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For International Residents

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From the Editor

The Japanese People and Cherry Blossoms

Sakura (cherry blossoms) are in full bloom for only about two weeks at most. As spring approaches, news programs predict when the cherry blossoms will open and when they will be in full bloom, songs about cherry blossoms are played on singing programs, and the streets are filled with accessories and food with cherry blossom motifs. When cherry blossoms begin to bloom, everyone holds up their smartphones to take pictures, and when they are in full bloom, Japanese people visit hanami (cherry blossom viewing) spots to see the blossoms. Why do Japanese people love cherry blossoms so much?

There are two reasons why Japanese people love cherry blossoms.

The first reason is that cherry blossoms symbolize the arrival of spring.

In Japan, where the four seasons are clearly defined, the severe cold of winter is over and spring brings a new year and a fresh start, so this is an exciting time of year. The school year begins in April,

and it is also in April that fresh graduates start work in new companies. The arrival of that exciting season coinciding sakura in full bloom is part of why Japanese people love cherry blossoms.

The second reason is that it is a fragile and beautiful flower.

Even though we have been anticipating for months the time when the cherry blossoms will be in full bloom, they will be scattered in about two weeks at most. Since ancient times, Japanese people have always had an aesthetic sense of the transience of life, so they love the short-lived beauty of cherry blossoms in full bloom, as ephemeral flowers that will soon scatter and end.

Why not come and enjoy the cherry blossoms together?

Since ancient times, Japanese people have enjoyed cherry blossoms in various ways. We, “delicious Japan,” recommend the following cherry blossom spots in Tokyo.



Enjoy cherry blossoms while having a party with a large group at Ueno Park

Known as a cherry blossom viewing spot since the Edo period (1603-1867), the rows of around 800 diverse cherry trees make Ueno Park a perfect hanami spot. The area is crowded with hanami visitors who bring their food and drinks. At night, the area is lit up, so visitors can enjoy cherry blossom viewing by day and by night.



Enjoy fantastic yozakura (nighttime cherry blossoms) lit up in Tokyo Midtown

Tokyo Midtown is an urban complex with a vast green space and six buildings. It houses various stores, restaurants, offices, hotels, green areas, museums, and other facilities. With 103 cherry trees, visitors can enjoy the juxtaposition of nighttime cherry blossoms and skyscrapers.



Take a boat and relax as you view the sakura at Chidorigafuchi Greenway

Chidorigafuchi Greenway is a 700-meter promenade along the moat of the Imperial Palace. There are approximately 260 cherry trees along the promenade. You can rent a boat to view the cherry blossoms from the water at night.

Tokyo is a metropolis of skyscrapers and cutting-edge fashions, but it is also home to many cherry blossom viewing spots and diverse landscapes. Please bring your food and drinks and enjoy hanami like the Japanese do.



Türkiye

DISCOVER UNIQUE TURKISH TASTES

FOODEX JAPAN 2024 was held at Tokyo Big Sight over four days from March 5 to 8. As one of the largest food and beverage trade shows in Asia, it has been held annually since 1976, and is highly regarded both domestically and internationally as an excellent venue for both exhibitors and visitors to expand their business. This year, there were exhibitors from 68 countries and regions, including Japan, and more than 76,000 people visited the exhibition over the four days. We watched the Turkish Pavilion, which stood out among the foreign exhibitors.

Türkiye has been strategically developing its entry into the Japanese market throughout the year, centering on its participation in Foodex Japan every March. It has been holding B2B business matchmaking events, conducting buyer missions from Japan to Türkiye, and using further B2C promotional activities by influencers to increase exposure of Turkish food products.

Türkiye is one of the world's leading agricultural countries, boasting the world's largest production of hazelnuts, figs, apricots, and cherries. It also ranks among the world's largest producers of many agricultural and fishery products, such as wheat, sugar, potatoes, and pulses.

Türkiye has a land area of 780,576 square kilometers, about twice the size of Japan, a population of over 85 million, and a young average age of 33.5 years. The year 2024 coincidentally marks the 100th anniversary of the establishment of diplomatic relations between Japan and Türkiye. Türkiye is increasingly attracting the attention of Japanese companies as a production base for the EU and neighboring markets in addition to the domestic market, and a number of sales bases have been established in response to the expansion of Türkiye's consumer market. In recent years, in particular, companies have been accelerating their moves into the region and establishing local subsidiaries. In addition to the usual trading, construction, and manufacturing industries, such moves are now happening in a wide range of industries, including food, finance, medical care, news, and publishing.

51 Exhibitors from Türkiye

There were 51 exhibitor companies from Türkiye at Foodex this year. That's an increase of 40% from 29 last year. They were of course offering olive oil, dried fruits, nuts, and pasta, which are all staples of Türkiye, but this year Turkish wine was also introduced. Many visitors who tasted the wine said they would love to try it with Turkish cuisine.

The Turkish Pavilion had a B2B Area for business meetings between Turkish and Japanese companies, which was used as a space where Japanese companies could comfortably conduct business meetings while drinking Turkish chai. The Trend Stage was set up in the middle of the pavilion, where Michelin-starred chef Osman Serdaroğlu gave a cooking demonstration and tasting session using Turkish ingredients, which drew a large crowd of visitors waiting to try the food.

Michelin-Starred Chef from Türkiye

Here is a brief introduction to Chef Osman and the tasting items he offered, which were very well received.

Chef Osman Serdaroğlu was awarded a Michelin star last year. He is the founder and head chef of the restaurant Teruar Urla. After studying at a culinary school in Istanbul, he traveled to Italy to train at a two Michelin-starred restaurant and opened his own restaurant in the town of Urla in 2020. His restaurant, which takes the theme of "green tourism" for the enjoyment of interaction with nature, culture, and people, is well known for cuisine that uses a variety of fresh, seasonal local ingredients. Chef Osman says, "the word 'teruar' means earth or land in Latin, and I approach my cooking with an awareness of the local land and environment, including the soil, air, water, and humidity that nurture the ingredients, as well as the changing of the seasons."

At the Trend Stage, recipes using novel Turkish ingredients were introduced for four days, and cooking demonstrations and tastings of those recipes were offered. Let's take a look at some of the tasting items, pictured below. One is falafel









with tahini sauce, and the other is chicken and lentil salad. He prepared the food personally and served it on small plates, which were distributed to visitors for tasting. One visitor who tasted the food said, "I had never been aware of Turkish ingredients before. I didn't know they could taste this good. I want to head to a Turkish restaurant next and really savor them!" A visitor who works in food service said, "I didn't get a clear sense of the ingredients when I looked around the booths, but after seeing the chefs' cooking demonstrations and actually eating the food, I thought I'd like to serve it at our restaurant."

Other tastings included olive oil, wine, and sushi made with Turkish tuna and salmon, which were well received. The exhibit was a convincing demonstration of how Turkish foodstuffs can further penetrate the Japanese market in the future.



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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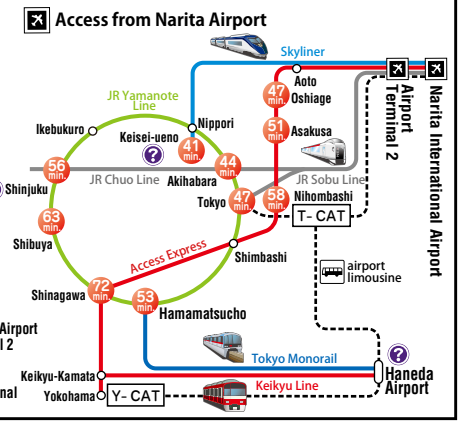
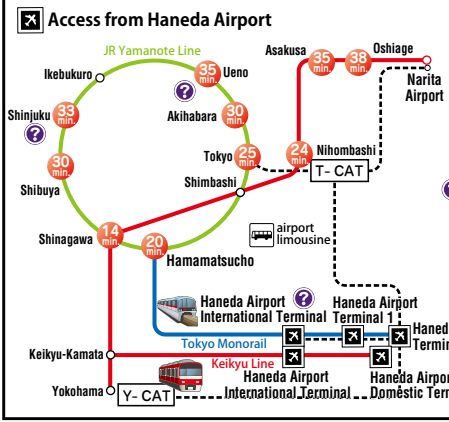
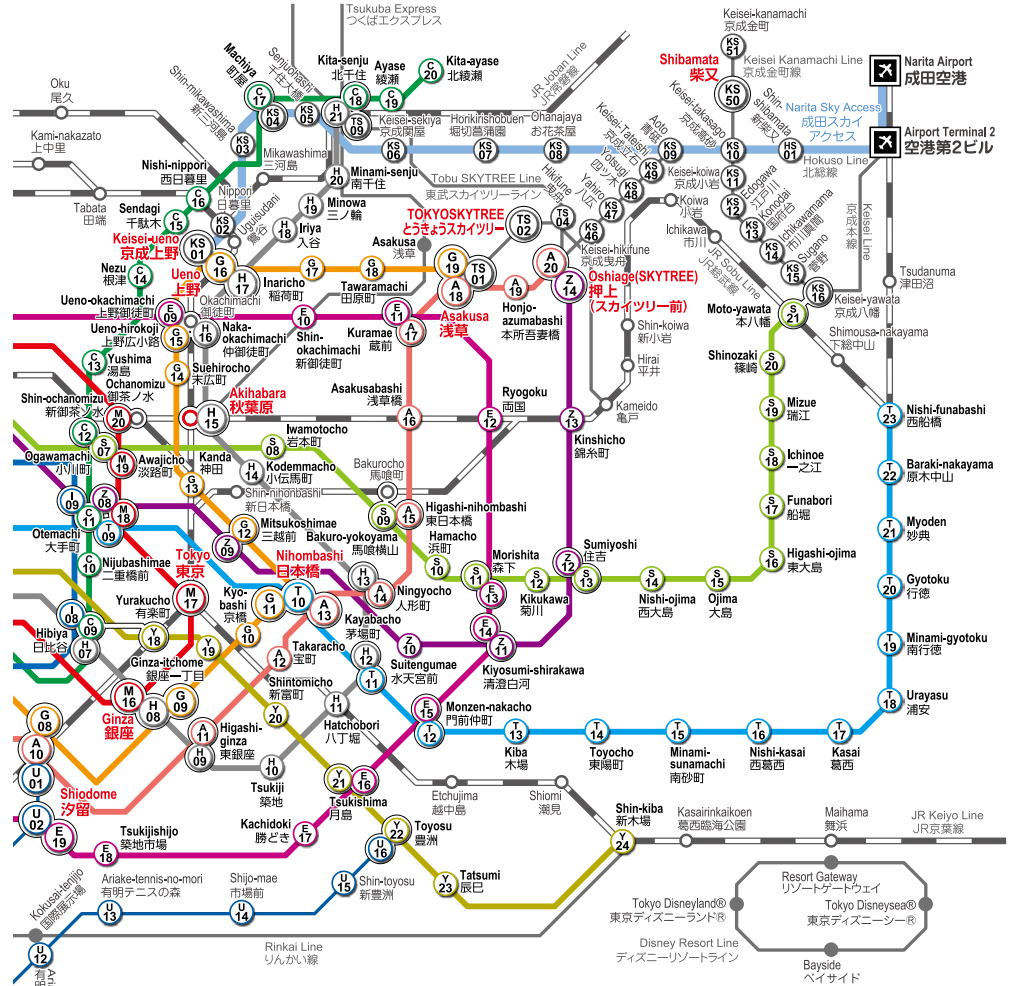
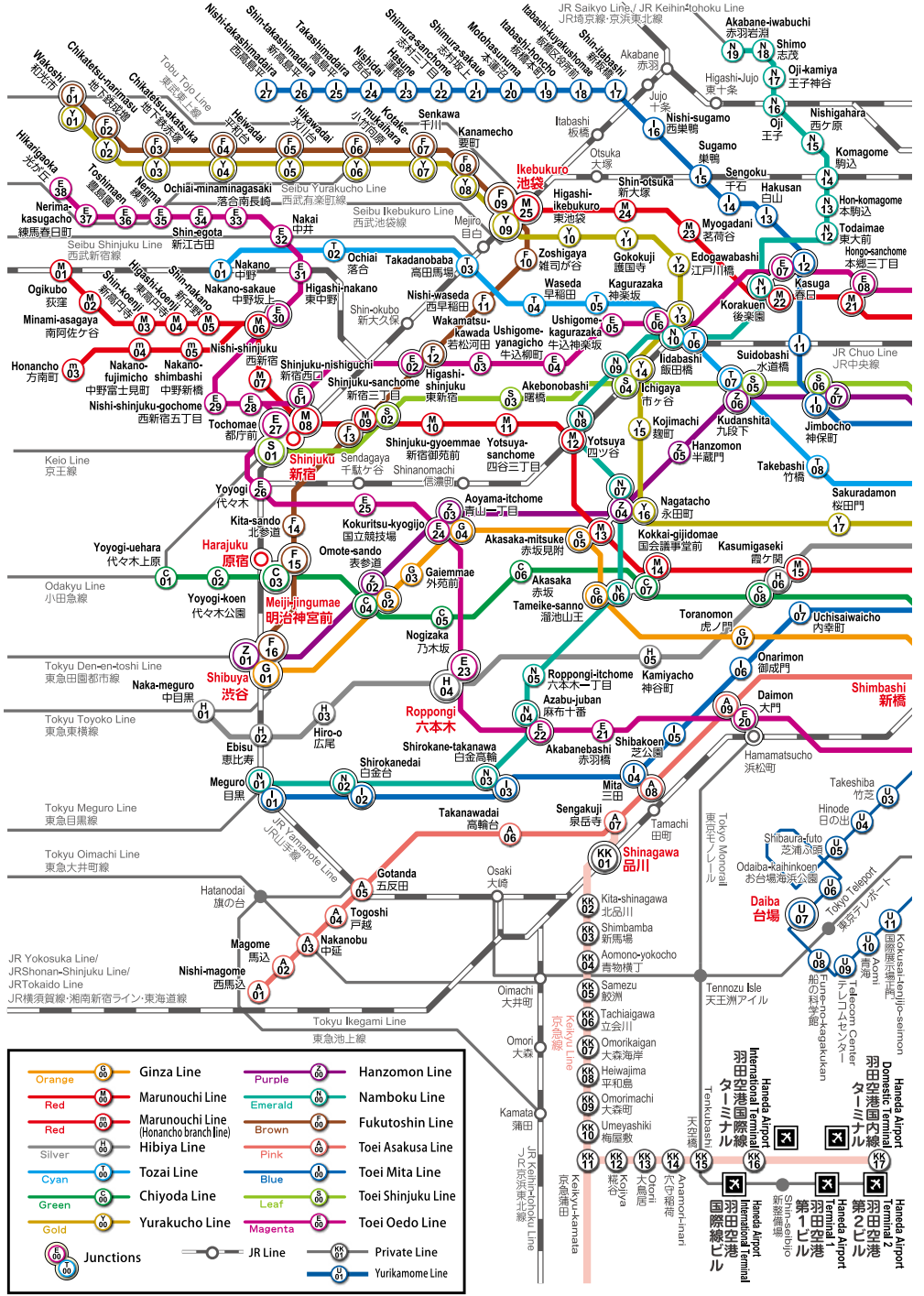
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Global Kitchen Series No. 14 France



Jérôme PERDREAU
Agricultural Counsellor
Ambassade de France à Tokyo

Clos Vougeot ©Pascal Xicluna/agriculture.gouv.fr

Can you briefly introduce yourself and your mission at the Embassy, Mr. Perdreau?

I am the agricultural counsellor at the French Embassy in Japan. I've been here for 2 years. We are a team of 3, our primary mission is to facilitate the trade of agricultural products between France and Japan with a view on legal, technical, and sanitary aspects. We also organize the promotion of French agricultural products to the Japanese public and serve as a contact point for discussions between French and Japanese administrations, ministries, and agencies regarding agricultural policies and products. We also work with various associations and NGOs interested in gastronomy and French cuisine.

What are the primary agricultural products imported to Japan from France?

Most of our exports are wine, and half are sparkling wine, especially Champagne, for which Japan is one of the main markets. But we also export a very wide range of other products, including a substantial quantity of dairy products such as cheese and butter, bread and bakery products as well as chocolate, ice cream, and jams... These products represent almost 2 billion euros annually imported from France for agricultural and food products. It makes Japan one of the main and oldest export markets for France in that sector.

What features of French agricultural products do you want to tell Japanese consumers about?

French products are known for their quality, but they are sometimes seen as a bit sophisticated. I would like to emphasize that French products can also be enjoyed in



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Plateau de fromages ©Pascal Xicluna/agriculture.gouv.fr

a simple way. In France, we do not wait for special occasions to appreciate our products. You don't need to be a chef and make sophisticated recipes: French products can be enjoyed in everyday life and family meals. And they also pair very well with other cuisines around the world. Another major point about our products is that we are very committed to a production model that allows small producers to maintain tradition and know-how. In this regard, we feel quite close to Japanese agricultural producers, who also propose a wide range of local specialties all around Japan.

There are avid fans of French wine in Japan. What types of wine would you like to see further exported to the Japanese market?

Well, that's a tricky question because Japan is a very particular market where you can already find almost every kind of French wine. In Japanese wine shops and supermarkets, you can come across a variety of French wines in terms of quality, price, and geographic origins. Many Japanese are also very knowledgeable about French wines. But if I had to choose, I would probably pick wines from my home region of Jura, especially vin jaune ("yellow wine"), it has a very particular taste. But it's just one example, and you can probably find it already in Japan.

What do you find to be the chances or difficulties of the Japanese market?

The Japanese market is one of the most demanding ones. Its particularity is that Japanese consumers expect high-level quality in almost every aspect of food products: taste, packaging, sanitary quality, security, and customer service. And it takes a lot of time before you can attract attention from Japanese consumers. So, it's a challenging market, especially for small producers. But once you secure a foothold in this market – as many French producers have succeeded in – you can thrive in every other market. Japan is a reference market in Asia, of course, and beyond. It sets the quality expectation at its highest.

Can I ask about your plans to help French products take further root in the Japanese market?

As I mentioned, almost all products and market segments of high-quality products are already well distributed on the Japanese market. This is why we adopt a 360° approach, starting from the ground in France, where we advise French producers on how to better meet the expectations and specific needs of the Japanese market. Here in Japan, we work on the expectations of new types of customers and communicate on innovative products that deserve support. To develop further the love for French products in Japan, we must take into account new generations' preferences and propose new ways to enjoy fantastic food and wine.

Are you planning any joint food & wine events between France and Japan in 2024?

Many events celebrating French food and wines take place throughout the year in Japan. Our n°1 event every year is the Shibuya French Festival. This festival, a B2C event targeting Japanese consumers, is organized every spring all around Shibuya. If you're curious about French products, you can also look up our "Taste France Magazine" online: it's specifically designed for Japanese customers, and displays recipes, demonstrations from chefs and all kinds of information about French products. France will also be represented at major Japanese B2B food events, like FOODEX, and will propose a range of BtoB oriented events for professionals throughout the year.

And what do you like for Japanese food?

I love everything about Japanese food! From my perspective, living in Japan is a wonderful experience because it allows you to experience food not known outside of Japan. Of course, foreigners have all tried Sushi or Sashimi before coming to Japan. Still, while living here, you can enjoy dishes like Nabe or Sukiyaki, which are more traditional and offer diversity. I also enjoy raw fish a lot. It's tough to find this quality of raw fish when you're not in Japan.

What about Japanese sake? Have you tried it before? What are your impressions?

I've tried Japanese sake before coming to Japan, but clearly, the best way to enjoy it is with Japanese food. It's very well suited for Japanese cuisine, and it is an alcohol that has a wide range of nuances and possibilities, so you need time to learn how to enjoy it. Did you know that sake is getting very popular among French consumers too? It's a new world to discover!

Thank you. Do you have any additional comments?

There is a French product for every time of the day, from breakfast to dinner, lunch or snacking!



Yu SUGIMOTO
Executive Chef, Imperial Hotel, Tokyo

What were your goals during your years in France?

My goal was to work at the same level as the real French people. I chose France because while working at the Imperial Hotel, I was amazed by the movement, speed, and aesthetic sense of the chefs invited from France. If I were going down that road, I would have to know the real place. But just going to France was not my goal. That is why I quit the hotel. What I was thinking about every day was being able to work on an equal footing with the local people. Also, to step up, I needed to lead local cooks as a chef, so I had to have the appropriate communication skills for that. Since I had no time or money to spare, I studied French independently.

Did you know anyone in France?

Since I knew nobody there, I sent about 100 letters to local restaurants to pitch myself and the dishes I made. As a result, I went to the only restaurant that answered with an offer of employment, but I was initially engaged as a server. It was good to see how chef's food was presented to the customers and what kind of wine was being drunk with the food, as those were areas I could not learn just by preparing good food in the kitchen, so it was time well spent. Without that experience, I would not have been able to speak French as well as I do now, which made my life today possible.

Please tell us your most remarkable memory of your time in France.

I had the privilege of working with two of France's leading chefs, Yannick Alléno and Alain Ducasse. Their culinary sensibilities are quite different. I was lucky enough to work with them and serve as a chef, which was the most significant thing about my stay in France.

In April 2019, you became the 14th Executive Chef of the Imperial Hotel Tokyo, inheriting "the tradition" of hotel's 134 years old French cuisine. What is "the tradition"?

We tend to think of "tradition" as something unchanging and unchangeable, but it needs to adjust with the times. For example, in food, if we compare quality, size, tenderness, and many other aspects to the past, we find they have changed. However, the Imperial Hotel should not change the flavors it offers, so I believe that recipes, which is "tradition", should change according to the ingredients

of the time. The environment surrounding food is changing rapidly, including the amount of time people spend on meals, and the amounts and types of alcohol consumed, so naturally we must change as well. I believe traditions are handed down in accordance with the times, and that is how traditions are sustainable.

What is your mission, and what is the meaning of your life?

It's all about weaving together the Imperial Hotel's cuisine for the next generation and creating something new. That is what is required of me, and that is my mission.

Inbound tourists have returned. What kind of food experience can they expect at the Imperial Hotel?

We are committed to being the best international hotel and welcoming guests from home and abroad. We have a variety of restaurants in the building. Other than French cuisine, which has been handed down at the Imperial Hotel for generations, we also offer authentic Japanese cuisine, teppanyaki, and more, and we hope that our guests will enjoy a variety of dining styles. We also offer a vegan menu to meet the needs of our diverse clientele.

How do you select and procure ingredients on a daily basis?

It was considered normal for a hotel restaurant to have a large menu and a constant stock of ingredients. However, after the Covid-19 pandemic, we felt that food procurement should also change. Witnessing the suffering of the producers in the pandemic made me think that the ingredients we have taken for granted may not always be available and accessible in the future.

We would like to change the way we express ourselves, by being more conscious of the selection and procurement of food ingredients, by showing more respect for ingredients than ever before. I frequently visit producers to directly meet with them to listen to their stories and also actually see the land and sea.

What does true hospitality mean to you, as a chef?

The "spirit of public service" preached by Eiichi Shibusawa, the first chairman of the Imperial Hotel, is at the root of our hospitality. It is an accumulation of small movements, but we hope that our hospitality through food will bring happiness to many people.



The "spirit of public service" preached by Eiichi Shibusawa, the first chairman of the Imperial Hotel, is at the root of our hospitality.

You say that the root of being a chef lies in "using one's hands to make things". Can you tell us what you mean by that?

We chefs are in the profession of creating new dishes and food culture.

It is only possible with the right ingredients. Therefore, we must respect the producer and the ingredients and add our hands to prepare them.



What is the most attractive thing about the Imperial Hotel?

While the Imperial Hotel is renowned for its first class combination of tradition and history of over 130 years, we continue to innovate to satisfy ever-evolving guest requests. While Tokyo has seen an influx of various hotel brands, the Imperial continues to be the apex of the hotel industry in both luxury and hospitality. Beloved by dignitaries, loyal patrons and celebrities, indulging guests from around the world with our personalized service and attention to detail is what I look forward to every day. I always see if there is anything that can be arranged for them because it could be a world of difference. Our incredible tenured staff are also the pinnacle of excellence in providing smooth service with a touch of savvy discretion.



Yono AKIMOTO

Manager, Chief Concierge
Imperial Hotel, Tokyo

Why did you choose to become a concierge?

At first, I was assigned to a different section. Two months after joining the hotel, I was transferred to what was then called "Guest Relations" and is now "Concierge". I was genuinely happy because I wanted to work more closely with guests.

I enjoy communicating with guests, such as when they say "thank you" to me, when I help them during their stay after a long and tiring flight, and they leave smiling at the end of their stay, or when I learn about different cultures by listening to them talk about their countries. It is also reassuring to know that by being a member of the Concierge Association, I have friends all over the country who can help each other in times of need. That's the best part of being a concierge and my daily motivation.

What are the biggest challenges associated with receiving foreign visitors?

Basically, the first time I meet a guest is when I talk to them at the concierge desk. Communication begins amid a complete lack of knowledge of the guest's background, country customs, and culture. Since guests often do not express their true desires based on their backgrounds, it is important to understand and respond to their desires in a way that gets closer to them, but that can be a difficult and challenging task.

What is the most rewarding and enjoyable aspect of being a concierge?

When they come back from somewhere I recommended safely, like a restaurant or a tourist attraction, and they say, "That was really good, thank you!" or when they show me their photos and happily share how much they enjoyed their trip. It is worthwhile and gives me a sense of fulfillment.

Do you have any anecdotes of past mistakes or proud moments that you can talk about by now?

A concierge often receives inquiries regarding museum information, such as access and opening hours. One time, when I received an inquiry about an art museum, I thought I didn't need to look it up because I had been asked about the same museum the day before, so I gave the same information. But, the exhibition had ended just the day before, inconveniencing the customer. Since then, I have been careful never to make assumptions and always double check before answering.

What about a proud or inspiring story?

It was an inquiry from a foreign guest who had lived in Japan 30 or 40 years ago, asking to find someone who had helped him in Japan at that time. The guest was elderly and asked us to help him because it might be his last chance to come to Japan. There were quite a few things that the guest had forgotten, but as I asked him various



I work to ensure that the Concierge Desk and our staff are easily approachable. Our cordial team are experts at being good listeners and playing an instrumental part in a guest's special moment.

questions, that led to a certain university. I called and found out that the campus is very close to my grandparents' house. After I connected the dots, it turned out to be a teacher who lived in their neighborhood. The teacher had already passed away, but I was able to connect with his son, and the guest was very happy. After that experience, I began to think about each guest, "Maybe I have some kind of connection with this person I'm talking to", and I listen to them wholeheartedly.

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

Being a concierge requires constant improvement. We use guest feedback and surveys to continuously identify opportunities for improvement. Through regular training, we also work on improving our ability to solve problems with enthusiasm or courteously deal with complaints. My goal everyday is to enhance the experience of the guest.

What kind of experience would you like guests to have when they stay at the Imperial Hotel?

The hotel's charm lies not only in its history, but also in its privileged location. In front of us is Hibiya Park, the Imperial Palace is a short walk away, and a few minutes' walk behind us is Ginza. I think it is also attractive that you can do a lot of sightseeing with the hotel as a base and buy souvenirs nearby. I'd like guests to stroll around Hibiya Park to relax and get used to the new time zone, and to have a good breakfast at the hotel's buffet restaurant. I recommend the Old Imperial Bar, the main bar with an authentic atmosphere, as the place to unwind in the evening after a day of work or sightseeing. We also have a tea ceremony room called Toko-An inside the hotel, so I hope guests will enjoy experiencing Japanese tea ceremony as a unique part of their stay at the Imperial Hotel.

What is the ratio between foreign and Japanese guests at the Imperial Hotel?

While this varies almost daily, our overseas guests make up 50% of our total guests.

Can you tell us the top three questions guests have when they stop by the concierge desk?

The first is a restaurant reservation request. Recently, the term "Omakase" (chef's choice) has become popular, and we are often asked for the 'recommended Japanese Omakase'. The second most common question is about sightseeing and tours in Tokyo, followed by people wanting to take the Shinkansen to a regional destination. Most questions are for those three.

What does true hospitality mean to you?

Responding to my guests as if they were my own family members. Foreigners cannot read Kanji characters, and the traffic rules are different. I don't think people in that position would understand if I said, "Turn right here and then turn left..." so I try to be polite and give them detailed information. At the same time, I try to understand the guest's thoughts and needs over the course of our conversation, and offer my own extra suggestions to bring them closer to their ideal experience. I hope doing that will make guests feel comfortable opening up to us, and that we will be able to forge a deep relationship with them so they continue to choose the Imperial for future visits to Tokyo. I think that's my way of hospitality.

What is the most memorable thing a guest has said to you?

Being told "I came to see you", right after Japan had reopened the border which was closed due to the Covid pandemic. For two and a half years, our guests could not visit us from overseas. Having our patrons back at the Imperial is the most rewarding part of the job.





Sensational IBARAKI sense

Article by Patricia Yarrow

Ibaraki prefecture is a glorious place to explore, and it takes many visits to even start to tap into its wealth of cuisine and products. Fortunately, this is now condensed into an easy visit to IBARAKI sense. The vast expanse of Ibaraki, an hour or two from Tokyo on the Joban train line, is captured by a convenient visit to IBARAKI sense, with an expansive and evolving selection of the many joys collected in one place.

A short walk from Yurakucho station's Kyobashi exit, north a few short blocks along Sotobori-dori, turn right before the overpass. On the left corner, the broad brownish awning proclaims, "IBARAKI sense."

Three areas within include a cozy BARA dining restaurant hidden behind the spacious shopping aisles, and a corner café, handy for a cup of coffee and the street view. Let's start our virtual visit to Ibaraki.

BARA dining restaurant features a striking wall of grey Inada stone, quarried in the hills of Ibaraki. It faces a long counter, three tables, and a private room behind sliding doors of woven blond wood. An extensive English menu is on hand, and we explored four items, including the Strawberry Parfait and Mont Blanc Mound, which can be enjoyed in the BARA cafe.



Ibaraki Natto Gozen (¥1,290)

First, a classic lunch set sourced from Ibaraki's abundant local (jidori) eggs, rich rice, and natto. The plump golden-yolked egg from either the Okukuji mixed in with koshihikari rice, a toothsome and flavourful rice from Daigo. Subtle at first, the rich egginess came through in a simple appeal. Two varieties of natto, in which the flavour of the black or white beans stood out, were dressed in hats of winter fresh Welsh onion slices. A bit of grated radish performed quiet guard duty on the side.

The purported backstory to the origin of natto is that in days of yore, the heat of the horse transporting bags of soybeans led to their in-sack fermentation. Far from being a messy loss, it proved rather tasty, and thus the natto industry was born.



Marumitsu Ryokan's Monkfish Liver Ramen (¥1,200)

Next, a resplendently large bowl with thick white ramen noodles decorated with a visual feast of bright red crinkly chili threads, a slash of green wakame seaweed, and sliced Welsh onions. Swimming in a sumptuous broth, an intriguing orange lump lent a rich briny overtone, and proved to be the star of the menu: monkfish (anko) liver. An utterly bizarre flat and floppy fish of the sea, the monkfish has seven distinct sections that challenge chefs and households throughout the Ibaraki winter, where some 85-tons are hauled in annually.

Rich and earthy, the broth became a Nabewan Grand Prix winner. A comical video created by Bayashi displays the details at @bayashi.tiktok.

BARA cafe

This small corner cafe surveys the street scene outside. Coffee and desserts from the kitchen, including the statuesque Strawberry Parfait and the rotund Mont Blanc, promise a serene haven for a few moments. Take-out is also available.

Ibaraki Strawberry Parfait (¥1,980)

The sturdy pottery monkfish soup bowl bade farewell with the arrival of a red rocket ship-like parfait. Bursting with sturdy strawberries aboard, it put on quite a display. Far from being the usual silly, teenager sugar bait, this rather stately yet spirited creation overflowed with a spinning galaxy of crimson strawberries from the Ibaraki greenhouses. A sprig of bright green mint challenged the red and white berries and creme. Available separately in the BARA cafe.

The parfait architecture held the piquant berried roof aloft, supported by rich, not too sweet, creamy Ibaraki ice milk. Underneath, a main floor of sponge cake, then a carpet of pink yoghurt, and a narrow basement of gelatin cubes. Just a few of the 9,300 tons of the annual Ibaraki strawberry harvest provided the show.



Kasama Chestnut Cup Mont Blanc (¥990)

Ibaraki's chestnut autumn 3,670-ton harvest is nearly legendary from the perfect weather and soil, especially in Kasama. A comfort food of the autumn, numerous roasted chestnut stands appear outside grocery stores and in shopping venues throughout the country. A large handful of these nuts became a pureed noodlely mound resting atop simple sponge cake. The extraordinary hint of roasted chestnuts gradually developed into the perfect earthly, slightly sweet tone of autumn.





SENSE SHOP: Ibaraki sake sampling

Holding court in a back corner within the spacious SENSE SHOP, a small sample of sake can be had after purchasing ¥100 tokens. Ibaraki sake is a secret joy and discovery. The verdant rice fields of the prefecture yield such an abundance of rice, along with deep wells of artesian water filtered from seasonal rainfall and five headwaters that 38 sake breweries (shuzo) scattered throughout have answered the call. The fine selection of sake is a definite reason to visit IBARAKI sense, as it is scarce on the shelves of Tokyo. On the other hand, the popular “Nest Beer” by Hitachino is widely available.

From the taps, I selected a recognized label from Buyu Shuzo with a charming drawing depicting a rice harvesting lassie in the mountains. This is a confident sake, rich and deep, with a long-lasting tail that paints a picture of broad rice fields near mountain slopes. The second sample uses a favourite rice variety, the *gohyakumangoku*. This was a lighter flavour and was as pleasant as an autumn breeze through the chestnut forests. The sake displays housed the very difficult to find sake of Sudo Honke. Established by samurai in 1141, the current president is the 55th generation president of the oldest sake shuzo (brewery) in Ibaraki, and the oldest still active in Japan.

SENSE SHOP is quite an adventure, displaying an absorbing array of crafts, agriculture, fishing, and livestock of Ibaraki, often featured in store events. Seasonal products include the venerable dried sweet potato strips (hoshiimo), a simple, unprocessed traditional oddity that is surprisingly satisfying, and full of nutty, earthy overtones. Some had escaped the sunny skies and sea breezes of winter to be packaged into several varieties, each with its own farm and story to tell.



I selected five items to entertain my home kitchen with.

- The aforementioned Grand Prix anko soup ingredients are frozen and packaged into a startling package. What odd little bits!
- SASHIMA, a *sencha* green tea, the basic steamed whole leaf staple, from Nemo-toen, in Bando, Ibaraki.
- Rose Pork Curry. The rose is Ibaraki's state flower. A prize-winning pork, raised with special feed and care.
- Limited edition, straight from the farm, dried sweet potato strips: Isemasu Company in Hitachinaka, Ibaraki, from special Izumi seeds, produced and raised on their own farm. Slowly aged, no additives. <http://isemasu.com>
- Purple dried sweet potato strips: Purple hoshiimo from Yonekawa Farm in Hokota, central Ibaraki, hand cut, rarely available. A cute country farm gal on the package is perhaps the grannie who raises this new variety. Fuku Murasaki is a new species, since 2018, nearly twice as sweet than normal as they are harvested once mature and at their peak of natural sweetness .



Conclusion

IBARAKI sense remains a treasure to anyone who has or will visit the vast mountains, plains, lakeside, and Pacific Ocean beaches of Ibaraki. Reopened in 2018, it continues to offer “sensible” goods and products. The staff are congenial and helpful. Whilst most items are self-evident, some are marvelous mysteries.

My plan is to soon return for the gorgeous cedar wood tissue box, some of the hand-crafted bowls, and have set my sights on that Sudo Honke sake. This is now bound to be my regular stop when in the Yurakucho/ Ginza neighborhood. A very sensible find, indeed.



IBARAKI sense

<https://ibaraki-sense.com/>
 1F Konya Building, 1-2-1 Ginza, Chuo-ku,
 Tokyo 104-0061 / 03-5524-0818
 Reservations 03-6263-2002 (BARA dining)
 Shop & Café 10:30 – 20:00
 BARA dining Lunch 11:00-15:00
 BARA dining Dinner 17:00-23:00 (Sundays and Holidays 17:00-21:00)



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.

JR 山手線 有楽町線 丸の内線 有楽町線 Shibuya



ハチ公
Hachiko

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

丸の内線 有楽町線 丸の内線 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>

丸の内線 有楽町線 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 山手線 有楽町線 丸の内線 Shibuya





渋谷スカイ
SHIBUYA SKY

JR 01 16 01 Shibuya

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 01 16 01 Shibuya

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 01 16 01 Shibuya

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 01 16 01 Shibuya

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/>

04 02 02

Omotesando 徒歩 8 min. 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/>

03 15 Meiji Jingumae JR Harajuku

ジェントル
GENTLE
Mediterranean, Sushi

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

04 02 02 Omotesando 徒歩 7 min. from Exit B2

👉 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/>

03 15 Meiji-jingumae
徒歩 1 min. from Exit 2 / Exit 3

JR Harajuku 徒歩 1 min.



dining & bar KITSUNE
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

☎ Luj Jiyugaoka B1F, 2-9-6 Jiyugaoka Meguro-ku ☎ 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

☎ 5-50-6-B1F, Jingumae, Shibuya-ku ☎ 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

☎ 15F E-Space Tower 3-6, Maruyamacho, Shibuya-ku ☎ 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.

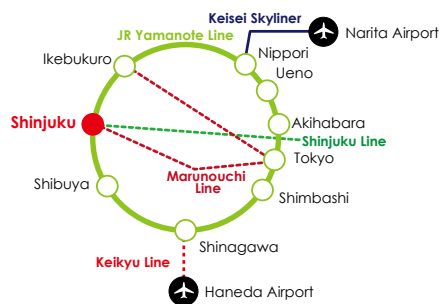
Lunch: ¥1,000-¥2,000 / Dinner: ¥5,000-¥6,000 / Course: ¥6,000-¥15,000
 <Lunch> 11:30am-3:00pm (L.O. 2:00pm)
 <Dinner> Mon-Thu, Sun, Holidays 5:30pm-12:00am (L.O. food 10:30pm, drink 11:30pm)
 <Dinner> Fri, Sat, Before Holidays 5:30pm-1:00am (L.O. food 11:00pm, drink 12:30am)
 Credit card: VISA, Master, 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 M 27 S 01 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 M 27 S 01 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>

M 09 F 13 S 02 Shinjuku-Sanchome, Exit C4
JR M 08 F 27 S 01 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 M 08 F 27 S 01 Shinjuku 徒歩 10 min. from South Exit
M 10 Shinjuku Gyoenmae 徒歩 5 min. from Exit 1
S 02 Shinjuku-Sanchome 徒歩 5 min. from Exit C1/C5
F 13 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 M 08 F 27 S 01 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/>



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

🚶 07 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. 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: ¥3,400-¥8,100
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/>



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://alwaysaisai.co.jp/hb/>



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

🚶 M 09 F 13 S 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



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 Tochoamae 🚶 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/>



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



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.



MAIDREAMIN©Neodelightinternational Inc.

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 "Yokochi" (=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 歩 Shinobazu Exit 16 17 Ueno 歩 Exit 7

JR Okachimachi 歩 North Exit

16 Nakaokachimachi 歩 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 徒歩 2 min. from South Exit
H16 Nakaokachimachi 徒歩 3 min. 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/>



ENGLISH CHINESE PHOTO



ENGLISH CHINESE KOREAN PHOTO



EVERYONEs CAFE
EVERYONEs CAFE
 Café

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

JR Ueno 徒歩 3 min. 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 & Drink 8:00pm)
 <Sat, Sun & Holiday> 9:00am-9:00pm (L.O. Food & Drink 8:00pm)
 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 徒歩 6 min. from Asakusa Exit **H17** Ueno 徒歩 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 徒歩 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/>



ENGLISH PHOTO



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 徒歩 1 min. from Electric Town Exit

👍 **Manzoku-Course with free-flowing drinks: beef short ribs, outside skirt, rib finger, beef tongue, 3 types of innards, etc.**

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: ¥4,200-
 <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 徒歩 5 min.

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 徒歩 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 徒歩 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 徒歩 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 徒歩 5 min.

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

Lunch: ¥4,000- / Dinner: ¥12,000- / Course: ¥12,000-
 <Lunch> 11:30am-2:00pm <Dinner> 2:00pm-9:30pm (L.O. 8:30pm)
 Credit Card: VISA, Master, AMEX, UnionPay
<https://www.asakusaimahan.co.jp/>



ENGLISH CHINESE

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>



ENGLISH PHOTO

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 | movie.jpn.com/shops/info/032250



ENGLISH PHOTO

[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

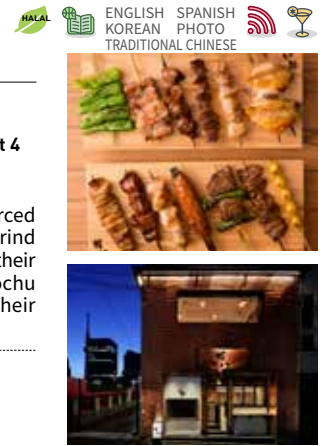
📍 1,2F Nakagawa Bld. 2-1-15, Kaminarimon, Taitoku ☎ 050-5444-5929

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/>



ENGLISH SPANISH KOREAN PHOTO 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

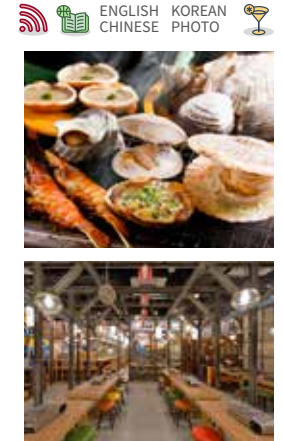
Asakusa 🚶 5 min. from Exit A4/A5 **Asakusa** 🚶 5 min. from Exit 1-8

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 KOREAN PHOTO

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.

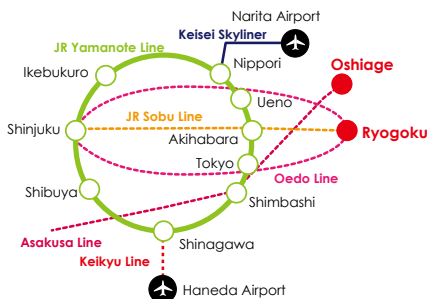


東京スカイツリータウン® TOKYO SKYTREE TOWN®

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 panorama view of Tokyo. On base floors are planetarium, aquarium, and a large shopping street of TOKYO Solamachi® directly connected from both TOKYO SKYTREE Station and Oshiage Station.

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

🚉 Oshiage 🚉 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

🚉 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>



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

🚉 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®ピュレレストラン 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

🚉 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: ¥6,000- / Dinner: ¥10,000-

Charcoal Grill Steak Lunch: ¥8,500- / Dinner: ¥13,000-

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

<Bar 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/>



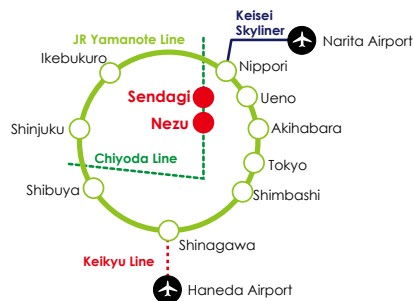
👉 Recommended menu 📶 Free Wi-Fi 🍷 Serves alcoholic drinks 📖 Types of menus 🌱 Vegetarian* 🍴 Halal & vegetarian*

*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>

Nippori Sendagi 5 min.

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



根津神社

Nezu Shrine

Sendagi Nezu Todaimae 8 min.

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

Rice ball

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

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>

HAGI CAFE

HAGI CAFE

Café

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

Nippori 5 min. from West Exit Sendagi 5 min. from Exit 2

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



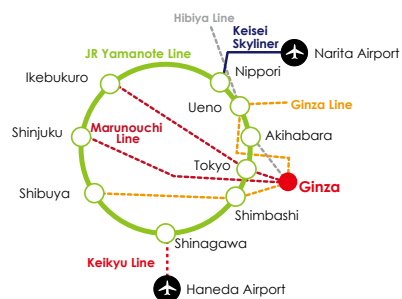
ENGLISH ILLUSTRATION



Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

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 ☎ 03-3562-2941

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

👍 **JAPANESE WAGYU BEEF "OMAKASE" SET ¥8,800 (Tax incl.)**

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: ¥5,800-
 <Mon-Sat> 5:00PM-11:00PM (LO10:00PM) <Sun & Holiday> 5:00PM-10:00PM (LO9:00PM) | Credit Card: VISA, Master, JCB, AMEX, Diners
<https://www.maruushi.com/>

鮨処 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>

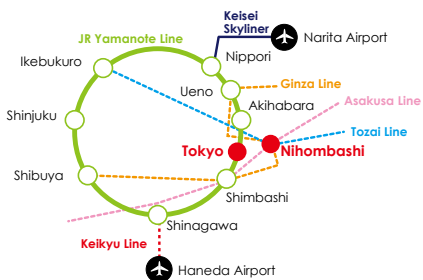


丸ノ内・日本橋

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



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.



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>

🚶 5 min. from Exit C1
🚶 1 min.



甘酒横丁
Amazake Yokochu

Amazake Yokochu 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://amazakeyokochu.jp>

🚶 1 min.



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.fujiiofood.com/shop_search/



アゴラカフェ
AGORA CAFÉ
 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 Mitsukoshimae 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 C11 09 M18 09 Z08 Otemachi 🚶 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 C11 09 M18 09 Z08 Otemachi 🚶 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

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

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 Ieyasu, 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   D Kioicho Exit, 3 min. walk Yotsuya    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), Weekdays: 5:00pm - 10:00pm (last orders 8:30pm),
Weekends & holidays: 5:00pm - 9:00pm (starting times 5:00pm & 7:00pm, last orders 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

 Roppongi  2 min. from Exit 7  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

  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, 5:30pm-11:00pm
<Sat> 11:30am-3:30pm, 5:30pm-11:00pm
<Sun> 11:30am-3:30pm, 5:00pm-10:00pm
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

 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 山手線 有楽町線 丸の内線 有楽町線
Shimbashi 徒歩 5 分
山手線 丸の内線
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 山手線 有楽町線 丸の内線 有楽町線
Shimbashi 徒歩 1 分
丸の内線 有楽町線
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 山手線 有楽町線 丸の内線 有楽町線
Shimbashi 徒歩 5 分

👍 **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 山手線 丸の内線
Shimbashi 徒歩 3 分 from Shiodome Exit 丸の内線
Shimbashi 徒歩 0 分

👍 **Shiki Kaiseki Course**

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 山手線 丸の内線 丸の内線
Shimbashi 徒歩 1 分 from Hibiya Exit 丸の内線 丸の内線
Shimbashi 徒歩 1 分 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.

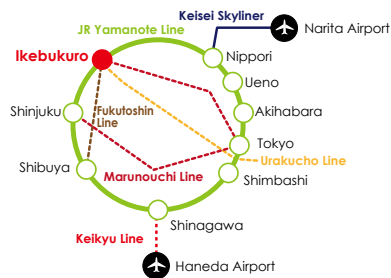
Lunch: ¥1,001-1,500 / Dinner: ¥5,001-7,000 / Course: ¥3,000-
<Mon-Fri> 11am-3pm (L.O. 2:30pm) 5pm-10:30pm (Food L.O. 9:30pm, Drink L.O. 10pm) <Sat> 11am-4pm (L.O. 3:30pm) 5pm-10:30pm (Food L.O. 9:30pm, Drink L.O. 10pm) <Sun & Holidays> 11am-4pm (L.O. 3:30pm) 5pm-10pm (Food L.O. 9pm, Drink L.O. 9:30pm) | 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



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

巣鴨地藏通り商店街
Sugamo Jizo Dori Shotengai

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

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

JR 15 Sugamo

いけふくろう
Ikefukuro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/>

JR 09 M 25 Y 09 Ikebukuro

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 徒歩 5 min. Y 10 Higashi Ikebukuro 徒歩 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/



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 徒歩 8 min. from Exit 35 Y 10 Higashi Ikebukuro 徒歩 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 徒歩 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 徒歩 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 Janagara 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/>



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 徒歩 2 min. from West Exit 25 Ikebukuro 徒歩 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/>



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



お台場

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


-  Shibaura Futou 歩 5 min.
-  Odaiba Kaihinkoen 歩 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/>

-  Tokyo Teleport 歩 3 min.
-  Daiba 歩 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/>

-  Shin-Toyosu 歩 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/>

04 Tokyo Teleport 15 min.

08 Fune-no-kagakukan 5 min.

09 Telecom Center 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>

06 Odaiba-kaihinkoen 2 min.

04 Tokyo Teleport 5 min.



豊洲市場

Toyosu Market

14 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>

06 Odaiba-kaihinkoen 2 min.

04 Tokyo Teleport 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

07 Daiba 1 min. **04** Tokyo Teleport 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)

07 Daiba Hotel building linked to station **04** Tokyo Teleport 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

07 Daiba 1 min. **04** Tokyo Teleport 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 Omotesando	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.tokyuhotelsjapan.com/global/cerulean-h	408	¥¥¥¥
	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	¥¥
	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/	561	¥¥¥
	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.shinjuku-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/	242
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	✓	✓			✓		✓
✓	6	English, Chinese, Korean, French	✓	✓	✓		✓	✓	✓
✓	3	English		✓			Partly available		✓
✓	6	English	✓			✓	Partly available		✓
✓	15	English, Chinese, Korean, French	✓	✓	✓		✓	✓	✓
✓	6	English	✓	✓	✓	✓	Partly available		✓
✓	3	English, Chinese, Korean					✓		✓
✓	1	English, Chinese, Korean					✓		✓
✓	3	English	Partly available				Partly available		✓
✓	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 Kinshi 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	¥
Ginza	The Royal Park Hotel Ginza 6-chome	6-203-1 Ginza Chuo-ku Tokyo Tel: +81-3-3541-1116 https://www.royalparkhotels.co.jp/the/ginza6/ *Scheduled to open on May 30, 2024	273	¥¥
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/	531	¥¥¥¥
	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	¥¥¥¥

Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	ATM	Laundry Service
✓	2	English					✓		✓
✓	3	English					✓	✓	✓
✓	4	English		✓			Partly available		✓
✓	0	English							✓
✓	2	English					✓		
✓	2	English, Chinese, Korean, French, Italian, Spanish, Thai	✓			✓	✓		✓
✓	3	English					✓		✓
✓	17	English	✓	✓			✓	✓	✓
✓	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, German, Lithuanian, Hindi, Thai, Sri Lankan, Nepalese, 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	✓			✓	✓		✓
✓	1	English	✓				✓		✓
✓	4	English, Chinese, Korean, Nepalese, Vietnamese	✓	✓	✓	✓	✓		✓
✓	10	English, Japanese, Spanish, French, German, Italian, Dutch, Portuguese, Serbian, Turkish, Chinese (Mandarin, Cantonese), Taiwanese, Korean, Tagalog, Indonesian, Vietnamese, Nepalese, Hindi, Bengali, Sri Lankan, Twi	✓	✓	✓	✓	✓		✓

Area	Hotel	Contact Information	Room	Price
Akasaka Roppongi	The Ritz-Carlton, Tokyo	9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/hotels/japan/tokyo	245	¥¥¥¥
	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/	1474	¥¥¥
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/	268	¥¥¥
	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/	805	¥¥¥
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	¥¥¥¥
	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
✓	7	English, Chinese, Italian, Spanish, French, Korean	✓	✓	✓	✓	✓	✓	✓
✓	11	English	✓	✓	✓	✓	✓	✓	✓
✓	7	English	✓	✓	✓	✓	✓		✓
✓	37	English, Chinese, French, Spanish, Korean	✓	✓	✓	✓	✓	✓	✓
✓	5	English, Chinese (Mandarin, Taiwanese), Korean	✓	✓	✓	✓	✓		✓
✓	5	English, Chinese, Korean	✓	✓	✓	✓	✓		✓
✓	10	English	✓	✓	✓	✓	✓		✓
✓	7	English	✓	✓			✓		✓
✓	3	English, Italian, French, Russian, Spanish, Nepalese, Lithuanian	✓	✓		✓	✓		✓
✓	10	English	✓	✓	✓	✓	✓	✓	✓
✓	9	English		✓	Partly available	✓	✓	✓	✓
✓	4	English, Korean, Chinese, Nepalese		Partly available			✓		✓
✓	8	English	✓	✓	✓		✓	✓	✓
✓	9	English	✓	✓	✓		✓	✓	✓
✓	10	English		✓			✓	✓	✓
✓	9	English, Chinese	✓	✓	✓	✓	✓		✓
✓	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/



Japanese Food Terms

Washoku (和食)

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

Yoshoku (洋食)

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

Izakaya (居酒屋)

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



HANAYA YOHEI

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



HAMAZUSHI

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



COCO'S RESTAURANT

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



FRESHNESS BURGER

Hamburger, cafe
www.freshnessburger.co.jp



Udon (うどん)

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

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

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

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.

Kaiseki (懐石/会席)

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

Kappou (割烹)

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

Tempura (天婦羅)

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

Yakiniku (焼肉)

Korean barbeque.

Japanese Food Terms

Nabe (鍋)

Hot pots. They are very popular in the winter. Various ingredients are placed into a big pot, boiled with a special soup, and placed at the center of the table for everyone to share. Kyoto-style boiled tofu is also a popular ingredient for hot pots and this dish is a must try for any tofu lovers.

Teppanyaki (鉄板焼き)

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

Soba (蕎麦)

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

Sukiyaki (すき焼き)

Kind of nabe flavored in soy sauce and sugar. Compared to other nabe, sukiyaki is cooked in a shallow pot. Main ingredients are sliced beef and vegetables that are eaten with raw beaten egg.

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.

Monjayaki (もんじゃ焼き)

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

Okonomiyaki (お好み焼き)

Okonomiyaki is a round shaped pancake made with ingredients such as flour, cabbage, eggs, seafood, meat, yam, and spring onions. Once cooked, it is topped with bonito flakes, dried seaweed, mayonnaise, okonomiyaki sauce (similar to Worcestershire sauce).

Unagi (鰻)

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

O-tōshi

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

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



USEFUL PHONE NUMBERS

EMERGENCY CALLS

Toll free number that can be dialed from any phone

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