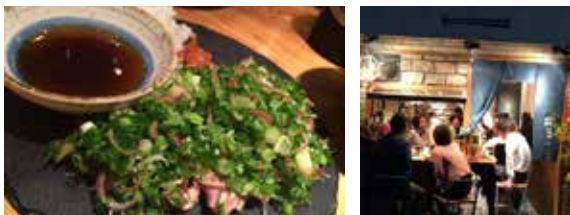
3 巣鴨地藏通り商店街 Sugamo Jizo Dori Shotengai

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

<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
- ☑ 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, Photo
- ☑ Sake, Shochu, Beer, Wine
- ☑ JR Ikebukuro (East Exit 35) 8 min.walk
- ☑ Yurakucho Line, Higashi Ikebukuro (Exit 6-7) 3min. walk

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)

Address: Sunshine 60 59F, 3-1 Higashi Ikebukuro, Toshima-ku

串かつでんがな 池袋東口店
Kushikatsu Dengana (Ikebukuro Higashiguchi)

#0085 ☎ 03-5928-5300
Izakaya, Kushikatsu



- ☑ <Mon-Fri> 11:30AM-2PM (L.O. 1:30PM)
- ☑ 5PM-11:30PM (L.O. 11PM)
- ☑ <Sat, Sun & Holidays> 12PM-11:30PM (L.O.11PM)
- ☑ Lunch: 700 yen- / Dinner: 2,000 yen-
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- ☑ Ikebukuro (East Exit) 6 min. walk
- ☑ Higashi-Ikebukuro (Exit 2) 4 min walk

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 (photo right)

Address: 1-27-12-1F, Higashi Ikebukuro, Toshima-ku

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-Sat> 11AM-9PM (L.O. 8PM)
- ☑ <Sun & Holidays> 11AM-5PM (L.O. 4PM)
- ☑ Lunch: 1,000 yen- / Dinner: 2,000 yen- / Course: 3,000 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ English, Photo
- ☑ 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)

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



- ☑ <Dinner> Mon-Sat 2PM-5AM (L.O. 4AM)
- ☑ Sun & Holidays 2PM-11PM (L.O. 10PM)
- ☑ Dinner: 2,300 yen- / Course: 3,480 yen- (all you can drink)
- ☑ VISA, Master, AMEX, JCB
- ☑ English, Chinese, Photo
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- ☑ <http://www.beniton.jp/>
- ☑ Ikebukuro Station (East Exit) 3 min. walk

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)

Address: IKEBUKURO ROYAL HOTEL Higashiguchi 1F, 1-17-2 Minami Ikebukuro, Toshima-ku

雛鮨 池袋
HINASUSHI Ikebukuro

#067 ☎ 03-5953-2881
Sushi



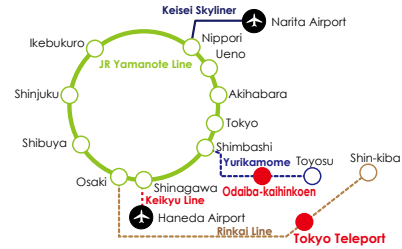
- ☑ <Lunch> 11AM-4:30PM
- ☑ <Dinner> 4:30PM-11PM (L.O.9:30PM)
- ☑ <Closed> January 1st
- ☑ Lunch: 1,000 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- ☑ VISA, Master, AMEX, JCB
- ☑ English, Chinese, Photo
- ☑ Sake, Shochu, Beer, Wine, Plum wine, Sour
- ☑ <http://www.create-restaurants.co.jp/>
- ☑ Ikebukuro 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

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.

↓ Fuji Television Building



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



- 🌐 <http://www.bigsight.jp/>
- 🚶 Rinkai Line, Kokusai-Tenjijo Station 7 min. walk
Yurikamome, Kokusai-Tenjijo-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 time
- 🚶 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 Miraikan meaning building 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 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 🕒 Adults: 620 yen, Under 18: 210 yen
<Closed> Tuesdays (Open if Tuesday is a holiday),
New Year Holidays
- 🌐 <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

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

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
- 🌐 <http://www.grandpacific.jp/eng/restaurant/>
- 📍 Hotel building linked to Daiba Station
Tokyo Teleport Station 10 min. walk

The interior of the restaurant resembles a roof balcony of a suburban French chateau, taking in sunlight from the large windows. The refined and calm atmosphere will offer you a relaxing time. Diners can enjoy buffet during lunch hours, sweets collections at tea time, and dinner buffets at night that change each month.

Recommended: Dinner Buffet - "Hotel Special Roast Beef" (Image left)

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, Photo
- 🌐 <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: AQUA CITY ODAIBA 6F,
1-7-1 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
- 💰 600 yen-
- 💳 VISA, Master, AMEX, Others
- 🍷 Beer
- 🗣️ English, Chinese, Photo
- 🌐 <http://g-cafe.jp/>
- 🚶 Rinkai Line, Tokyo Teleport Station 3 min. walk
Yurikamome, Daiba Station 5 min. walk

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 (Image right)
©SOTSU・SUNRISE

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

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, Chinese, 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, Thai	×	×	×	×	△	△	○	○
	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	×	×	×	×	△	×	○	○
	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/	1616	¥¥	○	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	×	×	×	×	×	○	×	○

¥ = less than 10,000 yen / ¥¥ = 10,000 - 30,000 yen / ¥¥¥ = 30,000 - 50,000 yen
*Price range may fluctuate depending on the season. Please contact the hotel for details.

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	×	×	×	×	×	×	×	○
Kinshicho	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 http://www.lottcityhotel.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/	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, Portuguese, Italian, 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	○	○	○	○	○	×	○

* = less than 10,000 yen / ** = 10,000 - 30,000 yen / *** = 30,000 - 50,000 yen

*Price range may fluctuate depending on the season. Please contact the hotel for details.

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	247	\\\\\\	○	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	\\\\	○	8	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/	490	\\\\	○	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/	267	\\\\\\	○	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	×	×	×	×	×	×	×	○

¥ = less than 10,000 yen / ¥¥ = 10,000 - 30,000 yen / ¥¥¥ = 30,000 - 50,000 yen
*Price range may fluctuate depending on the season. Please contact the hotel for details.

Japanese Food Terms You should Know!

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.



(Image: "Hamburg" -Salisbury steak)

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)

Type of noodle made with flour. Udon is served both hot and cold in a soup based on soy sauce and bonito flakes.

Soba (蕎麦)

Types of noodle made with buck wheat. Just like udon, soba is also served cold and hot in soup based on soy sauce and bonito flakes. Add some wasabi to the sauce or soup to spice up your noodles.



(Image: "Zaru Soba" -Cold soba noodles)

Ramen (ラーメン)

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

Tonkatsu (とんかつ)

Japanese-style pork cutlets

Sukiyaki (すき焼き)

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 (しゃぶしゃぶ)

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

Yakiniku (焼肉)

Korean barbecue.

Monjayaki (もんじゃ焼き)

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.



(Image: "Monjayaki")

Okonomiyaki (お好み焼き)

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 summer.

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)

O-tōshi

When you go into an izakaya or other premises that serve alcohol, you will be served a small dish even though you haven't ordered anything. That's an o-tōshi. It's customary to serve this dish as a snack with the first drink, so the customer is not made to wait until the ordered food arrives. In Japan, when people drink delicious sake, they have a delicious snack at the same time. The price range is JPY300~500, and the content is an individual characteristic of the restaurant. Recently, some places have offered customers their pick of a few varieties of small dishes. In some, the customer can decline the o-tōshi. It's fair to say that the o-tōshi is the subject of an implicit understanding between the customer and the restaurant. Japan's "o-tōshi culture" is really worth trying.

The photo shows the o-tōshi called "niku miso kyuri" (cucumbers with meat-miso paste), as served at the izakaya "Ippo-Ippo" in Kita-senju, Tokyo. Dip the cucumbers into the handmade niku-miso paste to eat. Two types of miso are blended together, then carefully mixed by hand with boiled pork leg meat. At this izakaya, customers can get extra helpings of niku-miso and cucumbers.



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

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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		

World News - US Edition:

Popular Japanese Sweets

Last year, 19,737,000 foreign travelers visited Japan. The number of foreign visitors will expand further towards the Tokyo Olympics in 2020. Travelers come to Japan with a variety of goals. A considerable number of them want to enjoy Japanese wagashi cakes together with Japanese tea. Many people become fans after trying this combination in their own countries, or after trying it first in Japan and taking the experience home with them. We visited Minamoto Kitchoan, a wagashi sweet store that is attracting attention in San Francisco.

Minamoto Kitchoan

Specialist wagashi sweet store

Kichoan was founded in 1947, and has around 135 branches in Japan. Overseas, it has 20 branches in seven countries. In the USA, it has four branches on the West Coast, and one branch each in New York and Hawaii. Within this year, it will add another branch at Stanford Shopping Mall, for a total of seven. We visited the Union Square branch in San Francisco. Shiroan white bean paste is popular at the SF branch, while dorayaki filled bean jam pancakes are popular in the Hawaii and NY branches. The bestselling products vary between branches and between regions.

Mochi sticky rice cake is the most popular at this branch. Ice cream-style mochi is sold at Trader Joe's, and mochi itself seems to be increasingly familiar in the USA. That is increasing the number of fans of red beans. Store Manager Chizu Houston says "In San Francisco, many people prefer shiroan with their white peach mochi. Shiroan is technically easier to mix with various flavors. Peach is easy to mix, and is well received for its soft and interesting mouth feel. I get the impression that the American diet is changing a lot under the influence of foods from Asia and other regions. Flavors such as sauce and ketchup have been strong and well defined, but I think tastes are getting more subtle overall, and wagashi sweets are also gaining acceptance".

Houston adds "The secret of product popularity can be found in healthfulness and beautiful packaging. Sometimes people even mistake these products for bars of soap. It's almost unprecedented for sweets



to be displayed at this level of presentation, and it's very popular. Until now, we could only do store sales, so we did not hold any tasting events. Now, we have made a permit application to the United States Public Health Service, and are preparing to offer tasting events".

Different wagashi have different shelf lives, but as a general rule, we import our products frozen. We can offer daifuku mochi (mochi stuffed with bean jam) sweets, using special techniques to retain the same mouth feel after defrosting. These sweets usually last two or three days after defrosting, but some stay fresh for two or three weeks. The packaging paper is the same as we use in Japan. It's very important to project genuine Japanese character.

Compared to Western products, these sweets don't use butter and have no oil content, so they're healthy. We make a selling point of that healthiness to customers who visit the store. We use no gluten in mochi or in hoshigaki dried persimmons, and being gluten free matches current American eating habits.

If you look in a Japanese supermarket, there are wagashi priced at four for 100 yen, while high-end wagashi stores have some that sell for thousands of yen each. The former type are affordable snacks for the mass market, and the latter are the epitome of Japan's traditional culture. Both types remain in demand, even as times change. Japan used to have well-modulated seasonal transitions between spring, summer, fall, and winter, but regrettably, that old-fashioned sense of the seasons is being lost with climate change and the increased use of air conditioning. In that context, the subtle world of wagashi, which uses sweets to express the seasons, is a piece of food culture we want to maintain and treasure. Wagashi, which are beautiful to look at as well as tasting delicious, are a way for Japanese people to express their subtle feelings. We want wagashi makers to carry on protecting this tradition and culture.



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- 💳 VISA, Master, AMEX, JCB, UnionPay, Others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Korean, Photo
- 🌐 <http://www.gankofood.co.jp/shop/detail/wa-shinjukuwest/>
- 🚶 Shinjuku station, West Exit, 2min. walk



Seasonal limited items

You can only get fresh hon-maguro tuna between early summer and the start of fall. Fresh maguro, which has never been through the freezing and thawing process, is something else entirely, in flavor and texture. Enjoy the real maguro, hon-maguro, which is free of fishy odors, and can only be found in Japan.

Ganko Nishi-Shinjuku Branch, the Japanese and Kaiseki Cuisine Restaurant, is Ready for Whatever You Need

Duck under the noren curtain at the entrance and step into a different world. Beyond the noren, there is a space in the center modeled on a plain wood-style sushi restaurant. The right side is a tatami-floored area in modern Japanese style, with tables recessed into the floor. The left side is a carpeted area with tables.

"Because of our location in Shinjuku, right in the city center, we wanted to make a restaurant that gave the feeling of nature". That idea led to the adoption of "flowers" as the restaurant's concept. The whole of the interior is decorated with seasonal flowers. The ceiling decor uses the image of wind and clouds, and the ranma openwork screen shows mountains, and pine, bamboo, and plum trees. The opposite wall, sofas, and floor have a floral motif. The restaurant's decor tells the story of the wind that blows down from the mountains shaking the flowers that grow at their feet, giving the space a feeling of relaxed openness.

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

If you want to eat Japanese food, but you don't know where to start, the first step is to go to Ganko.



Experience the True Japan at Ganko

Hands-on Sushi-making Experience



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

* Cost: JPY5,000 per person in groups of 2~8 people. JPY3,500 per person in groups of 9 or more. Booking required

Japanese Classical Dance Viewing

Every Sunday, Ganko stages the "Gankoza" viewing of Japanese classical dance, free of charge. This popular and valuable event is an opportunity to enjoy a meal while watching classical dance. The dancers who perform at Gankoza are all highly-skilled veterans of TV and public performances. Watch Japanese classical dancing by professional dancers to feel the true "wa" (cultural character) of Japan.

* Cost: Free. Pay only for your meal. Every Sunday, two viewings at 12:30 and 13:30. Booking required.



Ganko (Ginza 1-chome) | 03-3567-6789 | 1-7-10-B1F Ginza, Chuo-ku

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