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## JAPAN AS A TOURISM NATION ENTERS ITS NEXT PHASE

**From Quantity to Quality, and Toward Harmonious Coexistence**



From the Editor

Japan's tourism story has long been defined by growth: more visitors, more spending, more global attention. Yet what many travelers remember most is not how many places they visited, but the taste of a meal, a shared table, and the discovery of a region through its food.

In March 2026, that narrative began to shift. The Japanese government approved the Fifth Basic Plan for the Promotion of a Tourism Nation, keeping its 2030 targets of 60 million inbound visitors and ¥15 trillion in tourism spending. At first glance, this appears to continue the existing path. In reality, however, it signals a clear move toward quality, sustainability, and coexistence.

### From Rapid Growth to Structural Challenges

Over the past decade, Japan's inbound tourism has expanded at an extraordinary pace. International visitors rose from 8.6 million in 2010 to 42.7 million in 2025, while spending reached ¥9.5 trillion. Tourism is now widely regarded as Japan's second export industry after automobiles and a key pillar of the national economy.

Yet rapid growth has also exposed clear limits. Overconcentration in certain regions has brought congestion, visitor misconduct, and friction with local communities. Labor shortages in the tourism sector have intensified, while disparities between urban and rural areas continue to widen. Overtourism is no longer limited to a few famous destinations.

### A Strategic Shift Toward Quality and Balance

What distinguishes the new plan is its willingness to confront these contradictions directly. Rather than simply increasing visitor numbers, it sets out a dual objective: attracting visitors strategically while preserving local residents' quality of life. A symbolic indicator is the goal of doubling the number of regions working toward this balance, from 50 to 100.

Equally notable is the target of attracting 40 million repeat visitors. By focusing on travelers who seek a

deeper understanding of Japan and are willing to move beyond major cities, the plan aims to raise tourism quality while spreading demand more evenly. This marks a clear departure from a purely quantitative model.

The question, then, is how this vision will be put into practice. The plan outlines various measures, but these are only tools. The more important question is what kind of experiences Japan wishes to offer.

From the perspective of "delicious Japan," the answer lies in food, not simply as consumption, but as a gateway to understanding place, people, and culture.

Enhancing per visitor value is not about luxury alone. It is about how thoughtfully Japan presents experiences rooted in regional cuisine, seasonal traditions, and the values of producers and chefs, and whether that value is communicated with clarity and authenticity.

A single dish can reflect climate, geography, history, and generations of craftsmanship. When shared with its story, who made it, how it is grown, and why it is prepared in a certain way, it becomes more than a meal. It becomes a connection.

This is where Japan's true tourism strength lies: not in scale, but in depth, not in uniformity, but in diversity.

Tourism, however, must always serve the regions themselves. It can be sustainable only when the pride, livelihoods, and quality of life of local communities are protected alongside visitor satisfaction. Food, in this sense, is not only an attraction, but a living culture that must be sustained.

Beyond whether Japan reaches 60 million visitors by 2030 lies a deeper question: what will visitors remember, and what will they take home?

Ultimately, the true measure of a tourism nation will not be how many people arrive, but how deeply those experiences linger, and how powerfully they resonate long after the journey has ended.

# A JAPANESE PREMIUM GUMMY STEPS ONTO THE GLOBAL STAGE

Winter Fancy Food Show 2026 in San Diego. Amid a busy exhibition hall filled with brands from around the world, one booth stood out, catching attention with its bright red and pink palette. It belonged to Kanro, a Japanese confectionery company.

Quietly picked up in one corner of the venue was the Puré Gummy Premium series. The moment a heart-shaped piece was placed in visitors' mouths, the interplay between its elastic outer layer and the rich jelly inside created a subtle shift in expression. Buyers lifted the small, heart-shaped gummies and tasted them, experiencing a resilient texture followed by a burst of juicy filling. It was not merely a reaction to a new product. It marked the moment when Japanese confectionery craftsmanship crossed borders as a tangible "experience value."

In 2025, Kanro established its U.S. subsidiary and began a full-scale market expansion in California. Why enter the U.S. market now when Japan is still experiencing steady growth? This move is more than just increasing exports. It's about taking the next step: seeing if a premium gummy from Japan can become a recognized global brand. We spoke with Tetsuya Murata, President and CEO of Kanro Inc., about the strategy and commitment behind this move.



**Tetsuya Murata**  
President and CEO, Kanro Inc.

Founded in 1912, Kanro Inc. is one of Japan's leading confectionery manufacturers, with a long history of steady growth. In recent years, the company has been a driving force in Japan's premium gummy market. In 2025, it established its U.S. subsidiary, Kanro America Inc., marking the beginning of its full-scale global expansion.

## Why the United States, and why now?

Our expansion into the U.S. is a key part of our "business transformation" outlined in our mid-term management plan leading up to 2030. This plan is based on two main pillars: brand-driven management and the transformation of business domains. The U.S. business serves as a symbolic initiative within the latter. Our vision is to deliver "sweet moments to people around the world," and that vision is not limited to Japan. As we expand globally, the United States is one of the most important markets.

In fact, we challenged the U.S. market more than 10 years ago. At that time, however, we prioritized restructuring our domestic business and temporarily re-evaluated our overseas expansion plans. Based on that experience, during the development of our current plan, we conducted extensive internal discussions and reached a shared decision that now is the time to take on the challenge again. Because this is a highly demanding challenge, it is crucial that the entire organization is aligned. The moment when the company's direction became unified was precisely when we decided that "now is the time to take on the challenge again."

## Why start from California?

There are two main reasons for starting on the West Coast rather than launching nationwide. First, it follows the conventional approach to overseas expansion. Many food manufacturers begin with Japanese and Asian markets abroad, validate their products, and then expand nationwide. We are following the same process.

Second is the issue of supply capacity. At present, our production capacity is limited, so we are adopting a phased strategy, focusing on specific regions and chan-

nels before expanding. California, in particular, is a market where diverse cultures coexist and where new products are readily embraced. It has a high affinity with Japanese products, making it an ideal entry point. We see it as both a strategic base and a test market, where we can evaluate consumer response, pricing, and acceptance before moving to the next stage.

## What surprised the U.S. market the most?

The highest-rated aspects were taste and texture. In terms of taste, the strong fruit flavor and balanced acidity were especially well received. Regarding texture, the unique, fruit-like consistency was seen as fresh and innovative. The premium variety with jelly filling, in particular, heightened the fruitiness and received very positive reviews. On the other hand, the perception that the product was highly valued simply because it is "Japanese" was limited. Although consumers know it is made in Japan, the focus is on the product itself. In the U.S. market, "experience value," which includes taste and texture, is more important than the country of origin.

## Do you intend to compete on price?

We have no intention of competing on price. In the U.S. market, our products are positioned in the high-price segment, even on a per-gram basis. Rather than lowering prices to compete, we believe it is necessary to change the playing field. We are therefore taking a premium positioning and competing through differentiation. The core of this differentiation lies in its rich fruit flavors, a uniquely satisfying texture, distinctive design elements such as its heart-shaped form, and an emotional appeal captured in the notion of "cuteness."

The key lies in how we communicate these elements, not merely as functions, but as part of a brand story. While these values are well established in Japan, they are not yet fully understood in the United States. Clearly articulating and conveying this value will be an important challenge moving forward.

## Is this moving toward localization rather than export?

In the long term, we are considering local production. At present, exports remain the core, but with the operation of new production lines, supply capacity will increase. However, there are limits to what exports alone can achieve. In the medium to long term, establishing a local production system will be essential. Whether through independent expansion or a joint venture is still under consideration, but it is clear that we will not rely solely on exports. In other words, the U.S. market is not just an export destination. It has the potential to grow into a secondary-home market in the future.

## What key metrics do you prioritize now?

The most important metric is brand awareness. While sales and the number of retail locations are important, they are ultimately just tools to achieve a goal. Our top priority is to ensure that consumers recognize the brand. To achieve this, we are focusing on expanding the number of retail outlets and accelerating in-store turnover. In other words, the brand plans to grow based on the idea that "brand awareness = retail expansion × repeat purchases."

## Will the U.S. expansion become a turning point for Kanro?

We see this U.S. expansion as a symbolic milestone in our company's history. Kanro is now in its 114th year since its founding, and throughout its history, we have consistently adapted to change and embraced new challenges. This expansion continues that legacy.

If successful, Kanro will evolve from a Japanese company into a globally recognized brand. This transformation will also have a significant impact internally, enhancing employee engagement and strengthening the company as a whole. It will take time, but we are committed to moving forward steadily, step by step, with determination to grow this business.









Puré Gummy Premium Series - Shine Muscat Sparkling



Puré Gummy - Lemon



## 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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## Global Kitchen Series No. 18 CZECH REPUBLIC

### Czech Republic, the Heart of Europe, Meets Japan *A Dialogue of Taste, Culture, and Craft*

Located at the very center of Europe, the Czech Republic is often called the “heart of Europe.” Its agriculture and food heritage has developed through a distinctive balance. It combines tradition with efficiency, integrating large-scale farming alongside small, family-run farms.

In recent years, its presence in the Japanese market has been quietly but steadily increasing. Beyond hops and malt, which have long been familiar to the brewing industry, Czech products now expand into wine, spirits, confectionery, and more, showcasing a rich and layered culinary identity.

In this interview, Veronika Vanisova, Czech Agriculture Attaché in Tokyo, shares insights into market strategy, cultural compatibility, and the future potential of Czech products in Japan.



**Veronika Vanisova**  
Agriculture Attaché  
Embassy of the Czech Republic in Tokyo

#### **To begin, could you briefly introduce your background and your current role? We would also love to hear about your experience in Japan.**

My name is Veronika Vanisova, and I currently serve as an Agriculture Attaché at the Embassy of the Czech Republic in Tokyo. I have been in this role for two years, which is halfway through my four-year posting.

My professional background is in law. Before coming to Japan, I worked at the Ministry of Agriculture in the Czech Republic. My connection with Japan, however, began earlier when I was awarded a MEXT scholarship and studied at the Graduate Institute for Policy Studies (GRIPS) in Tokyo from 2020 to 2021. During that time, I deepened my understanding of Japanese culture, history, and economic development, which left a lasting impression on me.

After returning to Europe, I worked briefly at the OECD in Paris. When the position in Tokyo became available, I applied immediately. Japan had already become a place I deeply admired, and I am very grateful to be working here now.

#### **What are the key characteristics and strengths of the Czech agricultural and food industry today? How would you describe its uniqueness compared to other European countries?**

The Czech Republic is often referred to as “the heart of Europe,” not only geographically but also culturally. Located in the very center of the continent, it benefits from a mild, favorable climate that supports high agricultural productivity.

One of the defining characteristics of Czech agri-

culture is the scale of its farms. While the average farm size in Europe is around 16-17 hectares, in the Czech Republic it is close to 130 hectares. This allows for high efficiency, cost-effectiveness, and a strong degree of self-sufficiency.

At the same time, this large-scale farming coexists with a rich network of small family farms and organic producers. This dual structure—efficient large farms alongside traditional, local production—creates a unique balance within the Czech agricultural landscape.

#### **What are the main agricultural and food products currently exported from the Czech Republic to Japan? Are there any categories that have shown notable growth in recent years?**

Traditionally, the strongest export sector is the brewing industry. Czech hops and malt are highly regarded worldwide, and Japan has been importing them for over 100 years. Many major and craft breweries in Japan rely on Czech hops, particularly the renowned Saaz variety, which is essential for producing lager beer.



In addition, the Czech Republic is a leading producer of animal feed, supported by its strong cereal production and long-standing expertise in animal nutrition.

In recent years, we have seen growth in several areas. Agricultural machinery adapted to Japan’s terrain, such as slope-capable mowers and compact equipment, has gained traction. Czech wines have also gained increasing recognition, particularly white wines, which are fresh, light, and pair exceptionally well with Japanese cuisine such as sushi and sashimi.

Another notable trend is the rising popularity of Czech fruit spirits, such as slivovice (plum brandy). These are increasingly used by Japanese bartenders in high-end cocktail creations, especially in cities like Tokyo and Osaka, where cocktail culture is highly developed.



### What challenges or barriers do Czech producers face when entering or expanding in the Japanese market?

The primary challenge is distance. Transport from Central Europe to Japan takes time and has become increasingly costly, especially in recent years due to geopolitical factors. This also limits the export of fresh products such as dairy.

In terms of regulations, Japan is known for its strict food safety standards. However, Czech producers generally meet these requirements, and we maintain strong cooperation with Japanese authorities, which helps resolve any issues efficiently.

Another important factor is the business culture. Building trust in Japan takes time, and negotiations can be lengthy. However, once a relationship is established, it tends to be long-term and highly stable. Czech producers greatly value this reliability and commitment.

### What kind of strategy is the Czech side developing toward the Japanese market?

A key pillar of our strategy is active agricultural diplomacy. This includes supporting Czech producers in entering the Japanese market while also promoting awareness of Czech products.

While the Czech Republic is well known in Japan for its culture, history, and beer, awareness of its broader food industry remains limited. Therefore, we focus heavily on education and promotion through events, masterclasses, and participation in trade fairs.

We also organize inbound missions to the Czech Republic, inviting Japanese importers, sommeliers, and other professionals to experience production sites firsthand. These visits have covered wine, beer, and spirits so far, and they play a crucial role in building trust and understanding.

Looking ahead, we aim to strengthen sectors such as confectionery and desserts, where Czech culinary tradition is particularly strong. We are also working on expanding into areas such as cattle genetics, where the Czech Republic has world-leading expertise.

### Sustainability and traceability have become global priorities. How is Czech agriculture addressing these themes?

Sustainability and traceability are increasingly important in the Czech Republic as well. Consumers are showing greater interest in knowing where their food comes from and how it is produced.

As a member of the European Union, the Czech Republic follows comprehensive EU systems for both sustainability and traceability. These frameworks ensure high levels of food safety, transparency, and environmental responsibility across the entire supply chain.



### How do you perceive Japanese food culture? Do you have any favorite Japanese dishes?

Japanese food culture is truly unique. What I admire most is the strong sense of seasonality and the emphasis on respecting ingredients. Menus change with the seasons, and there is a deep appreciation for both nature and the people behind the food.

The aesthetic aspect is also remarkable. Dining in Japan is not only about taste but also about visual experience. As we say in the Czech Republic, half of the meal is enjoyed by the eyes.

As for my favorite dishes, I particularly enjoy sashimi. Coming from a landlocked country, access to fresh seafood is very limited, so experiencing truly fresh fish in Japan is something special. I also enjoy tempura, soba, and of course, sake.

### Finally, what message would you like to share with readers of "delicious Japan"?

I believe that just as Czech classic music has found a special place in Japanese hearts, Czech flavors will too. Because by bringing Czech products to your table, we share more than food, we share the very essence, culture and history of our country.

Moreover, a great appeal of Czech products lies in their compatibility with Japanese tastes. Whether it is pairing Czech wines with Japanese cuisine, enjoying a proper beer made of Czech hops and malt in a traditional izakaya or combining Czech ingredients with local dishes, there is strong potential for harmony.

I am confident that Czech products can find a meaningful place in Japan, not only as imports, but as part of a shared culinary experience.





# UZUMASA KYOTO VILLAGE

*Step Into an Edo-Era Kyoto  
Where Culture Becomes  
Experience*

Kyoto has long existed between authenticity and observation, a place to admire, to photograph, to pass through. Yet here, that relationship quietly begins to shift. Following a major USD 100 million renewal, Uzumasa Kyoto Village has evolved beyond its origins as a theme park into a fully immersive cultural destination. The moment you step into its Edo period streets, you are no longer a visitor. You become part of the narrative.

## From Film Set to Living Stage

Uzumasa Kyoto Village was originally created as a filming location for period dramas.

For decades, it served as the backdrop to countless samurai films and television productions. Today, that role has been redefined. This is no longer a place to observe a constructed world. It is a space designed for participation.

Stone pathways, wooden townhouses, lantern-lit alleys, none of these exist merely as decoration. They function as entry points into experience. To walk here is to enter a narrative. To pause is to sense the passage of time. Culture, in this setting, is not presented. It reveals itself.



## Understanding Culture Through Experience

What is offered here extends far beyond activity. In the samurai experience, visitors learn authentic sword choreography under the guidance of professional actors.

Through movement, timing, and discipline, one begins to grasp the warrior's aesthetics.

In transformation programs, guests step into the roles of historical figures or Kyoto maiko, not as spectators, but as participants within the cultural frame.

The experience is not simply visual. It is personal, physical, and immediate.

Traditional arts such as Noh and festival music are also approached not as performances alone, but as practices to engage with. To touch, to perform, to listen with intention. Culture is not something to be memorized. It is something to be lived.

## When Night Becomes the Narrative

Among the most defining elements of the renewal is the introduction of nighttime operations. As daylight fades, the village transforms. Soft illumination brings forth a quieter, more contemplative atmosphere. The same streets reveal new depth, and time appears to slow.

Curated evening programs, including private dining and receptions, invite guests into a more intimate engagement with the setting. Moments extend beyond tourism, becoming shared experiences that linger. Here, the experience shifts once more.

From participation to presence.

## A New Cultural Gateway to Kyoto

Kyoto offers an abundance of destinations. Yet many remain places to observe rather than to engage. Uzumasa Kyoto Village proposes a different approach: a Kyoto you step into, a Kyoto you perform, a Kyoto you inhabit.

For international visitors and expatriates living in Japan, this represents a growing desire. Not simply to encounter culture, but to connect with it.

Kyoto does not reveal itself all at once. It unfolds gradually, layer by layer, experience by experience. Uzumasa Kyoto Village does not recreate the past. It reinterprets it as something to be lived in the present.

Travel is not only about seeing a place. It is about placing yourself within it.

And sometimes, that journey begins by stepping into the streets of another time.

Website: <https://en.eigamura.com>



# THERE IS NO SINGLE ANSWER IN CUISINE, ONLY THE PURSUIT OF VALUE THROUGH CONSTANT CHALLENGE

*The Luxury of Dining as Experience,  
Envisioned by Masashi Mizuguchi, Executive Chef of Conrad Tokyo*

A career in the culinary world was never part of a carefully drawn plan.

Originally aspiring to become a hotelier, Masashi Mizuguchi found himself guided, almost by chance, into the kitchen. Over the next 38 years, he gained experience at hotels in Japan and abroad, eventually becoming Executive Chef of Conrad Tokyo. At the core of his philosophy lies a consistent belief: there is no single correct answer in cooking. Beyond the boundaries of Japanese, French, or Chinese cuisine, what truly matters is how a dish is delivered as an experience. At the same time, it requires both the precision to ensure consistent quality regardless of who prepares it, and the flexibility to create dishes that exceed expectations. His perspective, which frames cuisine not as technique but as value, offers a sharp reflection of what defines luxury in today's hospitality landscape.

**Masashi Mizuguchi**  
Executive Chef  
Conrad Tokyo



## What inspired you to pursue a career in cooking?

I did not originally intend to become a chef. I entered the industry because I wanted to work in hotels. I had hoped for a role such as a bellman, but the director of human resources at the time suggested that I might be better suited to the kitchen, and that is how it began.

Once I started working in the kitchen, I gradually became fascinated by the craft. I did not attend culinary school, so everything I learned came through hands-on experience. Keen to develop my skills, I worked part-time at fish markets preparing fish from early mornings, and at other times in bakeries and restaurants to gain broader experience. Looking back, I feel fortunate to have encountered many inspiring people along the way. Those experiences have shaped who I am today.

## What kind of dining experience can guests expect at Conrad Tokyo?

At Conrad Tokyo, we offer a range of dining options including Japanese, Chinese, modern French, all-day dining, and bar. Rather than aligning them in a single direction, we place importance on creating distinct experiences in each venue.

We design our annual promotions as a whole, ensuring that every restaurant offers something different. Ideally, guests should have a completely different experience each time they visit. As we welcome many international guests, we are also prepared to accommodate diverse needs, including ramen, plant-based options, and halal-friendly menus.

My experience in Singapore continues to influence my approach. There, different culinary traditions come together in a single dish, creating a sense of collaboration. Italian cuisine with Asian nuances, or sushi with Chinese elements. It taught me that there

is no absolute definition of what is right in cooking. Even when guests come for Japanese cuisine, incorporating elements from Western or Chinese traditions is acceptable, as long as it can still be expressed as Japanese.

## Could you tell us about some of your signature or popular dishes?

At our Japanese restaurant, our seasonal bento box, which features a variety of carefully selected ingredients, is particularly popular. It is also available through in-room dining. We also offer a distinctive course that combines sushi, teppanyaki, and kaiseki. At our Chinese restaurant, one of our specialties is China Blue Tokyo duck, a Peking duck served in a roll style with seasonally different wrapper.

Our French offering focuses on modern cuisine that incorporates Japanese ingredients and seasonings, such as dishes accented with shio koji or miso. In all-day dining, ramen made with premium ingredients such as duck, foie gras, and lobster, as well as vegan ramen and Japanese beef burgers, are especially popular. These dishes are highly appreciated by international guests.

## How do you develop new menus and recipes?

Our standard menus are updated approximately every two months, while wedding menus are reviewed seasonally, four times a year. Each restaurant's menu is primarily created by its head chef. However, for core operations such as all-day dining and in-room dining, I standardize recipes across the hotel.

The key principle is consistency. Every dish must taste the same, regardless of who prepares it. To achieve this, we carefully design each process and division of roles, and base preparations are mainly carried out in a central kitchen from both hygiene and production management perspectives. Cuisine is not sustained by individual skill alone. It must be reproducible to truly function.

## How do you approach ingredient sourcing?

While I occasionally visit production sites myself, perhaps two or three times a year, what matters most is the network I have built throughout my



Original Vegan Ramen

career. From Hokkaido to Hokuriku and Okinawa, I work with trusted producers and suppliers I have known over the years. I rely on these relationships to source high-quality ingredients. To balance efficiency and quality, strong human connections are essential.

## How do you address food diversity for international guests?

Our basic principle is simple: never say no. Even when guests have dietary restrictions due to allergies or religious reasons, we always propose alternatives on the spot and ensure that we can provide something suitable. In fact, these unexpected requests are opportunities to exceed expectations. They allow us to create experiences that leave a stronger impression than standard offerings.

## What does hospitality mean to you as an Executive Chef?

To me, hospitality means exceeding expectations. Even something as simple as serving fruit can be transformed. Instead of merely cutting and presenting it, we can create surprise through presentation and storytelling. It is the accumulation of these small touches that defines true hospitality. The essence lies in transforming something simple into a meaningful experience.

## What is your role and mission as Executive Chef?

While I oversee the entire operation, I do not believe in making every decision myself. It is important to bring out the strength of each chef. If I intervene too much, everything becomes the same. My role is to set the direction, while making adjustments only where necessary. In a sense, I act as a coordinator. I also value working alongside younger staff in the kitchen. In today's environment, I feel leadership is built through collaboration. People are more likely to follow when you work with them closely and offer hands-on guidance. Maximizing each individual's strengths and achieving the best performance as a team, that is my mission.

Cuisine does not come to completion on the plate.

It is an experience that continues to evolve, shaped by the relationships between people, and renewed again and again.



Beef Burger



## A TABLE WHERE CULTURES MEET

*Azerbaijani Cooking Day at the Embassy Residence in Tokyo, where tradition, memory, and hospitality are shared through cuisine*



### An Intimate Table of Culture in Tokyo

On a quiet weekday afternoon in February, the residence of the Embassy of Azerbaijan in Tokyo opened its doors to seven Japanese culinary professionals for an intimate gathering titled Azerbaijani Cooking Day.

Guided by the Ambassador's spouse, Ms. Nargiz Talibova, who graciously hosted the gathering, guests were invited not merely to observe, but to take part. Together, they prepared traditional dishes such as dolma, sharing both culinary technique and warm conversation before gathering around a beautifully set table.

What unfolded was more than a cooking session. It was a rare cultural encounter in which cuisine became a language of hospitality, memory, and connection. We visited the residence to capture this elegant moment, where food and diplomacy met at the same table.

### The Essence of Azerbaijani Cuisine

Azerbaijani cuisine reflects the harmonious blend of Eastern and Western cultures and is distinguished by its unforgettable flavors and rich culinary traditions. Food also plays an important role in festive tables in Azerbaijan. The cuisine is characterized by the abundance of meat, fish, vegetables, herbs, spices, and seasonings, which together create its unique taste and diversity. Key features of Azerbaijani cuisine include the moderate use of spices, the use of butter in cooking, and the serving



of well-balanced meals that combine fresh greens and vegetables with a wide variety of meat dishes.

Another distinctive aspect is the active use of ingredients such as pomegranate, sumac, saffron, quince, and chestnuts, as well as fresh herbs like mint, basil, and cilantro. Azerbaijani cuisine is also famous for its dozens of varieties of pilaf, where rice is traditionally served separately from the gara—a flavorful accompaniment made from meat, fruits, or other ingredients.

Dolma is another hallmark of the national cuisine. While it is commonly prepared with grape leaves, it is also made using vegetables such as eggplant, tomatoes, peppers, and cabbage. A well-known traditional dish is dovga, a refreshing soup made from yogurt (gatyg) and herbs, which is particularly distinctive in the region.

Finally, Azerbaijani cuisine is renowned for its rich variety of sweets, including shekerbura, baklava, and sheker-churek. With their delicate flavors and distinctive preparation methods, these desserts enhance the richness, color, and vibrancy of Azerbaijani culinary culture.

### A Table of Celebration *The Story Behind the Embassy Menu*

All the dishes that guests have just tasted are among the main dishes traditionally served at Azerbaijani feasts—at weddings, birthdays, and holidays. No Azerbaijani family celebration is complete without them. Due to limited time, this

presentation included only a small part of the rich variety of dishes in Azerbaijani cuisine.

Dolma, one of the most beloved dishes of Azerbaijan, holds a special cultural significance. The tradition of preparing Azerbaijani dolma was inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity in December 2017 during the Intergovernmental Committee meeting held in South Korea. UNESCO recognizes dolma as a dish widely practiced in Azerbaijan and an important element of the country's culinary heritage. It can be considered a true culinary monument, with many varieties—more than ten types are prepared in Azerbaijan alone.

Another iconic dish is saffron plov. Azerbaijani plov is unique because the rice and the base, known as gara, are prepared separately. The dish is characterized by the use of saffron, the generous addition of dried fruits and herbs, and the obligatory presence of gazmakh—a crispy crust made from lavash or dough at the bottom of the cauldron. The rice always remains light and fluffy, while the meat and other ingredients are served separately and mixed only on the plate. That is why I chose these two dishes to present today. When I cook them, they always bring back warm memories of my childhood and of my grandmother, who cooked these meals and taught me how to prepare them. As people say in Japan, it evokes a feeling of 懐かしい (natsukashii)—a nostalgic warmth that reminds one of cherished memories from the past.





Since Japan is famous for its fish dishes, I would be very happy to explore a culinary collaboration between Japanese fish traditions and one of Azerbaijan's well-known specialties—fish levengi. Levengi (or lyavyangi) is a famous dish of Azerbaijani cuisine consisting of chicken or fish stuffed with a savory mixture of walnuts, onions, and sour cherry plums (turshu). A distinctive feature of this dish is the use of dried cherry plums or lavashan (fruit pastila), which creates a characteristic tart flavor that contrasts beautifully with the richness of the walnuts. The fish is stuffed with the filling, coated with pastila on the outside, and baked in the oven or in a tandoor until golden brown.

The taste of levengi is rich, nutty, fruity, and slightly spicy, with a distinctive pleasant tartness. This dish is often considered a symbol of Azerbaijani hospitality and is frequently prepared for special occasions and festive gatherings.

### From Memory to Mastery A Culinary Journey Shaped by Family and Time

My culinary journey began in childhood. When my grandmother and mother cooked—especially for guests—I was always their little assistant. At first, I helped by bringing ingredients and putting things away. Later, I progressed to peeling potatoes and onions, and eventually to chopping them. Gradually, I reached the point where I was trusted to prepare dishes entirely on my own and serve them.

I have always treated cooking with great reverence. For me, it requires patience, respect, and love, because I see it as a form of art. To be honest, after I cook and serve a dish, I sometimes even feel a little sorry to eat it.

### The Language of Flavor Pairing, Balance, and the Art of Azerbaijani Cuisine

One of the main principles of Azerbaijani cooking is the careful preservation of the natural flavors of ingredients. For example, when preparing meat dishes over an open fire, chefs rarely use many spices, relying mainly on salt and pepper. This approach allows the natural aroma and flavor of the meat to fully develop.

However, when dishes are cooked in pots or pans, a wider variety of spices is often used. Ingredients such as coriander, saffron, barberry, and Syrah grapes add distinctive aromas and flavors to many traditional dishes.

Another notable feature is that almost all Azerbaijani dishes are prepared with butter. Whether it is pilaf, dolma, kofta, or many other meals, butter is considered an essential ingredient that gives the dishes a special softness and rich taste.

Azerbaijani cuisine is also well known for its meat dishes, which pair perfectly with local dry and semi-sweet wines. In addition, the Azerbaijani tea ceremony is an important symbol of hospitality. Strong black tea is traditionally served in pear-shaped armudu glasses, which help retain heat. Tea is usually enjoyed both at the beginning and at the end of a meal, often accompanied by sugar, lemon, jam, and sweets. Serving sweet tea is considered a sign of respect, and in traditional matchmaking customs it symbolizes consent, while unsweetened tea signifies refusal.

Whenever I feel sad or upset, I go to the kitchen and start creating. Cooking helps me feel better, and I truly enjoy experimenting and trying to make something new.

### Food as Identity A Philosophy Rooted in Culture, History, and Respect

For me, food is about understanding eating as a cultural, historical, and ethical act that goes far beyond simply satisfying hunger. It is about paying attention to what we eat, how we eat, and why we eat, and recognizing how these choices affect our health, well-being, and even our way of thinking. Food reflects fundamental traditions and history, and it is a powerful way to bring people together around a common table. It is also about enjoying the taste, aroma, and aesthetic beauty of a dish.

Especially when you are abroad and representing your country, you do not cook merely to feed people. Through food, you present the culture, history, traditions, and hospitality of your homeland.

### A Table Without Borders How Food Connects Cultures and Builds Understanding

Learning about traditional dishes allows us to understand the history, values, and lifestyles of other people. Food serves as a powerful tool of “gastrodiplomacy,” helping to overcome cultural barriers and foster mutual understanding between nations. Sharing a meal breaks down stereotypes and creates friendships. I truly believe that any dispute or misunderstanding can be resolved over a delicious meal. As the popular saying goes, it is difficult to think clearly on an empty stomach.

### A Culinary Bridge Between Nations

#### The Future of Japan–Azerbaijan Gastronomic Exchange

I do not only have hopes—I am fully confident that gastronomic relations between Japan and Azerbaijan will continue to grow and reach a new level. Japanese cuisine and products are already very popular in Azerbaijan, and I believe that Azerbaijani cuisine will soon become popular in Japan as well. In fact, an Azerbaijani tea and sweets café named Zakuro no Ki recently opened in Osaka, so be sure to visit it.

### A Taste of Japan, Through the Heart

#### Personal Encounters with Japanese Cuisine

To say that I love Japanese cuisine is an understatement... I fell in love with it at first taste - as I noted earlier, food is an art for me, and through food I understand the essence of people! The distinctive features of Japanese cuisine deeply impress me: the careful selection of seasonal ingredients (which is also similar to our cuisine), minimal heat treatment that preserves the natural flavor of the products, and of course the presentation—an art form in itself.

It is difficult for me to choose just a few dishes, but several of them touched me deeply. The first is okonomiyaki, which my Japanese friend once prepared for me. She bought all the ingredients, came to my home, and cooked it herself. It was not just food—it was an expression of love, sincerity, and respect.

Another dish is donburi. I had seen it many times but somehow never had the chance to try it. One day my neighbor and I decided to have a shared lunch where we would exchange our cuisines. I prepared Shah Plov, and my Japanese neighbor cooked donburi. I was delighted—by the taste, the presentation, and the variety.

And finally, takoyaki. My Japanese friends—whose children attended the same International School as mine—once ordered it for me. It was incredibly delicious and truly unforgettable. All of these experiences bring back warm and pleasant memories of my time in Japan.

At the Embassy residence that afternoon, what was shared was not only food, but a deeper understanding, one that lingers long after the last dish is cleared.

In every carefully prepared plate, Azerbaijan revealed itself, not through words, but through warmth, memory, and the quiet power of hospitality.



# A TASTE OF JAPAN, WITHOUT LEAVING TOKYO

## Hidden Gateways to the Regions

Tokyo is often seen as a destination, a city of arrival, culmination, and endless discovery. Yet for those who look closer, it is also a starting point.

Woven quietly into the fabric of the city are antenna shops, curated regional showcases that offer a gateway to Japan beyond Tokyo. Modest in scale yet rich in purpose, each space distills the essence of its region, from ingredients and craftsmanship to culture and story.

Step inside, and Japan begins to unfold. In the span of a single afternoon, you can move from the refined traditions of Kanazawa in Ishikawa to the rugged coastlines of Kochi, from the crisp mountain air of Nagano to the volcanic energy of Kagoshima.

This is more than shopping. It is orientation, inspiration, and perhaps the beginning of your next journey.

### What Is an Antenna Shop?

Antenna shops are a distinctly Japanese concept. Operated by prefectural governments or regional organizations, they serve as cultural and commercial outposts in major cities. More than retail spaces, they are curated introductions to local identity, bringing together food, craft, tourism information, and a sense of place. For the discerning traveler, they are not endpoints, but beginnings.

## Ishikawa: Where Refinement Becomes a Way of Life

There is a quiet confidence to Ishikawa. At its Ginza outpost, tradition does not compete with modernity; it moves in harmony with it.

Seasonal wagashi shaped with precision. Lacquerware that holds centuries in a single stroke. Gold leaf, not as decoration, but as identity.

Everything here reflects time, patience, and a deeply cultivated sense of beauty. Ishikawa does not seek attention. It simply rewards those who notice.

**What to try:** Seasonal wagashi, gold leaf sweets, regional sake

**Next journey:** Kanazawa, where samurai heritage meets contemporary art

📍 *Yaesu K Building 1F, 2-1-8 Yaesu, Chuo-ku, Tokyo*  
 🌐 <https://ishikawa-antenna.jp>



## Kochi: The Untamed Spirit of Japan's Southern Coast

Kochi arrives with energy, bold, immediate, and alive.

Famous for its seared bonito, kissed by flame and served without hesitation, the cuisine reflects the region itself: direct, vibrant, and unapologetic.

Yuzu brings brightness, the Pacific sets the rhythm, and the warmth of its people ties it all together. Kochi does not seek refinement. It thrives on raw character.

**What to try:** Seared bonito, yuzu specialties, local sake

**Next journey:** The Shimanto River and the vast Pacific coast

📍 *Aube Premier, 1-3-13 Ginza, Chuo-ku, Tokyo*  
 🌐 <https://www.marugotokochi.com>



## Fukui: A Quiet Region, Rich in Surprise

Fukui does not announce itself. It waits to be discovered.

Look closer, and a quiet richness begins to emerge, pristine seafood from cold coastal waters, centuries-old craft traditions, and an unexpected identity as one of the world's leading dinosaur regions. Here, contrasts do not compete; they coexist. Fukui rewards those who take the time to notice.

**What to try:** Echizen crab, premium local rice, traditional crafts

**Next journey:** The Fukui Dinosaur Museum and the dramatic Sea of Japan coast

📍 *1F & B1F, Ginza Willow Avenue BLDG, 1-5-8 Ginza, Chuo-ku, Tokyo*  
 🌐 <https://www.fukui291.jp>



## Kagoshima: Where Fire Shapes Flavor

Kagoshima is shaped by its landscape, powerful, elemental, and alive.

Under the constant presence of Sakurajima, one of Japan's most active volcanoes, the region's cuisine carries a depth that is both bold and grounded. Deep umami, robust ingredients, and a shochu culture rooted in both heritage and daily life.

Sweet potatoes, black pork, volcanic soil, everything here speaks of origin and force. Kagoshima does not simply offer flavor. It leaves an impression.

**What to try:** Kagoshima black pork, sweet potato delicacies, shochu

**Next journey:** Sakurajima and the southern island chain

📍 *1F, 2F & 3F, Chiyoda Building, 1-6-4 Yurakucho, Chiyoda-ku, Tokyo*  
 🌐 <https://www.pref.kagoshima.jp/yurakukan/>



## Nagano: Clarity, Nature, and the Art of Simplicity

Nagano moves at a different rhythm, quieter, clearer, more deliberate.

Here, flavor begins with environment: pure water, clean air, and a culinary culture shaped by fermentation and restraint. Soba, miso, sake, each defined as much by nature as by craft. There is a sense of life in balance. For many, this is where Japan feels most quietly authentic.

**What to try:** Shinshu soba, artisanal miso, local sake

**Next journey:** Karuizawa and the Japanese Alps, where stillness becomes luxury

📍 *NOCO Building, 5-6-5 Ginza, Chuo-ku, Tokyo*  
 🌐 <https://www.ginza-nagano.jp/en>



Japan is not a country that reveals itself all at once. It unfolds gradually, region by region, through flavor, craft, landscape, and encounter. And sometimes, the first step of that journey is taken not in the countryside, but in the heart of Tokyo.

All within walking distance, a journey across Japan without ever leaving Tokyo.

## delicious Japan Special Feature Beyond the Exhibition: A Practical Model for Entering the Japanese Market

### A Review of FOODEX JAPAN 2026

The editorial team of “delicious Japan”, in addition to its media activities, has been involved in numerous international exhibitions and market entry support projects since its inception in 2006. Drawing on this experience, this article examines a practical case of market entry into Japan, using FOODEX JAPAN, Asia’s leading food and beverage exhibition, as a starting point.

Since its launch in 1976, FOODEX JAPAN has grown into a major international business platform, bringing together food manufacturers, trading companies, and buyers from around the world. In 2026, the exhibition hosted approximately 3,000 exhibitors from 76 countries and regions and drew more than 72,000 visitors, reinforcing its position as a key gateway to the Japanese market.

However, breaking into the Japanese market is challenging. Quality, consistency, and trust are crucial. In such a setting, one-time promotions or just participating in exhibitions usually don't produce real results.

Against this backdrop, one country has been steadily overcoming these barriers: Türkiye. At FOODEX JAPAN 2026, the Turkish Pavilion, featuring 45 participating companies, went beyond conventional exhibition practices and demonstrated a clearly defined strategic model for entering the Japanese market.



### Designing Exhibitions as Part of a Process

For many countries and companies, participating in an exhibition often becomes an end in itself. The Turkish approach, however, is fundamentally different.

At FOODEX JAPAN, a dedicated B2B area was established within the pavilion, where meetings with carefully invited Japanese buyers were systematically arranged. This was not a space for passive visitor engagement, but one where interactions were intentionally designed to determine who to meet, what to present, and how to communicate. In this model, the exhibition is not positioned as a final outcome, but as one component within a broader process. Such a design can only be realized through a strategic approach grounded in a deep understanding of the local market and hands-on operational experience.



### Building Relationships Before and After the Exhibition

Equally important are the activities conducted beyond the exhibition itself. In November and December 2025, and again in February 2026, Turkish food companies visited Japan by category, organizing seminars, B2B meetings, and networking events at hotel venues. These were not isolated initiatives, but part of a continuous effort to build trust through repeated engagement.

This approach is structured around three layers:

- Deepening understanding through seminars
- Translating interest into business through meetings
- Strengthening relationships through networking

This multi-layered structure has proven highly effective in the Japanese market.



### Creating Understanding Through Experience: The Role of the Trend Stage

Within the FOODEX venue, a special area known as the Trend Stage was utilized to host live cooking demonstrations and tasting sessions by Michelin-level chefs invited from Türkiye, held over four days.

What was presented here was not merely food. It was the application of ingredients and the vision of finished dishes, which are among the most critical elements for Japanese buyers.

In Japan, high-quality ingredients alone are not sufficient to secure adoption. Buyers need to understand how those ingredients can be used in practice. Only then does serious consideration begin.

This is not simply a promotional activity. It is a carefully designed approach to advance decision-making. Türkiye has clearly understood and implemented this principle.



### Why This Model Works - A Replicable Framework for Entering Japan

What emerges from this case is not merely a success story, but a practical model for entering the Japanese market.

This model is built on three core structures:

1. Shifting from exhibition to experience
2. Presenting not just products, but how they are used
3. Shifting from exposure to engagement

Building relationships through continuous interaction, rather than one-time contact

Shifting from one-off participation to continuity  
Establishing a year-round presence and accumulating market touchpoints

It is the integration of these three elements that ultimately leads to meaningful results in Japan.

### Not a Türkiye-Specific Case

This model is not unique to Türkiye. It is, in fact, a framework that can be applied by any country or organization seeking to enter the Japanese market.

If exhibition participation remains a one-time activity

If relationships with buyers do not continue beyond initial contact

Then the issue may not lie in the market itself, but in the design of the approach.

### Editor's Note

The Japanese market is challenging. Yet with the right design, it is also a market that can be successfully accessed. What Türkiye has demonstrated is not simply a successful example, but a practical roadmap that visualizes the process leading to results. Today, the ability to design and execute the entire process, from exhibition participation and business matching to relationship building and market penetration, has become a decisive factor in achieving success. In Japan, participation alone does not create outcomes. Only those who design the pathway can build relationships and achieve results.

Such initiatives do not function as isolated measures. They become effective only when exhibitions, business meetings, relationship development, and market expansion are designed as one integrated process. In recent years, there has been a growing movement toward supporting market entry and establishment in Japan through collaboration with government agencies and industry organizations, based on a comprehensive understanding of this process.

For those facing challenges in entering or expanding within the Japanese market, it may be time to reconsider not only the actions taken, but the design behind them. The importance of partners who can combine strategic planning with on-the-ground execution, based on a deep understanding of the Japanese market, will continue to grow in the years ahead.



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 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

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>

Omotesando  
 Meiji-jingumae Harajuku



## 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>

Meiji-jingumae 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>

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  
03 15 Meiji Jingumae

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>

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



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

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.

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>



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

👉 **Meat platter (chicken thigh, beef skirt steak, pork shoulder) ¥1,650**

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

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

👉 **Koganeya's Special Motsu-Nabe Soy Sauce ¥1,760/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.

¥4,000-4,999 / ¥3,630-¥6,380  
 12:00pm-11:00pm (Last order 10:00pm)  
 Credit Card: VISA, Master, Amex, JCB, UnionPay, others  
<https://motsunabe-koganeya.com>



ジナンカフェ 渋谷  
**JINNAN CAFE SHIBUYA**

*Cafe*

📍 Kura Bld. 1F-B1F, 1-17-5 Jinnan, Shibuya-ku ☎ 03-5728-3786

🚶 JR Shibuya 🚶 7 min. from Hachiko Exit

👉 **Soufflé pancakes with a delicate, melt-in-your-mouth texture**

A hub where food culture and art continue to evolve in diverse ways. A hidden café tucked away in the fashionable Jinnan area of Shibuya, away from the city's hustle and bustle. With its spacious and open interior, it's a relaxing space that invites you to linger. Enjoy excellent coffee and a globally inspired menu in a stylish yet comfortable setting.

Lunch/Dinner: ¥1,000-¥1,900  
 Mon-Fri 11:00am-11:00pm (Last order 10:00pm)  
 Sat/Sun/Holidays 10:00am-11:00pm (Last order 10:00pm)  
 Credit Card: VISA, Master, AMEX, JCB, Diners  
<https://jinnancafe.com/shibuya/>



[Please check the restaurant's website for the latest information.](#)

自由が丘 T's レストラン  
**T's Restaurant**

*Vegan Restaurant*

📍 Luz Jiyugaoka B1F, 2-9-6 Jiyugaoka Meguro-ku ☎ 03-3717-0831

🚶 JR Jiyugaoka 🚶 3 min.

👉 **Homemade Tantan Noodles & Parfaits — A Fan Favorite!**

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, Tantan Noodles, Tonkotsu Noodles, Matsaman Curry, Gyoza (Dumplings), and other dishes that are popular in Japan. After meals, you can also enjoy exquisite gluten-free 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: ¥1,280- / Dinner: ¥2,000- | 11:30am-9:00pm (Last order 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

🚶 JR Omotesando 🚶 1 min.

👉 **Carefully selected ingredients - Seasonal vegetables & premium domestic Wagyu beef**

MATOIYA is dedicated to carefully selected ingredients, featuring fresh seasonal vegetables from Omotesando farmers' markets, its own farm, and trusted producers. The menu includes premium domestic Wagyu, snow-aged duck, Australian Suffolk cross lamb, and Ezo venison, sourced seasonally. Meats and vegetables are slowly grilled over binchotan charcoal, enhancing their natural flavors with a subtle smoky aroma. A diverse selection of wines is available by the glass, thoughtfully paired with bistro-style dishes in a warm, wood-toned setting.

Lunch: ¥1,000-¥2,000 / Dinner: ¥4,000-¥5,000 / Course: ¥5,000-  
 <Mon-Fri & Days before Holiday> 11:30am-2:30pm, 5:00pm-11:00pm  
 <Sat> 11:30am-11:00pm <Sun & Public Holiday> 11:30am-10:00pm  
 Credit Card: VISA, Master, AMEX, JCB | <https://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 Shibuya 🚶 5 min. 🚶 Shinsen 🚶 5 min.

👉 **Crab with Tomato Cream Sauce (¥1,870)**

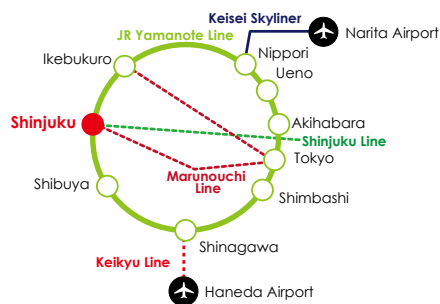
Located just a 5-minute walk from Shibuya Station, Café Legato offers a luxurious dining experience on the 15th floor. The dynamic glass panels on both sides of the café provide a breathtaking view of Shibuya's cityscape and the changing sky throughout the day. You can also enjoy the stunning night view 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 (Last order 2:00pm) <Dinner> Mon-Thu, Sun, Holidays  
 5:30pm-12:00am (Last order food 10:30pm, drink 11:30pm) <Dinner> Fri, Sat, Before  
 Holidays 5:30pm-1:00am (Last order food 11:00pm, drink 12:30am)  
 Credit card: VISA, Master, AMEX, Diners, JCB, Discover, UnionPay, and other cashless  
 payment methods | <https://cafelegato.com/>



## 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>

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. Tinierness, the main appeal of this town, creates warmth and a friendly atmosphere.

Shinjuku, East Exit  
 Shinjuku-Sanchome, 徒歩 3 min. from Exit B3

世界堂  
Sekaido

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

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

Shinjuku-Sanchome, Exit C4  
 Shinjuku, East Exit



新宿御苑  
Shinjuku Gyoen National Garden

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

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

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

東京都庁  
Tokyo Metropolitan Government

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

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

Shinjuku  
 Tochomae





## 歌舞伎町 Kabukicho

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

Shinjuku

## 東宝ビル TOHO Building

Shinjuku

A next generation building opened in spring of 2015 amid Kabukicho. Godzilla has marked its 70th anniversary in 2024 since its first outing in 1954. The 12-meter "Godzilla Head" built on the 8th floor of the Toho Building is becoming the new symbol of Shinjuku. The Toho building is 30 stories high, consisted of restaurants and amusement shops on 1-2 floors, Tokyo's largest TOHO Cinema on 3-6 floors, and Hotel Gracery on 8-30 floors. Hotel Gracery welcomes you with a "Godzilla View Room" where you can fully enjoy the world of Godzilla!



## 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

Shinjuku 6 min. from East Exit 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-11:00pm (Last order 10:30pm)  
Credit Card: VISA, Master, JCB | <https://alwayssaisei.co.jp/hb/>

ENGLISH KOREAN PHOTO



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

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

Washoku, Sushi, Nabe, Izakaya, Sashimi, Crab

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

Shinjuku 10 min. from East Exit

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 (Last order 10:30pm) Weekday, 2:00pm-11:00pm (Last order 10:30pm) Weekend | Credit Card: VISA, Master, AMEX, JCB | [movia.jp.com/shops/info/182322](http://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

Shinjuku 7 min. from West Exit Tochomae 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 (Last order 10:00pm) <Holidays> 5:00pm-10:00pm (Last order 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

Shinjuku 5 min. from West Exit 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.

40-minute course ¥3,800 | 11:00pm-7:30pm (Last order 6:30pm)  
Credit Card: VISA, Master, AMEX, JCB, UnionPay

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ENGLISH KOREAN PHOTO



上野・秋葉原

# UENO AKIHABARA

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



## 上野恩賜公園 Ueno Park

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

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

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

JR 16 17 Ueno



## メイドカフェ Maid Cafe

JR 15 Akihabara

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



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 Yokocho, derives from the word "Ame" (=candies) and "Yokocho" (=store alley) since there were many stores selling candies in the post-war period. Today, various types of shops line up on the street, selling fresh food, clothes, cosmetics, and imported goods. It has become the home of 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

ENGLISH CHINESE PHOTO



ENGLISH CHINESE PHOTO



ENGLISH CHINESE KOREAN PHOTO



5-10-14 Ueno, Taito-ku ☎ 03-5816-8358

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

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

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

¥950 | 11:00am-11:00pm (Last order 10:30pm)  
<https://www.tetsu102.com/1576/>

EVERYONEs CAFE  
**EVERYONEs CAFE**  
 Café

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

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

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

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

Lunch: ¥1,600- (Weekdays) / Dinner: ¥1,900-  
 <Mon-Fri> 10:00am-9:00pm (Last order Food & Drink 8:00pm)  
 <Sat, Sun & Holiday> 9:00am-9:00pm (Last order Food & Drink 8:00pm)  
 Credit Card: VISA, Master, AMEX, JCB, Diners  
<http://www.create-restaurants.co.jp/0941/>

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

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

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

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

**GIN-NO YAKISOBA**

Gindaco Sakaba is a casual diner produced by Tsukiji Gindaco that offers ta-coyaki 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-Sat> 11:30am-11:00pm (Last order 10:30pm)  
 <Sun & Holidays> 11:30am-10:00pm (Last order 9:30pm)  
 Credit Card: VISA, Master, JCB  
<https://alwaysaisai.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

ENGLISH PHOTO



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

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

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

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

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

すしと天ぷら ところー 御徒町本店  
**Toroichi Okachimachi Main Branch**  
 Sushi, Tempura

ENGLISH CHINESE KOREAN PHOTO



4-1-4 Ueno, Taito-ku ☎ 03-5846-7811

**JR** Okachimachi 2 min. walk **H16** Ueno-okachimachi 2 min. walk

**Toroichi 12 pieces of nigiri sushi**

Enjoy authentic Edo-style sushi crafted by skilled chefs using fresh ingredients delivered directly from the market, along with crispy, freshly fried tempura—available anytime. A wide selection of seasonal dishes and fine sake is also offered, allowing you to relax and savor your dining experience.

¥6,000-¥8,000  
 11:00am-6:00am of the next morning (Last order 5:30am)  
 Open year-round  
 VISA, Master, JCB, AMEX, Diners  
<https://sakanayagroup-toroichi.gorp.jp/>

九州じゃんがら  
**KYUSYU JANGARA AKIHABARA**  
 Ramen

ENGLISH CHINESE KOREAN PHOTO



3-11-6 Soto Kanda, Chiyoda-ku ☎ 03-3251-4059

**H14** Suehirocho 3 min. from Exit 3

**JR** **H15** Akihabara 6 min. from Electric Town Exit

**Kyushu Jangara with Everything - pork, seasoned eggs, spicy cod roe as toppings**

Opened in Akihabara Electric Town in 1984, Kyushu Jangara is now celebrating its 42nd anniversary. It takes pride in offering three popular varieties of ramen, which have earned a loyal following. Despite its compact size, the restaurant is consistently busy, with both counter and table seating available, ensuring that even solo diners feel comfortable. Alongside the traditional pork bone ramen, the menu also includes plant-based options. Menus are available in English, Korean, and Chinese.

¥1,000-¥1,500 | 11:00am-10:00pm | Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners | <https://kyusyujangara.co.jp>

# ASAKUSA

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



## 浅草寺 Sensoji Temple

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

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

Asakusa 5 min.



## かっぱ橋道具街 Kappabashi Dougu Street

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

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

Tawaramachi Iriya Asakusa

## 浅草 飴細工あめしん Asakusa Amezaiku Ameshin

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

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

Asakusa 7 min.

## 浅草きんぎょ Asakusa Kingyo

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

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

Asakusa Exit 5



## 浅草花やしき Asakusa Hana Yashiki

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

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

Asakusa 10 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> 4:00pm-9:30pm (Last order 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 (Last order 6:40pm)  
<https://funawa.jp>



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やきとりの扇屋 浅草店  
**Yakitori Ohgiya (Asakusa)**

Izakaya, Yakitori, Kushiyage, 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 (Last order 10:00pm)  
 Credit Card: VISA, Master, AMEX, JCB | [movie.jpn.com/shops/info/032250](http://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

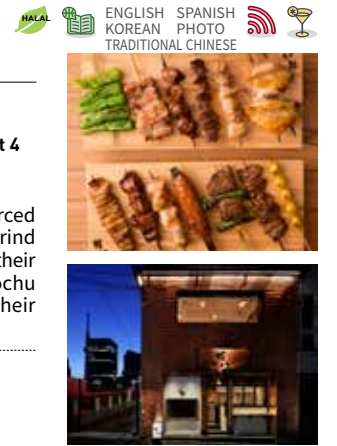
1,2F Nakagawa Bld. 2-1-15, Kaminarimon, Taitoku ☎ 050-5444-5929

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 PHOTO SPANISH KOREAN

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 ☎ 03-5806-5817

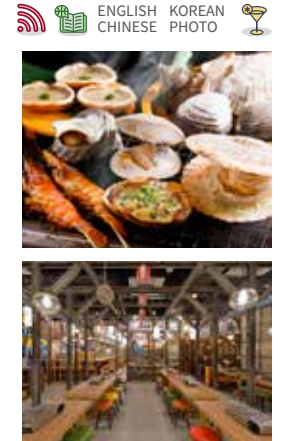
Asakusa 🚶 5 min. from Exit A4/A5 Asakusa 🚶 5 min. from Exit 1-8

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 provides fresh seafood every day! You can enjoy Hamayaki, where shellfish and squid are grilled right in front of you. You'll feel like you're on the beach. You can also enjoy a variety of seafood bowls, including tuna, salmon, eel and more.

Lunch: ¥1,200- / Dinner: ¥3,000- / Course: ¥3,000-  
 11:00am-4:00am (Opening hours are subject to change)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay  
<https://www.isomaru.jp>



ENGLISH PHOTO

浅草 三ちゃん横丁  
**Asakusa Sanchan Yokochou**

Washoku, Izakaya, Takoyaki, Kushiyaki, Teppan-yaki

2-4-12 Asakusa, Taito-ku ☎ 03-5830-6970

Asakusa 🚶 5 min. from Exit A1

Asakusa 🚶 10 min. from Exit A4 Asakusa 🚶 10 min. from Exit 1

**Kushiyaki - Order skewers individually and enjoy a variety of flavors**

Asakusa Sanchan Yokochou, produced by Tsukiji Gindaco, is an izakaya that recreates the lively atmosphere of the Japanese street-food stalls. It features a variety of specialty stalls, such as 'Gin-chan,' known for its teppan-grilled sauce yakisoba, and 'Showa no Mocchan,' offering skewers and grilled offal. Alongside a wide selection of small plates, they also serve an extensive range of local one-cup sakes from across Japan, offering guests a vibrant and unique dining experience.

Lunch: ¥2,200- / Dinner: ¥2,500- | <Mon-Thu> 11:00am-10:30pm (Last order 10:00pm) <Fri-Sun&Holidays> 11:00am-11:00pm (Last order 10:30pm)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners  
<https://alwayssaisei.co.jp/>



ENGLISH PHOTO

押上・両国

## OSHIAGE RYOGOKU

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

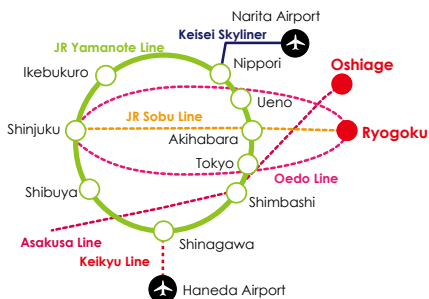


### 東京スカイツリータウン® TOKYO SKYTREE TOWN®

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/>

🚶🏻 20 🚶🏻 14 Oshiage 🚶🏻 02 Tokyo Skytree



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

天麩羅 えびのや アルカキット錦糸町店

### Ebinoya (Arcakit Kinshicho)

Tempura

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

🚶🏻 JR Kinshicho 1 min. from North Exit 🚶🏻 13 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 (Last order 10:00pm)

<Closed> when the building is closed

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



ちゃんこダイニング安美 両国総本店

### Chanko Dining Ami (Ryogoku)

Chanko, Washoku

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

🚶🏻 JR Ryogoku 1 min. from East Exit

👍 AMI-chanko (¥3,200 + tax)

Chanko is a special kind of nabe that is particularly served to Sumo wrestlers. Try Chanko Dining Ami's delicious, filling, and healthy chanko using recipes transmitted from Isegahama-beya (Isegahama sumo wrestling house)! They also serve dishes using fresh ingredients from the market. 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®ピュレストラン 簾(れん)

### SKYTREE® VIEW RESTAURANT REN

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

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

🚶🏻 JR Kinshicho North Exit 🚶🏻 13 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: ¥10,000- / Dinner: ¥13,000-

<Lunch> 11:30am-3:00pm (Last order 2:00pm) <Dinner> 5:30pm-10:00pm (Last order 8:30pm) <Bar time> 8:00pm-11:00pm (Last order Food 10:00pm / Drink 10:30pm)

Credit Card: VISA, Master, AMEX, UC, DC, UFX, 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\*

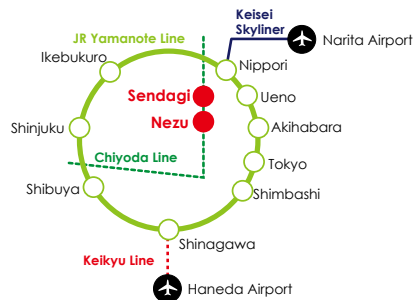
\*Halal & vegetarian menus may require reservation in advance



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

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 gardened 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>

ENGLISH



## 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 (Last order 4:00pm)  
Weekend: 12:00pm-8:00pm (Last order 7:00pm) Closed irregularly  
<https://hagiso.com/>

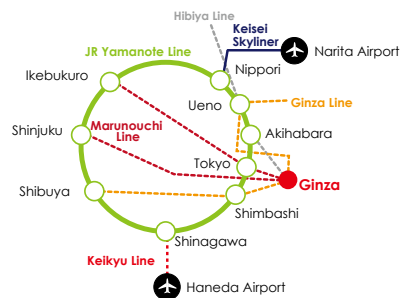
ENGLISH ILLUSTRATION



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 A7  
 Higashi Ginza 徒歩 Exit 3

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

👍 **Wagyu "Omakase" Set ¥10,000 (Tax Included)**

"YAKINIKU MARUUSHI" is a popular yakiniku restaurant in Ginza that offers carefully selected A4 and A5-ranked Japanese Black Wagyu at reasonable prices. In a stylish atmosphere, you can casually enjoy authentic, high-quality yakiniku with your family and friends. The restaurant also offers a wide selection of beverages that perfectly complement the premium Wagyu. To prevent the smell of grilled meat from sticking to your clothes, the restaurant is equipped with smoke exhaust ducts.

Dinner: ¥7,000-¥8,000 / Course: ¥7,000- <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 ¥10,000 + tax**

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

Lunch: ¥2,500- / Dinner: ¥8,000- / Course: ¥8,000- <Mon-Fri> 11:30am-3:00pm (Last order 2:30pm), 5:00pm-10:00pm (Last order 9:30pm) <Sat, Sun, Holidays> 11:00am-10:00pm (Lunch last order 3:00pm, Dinner last order 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 (Last order 3:00pm) <Dinner> 5:00pm-11:00pm (Last order 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

👍 **Fukurokuju Bento**

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 cookies 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: ¥2,500- / Dinner: ¥4,500- Restaurant (2F-4F) Lunch: 11:30am-3:00pm (Last Order) / Dinner: 5:00pm-8:00pm (Last Order) | Patisserie (1F) 11:30am-8:30 pm <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 - 20 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: ¥9,000-¥9,999 <Lunch> 12:00pm-2:30pm (Last order 1:30pm) <Dinner> 5:00pm-10:30pm (Last order 9:30pm) Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners <https://www.sushi-banya.jp/>

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

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

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

👍 **Edomae Sushi**

Committed to direct sourcing, Sushi Tofuro offers the finest ingredients from across Japan, with fresh seafood delivered daily from regional fishing ports. Edomae sushi is prepared using carefully selected red vinegar to enhance each topping. Enjoy signature sashimi platters and sushi alongside a curated selection of premium sake. The interior reflects a traditional Edo-style Japanese ambiance, providing a calm and refined dining experience.

Lunch: ¥1,000-¥2,000 / Dinner: ¥5,000-¥6,000 / Course: ¥5,000- <Mon-Thu> 11:30am-2:30pm, 4:30pm-11:00pm <Fri & days before holiday> 11:30am-2:30pm, 4:30pm-11:30pm <Sat> 11:30am-3:00pm, 3:00pm-11:00pm <Sun & public holidays> 11:30am-3:00pm, 3:00pm-10:00pm Credit Card: VISA, Master, AMEX, JCB, UnionPay | <https://www.tofuro.jp>





ACORN ACORN グランスタ八重洲店

**ACORN (GRANSTA YAESU)**

Bar, Yoshoku (Western Food)

📍 GRANSTA YAESU 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 stylish bar offering premium prosciutto and cheeses sourced from renowned regions around the world, enjoyed in a relaxed, free-flowing atmosphere. Pair colorful tapas with a wide selection of wines by the glass from across the globe, and experience authentic European-style pairings without leaving Tokyo. A curated range of craft beers and tapas completes the menu, all served in a refined yet casual space—perfect for both social gatherings and solo relaxation.

Lunch: ¥1,000-¥2,000 / Dinner: ¥4,000-¥5,000 / Course: ¥5,000-  
 <Mon-Thu & Sat> 11:00am-3:00pm, 3:00pm-10:00pm <Fri> 11:00am-3:00pm,  
 3:00pm-11:00pm <Sun & Public holiday> 11:00am-3:00pm, 3:00pm-9:00pm  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <https://acorn-bar.jp/>

Lido Tokyo 丸の内センタービル店

**Lido Tokyo (Marunouchi Center Building)**

Italian

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

JR Tokyo 🚶 3 min. from Marunouchi North Exit (🚗) Tokyo 🚶 3 min. from Exit 2 (🚗) Otemachi 🚶 1 min. from Exit B1

👏 **Chef's Omakase Course – A seafood-focused course featuring Lido Tokyo's specialties**

Escape the city at Lido Tokyo, located in the heart of Tokyo Station, and enjoy Southern Italian seafood cuisine. "Lido," meaning "coast," reflects the restaurant's concept of showcasing carefully selected seafood from across Japan, prepared in a Mediterranean style that highlights the natural flavors of each ingredient. The spacious, warm one-floor setting offers a relaxing and refined escape in the center of Tokyo.

Lunch: ¥3,000-¥4,000 / Dinner: ¥6,000-¥8,000 / Course: ¥6,000-  
 <Mon-Fri & Days before and after holidays> 11:30am-11:30pm <Sat, Sun,  
 Holidays> 11:30am-10:00pm | Credit Card: VISA, Master, AMEX, JCB, Diners,  
 Discover, UnionPay | <https://lidotokyo-marunouchi.owst.jp/>

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 (🚗) Mitsukoshimae 🚶 1 min. from Exit A7/A8

👏 **Share Course - You can casually enjoy the special dishes**

Agora Cafe, led by a chef trained in the Western food industry and specializing in European cuisine, offers Western food with a unique blend of Western and Japanese flavors. You can enjoy lunch or use it as a cafe, and in the evening, it's also a great spot for dinner or a second stop, with a lineup of original cocktails and wines available. Experience casual live performances featuring singers, dancers, and magicians, making your visit truly memorable.

Course: ¥4,800 / ¥6,800 / ¥8,000- Reservation required  
 11:00am-11:00pm (F.Last order 9:00PM)  
 <Closed> Sat, Sun, Holidays \*Subject to change depending on the event  
 Credit Card: VISA, Master, JCB, Diners | <https://www.agoracafe.jp/>



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

魚々十 日本橋本店

**Totojyu nihonbashi Main Branch**

Seafood, Washoku

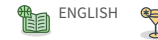
📍 Kato Building B1F, 2-1-14 Nihonbashi, Chuo-ku ☎ 03-3516-6655

(🚗) (🚗) (🚗) Nihombashi 🚶 1 min. from Exit B7/B8

👏 **Today's lightly steamed, half-cooked oysters in sake**

A Japanese seafood restaurant featuring a live fish tank, serving seasonal fresh fish delivered daily from Toyosu, along with large, fresh oysters sourced from the best regions of the day. It also prides itself on an all-you-can-drink plan with no time limit, allowing guests to fully enjoy their drinks at their leisure.

¥5,000-¥8,000 <Mon-Fri & Days before/after holiday> 11:00am-2:00pm  
 (Last order 1:30pm), 4:00pm-11:00pm (Last order for food 9:50pm, drink  
 10:15pm) <Sat> 4:00pm-10:00pm (Last order for food 9:00pm, drink  
 9:10pm) <Closed> Sun & Public holiday  
 Credit card: VISA, Master, JCB, AMEX, Diners



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 (🚗) (🚗) Tokyo 🚶 2 min. from Yaesu North Exit (🚗) (🚗) (🚗) Otemachi 🚶 2 min. from B10 Exit

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

An elegant space and hospitality woven with refined Japanese tradition and culture. Wagyu and the beauty of seasonal ingredients are crafted into an innovative kaiseki-style steak course, blending Japanese and Western elements. Experience the dynamic artistry of cuisine, as if a samurai (chef) wields a blade (knife). Private rooms named after flowers reflect Japan's rich cultural heritage, offering a serene yet distinguished setting for special occasions. Enjoy it all with the graceful spirit of Japanese hospitality.

Lunch Course: ¥6,000-¥8,000 / Dinner Course: ¥20,000-¥40,000 <Mon-Sat & Days before  
 holiday> 11:30am-3:00pm, 5:00pm-11:00pm <Sun & Holidays> 11:30am-3:00pm,  
 5:00pm-10:30pm Credit Card: VISA, Master, AMEX, DINERS, JCB, Discover, UnionPay  
<https://samurai-dos.jp/> \*Please reserve on Saturdays, Sundays and holidays

うなぎ きたお

**Unagi KITAO**

Eel, Washoku

📍 Marunouchi Oazo 6F, 1-6-4 Marunouchi, Chiyoda-ku ☎ 03-3212-2626

JR (🚗) (🚗) Tokyo 🚶 1 min. from Marunouchi North Exit (🚗) (🚗) (🚗) Otemachi 🚶 1 min. from B2b Exit

👏 **Unaju - The eel is cooked in one go without steaming, resulting in a crisp exterior and fluffy interior**

Unagi KITAO offers exquisite eel dishes prepared with a special grilling method that can only be enjoyed here. Unaju – Instead of steaming, the eel is carefully grilled to achieve a crispy, fragrant exterior while remaining tender and fluffy inside. Seiro-mushi – Grilled eel is placed atop rice infused with a rich, sweet-savory sauce and steamed to perfection along with vibrant shredded egg. Additionally, the restaurant offers a luxurious Japanese set meal that includes sashimi, savory steamed egg custard, and small side dishes for a complete dining experience.

Lunch: ¥4,500-¥5,500 / Dinner: ¥8,000-¥10,000 / Course: ¥8,800-¥16,500  
 <Lunch> 11:00am-3:00pm <Dinner> 5:00pm-11:00pm | Credit Card: VISA,  
 Master, AMEX, JCB, UnionPay, Diners | <https://kitao-group.jp/unagi/>



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
- Roppongi-itchoe 歩 10 min. from Exit 1
- Nogizaka 歩 3 min. from 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 歩 Exit 1C
- Roppongi 歩 4 min. from Exit 3
- Azabu Juban 歩 4 min. from Exit 7
- Azabu Juban 歩 7 min. from Exit 4



### 恵比寿ガーデンプレイス Yebisu Garden Place

Ebisu, East Exit

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

<https://gardenplace.jp>



### 芝公園 Shiba Park

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>

- Shibakoen 歩 2 min. from Exit A4
- Onarimon 歩 2 min. from Exit A1
- Akabanebashi 歩 2 min.
- Daimon 歩 5 min. from Exit A6

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](http://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 ¥16,500 + 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: ¥8,250- / Dinner: ¥11,000-  
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" ¥25,000 + 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: ¥25,000-  
11:30am-3:00pm (Last order 1:30pm), Tue-Sat: 5:00pm-10:00pm (Last order 8:30pm), Sunday & Holidays 5:00pm-9:00pm (Starting times 5:00pm & 7:00pm, Last order 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 ¥11,000 + service charge**

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: ¥3,850- / Course Lunch: ¥6,600-  
Dinner: ¥8,800- / Course Dinner ¥8,800-  
11:30am-3:00pm, 5:00pm- 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) ¥2,400/p**

#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: ¥7,000-7,999 / Course: ¥3,500-10,800  
<Lunch> Mon-Fri 11:30am-2:30pm (Last order 2:00pm) Sat 12:00pm-3:30pm (Last order 2:30pm) <Dinner> Mon-Fri, Holidays 5:00pm-11:00pm (Last order 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

📍 1F Piramide Bldg, 6-6-9 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: ¥1,400- (Weekdays), ¥4,719- (Weekend) / Dinner: ¥6,490-  
<Mon-Fri> 11:30am-3:00pm, 5:30pm-11:00pm  
<Sat> 11:30am-3:30pm, 5:00pm-11:00pm  
<Sun> 11:30am-3:30pm, 5:00pm-10:30pm  
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners  
<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 (Last order 2:30pm)  
5:00pm-12:00am (Last order 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 Hamariky Garden, a famous Japanese garden near the ocean.



浜離宮恩賜公園  
Hama-rikyu



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>



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

さち福や CAFÉ 汐留シティセンター  
**Sachifukuya Café Shiodome City Center**  
Washoku

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

JR 10 08 01 Shimbashi 🚶 5 min.

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

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

Lunch: ¥1,000- <Mon-Fri> 11:00am-10:00pm (Last order 9:00pm)  
<Sat, Sun, Holidays> 11:00am-9:00pm (Last order 8:00pm)

<Closed> When the building is closed  
Credit Card: VISA, Master, AMEX, UnionPay, Diners  
[https://www.fujiofood.com/shop\\_search/](https://www.fujiofood.com/shop_search/)

個室会席 北大路 新橋茶寮  
**Kitaohji Shimbashisaryo**  
Washoku, Sukiyaki, Kaiseki

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

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

👍 **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: ¥10,000-¥15,000 / Course: ¥9,350- / Service fee: 10%  
<Lunch> Open: 11:30am, Close: Mon-Fri 2:00pm (Last order 1:30pm) Sat 3:00pm (Last order 2:00pm) Sun/Holidays 5pm (Last order 3:00pm) <Dinner> Open: 5:00pm, Close: Mon-Fri 10:30pm (Last order 9:00pm) Sat 9:00pm (Last order 7:00pm)  
Credit Card: VISA, Master, Amex, JCB, Diners | <https://kitaohji.co.jp/shimbashisaryo/>

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

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

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

👍 **Shark's Fin Dish ¥13,000 / Chongqing Style Mapo Tofu <Spicy> ¥2,300 (Tax incl.)**

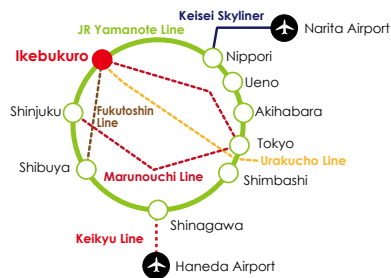
At KAMONKA, you can experience the full spectrum of Chinese cuisine, with authentic dishes inspired by the concept of transcending time and borders through a 5,000-year culinary tradition. The refined interior welcomes guests with an elegant atmosphere, complemented by beautifully presented dishes and tableware. With the exception of some vegetables sourced from China, ingredients are primarily selected from Japan.

Lunch: ¥1,001-1,500 / Dinner: ¥5,001-7,000 / Course: ¥3,000-  
<Mon-Fri & Days before holiday> 11:00am-3:00pm, 5:00pm-11:00pm  
<Sat> 11:00am-10:00pm <Closed> Sun & Public holiday | Credit Card: VISA, Master, Amex, DINERS, JCB, Discover, UnionPay | <https://kamonka-tokyo.jp/>



## 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

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

JR 09 M 25 Y 09 Ikebukuro, East Exit

アニメイト  
Animate

Ikebukuro, East Exit  
JR 09 M 25 Y 09

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

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

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

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

JR 池袋 徒歩 5 min. 池袋 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 (Last order 8:30pm)  
 Credit Card: VISA, MASTER, JCB, AMEX, UnionPay  
[https://www.fujiofood.com/shop\\_search/](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 池袋 徒歩 8 min. from Exit 35 池袋 徒歩 3 min. from Exit 6/7

👍 **Eiraku Course ¥10,000 + 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: ¥8,000-  
 <Mon-Fri> 11:00am-3:00pm (Last order 2:30pm), 5:00pm-10:00pm (Last order 9:30pm) <Weekend & Holiday> 11:00am-4:00pm (Last order 2:30pm), 4:00pm-10:00pm (Last order 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 池袋 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/Dinner: ¥1,500- | 11:30am-4:00pm (Last order 3:30pm), 6:00pm-9:00pm (Last order 8:30pm) <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.](#)

音音 池袋店  
**Oto-Oto (Ikebukuro)**  
 Washoku

📍 Tokyo G Building Minami-Ikebukuro 01, 5F, 1-19-5 Minami-Ikebukuro, Toshima-ku ☎ 03-3980-4434

JR 池袋 徒歩 3 min. from East Exit

👍 **Sashimi Platter, Tempura Platter, Clay Pot Rice - Made with seasonal ingredients**

Authentic Japanese cuisine enjoyed in refined private rooms, where skilled craftsmanship and carefully selected ingredients create an exceptional dining experience. At Oto-Oto, seasonal ingredients sourced from across Japan are prepared with expert technique in a luxurious, serene Japanese setting. With over 90% domestically sourced ingredients, guests can savor true washoku in a calm, private atmosphere. Signature clay pot rice is freshly cooked, fluffy, and glossy, offering outstanding flavor, while a wide selection of reasonably priced drinks—including sake from all 47 prefectures, rare local brews, shochu, and fruit liqueurs—completes the experience.

Lunch: ¥1,500-¥3,000 / Dinner: ¥5,000-¥6,000 / Course: ¥5,000-  
 <Mon-Fri> 11:30am-3:00pm, 5:00pm-11:00pm <Sat> 11:30am-4:00pm, 4:00pm-11:00pm  
 <Sun & Holiday> 11:30am-4:00pm, 4:00pm-10:00pm  
 Credit Card: VISA, Master, AMEX, Diners, JCB, UnionPay | <https://xn--btww41d9rka.com/>

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 池袋 徒歩 2 min. from West Exit 池袋 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 (Last order 10:30pm)  
 <Sat, Sun, Holidays> 1:00pm-11:00pm (Last order 10:30pm)  
 Credit Card: VISA, Master, AMEX, JCB | <https://alwaysaisei.co.jp/oden/>  
 \*Smoking allowed

GINTO 池袋店  
**GINTO (Ikebukuro)**  
 French

📍 Tokyo G Building Minami-Ikebukuro 01, 4F, 1-19-5 Minami-Ikebukuro, Toshima-ku ☎ 03-3980-0800

JR 池袋 徒歩 3 min. from East Exit

👍 **Anniversary Course - Chef's special for celebrations**

Innovative French cuisine in a striking black-and-white setting. Rooted in traditional French techniques, each dish is creatively reinterpreted with modern elements, highlighting the full potential of carefully selected ingredients from Japan, France, and beyond. Seasonal courses offer a refined and ever-evolving dining experience, while spacious round-table seating and private rooms provide a relaxed, luxurious atmosphere.

Lunch: ¥4,000-¥5,000 / Dinner: ¥8,000-¥10,000 / Course: ¥6,000-  
 <Mon-Fri & Days before holiday> 11:30am-3:00pm, 5:00pm-11:00pm  
 <Sat> 11:30am-3:00pm, 3:00pm-11:00pm <Sun & Holiday> 11:30am-3:00pm, 3:00pm-10:30pm  
 Credit Card: VISA, Master, AMEX, Diners, JCB, Discover, UnionPay  
<https://www.gin-to.jp/>

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

ENGLISH CHINESE PHOTO



ENGLISH



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

- 05 Shibaura Futou 徒歩 5 min.
- 06 Odaiba Kaihinkoen 徒歩 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/>

- 04 Tokyo Teleport 徒歩 3 min.
- 07 Daiba 徒歩 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/>

- 15 Shin-Toyosu 徒歩 1 min.
- 22 Toyosu 徒歩 10 min.



日本科学未来館

## National Museum of Emerging Science and Innovation

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

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

**Tokyo Teleport** 徒歩 15 min.

**Telecom Center** 徒歩 4 min.

台場一丁目商店街

## Daiba 1-Chome Shopping Street

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

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

**Odaiba-kaihinkoen** 徒歩 2 min.

**Tokyo Teleport** 徒歩 5 min.



豊洲市場

## Toyosu Market

**Shijo-mae**

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

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

東京ジョイポリス

## Tokyo Joypolis

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

<https://tokyo-joypolis.com>

**Odaiba-kaihinkoen** 徒歩 2 min.

**Tokyo Teleport** 徒歩 5 min.

[Please check the restaurant's website for the latest information.](#)

東京ラーメン国技館舞

## Tokyo Ramen Kokugi-kan Mai

Ramen

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

**Daiba** 徒歩 1 min. **Tokyo Teleport** 徒歩 6 min.

**Rich backfat miso meat soba**

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

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

The Grill on 30th

## The Grill on 30th

Grill dining

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

**Daiba** 徒歩 Hotel building linked to station **Tokyo Teleport** 徒歩 10 min.

**Chefs' Selection - Seasonal Special Dinner Course**

Located on the hotel's top floor, the grill dining offers stunning views of Tokyo. Dishes prepared in the open kitchen use carefully selected ingredients from Japan and abroad, featuring bone-in meats and fresh seafood. Escape the bustle of the city and enjoy an elegant dining experience with your loved ones.

Lunch: ¥7,000- / Dinner: ¥13,000- | <Lunch> 11:30am-2:30pm (Last order)  
 <Dinner> Weekdays & Sundays 5:30pm-8:30pm | Saturdays 5:30pm-9:00pm (Last Order) | Credit Card: VISA, MasterCard, AMEX, JCB, Diners  
<https://www.tokyo.grandnikko.com/eng/restaurant/thegrill/>

Green × Green

## Green×Green

Washoku, cafe, salad bowl

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

**Daiba** 徒歩 1 min. **Tokyo Teleport** 徒歩 6 min.

**Herb chicken salad**

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

¥800-1,500

<Mon-Fri> 11:00am-8:00pm (Last order 7:30pm)

<Sat, Sun, Holidays> 11:00am-9:00pm (Last order 8:30pm)

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



## HOTEL INFORMATION

		Address	Phone	Email	Website	Languages	Price	Room
SHIBUYA-HARAJUKU OMOTESANDO	<b>Cerulean Tower Tokyo Hotel</b>	26-1 Sakuragaoka-cho, Shibuya-ku, Tokyo 150-8512 +81-3-3476-3000 <a href="https://www.tokyuhotelsjapan.com/global/cerulean-h">https://www.tokyuhotelsjapan.com/global/cerulean-h</a> English					¥¥¥¥	403
	<b>Shibuya Excel Hotel Tokyu</b>	1-12-2 Dogenzaka, Shibuya-ku, Tokyo 150-0043 +81-3-5457-0109 <a href="https://www.tokyuhotelsjapan.com/global/shibuya-e/">https://www.tokyuhotelsjapan.com/global/shibuya-e/</a> English					¥¥	408
	<b>Hilton Tokyo</b>	6-6-2 Nishi-Shinjuku, Shinjuku-Ku, Tokyo 160-0023 +81-3-3344-5111 <a href="http://tokyo.hilton.com">http://tokyo.hilton.com</a> English, Chinese, Korean, French					¥¥¥	830
	<b>Hotel Century Southern Tower</b>	2-2-1 Yoyogi, Shibuya-ku, Tokyo 151-8583  +81-3-5354-0111 <a href="https://global.southerntower.co.jp/">https://global.southerntower.co.jp/</a> English *Guest rooms will be closed from October 1, 2026 due to renovation.					¥¥¥	375
	<b>Hotel Gracery Shinjuku</b>	1-19-1 Kabukicho, Shinjuku-ku, Tokyo 160-8466 +81-3-6833-1111 <a href="https://gracery.com/shinjuku/">https://gracery.com/shinjuku/</a> English, Chinese, Korean					¥¥¥	970
SHINJUKU	<b>Hyatt Regency Tokyo</b>	2-7-2 Nishi-Shinjuku, Shinjuku-Ku, Tokyo 160-0023 +81-3-3348-1234 <a href="mailto:tokyo.regency@hyatt.com">tokyo.regency@hyatt.com</a> <a href="https://hyattregencytokyo.com">https://hyattregencytokyo.com</a> English					¥¥¥¥	712
	<b>Keio Plaza Hotel Tokyo</b>	2-2-1 Nishi-Shinjuku, Shinjuku-Ku, Tokyo 160-8330 +81-3-3344-0111 <a href="https://www.keioplaza.com/">https://www.keioplaza.com/</a> English, Chinese, Korean, French					¥¥¥	1452
	<b>RIHGA Royal Hotel Tokyo</b>	1-104-19 Totsuka-machi, Shinjuku-ku, Tokyo 169-8613 +81-3-5285-1121 <a href="https://www.rihga.com/tokyo">https://www.rihga.com/tokyo</a> English					¥¥¥	131
	<b>Shinjuku Granbell Hotel</b>	2-14-5 Kabuki-cho, Shinjuku-ku, Tokyo 160-0021 +81-3-5155-2666 <a href="http://www.granbellhotel.jp/en/shinjuku/">http://www.granbellhotel.jp/en/shinjuku/</a> English					¥¥	487
	<b>Shinjuku Prince Hotel</b>	1-30-1 Kabuki-cho, Shinjuku-ku, Tokyo 160-8487 +81-3-3205-1111 <a href="http://www.princehotels.com/shinjuku/">http://www.princehotels.com/shinjuku/</a> English, Chinese, Korean					¥¥¥	561
	<b>Shinjuku Washington Hotel</b>	3-2-9 Nishi-Shinjuku, Shinjuku-ku, Tokyo 160-8336 +81-3-3343-3111 <a href="https://www.shinjyuku-wh.com/">https://www.shinjyuku-wh.com/</a> English, Chinese, Korean					¥¥	1618
UENO AKIHABARA	<b>Mitsui Garden Hotel Ueno</b>	3-19-7 Higashi-ueno, Taito-ku, Tokyo 110-0015 +81-3-3839-1131 <a href="http://www.gardenhotels.co.jp/eng/ueno/">http://www.gardenhotels.co.jp/eng/ueno/</a> English					¥¥	242
	<b>Super Hotel Akihabara Suehirocho</b>	3-2-5 Ueno, Taito-ku, Tokyo 110-0005  +81-3-6848-9000 <a href="http://www.superhotel.co.jp/s_hotels/akihabara/">http://www.superhotel.co.jp/s_hotels/akihabara/</a> Japanese					¥¥	106
ASAKUSA	<b>Andon Ryokan Tokyo Japan</b>	2-34-10 Nihonzutsumi, Taito-ku, Tokyo 111-0021 +81-3-3873-8611 <a href="mailto:ryokan@andon.co.jp">ryokan@andon.co.jp</a> <a href="http://www.andon.co.jp/">http://www.andon.co.jp/</a> English					¥	18
	<b>dormy inn EXPRESS Asakusa</b>	1-3-4 Hanakawado, Taito-ku, Tokyo 111-0033 +81-3-3845-1122 <a href="https://www.hotespa.net/hotels/asakusa/">https://www.hotespa.net/hotels/asakusa/</a> English, Chinese					¥¥	74
	<b>The Gate Hotel Kaminarimon</b>	2-16-11 Kaminarimon, Taito-ku, Tokyo 111-0034 +81-3-5826-3877 <a href="mailto:gatehotel.kaminarimon@hulichm.jp">gatehotel.kaminarimon@hulichm.jp</a> <a href="https://www.gate-hotel.jp/en/asakusa-kaminarimon/">https://www.gate-hotel.jp/en/asakusa-kaminarimon/</a> English					¥¥	134

	Restaurant & Bar	Room Service	Shuttle Bus	Pool	Spa	Fitness Center	Barrier Free	Laundry Service
11		●	●	●	●	●	●	●
3		●	●			●	●	●
6		●	●	●		●	●	●
3			●				Partly available	
1							●	●
7		●	●		●	●	Partly available	●
13		●	●	●		●	●	●
6		●	●	●	●	●	Partly available	●
3		Partly available					Partly available	●
3							●	●
2			●					●
1							●	●
0								●
1		●						●
0					●			
2							●	●

		Address	Phone	Email	Website	Languages	Price	Room
RYOGOKU KINSHICHO	<b>The Gate Hotel Ryogoku</b>	1-2-13 Yokoami, Sumida-ku, Tokyo 130-0015	+81-3-5637-7041	gatehotel.ryogoku@hulichm.jp	https://www.gate-hotel.jp/en/ryogoku/	English	¥¥	126
	<b>Lotte City Hotel Kinshicho</b>	4-6-1 Kinshicho, Sumida-ku, Tokyo 130-0013	+81-3-5619-1066	https://lottecityhotel.jp/en/	English, Chinese, Korean, Nepalese		¥¥	189
	<b>Tobu Hotel Levant Tokyo</b>	1-2-2 Kinshi, Sumida-ku, Tokyo 130-0013	+81-3-5611-5511	https://www.tobuhotel.co.jp/levant/	English		¥¥	383
YANAKA NEZU SENDAGI	<b>Ryokan Sawanoya</b>	2-3-11 Yanaka, Taito-Ku, Tokyo 110-0001	+81-3-3822-2251	ryokan@sawanoya.com	http://www.sawanoya.com/	English	¥	12
GINZA	<b>The Royal Park Hotel Ginza 6-chome</b>	6-16-14 Ginza, Chuo-ku, Tokyo 104-0061	+81-3-3541-1116	https://www.royalparkhotels.co.jp/en/the/ginza6/	English, Chinese		¥¥	273
	<b>The Royal Park Canvas - Ginza Corridor</b>	6-2-11 Ginza, Chuo-ku, Tokyo 104-0061	+81-3-3573-1121	https://www.royalparkhotels.co.jp/en/canvas/ginzacorridor/	English		¥¥¥	161
MARUNOUCHI NIHONBASHI	<b>Four Seasons Hotel Tokyo at Marunouchi</b>	1-11-1 Marunouchi, Chiyoda-ku, Tokyo 100-6277	+81-3-5222-7222	https://www.fourseasons.com/tokyo/	English, Chinese, Korean, French, Italian, Spanish, German, Thai		¥¥¥¥	57
	<b>The Gate Hotel Tokyo</b>	2-2-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006	+81-3-6263-8233	gatehotel.tokyo@hulichm.jp	https://www.gate-hotel.jp/en/tokyo/	English	¥¥¥	164
	<b>Hotel Metropolitan Tokyo Marunouchi</b>	1-7-12 Marunouchi, Chiyoda-ku, Tokyo 100-0005	+81-3-3211-2233	https://marunouchi.metropolitan.jp	English		¥¥¥	337
	<b>Imperial Hotel Tokyo</b>	1-1-1 Uchisaiwai-Cho, Chiyoda-Ku, Tokyo 100-8558	+81-3-3504-1111	https://www.imperialhotel.co.jp/en	English, Chinese, Korean, French, Spanish		¥¥¥¥	909
	<b>Palace Hotel Tokyo</b>	1-1-1 Marunouchi, Chiyoda-ku, Tokyo 100-0005	+81-3-3211-5211	https://en.palacehoteltokyo.com/	English, Chinese, Korean, Spanish, Portuguese, Italian, French, German, Hindi, Sri Lankan, Nepalese, Indonesian, Vietnamese, Tagalog, Khmer, Swedish		¥¥¥¥	284
	<b>The Peninsula Tokyo</b>	1-8-1 Yurakucho, Chiyoda-ku, Tokyo 100-0006	+81-3-6270-2888	http://www.peninsula.com/en/tokyo	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, German, Hindi, Nepalese, Arabic, Bengali, Tagalog, Nepalese		¥¥¥¥	302
	<b>Shangri-La Tokyo</b>	Marunouchi Trust Tower Main, 1-8-3 Marunouchi, Chiyoda-ku, Tokyo 100-8283	+81-3-6739-7888	http://www.shangri-la.com/tokyo/shangri-la	English, Korean, Chinese (Cantonese, Mandarin), French, Hindi, Tagalog, Nepalese, Vietnamese		¥¥¥¥	200
	<b>The Tokyo Station Hotel</b>	1-9-1 Marunouchi, Chiyoda-ku, Tokyo 100-0005	+81-3-5220-1111	tsh.info@tokyostationhotel.jp	http://www.thetokyostationhotel.jp/	English	¥¥¥¥	150
AKASAKA ROPPONGI	<b>ANA InterContinental Tokyo</b>	1-12-33 Akasaka, Minato-ku, Tokyo 107-0052	+81-3-3505-1111	https://anaintercontinental-tokyo.jp/en/	English		¥¥¥¥	801
	<b>Grand Hyatt Tokyo</b>	6-10-3 Roppongi, Minato-ku, Tokyo, 106-0032	+81-3-4333-1234	tokyo.grand@hyatt.com	https://tokyo.grand.hyatt.com	English, Japanese, Japanese Sign Language, Spanish, French, German, Italian, Dutch, Portuguese, Turkish, Chinese (Mandarin, Cantonese), Korean, Tagalog, Vietnamese, Indonesian, Nepalese, Hindi, Bengali, Sri Lankan	¥¥¥¥	387

Restaurant & Bar	Room Service	Shuttle Bus	Pool	Spa	Fitness Center	Barrier Free	Laundry Service
2						●	●
4					●	●	●
4		●				Partly available	●
0							●
2						●	
4						●	
2	●			●	●	●	●
3					●	●	●
1	●				●	●	●
12	●	●	●		●	●	●
10	●		●	●	●	●	●
8	●		●	●	●	●	●
3	●		●	●	●	●	●
10	●			●	●	●	●
13	●	●	●	●	●	●	●
10	●	●	●	●	●	●	●

		Address	Phone	Email	Website	Languages	Price	Room	
AKASAKA, ROPPONGI	<b>Hotel New Otani Tokyo</b>	4-1 Kioi-Cho, Chiyoda-ku, Tokyo, 102-8578  +81-3-3265-1111 <a href="https://www.newotani.co.jp/en/tokyo/">https://www.newotani.co.jp/en/tokyo/</a> English, Chinese, French, Spanish, Korean					¥¥¥	1474	
	<b>The Capitol Hotel Tokyu</b>	2-10-3 Nagatacho, Chiyoda-ku, Tokyo 100-0014 +81-3-3503-0109 <a href="http://www.capitolhoteltokyu.com/en/">www.capitolhoteltokyu.com/en/</a> English					¥¥¥¥	251	
	<b>The Okura Tokyo</b>	2-10-4 Toranomon, Minato-ku, Tokyo, 105-0001 +81-3-3582-0111 <a href="https://theokuratokyo.jp/en/">https://theokuratokyo.jp/en/</a> English					¥¥¥¥	508	
	<b>The Ritz-Carlton, Tokyo</b>	9-7-1 Akasaka, Minato-ku, Tokyo, 107-6245  +81-3-3423-8000 <a href="http://www.ritzcarlton.com/en/hotels/japan/tokyo">http://www.ritzcarlton.com/en/hotels/japan/tokyo</a> English, Chinese, French, Korean					¥¥¥¥	245	
SHINBASHI, SHIODOME	<b>Andaz Tokyo Toranomon Hills</b>	1-23-4 Toranomon, Minato-ku, Tokyo, 105-0001 +81-3-6830-1234 <a href="mailto:tokyo.host@andaz.com">tokyo.host@andaz.com</a> <a href="http://www.andaztokyo.com">http://www.andaztokyo.com</a> English, Chinese (Mandarin, Taiwanese), Korean					¥¥¥¥	164	
	<b>Conrad Tokyo</b>	1-9-1 Higashi-Shinbashi, Minato-ku, Tokyo, 105-7337 +81-3-6388-8000 <a href="http://conradtokyo.com">conradtokyo.com</a> English, Chinese, Korean					¥¥¥¥	291	
	<b>Dai-ichi Hotel Tokyo</b>	1-2-6 Shimbashi, Minato-ku, Tokyo, 105-8621 +81-3-3501-4411 <a href="https://www.hankyu-hotel.com/en/hotel/dh/dhtokyo">https://www.hankyu-hotel.com/en/hotel/dh/dhtokyo</a> English					¥¥¥	279	
	<b>InterContinental Tokyo Bay</b>	1-16-2 Kaigan, Minato-ku, Tokyo, 105-8576  +81-3-5404-2222 <a href="https://www.interconti-tokyo.com/en/">https://www.interconti-tokyo.com/en/</a> English					¥¥¥¥	330	
	<b>Park Hotel Tokyo</b>	1-7-1 Higashi Shimbashi, Minato-ku, Tokyo, 105-7227 +81-3-6252-1111 <a href="https://parkhoteltokyo.com/">https://parkhoteltokyo.com/</a> English, Italian, French, Russian, Spanish, Nepalese, Lithuanian					¥¥¥	268	
	<b>The Prince Park Tower Tokyo</b>	4-8-1 Shibakoen, Minato-ku, Tokyo, 105-8563 +81-3-5400-1111 <a href="https://www.princehotels.com/parktower/">https://www.princehotels.com/parktower/</a> English, Korean, Chinese					¥¥¥¥	644	
	<b>Tokyo Prince Hotel</b>	3-3-1 Shibakoen, Minato-ku, Tokyo, 105-8560 +81-3-3432-1111 <a href="https://www.princehotels.com/tokyo/">https://www.princehotels.com/tokyo/</a> English, Nepalese					¥¥¥	462	
	<b>The Royal Park Hotel Iconic Tokyo Shiodome</b>	1-6-3 Higashi-shimbashi, Minato-ku, Tokyo, 105-8333 +81-3-6253-1111 <a href="https://www.royalparkhotels.co.jp/ic/tokyoshiodome/">https://www.royalparkhotels.co.jp/ic/tokyoshiodome/</a> English, Korean, Nepalese					¥¥¥	480	
	IKE- BUKURO	<b>Hotel Metropolitan Tokyo Ikebukuro</b>	1-6-1 Nishiikebukuro, Toshima-ku, Tokyo, 171-8505 +81-3-3980-1111 <a href="https://tokyo-ikebukuro.hotel-metropolitan.com/">https://tokyo-ikebukuro.hotel-metropolitan.com/</a> English					¥¥¥	805
	ODAIBA BAY AREA	<b>Grand Nikko Tokyo Daiba</b>	2-6-1 Daiba, Minato-ku, Tokyo, 135-8701  +81-3-5500-6711 <a href="https://www.tokyo.grandnikko.com/">https://www.tokyo.grandnikko.com/</a> English					¥¥¥	882
<b>Tokyo Bay Ariake Washington Hotel</b>		3-7-11 Ariake, Koto-ku, Tokyo, 135-0063  +81-3-5564-0111 <a href="https://tokyobay.washington-hotels.jp/">https://tokyobay.washington-hotels.jp/</a> English, Korean, Chinese, Nepalese, Vietnamese					¥¥	830	
OTHERS	<b>Hotel Chinzanso Tokyo</b>	2-10-8 Sekiguchi, Bunkyo-ku, Tokyo, 112-8680 +81 3 3943-1111 <a href="mailto:info@hotel-chinzanso.com">info@hotel-chinzanso.com</a> <a href="https://www.hotel-chinzanso-tokyo.com/">https://www.hotel-chinzanso-tokyo.com/</a> English, Chinese					¥¥¥¥	265	
	<b>The Royal Park Hotel Tokyo Haneda</b>	2-6-5 Haneda Airport, Ota-ku, Tokyo, 144-0041 +81-3-6830-1111 <a href="https://www.royalparkhotels.co.jp/the/tokyohaneda/">https://www.royalparkhotels.co.jp/the/tokyohaneda/</a> English					¥¥¥	313	

	Restaurant & Bar	Room Service	Shuttle Bus	Pool	Spa	Fitness Center	Barrier Free	Laundry Service
35		●	●	●	●	●	●	●
5		●	●	●	●	●	●	●
7		●	●	●	●	●	●	●
7		●		●	●	●	●	●
5		●	●	●	●	●	●	●
5		●	Partly available	●	●	●	●	●
10		●	●	●	●	●	●	●
7		●	●			●	●	●
3		●	●		●		●	●
10		●	●	●	●	●	●	●
9			●	Partly available			●	●
4			Partly available			●	●	●
8		●	●	●		●	●	●
9		●	●	●		●	●	●
1			●				●	●
9		●	●	●	●		●	●
1		●					●	●

# 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](http://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/](http://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/](http://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/](http://www.sukiya.jp/en/)



**TENYA**  
Ten-don (tempura bowl), other "don" menus  
[www.tenya.co.jp/english/](http://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.



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### 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 barbecue.

### 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.

## 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.



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POLICE

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**9110**

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**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)  
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### LOST AND FOUND

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Lost and Found Center  
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### 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**

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Airport Branch  
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### HEALTHCARE INFORMATION

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**03-5285-8181**

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