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From the Editor:
Regions and Food

Special Report:
High-Quality Wines from Vineyards with Their Horizon

Global Kitchen Series No. 13 Türkiye

**Presenting New Recipes for the Japanese Market,
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Tokyo Area & Restaurant Information and more...

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From the Editor

Regions and Food

Seasonal ingredients that herald the arrival of a new season

Japan is an island nation with a land area of approximately 378,000 square kilometers in a bow-like shape. It is located between 120° and 150° east longitude and 20° and 45° north latitude, stretching around 3,000km from east to west and about the same from north to south. Japan's long north-south stretch results in significant temperature differences, and the habitats of animals and plants vary widely. In the average temperatures over the past year, there is a difference of more than 15 degrees between the coldest inland area of Hokkaido and the warmest area of Okinawa.

In addition, Japan has four seasons, and the mountains and oceans, which change their expressions through those four seasons, nurture an abundance of natural blessings. Japan's food culture has continued to develop uniquely, with natural delicacies symbolized by the sea and mountains' bounties taking root in each region's climate and land. The domestic gourmet products that can only be found in specific regions of Japan are truly outstanding. That's why, in December 2013, the United Nations Educational, Scientific, and Cultural Organization (UNESCO) registered "Washoku, traditional dietary cultures of the Japanese" as intangible cultural heritage. Japanese food is a concept and culture that does not refer to individual dishes per se but includes all the tangible and intangible things, such as wisdom, ingenuity, and customs related to food, that the Japanese people have built up until now.

Each region of Japan has a broad variety of ingredients and a richly individual food culture rooted in its own land and climate. We have decided to introduce these yet-undiscovered delicious stories of domestic gourmet food from around Japan as a "delicious Japan" Series. This issue features Ibaraki, which is a convenient place to visit, with relatively easy access from central Tokyo. See pages 18-21.

Eating "in-season" foods is the height of luxury

Each season has its own seasonal foods, and we in Japan have a long history of maintaining our physical balance and health by skillfully consuming these foods. Since the days when there was no nutritional science, people loved the first food of the season as "good luck," and it was said that if you eat that first food, you will extend your life by 75 days. The gratitude for the first foods passed down in this way reflects the wisdom of our ancestors, who wished for good health and good fortune. Eating seasonal vegetables, fruits, fish, and other foods is an excellent way to build a robust body by strengthening the immune system and building resistance. This should be called the wisdom of the ordinary people of Japan.

Today, most vegetables can be eaten year-round, but again, the more in-season they are, the tastier and more nutritious they are. Because in-season plants offer the nutrients most needed each season, continued consumption of seasonal foods can enhance basic immunity. "Shun," meaning "in season," can be further divided into three phases: "hashiri," "sakari," and "nagori." Hashiri, which is somewhat more expensive and comes before the crop is entirely on the market, is characterized by its light and soft flavor. With the transition to sakari and nagori, water content reduces, and flavors become more concentrated.

Japan includes 47 prefectures nationwide. Those 47 prefectures comprise 792 cities, 743 towns, and 183 villages, totaling 1,718. In other words, the in-season ingredients to be found in each of those 1,718 places through their four seasons combine with chefs' skills and attention to detail to create exquisite dishes. The ultimate in luxury is to enjoy a dish that can only be tasted once a year at a moment when the potential of the ingredients is at its peak. We would like to take the readers on a journey of "Seasonal Tastes."



Nakaya in Naka City, Ibaraki



Nakaya in Naka City, Ibaraki



GRUYERES in Kasama City, Ibaraki

HIGH-QUALITY WINES FROM VINE-YARDS WITH THEIR HORIZON



Ignacio Arzuaga Navarro
ARZUAGA

I heard that you also studied in America. Please briefly introduce yourself.

My name is Ignacio Arzuaga Navarro. I am the second generation of "Bodegas Arzuaga Navarro," a family winery. My father established Bodegas Arzuaga Navarro in 1987. In 1993, we started to trade wine. That was when I began to work together with my father. I studied Champagne for the first eight years, especially in the market and at harvest time. The first year, we sold grapes through the wineries. That's when I first contacted the professional wine world. Before that, I worked together with gastronomy. After I finished my study, I studied to be a manager because we have other kinds of business. In 1996, I started to work full-time at the winery.

What is the most prominent feature of the winery "Bodegas Arzuaga Navarro"?

We are focusing on gastronomy. It isn't easy to enjoy wine and food without understanding gastronomy. We provide wine to enjoy different moments with different food. Our wine is simple, and it is easy to drink. Also, we are more focused on organic wines. One third of our wines have organic certificates.

What is Navarro's greatest passion for wine-making?

Around the world, we can see many people drinking wine. It is amicable and unique. When I arrived in Japan, I saw two ladies drinking Spanish wine and they looked so happy. That is my passion because I love my village, the air we have there, and how the plant changes with the season through the year. It changes with the ideas we produce and it is evolutionary.

What are the general differences between Spanish wines and the wines that Mr. Navarro is working on?

The most apparent difference is soil. We are top 3. It is unique and natural. The microfilm makes the difference between other wines. In addition, our philosophy of making wine also makes a difference from other wines in Spain. Not only producing wine, but we are also focusing on gastronomy to enjoy wine with food.

This is your first visit to Japan in 15 years. How is Japan after 15 years?

My first visit to Japan was in 1998 and I also visited in 2006 and 2007. I wanted to visit Japan after 2007 but lost three years because of the pandemic. I love Japan's culture, especially the food and people, so I am happy to come here.

How would you like Japanese people to drink and enjoy the wines produced by Mr. Navarro?

I am exporting wines to more than 60 countries around the world. When I visit Mexico, I can drink wine with Mexican food. In Japan, there are many kinds of food. We produce 13 types of wines, so it is easy to match with Japanese food such as sushi and sashimi. For example, we can start with red wines for fish with sauce. Our wines are soft and elegant, so they can easily match Japanese food.

Spanish food is the best Spanish wine, but what about the compatibility of Bodegas Arzuaga wine with Japanese food?

There are some commonalities between Spanish and Japanese food. The products are high quality. Having nice fish for Japanese food, such as sushi and sashimi, is essential. For Spanish, it is also the same. We use a lot of products from the sea.

Please tell us about your future aspirations.

Spanish wines will be more accepted in Japan, so our sales will increase. Many people told me that they wished to find quality wine. The wine from Spain goes well with Japanese food, so the future here is assuring, and we know that people from Japan like Spanish culture, which will help us. Japan is my first Asian market and one of the top 5 markets in the world. Moreover, Japanese food and Spanish food have similarities. I want to focus more on the Japanese market.

What kind of Spanish food goes with Japanese sake?

Seafood accompanies Japanese sake.







What is your plan for the future?

I want to visit Japan once a year for wine promotion events.



Bodegas Arzuaga Navarro s.l.
ARZUAGA
www.arzuaganavarro.com

MARKINGS

	Free Wi-Fi		Types of menus available
	Serves alcoholic drinks		Recommended menu
	Vegetarian menus available*		Halal & vegetarian menus available*

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

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Publisher: Global Media Corporation
President & CEO: Masanori Tonegawa
Editor in Chief: Taiko Niimi
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Contents

- 01 **From the Editor**
Regions and Food
- 02 **High-Quality Wines from Vineyards with Their Horizon**

Special Features

- 08 **Global Kitchen Series No. 13**
Türkiye
- 12 **Presenting New Recipes for the Japanese Market, Using Turkish Hazelnuts and Dried Fruits!**
- 14 **Hotels in Tokyo: Series No. 8**
Hotel New Otani Tokyo
- 18 **One-Night Two-Day Ibaraki Tour**

Tokyo Area & Restaurant Information

- 6 Transportation Information
- 22 Shibuya / Harajuku / Omotesando
- 28 Shinjuku
- 32 Ueno / Akihabara
- 36 Asakusa
- 40 Oshiage / Ryogoku
- 42 Yanaka / Nezu / Sendagi
- 44 Ginza
- 48 Marunouchi / Nihonbashi
- 52 Akasaka / Roppongi
- 56 Shinbashi / Shiodome
- 58 Ikebukuro
- 62 Odaiba

Hotel & Useful Information

- 66 Hotel Information
- 72 Casual Restaurant Chains in Tokyo!
- 74 Useful Phone Numbers



02



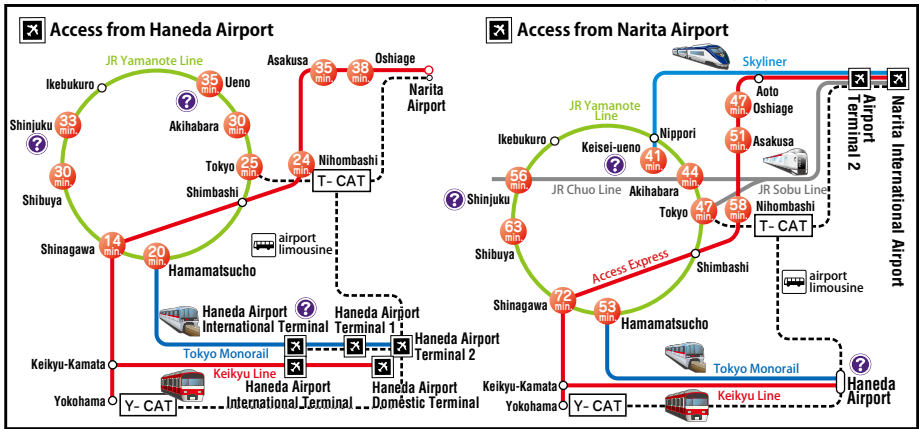
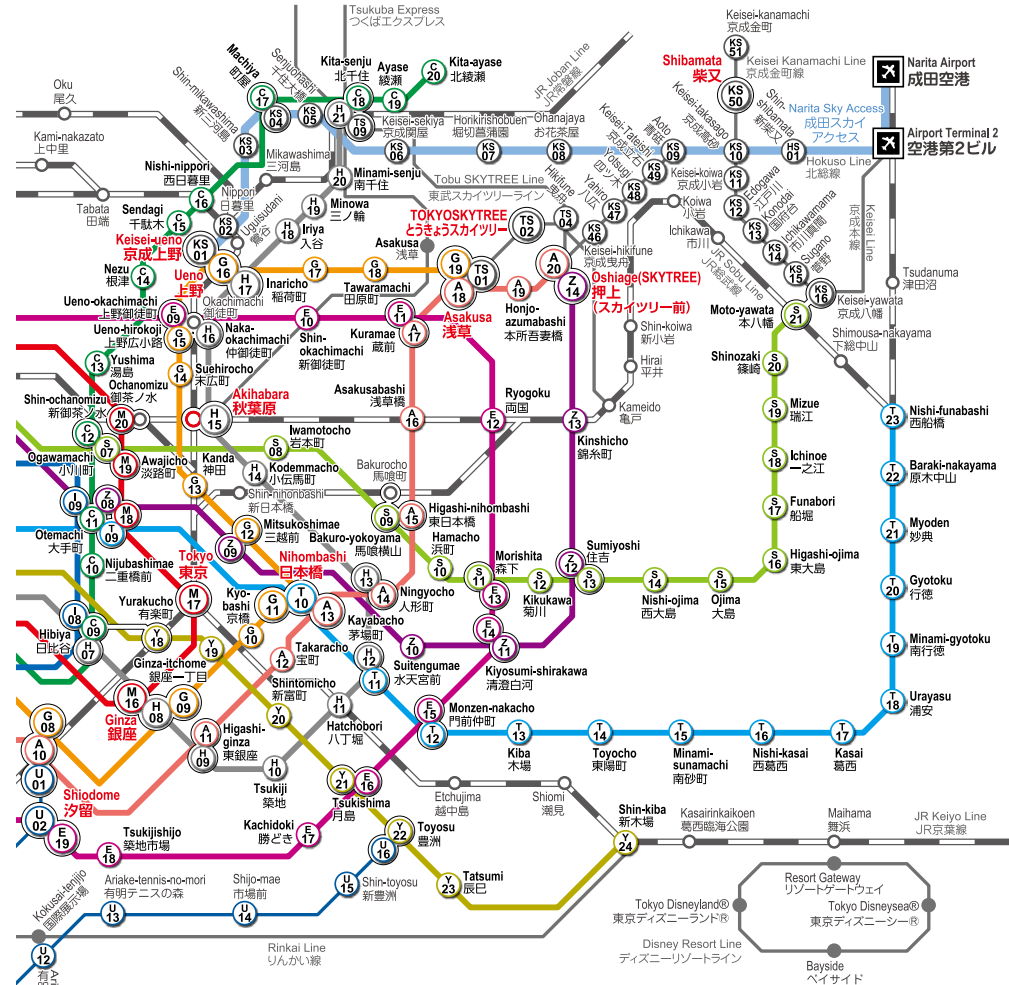
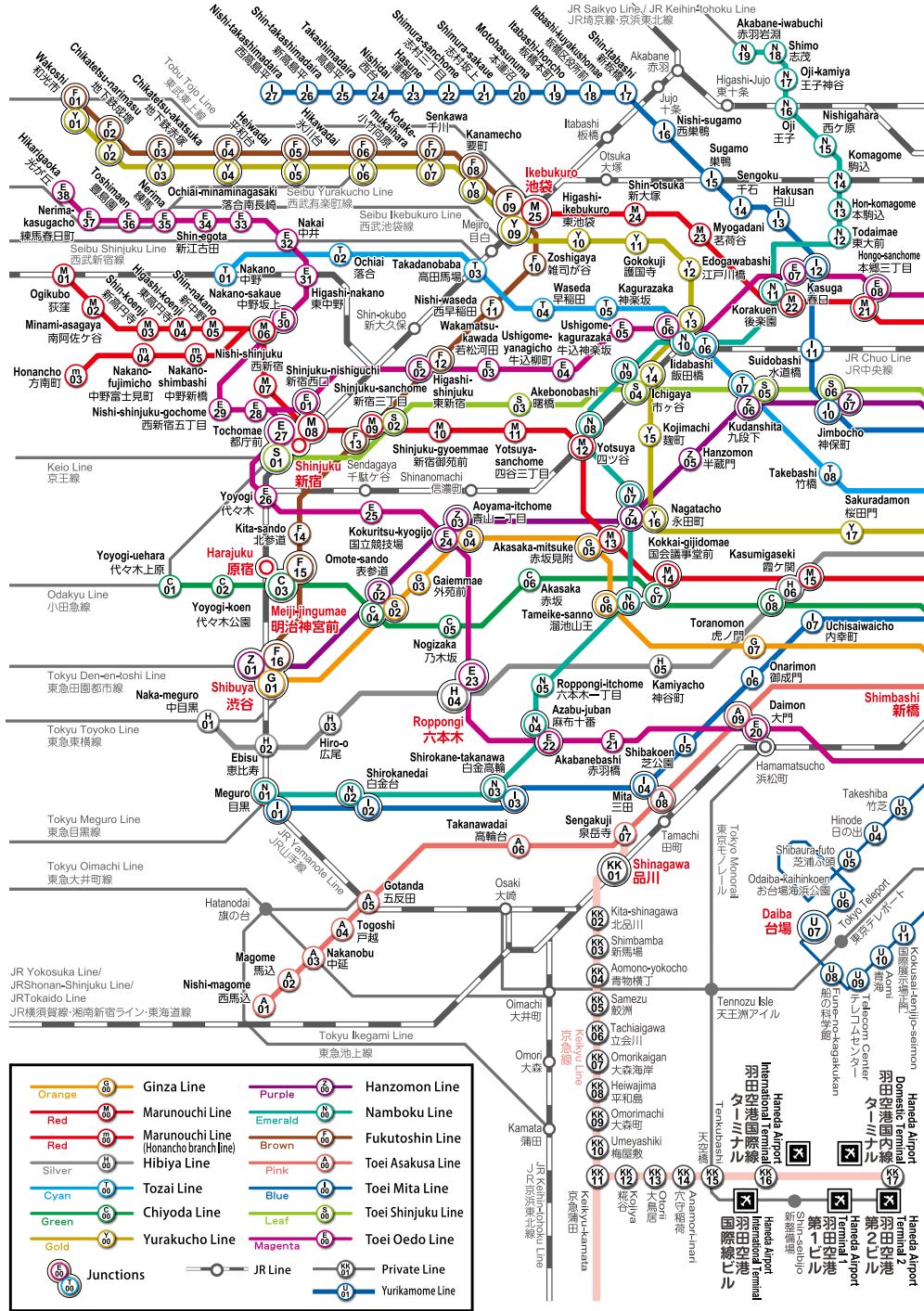
08



14



18



Global Kitchen Series No. 13 Türkiye



Mukaddes Nur YILMAZ
Chief Commercial Counselor
Embassy of the Republic of
Türkiye in Japan



Celebrating the 100th Anniversary of the Establishment of Diplomatic Relations between Japan and Türkiye in 2024

You were assigned to Japan on August 22, 2022. Did you get used to living in Japan, where the language and business customs differ from Türkiye?

Türkiye is a bridge between Asia and Europe, not only geographically but also culturally and socially. In addition to its own culture, Türkiye is the heir to the great Anatolian civilizations it has hosted throughout history and the cultural diversity inherited from the Ottoman Empire, which ruled the Mediterranean basin for more than six centuries. In this respect, Türkiye is a mixture of West and East, old and new, traditional and modern. Perhaps as a result of this diversity, we do not find it difficult to adapt to different cultures and find something of our own. Even Japan's complex rules of behavior remind me of something from Türkiye's rich culture. For example, you bow instead of shaking hands, but these remind me something from our culture we bow to the elderly and then kiss their hand.

In my work life in Japan, I don't have any problems due to the language barrier. I have specialists in my office who are fluent in both languages and are able to meet our translation needs, which is a great relief for me as well as for our Japanese visitors. I would also like to thank the Tokyo University of Foreign



Studies for providing Turkish language training. However, I must admit that I have felt the impact of the language barrier in my personal life.

On the other hand, Japanese business culture is very different from ours. Turkish people are typical Mediterranean people, we are a bit emotional and impetuous. Compared to Turkish ones meticulousness are very common in Japanese business culture. But Turkish business people also find it instructive in some ways. The most common thing we hear from Turkish companies doing business with Japan is "We had a hard time in the beginning, but we learned a lot. Now we trust them and they trust us". We Turks are good at adapting quickly as well as being loyal.

What was the biggest culture shock for you in Japan?

Japanese culture is very close to ours. We do not enter the house with shoes on and also like to take a bath while sitting down either. More interestingly like your tatami rooms, we have traditional rooms in our houses, decorated with Turkish rugs and carpets, where we love to spend time. Our traditional clothes are similar in a way too. Treating elders and other family members are quite the same. I'm more surprised by the similarities than the cultural differences.

I think the most important culture shock I experienced in Japan was the abundance of restaurants at every step and the fact that ready-made meal sets called bento were sold in the markets. I see that eating out or buying ready-meals is very common. As you know, Turkish cuisine is considered one of the three great cuisines of the world. Our meat and chicken kebabs are very popular in Europe and the USA, they are prepared fresh in a short time. However, I am surprised that they have not yet gained popularity in Japan, where eating out is so common. I wonder when the Japanese will discover our kebabs and meat pita? There are Turkish restaurants serving Turkish kebabs in Tokyo, I recommend you to stop by and try it.

This year marks the 100th anniversary of the founding of the Republic of Türkiye, and 2024 will mark the 100th anniversary of the establishment of diplomatic relations between Japan and Türkiye. What is your most significant role as First Commercial Counselor?

In my role as the Chief Commercial Counselor, my main objective is to improve and strengthen the economic and commercial ties between Türkiye and Japan, especially during such a significant period of history as we celebrate the 100th anniversary of the Republic of Türkiye and look forward to the 100th anniversary of diplomatic relations with Japan in 2024.

Our aim is to increase Türkiye's exports and build a stronger, balanced, and sustainable trade with Japan. Currently, the trade balance is against Türkiye. The total trade volume is close to 5 billion dollars, extremely below its potential. Türkiye has a total trade volume of 31 billion dollars with the USA and 45 billion dollars with Germany, additionally, these are more balanced comparing to Japan's. Why shouldn't we have a higher and balanced trade relationship? I believe that we can achieve this within a very short period of time. Türkiye produces a wide variety of industrial and agricultural products in a good quality and is also a good investment destination. With this understanding, my office is ready to serve Japanese companies as well.

In addition, we are committed to promoting bilateral trade and diversifying export categories. This involves identifying growth opportunities and eliminating trade barriers that may hinder the exchange of goods and services between our two countries. We are actively exploring new export categories and products for the Japanese market, including textiles, apparel, food, and manufacturing sectors, in order to diversify our exports and meet the evolving demands of Japanese consumers.

This year, as the coronavirus has subsided, many trade missions have come to Japan from Türkiye, and buyer mission programs have also been implemented from Japan to Türkiye. Although it is only October, how do you evaluate Türkiye-Japan trade relations and the balance of mutual trade in 2023?

In Japan, strict border measures were in place until October 2022, significantly impacting the ability of Turkish businesspeople to visit Japan. After these restrictions were lifted in 2023, there was a noticeable increase in trade activities between the two countries.

We've seen more than 200 companies from various Turkish sectors, including machinery, medical devices, automotive, textiles, and food, visit Japan within the scope of 11 delegations. On the

flip side, 13 Japanese companies have visited Türkiye as part of procurement delegations, indicating mutual interest in expanding trade relations.

When we look at the trade balance, Turkish imports from Japan, particularly for investment goods, were around USD 3.2 billion in 2022. In contrast, Turkish exports to Japan crossed the \$1 billion mark for the first time in 2022, reaching \$1.026 billion. However, the recent data for the first six months of 2023 show that Turkish exports to Japan stood at \$596 million, while imports from Japan amounted to \$1.92 billion.

This data underscores a significant trade imbalance in favor of Japan, which has been consistent over time, and largely influenced by infrastructure projects undertaken by Japanese companies in Türkiye. To achieve a sustainable and balanced trade relationship, it's essential to address this imbalance.

Next year will finally mark the 100th anniversary of establishing diplomatic relations between Japan and Türkiye. Japan's self-sufficiency rate is low at 38% on a calorie basis, so Japan has to rely on overseas sources for more than 60%. Please tell us about your plans to promote exports to Japan, including developing new areas of trade and cooperation in the food sector.

The approaching 100th anniversary of diplomatic relations between Japan and Türkiye is a momentous occasion, and we are committed to strengthening our economic ties as we celebrate this significant milestone. Japan's reliance on overseas sources for more than 60% of its food supply presents a unique opportunity for Turkish exports, particularly in the food sector.

We are focusing on developing new areas of trade and cooperation in the food sector to cater to Japan's growing demand for diverse food products. These efforts include expanding our presence in food exhibitions and trade fairs in Japan, increasing the participation of Turkish companies, and organizing buyer missions to facilitate face-to-face interactions between Turkish producers and Japanese importers.

Additionally, we aim to introduce Japanese consumers and businesses to a wider range of Turkish food products beyond the ones they are already familiar with, such as tuna and salmon trout. Türkiye offers a wealth of agricultural and food products, including olive oil, pasta, canned tomatoes, raisins, dried figs, dried apricots, hazelnuts, poultry meat, frozen vegetables, chocolates, candies, fruit juices, and fresh citrus. We believe these products have the potential to meet Japan's dietary needs and preferences.

Our goal is to establish a more balanced and sustainable trade relationship, where the economic cooperation between Turkish and Japanese businesses flourishes, contributing to the overall food security and diversity in Japan.

Lastly, what is your favorite Japanese food, Yilmaz-san? Also, have you ever tried sake? If so, please let me know your impressions.

My preferred Japanese dish would have to be yakitori. The appeal lies in its grilled, skewered chicken preparation, and it oddly reminds me of the succulent Grilled Turkish-style chicken wings back in Türkiye. The similarity in the grilling method and the flavors brings a sense of familiarity and comfort. It's noteworthy that Turkish poultry is readily available in the Japanese market, adding a distinctive taste to the yakitori that makes it even more delectable.

As for sake, it's an intriguing and unique beverage. It is known that sake pairs well with various Japanese dishes, including yakitori, enhancing the overall dining experience. Exploring the culinary landscape in Japan has been a delightful journey. I know that the interest in sake is increasing in Türkiye as well. It is also great to hear that those who have tried Turkish wines like it. I hope Turkish wine becomes a popular drink in Japan soon.



EXPAT EXPO TOKYO 2023

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Presenting New Recipes for the Japanese Market, Using Turkish Hazelnuts and Dried Fruits!

Turkish cuisine is one of the three major cuisines of the world. To celebrate the 100th anniversary of the foundation of the Republic of Türkiye this year and the centennial of establishing diplomatic relations between Japan and Türkiye in 2024, "delicious Japan" called on three chefs active in Japan and abroad to create new recipes using Turkish ingredients. We want to unveil these recipes, which use hazelnuts and dried fruits from Türkiye and are intended to spread in the Japanese market.



Mai Tsunoda



Junko Sasanuma



Yoshiko Hondo

by Mai Tsunoda



"Ties of Friendship" Hazelnut Dumplings with Date Filling

Hazelnuts are used to make dumplings, a familiar treat in Japan, as a fusion of Japanese and Turkish confectioneries. Tsunoda stressed, "They taste best when freshly fried! The filling is made of date paste with no added sugar for a gentle taste. Chickpea powder reduces chewiness and makes it easier for Turkish people to eat. Use the string to cut the dumplings in half and serve for presentation. We're tying a thread to represent how we will continue building friendship."

by Mai Tsunoda



"Friendly Ties at the Bottom of the Sea" - Tarts of Dried Figs and Hazelnuts

Tsunoda said, "I took the story of the Ertugrul, the Turkish ship which triggered the bonds of friendship between Türkiye and Japan, to inspire a tart. This confectionery will allow those unfamiliar with this story to learn about it. The tart is filled with dried figs so that you can enjoy their sweetness and texture. Hazelnut powder is used in the cookie dough of the tart, giving it a hazelnut flavor. Instead of rum, I added dried figs soaked in coffee to accentuate the flavor."



Hazelnut Miso Mayonnaise

Miso mayonnaise with hazelnuts is a garnish to make stick vegetables, avocados, and boiled vegetables tastier and healthier. In Japan, mayonnaise is universal. Hondo said, "This is a densely-flavored plant-based mayonnaise with the added richness of hazelnuts. I hope you'll enjoy this exquisite fusion of fresh and hot vegetables as a taste that you won't find anywhere else. Turkish hazelnuts are a precious ingredient that is an excellent match for mayonnaise."

by Yoshiko Hondo



A Power Bar with Dried Fruits

As an energy bar, this product can be carried around and eaten anytime, anywhere. Hondo emphasized, "I want people to enjoy this bar in various situations, such as students tired from studying for exams, sports players at half-time, office workers who want to take a break from work, and children who need a snack. It contains dried fruits, coffee, and black pepper, making it a portable food for physical fitness. Once baked, let it cool and cut it into sticks. It's straightforward to make at home."

by Yoshiko Hondo



Grilled Root Vegetables with Turkish Dry Figs

This dish is easy to make in large quantities and is a colorful and festive party dish for a large gathering. Sasanuma suggested, "This dish is especially appreciated by women concerned about their beauty and health, as they can eat plenty of vegetables and tender, nutrient-rich figs from Türkiye. It is served with a sauce made from yogurt, which is also commonly eaten in Türkiye, so that you can enjoy it with different tastes. A well-chilled white wine or a straightforward Turkish beer goes well with it."

by Junko Sasanuma



by Junko Sasanuma



Fried Olives Stuffed with Turkish Dry Figs

As finger food, this dish is easy to eat and to serve for parties and outdoor activities. Sasanuma said, "Salty brined olives covered with sweet figs and Parmesan cheese have a mysterious flavor. You won't be able to stop once you start eating these because they are unlike anything you have ever tasted. Turkish olive oil, used as the frying oil, is less spicy and bitter and has an aromatic flavor. Red wine or raki goes well with them."



Executive Chef Shinsuke Nakajima oversees the cuisine of a top-class hotel that serves heads of state and dignitaries from around the world. As the "Director of Taste" at Hotel New Otani Tokyo, he supervises all the dishes in all the restaurants and banquet rooms in the hotel, working together with the head chef of each team.

You've been at the forefront of the pastry world with your creative desserts and served as the hotel's executive chef since 2008. What is your biggest mission in this capacity?

My primary job is to find and bring the best quality ingredients to the hotel. Without good ingredients, a cook cannot produce good food. Every two months, I go on a trip to visit farms and fish ports around the country. I bring back the foods that I find, and examine the cooking methods that best suite them with the kitchen staff. This process ultimately results in the creation of new dishes that are served to our guests. In a nutshell, that is my job.

The hotel has staff specializing in Japanese, Chinese, and Western cuisines, as well as pastry chefs and bakers. I supervise a total of 300 kitchen staff. I find the best ingredients for each section and have daily discussions with the chefs on what kind of dishes we can produce out of them and what kind of dining experience our guests are seeking.

I was a judge at an international pastry competition on a panel with judges from 12 different countries. That experience deepened my understanding of what tastes good and what doesn't. I have found that foods that are common around the whole world are the ones that are the most well-received. For example, a Japanese contestant used Japanese matcha (green tea) and yuzu at the world competition, but the international judges from 11 of the 12 countries could not understand these unfamiliar tastes. It's essential to make good food out of ingredients that everyone can recognize, such as apples, strawberries, pineapples, and mangoes. My role is to ensure that all of our restaurants and banquet venues offer the kind of dishes sought by our guests, prepared and served in their best possible quality.

For example, we seek out the best fruit. Whether its strawberries, melons, or grapes, we find the ones with the best quality and make them into desserts for our guests to enjoy.

I know you have been involved in numerous gala dinners, banquets, and receptions in the presence of state guests. Which one do you remember the most?

The one that stands out the most is the official dinner for the imperial ceremony of accession. We have had the experience of serving on the banquet hosted by the prime minister and his spouse for the Emperor's accession to the throne twice, and on October 23, 2019, 600 VIPs including heads of state from around the world attended. We created a menu to serve those 600 guests of honor. The Cabinet Office re-

quested a menu that embodied our country and culture.

There were many elements to cover. The appetizers that fused Japanese, Western, and Chinese cuisines, and their presentation on the Arita porcelain plates. Whether or not to use Japanese dashi stock in the soup. How to deal with the allergies and religious requirements of the 200 out of 600 guests. Due to security reasons, the seating arrangements for the state guests were not made known until 30 minutes before the venue opened. In such an environment, that was a dinner with a series of unexpected issues about how the staff would serve the food. It was the challenge of my life, with the country's dignity at stake.

What makes the food served at Hotel New Otani Tokyo special? How is it different from other hotels?

To serve good food, you need good ingredients. We place great importance on carefully examining and evaluating the ingredients. We are also committed to using these carefully selected ingredients to offer a menu that takes familiar dishes to the next level with exquisite quality. For example, my best-known work is probably the Super Shortcake, which was launched to celebrate the hotel's 40th anniversary. It was a project to discover what extent a strawberry cake can go to when a luxury hotel exerts all its efforts, and has now become an immensely popular item. Whatever it is, for example take curry and rice, we believe that the most important thing is to create a dish with enhanced quality and taste, better than anywhere else, and offer the best dining experience to our guests.

Inbound tourist demand has returned after the pandemic. How are your gearing up for the next boom?

Once again, we are preparing to offer tourists the experiences of Japan's prided food culture here at our hotel. Tokyo now has 203 Michelin-starred restaurants, which is the most in the world for a single city and more than twice as many as the gastronomic capital of Paris. Tokyo is said to have the highest "dining appeal" in the overall ranking of the world's cities. The range of genres of food in Japan, as perceived by foreigners, is now

expanding beyond "washoku" or traditional Japanese-style food, and "Western food" such as hamburgers and curry rice has become recognized as part of Japan's unique food culture. Therefore, we are developing a new menu lineup, "Shin-Edo Yoshoku," translated as a new style of Western dishes in Japan. We want to take this genre familiar to the Japanese and present it to the world by using carefully selected ingredients and upgrading them to an unprecedented quality.

We are also reinventing the hamburger, which was initially born in the U.S. but is now being rearranged by the Japanese in their own unique ways, such as the "tsukimi" burger that's become a standard item in the Japanese food industry. We are now in the process of developing hotel-quality burgers with elements like wagyu patties, rice-flour buns, or ones that feature unique Japanese items such as "chicken nanban" (fried chicken with tartar sauce).

You said you travel all over Japan to find ingredients you're satisfied with. What do you look for when selecting ingredients, and what do you consider important when sourcing ingredients?

The weather comes first. I select ingredients and source food with close attention to how much rain there was this year and how many hours of sunlight there were. For example, the chestnuts we use yearly are watery and have less of the chestnut's natural fluffy texture this year because of the heavy rainfall. I have already found chestnuts from another prefecture and will use them instead of the usual ones to make our iconic Mont Blanc cake. Food is weather-dependent. We have group hotels in various areas, so we exchange information among our head chefs.

Please tell us about your work developing new menus and recipes using new ingredients.

For example, we are developing menus using plant-based foods such as soy meat and other alternatives to accommodate food diversity. We are in the experimental process of determining what seasonings go well with soy meat and how to combine it with other ingredients. The Tower Restaurant, a buffet restaurant on the 40th floor of the Garden Tower, offers many items featuring plant-based foods, such as pasta Bolognese and tripe stew, which are actually made with soy meat. Some people of various religions and food habits may not like the word "meat" in the first place, so we think it may be necessary to change its image, for example, by calling it "soy block."

What does "Omotenashi" mean to you?

For me, good taste is hospitality. It is my responsibility as the executive chef to serve delicious food to our guests.



It is my responsibility as the executive chef to serve delicious food to our guests.



Shinsuke Nakajima
Executive Chef, Hotel New Otani Tokyo



A good concierge is one of the essential elements of a good hotel. Concierge staff often communicate with the guests the most, and know their needs and requests first hand. We interviewed Shinobu Kojima, Chief Concierge of Hotel New Otani Tokyo, who deals with the various requests of the guests.

With inbound tourism finally back in full swing, what is the current ratio of domestic and foreign visitors in the hotel? Are there any differences in the demographic compared to before the pandemic?

It depends on the time of year, but is usually about fifty-fifty. Among guests who stop by the concierge desk, around 70-80% are foreign visitors. Many are from Europe and the United States. We receive many inquiries about restaurants, transportation, sightseeing, and so on.

What are the biggest challenges associated with receiving foreign visitors?

Many of our international guests come to Japan with high expectations for Japanese food. We are often asked to recommend restaurants outside the hotel. Still, since Hotel New Otani Tokyo has 37 restaurants of reliable quality serving various

Japanese, Western, and Chinese cuisines, from Yakitori to fine French cuisine, we recommend that they try the restaurants inside the hotel first.

What do you enjoy in your daily communication with foreign guests? Also, please tell us about the rewarding moments in your work.

With the resurgence of inbound tourism, international guests are returning, and we are delighted to be able to serve them face-to-face. We listen to the customer's needs and make proposals that meet them. It isn't always easy, but is extremely worthwhile, especially when the guests let us know they enjoyed what we arranged for them.



Cherish every encounter.

What is the number-one attraction of Hotel New Otani Tokyo mentioned by its guests?

Maybe the Japanese garden, which covers approx. 10 acres. Many guests enjoy a stroll through this historic site that has been actually part of a 400-year-old daimyo mansion, first built in the early Edo period (1603-1868). It's dotted with 42 ancient stone lanterns from around that time. There is also a precious red jasper stone from Sado Island. Weighing in at 22 tons, it's the largest in Japan. The more than 350 ornamental carp in the pond are also famous, and the view of the waterfall is spectacular. The Japanese garden occupies half of the hotel grounds, and many guests return to enjoy the scenery through the seasons. In spring, as many as 19 varieties of cherry trees bloom at slightly different times, so visitors can enjoy the blossoms over a longer period than other locations. This summer, we offered handheld fireworks and paper lanterns to be enjoyed in the garden, which was well received as an opportunity to experience Japanese cultures of the season.

If you have any anecdotes of past mistakes or proud moments as a concierge, please share them with us.

There's one incident that I remember clearly. I booked a restaurant outside the hotel for a guest, and we arranged a taxi for him. I wrote down the address and gave it to the driver, but the guest contacted me later and said they could not locate the restaurant. As it turned out, the address was correct, but the entrance was a bit secluded, and they needed help to locate it. Since then, we call the restaurant directly to check how to find the place, and tell the taxi driver what to expect when heading there.

What is the most important thing to keep in mind when welcoming foreign visitors?

Not many people speak Japanese, so we try to be of help when they are outside of the hotel as well. For example, we provide information on how to get on the transportation system and how to buy tickets so they can get around smoothly during their stay. Many foreigners are surprised by the number of subway and train lines in Japan and the well-developed transportation network, but it could be complicated at the same time.

There are many guests who observe a vegan, vegetarian, gluten-free diet or have other restrictions, and we need to be particularly careful in arranging restaurants for them. Even a slight miscommunication may cause a guest with an allergy to become ill, so we listen to them carefully and make every effort to recommend the right restaurants to them.



How would you recommend foreign guests to spend their time and enjoy Hotel New Otani Tokyo?

First of all, I want them to enjoy the food. We offer a variety of dining options, including Japanese, Western, Chinese, cuisines and also an extensive selection of desserts, so we hope they will have a diverse range of culinary experiences. A stroll through the Japanese garden is also recommended, where you can discover traditional Japanese aesthetics. The hotel's shopping arcade includes several shops that exhibit and offer art, antiques, and fine ceramics, so we invite our guests to stop by these outlets, even just to window-shop. And last but not least, there is an ikebana flower installment by the Sogetsu school that is the symbol of our main entrance. We hope that guests will enjoy the sublime beauty of this prided field of art in Japan.

What does "omotenashi" mean to you?

Guests who visit our concierge desk are of all nationalities, and some are visiting Tokyo for the first time, while others have been here many times before. We listen to and discern each guest's needs to ensure that their stay is an enjoyable one. We cherish each encounter: every single guest is important to us, and we strive to make their experience unforgettable.



Shinobu Kojima

Chief Concierge, Hotel New Otani Tokyo

One-Night Two-Day

IBARAKI TOUR

Ibaraki

Tokyo

Article and photos by Patricia Yarrow

DAY 1

Kodokan 弘道館

Kodokan (Broad Path Hall) is an evocative chance to walk through early-modern Japan when it was new. Established in 1841, Kodokan is an educational heritage of early modern Japan. After a long walk surrounded by white plaster walls capped by a river of grey tiles awaits the Ote-mon, an overwhelmingly massive wooden gate constructed by traditional joinery techniques. The original tatami mat for founder Tokugawa Nariaki uses techniques that are rarely seen in modern versions. Long a centre of learning, including compiling the history of Japan, this is a chance to walk through what it must have been like in the glorious days of the flower of the Tokugawa/Edo Era (1603-1868) from the 1840s. Informative plaques often include English.

Address: 1-6-29, Sannomaru, Mito City, Ibaraki
Open hours: 9:00-17:00 (Feb. 20 - Sep. 30), 9:00-16:30 (Oct. 1 - Feb. 19), Closed: Dec. 29-31



Slate roof tiles decoratively line up by the wooden gate entrance (Ote-mon) in a tour de force of intriguing rhythmic patterning. The original wall is showcased in the lower right corner.

INTRODUCTION TO IBARAKI

Embedded into the northern reaches of the great Kanto plain, Ibaraki Prefecture stretches from an extended seaside shoreline across agricultural fields and up into the hefty hills sprinkled with impressive Shinto shrines. A welcome relief from the congestion and hubbub of the Tokyo metropolitan sprawl, here the insects hum and birds warble uncontested. Luxurious rice fields reflect the sky and stars, and small towns pursue their individual histories and customs, including innovative sake breweries using that local rice, powered by a rugged individuality. Notably, Sudo Honke in Kasama City is said to be the oldest sake brewery (est. 1141 AD) in Japan! Ibaraki is an easy day trip or extended sojourn, with much to offer. Let's explore a sampling here.

Kairakuen 偕楽園

Kairakuen (Pleasure Garden) is another garden envisioned by Tokugawa Nariaki in 1842 as a cultural and recreational counterpart to Kodokan. Bamboo groves tower to one side of a path, and stately Japanese cedar on the others. A marble fountain falls victim to the spring water, placidly eroding away in a cycle of approximately 30 years.

After a long day of learning philosophy, politics or history, sweating it out with martial arts, studying astronomy or medicine at the Kodokan, unwind at the Kairakuen. This garden was destroyed during the war and later rebuilt as an open-air walking park in 1958. Overseen by Kobuntei, the vista from the movie-set worthy Japanese traditional banquet facility opens over the lake and hillsides. An astonishing array of plum trees, showing their age as they twist and twine, and slowly hollow out in their latter years. Other shrubs and trees have respectfully been allowed to age naturally into a dancing circus of form. While famous for the blossoming season, go anytime for the unsuppressed trees and forests. Quite a few signs include English.

Nearby Tokiwa Shrine (1874) is an inari fox-god Shinto shrine, not too large, with a picturesque parade of red torii gates, a satisfied-looking stone frog, inscribed sake barrels, and two perky stone foxes standing stolidly on guard.

Address: 1-3-3, Tokiwacho, Mito City, Ibaraki
Open every day: 6:00-19:00 (Feb. 20 - Sep. 30), 7:00-18:00 (Oct. 1 - Feb. 19)

Intersecting layers of traditional Japanese screens frame for the lush park forest below.



Wagyuwan 和牛庵

Plummeting down a narrow sideroad, disembark at the eccentric Wagyuwan (Wagyu beef hermitage) enclave, a pleasing combination of Japanese gardens, touches of polished blond panel walls and paper screens sitting comfortably with western furniture. Prefaced by an assorted greeneries salad, oolong tea in a lipped wineglass, and the main attraction: deceptively mild flavoured thin strips of wagyu, an elegant intertwining of glistening marbled red and white meat and marbled fat, the epitome of crafted beef. Living up to the "hermitage" theme, this was a bucolic place to leave the day behind (or the evening at the bar ensconced in the back), and float in the wagyu juices, quirky Japanese woodwork, and western artifacts.

Address: 3-695, Migawa, Mito City, Ibaraki
Lunch: 11:30-15:00 (L.O. 14:00), Dinner: 18:00-22:00 (L.O. 21:00), Closed on Wednesday

A weathered Benedictine monk peckishly contemplates Wagyuwan's noren curtain of robust fighting bovines.



My finest pottery attempt thanks the potter's wheel and awaits its baptism of glazing and firing. A very mysterious and satisfying process.



Craft Hills Kasama 笠間工芸の丘

Craft Hills Kasama (Kasama Crafts on the Hill) honours the diverse pottery tradition of the Kasama area. Creations follow two paths: traditional and innovative, and are on extensive showroom display. I am mesmerized by a simple sake cup (guinomi) thrown by Tsutsumi Ayako, who had passed away in 2021 at 92. It was like nothing I have experienced, holding the glowing dark brown glazed, runneled surface. This is the magic of pottery.

Next, the workshop, where, carefully guided by aproned staff, I encountered the fine-grained clay at the potter's wheel. Channelling all I knew about guiding the clay, I produced two wobbly bowls, and improved with a final small vessel. For this little dandy, I chose a rather austere soft white for a finishing glaze. It will be a Christmas surprise upon delivery to my doorstep in Tokyo.

Address: 2388-1, Kasama, Kasama City, Ibaraki
Open hours: 10:00-17:00, Closed on Mondays

Gruyeres 洋風笠間菓子

Western-style confectionery Gruyeres, named for a medieval town in Switzerland, and famed for Gruyeres cheese. No cheese here, but the Mont Blanc ball kuri (chestnut)-flavoured coating over a gooey and crunchy interior concoction was an adventure to puzzle out how to move it into the fork. This is a small, local cafe with a pastry parlour atmosphere, and at 40 years old (est. 1985), a bit of a time travel into the past. Come for the famed Mont Blanc, leave with a delightful dessert from their display case of imaginatively artistic cakes and other sweet goodies. A steady stream of customers indicates this is a neighbourhood favourite.

Address: 285, Shimoichige, Kasama City, Ibaraki
Open hours: 10:30-17:00 (L.O.16:30), Take-out: 9:00-18:00

Gruyeres' famed confectionery display of rapturously fantasized sweet desserts.



What better way to spend the evening than snuggled into the creature comforts of fine furnishings and a seaward view of waves washing in under the moonlight?



with woven throw rugs, and a collection of books and CDs for music in the background. As the waves rolled in, we longed to remain and savour the evening.

Address: 6883, Isohamacho, Oaraimachi, Higashi Ibaraki-gun, Ibaraki
Phone: 029-267-2101 (10:00-17:00)

Satoumitei 里海邸

Satoumitei (Villa in a Rural Area), along the coast, features the perfect waiting room just past the tatami-matted Japanese bare wood and washi papered entrance. Overlooking the breaking waves through the pine forest boughs, we find many touches for the comfort of the guest, including sturdy art deco wooden chairs, deceptively comfortable, an in-wall wood-burning stove, a piano at the ready, wooden floors

DAY 2

Suzuki Mohei Shoten 鈴木茂兵衛商店

Suzuki Mohei Shoten (established by Suzuki Mohei IV in 1865). Stroll into the showroom and walk back in time to when paper lanterns were part of standard lighting. However, a walk around the other displays hints at continual technical sophistication, proven when, with a snap of the fingers, or clap of the hands, a glowing light springs up from within. I have wondered how the long, thin strips of bamboo were placed into the round or lengthy paper lantern. A few moments in the workshop room, guided through the process of making our own lantern, and the answers are revealed. I will leave you to find the answers, but now I look upon the construction of the humble paper lantern with new percipience. My own creation hangs on the wall behind me, for my Zoom audiences to admire.

For centuries, paper lanterns were constructed by a brilliantly simple method. The strings are fitted into a spiral of notched slats in a framework for quick production. Paper or silk is glued over the edges, and voilà.



Address: 1-7-5, Hakamazuka, Mito City, Ibaraki
Open hours: 9:00-18:00, Closed on Saturdays, Sundays, and National Holidays

Kiuchi Brewery 木内酒造

Kiuchi Brewery ("Wooden Interior" brewery), a classic white stucco and slate grey roof tiled structure, makers of the "Hitachino Nest Beer" ("Nest is Best") for a soba noodle lunch in the cozy restaurant, matches with a selection of the light Nest beer. I find myself noticing the large glowing white paper lanterns hanging from the tall ceilings with newfound appreciation. A large gift shop features their sake and beer. The courtyard unassumingly houses several astonishingly leggy bonsai trees. Several visitors were engaged in a beer-making exercise. Traces of the old structures from 1823 mix pleasantly with the modern, airy jumble of showrooms and working stations. The Hitachino Nest Beer with the owl icon is widely available in Tokyo's sake stores and is a fresh, light imbibement.

Address: 808, Minami Sakaide, Naka City, Ibaraki
Call for products & brewery tour: 029-212-5111



Just one corner of the multi-faceted Kiuchi compound. Brewing is pleasant work on a bracing autumn afternoon.

Hitachi Seaside Park ひたち海浜公園

Hitachi Seaside Park (Hitachi Beachfront Park) is vast. The long walk to the hilltop overlooking the sea passes many areas for various events and outdoor activities. Planned for a comfortable walk, the asphalted pathways lead past the famous seasonal flower fields, with stretches of bobbing cosmos flowers and bushy kochia (summer cypress). Surprisingly, a vast field of knee-high green weeds proved to be a soba field, whose seeds, we surmise, will later be pounded into soba flour for future noodles. Dating couples in saucy outfits mingle with head-covered Muslim ladies in a congenial mix of young and old, dog walkers, baby carriage pushers, and a sprinkling of international visitors. Wide open skies and unobstructed vistas provide a welcome relief for this urban jungle Tokyoite.

Address: 605-4, Onuma-aza, Mawatari, Hitachinaka City, Ibaraki
Open hours: 9:30-17:00/16:30 or 18:00, depending on the season. Closed on Tuesdays

Swaths of wind-blown bushy orbs of colourful kochia are watched over by equally rounded gardeners.



Meirishurui Sake Brewery 明利酒類

Meirishurui (Shining Victory Liquor), est. 1950, has a surprising emphasis on tanks of aging plum wine, supplemented with towering steel aging vats, one snoozing from as far back as 2008. A dusty storeroom preserves the historic artifacts of premodern sake-making. No English, so imagination only. The well-stocked gift room provided a wealth of sake, gin, umeshu plum wine, of course, and packaged food such as miso with yuzu, sembei crackers, and sweet potato yokan bars.

A wonderful homage to the sake brewers of yore, who dutifully plunged their long staves into the fermenting rice mash for many long hours.

Address: 338, Motoyoshida-cho, Mito City, Ibaraki / Open hours: 9:30-16:30, Closed on Mondays



Nuriya Restaurant ぬりや

Nuriya Restaurant (Colouring House), in central Mito, is a sparkling upscale unagi eel restaurant in traditional Japanese architecture. I am living the dream here. The classic brown-sauced unagi over rice dish was broiled to perfection and accompanied by a side-dish of unsauced unagi, which possesses the subtly light flavour of the sea. From the austere tokonoma, the shoji screens to the high ceiling enclosed our low table and tatami mats, this was a beautifully composed setting.

The tokonoma alcove keeps watch over the dinner proceedings. The boisterous autumn floral display elegantly accompanies the quiet ceramic vessel perched nearby.



Address: 3-5-9, Izumi-cho, Mito City, Ibaraki / Open hours: Lunch 11:30-14:00 (L.O.13:00), Dinner 17:00-21:00 (L.O.19:00)
Closed on Sundays

渋谷・原宿・表参道

SHIBUYA HARAJUKU OMOTESANDO

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



スクランブル交差点 Scramble Crossing

Shibuya Crossing is one of the busiest intersections in the world. It is said that a maximum of 3,000 people cross this street during a single green light, and 500,000 people walk by each day. The large electric scoreboard is also a feature of Shibuya, located on the top of Starbucks, a perfect place to relax and watch the people of Shibuya crossing the streets.



ハチ公
Hachiko

JR 01 16 01 Shibuya

Located near the Scramble Crossing, "Hachiko" is a popular meeting place for locals. Thousands of people wait and chat in front of the bronze statue of "Hachi" every day.



表参道 Omotesando

Omotesando Street, a broad avenue lined with Zelkova trees, is a great place to experience the beautiful illumination colors of each season. While located near Takeshita Dori, the two areas are entirely 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.

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



竹下通り

Takeshita Dori

Takeshita Dori is a symbol of Harajuku, where people browse for "kawaii" (cute) fashion. Crepe is one of the main symbols of Takeshita Dori, and so are purikura (photo sticker booth). There is an underground area filled with the latest purikura machines where you can add digital makeup, change hair colors, and get a new glam look! Some purikura shops offer cosplay outfits for rental.

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

03 15 Meiji-jingumae JR Harajuku

渋谷パルコ

Shibuya PARCO

Shibuya PARCO is a next-generation commercial facility that reopened in 2019. Since its opening in 1973, Shibuya PARCO has been active as a place for cultural dissemination. In addition to fashion, art, culture, and entertainment, they have combined the elements of trendy food and technology. In particular, the gourmet floor on the first basement floor, lined with unique restaurants based on the concept of "food, music, and culture," and the digital x subculture zone on the 6th floor, housing Japan's first Nintendo store, are must-sees.

Shop 11:00am-9:00pm
Restaurant 11:30am-11:00pm
<https://shibuya.parco.jp>

JR 01 16 01 Shibuya





渋谷スカイ SHIBUYA SKY

JR 有楽町線 渋谷駅 徒歩1分

Shibuya Sky is located on the top floor of Shibuya Scramble Square and is an observation facility where you can enjoy a 360-degree view from 229 meters above. On the rooftop, you can relax on the lawn while admiring the view or have drinks and snacks at the bar.

<https://www.shibuya-scramble-square.com/sky/>



宮下パーク Miyashita Park

JR 有楽町線 渋谷駅 徒歩1分

Miyashita Park is a facility that opened in 2020 on the site of the former Miyashita Park. You can enjoy shopping, eating, and sports in a well-ventilated, open space.

<https://www.miyashita-park.tokyo>

渋谷 109 SHIBUYA 109

JR 有楽町線 渋谷駅 徒歩1分

Shibuya 109 (ichi-maru-kyu) is a department store, which is often referred to as "maru (zero) - kyu (nine)" by its shoppers. It attracts young women who are looking for the hottest trends at an affordable price.

Shops 10:00am-9:00pm, Restaurants 10:00am-10:00pm | <https://www.shibuya109.jp>



肉横丁 Niku Yokocho

Niku Yokocho, an alley of meat, is located on the 2nd and 3rd floors of Chitose Kaikan in Shibuya Center Gai. It is a large meat restaurant area with more than 20 restaurants.

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

JR 有楽町線 渋谷駅 徒歩1分

根津美術館 Nezu Museum

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

10:00am-5:00pm
(Last entry 4:30pm)
<http://www.nezu-muse.or.jp/en/>

有楽町線 有楽町線 有楽町線

Omotesando 徒歩8分 from Exit A5

Please check the restaurant's website for the latest information.



明治神宮 Meiji Shrine

Meiji Shrine 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 donated 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).

<http://www.meijijingu.or.jp/english/>

有楽町線 有楽町線 有楽町線

ジェントル GENTLE Mediterranean, Sushi

5-47-6 Jingumae, Shibuya-ku ☎ 03-6897-3777

有楽町線 有楽町線 有楽町線

👍 Sautéed Lobster with Oriental Orange Sauce

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

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

アットコスメトーキョー @cosme TOKYO

@cosme TOKYO is a new experiential shopping facility that opened in 2020. They have popular cosmetic brands not only from Japan but also from around the world on 3 floors. You can find the best high-ranking cosmetics, latest items, beauty equipment, and testers. Come see Japan's cutting-edge "beauty" in Harajuku.

<https://www.cosme.net/flagship/>

有楽町線 有楽町線

JR 有楽町線 徒歩1分



dining & bar KITSUNE

Italian, French and Japanese Fusion Restaurant

2-20-13-B1F Higashi, Shibuya-ku ☎ 03-5766-5911

JR Shibuya 10 min. from South Exit **JR** Ebisu 10 min. from East Exit

👍 Domestic beef, chicken, and pork meat platter (regular) ¥2,480

KITSUNE offers original dishes based on Italian cuisine that incorporate various elements. The menu features a wide selection of meat dishes, including beef skirt steak, short ribs, pork, chicken, and a hearty meat platter that has been featured on TV programs. Depending on your preference, you can choose from a variety of seating options, including tables for 2, box seats for 4 to 8 people, private rooms for groups of 30 to 50 people, and completely private rooms. Each space has a different atmosphere, allowing you to choose the one that best suits your needs.

¥3,500 <Mon-Sat> 5:00pm-11:00pm <Closed> Sunday
Credit Card: VISA, Master, Amex, JCB, Discover, others
<http://kitsune-web.info/en/>



黄金屋 渋谷店 KOGANEYA SHIBUYA

Washoku, motsunabe (offal hotpot), izakaya, yakitori

Ichiban Bld. B1F, 1-3-11 Dogenzaka, Shibuya-ku ☎ 03-5728-8600

01 Shibuya 1 min. from Exit 2 **JR** Shibuya 3 min. from Hachiko/South Exit

👍 Koganeya's Special Motsu-Nabe Soy Sauce ¥1,738/person (min. 2 orders)

Koganeya is a restaurant that specializes in motsunabe, a Japanese hotpot dish made with offal. What sets Koganeya apart are its three special features: soy sauce, stock, and offal. The soy sauce is sourced from a brewery in Kumamoto that was founded in the Meiji era. The stock is made using high-quality bonito flakes and kelp, while the offal consists of only the finest small intestines of domestic cows. These three elements combine to create an exquisite and unique offal hotpot experience at Koganeya.

Lunch: ¥800-1,400 / Dinner: ¥4,000-4,999 / ¥3,630-¥6,380
<Lunch> 12:00pm-3:00pm (L.O. 3:00pm) <Dinner> 3:00pm-11:00pm (L.O. 10:00pm)
Credit Card: VISA, Master, Amex, JCB, UnionPay, others
<https://motsunabe-koganeya.com>

渋谷横丁 Shibuya Yokocho

If you want to experience the fusion of food and entertainment in Tokyo, then Shibuya Yokocho situated in Miyashita Park is the perfect place to be. With 19 stores, visitors can relish different delicacies from 47 prefectures in Japan along with coffee shop snacks. The place also features performances by a variety of artists, offering a perfect blend of traditional and modern Japanese culture. Come and experience the unique atmosphere of Yokocho in Shibuya!

<https://shibuya-yokocho.com>

JR 01 16 01 Shibuya

Please check the restaurant's website for the latest information.

太陽と大地の食卓 T's レストラン

T's Restaurant
Vegan Restaurant

☎ 03-3717-0831

07 08 Jiyugaoka 3 min.

👍 Beyond Meat Hamburg Steak

T's Restaurant is a vegan restaurant that is highly acclaimed by meat lovers. They offer "Smile Veggie", a dish that everyone can enjoy. Recommend dishes are Paella Doria, Beyond Meat Hamburg Steak, Matsaman Curry, Tantan Noodle, and other dishes that are popular in Japan. After meals, you can also enjoy exquisite sweets such as cakes and parfaits. Anniversary and birthday cakes available with reservation. Retort pouch curry and instant noodles that you can easily enjoy at home are also for sale.

Lunch: ¥1,400 / Dinner: ¥1,280- | 11:30am-9:00pm (L.O. 8:30pm)
Credit Card: VISA, Master, AMEX, JCB, Diners
<http://ts-restaurant.jp/>

肉炭バル MATOI-YA 表参道店

Matoiya (Omotesando)
Charcoal Grill, Bar

☎ 03-6418-2871

04 02 02 Omotesando 1 min.

👍 Exciting Butcher plate roast with charcoal

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, 500 yen- (glass) and 2,500 yen- (bottle).

Lunch: ¥2,000- / Dinner: ¥4,000- / Course: ¥4,000
<Fri & Before Holidays> 11:30am-2:30pm, 5:00pm-11:00pm
<Tue-Thu> 11:30am-2:30pm, 5:00pm-10:00pm
<Sat-Sun & Holidays> 11:30am-10:00pm <Closed> Mon
Credit Card: VISA, Master, AMEX, JCB | <http://matoiya.jp/>

カフェ レガート

Café Legato
Italian, Café

☎ 050-5443-0493

JR 01 01 16 01 Shibuya 5 min. **02** Shinsen 5 min.

👍 Crab with Tomato Cream Sauce (¥1,870)

Located just a 5-minute walk from Shibuya Station, Café Legato offers a luxurious dining experience on the 15th floor. The dynamic glass panels on both sides of the café provide a breathtaking view of Shibuya's cityscape and the changing sky throughout the day. You can also enjoy the stunning night view from here. They serve authentic dishes based on casual Italian cuisines in a cafe style, including oven-baked pizza, burgers, aged beef, and pasta.

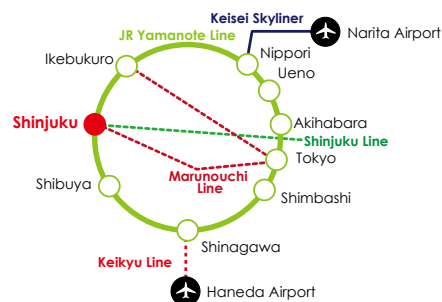
Lunch: ¥1,000-¥2,000 / Dinner: ¥5,000-¥6,000 / Course: ¥6,000-¥15,000
<Lunch> 11:30am-3:00pm (L.O. 2:00pm)
<Dinner> Mon-Thu, Sun, Holidays 5:30pm-12:00am (L.O. food 10:30pm, drink 11:30pm)
<Dinner> Fri, Sat, Before Holidays 5:30pm-1:00am (L.O. food 11:00pm, drink 12:30am)
Credit card: VISA, Master, AMEX, Diners, JCB, Discover, UnionPay, and other cashless payment methods | <https://cafelegato.com/>

👍 Recommended menu **📷 Free Wi-Fi** **🍷 Serves alcoholic drinks** **📖 Types of menus** **🌱 Vegetarian*** **🍴 Halal & vegetarian***
*Halal & vegetarian menus may require reservation in advance



SHINJUKU

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-end 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.



東急歌舞伎町タワー

Tokyu Kabukicho Tower

Tokyu Kabukicho Tower is Japan's largest hotel and entertainment facility, which opened in 2023. A hotel, restaurants, and state-of-the-art entertainment are concentrated in a 225-meter building based on "mastering what you like." In addition to playing with Kabukicho's original amusement machine, "namco Tokyo", you can try regional Japanese foods as well as Korean cuisines. This is the perfect facility to enjoy safely from morning to night in the city that never sleeps.

<https://www.tokyu-kabukicho-tower.jp>

JR Shinjuku 徒歩 7 min.

ゴールデン街
Golden Gai

The Golden Gai is located in the east side of Shinjuku where tiny bars are squeezed into narrow streets. It dates back to World War II when journalists and novelists gathered every night for discussions. Most bars only have counter seats, and some have just enough room for 5 or 6 people. Tiniest, the main appeal of this town, creates warmth and a friendly atmosphere.

JR Shinjuku, East Exit
 Shinjuku-Sanchome, Exit B3

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 pens and paints to useful everyday stationeries. Stationery lovers could easily spend a day in this building. Be ready to get overwhelmed by the variety of stationery goods at reasonable prices.

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

Shinjuku-Sanchome, Exit C4
 Shinjuku, East Exit



新宿御苑

Shinjuku Gyoen National Garden

Shinjuku Gyoen, the largest and the most popular park in Tokyo, is known for its 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 turned into a botanical garden, and reopened as an Imperial garden in 1906. The park is an assemblage of three different styled gardens: a formal French garden with an avenue of plane trees, an English landscape garden that features a wide and open atmosphere, and a traditional Japanese garden with ponds and bridges.

<https://fng.or.jp/shinjuku/en/>

JR Shinjuku 徒歩 10 min. from South Exit
 Shinjuku Gyoenmae 徒歩 5 min. from Exit 1
 Shinjuku-Sanchome 徒歩 5 min. from Exit C1/C5
 Shinjuku-Sanchome 徒歩 5 min. from Exit E5

東京都庁

Tokyo Metropolitan Government

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

9:30am-10:00pm
<Closed> 1st and 3rd Tuesday of every month
<https://www.yokoso.metro.tokyo.lg.jp/tenbou/>

JR Shinjuku
 Tochomae



がんど 新宿 山野愛子邸

Ganko (Shinjuku Yamano Aiko-tei)*Washoku, Kaiseki*

📍 1-1-6 Okubo, Shinjuku-ku ☎ 03-6457-3841

🚶 02 13 Higashi Shinjuku 🚶 5 min. walk from Exit A1

👍 **Kaiseki**

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.

Lunch: ¥3,000- / Dinner: ¥4,000- / Course: ¥7,000-
11:30am-10:30pm (L.O. 9:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others
<http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>


 ENGLISH CHINESE PHOTO


 ENGLISH CHINESE PHOTO


 ENGLISH CHINESE PHOTO


Please check the restaurant's website for the latest information.

魚や一丁 新宿三光町店

Uoya Iccho (Shinjuku-Sankochō)*Washoku, Sushi, Nabe, Izakaya, Sashimi, Crab*

📍 2-19-1-B1, Shinjuku, Shinjuku-ku ☎ 03-3225-2030

JR Shinjuku 🚶 10 min. from East Exit

🚶 09 13 02 Shinjuku-Sanchome 🚶 1 min. walk from Exit C6

👍 **Assorted Sashimi -enjoy fresh sea fish, shellfish, shrimp, etc. at a reasonable price**

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

Lunch: ¥850- / Dinner: ¥3,000- / Course: ¥4,180- (all you can drink)
11:30am-11:00pm (L.O. 10:30pm) Weekday, 2:00pm-11:00pm (L.O. 10:30pm) Weekend
Credit Card: VISA, Master, AMEX, JCB | movia.jp.com/shops/info/182322


 ENGLISH CHINESE PHOTO


 ENGLISH CHINESE PHOTO


李宮 新宿アイランドタワー

RIKYU (Shinjuku i-Land Tower)*Yakiniku*

📍 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku ☎ 03-5323-6177

🚶 09 Nishi-Shinjuku 🚶 1 min. JR Shinjuku 🚶 10 min. from West Exit

👍 **Nikuno Kiwami Course, Tokusen Course**

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

Lunch: ¥1,050- / Dinner: ¥5,000-6,000 / Course: ¥4,400-6,500
11:30am-3:00pm (L.O. 2:30pm) 5:30pm-10:00pm (L.O. 9:30pm)
<Closed> New Year Holiday & when the building is closed
Credit Card: VISA, Master, AMEX, JCB | <https://shop.create-restaurants.co.jp/0882/>


 ENGLISH CHINESE PHOTO


 ENGLISH CHINESE PHOTO


個室居酒屋 番屋 西新宿住友ビル店

Banya Nishi Shinjuku*Izakaya, Sukiyaki, Yakitori*

📍 49F Shinjuku Sumitomo Bld. 2-6-1 Nishi-Shinjuku, Shinjuku-ku ☎ 03-5381-5757

JR Shinjuku 🚶 7 min. from West Exit 28 Tocho-mae 🚶 1 min. from Exit A6

👍 **8 Types of Fresh Sashimi (Banya Oni-Mori)**

Banya is an authentic Japanese izakaya situated on the 49th floor, near the Tokyo Metropolitan Government Building. All meals are handmade by their chefs using fresh sashimi and seasonal ingredients that pair perfectly with alcohol. The private rooms can accommodate anywhere from 2 to 80 people, with some rooms offering a stunning view of Tokyo's night skyline. In addition to their a la carte menus, they also provide banquet courses with free-flowing drinks.

Dinner: ¥4,000-¥4,999 / Course: ¥4,500- | <Mon-Sat> 5:00pm-11:00pm (L.O. 10:00pm) <Holidays> 5:00pm-10:00pm (L.O. 9:00pm) <Closed> Sunday, New Year Holiday, when building is closed | Credit Card: VISA, Master, AMEX, Diners, UnionPay | <https://www.banya-group.jp/shop/nishishinjuku/>


 ENGLISH CHINESE PHOTO


銀だこハイボール酒場 新宿東宝ビル店

GINDACO HighballSakaba (Shinjuku Toho Building)*Washoku, Izakaya, Yakitori, Teppan-yaki, Takoyaki, Fried Chicken, Yakisoba, etc.*

📍 Shinjuku Toho Bld. 1-19-1 Kabukicho, Shinjuku-ku ☎ 03-6205-5959

JR Shinjuku 🚶 6 min. from East Exit 01 Shinjuku 🚶 4 min. from Exit 5

👍 **Teritama Tacoyaki - Tacoyaki with Boiled Egg & Teriyaki Sauce**

At this restaurant produced by Tsukiji Gindaco, customers can casually enjoy tacoyaki and alcoholic beverages. You can savor the piping hot tacoyaki along with a wide range of menus and alcoholic drinks such as "High-carbonated Kaku Highball" served from a special tower. The restaurant's most popular dish is the "Zettai-Umai!! Takoyaki (Sauce)," but you can also try the "Sakaba Limited Takoyaki," which is exclusive to this restaurant. The "Sauce Yakisoba" is another highly recommended dish, cooked on a griddle with a delicious aroma that will whet your appetite. You can also enjoy a rich variety of menu items including fried foods and exquisite snacks with alcohol.

Lunch: ¥1,500- / Dinner: ¥1,500- | 11:30am-10:30pm (L.O. 10:00pm)
Credit Card: VISA, Master, JCB | <https://alwayssaisei.co.jp/hb/>


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回転わんこそば くるくるわんこ

KURUKURUWANKO*Soba*

📍 5F J Gold Bld. 1-22-9 Kabukicho, Shinjuku-ku ☎ 03-6265-9881

JR Shinjuku 🚶 5 min. from West Exit 01 Shinjuku 🚶 1 min. from Front Entrance

👍 **Normal course (40 min.)**

Kurukuruwanko is a specialty store that serves Wanko Soba in "tachigui" (eating standing up) style. At this amusement-type restaurant, you can challenge your friends to see who can eat the most soba within a 40-minute time limit. The soba bowls are served in bite-sized portions and rotate around a lane, so you can enjoy them at your own pace. There are over 9 types of condiments available and each additional item can be purchased for 100 yen. By changing the condiments, you can try different tastes and flavors. Those who set a high record will receive a commemorative gift. You can enjoy the atmosphere of Kurukuruwanko alone or in a group.

¥3,300 | 12:00pm-10:00pm (L.O. 9:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay


 ENGLISH CHINESE PHOTO


上野・秋葉原

UENO AKIHABARA

Ueno Park, known as the "Forest of Ueno," has cultural facilities such as art museums, Tokyo University of the Arts, the Ueno Zoo, and historical architecture 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.



上野恩賜公園 Ueno Park

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

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

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

JR 16 17 Ueno



メイドカフェ Maid Cafe

JR 15 Akihabara

Walk by any street of Akihabara and you will spot maids in colorful outfits. Maid Cafe is a must-visit if you want to experience the "otaku" culture of Japan. Step into one of the cafes and the maids will welcome you as the "master" and serve you food and drinks, sing and dance, and even cast "mo-e" spells on your food to make it delicious.



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 Yokochi, 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 reasonably priced products with over 400 shops.

<http://www.ameyoko.net>

JR Ueno 16 17 Shinobazu Exit Ueno Exit 7

JR Okachimachi North Exit

16 Nakaokachimachi Exit A2/A5/A7



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 sells thousands of technological goods, from games and DVDs to computer parts and machinery.

JR 15 Akihabara

つけめん TETSU 御徒町ラーメン横丁店
Tsukemen TETSU (Okachimachi Ramen Yokocho)
Ramen

📍 5-10-14 Ueno, Taito-ku ☎ 03-5816-8358

JR Okachimachi 2 min. walk from South Exit **H16** Nakaokachimachi 3 min. walk from Exit 2

👍 **Tokusei Tsukemen - A deluxe menu with extra homemade roasted pork, flavored egg, and bamboo shoots!**

The soup made with pork and chicken bones is cooked over high heat and blended with fish stock that has been carefully extracted to provide a rich umami flavor. The soup is flavorful but not overpowering. The noodles used are special noodles with a wheat aroma. These medium-thick, straight noodles have a chewy and smooth texture, and they complement the rich soup perfectly. The large-sized roasted pork, which has been grilled fragrantly after low-temperature cooking, is also excellent.

¥900-1,250 | 11:00am-11:00pm (L.O. 10:30pm)
<https://www.tetsu102.com/1576/>



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ENGLISH CHINESE KOREAN PHOTO



EVERYONEs CAFE
EVERYONEs CAFE
Café

📍 8-4 Ueno Koen, Taito-ku ☎ 03-5815-8251

JR Ueno 3 min. walk from Park Exit

👍 **The seasonal plate, which changes based on the stocking situation, comes with 5 colorful side dishes mainly made from Tokyo vegetables, in addition to soup and fruits using plenty of seasonal ingredients**

Located in Ueno Park, EVERYONEs CAFE welcomes guests of all ages, nationalities, and generations. Inside the cafe's relaxing space, where you can feel the warmth of wood, you can enjoy all-day menus incorporating "Edo-style ingredients", locally grown "Tokyo/Edo vegetables", and other seasonal ingredients.

Lunch: ¥1,500- / Dinner: ¥1,900-
<Mon-Fri> 10:00am-9:00pm (L.O. Food 8:00pm, Drink 8:30pm)
<Sat, Sun & Holiday> 9:00am-9:00pm (L.O. Food 8:00pm, Drink 8:30pm)
Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp/0941/>

銀だこ酒場 上野店
TSUKIJI GINDACO SAKABA (Ueno)

Washoku, Izakaya, Yakitori, Teppan-yaki, Takoyaki, Yakisoba, Fried Chicken, Steamed Dumpling, etc.

📍 1F Maruka Bld. 3-18-11 Higashi Ueno, Taito-ku ☎ 03-6284-2655

JR Ueno 6 min. from Asakusa Exit **H17** Ueno 4 min. from Exit 2

👍 **GIN-NO YAKISOBA**

Gindaco Sakaba is a casual diner produced by Tsukiji Gindaco that offers takoyaki and alcoholic beverages. They have an old-fashioned Japanese pub theme, which creates a nostalgic atmosphere. It's a popular spot among office workers, and they also offer a lunch menu that includes curry and cutlet curry. Gindaco Sakaba is an excellent place to unwind over a few drinks in the evening.

Lunch: ¥600- / Dinner: ¥2,000-
<Mon-Sun> 11:30am-11:00pm (L.O. 10:30pm)
<Holidays> 11:30am-10:00pm (L.O. 9:30pm)
Credit Card: VISA, Master, JCB
<https://alwaysaisei.co.jp/sakaba/>

Please check the restaurant's website for the latest information.

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

📍 ICHIGO Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku ☎ 03-6744-6726

JR **H15** Akihabara 1 min. from Electric Town Exit

👍 **Meal Course ¥3,000+tax (Main dish, drink, gift, souvenir photograph)**
***All foods and drinks will be given a spell by maid**

Enter the world of Maid culture and MOE experience casting special spells on foods and drinks! "maidreamin" is the No.1 maid cafe group with 18 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 60 seats maximum. Pretty maids with charming smiles welcome each of their customers as a master. Don't miss out the outstanding live performance held on the stage!

Lunch: ¥1,050- / Dinner: ¥3,500- / Combo: ¥3,710- (Not including tax and ¥800 table charge per 1 hour) | <Mon-Fri> 11:30am-11:00pm <Sat, Sun & Holiday> 10:30 am-11:00pm | Credit Card: VISA, Master | <http://maidreamin.com> <Facebook page> <https://www.facebook.com/maidcafe.maidreamin/>

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

📍 4-14-1-3F Soto Kanda, Chiyoda-ku ☎ 03-5289-8480

JR **H15** Akihabara 1 min. from Electric Town Exit

👍 **Enzo Course: Domestic short rib, domestic beef round, outside skirt, abomasum, rice soup with beef, or stone-roasted bibimbap**

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

Lunch: ¥1,050- / Dinner: ¥4,000- / Course: ¥3,500-
<Mon-Fri> 11:00am-3:00pm (L.O. 2:30pm), 5:00pm-11:00pm (L.O. 10:00pm)
<Sat> 11:00am-11:00pm (L.O. 10:00pm) <Sun, Holiday> 11:00am-10:00pm (L.O. 9:00pm) <Closed> When Akihabara UDX is closed
Credit Card: VISA, Master, AMEX, JCB | <https://shop.create-restaurants.co.jp/0876/>

神田明神
Kanda Shrine

Kanda Shrine (Kanda Myojin) is a renowned power spot in Tokyo, with a rich history that dates back over 1,300 years. The shrine offers a range of blessings, including prayers for prosperous business, family safety, and good health. Additionally, it has gained popularity as the setting for the famous anime "Love Live". You can purchase various items such as "ema" (votive picture) and "goshuincho" (red seal book), as well as collaborative merchandise like T-shirts and manju (sweet buns) available for purchase. If you are a fan of the anime, then this shrine is a must-visit destination.

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

JR Ochanomizu 5 min.

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ENGLISH PHOTO



ASAKUSA

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 remain in Asakusa, and there are seasonal events such as the Sanja-matsuri, Sumida River Fire Works, Tori-no-Ichi, and Hagoita-Ichi. If you want to try out true Tokyoite cuisine such as soba, loaches, tempura, and sukiyaki, Asakusa is exactly where you want to be!

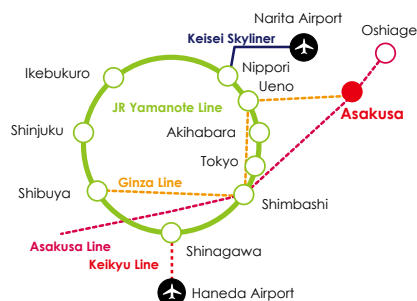


浅草寺 Sensoji Temple

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

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

Asakusa 5 min.



かっぱ橋道具街 Kappabashi Dougu Street

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

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

Tawaramachi Iriya Asakusa

浅草 飴細工あめしん Asakusa Amezaiku Ameshin

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

10:30am-6:00pm (Closed on Thursday)
<http://www.ame-shin.com/en/>

Asakusa 7 min.

浅草きんぎょ Asakusa Kingyo

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

10:00am-4:00pm
<https://asakusa-kingyo.crayonsite.net>

Asakusa Exit 5



浅草花やしき Asakusa Hana Yashiki

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

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

Asakusa 5 min.

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

3-1-12 Nishi Asakusa, Taito-ku ☎ 03-3841-1114

Asakusa 1 min. from Exit A2

Kobe Beef Sukiyaki Gozen

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

Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥10,000-
<Lunch> 11:30am-2:30pm <Dinner> 2:30pm-9:30pm (L.O. 8:30pm)
Credit Card: VISA, Master, AMEX, UnionPay
<https://www.asakusaimahan.co.jp/>



ENGLISH CHINESE PHOTO

ふなわかふえ 浅草店
Funawa Café
Wa-Café

2-19-10 Kaminarimon, Taito-ku ☎ 03-5828-2703

Asakusa 0 min. from Exit 2 Asakusa 1 min. from Exit A4

Traditional imo-yokan and hybrid sweets using imo-yokan

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

¥700-
10:00am-7:00pm (L.O. 6:40pm)
<https://funawa.jp>



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

2-1-15 Asakusa, Taito-ku ☎ 03-5806-2410

Asakusa 2 min. from Exit 6

Yakitori ¥130 / skewer (Teriyaki & Salt) -Grilled with charcoal fire, outside of the chicken is crispy while inside is juicy.

The "grilling masters" of Ohgiya put their hearts into charcoal grilling each yakitori (from ¥130 / skewer) using "secret teriyaki sauce recipe" and "special salt." Other menus include kamameshi, deep-fried chicken wings, kushiage, and stewed dishes. Ohgiya is located near Sensoji and only takes 2 minutes walk from Asakusa station.

Dinner: ¥2,300- / Course: ¥3,000- (all you can drink)
4:00pm-11:00pm (L.O. 10:00pm)
Credit Card: VISA, Master, AMEX, JCB | movia.jpn.com/shops/info/032250



ENGLISH PHOTO CHINESE

Please check the restaurant's website for the latest information.

権八 浅草吾妻橋
Gonpachi Asakusa Azumabashi
Washoku, Izakaya, Japanese food, soba, yakitori, handroll sushi

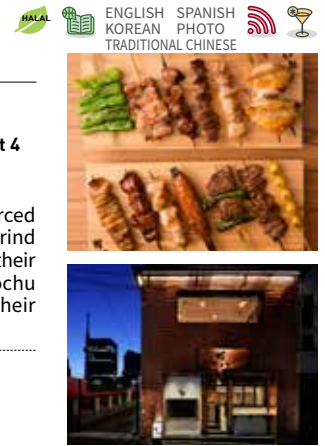
1,2F Nakagawa Bld. 2-1-15, Kaminarimon, Taitoku ☎ 050-5444-5929

Asakusa 1 min. from Exit A5 Asakusa 0 min. from Exit 4

Grilled Japanese black beef skewers (¥1,760)

Gonpachi Asakusa Azumabashi uses carefully selected, regionally-sourced ingredients in everything from the fresh buckwheat that their chefs grind into a flour and use to make their famous homemade soba noodles to their tempura fried to crispy perfection. Gonpachi also offers sake and shochu from each region of Japan, as well as uses seasonal ingredients for their original cocktails and their dessert menu.

Lunch: ¥1,000-1,999 / Dinner: ¥5,000-5,999 / Course: ¥2,500-8,500
11:30am-11:00pm
Credit Card: VISA, Master, AMEX, JCB, Diners
<https://gonpachi.jp/asakusa/>



HALAL ENGLISH CHINESE PHOTO KOREAN SPANISH TRADITIONAL CHINESE

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

1-23-7-1F&2F Asakusa, Taito-ku ☎ 050-3733-5306

Asakusa 5 min. from Exit A4/A5 Asakusa 5 min. from Exit 1-8

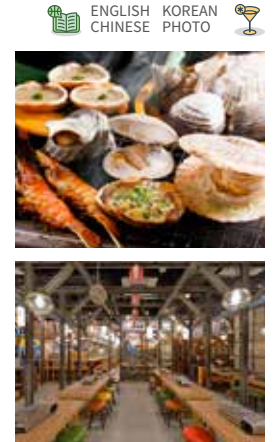
Asakusa 5 min.

Asakusa 1 min.

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

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

Lunch: ¥1,200- / Dinner: ¥3,000- / Course: ¥3,000-
11:00am-10:00pm (Opening hours are subject to change)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
<https://www.isomaru.jp>



ENGLISH PHOTO KOREAN

仲見世通り
Nakamise Dori

Nakamise-dori is a historic shopping street located in Japan, known for being the oldest of its kind in the country. Spanning over 250 meters, it houses 88 stores that offer visitors a wide range of uniquely Japanese souvenirs and food items. Additionally, visitors can enjoy strolling around the street while indulging in delicious street foods. There are a plethora of food options and sweets available, making it a must-visit destination for food lovers.

Asakusa 5 min.



押上・両国

OSHIAGE RYOGOKU

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



東京スカイツリータウン®

TOKYO SKYTREE TOWN®

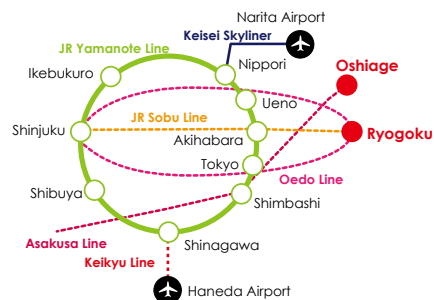
TOKYO SKYTREE® has marked the highest structure in Japan. Its height, 634m, stands for the historical name of this area, "mu(6)-sa(3)-shi(4)." Observation decks at 350m and 450m level are worth visiting to experience the panoramic view of Tokyo. On base floors are planetarium, aquarium, and a large shopping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

<http://www.tokyo-skytree.jp/en/>

🚶 Oshiage 🚶 Tokyo Skytree



©TOKYO-SKYTREE



Please check the restaurant's website for the latest information.

天麩羅 えびのや アルカキット錦糸町店

Ebinoya (Arcakit Kinshicho)

Tempura

📍 10F Arcakit Kinshicho, 2-2-1 Kinshicho, Sumida-ku ☎ 03-3625-1194

🚶 JR Kinshicho 1 min. from North Exit 🚶 Kinshicho 1 min. from Exit 3

👍 Jo-tendon (tempura bowl) - freshly fried tempura dipped in sweet and salty sauce

Ebinoya's tempura is freshly fried after you place your order, ensuring its quality and taste. They offer both set menus and tendon (tempura bowl) options.

Lunch/Dinner/Course: ¥1,100-1,550

11:00am-10:30am (L.O. 10:00pm)

<Closed> when the building is closed

Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, Diners

<https://sakanaya-group.com>

ENGLISH CHINESE KOREAN PHOTO



ENGLISH PHOTO



ちゃんこダイニング安美 両国総本店

Chanko Dining Ami (Ryogoku)

Chanko, Washoku

📍 3-26-6-2F&3F Ryogoku, Sumida-ku ☎ 03-5669-1570

🚶 JR Ryogoku 1 min. from East Exit

👍 AMI-chanko (¥2,800 + tax)

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

Lunch: ¥1,100- / Dinner: ¥5,000- / Course: ¥7,000-

11:00am-12:00am

Credit Card: VISA, JCB

<https://sakanaya-group.com>

スカイツリー®ビューレストラン 簾 (れん)

SKYTREE® VIEW RESTAURANT REN

Washoku (Japanese style cuisine), Charcoal grill steak (French style cuisine)

📍 Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku ☎ 03-5611-5591

🚶 JR Kinshicho North Exit 🚶 Kinshicho 3 min. from Exit 3

👍 Traditional Japanese Course Dinner (Kaiseki)

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

Washoku Lunch: ¥5,600- / Dinner: ¥10,000-

Charcoal Grill Steak Lunch: ¥8,500- / Dinner: ¥11,420-

<Lunch> 11:30am-3:00pm (L.O. 2:00pm) <Dinner> 5:30pm-10:00pm (L.O. 8:30pm)

<Cocktail time> 8:00pm-11:00pm (L.O. Food 9:30pm / Drink 10:00pm)

Credit Card: VISA, Master, AMEX, UC, DC, UFJ, Diners, JCB, Nicos, MUFG

<https://www.tobuhotel.co.jp/levant/restaurant/ren/>

ENGLISH PHOTO



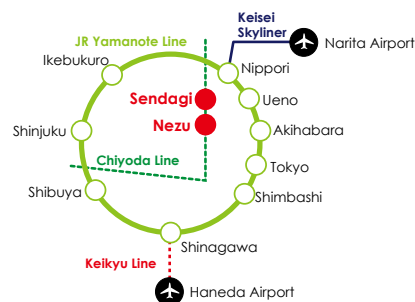
👍 Recommended menu 📶 Free Wi-Fi 🍷 Serves alcoholic drinks 📖 Types of menus 🌱 Vegetarian* 🍴 Halal & vegetarian*

*Halal & vegetarian menus may require reservation in advance

谷中・根津・千駄木

YANAKA NEZU SENDAGI

This area, known as "Yanesen," named after the first letters of Yanaka, Nezu, and Sendagi, is a refined and relaxing area that concentrates on 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 shops.



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 sunset view, 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>

🚶 5 min. from Nippori 🚶 5 min. from Sendagi

Please check the restaurant's website for the latest information.



根津神社

Nezu Shrine

🚶 8 min. from Sendagi 🚶 14 min. from Nezu 🚶 12 min. from Todaimae

The beautifully colored Nezu Shrine is one of the oldest shrines, 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 are approved as an important cultural property for its admirable existence. Surrounding the shrine are more than 3,000 garden plants, including the famous azaleas and wisteria gardens that bloom gorgeously in spring. Today, the shrine is a popular venue for traditional Japanese-style weddings.

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

おにぎり café 利さく Onigiri Café Risaku

📍 2-31-6 Sendagi, Bunkyo-ku ☎ 03-5834-7292

🚶 30 sec. from Sendagi 🚶 30 sec. from Dangosaka Exit

👍 Shiokobu Takuan

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

¥850-

9:00am-8:00pm <Closed> Wednesday
<https://www.risaku-tokyo.com>

ENGLISH



HAGI CAFE HAGI CAFE Café

📍 HAGISO, 3-10-25 Yanaka, Taito-ku ☎ 03-5832-9808

🚶 5 min. from Nippori 🚶 5 min. from Sendagi

👍 Fried mackerel sandwich ¥980

HAGI CAFE is located on the first floor of HAGISO, a wooden apartment over 60 years old 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.

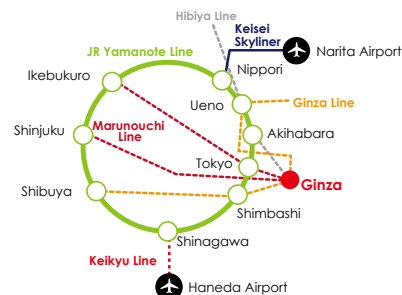
Lunch: ¥1,300- / Dinner: ¥1,300- / Course: ¥2,500-
Week days: 12:00pm-5:00pm (L.O. 4:00pm)
Weekend: 12:00pm-8:00pm (L.O. 7:00pm) Closed irregularly
<https://hagiso.com/>

ENGLISH ILLUSTRATION



GINZA

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



日比谷公園
Hibiya Park

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

Hibiya 徒歩 Exit A10/A14
 Kasumigaseki 徒歩 Exit B2



東京ミッドタウン日比谷
Tokyo Midtown Hibiya

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

Shops 11:00am-8:00pm
 Restaurants 11:00am-11:00pm
<https://www.hibiya.tokyo-midtown.com>

Hibiya 徒歩 Direct access from station
 Ginza 徒歩 5 min.
 Yurakucho 徒歩 4 min.

ギンザシックス
GINZA SIX

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

Shops 10:30am-8:30pm
 Restaurants 11:00am-11:00pm
<https://ginza6.tokyo>

Ginza 徒歩 2 min. from Exit A3
 Higashi Ginza 徒歩 3 min. from Exit A1
 Ginza-Itchome 徒歩 8 min. from Exit 9



歌舞伎座
Kabukiza

Ginza 徒歩 5 min. from Exit A6
 Higashi Ginza 徒歩 Direct access from station

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

<https://www.kabukiweb.net>

YAKINIKU MARUUSHI 銀座本店
YAKINIKU MARUUSHI GINZA
Yakiniku, Offal, Beef Cuisine

📍 8F Ginza 1st.5 Bld. 1-5-10 Ginza, Chuo-ku ☎ 050-3187-3495

🕒 **Ginza-Itchome** 1 min. from Exit 5
🕒 **Ginza** 5 min. from Exit A13

👍 **Rump Cap - Salted, 2 pieces**

YAKINIKU MARUUSHI has been renovated in 2022. Despite its location in the Ginza area, they offer A4 and A5 ranked Japanese black beef at reasonable prices in a stylish atmosphere. You can enjoy the meal with your friends and family at the table seats or opt for the chef's full-fledged course at the counter seats. To prevent the smell of yakiniku from sticking on your clothes, the restaurant has smoke exhaust ducts.

Dinner: ¥6,000-¥7,999 / Course: ¥5,500-
<Mon-Fri> 5:00pm-11:00pm (L.O. 10:00pm) <Sat, Sun & Holiday> 5:00pm-10:00pm (L.O. 9:00pm) | Credit Card: VISA, Master, JCB, AMEX, Diners
<https://www.maruushi.com/>

鮓処 銀座 福助 本店
Sushi Ginza Fukusuke (The Main)
Sushi

📍 2-6-5 10F Ginza, Chuo-ku ☎ 03-3535-3191

🕒 **Ginza-Itchome** 1 min. from Exit 8
🕒 **Ginza** 4 min. from Exit A9

👍 **Eiraku Course ¥8,500 + tax**

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

Lunch: ¥2,500- / Dinner: ¥8,000- / Course: ¥7,000-
<Mon-Fri> 11:30am-3:00pm (L.O. 2:30pm), 5:00pm-10:00pm (L.O. 9:30pm)
<Sat, Sun & Holiday> 11:00am-10:00pm (L.O. 9:30pm) <Closed> Jan. 1st
Credit Card: VISA, Master, AMEX, JCB, Others

熊本あか牛しゃぶしゃぶ甲梅
Kumamoto Akaushi Shabu-shabu Kobai
Sukiyaki, Shabu-shabu

📍 GINZASIX 13F, 6-10-1 Ginza, Chuo-ku ☎ 03-6274-6250

🕒 **Ginza** 5 min. from Exit A4

👍 **Nikuzushi (Meat Sushi)**

Akaushi (Japanese Brown) "Kosei Beef" from Aso, Kumamoto is a high-quality lean meat that delivers a delicious and rich flavor at every bite. Skilled craftsmen carefully cut the Akaushi beef into different portions, and offer the best method to enjoy each part by using soup stock, sauce, and seasonings that are cultivated through Japanese cuisine. Their aim is to create a unique and unmatched shabu-shabu experience that you won't find anywhere else. Please savor its taste.

Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥9,500-
<Lunch> 11:00am-4:00pm (L.O. 3:00pm) <Dinner> 5:00pm-11:00pm (L.O. 9:00pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://koubai.kumamoto.jp/>



Please check the restaurant's website for the latest information.

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

📍 4-12-1 Ginza, Chuo-ku ☎ 03-6228-4241

🕒 **Higashi Ginza** 1 min. from Exit 3

👍 **Kissho Bento Box - 9 seasonal dishes of the day**

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

Lunch: ¥3,000- / Dinner: ¥4,500-
11:30am-3:00pm (L.O. 2:30pm), 2:30pm-5:00pm (L.O. 4:00pm, tea and sweets only), 5:30pm-9:00pm (L.O. 8:00pm) <Closed> Irregular holidays
Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <https://en.ain-soph.jp/ginza>

GINZA SUSHI BANYA KAI
GINZA SUSHI BANYA KAI
Sushi

📍 7F Ginza 1st.5 Bld. 1-5-10 Ginza, Chuo-ku ☎ 03-6228-7301

🕒 **Ginza-Itchome** 1 min. from Exit 5
🕒 **Yurakucho** 8 min. from Kyobashi Exit

👍 **Omakase course - 22 course meal using seasonal ingredients**

GINZA SUSHI BANYA KAI opened its doors in Ginza in January 2023. The restaurant offers an affordable opportunity to experience the dream of eating nigiri sushi at a counter in Ginza. In addition to counter seats where you can enjoy a conversation with the sushi chef while having your meal, the restaurant also offers table seats and private rooms that are convenient for groups.

Lunch/Dinner/Course: ¥8,000-¥9,999
<Lunch> Sat, Sun, Holidays 12:00pm-2:30pm (L.O. 1:30pm)
<Dinner> 5:00pm-10:30pm (L.O. 9:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners
<https://www.sushi-banya.jp/>

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

📍 8-2-1F&2F Ginza, Chuo-ku ☎ 03-3289-9888

🕒 **Shimbashi** 7 min. walk from Ginza Exit
🕒 **Yurakucho** 8 min.

👍 **Hand-made soba**

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

Lunch: ¥501-1,000 / Dinner: ¥3,001-4,000 / Course: ¥5,000-
<Mon-Thu> 11:30am-2:30pm, 5:00pm-11:00pm <Fri & days before holidays> 11:30am-2:30pm, 5:00pm-11:30pm <Sat> 11:30am-11:00pm
<Sun & public holidays> 11:30am-10:00pm
Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.tofuro.jp>



丸ノ内・日本橋

MARUNOUCHI NIHONBASHI

Marunouchi is an area located between

Tokyo Station and the Imperial Palace. It is regarded as the center of Japanese finance and economy, where number 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 many stores flourished. You can find some long-standing stores that still have the taste of the old days.



東京駅

Tokyo Station

JR M17 Tokyo

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.



The domed ceiling
of Tokyo Station



Tokyo Station Character Street is a facility in the Tokyo Station premises where shops of popular Japanese characters gather. When you visit Tokyo Station, stop by and look for products of your favorite characters.



皇居

Imperial Palace

Tokyo Imperial Palace 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, archive, and administrative offices surrounded by water moats and stone walls, giving a historical view of Japan. Kokyo Gaien (the outer garden of the Imperial Palace) is popular among tourists for its beautiful scenery. Niju-Bashi (double bridge), stretching over the moat to the inner palace grounds, is a famous photo spot. Tour of the palace is allowed under a reservation, but Gardens and Parks are open to the public free of charge.

11 09 18 09 08 Otemachi JR M7 Tokyo

日本橋三越本店

Nihombashi Mitsukoshi Main Store

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

<https://www.mitsukoshi.mistore.jp/nihombashi.html>

13 11 10 Nihombashi 5 min. from Exit C1
12 09 Mitsukoshimae 1 min.



甘酒横丁

Amazake Yokochō

Amazake Yokochō 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 was located at the starting point of the alley. Since this neighborhood was not destroyed by WWII, a peculiar "shitamachi" atmosphere remains. Amazake festival is held every March with free distribution of amazake for you to enjoy.

<http://amazakeyokocho.jp>

14 13 Ningyocho



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

📍 GRANROOF FRONT B1 Tokyo Station ☎ 03-5220-2527

🚶 JR Tokyo 🚶 1 min. from Yaesu South Exit 🚶 5 min. from Yaesu North Exit

👉 **Dry-cured ham platter -3 types of ham**

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

Steak: ¥980- / Pasta & Risotto: ¥1,180- / Course: ¥4,500-
 <Mon-Thu & Sat> 11:00am-10:00pm <Fri & Before Holidays> 11:00am-11:00pm
 <Sun & Holidays> 11:00am-9:00pm
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://acorn-bar.jp/>



デリス 大丸東京店
Delices (Daimaru Tokyo)
 Tart

📍 6F Daimaru Tokyo, 1-9-1 Marunouchi, Chiyoda-ku ☎ 03-6551-2450

🚶 JR Tokyo 🚶 1 min. from Yaesu South Exit 🚶 5 min. from Yaesu North Exit

👉 **Fruit tart - Best selling tart made with 8 types of seasonal fruits**

This store specializes in fruit tarts that are made with plenty of colorful seasonal fruits. As soon as you enter the store, you will be greeted with a dazzling display of jewel-like tarts, lined up in the showcase. To complement the taste of these delicious tarts and your mood, you can enjoy a selection of 5 types of black tea and 100% fruit juice. Conveniently located right next to Tokyo Station, this store is definitely worth a visit.

¥750-1,500
 10:00am-8:00pm (L.O. 7:30pm) <Closed> when building is closed
 Credit Card: VISA, Master, AMEX, JCB, Diners
https://www.fujiofood.com/shop_search/



アグラカフェ
AGORA CAFE
 Restaurant, Cafe, Entertainment

📍 2F Nihonbashi Mitsui Tower, 2-1-1 Nihonbashi Muromachi, Chuo-ku ☎ 03-6262-6331

🚶 JR Tokyo 🚶 10 min. from Nihonbashi Exit 🚶 1 min. from Exit A7/A8

👉 **AGORA NIGHT - wide range of entertainment from Japanese performers including pole dancing, contemporary dancing, traditional arts, magic show, singing**

AGORA CAFE is an entertainment cafe situated on the second floor of the Nihonbashi Mitsui Tower, a noteworthy landmark in the Nihonbashi shopping district close to Tokyo Station. It started as an IOC-certified restaurant during the TOKYO 2020 Olympics. Join in the fun with AGORA NIGHT, an entertainment show that takes place every weekday starting at 7pm. You can watch the show while savoring the chef's signature dishes. There is no charge for the show, so it's an entertainment destination that is easy to stop by.

Lunch: ¥1,000-1,200 / Dinner: ¥3,500-5,000 / Course: ¥8,000-
 <Mon-Fri> 11:00am-10:00pm <Closed> Sat, Sun, Holidays *Subject to change depending on the event | Credit Card: VISA, Master, AMEX, JCB, Diners | <https://www.agoracafe.jp/>



Please check the restaurant's website for the latest information.

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

📍 Marunouchi Center Building 1F 1-6-1 Marunouchi, Chiyoda-ku ☎ 03-6551-2511

🚶 JR M17 Tokyo 🚶 3 min. from Marunouchi North Exit 🚶 1 min. from B1 Exit

👉 **Hamburger - with special buns and patty**

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

Lunch: ¥1,200- / Course: ¥4,500- <Mon-Fri> 11:00am-10:00pm
 <Sat, Sun & Holiday> 11:00am-9:00pm <Closed> When Marunouchi Center Building is closed | Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.common-cafe.jp/>



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

📍 Tekko Building B1F, 1-8-2 Marunouchi, Chiyoda-ku ☎ 03-6256-0805

🚶 JR M17 Tokyo 🚶 2 min. from Yaesu North Exit 🚶 2 min. from B10 Exit

👉 **Premium Steak Course -you can choose the main steak dish**

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

Lunch Course: ¥4,180- / Dinner Course: ¥25,500-
 11:30am-3:00pm (Food L.O. 2:00pm, Drink L.O. 2:30pm)
 5:00pm-11:00pm (Food L.O. 10:00pm, Drink L.O. 10:30pm)
 Credit Card: VISA, Master, Amex, DINERS, JCB, Discover, UnionPay
<http://samurai-dos.jp/> *Please reserve on Saturdays, Sundays and holidays



KITTE
 KITTE

KITTE is a commercial building situated on the former site of Tokyo Central Post Office. It boasts six floors, from the basement level to the ground floor, and features an array of stores and restaurants. The mall offers visitors a variety of local delicacies from different regions in Japan, as well as a collection of items that showcase Japanese craftsmanship and aesthetics. The facility is a must-visit for those looking to experience the best of Japanese culture, cuisine, and shopping.



赤坂・六本木

AKASAKA ROPPONGI

A 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.



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 11:00am-8:00pm
Food & Cafe 11:00am-9:00pm
Restaurant & Bar 11:00am-11:00pm
<https://www.tokyo-midtown.com/en/>

- Roppongi 徒歩 Exit 8
- Roppongi-itchome 徒歩 Exit 1
- Nogizaka 徒歩 Exit 3

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 11:00am-8:00pm
Restaurant 11:00am-11:00pm
<https://www.roppongihills.com>

- Roppongi 徒歩 Exit 1C
- Azabu Juban 徒歩 Exit 7
- Azabu Juban 徒歩 Exit 4



恵比寿ガーデンプレイス Yebisu Garden Place

Ebisu, East Exit

The Ebisu Skywalk stretching from the East Exit of Ebisu Station will take you to the Yebisu Garden Place. The Central Square has a unique arch sloped over an open space full of boutiques.

<https://gardenplace.jp>



芝公園

Shiba Park

Hibiya
 Kasumigaseki

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, giving beautiful spring and autumn sceneries. Momijidani, an autumn leaf valley, is famous for its artificial 10-meter-high waterfall.

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

アートトライアングル 六本木

The Art Triangle Roppongi

To promote 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 to either museum can have a 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 the Exhibition Wing of the Van Gogh Museum. Not having its own collection, it has been a venue for many modern art exhibitions. The "Suntory Museum of Art" links ancient and modern art and desires for "art in life." The 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.

Hotel New Otani Tokyo

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

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

Akasakamitsuke 〇8 〇2 D Kioicho Exit, 3 min. walk Yotsuya JR 〇2 〇8 Kojimachi Exit, 8 min. walk

久兵衛 ザ・メイン店 Kyubey (The Main) Washoku, Sushi



☎ 03-3221-4144

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

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

Lunch: ¥4,000- / Dinner: ¥10,000-
11:30am-2:00pm, 5:00pm-9:30pm
Credit Card: VISA, Master, AMEX, JCB, Others



石心亭 Sekishin-tei Teppanyaki



☎ 03-3238-0024

👍 Wagyu Course "Seisen" ¥23,500 + service charge

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

Course Lunch: ¥8,500- / Course Dinner: ¥23,500-
11:30am-2:00pm (L.O. 1:30pm), 5:00pm-9:00pm (L.O. 7:30pm)
*Closed on Mon (excl holidays) *Reservation required
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others



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



☎ 03-3221-4166

👍 Tsuki Course ¥10,000 + service charge + tax

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

Lunch: ¥3,500- / Course Lunch: ¥6,000-
Dinner: ¥8,000- / Course Dinner ¥8,000-
<Mon-Sat> 11:30am-2:30pm, 5:00pm- 9:30pm
<Sun & Holiday> 11:30am-9:30pm
Credit Card: VISA, Master, AMEX, JCB, Others



Please check the restaurant's website for the latest information.

#uni Seafood #uni Seafood Italian, seafood

📍 Maison Roppongi 1F, 4-4-4 Roppongi, Minato-ku ☎ 03-3401-8008

🚶 23 Roppongi 2 min. from Exit 7 🚶 〇4 Roppongi 2 min. from Exit 4a

👍 Seafood Platter (Regular) ¥3,500

#uni Seafood offers a menu based on Italian cuisine, with occasional French and Japanese techniques to enhance the flavors of the ingredients. They provide a fun and free dining experience. Their popular seafood platter includes over seven different types of seafood. Additionally, fresh raw oysters are sourced from all over the country, which you can order as many as you like. Their drink selection mainly consists of natural wines, but they also offer beer, cocktails, and sake.

Lunch: ¥1,000-1,999 / Dinner: ¥5,000-5,999 / Course: ¥3,500-10,800
<Lunch> Mon-Fri 11:30am-2:30pm (L.O. 2:00pm)
<Dinner> Mon-Fri, Holidays 5:00pm-11:00pm (L.O. 10:00pm)
<Closed> Sunday | Credit Card: VISA, Master, AMEX, JCB, UnionPay, others
<http://uni-seafood.com>

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

📍 6-6-9-1F Roppongi, Minato-ku ☎ 03-5413-5851

🚶 23 〇4 Roppongi 2 min. from Exit 3

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

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

Lunch: ¥1,300- (Weekdays), ¥4,389- (Weekend) / Dinner: ¥5,720-
<Mon-Fri> 11:30am-3:00pm (L.O. 2:00pm), 6:00pm-11:00pm (L.O. 10:00pm)
<Weekend & Holiday> 11:30am-3:30pm, Sat & Before Holiday 5:30pm-11:00pm (L.O. 10:00pm), Sun & Holiday 5:00pm-10:30pm (L.O. 9:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://riogrande.creatorestaurants.com/en/>

熟成焼肉 肉源 JYUKUSEI YAKINIKU NIKUGEN Yakiniku

📍 2-14-33-2F Akasaka, Minato-ku ☎ 03-5797-7390

🚶 〇6 Akasaka 1 min. from Exit 2

👍 Wet Aged Beef Steak

If you like to have a delicious gourmet yakiniku, Nikugen is the place. Nikugen, which was opened as a flagship restaurant of the largest national chain in the industry, became one of the most popular restaurants in Akasaka, the highly competitive area of yakiniku restaurant. Nikugen serves Wagyu, as well as wet aged beef, and they serve yakiniku which has a touch of traditional Japanese food and technique. They also have a walk-in wine cellar carries wines which are selected by sommelier to enjoy with delicious beef.

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



新橋・汐留

SHINBASHI SHIODOME

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



浜離宮恩賜公園

Hama-rikyu

JR 10 08 01 Shimbashi
19 02 Shiodome

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

9:00am-5:00pm (Final admission 4:30pm)

<Closed> December 29 - January 1

<https://www.tokyo-park.or.jp/teien/en/hama-rikyu/>

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. Colorful buildings designed by Italian designers are lined up along with restaurants, leather goods, and antique shops featuring Italy. During the pizza festival, pizza is cooked in stone ovens from the area. Have a short trip to Italy!

<http://www.sio-site.or.jp>

JR 10 08 01 Shimbashi 19 02 Shiodome

Please check the restaurant's website for the latest information.

さち福や CAFÉ 汐留シティセンター

Sachifukuya Café Shiodome City Center

Washoku

B1F Shiodome City Center, 1-5-2 Higashi Shinbashi, Minato-ku ☎ 03-3573-5525

JR 10 08 01 Shimbashi 5 min.

👍 Chicken and root vegetables with sweet and sour sauce set meal

Sachifukuya is a restaurant that puts its heart into cooking using only the freshest and carefully selected ingredients. Their dishes are "freshly made and delicious" and "a taste of mother's home cooking." With the motto of "feeding our precious family with food that is fresh, delicious, and healthy", they aim to deliver satisfaction to everyone. They are not only concerned about safety and taste, but also about health.

Lunch: ¥1,000- <Mon-Fri> 11:00am-10:00pm (L.O. 9:00pm)

<Sat, Sun, Holidays> 11:00am-9:00pm (L.O. 8:00pm)

<Closed> When the building is closed

Credit Card: VISA, Master, AMEX, UnionPay, Diners

https://www.fujiofood.com/shop_search/

個室会席 北大路 新橋茶寮

Kitaohji Shimbashisaryo

Washoku, Sukiyaki, Shabu-shabu, Kaiseki

2F Shiodome City Center 1-5-2 Higashi-Shinbashi, Minato-ku ☎ 03-3575-5678

JR Shimbashi 3 min. from Shiodome Exit 01 Shimbashi 0 min.

👍 Shikikaiseki

Kitaohji Shimbashisaryo is directly connected to Shiodome Station on the Yurikamome Line and just a 3-minute walk from Shimbashi Station. It's one of the largest Japanese restaurants in this area, with a total of 154 seats spread across 18 private rooms of various sizes. You can enjoy seasonal, authentic Japanese cuisine prepared by skilled chefs and experience Japanese hospitality from the staff in kimono. The atmosphere is relaxing and elegant, providing a tranquil space to forget the hustle and bustle of the city.

Lunch: ¥6,000-¥7,999 / Dinner: ¥8,000-¥9,999 / Course: ¥7,700- / Service fee: 10%

<Lunch> Open: 11:30am, Close: Mon-Fri 2:00pm (L.O. 1:30pm) Sat 3:00pm

(L.O. 2:00pm) Sun/Holidays 5pm (L.O. 3:00pm) <Dinner> Open: 5:00pm,

Close: Mon-Fri 10:30pm (L.O. 9:00pm) Sat 9:00pm (L.O. 7:00pm)

Credit Card: VISA, Master, Amex, JCB, Diners | <https://kitaohji.co.jp/shimbashisaryo/>

過門香新橋店 ~ GoldFin ~

Kamonka Shimbashi GoldFin

Chinese

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

JR Shimbashi 1 min. from Hibiya Exit 10 08 01 Shimbashi 1 min. from Exit 7

👍 Shark's Fin Dish ~¥13,000 / Chongqing Style Mapo Tofu <Spicy> ~¥2,000 (Tax incl.)

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

Lunch: ¥1,001-1,500 / Dinner: ¥5,001-7,000 / Course: ¥3,000-

<Mon-Fri> 11am-3pm (L.O. 2:30pm) 5pm-10:30pm (Food L.O. 9:30pm,

Drink L.O. 10pm) <Sat> 11am-4pm (L.O. 3:30pm) 5pm-10:30pm (Food L.O.

9:30pm, Drink L.O. 10pm) <Sun & Holidays> 11am-4pm (L.O. 3:30pm) 5pm-

10pm (Food L.O. 9pm, Drink L.O. 9:30pm) | Credit Card: VISA, Master, Amex,

DINERS, JCB, Discover, UnionPay | <http://kamonka-tokyo.jp>

👍 Recommended menu 📶 Free Wi-Fi 🍷 Serves alcoholic drinks 📖 Types of menus 🌱 Vegetarian* 🍴 Halal & vegetarian*

*Halal & vegetarian menus may require reservation in advance

ENGLISH PHOTO



HALAL ENGLISH PHOTO



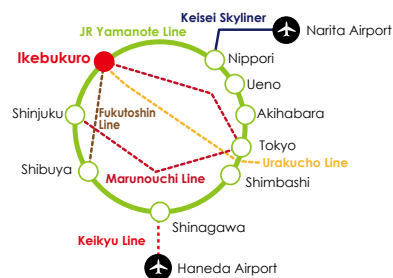
ENGLISH PHOTO



池袋

IKEBUKURO

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.



サンシャインシティ Sunshine City

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

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

JR 09 M 25 Y 09 Ikebukuro



巣鴨地蔵通り商店街 Sugamo Jizo Dori Shotengai

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

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

JR 15 Sugamo



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 30 years.

JR 09 M 25 Y 09 Ikebukuro

アニメイト Animate

Ikebukuro
JR 09 M 25 Y 09

Ikebukuro Animate is the main store of Animate, one of the largest anime shops in Japan. The Ikebukuro Animate main store, which celebrated its 40th anniversary, reopened in the spring of 2023. Not only can you buy Japanese anime goods, but you can also find a café, a space dedicated to exhibitions called "Space Galleria", and a stage called "Animate Theater". This is a must-see facility for Japanese anime lovers.

<https://www.animate.co.jp/en/>

ピノキオ 池袋サンシャインシティアルタ店
Pinokio (Ikebukuro Sunshine City ALTA)
 Cafe

📍 B1F Sunshine City ALTA, 3-1-3 Higashi Ikebukuro, Toshima-ku ☎ 03-5911-1122

JR 09 25 09 Ikebukuro 5 min. 10 Higashi Ikebukuro 15 min.

👍 **Omurice**

Café Pinokio was founded based on the idea of creating a coffee shop that embodies the traditional culture of Japan. With a menu that includes vibrant cream soda, classic omurice (Japanese omelet rice), and the aroma of freshly brewed coffee lingering in the air, they strive to uphold the nostalgia of a classic café similar to the one from your childhood. They welcome you to a relaxing environment where you can enjoy satisfying meals and delicious coffee at any time.

Lunch/Dinner: ¥1,000- | 11:00am-9:00pm (L.O. 8:30pm)
 Credit Card: VISA, MASTER, JCB, AMEX, UnionPay
https://www.fujiofood.com/shop_search/



ENGLISH PHOTO



ENGLISH PHOTO



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

📍 Sunshine 60 59F, 3-1 Higashi Ikebukuro, Toshima-ku ☎ 03-5954-6159

JR 09 25 09 Ikebukuro 8 min. from Exit 35 10 Higashi Ikebukuro 3 min. from Exit 6/7

👍 **Yuraku Course ¥7,000 + tax**

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.

Lunch: ¥2,500- / Dinner: ¥7,000- Course: ¥7,000- <Mon-Fri> 11:00am-3:00pm (L.O. 2:30pm), 5:00pm-11:00pm (L.O. 10:00pm) <Weekend & Holiday> 11:00am-4:00pm (L.O. 2:30pm), Sat 4:00pm-11:00pm (L.O. 10:00pm) Sun & Holiday 4:00pm-10:00pm (L.O. 9:00pm) <Closed> New Year Holiday | Credit Card: VISA, Master, AMEX, JCB, Others

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

📍 Union Bldg. 1F, 3-5-7 Higashi Ikebukuro, Toshima-ku ☎ 03-5944-9699

JR 09 25 09 Ikebukuro 10 min.

👍 **Ripple Cheese Burger - Signature burger filled with vegan cheddar cheese, fried onions, our original patty, and tomato! Topped off with a homemade BBQ sauce.**

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

Lunch: ¥1,500- / Dinner: ¥3,000- | 11:30am-4:00pm (L.O. 3:00pm), 6:00pm-9:00pm (L.O. 8:00pm) <Closed> Irregular holidays
 Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <https://en.ain-soph.jp/soar>

Please check the restaurant's website for the latest information.

九州じゃんがら西武池袋店
KYUSHUJANGARA SEIBUIKEBUKUROTEN
 Ramen

📍 Seibu Ikebukuro 8F, 1-28-1 Minami Ikebukuro, Toshima-ku ☎ 03-3981-5188

JR 09 25 09 Ikebukuro 2 min. from East Exit

👍 **Kyushu Janagara Zenbu-iri (All In) - We top a mild and refreshing soup of simmered pork bones, chicken bones, and vegetables with our vaunted toppings to create this dish, which is always our most popular item.**

The only Kyushu Jangara branch inside a department store. The abundant menu, which could only be served in a department store, has a rich lineup of set menus, including children's meals, and items only available in Seibu Ikebukuro branch, like "Tokyo Shoyu Ramen" and "Japanese-style citron vegan ramen".

Lunch: ¥790-1,200 / Dinner: ¥790-1,500 <Mon-Fri> 11:00am-11:00pm (L.O. 10:30) <Sat, Sun, Holiday> 10:30am-11:00pm (L.O. 10:30)
 Credit Card: VISA, Master, AMEX, JCB, Union Pay, Diners, Others
<https://kyushujangara.co.jp/>

ENGLISH PHOTO



おでん屋たけし 池袋西口店
Odenya Takeshi (Ikebukuro Nishiguchi)
 Washoku, Soba, Izakaya, Oden, Sashimi

📍 1F Masumoto Bld. 1-23-6 Nishi Ikebukuro, Toshima-ku ☎ 03-5962-0589

JR Ikebukuro 2 min. from West Exit 25 Ikebukuro 1 min. from Exit 17

👍 **DAIKON (thickly sliced Japanese radish)**

Odenya Takeshi is an Oden shop produced by Tsukiji Gindaco, with a warm old-fashioned atmosphere of Japan. Their "creative oden" is crafted using two unique soup stocks made from dried flying fish and chicken, bringing out the natural flavors of the ingredients. In addition, they offer a wide variety of drinks, including Japanese sake, that pairs perfectly with their oden and fresh sashimi directly from the market.

¥3,000- | <Mon-Fri> 4:00pm-11:00pm (L.O. 10:30pm)
 <Sat, Sun, Holidays> 3:00pm-11:00pm (L.O. 10:30pm)
 Credit Card: VISA, Master, AMEX, JCB | <https://alwaysaisei.co.jp/oden/>

ENGLISH PHOTO



サンシャイン 60 通り
SUNSHINE 60 STREET

Sunshine 60 Street is a bustling avenue that offers a wide variety of shops, restaurants, and entertainment options. The street boasts of several Japanese brand shops, including Uniqlo, Sanrio Shop, and the newly-opened Nitori store in 2022, making it a perfect place for shoppers. Visitors can also have fun winning prizes by playing the claw machines at Taito Station, or indulge in sports, karaoke, and billiards at Round One.

JR 09 25 09 Ikebukuro



ODAIBA

Odaiba is a large amusement area. Riding the "New Transit Yurikamome," which connects Shinbashi and Toyosu, you can reach the waterfront area of Odaiba, a popular spot for families, couples, and tourists. Surrounded by large-scale commercial facilities, you can enjoy shopping and food and get more than enough entertainment at amusement parks and movie theaters. The night view of Tokyo Bay from the Rainbow Bridge and Odaiba areas is worth seeing.

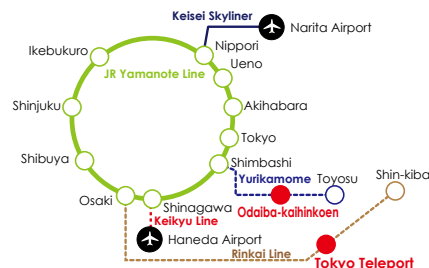


レインボーブリッジ
Rainbow Bridge

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

Promenade open hours:
April 1-October 31 9:00am-9:00pm
November 1-March 31 10:00am-6:00pm

- U05 Shibaura Futou 5 min.
- U06 Odaiba Kaihinkoen 10 min.



Odaiba Statue of Liberty



ダイバーシティ東京 プラザ DiverCity Tokyo Plaza

DiverCity Tokyo Plaza is a shopping facility located in Odaiba. You can buy various products such as fashion, household goods, sporting goods, etc. Outdoors, there is a life-size statue of "Mobile Suit Gundam," a popular Japanese anime. The 19.7m full-scale Gundam is lit at night, and you can enjoy the power that is slightly different from the daytime. At "Gundam Base" on the 7th floor of DiverCity Tokyo, there are 2,000 types of products and 1,500 types of exhibits, the world's best Gunpla shop, a craft space where you can experience assembling and painting purchased Gunpla, and an exhibit that reproduces a Gunpla factory. With booths, event spaces, and more, you can fully enjoy the world of Gundam. From the first Gunpla released in 1980 to the latest Gunpla, and limited edition items that can only be purchased at Odaiba's Gundam Base, which boasts the world's largest scale, there is no doubt that you will be able to buy a one-of-a-kind item.

<https://mitsui-shopping-park.com/divercity-tokyo/>

- 04 Tokyo Teleport 3 min.
- 07 Daiba 5 min.

チームラボプラネッツ TOKYO DMM teamLab Planets TOKYO DMM

teamLab Planets is an art facility comprising 4 large-scale artwork spaces and 2 gardens that utilize digital technology. You will go barefoot in all areas and in some areas, you will walk through water. The facility has lockers and shorts for rental if you come with skirts or pants that cannot be rolled up. Immerse yourself and become one with art.

<https://planets.teamlab.art/tokyo/>

- U15 Shin-Toyosu 1 min.



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" or a building of the future. This science museum is Japan's high-tech showcase with many fascinating exhibitions of science and technology including robots, space shuttles, and submarines. There is a large "Geo-Cosmos" hanging from the entrance ceiling giving spherical video display of the earth viewed from the space.

10:00am-5:00pm <Closed> Tuesday, New Year Holiday
<http://www.miraikan.jst.go.jp/en/>

Tokyo Teleport 徒歩 15 min.

Fune-no-kagakukan 徒歩 5 min.

Telecom Center 徒歩 4 min.

台場一丁目商店街

Daiba 1-Chome Shopping Street

On the 4th floor of Seaside Mall in DECKS Tokyo Beach is an area where you can experience the retro townscape of Japan in the 1950s. You can buy traditional Japanese sweets, retro goods, and Japanese-themed items and try out games that were popular back then. Don't miss the "Daiba Yokai Gakko," a haunted house modeled after an abandoned school.

<https://www.odaiba-decks.com>

Odaiba-kaihinkoen 徒歩 2 min.

Tokyo Teleport 徒歩 5 min.



豊洲市場

Toyosu Market

Shijo-mae

Toyosu Market is one of the world's largest wholesale markets where fresh foods selected from all over Japan gather every day. Tsukiji Market, which has been popular as a Japanese market for over 80 years, has closed and moved to Toyosu in 2018. While it is a wholesale market for professionals, a portion of it is open to the general public as well. There are about 70 shops in Uogashi Yokocho where you can casually shop for seafood gourmet and cooking utensils. The highlight of Toyosu Market is the tuna auction. The market is open to the general public from 5am and the tuna auction is from 5:30am to 6:30am. Some areas require reservation so don't forget to check the official website before visiting.

<https://www.toyosu-market.or.jp>

東京ジョイポリス

Tokyo Joypolis

Tokyo Joypolis is an indoor theme park that fuses the digital and the real. Because it is located in DECKS Tokyo Beach, you don't need to worry about the weather. In addition to various indoor rides, there are stage performances, arcade games, prize games, and photo sticker machines (purikura).

<https://tokyo-joypolis.com>

Odaiba-kaihinkoen 徒歩 2 min.

Tokyo Teleport 徒歩 5 min.

Please check the restaurant's website for the latest information.

東京ラーメン国技館舞

Tokyo Ramen Kokugi-kan Mai

Ramen

5F Aqua City Odaiba 1-7-1 Daiba, Minato-ku ☎ 03-3599-4700

Daiba 徒歩 1 min.

Tokyo Teleport 徒歩 6 min.

Rich backfat miso meat soba

Tokyo Ramen Kokugikan Mai, located on the 5th floor of Aqua City Odaiba, features six ramen restaurants that are popular both domestically and internationally. Here, you can indulge in menus from popular restaurants from all over Japan, such as Hirugao, Tokyo's signature salt ramen, and Sandaime Hakata Daruma, a famous tonkotsu ramen restaurant from Hakata. At the terrace seats, you can order ramen from all restaurants, allowing you to share different flavors within your group. You can enjoy a panoramic view of Tokyo Bay, central Tokyo, and Rainbow Bridge.

Lunch: ¥1,200- / Dinner: ¥1,200- | 11:00am-11:00pm (L.O. 10:00pm)
 *It may vary depending on the store. For more information, please check the official website. <https://www.aquacity.jp/>

The Grill on 30th

The Grill on 30th

Grill dining

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

Daiba 徒歩 Hotel building linked to station

Tokyo Teleport 徒歩 10 min.

Chefs' Selection - Special dinner course that changes seasonally

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

Lunch: ¥6,000- / Dinner: ¥12,000- | <Lunch> 11:30am-2:30pm (L.O.)
 <Dinner> Weekdays & Sundays 17:30-20:30 (L.O.) Saturdays 17:30-21:00 (L.O.)
 Credit Card: VISA, Master, AMEX, JCB, Diners
<https://www.tokyo.grandnikko.com/eng/restaurant/thegrill/>

Green × Green

Green×Green

Washoku, cafe, salad bowl

1F Aqua City Odaiba 1-7-1 Daiba, Minato-ku ☎ 03-5500-8899

Daiba 徒歩 1 min.

Tokyo Teleport 徒歩 6 min.

Herb chicken salad

Green×Green is a specialty store that offers fresh vegetable salad bowls and vegetable/fruit juice. In addition to hearty meats like original herb chicken and roasted pork, they offer various toppings that are beneficial for beauty and health, such as edible collagen, seaweed noodles, and nuts. You can enjoy creating your own salad by combining dressings and choosing from over 600,000 options!

¥800-1,500

<Mon-Fri> 11:00am-8:00pm (L.O. 7:30pm)

<Sat, Sun, Holidays> 11:00am-9:00pm (L.O. 8:30pm)

Credit Card: VISA, Master, AMEX, JCB, UnionPay | <https://www.yasai.me/>



Area	Hotel	Contact Information	Room	Price
Shibuya Harajuku Omotesan- do	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.tokyuhotelsjapan.com/global/cerulean-h	408	¥¥¥¥
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 https://www.tokyuhotelsjapan.com/global/shibuya-e/	408	¥¥
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 https://tokyo.park.hyatt.com	177	¥¥¥¥
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	830	¥¥¥
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 https://global.southerntower.co.jp/	375	¥¥¥
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyattregencytokyo.com http://tokyo.regency.hyatt.com	746	¥¥¥
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 https://www.keioplaza.com/	1453	¥¥¥
	RIHGA Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 https://www.rihga.com/tokyo	131	¥¥¥
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.com/shinjuku/	571	¥¥¥
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 https://gracery.com/shinjuku/	970	¥¥¥
	Shinjuku Granbell Hotel	2-14-5 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5155-2666 http://www.granbellhotel.jp/en/shinjuku/	485	¥¥
	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 https://www.shinjyuku-wh.com/	1617	¥¥
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/	244	¥¥
	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	¥¥
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 Email: info-kaminarimon@gate-hotel.jp https://www.gate-hotel.jp/en/asakusa-kaminarimon/	134	¥¥
	dormy inn EXPRESS Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 https://www.hotespa.net/hotels/asakusa/	74	¥¥
	Andon Ryokan Tokyo Japan	2-34-10 Nihonzutsumi Taito-ku Tokyo 111-0021 Tel: +81-3-3873-8611 Email: ryokan@andon.co.jp http://www.andon.co.jp/	20	¥

Wi-Fi	Restau- rant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	ATM	Laun- dry Service
✓	11	English	✓	✓	✓	✓	✓	✓	✓
✓	3	English	✓	✓			✓		✓
✓	7	English	✓	✓	✓	✓	✓	✓	✓
✓	6	English, Chinese, French, Spanish, Korean, Portuguese	✓	✓	✓		✓	✓	✓
✓	3	English		✓			Partly avail- able		✓
✓	6	English, Chinese, Korean	✓			✓	Partly avail- able		✓
✓	15	English, Chinese, Korean, French	✓	✓	✓		✓	✓	✓
✓	6	English	✓	✓	✓	✓	Partly avail- able		✓
✓	3	English, Chinese, Korean					✓		✓
✓	1	English, Chinese, Korean					✓		✓
✓	3	English	Partly avail- able				Partly avail- able		✓
✓	3	English, Chinese, Korean						✓	✓
✓	1	English					✓		✓
✓	0	Japanese							✓
✓	2	English					✓		✓
✓	0	English, Chinese				✓			
✓	1	English	✓						✓

Area	Hotel	Contact Information	Room	Price
Ryogoku Kinshicho	The Gate Hotel Ryogoku	1-2-13 Yokoami Sumida-ku Tokyo 130-0015 Tel: +81-3-5637-7041 Email: info-ryogoku@gate-hotel.jp https://www.gate-hotel.jp/en/ryogoku/	126	¥¥
	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 https://lottecityhotel.jp/en/	213	¥¥
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 https://www.tobuhotel.co.jp/levant/	383	¥¥
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	¥
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi Chiyoda-ku Tokyo 100-6277 Tel: +81-3-5222-7222 https://www.fourseasons.com/tokyo/	57	¥¥¥¥
	The Gate Hotel Tokyo	2-2-3 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6263-8233 Email: info-tokyo@gate-hotel.jp https://www.gate-hotel.jp/en/tokyo/	164	¥¥¥
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 https://www.imperialhotel.co.jp/	570	¥¥¥¥
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 https://en.palacehoteltokyo.com/	284	¥¥¥¥
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/en/tokyo	314	¥¥¥¥
	Shangri-La Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com/tokyo/shangrila	200	¥¥¥¥
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@the.tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥
	HOTEL METROPOLITAN TOKYO MARUNOUCHI	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 https://marunouchi.metropolitan.jp	343	¥¥¥
Akasaka Roppongi	The Capitol Hotel Tokyo	2-10-3 Nagatacho Chiyoda-ku Tokyo 100-0014 Tel: +81-3-3503-0109 www.capitolhoteltokyo.com/en/	251	¥¥¥¥
	Grand Hyatt Tokyo	6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.com	387	¥¥¥¥
	The Ritz-Carlton, Tokyo	9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/hotels/japan/tokyo	245	¥¥¥¥

Wi-Fi	Restau- rant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	ATM	Laun- dry Service
✓	2	English					✓		✓
✓	3	English					✓	✓	✓
✓	4	English		✓			Partly avail- able		✓
✓	0	English							✓
✓	2	English, Chinese, Korean, Hindi, French, Italian, Spanish, Thai, Sri Lankan, Tagalog, Nepalese	✓			✓	✓		✓
✓	3	English					✓		✓
✓	17	English	✓	✓	✓		✓	✓	✓
✓	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, German, Lithuanian, Hindi, Thai, Sri Lankan, Nepalese, Russian, Indonesian, Vietnamese	✓	✓	✓	✓	✓	✓	✓
✓	8	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, German, Hindi, Nepalese, Arabic, Bengali	✓		✓	✓	✓		✓
✓	3	English, Korean, Chinese (Cantonese, Mandarin), German, French, Hindi, Tagalog, Nepalese, Vietnamese, Mongolian, Russian	✓		✓	✓	✓		✓
✓	10	English, Chinese, Korean	✓			✓	✓		✓
✓	1	English	✓				✓		✓
✓	4	English, Chinese, Korean	✓	✓	✓	✓	✓		✓
✓	10	English, German, Spanish, French, Japanese, Korean, Portuguese, Russian, Simplified and Traditional Chinese	✓	✓	✓	✓	✓		✓
✓	7	English, Chinese, Italian, Spanish, German, French, Korean	✓	✓	✓	✓	✓	✓	✓

Area	Hotel	Contact Information	Room	Price
Akasaka Roppongi	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 https://anaintercontinental-tokyo.jp/en/	844	¥¥¥
	The Okura Tokyo	2-10-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-3582-0111 https://theokuratokyo.jp/en/	508	¥¥¥¥
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-ku Tokyo 102-8578 Tel : +81-3-3265-1111 https://www.newotani.co.jp/en/tokyo/	1477	¥¥¥
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.host@andaz.com http://www.andaztokyo.com	164	¥¥¥¥
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku Tokyo 105-7337 Tel: +81-3-6388-8000 http://www.conradtokyo.com	291	¥¥¥
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 https://www.hankyu-hotel.com/en/hotel/dh/dhtokyo	278	¥¥¥
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 https://www.interconti-tokyo.com/en/	330	¥¥¥
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 https://parkhoteltokyo.com/	270	¥¥¥
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 https://www.princehotels.com/parktower/	603	¥¥¥
	Tokyo Prince Hotel	3-3-1 Shibakoen Minato-ku Tokyo 105-8560 Tel: +81-3-3432-1111 https://www.princehotels.com/tokyo/	462	¥¥
	The Royal Park Hotel Iconic Tokyo Shiodome	1-6-3 Higashi-shimbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 https://www.royalparkhotels.co.jp/ic/tokyoshiodome/	490	¥¥¥
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 https://tokyo-ikebukuro.hotel-metropolitan.com/	800	¥¥¥
Odaiba Bay Area	Grand Nikko Tokyo Daiba	2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 https://www.tokyo.grandnikko.com/	882	¥¥¥
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 https://tokyobay.washington-hotels.jp/	830	¥¥
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com https://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 https://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥
	The Royal Park Hotel Tokyo Haneda	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 https://www.royalparkhotels.co.jp/the/tokyohaneda/	313	¥¥¥

Wi-Fi	Restau- rant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	ATM	Laun- dry Service
✓	11	English	✓	✓	✓	✓	✓	✓	✓
✓	7	English	✓	✓	✓	✓	✓		✓
✓	37	English, Chinese, French, Spanish, Korean	✓	✓	✓	✓	✓	✓	✓
✓	5	English, Chinese (Mandarin, Taiwanese), Korean	✓	✓	✓	✓	✓		✓
✓	5	English, Chinese, Korean	✓	✓	✓	✓	✓		✓
✓	10	English	✓	✓	✓	✓	✓		✓
✓	7	English	✓	✓			✓		✓
✓	4	English, Italian, French, Russian, Spanish, Nepalese, Lithuanian	✓	✓		✓	✓		✓
✓	10	English	✓	✓	✓	✓	✓	✓	✓
✓	9	English		✓	Partly avail- able	✓	✓	✓	✓
✓	4	English, Korean, Chinese, Nepalese		Partly avail- able			✓		✓
✓	8	English	✓	✓	✓		✓		✓
✓	9	English	✓	✓	✓		✓	✓	✓
✓	10	English		✓			✓	✓	✓
✓	9	English, Chinese	✓	✓	✓	✓	✓		✓
✓	7	English	✓						✓
✓	1	English	✓				✓		✓

Casual Restaurant Chains in Tokyo!

SOBA

Buck wheat noodle served in cold or hot soup.



FUJISOBA

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



UDON

Flour noodle served in hot or cold soup.



NAKAU

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



TEISHOKU

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



YAYOI

Teishoku menus
www.yayoiken.com/en/



DON

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



SUKIYA

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



TENYA

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



HANAYA YOHEI

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



HAMAZUSHI

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



COCO'S RESTAURANT

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



FRESHNESS BURGER

Hamburger, cafe
www.freshnessburger.co.jp



Japanese Food Terms

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)

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

Izakaya (居酒屋)

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

Nabe (鍋)

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

Ramen (ラーメン)

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

Sukiyaki (すき焼き)

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

Tonkatsu (とんかつ)

Japanese-style pork cutlets

Shabu-shabu (しゃぶしゃぶ)

Dipping thinly sliced pork or beef in boiling

water with your chop sticks, and eating with different kinds of sauce.

Yakiniku (焼肉)

Korean barbeque.

Monjayaki (もんじゃ焼き)

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

Okonomiyaki (お好み焼き)

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

USEFUL PHONE NUMBERS

EMERGENCY CALLS

Toll free number that can be dialed from any phone

110

POLICE

119

FIRE / EMERGENCY

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

TRANSPORTATION

Flight Information (Haneda Airport)
03-5757-8111

Flight Information (Narita Airport)
0476-34-8000

Toei Transportation (Subway)
03-3816-5700

JR-EAST (Railway)
050-2016-1603

Tokyo Metro (Subway)
0120-10-4106

LOST AND FOUND

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

Tokyo Metro (Subway)
03-3834-5577

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

JR-EAST (Railway)
050-2016-1601

TOURIST INFORMATION

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

Tokyo Metropolitan Government Building
Headquarters
03-5321-3077

Tourism Information Center Tokyo
03-5220-7055

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

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

HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

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

American Clinic Tokyo
03-6441-0969

Tokyo Midtown Clinic
03-5413-7911

International Clinic
03-3582-2646

The King Clinic
03-3409-0764

HEALTHCARE INFORMATION

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

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

日本の酒情報館

Japan Sake and Shochu Information Center

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

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

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

If you are not sure of what to order, try Sake 101 Set (500 yen) or Shochu 5 Types Set (500 yen) to find out your favorite "Kokushu", a national alcoholic beverage of Japan.



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

www.japansake.or.jp/sake/english

www.honkakushochu-awamori.jp/english