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**The Vegetarian Chef in The Spotlight**  
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# CORONA SHOCK

In modern times, have we ever seen such adversity, with no sign of a way out? We have run into countless economic crises, like the Oil Shock, the collapse of the Bubble Economy, and the Lehman Shock. But the crisis situation brought on us now by the new Coronavirus is something else entirely, in terms of the scale of the impact spreading around the world, and the uncertainty of the future.

In the Second World War, Japan's GDP dropped by 40% and its land was reduced to scorched earth. What impact will the "war" on the Coronavirus have? In contrast to the post-war crises to date, this time we might actually be reduced to a "scorched earth" state. But if we look back on our history, it shows us that we have risen from crises before, and we must keep that memory in our hearts.

With the combination of restriction on people's movements and the fall in inbound travel, the tourism, hotel, and restaurant industries as a whole will fall into major negative growth. Domestic demand is extremely important on the path to market recovery. For example, within the JPY26 trillion value of Japan's tourism, the inbound segment, while growing, is still no more than JPY5 trillion. The presence of such an enormous domestic tourism market as JPY21 trillion is a major feature of Japan. Once the New Coronavirus problem has subsided, domestic demand will be the first market in which tourism recovers. The sequence will be that domestic demand will return first, and then inbound demand will return as the world as a whole settles down. It is vitally important to strive now to get through this period to that future. It's difficult to devise countermeasures when we don't know how long the situation will take to stabilize, but all we can do is look forward with a medium- to long-term perspective, bearing in mind that normality will not return unless we wait for a vaccine or therapy to be developed.



## Expanding Home Delivery Business

With the government's demand for self-imposed controls due to the Coronavirus, some restaurants have been obliged to close temporarily, while others are operating on reduced hours. That situation has brought a sudden increase in numbers of restaurants starting takeout and delivery operations. In urban areas there has been a dramatic increase in numbers of delivery staff for Uber Eats and the like.

Delivery services are evolving with the expanding use of smartphones. Until now, "ordering in" has meant picking a meal from a delivery menu, which you already had on hand at your home or workplace, and calling the restaurant directly to place the order. Now, your smartphone will show places nearby which can deliver, and their menus, and you can just order from their website or an app. With services such as Uber Eats, you can use your smartphone to track the situation, from ordering to arrival, which mostly eliminates the stress of waiting for a delivery.

## Food Mobility

One of the products of this Corona Shock will be further increase in demand for food delivery. With the growth of single-person households and the increasing diffusion of smartphones to older users, deliveries are likely to be used by a wider age range than before. Japan's dining tables might be transformed by the everyday lineup of restaurant meals and delivery services.

And perhaps deliveries by drone, and "mobile kitchen delivery", in which your pizza finishes cooking as it is delivered, are not so far in the future.





# FUKUSUKE HORIKAWA

## The Restaurant Chain That Carries On the Spirit of the ORIGINATOR OF CALIFORNIA ROLL

The California Roll is now the best known “Japanese food” around the world. To get Americans to accept Sushi, California Rolls have the raw ingredients and nori, which might be visually off-putting, folded into the interior. The result is sushi that retains the flavor and sensation of makizushi (sushi rolls) while being readily acceptable to foreigners. But very few people know that Fukusuke was the birthplace of the California Roll. There are various theories about the origins of the California Roll, but there is documentation attesting that the marriage of sushi and avocado was first devised by the founder of Fukusuke in California, where he had a branch in 1971. Now, as a group company, Fukusuke Horikawa Chain continues to disseminate representative elements of Japan’s food culture, such as tempura, Japanese cuisine, and teppanyaki, as well as sushi. Evolving between tradition and the changing demands of the times, it will go on creating new value, just like the California Roll triggered innovation in the sushi industry.



### Sushi Ginza Fukusuke *The Main*

details on  
p.46

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

### Sushi Ginza Fukusuke *Sunshine 60*

details on  
p.66

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



### Tempura Horikawa *Hotel New Otani Tokyo*

details on  
p.58

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

### Japanese Restaurant Horikawa *Odakyu Hotel Century Southern Tower*

details on  
p.31

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





## MARKINGS



Free Wi-Fi



Non-smoking



Serves alcoholic drinks



Types of menus available

EN = English

CH = Chinese

KR = Korean



Vegetarian menus available\*



Halal & vegetarian menus available\*



Recommended menu

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

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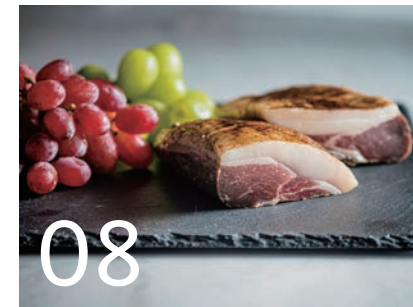
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### Tokyo Area & Restaurant Information

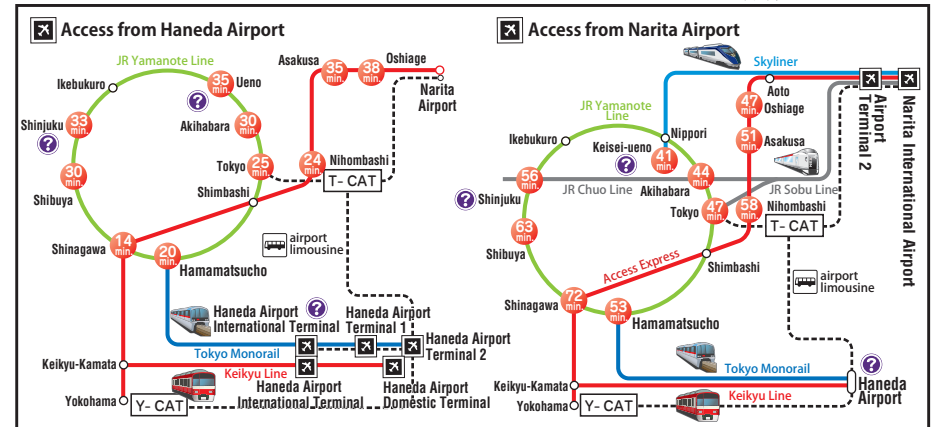
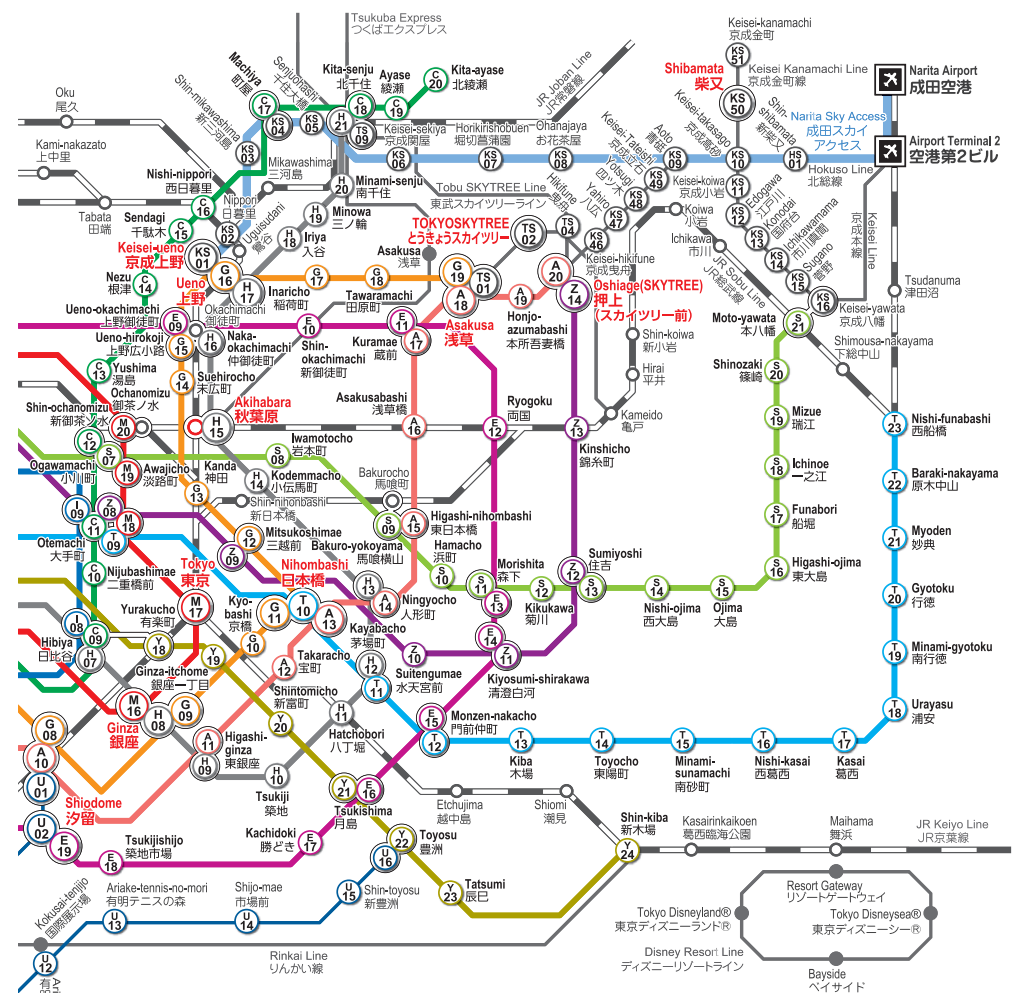
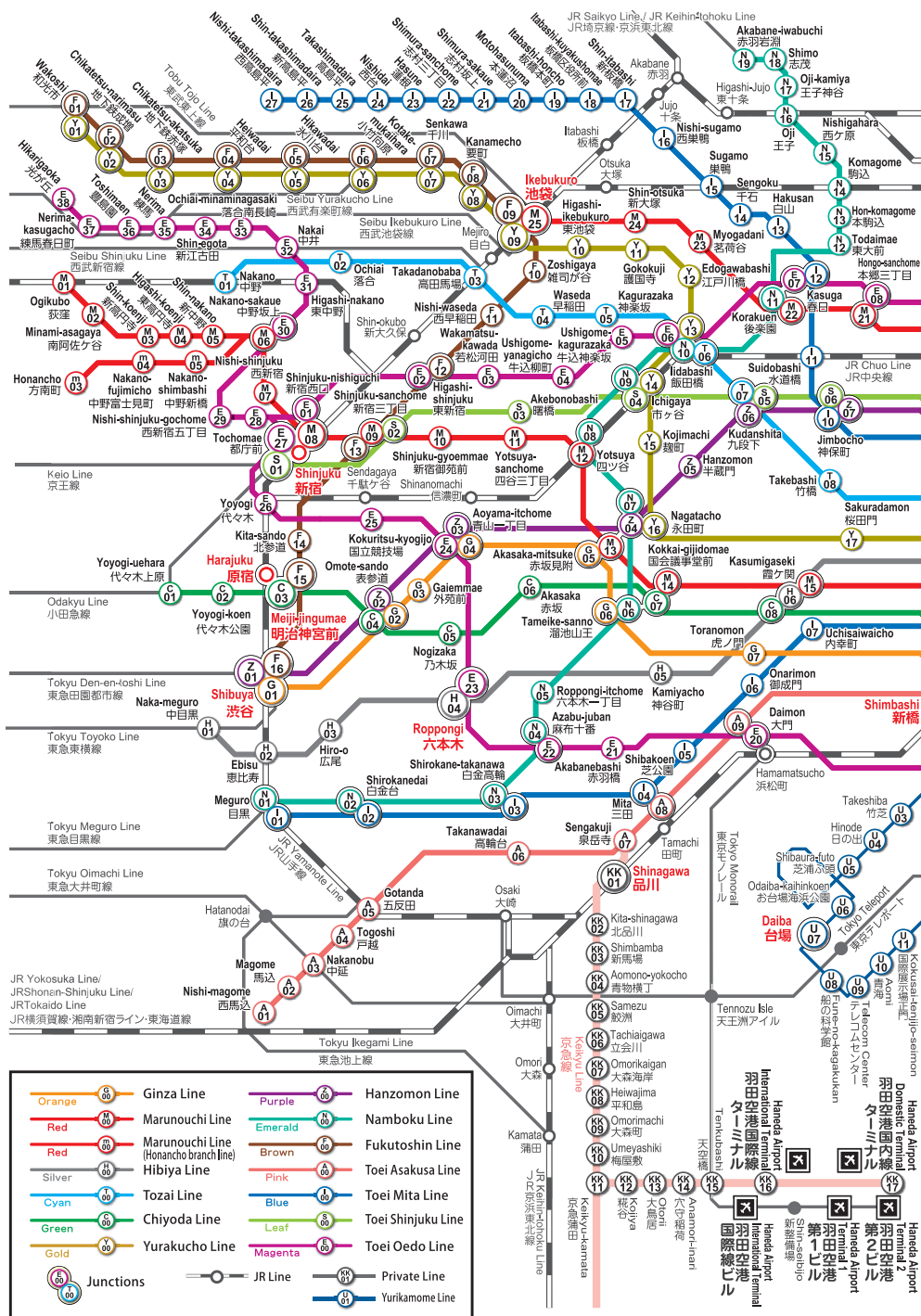
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\*Information on this magazine was updated April 2020. Some information may change without notice.







## GENTLE

### Enjoy the Gentle Experience

Gentle occupies two levels, with an Italian restaurant and bar on the 1st floor, and a sushi bar on the B1 level. The Italian restaurant described here is an open and relaxed space on the 1st floor, characterized by a high ceiling and large windows, with a classy atmosphere. It has a menu that lets people with diverse dietary habits enjoy dining together, and it greets its diners with features to excite and delight them. Welcome to Gentle!

A company manager living in Tokyo, who is a regular patron of Gentle, says “Gentle is a very convenient restaurant to use. It’s the first place I head to when friends visit from overseas, or after a meeting with work colleagues. Vegans and non-vegans alike can choose what they like. Depending on the preferences of the friends I’m with, we can keep the meal light and drink more, or dine heartily on meat and fish, whatever we feel like on the day”.

#### Staff are proud of their knowledge and their hospitality

At Gentle Italian restaurant, around half of the menu consists of Italian dishes of meat, fish, and other options, and half is vegan, so that people with different dietary habits can enjoy sitting around the same table. Diners can pick from 12 starters and 10 desserts that are brought to the table on wagons carrying the whole range. Staff who are proud of their knowledge and their hospitality can describe each dish, and often reveal their own erudition. They also serve out dishes at the table. Diners can enjoy the process of choosing before they eat, together with commentary from the staff, and that’s the most exciting part. Enjoy the Gentle Experience!

#### The origin of the name “Gentle”

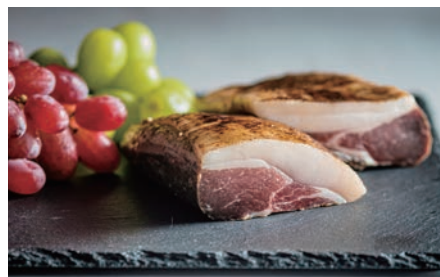
The name reflects the desire to be a place where all guests will be able to enjoy comfortable and stress-free time together, because the restaurant offers food made solely with plant-based ingredients, alongside meat and fish dishes, so that vegetarians and vegans can eat with everyone else.

Let’s take a look at some popular Gentle menu items.



#### Sautéed trout

Trout in their best season are cooked so that the skin is crisp while the flesh is rare and cherry-blossom pink. It is served with two sauces, a puree of green peas and a lemon-flavored cream. The accent of lemon zest on the combination of spring cabbage and dried tomato in this dish gives a feeling of spring.



#### Sautéed boar

Wild-grown boar from Shimane. Compared to farmed boar, the fat is lighter and the rich flavor of the meat is more concentrated. After being smoked over sakura wood chips, it is finished simply with salt and pepper, to deliver the true taste of the meat. A little kombu (kelp) powder is added for a subtle undertaste in this item, which succeeds in doubling the umami flavor of boar.



#### Fusilli with vegetable, soy milk cheese, and tomato sauce

This is a vegan version of tomato mozzarella pasta. The vegan tomato sauce, using no butter, is mixed with seasonal vegetables (spring cabbage, green peas, asparagus, etc.) and soy milk cheese, which is a fermented food. It is served over fusilli made from brown rice. It’s a truly satisfying dish.



#### Noriko Ishii

Lived in Italy for two years, and has been in charge of service at Italian restaurants for 20 years. As a sommelier with an endless love for Italy, Ishii’s wine choices are highly regarded.

#### Tell us about this restaurant’s wines.

Ishii: We offer wines from around the world, primarily Italy but also France, Spain, Portugal, Japan, and elsewhere. Organic white wine is popular. Increasing numbers of customers are highly aware of health, not just in what they eat, but also in drinks.

#### As a sommelier, what do you pay particular attention to, day by day?

Ishii: The thing that’s uppermost in my mind is building a relationship of trust with our customers. There is wine that make dishes taste better, and dishes that make the wine more enjoyable. Therefore, as a restaurant, we keep an extensive list of wines to complement the chefs’ cuisine. We take the lead in picking rare and valuable wines that people are passionate about. I really want them to try wines like that.

#### Is there any particular way to enjoy dining at Gentle?

Ishii: On the basement level, we have two private rooms for up to six diners each. In those, diners can order whatever they like, from both sushi and Italian. That’s rather popular.

#### What is your message to future customers?

Ishii: When you get here, please ask for Noriko by name. I speak Italian. I’m studying English, and I’ll do my best to create a comfortable place to spend time in. I provide hospitality that’s all around like the air, but reaches out to scratch every itch.

*We talked to Gentle’s star chef, Toshiyuki Kato, and to Noriko Ishii, for whom hospitality is a vocation.*

#### What is the key point for sourcing ingredients?

Kato: I choose each ingredient from the perspective of whether, from the moment a diner tastes it, it will make them healthier or sicker. I think that’s the value of an ingredient. I used to use expensive ingredients in order to make delicious things that would delight diners. But their bias in nutrition means that high-glass ingredients are not necessarily good. Now, I pay more attention to the best seasons for ingredients, and the farming and production methods used on them, and I want to serve food that people can have more confidence in.

#### When did you start thinking that way?

Kato: I personally got involved with the world of wellness 12 years ago, and I changed my key points for ingredient selection. I choose things that are naturally grown and non-toxic, without chemicals and artificial fertilizers, and which become nutrients in the body to foster health.

My mission is to serve Gentle’s patrons with the most delicious dishes, which are also made solely of healthful ingredients that they can eat with safety and peace of mind.

#### How do you develop recipes?

Kato: I am in charge of the overall balance of Gentle’s menu, and the selection of items to offer. Recipe development is divided between Italian and vegan, and within the vegan side, I think about dishes that incorporate aspects such as gluten free, anti-aging, macrobiotics, raw food, natural hygiene, and enzyme nutrients. I pay attention to ingredients and preparation method that will invigorate customers as soon as they taste them.



#### Toshiyuki Kato

Trained as a French chef in Paris for three and a half years. Worked as head chef at Ogasawara-Hakushaku-Tei, Aoyama Laputa Garden, and Longing House, then joined Gentle as head chef when it opened in July 2019.







## Miss Japan Contest

Miss Erika Tanaka, who attends a university in Tokyo, has been picked as "Miss Japan Miss Sports" for 2020.

The Miss Japan Contest began in 1950, and has taken place every year since, on the theme of "Aspiring to the true beauty of Japanese women". The contest added the new category of Miss Japan Miss Sports in 2019. The role of Miss Sports is "To encourage physical and mental training and spread the joy of taking on challenges and building sports-loving spirit and the will to win". Yuko Wada, Miss Japan Contest Committee Chairwoman, says "We want to lead society in a better direction by producing people of true beauty, who possess beauty in the three areas of appearance, character, and action".

We talked to the real Erika Tanaka, who loves to eat as well as loving sports, and is a fountain of energy.

### You won the title of Miss Sports in the Miss Japan Contest in January. Why do you think you won?

I gather they liked me for being active and dynamic. I also heard that I scored high marks for communication ability, both on stage on the day of the contest, and at party the night before. I've been active in sports for a long time, and apparently I did well in conveying what I want to do and to become, in clear words and with passion.

### What do you most want to do as Miss Sports 2020?

There are two things: The first is to help to raise awareness of minor sports. I have been playing soccer for 17 years, but I have now switched to dragon boating. They are both minor sports. I am keenly aware that, compared to major sports, there are big gaps in aspects such as environment, audience size, and income. As Miss Sports, I want to narrow the gaps even a little by making suggestions to the Football Association and helping to build Women's association football as a brand. Second, I want to do all I can to spread sports among the young. The Olympics will take place in Japan next year, so I want to publicize the appeal of sports.

### You've played soccer for 17 years, and won at the International Dragon Boat Race Championship.

I played soccer for 17 years, starting at five years old. I joined the dragon boat team when I was a student at Università Ca' Foscari Venezia in Italy. The Università Ca' Foscari Venezia team that I belonged to won the Italian National Championship in the 2,000m division. Using the strength and endurance I built up in soccer, I was able to help our team win. When I was in my third year of high school, I was picked for the U-17 team of Kobe City, and played matches with that team.

### The Miss Japan Association is working on the SDGs, but what do the SDGs mean for you?

The SDGs are surprisingly close to me. My thinking changed a lot while I was studying in Italy. When I saw how people there refrained from using plastic products, and everyone carried their own shopping bags and drink bottles, I wanted to take action too. Incidentally, do you know the words "acqua alta"? In Italian, that means rising water level, and it's a natural phenomenon that happens once in three months in Italy. While I was a student there, the biggest acqua alta in 50 years completely changed the look of the city, with water buses colliding and roads blocked with seaweed. The cause is climate change, and I hear reports that Venice, a world heritage site, could disappear by 2050. That prompted me to think about what I should do for a sustainable society.

I now carry my own drink bottle every day. I believe even little actions can exert great strength when they accumulate.

In 2019, Yukiko Sato of Vegan cuisiniere and her former Le Cordon Bleu Tokyo colleague Haruna Kawano formed Veganista Tokyo, a unit that creates vegan products. They use methods they developed at Le Cordon Bleu Tokyo to recreate current trends and future basic items as vegan products. They are gaining admiration.

## Things that are delicious have to be beautiful

### Tell us about the formation of the Veganista Tokyo unit.

In other countries it is normal for foods to carry marks for things like vegan, halal, and kosher, and if you see the mark, you know at a glance that the food is safe, without having to check the content. In today's Japan, on the other hand, there is not enough progress towards making food "barrier free", and we need more chefs with knowledge of such things. We want to become the pioneer in vegan products in Japan, leading the vegan scene, not just in food but also in fashion and lifestyle.

### Why did you think of making "vegan energy bars"?

Our vegan energy bars were inspired by Florentines, which are traditional French cakes. Florentines are the leading representative of traditional cakes in France, where they have been loved for a long time. They are French cakes with almonds or other nuts as a topping on cookie dough, coated with caramel. I started thinking "couldn't we make these Florentines into a vegan energy bar?"

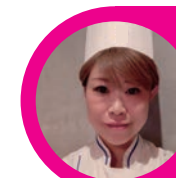
It's a "No Sugar, No Milk, No Butter, No Egg, No Gluten, All Organics" product.

### What are the features?

An ordinary energy bar is made of things like cereals and nuts, bound together with sugar or candy and baked. The sugar might make those energy bars an efficient way to take in energy, but they're certainly not healthful. Our vegan energy bars use rice flour for the dough and are gluten free. They are made from a few types of organic berry, and a variety of super foods for efficient nutrient intake.

### What do you use for flavoring?

The important sweetness comes from rice syrup and maple syrup, so it's low GI. Ordinary energy bars lack any aesthetic sense, but our energy bars are superbly finished and look beautiful. That's something we developed at our old school, Le Cordon Bleu Tokyo. "Things that are delicious have to be beautiful". At our school, we were taught, in how we cut vegetables and everything after that, that we must cut in millimeter units, never be careless, and build up each individual process with care. Our vegan energy bars are revolutionary bars created from the accidental juxtaposition of a number of pieces of that kind of knowledge. We want as many people as possible to savor these vegan energy bars.



**Yukiko Sato**

Graduated from art school, found work in the design industry, then moved into the world of cuisine. Earned a diploma in cooking in 2017 from Le Cordon Bleu Tokyo.



**Haruna Kawano**

Earned a diploma in cooking in 2015 from Le Cordon Bleu Tokyo. Has won many prizes in recipe contests and elsewhere.





Gijs Kemmeren is recognized around the world for his magnificent win in *The Vegetarian Chance* 2017, an annual event in Italy.



Erwtensoepp



Klassieke Asperges

## THE VEGETARIAN CHEF IN THE SPOTLIGHT

### GIJS KEMMEREN of the Netherlands

*World Vegan Project Vol. 1, an event for enjoying the world's finest vegan course meals, took place at Horizon Tokyo in February 2020. Gijs Kemmeren came specially from the Netherlands to Japan as guest chef. He found some time in his busy schedule to grant us an interview.*

#### Please tell us about your background.

I started cooking when I was 13 or 14 years of age, and I worked in many different restaurants over the years. The last 4 or 5 years I worked as head chef of vegetarian restaurant Herberg de Kop Van Het Land in the Netherlands. There I developed my way of vegetarian cuisine. Before that, I didn't work in a vegetarian restaurant, but in many different types and levels of restaurants.

In 2019 I started GK Foods, and I give lectures about vegetarian and plant-based cooking for chefs, students, and different types of businesses. Also, I produce vegetarian products for other restaurants. One of those products is my dry-aged beetroot. That I will bring to the event as one of my dishes. I still hope to open my own restaurant one day, and it will be a vegetable restaurant for sure.

#### Which recipe won the Vegetarian Chance?

I cooked two dishes. One was a split pea dish that has its origin in a classic Dutch soup, and the second dish was based on white asparagus. This is a product that Dutch people are very proud of. The judge really liked the flavour and were impressed that I had chosen to serve two dishes that were on the menu of the restaurant. I didn't do anything extra for the competition, my goal was to show the judges how we are cooking in the Netherlands, sourcing many things locally and thinking about what to do with all the waste.

#### 'Erwtensoepp' (Split pea soup - Vegan)

This is a traditional Dutch soup which has been eaten in the winter since the early 17th century. Dry split peas are at the foundation of this soup. We use the same seasonal ingredients while updating it to the 21st century and adding our philosophy to the dish.

#### 'Klassieke Asperges' (Classic Asparagus)

Next to herring, mussels and strawberries, asparagus, traditionally served with potato, boiled egg and cooked ham, is one of the most precious and anticipated seasonal product for the Dutch. In this dish you will find the classic flavour of asparagus as eaten in our country.

#### What is the important point when developing a new recipe?

The important thing for me is to really look at a product, where it is from, and the types of techniques that the product enjoy when I perform it. Also, to look what I can do with the waste that's left over. Of course, at the end of it all, flavour will always be the most important thing in a dish.

#### What is the most important thing when cooking?

Creating a delicious dish is one thing, but having discipline and structure in a kitchen is very important in creating the dish perfectly every time.

Also creativity and knowing why a recipe works or not. I spend a lot of time figuring out the best ways to prepare something, and a large part of this is trying to understand how things work. For example, why does a mayonnaise stabilize, and what happens when I freeze, salt, and dehydrate it? I think things like this help you discover new recipes, flavours, and cooking techniques.

#### When you look at Japanese foodstuffs, condiments/seasonings, or maybe cooking techniques and food culture, is there any area you are particularly interested in, from your perspective as a chef?

Japanese food culture is of great influence to the world, in the Netherlands as well. Many chefs travel to Japan to experience your cuisine and many products and flavours that we don't have in the Netherlands. For me as well, although I try to focus myself on the Dutch cuisine and Dutch products, the influence of the Japanese food culture is everywhere. The fermentation techniques are especially interesting, and also the Japanese discipline is a great inspiration to me. I'm really looking forward seeing as much as possible during my stay in Japan.

#### Did you have a chance to experience Japanese food and other technical exchanges with other chefs during your visit to Japan?

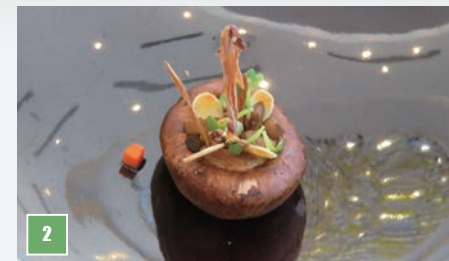
Yes, I will be in a Japanese kitchen for a couple of days, and I'm looking forward to seeing the way a kitchen operates in Japan. I will try to eat and taste as much as possible during my stay.

#### What does "hospitality" mean to you?

Service is very important - giving the guest the feeling they are very welcome in your restaurant. Going to a restaurant needs to be a total experience in food and in hospitality.



1



2



3



4

Some dishes served at Horizon Tokyo:

- 1 An appetizer, beautifully sprinkled with micro herbs. The dish vividly presents the individual colors, shapes, and scents of the tender young herbs.
- 2 Mushroom steak served with natural enoki mushrooms and almond cream.
- 3 A dry-aged beetroot steak.
- 4 The chef cuts huge clumps of Brussels sprouts like Churrasco, and serves them on the spot.



# Burgers Made With True Spirits

Brozers', a gourmet burger specialist restaurant, was founded in 2000 in Nihonbashi Ningyocho, in Tokyo's historic Shitamachi area. We asked the owner, Mr. Kitaura, about the secrets to its success and popularity.



## What were the reactions to "gourmet burgers" when you first started Brozers' 20 years ago?

Back then, there were no hamburgers at around ¥1,000, and ¥100 burgers were the norm. I thought I could sell 100 burgers a day, but sales didn't go so well. I'd hand out leaflets for two or three hours before I'd finally get one person to come in. My sense of crisis was maxed out. In the end, all you have is spirit and determination. I had no options for getting out of it, so all I could do was get through it. When I was working with that kind of attitude, it gradually got better.

## Did you take any special measures?

I believe that "product is communication". Just as conversation with someone reaches the ears as sound waves, the product is not just the ingredients, because the ideas and feelings of the person who made it reach the customer. Improving the quality of that communication puts that feeling on top, not just in the appearance and flavor. In fast food, you can't put your soul into the product and provide it to the customer. Rather than chasing sales, the most important thing is to work diligently through the basics. Even in everyday life, you line up the shoes tidily, keep the entrance clean, wash and arrange the chopping boards, and when you do the basic things thoroughly, you can create good things through their accumulation. My motto is "do all the basics properly".

## What inspired you to found Brozers'?

When I was 22, I went to Australia for a year on a working holiday. I negotiated directly with a hamburger restaurant in the town of Glebe on the outskirts of Sydney, and worked there for a year. The starting point was that I thought I'd like to spread that taste and atmosphere to Japan.

## What goal are you aiming for?

For example, if an athlete says they want to take a gold medal, I think becoming a gold medalist is part of the goal, even more than getting the gold medal itself. As a restaurant, and for myself personally, I want to be a presence that helps people to succeed, and leads people to success, as a model for people. One of my missions is for the restaurant to keep on serving as a model for the gourmet burger industry. My goal is to become a leadership presence to guide the gourmet burger field, with love and courage. To that end, I make my customers happy and reach my sales targets.



**Akio Kitaura**  
President, Brozers'

## LOCATIONS

**Ningyocho**  
2-28-5 Nihonbashi Ningyocho, Chuo-ku  
**Shintomicho**  
2-2-11 Shintomi, Chuo-ku  
**Nihonbashi Takashimaya**  
Nihonbashi Takashimaya S.C. 7F, 2-5-1  
Nihonbashi, Chuo-ku



# { Thai Food }

## Entertainment

*Thai restaurant Gapao is the place to try all kinds of real Thai food, prepared by Thai chefs. It has three smart-casual branches in Aoyama, Ebisu, and Shibuya. We talked to Mr. Tomoya Takahashi, who is the overall manager, as well as a DJ.*

## What's the biggest selling point for your restaurants?

Real Thai food, prepared by a team of chefs from the Isan region in the north of Thailand, led by master chef P. Boo, who is a top chef even in Thailand. We deliver punchy dishes at extraordinary speed.

## What are the main characteristics of Thai food?

Thai food uses lots of spices, herbs, and vegetables. It uses generous amounts of spices that provide physiological improvements, and herbs with relaxing effects. It includes the same kinds of processes as Ayurveda and Chinese medicine, and it's the kind of food that is delicious and improves your physical condition.

## Can you be more specific?

For example, chili. It produces spicy heat while giving the dish more vivid color, and those properties make it indispensable for Thai food. It also promotes metabolism and stimulates appetite. In Japan, it has become famous for its slimming effect. It also acts on the central nervous system, and it is said to help to relieve stress.

## I've heard that Thai food is a good match for Georgian wine.

Georgian food and Thai food both use a lot of coriander. That common point leads to a good pairing between Georgian wine and Thai food.

## What are the characteristics of Georgian Pheasant's Tears wine?

This wine was born from a passion for Georgian culture and heritage. Its fermentation and brewing are performed in traditional Georgian clay vessels called qvevri. Qvevri are the oldest fermentation vessels in history, with some having been unearthed that date back to 6,000BC. Qvevri are made of clay and coated with beeswax. They are buried in the ground, which maintains a stable temperature all year round, fermenting in the natural coolness of the Earth.

## What kind of restaurant does Gapao want to be?

Thailand is the country of perpetual summer. The way its people stay healthy and cheerful when it's hot all year round might be thanks to all the herbs they eat. We work in the spirit of "delicious and fun food" with Thai meals, for a happy heart and a happy body.

## LOCATIONS

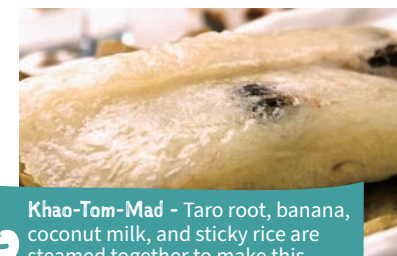
**Aoyama** Aoyama FM Bld. 1F 2-8-10 Shibuya Shibuya-ku  
**Ebisu** Ebisu Omori Bld. 2F 2-1-1 Ebisu-minami Shibuya-ku  
**Shibuya** Shibuya Corp Bld. 1F, 14-10 Sakuragaokacho, Shibuya-ku



**Gapao Rice** - A Soupy dish of minced chicken and rice that uses plenty of fresh Thai holy basil.



**Larb gai** - Spicy salad with minced chicken. A famous dish from the Isan region of northern Thailand, where master chef P. Boo comes from. It is fragrant with chili, herbs, lemon, and toasted rice powder.



**Khao-Tom-Mad** - Taro root, banana, coconut milk, and sticky rice are steamed together to make this traditional handmade Thai sweet.







## Saïdo Becomes the World's Top-rated Vegan Restaurant



**Katsumi Kusumoto**  
Food Specialist  
Funfair

Saïdo, a vegan restaurant tucked away in Jiyugaoka, has been picked as the worldwide No.1 in the "Best Vegan Restaurant Ranking" of over 110,000 restaurants on Happycow, the restaurant information website most used by the world's vegans and vegetarians.

Chef Kusumoto says "The world of Saïdo has the same origin as gourmet food. We see cuisine as the source of beauty and of health. These are fully vegan "junk" recipes. This is a world where you can eat delicious junk food to your heart's content, without the use of any meat, fish, eggs, milk, sugar, chemical flavorings, or anything like that. This is not vegetarian or vegetable cooking, because we want people to really enjoy themselves without depriving themselves of the noodles, rice bowl dishes, fried foods, and finger foods they love".

While Saïdo only uses ingredients that are compatible with vegan, vegetarian, halal, and oriental vegan diets, it is also admired as a restaurant that cares about hearty meals, and lets people enjoy genuine, satisfying washoku meals. The menu is based on the completely novel concept of "junk washoku vegan cuisine" that even non-vegetarian diners can enjoy together with their vegetarian companions. The dishes do not use any forms of alcohol, so they are popular with Muslim visitors to Japan. Diners can enjoy the new world of washoku that Saïdo serves, together with alcoholic drinks and

herb cordials carefully picked by the chef.

Chef Katsumi Kusumoto is a worldwide chef, renowned to those in the know. He changed course from French cuisine to washoku, and opened his first restaurant, called "Kusumoto", a members-only restaurant in Nishi Azabu. VIPs from many countries and global artists went to Kusumoto for his washoku. Even after his restaurant closed, many people were still looking for washoku prepared by Kusumoto.

In closing, we asked him why he captured the world No.1 ranking. He answered "Until now, I've been working on in-flight meals to serve on the private jets of the world's VIPs. I've been through countless cycles of trial and error to see what Japanese ingredients to use, and how to prepare and cook them, to satisfy those diners. By now, I can serve meals that satisfy VIPs of the world. And, I have lists of wines and other drinks that people like that enjoy".



**SAÏDO** | Address: 2-15-10 Jiyugaoka, Meguro-ku, Tokyo

## Finger Foods

### THE WORLD OF BITE-SIZED ART

#### What is "Finger Food"?

They are bite-sized dishes that easy to pick up. Called bite-sized works of art, edible gems, and the like, they can take forms ranging from hors d'oeuvres to desserts.

#### What is the greatest attraction of finger foods?

It's hard to put into one word, but above all, it's their gorgeous colorfulness.

Finger foods go beyond genres like Japanese, Western, and ethnic, and can be put into diverse menus to support vegan and gluten-free needs.

They express a comprehensive world view and take nutritional balance into consideration, so another attraction is that they can be described as health-oriented foods.

#### Tell us about finger foods in other countries.

For example, they are called pinchos in Spain, and amuse bouche in France. In Japan, dishes like sushi and takoyaki (battered octopus) can be described as finger foods.

#### What are the background and progress of finger foods?

In Japan, they have rapidly become familiar and taken the spotlight in the last two years or so. I am the director and founder of Japan Finger Food Association, which has drawn students from many countries and regions since its foundation in 2017, producing over 200 graduates. I think the diverse and deep world of finger food is a good fit with the diversity that is now emphasized in society. That might be one factor in the way finger foods have charmed people and made progress.

In Europe, it is becoming the established style to pick up finger foods together with wine in bars before a meal.

#### How did you first encounter finger food?

At a French restaurant, where I was charmed by how cute and delicious it was. That prompted me to make my own.

#### What are your current activities?

We are working to bring the appeal and value of finger foods to as many people as possible. Other than lessons at the Association, we use catering, media appearances, outside teaching and the like.

Gorgeous finger foods are just right for parties, but we are also developing everyday menus with items for the tables of ordinary homes, and to attract people with reduced appetites.

#### What are your aims for the future?

Finger foods are packed with elements that make meals enjoyable, like their splendid appearance, nutrition, ease of eating, and satisfaction, and I want to open them up to situations other than parties, so that men and women of all ages can enjoy them. The Japan Finger Food Association can also open certified schools where anyone can earn a diploma. We will provide support so that graduates can contribute to society through finger foods, and we want to work with them to invigorate the industry, keeping a constantly fresh perspective. This year, we will open certified schools in Bangkok, Seoul, and New York. We will also open an online salon, as a new initiative.

By providing finger food ideas from outside teachers, private lessons, and a forum for communications between members, we want to make it easy for many more people to learn about finger foods.



**Yoshie Maruyama**  
Finger Food Specialist  
Japan Finger Food  
Association



**Japan Finger Food Association**  
<https://www.fingerfood-aso.com>

**Le Coeur**  
<https://lecoeur.info>



**Instagram**  
[@yoshie\\_maruyama](https://www.instagram.com/yoshie_maruyama)





## Palace Hotel Tokyo

### Experience the Heart of Japan

*Palace Hotel Tokyo had its grand opening in May 2012, as a newly rebuilt hotel which blends traditional Japanese hospitality with the latest innovative fixtures. We talked to Executive Chef Masatoshi Saito and Chief Concierge Mayako Sumiyoshi.*

#### What gala dinners, banquets, or receptions were particularly memorable for you?

When Éric Fréchon, of the three-starred Epicure in Paris, visited Japan, I was able to work with a three-starred chef for the first time. I got a closeup view of the latest Parisian tastes. The collaborative event with the Palace of Monaco and Palais de l'Élysée, to support recovery from the Great East Japan Earthquake, was also impressive. Above all, the tie-up event with the French film "Les Saveurs du Palais" is a particularly vivid memory. The film is an adaptation of the true story of Danièle Mazet-Delpeuch, the only female chef ever at the Élysée Palace. She was appointed by President François Mitterrand, who was known as a gourmet. After a screening of the film, we served dishes that had appeared in it. We didn't have the recipes, so we tried over and over to make the dishes while watching the film scenes. It was challenging to adjust the classic dishes so that they would be good to eat, but it was a good experience. The most prestigious event was the banquet of 300 people for the Japan Prize by the Science and Technology Foundation of Japan, which was attended by the Emperor and Empress. Amid the kind of tension we never normally experience, we ran through repeated rehearsals to get ready for the day.

#### As head chef, what do you emphasize above all?

We are a large-scale operation with many staff, so hygiene management and labor management are essential. Each work area has its own manager, but they have their hands full with the work in front of them, so I have the role of the overall coordinator. There are multiple cooking sections, so I value harmony between the various teams.



**Masatoshi Saito**  
Palace Hotel Tokyo  
Executive Director  
Executive Chef

Therefore, I go to the other kitchens on a daily basis to see what they're doing, pick up and share the good things from each, and foster lateral communication.

#### What do you take as important when preparing food?

Making food that is delicious, of course. Other than that, I pay particular attention to safety and not causing accidents. We get a wide variety of requests, in the restaurants and in banquets, and continuing to serve dishes that are safe, trusted, and satisfying tests our flexibility and responsiveness. I think we are more flexible than other hotels in that kind of thing.

#### What are you doing for food diversity?

At the menu preparation stage, we have forms to fill out with information about weddings and hotel guests, and we share the information with related departments. For vegans, our all-day dining area displays the V Mark, and we are always ready to serve vegan food. For banquets, we take requests in discussions with our sales staff, and produce dishes in response that are nearly all made specially to order. Our breakfast buffet has items labeled as gluten-free. We cannot fully serve halal because we don't have a dedicated kitchen, utensils, or chef, but meat with the halal certification mark is always available in addition to some halal condiments. We are halal compliant in the sense that we can serve halal meat.

*Food is a form of art that stays in people's memories*

#### The Olympics have been postponed to next year, but are you doing anything in particular to prepare for them?

What we do for the Olympics is just an extension of what we do every day. Delicious food is the norm, and beyond that, it's important to be safe. The most important thing is to meet allergy-related, gluten-free, vegetarian, and other needs without incident.

#### What does "omotenashi" mean to you?

Food stays in people's memories and moves them. I think of it as one of the arts, alongside things like painting, sculpture, novels, and music. For example, a picture is persistent in the three-dimensional world, so it remains as a tangible form. Music heard at a live performance does not remain in a tangible form, but it remains in people's hearts. Like music, food leaves no tangible form once it has been eaten, but it leaves feelings like "that was delicious" or "I want to go and eat that again". Omotenashi to me means delivering that kind of art.

**Mayako Sumiyoshi**  
Palace Hotel Tokyo  
Chief Concierge



#### Why is the Palace Hotel Tokyo chosen by state guests?

Forbes awarded us five stars, and word of mouth from ambassadors to Japan and others spread our reputation. The location and security aspects are also important. Maintaining the Forbes five stars requires service with something extra. The extent to which we convey our hearts to our guests is important. For example, when introducing guests to a restaurant, it's vitally important to be able to offer heartfelt suggestions that go a little bit further. Our ideal is to be a hotel that can do that naturally.

#### What do you find challenging, satisfying, or enjoyable about welcoming foreign guests?

The guests who come to the concierge are 90% foreigners. In many cases, email correspondence starts half a year before they come to Japan, and can continue even after they go back to their countries. Coming into contact with guests from around the world requires study, and it's an enjoyable work in which I can aspire to improve.

One challenging thing is the abnormal increase in restaurants where people cannot make reservations. Sushi restaurants, in particular, have few seats, and many of them only serve their regulars, or have switched to online reservations, making it very difficult to get reservations.

#### Do you have any failure stories that you can talk about now?

Each restaurant has its own rules. For example, there is a famous sushi restaurant that doesn't accept diners without collared shirts. At first there were no memos noting the necessary precautions, and one staff member forgot to tell a guest. The guest went to the restaurant in a collarless shirt and was told to change it. Now, we have guests accept and sign a precautionary note at the booking stage, before we make the booking. We have to imagine what could happen, and make arrangements accordingly. The restaurant situation in Japan differs from overseas, and we have to be particularly attentive in helping people who are visiting Japan for the first time. If we make sure they understand everything, they really come to like Japan. Some aspects are tough, but others are interesting.

#### What are the differences between concierges in Japan and overseas?

Each country has different culture, regulations and concierge backgrounds. The way concierges handle guest requests are slightly different. But the feeling is the same anywhere, and making guests happy by serving them well is unchanging.

#### What do Les Clefs d'Or members do?

The motto of Les Clefs d'Or is "Service through friendship". Les Clefs d'Or assembles 500-600 members once a year to share information. In Japan, members gather once a month for a meeting or make visits to observe various places, as a way of deepening their own knowledge beyond hotel work. They use their own holidays to do that, so they have to like it. We visit places on the Kumano Kodo pilgrimage route, Naoshima Island, and places that want to attract more foreigners. On visits like that, we are often guided by people from local tourism associations, or the people in charge of welcoming visitors.

*My motto is to make a guest happy*

#### What's the most important thing?

Willpower, grit, taking care, and not giving up. You can't do it without guts. I can set limits within myself in relating to inquiries, but my attitude is to go as far as it takes to delight our guests. For example, I have even looked for people in the past. I had a guest who wanted to meet his college roommate, so I decided to do some research based on the information I was given. At the end, I found the roommate and they reunited during the guest's stay. It's important to engage with the guest as much as possible, rather than setting limits on yourself.

#### What is "true omotenashi"?

My motto is "Make a guest happy". A concierge is a service associated with a hotel, and doesn't have to exist. So why is the concierge there? Just to make a guest happy. How can we get closer to each individual and provide them with personal service? Even if staying at a hotel is good, it comes to nothing if the restaurant's food doesn't taste good or the service is bad. I think the challenge for any hotel is to connect with individual guests and serve them.





## Discover the potential

### Can you start off with your brief introduction of yourself, including your mission at the Embassy?

I am the Chief Commercial Counsellor of the Turkish Embassy. The Ministry of Trade have appointed me to this position since August, 2018 for four years term. This is my second assignment to Japan. First one was 27 years ago as the Deputy Commercial Counsellor. Since I like Japan, had very good memories and intermediate level of Japanese, I was always longing to come again to Japan. I am very happy have another chance to work for the good of two friendly countries again after so long time.

My office with 5 staff has two main responsibilities. First one is economic diplomacy in other words take role in government to government relations effecting economy and trade. The other one is trade promotion for the purpose of increasing exports from Turkey and attract more investment from Japan.

### Please tell us about current economic relations between Turkey and Japan.

Turkey and Japan are two partners who have brought about exceptional relations in the past with deep reflections in our people's hearts. Although located on the very western and the very eastern part of Asia, we have achieved to establish strong bonds.

On the one side, I hope to see more reflections of these bonds in our business world. In this regard I attach great importance to such continuing dialogue.

Our bilateral trade volume was recorded around 4 billion US dollars in 2019. Turkey exported 500 million US dollars to Japan. On the other side, Turkey supplied 3.5 billion US dollars' worth of goods from Japan. According to latest statistics, Japanese investments stock in Turkey is around 1.8 billion US dollars. There are 248 Japanese companies from food to auto industry invested in Turkey. Some of these are producing pasta, tomato paste, drink, sauce, ham et. in Turkey and exporting to all over the world including to Japan.

The support of brother and fellow Japanese companies in this journey is much appreciated. We expect continued support from the Japanese manufacturers and capital-holders to enhance the Turkish manufacturing base.

As for our bilateral trade, we see a need for collaboration and joint projects to balance the current state which has prevailed for a long period in order to sustain and further improve our trade level.

More importantly, we wish to establish a free trade area between Turkey and Japan. For this purpose, Turkey-Japan Economic Partnership Agreement negotiations started in 2014 are still ongoing and very near to conclusion.

### What do you mainly export to Japan in the food and beverage sector?

Turkey is a major player in agriculture sector. The climate and landscape allows for a wide variety of agricultural produce for local consumption as well as for exportation. In 2019 Turkey's globally exports in agricultural products realized as 19,7 billion USD. Main agricultural produce and other food items heading for outside markets can be listed as fruits and nuts, pasta, preparations of vegetables in different ways, fish, tobacco and vegetable oils.

Actually, Japan's imports from Turkey in agriculture are items along these lines. In 2019 Turkey exported 226 million USD amount of agricultural products to Japan which corresponds to 22,2 % increase comparing to 2018. Considering that Japan imported 73,4 billion USD amount of agricultural products from all over the world in 2019, we believe that Turkey with its great agricultural production capacity and high quality standards at international level can satisfy the Japanese market successfully.

Japanese taste is suited for Turkish tuna fish and molluscs. Pasta, tomatoes and olive oil are another group of products Turkey contributes to Japanese cuisine. Turkish dried sultana resins, dried figs, dried apricots and hazelnuts are major supplier of Japanese needs for those products. Hereby, I would like to take your attention with one example Turkey has recently increased its exports in pasta products to Japan and became the fourth biggest importing partner of Japan in 2019 with the amount of 40 million USD. I am sure that Turkey can easily rank as number one pasta product importing country for Japan in the coming period. Since one of the Japanese food group company made an investment in Turkey in pasta production, that contributed to this developing trend. For that reason we are aiming to receive to attract more Japanese investment companies in the agriculture sector so that both countries can benefit from the real potential.

Fowl meat, frozen vegetables, chocolates, confectionery, salmon trout, fresh grapefruit, fruit juices are some examples of trendy items among Turkish exports. There are many reasons for a growing market for such Turkish products in Japan. First of all, the taste! Turkish climate and nurturing soils are among the world's best. Turkey has been a cradle of civilisations which stood firmly upon variety and abundance of agricultural produce. Turkey enjoys four seasons like Japan.

For more modern aspects you could point out Turkey's well-established quality control system which is in line with advanced western food safety

standards. Stable supply could be considered as another merit for importing from Turkey.

### How is Japanese market regarded in your country? Are there any differences with approaches to other countries?

Japan has been a reliable partner for investments in Turkey. Many infrastructure landmarks include Japanese engineering and high-end technological products. It requires a lot of hard work and perseverance to achieve this. Japanese ask for such level of care and attention to quality in food products as well.

Also Japanese dedication to environmental protection and food safety is well known and highly appreciated. Image of Japanese food markets in Turkey can be described as neatly packaged fruits of exactly same shape and size are lined up for high end consumers. Freshness and seasonality are seen as other important aspects. Overall Japanese market is not so easy to enter.

Turkey and Japan has historically focused on trade with their partners at closer regions. Our exports are oriented more towards Europe, Russia and the Middle East regions. Japan's foreign trade is concentrated more in the East Asia and Pacific regions.

There are some differences in standards. Sometimes factory settings and product specifications need to be adjusted to suit Japanese customers. Another difference is in transportation methods. Road transport is more commonly used in Turkey for foreign trade. But this is not possible when trading with island countries such as Japan. So shipping and forwarding companies play an important role.

One last difference is regarding trading organization in Japan, where well-known trading companies have wide presence in foreign as well as domestic wholesale trade. Small and medium sized agribusiness companies feel more comfortable when trading with other small and medium companies at closer geographies via road transport.

### What do you see as chances and difficulties of Japanese market?

Some difficulties are based on above-mentioned differences of the Japanese market. Physical distance is one of the main criteria for deciding to export fresh agricultural produce. So mainly frozen, dried or processed food is directed from Turkey to Japan. We could work together to create opportunities to introduce Turkey's important potential for fresh vegetables and fruits in Japan. In this regard, it would help increase our trade to clear necessary quarantine procedures more smoothly and more speedily.

It takes time to achieve certain levels of trade volume and effort to keep those levels. Japanese partners have long established trade culture which is a valuable asset. Japan and Turkey share



**Murat YAPICI**  
Chief Commercial  
Counsellor  
Turkish Embassy,  
Office of the Commercial  
Counsellor

characteristics of Asian culture. Maybe that makes Turkish companies to work and communicate comfortably with their Japanese counterparts.

There is great potential for increasing current level of trade in major items and widen the product range by adding new ones.

The EPA will eliminate or reduce tariffs and non-tariff barriers to trade. Since the customs duties are high in the field of agriculture and food products, once the EPA concluded, it will reduce the cost of importation from Turkey. This will encourage Japanese importers to buy more from Turkey.

### What are your plans for Turkish food to take further root into Japanese market?

We encourage Turkish companies to actively participate in trade fairs. Trade fairs provide opportunities to observe Japanese expectations for food products, recent trends so on. They are also a meeting place for potential partners and for deepening existing ties. Also business matching activates organised for specific target products tend to increase success for bringing about new partnerships.

We hold seminars about trade and investment potential between Japan and Turkey. Last one was held in Kobe towards the end of February with success. We also encourage Japanese companies in food business to visit Turkey, join local as well as international trade events and enjoy the local food and beverages. This way, they can witness the taste, quality and atmosphere of Turkish food culture by first-hand experience.

We are also organising Buyers' Mission from Turkey to international food exhibitions organised in Turkey, e.g. WorldFood Istanbul 2-5 September 2020. Potential importers are invited to join mission. Accommodations and transfers are provided by us. For high potential buyers, we pay for overseas flight ticket to Turkey as well.

Lastly I want to mention that, we are ready to help and be their first point of contact for Japanese companies considering to develop business with Turkey.



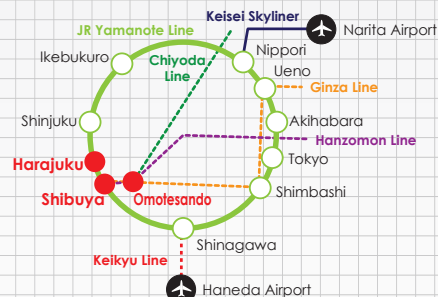


渋谷・原宿・表参道

# Shibuya Harajuku Omotesando

## Youth Fashion Trends Start Here!

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



SHIBUYA SCRAMBLE CROSSING

## スクランブル交差点 & ハチ公 Scramble Crossing & Hachiko

One of the famous meeting places for Japanese people, "Hachiko," is a well-known sightseeing spot for visitors. There are thousands of people waiting and chatting in front of the bronze statue of "Hachi" every day. Right next to it is the scramble crossing – one of the busiest intersections in the world. It is suggested that maximum of 3,000 people cross this street during a single green light and a total of 500,000 people walk by each day. 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.

Shibuya    



表参道

## Omotesando

Omotesando Street, a wide 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 completely different. Boutique stores of upscale designer brands lining up along the streets add to the elegant atmosphere of Omotesando. Omotesando Hills is the symbol complex of the area since 2006 featuring more than 100 shops. Walking along the street of Omotesando will let you forget that you are in the middle of Tokyo.

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

Omotesando   



OMOTESANDO



TAKESHITA DORI

竹下通り

## Takeshita Dori

Takeshita Dori stands as a symbol of Harajuku where people browse around for "kawaii" (cute) fashion. Sunday might be the day to come and see "cosplayers" wearing extreme outfits. Crepe is one of the main symbols of Takeshita Dori and so are purikura (photo sticker booth). There is an underground area filled with many types of purikura machines where you can add digital make up, change hair colors, and get a new glam look! At some purikura areas, you can borrow cosplay outfits for an additional fun.

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

Meiji Jungumae   Harajuku 





ヒカリエ

## Hikarie

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

Shop 10:00AM-9:00PM

Restaurant 11:00AM-11:00PM

<http://www.hikarie.jp/en/index.html>Shibuya    

渋谷 109

## SHIBUYA 109

Shibuya 109 (ichi-maru-kyu) is a department store operated by Tokyu Malls Development. Referred to as "maru (zero) - kyu (nine)" by its shoppers, the department store attracts young women who are looking for the hottest trends at an affordable price. The 8-story building has shops that handle fashionable items such as cosmetics, accessories, shoes, bags, apparel, and daily commodities.

Shops 10:00AM-9:00PM | Restaurants 10:00AM-10:00PM

<https://www.shibuya109.jp/SHIBUYA/info/>Shibuya    

肉横丁

## Niku Yokocho

Niku Yokocho, an alley of meat, is located on the 2nd and 3rd floors of an ordinary building in Shibuya Center Gai. It is the large meat restaurant area with a total of 24 restaurants. Some are open until 5AM offering draft beer. The atmosphere will make your stomach growl!

<http://shibuyayokocho.com/>Shibuya    

根津美術館

## Nezu Museum

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

10:00AM-5:00PM (Last entry 4:30PM)

<http://www.nezu-muse.or.jp/en/index.html>Omotesando    A5, 8 min. walk

明治神宮

## Meiji Shrine

¥ FREE

Meiji Shrine (Meiji Jingu) was built in 1920, dedicated to Emperor Meiji and his wife Empress Shoken. The great forest surrounding Meiji Shrine is made of 120,000 trees that were donated by the Japanese people and many others from abroad to commemorate the virtues of the Emperor and Empress forever. It was later destroyed during WWII but was reconstructed in 1958. More than 3 million people visit the shrine during the first three days of the new year, making Meiji Shrine the number one place for "hatsumode" (first shrine visit of the year) in Japan for many consecutive years. Seasonal events are held throughout the year in Meiji Jingu Gaien (garden) and Meiji Jingu Kyujo (stadium).

Gate opens at sunrise and closes at sunset.

June 5AM-6:30PM, September 5:20AM-5:20PM, December 6:40AM-4:00PM, March 5:40AM-5:20PM

<http://www.meijijingu.or.jp/english/>Meiji Jungumae   Harajuku 

099



ジェントル

## GENTLE

Italian, Sushi



Lunch: ¥3,000- / Dinner: ¥10,000- | Lunch 11:30AM-3:00PM (L.O. 2:30PM)  
\*lunch served in the 1F Italian restaurant only, Dinner 5:00PM-11:00PM  
(L.O. 10:00PM) <Closed> Sunday | Credit card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <https://www.gentle-base.com>



## Quinoa Risotto with Naturally grown Beans

GENTLE is spread across two floors, with Italian restaurant and bar located on the 1st floor, and the sushi bar on the basement floor. In addition to meat, fish, and other traditional dishes, around half of the items on the Italian restaurant's menu are vegan, so that diners with all types of dietary preferences can enjoy meals around the same table. At the sushi bar, the menu offers a single "chef's recommendation" course, with items and price clearly displayed, so that visitors can relax and enjoy their meals.



5-47-6 Jingumae, Shibuya-ku Phone: 03-6897-3777

Omotesando    Exit B2, 7 min. walk

Vegetarian\*



Halal &amp; vegetarian\*



Recommended menu

\*Halal &amp; vegetarian menus may require reservation in advance



**001** dining & bar KITSUNE  
**dining & bar KITSUNE**  
*Sushi, French & Japanese Fusion Restaurant*



Dinner: ¥3,500-  
 <Sun-Thu & Holiday> 6:00PM-12:00AM <Fri, Sat & Public Holiday Eve>  
 6:00PM-5:00AM | Credit Card: VISA, Master, AMEX, JCB, Discover, others  
<http://www.kitsune-web.info/en/>

**Special KITSUNE Sushi of the Day (7 Kinds) ¥1,200 (+tax)**

Located between Shibuya and Ebisu, KITSUNE is one of the hideout restaurants you should check out. Their concept is "SUSHI" and "FUN." Various kinds of Japanese sake are also available. You can experience "FUN" from their widely ranged menus and inspiring interior design.

2-20-13-B1F Higashi, Shibuya-ku Phone: 03-5766-5911  
 Shibuya **JR** South Exit, 10 min. walk Ebisu **JR** East Exit, 10 min. walk



**003** 串カツ田中 渋谷百軒店  
**Kushikatsu Tanaka (Shibuya Hyakkendana)**  
*Washoku, Udon, Izakaya, Kushiage, Takoyaki*



Dinner: ¥2,400-  
 <Mon> 5:00PM-1:00AM <Tue-Fri> 5:00PM-2:00AM  
 <Sat> 12:00PM-2:00AM <Sun & Holiday> 12:00PM-1:00AM  
 <Closed> Irregular Holiday | <http://kushi-tanaka.com>

**5 Assorted Skewers**

The recipe of Kushikatsu Tanaka was first developed in Nishinari-ku of Osaka. Their original batter, oil, and sauce that was created by the founder can be enjoyed in all 160 locations (as of October 2017) across Japan. Their chefs are passionate about providing the taste of Tanaka and the culture of Osaka to people around the globe. Order some Highball and test your luck by tossing two dice! You can get a discount if you are lucky!

2-18-7 Dogenzaka, Shibuya-ku Phone: 03-6416-9453  
 Shibuya **JR** Hachiko Exit, 8 min. walk **01** **16** **01** Exit 1, 4 min. walk



**072** フロリレージュ  
**Florilege**  
*French*



Lunch Course: ¥9,075- / Dinner Course: ¥18,150-  
 12:00PM-1:30PM, 6:30PM-8:00PM <Closed> Wednesday, Irregular  
 Credit card: VISA, MASTER, DINERS  
<http://www.aoyama-florilege.jp/>

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

SEIZAN Gaien B1F, 2-5-4 Jingumae, Shibuya-ku  
 Gaienmae **03** Exit 3, 5 min. walk Aoyama-itchome **24** **04** **03** Exit 7, 15 min. walk



**091** 魚魯魚魯 渋谷宮益坂店  
**Gyoryogyoro (Shibuya Miyamasuzaka)**  
*Washoku, Izakaya*



Lunch: ¥900 / Dinner: ¥4,000- / Course: ¥4,000-  
 <Mon-Thu> 11:30AM-2:30PM, 4:30PM-11:30PM <Fri & Before Holiday>  
 11:30AM-2:30PM, 4:30PM-5:00AM <Sat> 2:30PM-11:30PM <Sun & Holiday>  
 2:30PM-11:00PM | Credit Card: VISA, Master, AMEX, JCB, UnionPay  
<http://www.gyoryogyoro.jp/>

**Bluefin tuna head and green onion hot pot - uses a very rare part of the tuna**

Gyoryogyoro serves simple and delicious cuisines that brings out the natural flavors of the ingredients. Their menus using seasonal ingredients and blow fish are a perfect match with alcoholic beverages. The restaurant is very calm and relaxing with a basic tone of black. Private rooms are also available.

Kaleido Shibuya Miyamasuzaka 5F, 1-12-1, Shibuya, Shibuya-ku  
 Phone: 03-5774-8811  
 Shibuya **JR** 3 min. walk



**006** 肉炭バル MATOI-YA 表参道店  
**Matoiya (Omotesando)**  
*Charcoal Grill, Bar*



Lunch: ¥850- / Dinner: ¥3,500- / Course: ¥3,500-  
 <Mon-Thu> 11:30AM-3:00PM, 5:00PM-11:30PM <Sat> 11:30AM-5:00PM,  
 5:00PM-3:00AM <Fri & Before Holiday> 11:30AM-3:00PM, 5:00PM-3:00AM  
 <Sun & Holiday> 11:30AM-5:00PM, 5:00PM-11:30PM <Closed> 12/31, 1/1  
 Credit Card: VISA, Master, AMEX, JCB | <http://matoiya.jp/>

**Exciting Butcher plate roast with charcoal**

Matoiya serves sumibiyaki (charcoal grill), organic vegetables, and wines. Enjoy beef, pork, lamb, chicken, and other types of meat grilled with charcoal. Their vegetables are pesticide-free and consider healthiness of the meals. Try out their cuisines with a wine collection of over 60 types! Wine is very reasonable too, ¥500- (glass) and ¥2,000- (bottle).

5-50-6-B1F, Jingumae, Shibuya-ku Phone: 03-6418-2871  
 Omotesando **04** **02** **02** 1 min. walk



**073** リストランテ ホンダ  
**Ristorante HONDA**  
*Italian*



Lunch Course: ¥11,495- / Dinner Course: ¥15,125-  
 12:00PM-3:30PM (L.O. 2PM), 6:00PM-11:30PM (L.O. 10:00PM)  
 <Closed> Monday (Tuesday if Monday is national holiday)  
 Credit card: VISA, MASTER, DINERS | <http://ristorantehonda.jp/>

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

Roppongi Kojima Building 1F, 2-12-35 Kita-Aoyama, Minato-ku  
 Gaienmae **03** Exit 3, 5 min. walk



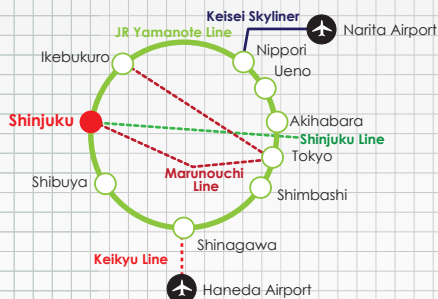


新宿

# Shinjuku

## City of Complex Culture

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



HIGH-RISE BUILDINGS OF SHINJUKU

¥ FREE

## 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-11:00PM  
<Closed> Every 2nd & 4th Monday or following day if Monday is a national holiday, December 29 to January 3  
<http://www.metro.tokyo.jp/english/>

Shinjuku JR M 08 F 27 S 01  
Tochomae F 28

新宿御苑

¥ 200

## Shinjuku Gyoen National Garden

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

9:00AM-4:30PM (entry until 4:00PM)  
<Closed> Monday (or following day if Monday is a national holiday), December 29 to January 3. No closing days from late March to late April and first half of November

Shinjuku JR M 08 F 27 S 01 South Exit

Shinjuku Gyoenmae M 10 Exit 1

Shinjuku-Sanchome F 13 Exit E5 S 02 Exit C1/C5



SHINJUKU GYOEN NATIONAL GARDEN

## ニューマン NEWoMan

NEWoMan is a shopping facility that opened in 20 that targets "mature women who are looking for truly fine items". They have over 100 shops ranging from fashion and cosmetics to restaurants and Japanese souvenirs. They even have specialized clinics and facilities to hold events.

Shops 11:00AM-9:30PM | Restaurants (Food Hall) 7:00AM-1:00AM | <https://www.newoman.jp/en/>

Shinjuku JR M 08 F 27 S 01

Shinjuku-Sanchome M 09 S 02 Exit 10 F 13

## 世界堂 Sekaido

Sekaido, established in 1940, is a well-known store in Tokyo for art and craft materials. The store provides you everything from a pens and paints to useful everyday stationeries. Stationery lovers could easily spend a day in this building. Be ready to get overwhelmed by the variety of stationery goods at reasonable prices. Most of the products are 20% off regularly!

9:30AM-9:00PM  
<https://www.sekaido.co.jp>

Shinjuku-Sanchome M 09 F 13 S 02  
Exit C4

Shinjuku JR M 08 F 27 S 01  
East Exit



京王プラザホテル

## Keio Plaza Hotel Tokyo

Keio Plaza Hotel Tokyo is located in Shinjuku Skyscraper district, just 5-min walk from the Shinjuku station. It is a star hotel that provides seasonal events where people can learn and experience Japanese culture such as Japanese flower arrangement, Kimono, and Japanese tea ceremony. You can also enjoy the breath-taking views over Tokyo, comfortable rooms with free Wi-Fi, fitness room, sky pool, business center, as well as premium dining options.

Shinjuku     West Exit Tocho Mae  Exit B1



JAPANESE FLOWER ARRANGEMENT



JAPANESE TEA CEREMONY



GOLDEN GAI

ゴールデン街

## Golden Gai

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

Shinjuku     Shinjuku-Sanchome    Exit B3/E1

歌舞伎町

## Kabukicho

Kabukicho is the largest entertainment district located in the eastern side of Shinjuku. Known as the "Sleepless Town," Kabukicho is a red-light district full of host and hostess clubs and bars that are open throughout the night. During the day, you can enjoy shopping at large discount shops where you can find unique souvenirs. If you are looking for entertainment, try out the "Robot Restaurant" that opened in 2012.

Shinjuku    



新宿東宝ビル

## SHINJUKU TOHO BLDG.

Located amid Kabukicho, the 12-meter "Godzilla Head" built on the 8th floor of the TOHO Building is becoming the new symbol of Shinjuku. The building is 30 stories high, consisted of restaurants and amusement shops on 1-2 floors, Tokyo's largest TOHO Cinema on 3-6 floors, and Hotel Gracery on 8-30 floors with 970 guest rooms. Hotel Gracery welcomes you with a "Godzilla View Room" where you can fully enjoy the world of Godzilla!

Shinjuku    

074 新宿割烹 中嶋  
**Shinjuku Kappo NAKAJIMA**  
Washoku Kappo



Dinner Course: ¥13,300-  
<Mon-Sat> 11:30AM-2:00PM (L.O. 1:30PM), 5:30PM-9:30PM (L.O. 8:00PM)  
<Closed> Sunday, holiday | Credit Card: VISA, MASTER, DINERS  
<http://www.shinjuku-nakajima.com/>

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



Nichihara Building B1F, 3-32-5 Shinjuku, Shinjuku-ku

Shinjuku  East / South Exit, 3 min. walk Shinjuku-Sanchome    Exit A1, 2 min. walk



075 四谷 うえ村  
**Yotsuya Uemura**  
Washoku Kappo



Dinner Course: ¥18,700-  
<Mon-Sat> 6:00PM-11:00PM (L.O. 9:00PM) <Closed> Sunday, holiday  
Credit Card: VISA, MASTER, DINERS

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



Nemoto Building 1F, 8-1 Arakicho, Shinjuku-ku

Yotsuya-Sanchome  Exit 4, 5 min. walk



087 がんこ 西新宿店  
**Ganko (Nishi-Shinjuku)**  
Washoku, Kaiseki



Lunch: ¥2,000- / Dinner: ¥3,500- / Course: ¥5,500-  
<Mon-Fri> 11:00AM-3:30PM, 5:00PM-11:00PM <Sat, Sun & Holiday>  
11:00AM-11:00PM | Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others  
<http://www.gankofood.co.jp/shop/detail/wa-shinjukuwest/>



## Sushi (large platter)

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



1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku Phone: 03-5322-7011

Shinjuku  West Exit, 2 min. walk



Vegetarian\*



Halal &amp; vegetarian\*



Recommended menu

\*Halal & vegetarian menus may require reservation in advance



**007** がんこ 新宿 山野愛子邸  
**Ganko (Shinjuku Yamano Aiko-tei)**  
 Washoku, Kaiseki

 EN/CH/KR Photo

Lunch: ¥2,000- / Dinner: ¥3,500- / Course: ¥5,500-  
 11:00AM-11:00PM (L.O. Food 10:00PM, Drinks 10:30PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others  
<http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>



**Kuroge Wagyu (Japanese Black) Shabu-shabu**

Ganko Shinjuku Yamano Aiko-tei is the first “yashiki” (mansion) style restaurant in Tokyo. Located somewhat far from noisy center of Shinjuku, you can spend a relaxing time eating meals while viewing the beautiful garden. The semi-western style mansion is a perfect venue for different types of events from wedding to family gatherings.

 1-1-6 Okubo, Shinjuku-ku Phone: 03-6457-3841  
 Higashi Shinjuku   Exit A1, 5 min. walk

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




 EN/Photo

Lunch: ¥1,000-1,500 / Dinner: ¥5,000-6,000 / Course: ¥3,300-7,300  
 11:30AM-3:00PM (L.O. 2:30PM) <Mon-Sat> 5:00PM-11:00PM (L.O. 10:00PM) <Sun & Holiday> 5:00PM-10:00PM (L.O. 9:00PM) <Closed> New Year Holiday & when the building is closed | Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.create-restaurants.co.jp>



**Nikuno Kiwami Course, Tokusen Course**

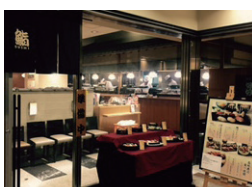
RIKYU provides high-grade meat and refined atmosphere in the sophisticated town of Nishi Shinjuku. Since they purchase a whole Japanese Black, their prices are reasonable and they are able to provide rare parts of the meat. Enjoy their course menus and all you can eat menus in a relaxing atmosphere.

 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku Phone: 03-5323-6177  
 Nishi-Shinjuku  1 min. walk Shinjuku  West Exit, 10 min. walk

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




 EN/CH/Photo

Lunch: ¥1,000- / Dinner: ¥4,000 / Course: ¥5,200-  
 <Mon-Sat> 11:30AM (Sun & Holiday 12:00PM)-3:00PM (L.O. 2:30PM) <Mon-Fri> 5:00PM-11:00PM (L.O. 10:00PM) <Sat, Sun & Holiday> Closes 30 min-1.5 hour earlier <Closed> New Year Holiday & when the building is closed  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay  
<http://www.create-restaurants.co.jp>



**Premium Sushi All-You-Can-Eat**

HINASUSHI is an all you can eat sushi restaurant serving about 60 types of sushi at all times! In addition to standard sushi they have a wide variety from their dynamic “whole anago sushi” to gunkan-maki of crab innards and monkfish liver. You can order your favorite sushi as many times as you want! Sushi toppings will change depending on the season.

 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku Phone: 03-5323-2380  
 Nishi-Shinjuku  1 min. walk Shinjuku  West Exit, 10 min. walk

**077** 魚や一丁 新宿三光町店  
**Uoya Iccho (Shinjuku-Sankocho)**  
 Washoku, Sushi, Nabe, Izakaya, Sashimi, Crab






 EN/CH/Photo

Lunch: ¥850- / Dinner: ¥3,000- / Course: ¥4,180- (all you can drink)  
 11:30AM-2:00PM (L.O. 1:30PM) Weekday only  
 4:00PM-11P:00M (L.O. 10:30PM)  
 Credit Card: VISA, Master, AMEX, JCB | [movia.jpn.com/shops/info/182322](http://movia.jpn.com/shops/info/182322)



**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.

 2-19-1-B1, Shinjuku, Shinjuku-ku Phone: 03-3225-2030  
 Shinjuku  East Exit, 10 min. walk Shinjuku-Sanchome    Exit C6, 1 min. walk



**011** 個室居酒屋 番屋 西新宿店  
**Banya (Nishi Shinjuku)**  
 Izakaya




 EN/Photo

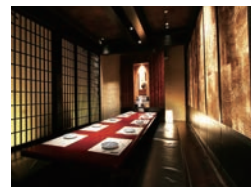
Dinner: ¥4,000- / Course: ¥4,000-  
 5:00PM-11:30PM <Closed> New Year Holiday  
 Credit Card: VISA, Master, AMEX, Others  
<http://www.banya-group.jp/>



**10 Types of Fresh Sashimi**

With respect to traditional Japanese style of “wa”, Banya offers relaxing privatized rooms that can be used for different purposes. Beautiful night view of Tokyo can be seen from 200 meters up in the sky. Private rooms can be used from 2 persons up to a group of 80.

 2-6-1-49F Nishi-Shinjuku, Shinjuku-ku Phone: 03-5381-5757  
 Nishi-Shinjuku  Exit 2, 5 min. walk  
 Tochomae  Exit A6, 1 min. walk



**012** 四季の味ほり川小田急ホテルセンチュリーサザンタワー店  
**Japanese Restaurant Horikawa**  
 Washoku, Sushi, Shabu-shabu, Nabe, Teppanyaki






 EN/CH/Photo

Lunch: ¥3,200-, Course: ¥4,500- / Dinner: ¥8,000-, Course: ¥6,480-  
 <Mon-Fri> 11:30AM-2:30PM (L.O. 2:30PM), 5:00PM-10:30PM (L.O. 9:30PM)  
 <Sat, Sun & Holiday> 11:00AM-3:30PM (L.O. 3:30PM), 3:30PM-10:30PM (L.O. 9:30PM) | Credit Card: VISA, Master, AMEX, JCB, Others



**Sankai Okonomi Course ¥6,000 + service charge + tax**

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

 Odakyu Hotel Century Southern tower 19F 2-2-1-Yoyogi, Shibuya-ku Phone: 03-3320-6552  
 Shinjuku  Southern Terrace Exit, 2 min. walk    Exit A1, 1 min. walk





## 上野・秋葉原

Ueno  
Akihabara

## "Art and History" vs. "Otaku Culture"

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

メイドカフェ  
Maid Cafe

Walk by any street of Akihabara - there are maids standing all over wearing "maid - fuku (outfits)". Maid Cafe is a must see if you want to experience the otaku culture of Japan. Each cafe has its own concept, and don't forget to feel the term "mo-e" to show the unexplainable feeling in words. Step into one of the cafes and the maids will welcome you as the "master" and serve you with food and drinks, singing and dancing, even casting "mo-e" spells on foods to make it delicious. Just go, see, and experience the Akiba-kei otaku field for yourself.

Akihabara

アメ横商店街  
Ameyoko

The busy street along the Yamanote Line connects Ueno and Okachimachi stations. The name "Ameyoko," a short term for Ameya Yokocho, derives from the word "Ame" (=candies) and "Yokocho" (=store alley) since there were many stores selling candies in the post war period. Today, various types of shops line up on the street selling fresh food, clothes, cosmetics, and imported goods. It has become the home of reasonable priced products and there are over 400 shops that open from 10AM to 7PM. Don't forget to check the calendar because the stores are mainly closed on Wednesdays.

10:00AM-7:00PM | <http://www.ameyoko.net>

Ueno Central Exit Exit 5B

Ueno-Okachimachi Exit A7

Okachimachi North Exit

Nakaokachimachi Exit A2/A5/A7

## Ueno Park

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

5:00AM-11:00PM

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

Ueno Park Exit





**013** 鳥良 上野駅前店  
**Toriyoshi (Ueno Ekimae)**  
 Washoku, Izakaya, Yakitori

EN/CH/Photo

Lunch: ¥1,300- / Dinner: ¥3,800- / Course: ¥5,000-  
 <Lunch> 11:00AM-3:00PM <Dinner> 3:00PM-12:00AM (L.O. 11:00PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay



**5 Assorted Yakitori & Daiginjo Tofu**

A 3-minute walk from Ueno Station, Toriyoshi is surrounded by many sightseeing destinations such as the Ueno Park, zoo, and museums. The interior is made in a traditional Japanese style and the display of agricultural tools may be inspiring for foreign visitors. Enjoy eating chicken dishes and a wide variety of Japanese cuisines.

1-57-B2F Ueno Koen, Taito-ku Phone: 03-5812-2424  
 Ueno JR Shinobazu Exit, 3 min. walk



**014** 上野の森 PARK SIDE CAFE  
**Ueno no mori PARK SIDE CAFE**  
 Café

EN/CH/Photo

Lunch: ¥1,200- / Dinner: ¥1,200-  
 <Mon-Fri> 10:00AM-9:00PM (L.O. Food 8:00PM, Drink 8:30PM)  
 <Sat, Sun & Holiday> 9:00AM-9:00PM (L.O. Food 8:00PM, Drink 8:30PM)  
 Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp>



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

PARK SIDE CAFE provides "relaxation" by serving seasonal vegetables and fresh herb tea. The menus using seasonal vegetables are prepared under the concept of "maximizing the natural flavors and tastes of the vegetables." Their outdoor seats are also recommended to feel tranquil scenery of Ueno Park.

8-4 Ueno Koen, Taito-ku Phone: 03-5815-8251  
 Ueno JR Park Exit, 3 min. walk



**078** Bistrot Taka  
**Bistrot Taka**  
 Bistrot, French

Dinner Course: ¥9,460-  
 <Lunch> Tue-Fri 11:30AM-3:00PM (L.O. 2:00PM) Sat-Sun 12:00PM-3:00PM (L.O. 2:00PM) <Dinner> Tue-Sun 6:00PM-10:30PM (L.O. 9:00PM) <Closed> Monday, 1st & 3rd Tuesday  
 Credit Card: VISA, MASTER, DINERS | <http://bistrot-taka.com/>



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

2-33-1, Yushima, Bunkyo-ku Yushima Exit 5, 5 min. walk  
 Ueno-Hirokoji Exit 10 min. walk Ueno-Okachimachi Exit 10 min. walk



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

EN/Photo

Lunch: ¥1,050- / Dinner: ¥3,500- / Combo: ¥3,710- (Not including tax and ¥500 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/>



**KAWAII HAPPINES COMBO ¥3,710+tax (Main dish, dessert, 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 17 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 80 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!

AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku Phone: 03-6206-8090  
 Akihabara JR Electric Town Exit, 1 min. walk



**017** 神田炎蔵 秋葉原 U D X  
**Kanda Enzo (Akihabara UDX)**  
 Yakiniku

EN

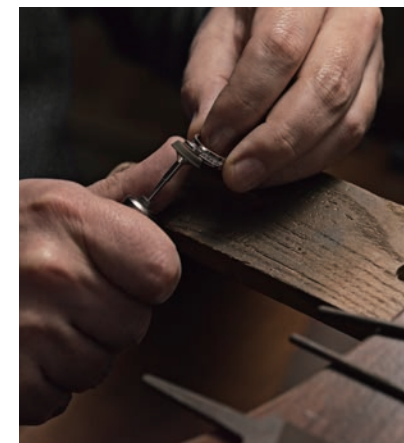
Lunch: ¥1,020- / Dinner: ¥4,000- / Course: ¥5,000-  
 <Mon-Fri> 11:00AM-3:00PM (L.O. 2:30PM), 5:00PM-11:00PM (L.O. 10:00PM)  
 <Sat, Sun, Holiday> 11:00AM-5:00PM (L.O. 4:30PM), 5:00PM-10:00PM (L.O. 9:00PM) <Closed> When Akihabara UDX is closed  
 Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp>



**Enzo Course, Boneless Short Rib, Seafood Korean Pancake, Stone-Roasted Bibimbap**

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

4-14-1-3F Soto Kanda, Chiyoda-ku Phone: 03-5289-8480  
 Akihabara JR Electric Town Exit, 1 min. walk



## 2k540 AKI-OKA ARTISAN

Located under the girder bridge between JR Akihabara and Okachimachi Station, 2k540 AKI-OKA ARTISAN is a shopping area that features items made by young craftsmen. 2K540 is a railway term that shows the distance of this bridge from Tokyo Station. Okachimachi used to be a city of artisans who inherited the traditional crafts of Edo Period. More and more artistic places such as galleries, cafes, and shops that offer a new type of sense and quality are gathering in this area. Try out the workshops that are located inside shops.

11:00AM-7:00PM | <http://www.jrtk.jp/2k540/>

Akihabara JR Okachimachi JR

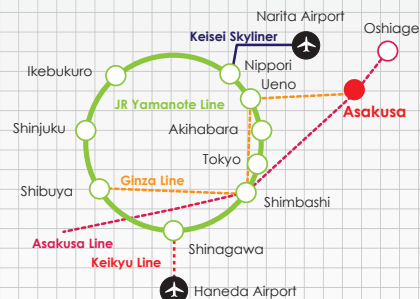


浅草

# Asakusa

## Traditional Entertainment District

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



浅草寺

## Sensoji Temple

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

6:30AM-5:00PM

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

Asakusa 6 19 18 15 01

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 6 18 Iriya 18 Asakusa 6 19 18 15 01



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.

10:00AM-6:00PM

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

Asakusa 6 19 18 15 01



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.

9:00AM-4:30PM

<https://asakusa-kingyo.crayonsite.net>

Asakusa 6 19 18 15 01 Exit 5

浅草 鉛細工あめしん

## 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 Thursday

<http://www.ame-shin.com/en/>

Asakusa 6 19 18 15 01

7 min. walk



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



Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥10,000-  
 <Lunch> 11:30AM-3:00PM <Dinner> 3:00PM-9:30PM (L.O. 8:30PM)  
 Credit Card: VISA, Master, AMEX, UnionPay  
<http://www.asakusaimahan.co.jp/>

**Kobe Beef Sukiyaki Gozen**

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

3-1-12 Nishi Asakusa, Taito-ku Phone: 03-3841-1114  
 Asakusa 19 Exit A2, 1 min. walk

- 020** ふなわかふえ 浅草店  
**Funawa Café**  
*Wa-Café*



¥700-  
 <Mon-Fri> 10:00AM-7:30PM <Sat, Sun & Holiday> 10:00AM-8:00PM  
<http://funawa.jp/shop/>

**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).

2-19-10 Kaminarimon, Taito-ku Photo: 03-5828-2703  
 Asakusa 19 Exit 2, 0 min. walk 18 Exit A4, 1 min. walk

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



Dinner: ¥2,300- / Course: ¥3,000- (all you can drink)  
 <Mon-Fri> 4:00PM-12:00AM (L.O. 11:00PM)  
 <Sat, Sun & Holiday> 1:00PM-12:00AM (L.O. 11:00PM)  
 Credit Card: VISA, Master, AMEX, JCB | [movie.jp.com/shops/info/032250](http://movie.jp.com/shops/info/032250)

**Yakitori ¥100 / 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 ¥100 / 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.

2-1-15 Asakusa, Taito-ku Phone: 03-5806-2410  
 Asakusa 19 Exit 18 Exit 01 Exit 6, 2 min. walk

- 022** 土風炉 浅草店  
**Tofuro (Asakusa)**  
*Washoku, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata*



Lunch: ¥1,500- / Dinner: ¥3,500- / Course: ¥3,800-  
 <Lunch> Sat, Sun & Holiday 11:30AM-5:00PM  
 <Dinner> 5:00PM-11:30PM (L.O. 10:45PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.tofuro.jp>

**Kushiyaki -skewered meat and vegetables**

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

1-24-1 ROX2G 4F Asakusa, Taito-ku Phone: 03-5806-4455  
 Asakusa 19 Exit 4, 5 min. walk Tawaramachi 18 Exit 3, 7 min. walk

- 023** 浅草天ぷら 葵丸進  
**Asakusa Tempura Aoimarushin**  
*Tempura, Ten-don*



Lunch: ¥2,000- / Dinner: ¥2,500- / Course: ¥4,000-  
 11:00AM-9:00PM (L.O. 8:00PM) | Credit Card: VISA, Master, AMEX, JCB, UnionPay | E-money: paypay, Alipay, WeChat Pay  
<http://www.aoi-marushin.co.jp>

**Tempura Course "Matsu" ¥5,800 + tax -Appetizer, assorted tempura, small mixed tempura with shrimp, rice & soup, dessert**

Aoimarushin has been operating for nearly 70 years since its establishment in 1946. Many customers enjoy their tempura as the taste of Asakusa. They continue the Edo-style flavor that abundantly uses carefully chosen dried bonito flakes from Tosa, Kochi Prefecture. Vegetarian menus are also available.

1-4-4 Asakusa, Taito-ku Phone: 03-3841-0110  
 Asakusa 19 Exit 18 Exit 01 Exit 1, 3 min. walk

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



Lunch: ¥1,200- / Dinner: ¥3,000- / Course: ¥5,000-  
 <Mon-Fri> 11:00AM-5:00PM (L.O. 5:00PM), 5:00PM-11:00PM  
 <Sat, Sun & Holiday> 12:00PM-12:00AM  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <https://www.isomaru.jp>

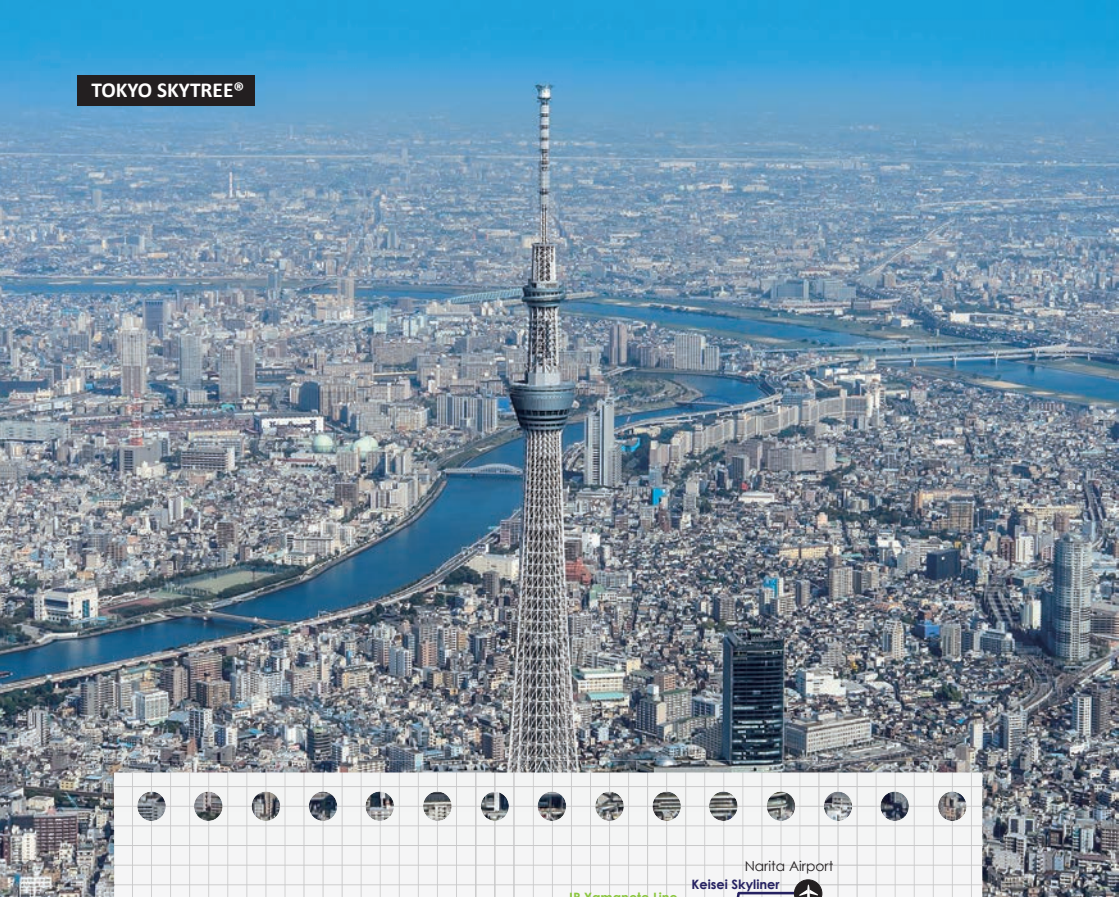
**Kaisen Isomaru Hamayaki -Enjoy grilling fresh seafood at your table. Taste the natural flavors of the seafood.**

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

1-23-7-1F&2F Asakusa, Taito-ku Phone: 03-5806-5817  
 Asakusa 19 Exit 18 Exit 01 Exit 8 min. walk  
 Tawaramachi 18 Exit 4 min. walk





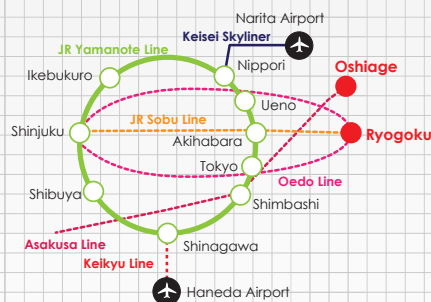


押上・両国

## Oshiage Ryogoku

### TOKYO SKYTREE® and Sumo, Symbols of Japan

Located across the Sumida River from Asakusa, Oshiage has the old downtown atmosphere. 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.



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

EN/Photo



Lunch: ¥860- / Dinner: ¥4,000- / Course: ¥4,000-  
<Mon-Sat & Before Holiday> 11:00AM-2:00AM  
<Sun & Holiday> 11:00AM-12:00AM  
Credit Card: VISA, JCB | <http://sakanaya-group.com/05ami/index.html>

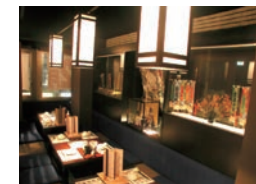


#### ISEGAHAMABEYA-chanko (¥2,200 + tax)

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



3-26-6-2F&4F Ryogoku, Sumida-ku Phone: 03-5669-1570  
Ryogoku JR East Exit, 1 min. walk



#### 030 ビバ ナポリ VIVA NAPOLI Italian

EN/CH/Photo



Lunch: ¥2,000- / Dinner: ¥3,000- / Course: ¥5,000-  
<Lunch> 11:00AM-4:00PM (L.O. 3:30PM) <Tea Time> 4:00PM-5:00PM  
<Dinner> 5:00PM-11:00PM (L.O. 10:00PM) <Closed> When the building is closed  
Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp/>



#### Stone oven baked pizza -Fresh from the oven!

Enjoy authentic Italian food in the stylish area under the TOKYO SKYTREE®. Stone oven baked pizza and pasta using carefully chosen ingredients are served at VIVA NAPOLI. Lunch menus include all you can eat antipasto (appetizer), salad, soup, and freshly made pizza along with pasta or main dish of your choice. You can enjoy a la carte for dinner on weekdays. Wide variety of wine is also available.



TOKYO Solamachi 6F, 1-1-2-6F Oshiage, Sumida-ku Phone: 03-5610-3190  
Oshiage JR B3 Exit, 1 min. walk Tokyo Skytree JR 0 min. walk



#### 027 スカイツリー® ビューレストラン 簾 (れん) REN

EN



Washoku (Japanese style cuisine), Charcoal grill steak



Washoku Lunch: ¥1,200- / Dinner: ¥6,500- / Charcoal Grill Steak  
Lunch: ¥5,000- (Sat, Sun & Holidays only) / Dinner: ¥6,500-  
<Lunch> 11:30AM-3:00PM (L.O. 2:00PM) <Dinner> 5:30PM-10:00PM (L.O. 9:00PM)  
Credit Card: VISA, Master, AMEX, UC, DC, UFI, Diners, JCB, Nicos, MUFG  
<https://www.tobuhotel.co.jp/levant-restaurant-bar/ren/>



#### Flambe dessert

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 serve 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) wine by a sake sommelier and french cuisine such as charcoal grilled steak.



Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku Phone: 03-5611-5591  
Kinshicho JR North Exit JR Exit 3, 3 min. walk



Vegetarian\*



Halal &amp; vegetarian\*



Recommended menu

\*Halal & vegetarian menus may require reservation in advance



## Yanaka Ginza

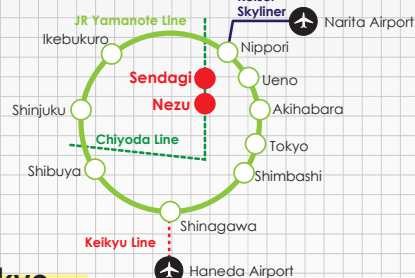


谷中・根津・千駄木

Yanaka  
Nezu  
Sendagi

## Alleys of Retrospective Tokyo

This area known as "Yanesen," named after the first letters of Yanaka, Nezu, and Sendagi, is a refined and relaxing area that concentrates the nostalgic landscape of downtown Tokyo. During the 17th century, many Buddhist temples were moved to this area and more than 70 Buddhist temples stand around this area today. Once you step into the small side roads, alleys, and curving hills, you can experience a trip to the past with peaceful sceneries of traditional cafes, public baths, houses, temples, and vegetable shops.



根津神社

## Nezu Shrine



The beautifully colored Nezu Shrine is one of the oldest shrines that was first established 1900 years ago. It was moved to the current location as a symbol of Tokugawa Tsunayoshi Shogunate choosing his successor. The Gongen Zukuri design was inspired by the Toshogu Shrine in Nikko. The main hall, two gates, and the wall of Nezu Shrine is now approved as an important cultural property for its admirable existence. Surrounding the shrine are more than 3,000 garden plants, including the famous azaleas (tsutsuji) and wisteria (fuji) gardens that bloom gorgeously in spring. The azalea festival is held in April and May, when the flowers are in full bloom. Today, the shrine is a popular venue for traditional Japanese-style wedding.

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

Sendagi 15 Nezu 14 Todaimae 12 8 min. walk

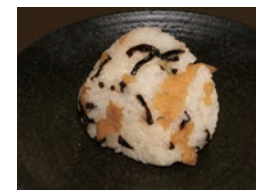
032 おにぎり café 利さく  
Onigiri Café Risaku  
Rice ball

¥800-  
9:00AM-8:00PM <Closed> Wednesday  
<https://www.risaku-tokyo.com>

## 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!

2-31-6 Sendagi, Bunkyo-ku Phone: 03-5834-7292  
Sendagi 15 Dangosaka Exit, 30 sec. walk

033 HAGI CAFE  
HAGI CAFE  
Café

Lunch: ¥1,300- / Dinner: ¥2,000- / Course: ¥2,500-  
Breakfast menu 8:00AM-10:30AM (L.O. 10:00AM)  
12:00PM-9:00PM (L.O. 8:30PM) <Closed> Irregular | <http://hagiso.jp>

## Fried mackerel sandwich ¥850

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

HAGISO, 3-10-25 Yanaka, Taito-ku Phone: 03-5832-9808  
Nippori 12 West Exit, 5 min. walk Sendagi 15 Exit 2, 5 min. walk



Vegetarian\*



Halal &amp; vegetarian\*



Recommended menu

\*Halal & vegetarian menus may require reservation in advance



## 歌舞伎座

## Kabukiza

Kabukiza is a theater specialized to Kabuki performances that was established in 1889. After burning down several times from fire and WWII, it was rebuilt in 1950. It has been loved by all Kabuki fans and is known as a landmark of Ginza. 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>

Ginza 09 08 16

Higashi Ginza 11 09

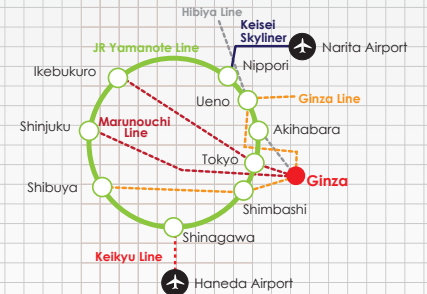


## 銀座

## Ginza

## Refined Shopping Area

Ginza is a gorgeous shopping city in Tokyo where you can enjoy both the latest trends and traditional shops of Japan. Shop around in department stores where you will spot well-known brands of the world. There also are theaters and over 200 galleries introducing the world of art. Kabuki-za, where kabuki (a type of traditional Japanese performing art) performances are held, has been one of the landmarks in Ginza. On Saturdays, Sundays, and Holiday from noon to sunset, Ginza dori is a pedestrian paradise! Walk along the street to check out the shops and galleries. 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 public, it was the grounds of military parade during the Meiji Period. The symbol is the large 30 meters diameter fountain in the center of the park that remains since its construction in 1961. Colorful flowers bloom throughout the entire year. Hibiya Kokaido Hall locates inside the park where you can enjoy concerts and orchestra under blue sky and green trees.

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

Hibiya 09 07 08

Kasumigaseki 08 06 15



HIBIYA PARK



GINZA SIX

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 precious 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 09 08 16 Exit A2

Higashi Ginza 11 09 Exit A1

Ginza-Itchome 19 Exit 9

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, which is an area that holds a great history of innovative international business, art, and culture, their concept is "Future-oriented new values and experiences."

Shops 11:00AM-9:00PM  
Restaurants 11:00AM-11:00PM  
<https://www.hibiya.tokyo-midtown.com/jp/>

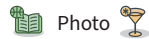
Ginza 09 08 16

Hibiya 09 07 08

Yurakucho JR Y 18



**035** 焼肉居酒屋 マルウシミート 銀座本店  
**Maruushi Meat (Ginza Honten)**  
 Izakaya, Yakiniku



Dinner: ¥5,000- / Course: ¥5,000-  
 <Mon-Fri> 5:00PM-11:30PM <Sat, Sun & Holiday> 5:00PM-10:00PM  
 Credit Card: VISA, Master, AMEX, Diners, Others  
<https://www.maruushi.com/shop/ginza/>

**Premium loin**  
 Maruushi is a restaurant in Ginza where you can enjoy Japanese beef and wine. By not intervening any intermediaries, they are able to serve you the best taste at an “unbelievable” price. They only serve rare female Japanese Black beef that are A5 and A4 ranked. Try the beef with their special wasabi and feel the meat melt in your mouth. Collaboration of wine and Japanese beef is a perfect match!

1-5-10-8F Ginza, Chuo-ku Phone: 03-3562-2941  
 Ginza-Itchome 19 Exit 5-6, 2 min. walk Ginza 09 08 16 A13 Exit, 5 min. walk

**036** 鮨処 銀座 福助 本店  
**Sushi Ginza Fukusuke (The Main)**  
 Sushi



Lunch: ¥2,000- / Dinner: ¥6,500- / Course: ¥5,400-  
 <Mon-Fri> 11:30AM-3:00PM (L.O. 2:30PM), 5:00PM-10:00PM (L.O. 9:30PM)  
 <Sat, Sun & Holiday> 11:00AM-10:00PM (L.O. 9:30PM) <Closed> Jan. 1st  
 Credit Card: VISA, Master, AMEX, JCB, Others

**Hamakaze Course ¥6,000 + 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.

2-6-5 10F Ginza, Chuo-ku Phone: 03-3535-3191  
 Ginza-Itchome 19 Exit 8, 1 min. walk Ginza 09 08 16 A9 Exit, 4 min. walk

**037** がんこ 銀座1丁目店  
**Ganko (Ginza-itchome)**  
 Washoku, Kaiseki



Lunch: ¥2,000- / Dinner: ¥3,000- / Course: ¥4,000-  
 11:00AM-11:00PM (L.O. 10:30PM)  
 Credit Card: VISA, Master, AMEX, JCB, Diners, UnionPay  
<http://www.gankofood.co.jp/>

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

1-7-10-B1F Ginza, Chuo-ku Phone: 03-3567-6789  
 Ginza-Itchome 19 Exit 7, 1 min. walk Kyobashi 10 Exit 3, 4 min. walk

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



Lunch: ¥3,000- / Dinner: ¥4,000- / Course: ¥4,500-  
 11:30AM-3:00PM (L.O. 2:30PM), 2:30PM-5:00PM (L.O. 4:00PM, tea and sweets only), 6:00PM-10:00PM (L.O. 9:00PM) <Closed> Irregular holidays  
 Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <http://ain-soph.jp>

**Kissho Bento Box - 9 seasonal dishes of the day**  
 AIN SOPH.'s first location, established in December 2009. The first floor features a patisserie, offering AIN SOPH.'s original range of handmade vegan sweets, such as their famous tiramisu and custard pudding, and much more. The second to fourth floor is the restaurant, serving fine, plant-based, Japanese-inspired international cuisine. Enjoy a menu of seasonal vegetable dishes, their famous ‘Heavenly Vegan Pancakes’, wines and cocktails, and others.

4-12-1 Ginza, Chuo-ku Phone: 03-6228-4241  
 Higashi Ginza 11 05 Exit 3, 1 min. walk



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



Lunch: ¥900- / Dinner: ¥3,000- / Course: ¥3,000-  
 <Mon-Fri> 11:00AM-2:30PM (L.O. 2:00PM), 3:00PM-11:30PM (L.O. 10:30PM)  
 <Sat, Sun & Holiday> 11:30AM-2:30PM (L.O. 2:00PM), 3:00PM-11:00PM (L.O. 10:00PM) | Credit Card: VISA, Master, AMEX, JCB, UnionPay  
<http://www.dynac-japan.com/rose/>

**Roast Beef Rose Plate-Rose cut 180g with 3-Garnish Plate**

The Rose & Crown is a fashionable English-style pub that stands 2 minutes away from Yurakucho station with a gorgeous interior and exterior. Roasted Beef is the specialty of this restaurant. Enjoy yourself casually in the British atmosphere with a variety of alcoholic drinks from malt whisky to their original Rose Beer.

1-7-1 Yurakucho, Chiyoda-ku Phone: 03-3214-7920  
 Yurakucho JR 2 min. walk



**040** 土風炉 銀座コリドー街店  
**Tofuro (Ginza Corridor Street)**  
 Washoku, Sushi, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



Lunch: ¥1,500- / Dinner: ¥3,500- / Course: ¥3,800-  
 <Lunch> 11:30AM-2:00PM (Sat & Sun until 5:00PM) <Dinner> 4:00PM-11:30PM (Sat & Sun from 5PM) (L.O. 10:50PM, drink 11:05PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.tofuro.jp>

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

8-2-1F&2F Ginza, Chuo-ku Phone: 03-3289-9888  
 Shimbashi JR Ginza Exit, 7 min. walk Yurakucho JR 8 min. walk





Tokyo Station

## 東京駅 Tokyo Station

Tokyo Station, which opened in 1914, marked its 100th anniversary in 2014. As the starting point of Japan's railway, Tokyo Station has become the symbol of modern Tokyo. Built in front of the Imperial Palace, Tokyo Station has been a symbolic architecture of Japan. Tokyo Station, or the Marunouchi station building, was designed by Kingo Tatsuno, the most famous architect at the time. He is also known for designing the Bank of Japan. The European style building has been inspiring people over years with its beauty and refinement. Inside Tokyo Station is the "ekinaka," a commercial facility where you can enjoy shopping for goods and delicious foods.

Tokyo  

## 皇居 Imperial Palace

Tokyo Imperial Palace, known as "Kokyo," is located on the old site of Edo Castle in the center of Tokyo. In addition to the residence of the Imperial Family, there is a park, museum, an archive, and administrative offices that is surrounded by water moats and stone walls giving a historical view of Japan. Kokyo Gaien (outer garden of the Imperial Palace) is popular among tourists for its beautiful scenery. Nijubashi (double bridge) that stretches over the moat reaching the inner palace grounds is a famous photo spot. Touring inside the palace itself is allowed under a reservation, but Gardens and Parks are open for public free of charge.

<http://www.kunaicho.go.jp/e-about/shisetsu/kokyo.html>

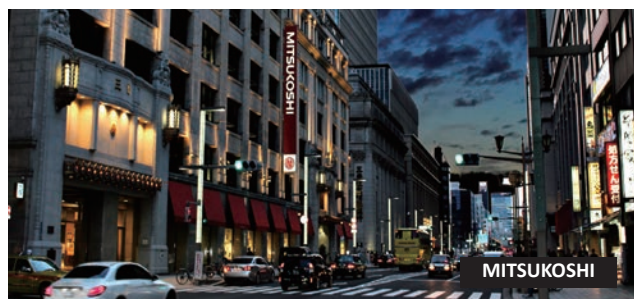
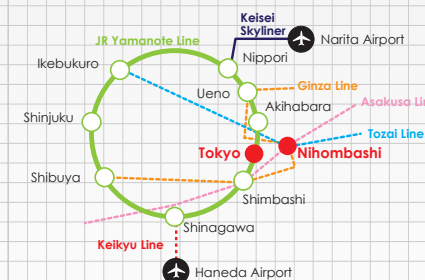
Tokyo   Otemachi      

## 丸ノ内・日本橋

# Marunouchi Nihonbashi

## Center of Modern Tokyo

Marunouchi is an area located between Tokyo station and the Imperial Palace. It is regarded as the center of Japanese finance and economy where numbers of major companies and banks are headquartered. Next to Marunouchi is Nihonbashi, the center of Edo. The Edo Shogunate designed the bridge Nihonbashi as the center of Tokyo and five main roads leading to other regions of Japan were made to cross at Nihonbashi. All kinds of goods gathered in this area and a lot of stores flourished. You can find some long-standing stores that still has the taste of the old days.



## 日本橋三越本店 Nihombashi Mitsukoshi Main Store

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

Shops 10:00AM-7:00PM  
Restaurants 11:00AM-10:00PM  
<https://www.mitsukoshi.mistore.jp/nihombashi.html>

Mitsukoshimae   1 min. walk

Nihombashi    Exit C1, 5 min. walk



榛原

## HAIBARA

Since its establishment in 1806, Haibara has been offering “washi” (Japanese traditional paper made from barks of native Japanese trees) and related products. They sell many high quality products handmade by craftsmen such as money envelopes, name card boxes, pen stands, all made of washi and various types of papers. It is worth visiting!

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

Nihombashi 13 11 10

Exit B6, 30 sec. walk



日本銀行

## Bank of Japan

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

Mitsukoshimae 12 09 Exit B1



日本橋

## Nihonbashi

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

Mitsukoshimae 12 09 Exit B6 Nihombashi 13 11 10 Exit B12

甘酒横丁

## Amazake Yokocho

Amazake Yokocho is a 400 meters long side alley at Ningyocho. The name Amazake Alley came from back in Meiji Period when an amazake (sweet-sake) shop located at the starting point of the alley. Since this neighborhood was not destroyed by WWII, a peculiar "shitamachi" atmosphere remains. Amazake festival is held every March with free distribution of amazake for you to enjoy.

<http://amazakeyokocho.jp>

Ningyocho 14 13

## Nihonbashi Yukari

Experience the essence of Japanese cuisine at a reasonable price

*Nihonbashi Yukari is an illustrious name in Japanese cuisine. Established in 1935, it has had access to the Imperial Household Agency for three generations. Carefully-picked seasonal ingredients combine with the expert skills and inspiration of the cooks as it strives to serve the very finest dishes. Following the spirit of treasuring every moment, it also takes great care over its tableware and atmosphere. While rooted in tradition, Yukari is keen to bring in the fresh air of new times. It wants its customers to experience the essence of Japanese cuisine at a reasonable price.*

EN/Photo

041

日本橋ゆかり

Nihonbashi Yukari  
Washoku

Lunch: ¥3,500- / Dinner: ¥10,000-  
11:30AM-2:00PM (L.O. 1:30PM)  
5:00PM-10:00PM (L.O. 9:30PM)  
<Closed> Sunday & Holiday  
Credit Card: VISA, Master, AMEX  
<http://nihonbashi-yukari.com/>



3-2-14 Nihonbashi, Chuo-ku  
Phone: 03-3271-3436

Tokyo JR Yaesu Exit, 3 min. walk

Nihombashi 13 11 10 Exit B3, 1 min. walk



## Talking to Kimio Nonaga, the third-generation young master of Yukari

One feature of Yukari is that we serve cuisine across the counter. We see the counter as a stage for the cooks' performance. It's a stage for presenting our own appeal. When a customer orders a draft beer, the norm in any restaurant is to pour the beer into a glass and take it out. At Yukari, we serve it in a handmade pottery mug fired in Kyoto. Our sake containers are original pieces made of tin, which you can't see anywhere else. That's an example of how we strive to offer the best hospitality. We want our customers to enjoy a show that no other restaurant offers. We ask our customers, particularly those from overseas, about their food taste preferences and allergies in advance. If it seems like here are some things they would particularly like or dislike among the dishes we serve, we can change the cooking method or the flavoring, to serve custom cuisine to suit the individual diner's taste. Hospitality is about getting ready behind the scenes, and how much preparation you put into the food, based on the customer's feelings. I think it should never just be "work", serving dishes in sequence, one, two, three.



## Kimio Nonaga

Born in 1972. Trained in Japanese cuisine at "Kikunoi", then became the third-generation young master of Yukari. Won the "Iron Chef Japan Cup 2002." Selected by the New York Times as the young chef to represent Japan,

and was the first person recognized as a "World Chef". Widely active in various media and magazines, and overseas, in diverse fields. Preserves tradition while spreading new Japanese cuisine.



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



Lunch: ¥880- / Dinner: ¥3,500- Course: ¥4,000-  
 <Lunch> 11:00AM-4:00PM (L.O. 3:00PM)  
 <Dinner> 4:00PM-11:00PM (L.O. 10:15PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://acorn-bar.jp/>

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

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

GRANROOF FRONT B1 Tokyo Station Phone: 03-5220-2527  
 Tokyo Yaesu South Exit, 1 min. walk Yaesu North Exit, 5 min. walk

**100** アメリカンビストロ ニア  
**American Bistro nia**  
 American, Wine Bar



Lunch: ¥900- / Dinner: ¥2,000- / Course: ¥3,800-  
 <Mon-Fri> Lunch 11:30AM-2:00PM, Dinner 5:30PM-10:00PM <Sat> 5:00PM-9:00PM <Closed> Sun & Holidays | Credit Card: VISA, MASTER, AMEX, JCB, DINERS | <http://bistronia.tokyo/en/>

**Hokkaido Spare Ribs - gently simmered with mashed potato (¥2,180)**

American Bistro nia offers dynamic American dishes in a sophisticated bistro atmosphere full of warm hospitality. They only serve homemade dishes that are free of artificial additives along with wines selected by sommeliers. Please feel free to contact if you are coming in wheelchairs or baby strollers. The menus can be tailored to your preferences if you are a vegetarian or have specific dietary needs.

7-13 Nihonbashi Kobunacho, Chuo-ku Phone: 03-6264-9279  
 Mitsukoshimae Exit B5, 6 min. walk Ningyocho Exit A5, 6 min. walk

**081** 玄治店 濱田家  
**Genyadana Hamadaya**  
 Washoku, Kaiseki



Course (Dinner): ¥39,600-  
 <Wed, Thu, Sat> 11:30AM-3:00PM <Mon-Sat> 5:30PM-10:00PM  
 <Closed> Sunday & Public Holiday  
 Credit Card: VISA, MASTER, DINERS | <http://www.hamadaya.info/>

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

3-13-5 Nihonbashi Ningyo-cho, Chuo-ku  
 Ningyocho 1 min. walk Suitengumae 8 min. walk Hamacho 8 min. walk

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



Lunch: ¥1,000- / Dinner: ¥3,000- / Course: ¥3,500- \*Smoking space available  
 <Mon-Fri> 8:00AM-11:30PM (L.O. 10:30PM)  
 <Sat, Sun & Holiday> 11:30AM-11:00PM (L.O. 10:15PM)  
 <Closed> When Marunouchi Center Building is closed  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.common-cafe.jp/>

**Hamburger - with special buns and patty**

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

Marunouchi Center Building 1F 1-6-1 Marunouchi, Chiyoda-ku Phone: 03-6551-2511  
 Tokyo Marunouchi North Exit, 3 min. walk Otemachi B1 Exit, 1 min. walk

**089** 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)



Lunch: ¥3,800- / Dinner: ¥20,000- Course: ¥20,000- \*Smoking space available  
 <Lunch> 11:30AM-3:00PM (L.O. 3:00PM)  
 <Dinner> 3:00PM-11:30PM (Food L.O. 10:30PM / Drink L.O. 11:00PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://samurai-dos.jp/>  
 \*Please make a reservation 3 days in advance to dine on weekends

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

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

Tekko Building B1F, 1-8-2 Marunouchi, Chiyoda-ku Phone: 03-6256-0805  
 Tokyo Yaesu North Exit, 2 min. walk Otemachi B10 Exit, 2 min. walk

**096** フィンマケールズ丸の内パレスビル店  
**Finn McCool's (Marunouchi Palace Bldg.)**  
 Irish Pub



Lunch: ¥1,000- / Dinner: ¥2,000- Course: ¥4,000-  
 <Mon-Fri> 11:00AM-11:30PM <Sat> 11:00AM-9:30PM  
 <Sun & Holiday> 11:00AM-10:30PM <Closed> Irregular  
 Credit Card: VISA, MASTER, AMEX, JCB, Diners

**Vegan plate - fried soy meat with rice, pickled vegetables and salad**

The pub offers Irish whiskey, cocktails, and Guinness beer in an exotic atmosphere. Stop by after work or on your way to explore Tokyo. Whether you are alone or in a group, come at ease because they have multiple English speaking staff. They also have a wide selection of whiskey from around the world. Vegan menus are also available for lunch.

Palace Bld. B1F, 1-1-1 Marunouchi, Chiyoda-ku Phone: 03-6273-3997  
 Tokyo Marunouchi Central Exit, 10 min. walk  
 Otemachi C13 Exit, 3 min. walk









アートトライアングル六本木

## The Art Triangle Roppongi

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

Suntory Museum of Art  
<https://www.suntory.com/sma/>

The National Art Center Tokyo  
<https://www.nact.jp/english/>

Mori Art Museum  
<https://www.mori.art.museum/en/>



赤坂サカス

## akasaka Sacas

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

<http://sacas.net>

Akasaka 06

恵比寿ガーデンプレイス  
Yebisu Garden Place

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

<https://gardenplace.jp>

Ebisu JR 02 East Exit



048



個室会席 北大路 虎ノ門茶寮

## Japanese Kaiseki cuisine KITAOHJI TORANOMON SARYO

Washoku, Tempura



EN/Photo



Lunch: ¥2,000- / Dinner: ¥7,000- / Course: ¥7,000-  
 <Mon-Fri> 11:30AM-2:00PM (L.O. 1:00PM), 5:00PM-10:30PM (L.O. 9:00PM)  
 <Sat> 11:30AM-3:00PM (L.O. 1:00PM), 5:00PM-9:00PM (L.O. 7:00PM)  
 <Closed> Sunday, Holiday | Credit Card: VISA, Master, AMEX, JCB, others  
<http://www.kitaothji.co.jp/toranomonsaryo/>



## Vegetarian-kaiseki

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



3-17-1 Toranomom, Minato-ku Phone: 03-3434-1115



Kamiyacho 05 Exit 3, 1 min. walk

Toranomom 07 Exit 4, 8 min. walk



049

リオグランデグリル 六本木

## Rio Grande Grill Roppongi

Churrasco Brazilian Barbecue



EN



Lunch: ¥1,300- (Weekdays), ¥3,564- (Weekend) / Dinner: ¥4,860-  
 <Mon-Fri> 11:30AM-3:00PM (L.O. 2:00PM), 6:00PM-11:00PM (L.O. 10:00PM)  
 <Weekend & Holiday> 11:30AM-3:30PM, Sat & Before Holiday 5:30PM-11:00PM (L.O. 10:00PM), Sun & Holiday 5:00PM-10:30PM (L.O. 9:30PM)  
 Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://riogrande.createrestaurants.com/en/>



## 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.



6-6-9-1F Roppongi, Minato-ku Phone: 03-5413-5851



Roppongi 23 04 Exit 3, 2 min. walk



The 46th International Food and Beverage Exhibition

## FOODEX JAPAN 2021



Japan, the Gateway to Asian Markets

March 9 (Tue) - 12 (Fri), 2021

10:00-17:00 (16:30 on last day)

Makuhari Messe, Japan

3,316 Exhibitors from  
 94 countries & regions!



Vegetarian\*



Halal &amp; vegetarian\*



Recommended menu

\*Halal &amp; vegetarian menus may require reservation in advance



## Hotel New Otani Tokyo

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

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

Akasakamitsuke 08 12 D Kioicho Exit, 3 min. walk Yotsuya JR 12 08 Kojimachi Exit, 8 min. walk

051 久兵衛 ザ・メイン店  
Kyubey (The Main)

Washoku, Sushi



Lunch: ¥3,000- / Dinner: ¥10,000- / Course: ¥15,000-  
11:30AM-2:00PM, 5:00PM-9:30PM  
Credit Card: VISA, Master, AMEX, JCB, Others  
Phone: 03-3221-4144

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

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

052 石心亭  
Sekishin-tei

Teppanyaki



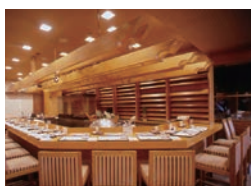
Course Lunch : ¥6,000- / Course Dinner: ¥18,000-  
<Mon-Fri> 11:30AM-2:00PM, 6:00PM-9:00PM  
<Sat, Sun & Holiday> 11:30AM-3:00PM, 6:00PM-9:00PM  
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others | Phone: 03-3238-0024

## 👍 Ryokuin Course with Kobe Beef ¥24,000 + service charge + tax

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

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

Tempura



Lunch: ¥2,000- / Course Lunch: ¥3,800-  
Dinner: ¥5,000- / Course Dinner ¥5,000-  
<Mon-Sat> 11:30AM-2:30PM, 5:00PM- 9:30PM  
<Sun & Holiday> 11:30AM-2:00PM, 2:00PM-9:30PM  
Credit Card: VISA, Master, AMEX, JCB, Others | Phone: 03-3221-4166

## 👍 Tsuki Course ¥6,500 + service charge + tax

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

083 ÉdiTioN Koji Shimomura  
ÉdiTioN Koji Shimomura

French



Lunch Course: ¥7,260- / Dinner Course: ¥18,150-  
12:00PM-3:00PM (L.O. 1:30PM) 6:00PM-11:00PM (L.O. 9:00PM)  
<Closed> Irregular | Credit Card: VISA, MASTER, DINERS  
http://www.koji-shimomura.jp/

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

Roppongi T-CUBE 1F, 3-1-1 Roppongi, Minato-ku  
Roppongi-itchome 05 3 min. walk

093 ウニ  
#uni

Seafood



Lunch: ¥1,000- / Dinner: ¥6,000 - ¥8,000  
11:30AM-2:00PM (L.O. 1:30PM) 6:00PM-11:30PM (L.O. 10:30PM)  
Credit Card: VISA, MASTER, AMEX, JCB, DINERS | http://uni-seafood.com



**SEAFOOD PLATTER (includes oyster, clam, mussel, squid, crab, shrimp, lobster, etc. -subject to change depending on the season)**

Experience the joy of selecting from a wide choice of seafoods. Their fresh ingredients are directly shipped from all over Japan ranging from Hokkaido, the northern end of Japan, to Okinawa, the southern end. You can see and choose from the carefully selected seafoods displayed on the ice bed and have it cooked to your taste. Enjoy the fish market style dining in a more casual way.

Roppongi Fortuna Bldg. 1F, 7-12-23 Roppongi, Minato-ku Phone: 03-6447-4832  
Roppongi 23 Exit 7, 3 min. walk 04 Exit 4a, 3 min. walk

056 熟成焼肉 肉源  
JYUKUSEI YAKINIKU NIKUGEN

Yakiniku



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



**Wet Aged Beef Steak**

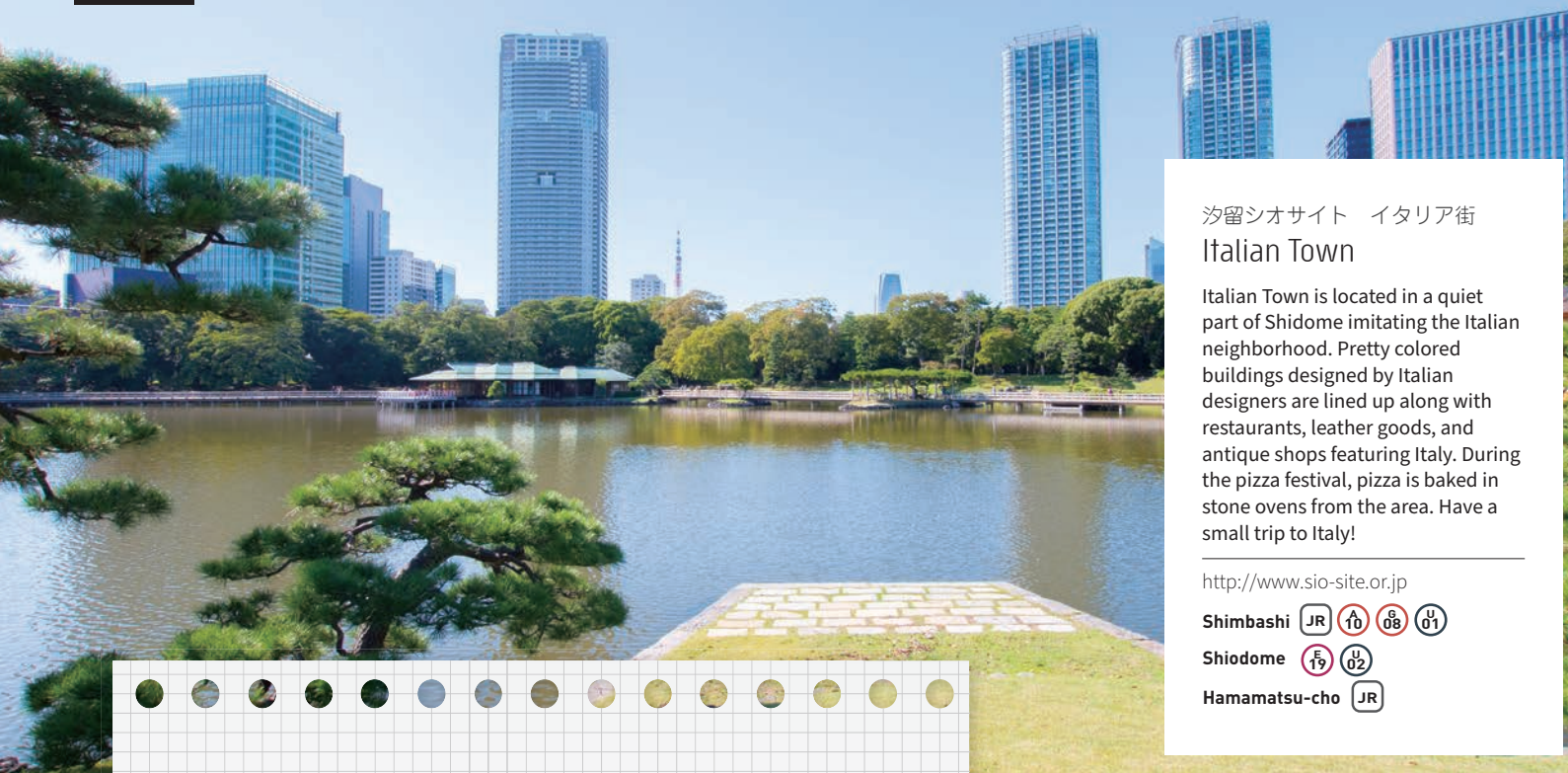
If you like to have a delicious gourmet yakiniku, Nikugen is the place. Nikugen, which was opened as a flagship restaurant of a largest national chain in the industry, became one of the most popular restaurants in Akasaka, the highly competitive area of yakiniku restaurant. Nikugen serves the Prime CAB of Black Angus beef at an unbelievably low price! Their wine cellar carries over 70 kind of selected wines for you to choose to enjoy with delicious beef.

2-14-33-2F Akasaka, Minato-ku Phone: 03-5797-7390  
Akasaka 06 Exit 2, 1 min. walk





## Hama-rikyu



浜離宮恩賜公園

¥ 300 (Elementary school children and over 65: free)

## Hama-rikyu

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

9:00AM-5:00PM (Final admission 4:30PM)

&lt;Closed&gt; December 29 - January 1

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

Shimbashi JR 10 08 01

Shiodome 19 02

汐留シオサイト イタリア街  
Italian Town

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

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

Shimbashi JR 10 08 01

Shiodome 19 02

Hamamatsu-cho JR

## 新橋・汐留

Shinbashi  
Shiodome

## Gate of Tokyo Bay

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

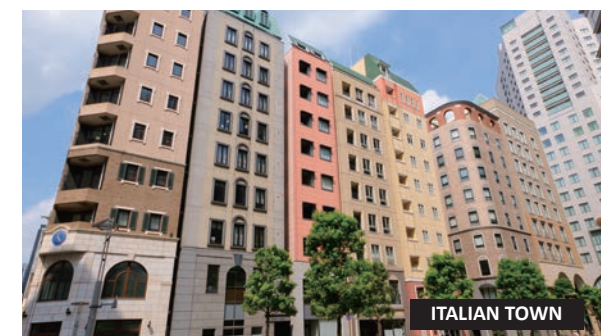
日テレタワー  
Nippon Television (NTV)

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

<http://www.ntv.co.jp/shiodome/>

Shimbashi JR 10 08 01

Shiodome 19 02



ITALIAN TOWN



NIPPON TELEVISION



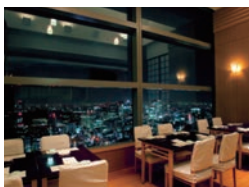
- 057** 美寿思 **MISUJI**  
Sushi



Lunch: ¥2,500- / Dinner: ¥10,000- / Course: ¥8,000-  
11:00AM-3:00PM (L.O. 2:30PM) 5:00PM-10:30PM (L.O. 10:00PM)  
<Closed> When Caretta Shiodome Bldg. is closed  
Credit Card: VISA, Master, AMEX, JCB, UnionPay

#### Edomae-Kaiseki-course

Experience the taste of Edo together with the fantastic view of Tokyo 200 meters up in the sky. You can watch the chefs making sushi right in front of your eyes if you sit at the counter seats. Private counter seat rooms are also available. Red vinegar is used for sushi toppings with a rich taste like tuna. White vinegar is used for shellfish or fish with white flesh that has a lighter taste.



Caretta Shiodome 46F, 1-8-1 Higashi Shinbashi, Minato-ku Phone: 03-6218-4100  
Shimbashi JR Shiodome Exit, 5 min. walk Shiodome 19 Exit 10, 1 min. walk

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



Lunch: ¥1,500- / Dinner: ¥2,800-  
7:00AM-11:00PM  
Credit Card: VISA, JCB  
<http://sakanaya-group.com/04sushiichiban/00top/main.html>

#### Changes daily, please ask staff

There are so many restaurants in the outer market (Jogai Shijo) to choose from. Tsukiji Sushi Ichiban is one of the recommended Sushi restaurants there. They regularly hold tuna filleting shows and have more than 300 shows in a year. Enjoy and experience the freshest fish by your eyes and tongue!



4-13-5 Tsukiji, Chuo-ku Phone: 03-3524-7188  
Tsukiji Shijo 18 Exit A1, 2 min. walk

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



Lunch: ¥1,200- / Dinner: ¥5,000- Course: ¥6,000-  
11:00AM-2:30PM (L.O. 2:00PM), 5:00PM-11:00PM (L.O. 10:00PM) <Closed>  
Irregular Holiday | Credit Card: VISA, Master, AMEX, JCB, UnionPay, DINERS | <http://kamonka-tokyo.jp>

#### Shark's Fin Sashimi - ¥12,000, Chongqing Style Braised Tofu & Minced Pork with Hot Sauce -¥1,800 (Excl. tax & service fee)

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



Perusa 115 4F, 1-15-5 Shinbashi, Minato-ku Phone: 03-6206-1151  
Shimbashi JR Hibiya Exit, 1 min. walk 10 08 01 Exit 7, 1 min. walk

- 060** さくら麴 新橋店  
**Sakurakouji Shinbashi**  
Washoku, Sukiyaki, Shabu-shabu, Nabe, Izakaya



Lunch: ¥800- / Dinner: ¥3,500- / Course: ¥4,000-  
<Mon-Fri, Before Holiday> 11:30AM-3:00PM, 4:30PM-11:30PM (L.O. 10:50PM, Drink 11:00PM) <Sat> 2:30PM-10:30PM <Closed> Sun & Holiday, The 1st Saturday of every month, Yearend & New Year Holiday | Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.koujigura.jp/>

#### Okinawa-pork Shabu-shabu

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



1-18-12-B1F, Shinbashi, Minato-ku Phone: 03-5501-2424  
Shimbashi JR Hibiya Exit, 3 min. walk Uchisaiwaicho 07 Exit A1, 3 min. walk

- 061** オールデイダイニング「ハーモニー」  
**All-Day Dining "HARMONY"**  
Yoshoku based on French style



Lunch: ¥3,270- / Dinner: ¥6,000-  
Part1: 11:30AM-1:00PM Part2: 1:30PM-3:00PM / 6:00PM-10:00PM (L.O. 9:00PM)  
Credit Card: VISA, Master, AMEX, JCB, UnionPay, DINERS  
<https://www.the-royalpark.jp/the/tokyoshiodome/en/>

#### Lunch buffet - Foie gras omelette with truffle sauce Party plan - 6-7 plates with free drink for 2 hours Prix-fixe course menu - Can be customized to your taste

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



The Royal Park Hotel Iconic Tokyo Shiodome 1-6-3 Higashi-shimbashi, Minato-ku Phone: 03-6253-1130 (10AM-7PM)  
Shiodome 19 Exit 2, 1 min. walk Shimbashi JR Shiodome Exit, 3 min. walk

- 084** てんぱら 逢坂  
**Tempura Osaka**  
Tempura



Course (Dinner): ¥14,520-  
<Mon-Fri> 11:15AM-2:00PM, 5:30PM-11:00PM  
<Sat> 5:00PM-11:00PM <Closed> Sunday, holiday, 3rd Saturday  
Credit Card: VISA, MASTER, DINERS | <http://www.tempura-osaka.jp/>

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



Tada Building 1F, 2-13-16 Nishishinbashi, Minato-ku  
Shimbashi JR Ginza Exit, 10 min. Toranomon 07 Exit 1, 5 min. walk



Sunshine 60 Street

## 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/>

Ikebukuro JR 09 M 25 Y 09

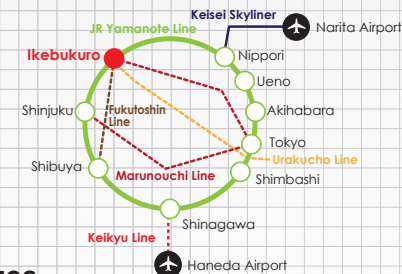


池袋

## Ikebukuro

### Town for Shoppers of All Ages

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



## 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>

Sugamo JR 15



## 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.

Ikebukuro JR 09 M 25 Y 09



**063** 池袋寅箱  
**Ikebukuro Torahako**  
*Washoku, Izakaya, Nihonshu Bar, Gibier cuisine*



<Mon-Sat> 5:30PM-12:30AM (L.O. 11:00PM)  
<Sun&Holidays> 3:00PM-11:00AM (L.O. 10:00AM) \*Irregular holidays  
Credit Card: VISA, MASTER, JCB, AMEX, Diners

**Pheasant breast meat with green onions**

Ikebukuro Torahako is a kappo bistro restaurant that mainly serves gibier (wild game) dishes together with fresh seafood and vegetables. They serve gibier at a reasonable price and taste that is widely accepted. There are many types of alcoholic beverages, but sparkling sake is a must try if you order gibier dishes. Grilled rice ball with sea urchin is a popular for a final dish.

2-69-3-101, Ikebukuro, Toshima-ku Phone: 050-5303-8544

Ikebukuro JR West Exit, 10 min. walk

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



Lunch: ¥2,000- / Dinner: ¥6,500- Course: ¥5,400-  
<Mon-Fri> 11:00AM-3:00PM (L.O. 2:30PM), 5:00PM-11:00PM (L.O. 10:00PM)  
<Weekend & Holiday> 11:00AM-4:00PM (L.O. 2:30PM), Sat 4:00PM-11:00PM (L.O. 10:00PM) Sun & Holiday 4:00PM-10:00PM (L.O. 9:00PM)  
<Closed> New Year Holiday | Credit Card: VISA, Master, AMEX, JCB, Others

**Yuraku Course ¥5,000 + 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.

Sunshine 60 59F, 3-1 Higashi Ikebukuro, Toshima-ku Phone: 03-5954-6159

Ikebukuro JR Exit 35, 8 min. walk Higashi Ikebukuro Exit 6-7, 3min. walk

**098** アインソフア  
**AIN SOPH. soar**  
*International, Vegan*



Lunch: ¥1,500- / Dinner: ¥3,000-  
11:30AM-4:00PM (L.O. 3:00PM), 5:00PM-10:00PM (L.O. 9:00PM)  
<Closed> Irregular holidays  
Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | <http://ain-soph.jp>

**Ripple Cheese Burger - Signature burger made with homemade soy and mushroom patty with melted coconut cheese, grilled sweet onion, fresh lettuce, tomato, guacamole, and aurora sauce between handmade buns**

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.

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

Ikebukuro JR Exit 25, 10 min. walk

**065** リビエラカフェ グリーンスタイル  
**RIVIERA CAFE green style**  
*Café*



Lunch: ¥1,300-  
11:00AM-6:00PM (L.O. 5:00PM) | Credit Card: VISA, Master, AMEX, JCB, Diners  
<https://www.riviera.co.jp/restaurant/tokyo-cafe/>

**Lunch plate with grilled vegetables**

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

5-9-1 Nishi Ikebukuro, Toshima-ku Phone: 03-3981-3264

Ikebukuro JR Exit 09, 25, 09 West Exit or C3, 1 min. walk

**066** 日本橋紅とん 池袋ビックリガード店  
**Nihonbashi Beniton Ikebukuro Bikkuri-Gard**  
*Izakaya, Yakitori, Kushiage, Yakiton*



Dinner: ¥2,300- / Course: ¥3,480- (all you can drink)  
<Mon-Tue> 4:00PM-12:00AM (L.O. 11:00PM) <Wed-Sat> 4:00PM-4:00AM (L.O. 3:00AM) <Sun & Holiday> 2:00PM-11:00PM (L.O. 10:00PM)  
Credit Card: VISA, Master, AMEX, JCB | <http://movie.jp.com/shops/info/193023>

**Charcoal-grilled meat on a skewer (Crispy on the outside and juicy on the inside. You can choose salt or sauce.)**

Nihonbashi Beniton is one of the restaurants that represent the "Japanese izakaya culture." They offer carefully selected ingredients grilled with charcoal at a reasonable price. Their specialty is "yakiton" (pork skewer) grilled with charcoal. Experience the energy source of Japanese businessmen.

IKEBUKURO ROYAL HOTEL Higashiguchi 1F, 1-17-2 Minami Ikebukuro, Toshima-ku Phone: 03-5950-0033

Ikebukuro JR Exit 09, 25, 09 East Exit, 2 min. walk

**067** 雛鮨 池袋  
**HINASUSHI Ikebukuro**  
*Sushi*



Lunch: ¥1,000- / Dinner: ¥4,000- / Course: ¥4,000-  
11:00AM-4:30PM, 4:30PM-11:00PM (L.O. 9:30PM) <Closed> January 1st  
Credit Card: VISA, Master, AMEX, JCB  
<http://www.create-restaurants.co.jp/>

**Premium Sushi All-You-Can-Eat**

HINASUSHI is an all you can eat sushi restaurant serving about 60 types of sushi at all times! In addition to standard sushi they have a wide variety from their dynamic "whole anago sushi" to gunkan-maki of crab innards and monkfish liver. You can order your favorite sushi as many times as you want! Sushi toppings will change depending on the season.

Yamada Denki LABI 1-7F, 1-5-7 Higashi Ikebukuro, Toshima-ku Phone: 03-5953-2881

Ikebukuro JR Exit 09, 25, 09 East Exit, 2 min. walk



## Bay View of Odaiba



### レインボーブリッジ Rainbow Bridge

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

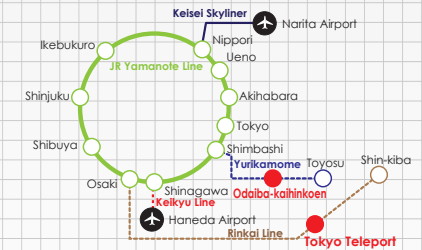
Promenade open hours:  
April 1-October 31 9:00AM-9:00PM  
November 1-March 31 10:00AM-6:00PM

Shibaura Futou 05 5 min. walk  
Odaiba Kaihinkoen 06 10 min. walk



## お台場

## Odaiba



## Amusement Area of the Tokyo Bay

Odaiba is a large amusement area. Riding the “New Transit Yurikamome,” an automated guide way transit that connects Shinbashi and Toyosu, you can reach the water front area of Odaiba, a popular spot for families, couples, and tourists. Surrounded by large-scale commercial facilities, you not only can enjoy shopping and food, but also get more than enough entertainment at amusement parks and movie theaters. The night view of the Tokyo Bay from the Rainbow Bridge and areas around Odaiba is certainly worth seeing.

### パレットタウン Palette Town

The large Ferris Wheel, one of the symbols of this area, is located in Palette Town. Enjoy the view of Tokyo Tower, TOKYO SKYTREE®, Tokyo Gate Bridge, and Rainbow Bridge. Palette Town includes a large shopping mall called Venus Fort opened in 1999. It was designed featuring 17th century Europe townscape where you can not only enjoy your shopping but also the design of the mall itself. Also, you can experience car riding at the TOYOTA's city show case theme park, “MEGA WEB,” under a concept of ‘look’ ‘ride’ and ‘feel’ automobiles. 60 car models including current and new models are available for a test ride. Digital Art Museum by teamLab Borderless and Zepp Tokyo, the largest all-standing concert hall are also located in Palette Town. You can experience the Tokyo Cruise from Palate Town to Hinode Pier and enjoy other marine sports and birdwatching.

<https://www.palette-town.com>

Tokyo Teleport 04 3 min. walk  
Aomi 10 Connected to building





## 大江戸温泉物語

## Oedo Onsen Monogatari

Oedo Onsen Monogatari is Japan's first and only natural "onsen" (hot spring) theme park with 14 kinds of indoor and outdoor baths pumped up from 1400 meters deep. The concept and theme is based on the Edo period. It is a perfect place for people experiencing onsen for the first time. What is also exciting is the rental of yukata (summer style kimono) that you can wear to wander around the bathing facilities. If you are not comfortable enough to be in a public bath, massage and games are also available but first try ashi-yu (foot bath) and enjoy the views of the Japanese-style garden. Overnight stays are available.

11:00AM-9:00AM of next day (Final entry 7:00AM)

<https://daiba.oedoonsen.jp/en/>

Tokyo Teleport  Free shuttle bus 7 min. ride

Telecom Center  2 min. walk



## 日本科学未来館

¥ 620 (adults) / 210 (under 19)

## National Museum of Emerging Science and Innovation

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

10:00AM-5:00PM<Closed> Tuesday (Open if Tuesday is a holiday), New Year Holiday

<http://www.miraikan.jst.go.jp/en/>

Tokyo Teleport  15 min. walk

Fune-no-kagakukan  5 min. walk

Telecom Center  4 min. walk




## 東京ビッグサイト

## Tokyo Big Sight

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

<http://www.bigsight.jp>

Kokusai-tenjijo  7 min. walk

Kokusai-tenjijo-seimon  3 min. walk

095 The Grill on 30th  
The Grill on 30th  
Grill dining



Lunch: ¥5,000- / Dinner: ¥15,000-  
<Lunch> 11:30AM-2:30PM (L.O.) <Dinner> 5:30PM-9:30PM (L.O.)  
Credit Card: VISA, Master, AMEX, JCB, Diners  
<https://www.tokyo.grandnikko.com/eng/restaurant/thegrill/>



**Chefs' Selection - Special dinner course that changes seasonally**

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



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

Daiba  Hotel building linked to station Tokyo Teleport  10 min. walk



069 ダイナミックキッチン&バー 響 お台場店  
Hibiki (Odaiba)  
Washoku



Lunch: ¥1,200- / Dinner: ¥4,800- / Course: ¥4,800-  
11:00AM-3:00PM (L.O. 2:30PM) 5:00PM-11:00PM (L.O. 10:00PM)  
Credit Card: VISA, Master, AMEX, JCB, UnionPay  
<http://www.dynac-japan.com/hibiki>



**"Koshihikari" stone oven cooking**

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



AQUA CITY ODAIBA 6F, 1-7-1 Daiba, Minato-ku Phone: 03-3599-5500

Daiba  2 min. walk



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



¥600-  
10:00AM-9:00PM <Closed> When DiverCity Tokyo Plaza is closed  
Credit Card: VISA, Master, AMEX, Others | <http://g-cafe.jp/>



**Gunpla-yaki ¥194 + tax -flavor changes each season**

Explore the world of "Mobile Suit Gundam," a Japanese anime classic, at "GUNDAM Café." This information base of Gundam will be sure to entertain all types of fans. Café menus are based on scenes or characters of the Gundam series. Be absorbed in the world of Gundam at Diver City Tokyo Plaza, a spot for Gundam fans to enjoy the café menus.



DiverCity Tokyo Plaza 2F, 1-1-10 Aomi, Koto-ku Phone: 03-6457-2778

Tokyo Teleport  3 min. walk Daiba  5 min. walk



©SOTSU・SUNRISE



Vegetarian\*



Halal & vegetarian\*



Recommended menu

\*Halal & vegetarian menus may require reservation in advance



Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Shibuya Harajuku Omotesando	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho   Shibuya-ku   Tokyo 150-8512 Tel: +81-3-3476-3000 <a href="https://www.tokyuhotelsjapan.com/global/cerulean-h">https://www.tokyuhotelsjapan.com/global/cerulean-h</a>	408	¥¥¥¥	○	11	English	○	○	○	○	○	△	○	○
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka   Shibuya-ku   Tokyo 150-0043 Tel: +81-3-5457-0109 <a href="https://www.tokyuhotelsjapan.com/global/shibuya-e/">https://www.tokyuhotelsjapan.com/global/shibuya-e/</a>	408	¥¥	○	3	English	○	○	×	×	○	×	○	○
Shinjuku	Park Hyatt Tokyo	3-7-1-2 Nishi-Shinjuku   Shinjuku-Ku   Tokyo 163-1055 Tel: +81-3-5322-1234 Email: <a href="mailto:tokyo.park@hyatt.com">tokyo.park@hyatt.com</a> <a href="http://tokyo.park.hyatt.com">http://tokyo.park.hyatt.com</a>	177	¥¥¥¥	○	7	English	○	○	○	○	○	×	○	○
	Hilton Tokyo	6-6-2 Nishi-Shinjuku   Shinjuku-Ku   Tokyo 160-0023 Tel: +81-3-3344-5111 <a href="http://tokyo.hilton.com">http://tokyo.hilton.com</a>	825	¥¥¥	○	6	English, Chinese, French, Spanish, Korean, Portuguese	○	○	○	×	○	×	○	○
	Hotel Century Southern Tower	2-2-1 Yoyogi   Shibuya-ku   Tokyo 151-8583 Tel: +81-3-5354-0111 <a href="https://en.southerntower.co.jp/">https://en.southerntower.co.jp/</a>	375	¥¥¥	○	4	English	×	○	×	×	△	×	×	○
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku   Shinjuku-Ku   Tokyo 160-0023 Tel: +81-3-3348-1234 Email: <a href="mailto:tokyo.regency@hyattregencytokyo.com">tokyo.regency@hyattregencytokyo.com</a> <a href="http://tokyo.regency.hyatt.com">http://tokyo.regency.hyatt.com</a>	746	¥¥¥	○	8	English	○	○	○	○	△	×	○	○
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku   Shinjuku-Ku   Tokyo 160-8330 Tel: +81-3-3344-0111 <a href="https://www.keioplaza.com/">https://www.keioplaza.com/</a>	1455	¥¥¥	○	17	English, Chinese, Korean, French, Spanish, Italian, Portuguese	○	○	○	○	○	×	○	○
	RIHGA Royal Hotel Tokyo	1-104-19 Totsuka-machi   Shinjuku-ku   Tokyo 169-8613 Tel: +81-3-5285-1121 <a href="https://www.rihga.com/tokyo">https://www.rihga.com/tokyo</a>	131	¥¥¥	○	6	English	○	○	○	○	△	×	×	○
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho   Shinjuku-ku   Tokyo 160-8487 Tel: +81-3-3205-1111 <a href="http://www.princehotels.com/shinjuku/">http://www.princehotels.com/shinjuku/</a>	571	¥¥¥	○	3	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Citadines Central Shinjuku Tokyo	1-2-9 Kabukicho   Shinjuku   Tokyo 160-0021 Tel: +81-3-3200-0220 E-mail: <a href="mailto:enquiry.central-shinjuku@the-ascott.com">enquiry.central-shinjuku@the-ascott.com</a> <a href="https://www.citadines.com/en/japan/tokyo/citadines-central-shinjuku-tokyo">https://www.citadines.com/en/japan/tokyo/citadines-central-shinjuku-tokyo</a>	206	¥¥	○	3	English, Chinese, Korean	×	×	×	×	△	×	○	○
	E-Hotel Higashi Shinjuku	2-3-15 Kabuki-cho   Shinjuku-ku   Tokyo 160-0021 Tel: +81-3-5287-3588 Email: <a href="mailto:info@shinjukuhotel.co.jp">info@shinjukuhotel.co.jp</a> <a href="http://www.shinjukuhotel.co.jp/eng/">http://www.shinjukuhotel.co.jp/eng/</a>	253	¥¥	○	1	English, Chinese, Korean, Indonesian	×	×	×	×	○	×	×	○
	Hotel Gracery Shinjuku	1-19-1 Kabukicho   Shinjuku-ku   Tokyo 160-8466 Tel: +81-3-6833-1111 <a href="https://gracery.com/shinjuku/">https://gracery.com/shinjuku/</a>	970	¥¥	○	2	English, Chinese, Korean, Thai	×	×	×	×	○	×	×	○
	Shinjuku Granbell Hotel	2-14-5 Kabuki-cho   Shinjuku-ku   Tokyo 160-0021 Tel: +81-3-5155-2666 <a href="http://www.granbellhotel.jp/en/shinjuku/">http://www.granbellhotel.jp/en/shinjuku/</a>	485	¥¥	○	3	English	○	×	×	×	△	×	×	○
Ueno Akihabara	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku   Shinjuku-ku   Tokyo 160-8336 Tel: +81-3-3343-3111 <a href="https://www.shinjuku-wh.com/">https://www.shinjuku-wh.com/</a>	1617	¥¥	○	3	English, Chinese, Korean	×	×	×	×	×	×	○	○
	Mitsui Garden Hotel Ueno	3-19-7 Higashi-ueno   Taito-ku   Tokyo 110-0015 Tel: +81-3-3839-1131 <a href="http://www.gardenhotels.co.jp/eng/ueno/">http://www.gardenhotels.co.jp/eng/ueno/</a>	245	¥¥	○	1	English	×	×	×	×	○	×	×	○
	Super Hotel Akihabara Suehirocho	3-2-5 Ueno   Taito-ku   Tokyo 110-0005 Tel: +81-3-6848-9000 <a href="http://www.superhotel.co.jp/s_hotels/akihabara/">http://www.superhotel.co.jp/s_hotels/akihabara/</a>	106	¥¥	○	×	Japanese	×	×	×	×	×	○	×	○



Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon   Taito-ku   Tokyo 111-0034 Tel: +81-3-5826-3877 Email: info-kaminarimon@gate-hotel.jp https://www.gate-hotel.jp/en/asakusa-kaminarimon/	134	¥¥	○	2	English	×	×	×	×	○	×	×	○
	Dormy Inn • global cabin Asakusa	1-3-4 Hanakawado   Taito-ku   Tokyo 111-0033 Tel: +81-3-3845-1122 https://www.hotespa.net/hotels/asakusa/	75	¥¥	○	×	English, Chinese, Korean	×	×	×	○	×	×	×	×
	Andon Ryokan Tokyo Japan	2-34-10 Nihonzutsumi   Taito-ku   Tokyo 111-0021 Tel: +81-3-3873-8611 Email: ryokan@andon.co.jp http://www.andon.co.jp/	20	¥	○	1	English	×	×	×	×	×	×	×	○
Kinshicho	Lotte City Hotel	4-6-1 Kinshicho   Sumida-ku   Tokyo 130-0013 Tel: +81-3-5619-1066 https://lottecityhotel.jp/en/	213	¥¥	○	3	English	×	×	×	×	○	×	○	○
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho   Sumida-ku   Tokyo 130-0013 Tel: +81-3-5611-5511 https://www.tobuhotel.co.jp/levant/	383	¥¥	○	3	English	×	○	×	×	×	×	×	○
Yanaka Nezu Sendagi	Ryokan Sawanoya	2-3-11 Yanaka   Taito-Ku   Tokyo 110-0001 Tel: +81-3-3822-2251 E-mail: ryokan@sawanoya.com http://www.sawanoya.com/	12	¥	○	×	English	×	×	×	×	×	×	×	○
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi   Chiyoda-ku   Tokyo 100-6277 Tel: +81-3-5222-7222 http://www.fourseasons.com/tokyo/	57	¥¥¥¥	○	1	English, Chinese, Hindi	○	○	×	○	○	×	○	○
	The Gate Hotel Tokyo	2-2-3 Yurakucho   Chiyoda-ku   Tokyo 100-0006 Tel: +81-3-6263-8233 Email: info-tokyo@gate-hotel.jp https://www.gate-hotel.jp/en/tokyo/	164	¥¥¥	○	3	English	×	×	×	×	○	×	×	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho   Chiyoda-Ku   Tokyo 100-8558 Tel: +81-3-3504-1111 https://www.imperialhotel.co.jp/	931	¥¥¥¥	○	17	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
	Palace Hotel Tokyo	1-1-1 Marunouchi   Chiyoda-ku   Tokyo 100-0005 Tel: +81-3-3211-5211 https://en.palacehoteltokyo.com/	290	¥¥¥¥	○	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, Tagalog, German, Lithuanian, Hindi, Thai, Sri Lankan, Arabic, Nepalese	○	○	○	○	○	△	○	○
	The Peninsula Tokyo	1-8-1 Yurakucho   Chiyoda-ku   Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/tokyo	314	¥¥¥¥	○	6	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, Tagalog, German, Hindi, Indonesian, Nepalese, Arabic, Bengali, Tibetan, Ghana, Myanmar, Thai	○	○	○	○	○	×	×	○
	Shangri-La Hotel, Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku   Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com/tokyo/shangrila	200	¥¥¥¥	○	3	English, Chinese, Korean, German, French, Hindi, Tagalog	○	○	○	○	○	△	×	○
	The Tokyo Station Hotel	1-9-1 Marunouchi   Chiyoda-ku   Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	○	10	English, Chinese, Korean	○	×	×	○	○	×	×	○
	HOTEL METROPOLITAN TOKYO MARUNOUCHI	1-7-12 Marunouchi   Chiyoda-ku   Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp https://marunouchi.metropolitan.jp	343	¥¥¥	○	1	English	○	×	×	×	○	×	×	○
Akasaka Roppongi	Grand Hyatt Tokyo	6-10-3 Roppongi   Minato-Ku   Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.com	387	¥¥¥¥	○	10	English, German, Spanish, French, Japanese, Korean, Portuguese, Russian, Simplified and Traditional Chinese	○	○	○	○	○	×	×	○



Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Akasaka Roppongi	The Ritz-Carlton, Tokyo	9-7-1 Akasaka   Minato-ku   Tokyo 107-6245 Tel: +81-3-3423-8000 <a href="http://www.ritzcarlton.com/en/hotels/japan/tokyo">http://www.ritzcarlton.com/en/hotels/japan/tokyo</a>	247	¥¥¥¥	○	7	English, Chinese, Italian, Spanish, German, French, Korean, Russian, Tagalog, Portuguese	○	○	○	○	○	×	○	○
	Tokyo Prince Hotel	3-3-1 Shibakoen   Minato-ku   Tokyo 105-8560 Tel: +81-3-3432-1111 <a href="http://www.princehotels.com/tokyo/">http://www.princehotels.com/tokyo/</a>	462	¥¥	○	12	English	×	○	○	×	○	△	○	○
	ANA InterContinental Tokyo	1-12-33 Akasaka   Minato-ku   Tokyo 107-0052 Tel: +81-3-3505-1111 <a href="https://anaintercontinental-tokyo.jp/en/">https://anaintercontinental-tokyo.jp/en/</a>	844	¥¥¥	○	11	English	○	○	○	○	○	×	○	○
	Hotel New Otani Tokyo	4-1 Kioi-Cho   Chiyoda-ku   Tokyo 102-8578 Tel : +81-3-3265-1111 <a href="https://www.newotani.co.jp/en/tokyo/">https://www.newotani.co.jp/en/tokyo/</a>	1479	¥¥¥	○	37	English, Chinese, Spanish, Korean	○	○	○	○	○	△	○	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon   Minato-ku   Tokyo 105-0001 Tel: +81-3-6830-1234 Email: <a href="mailto:tokyo.host@andaz.com">tokyo.host@andaz.com</a> <a href="http://www.andaztokyo.com">http://www.andaztokyo.com</a>	164	¥¥¥¥	○	5	English, Chinese, Korean	○	○	○	○	○	×	×	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi   Minato-ku   105-7337 Tokyo Tel: +81-3-6388-8000 <a href="http://www.conradtokyo.com">http://www.conradtokyo.com</a>	291	¥¥¥¥	○	5	English, Chinese, Korean	○	○	○	○	○	×	×	○
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi   Minato-ku   Tokyo 105-8621 Tel: +81-3-3501-4411 <a href="https://global.hankyu-hotel.com/daiichi-hotel-tokyo/">https://global.hankyu-hotel.com/daiichi-hotel-tokyo/</a>	278	¥¥¥	○	11	English	○	○	○	○	○	×	×	○
	InterContinental Tokyo Bay	1-16-2 Kaigan   Minato-Ku   Tokyo 105-8576 Tel: +81-3-5404-2222 <a href="https://www.interconti-tokyo.com/en/">https://www.interconti-tokyo.com/en/</a>	330	¥¥¥	○	7	English	○	○	×	×	○	△	×	○
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi   Minato-ku   Tokyo 105-7227 Tel: +81-3-6252-1111 <a href="http://en.parkhoteltokyo.com/">http://en.parkhoteltokyo.com/</a>	270	¥¥¥	○	5	English, Korean, Italian, Russian, Spanish	○	○	×	○	○	×	×	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen   Minato-ku   Tokyo 105-8563 Tel: +81-3-5400-1111 <a href="https://www.princehotels.co.jp/parktower/">https://www.princehotels.co.jp/parktower/</a>	603	¥¥¥	○	11	English	○	○	○	○	○	△	○	○
	The Royal Park Hotel Iconic Tokyo Shiodome	1-6-3 Higashi-shimbashi   Minato-ku   Tokyo 105-8333 Tel: +81-3-6253-1111 <a href="https://www.the-royalpark.jp/the/tokyoshiodome/en/">https://www.the-royalpark.jp/the/tokyoshiodome/en/</a>	490	¥¥¥	○	5	English, Korean	×	○	×	○	○	△	×	○
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro   Toshima-ku   Tokyo 171-8505 Tel: +81-3-3980-1111 <a href="https://hotelmetsropolitan.jp/en/">https://hotelmetsropolitan.jp/en/</a>	807	¥¥¥	○	9	English	○	○	×	×	○	×	×	○
Odaiba Bay Area	Grand Nikko Tokyo Daiba	2-6-1 Daiba   Minato-ku   Tokyo 135-8701 Tel: +81-3-5500-6711 <a href="https://www.tokyo.grandnikko.com/">https://www.tokyo.grandnikko.com/</a>	882	¥¥¥	○	9	English, French	○	○	○	×	○	×	○	○
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake   Koto-ku   Tokyo 135-0063 Tel: +81-3-5564-0111 <a href="https://tokyobay.washington-hotels.jp/">https://tokyobay.washington-hotels.jp/</a>	830	¥¥	○	12	English, Chinese, Korean	○	○	×	×	○	×	○	○
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi   Bunkyo-ku   Tokyo 112-8680 Tel: +81 3 3943-1111 Email: <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>	267	¥¥¥¥	○	9	English, Chinese, Korean, French, Tagalog	○	○	○	○	○	△	×	○
	Hilltop Hotel	1-1 Surugadai Kanda   Chiyoda-ku   Tokyo 101-0062 Tel: +81-3-3293-2311 <a href="https://www.yamanoue-hotel.co.jp/eng/index.html">https://www.yamanoue-hotel.co.jp/eng/index.html</a>	35	¥¥¥	○	7	English	○	×	×	×	×	×	×	○
	The Royal Park Hotel Tokyo Haneda	2-6-5 Haneda Airport   Ota-ku   Tokyo 144-0041 Tel: +81-3-6830-1111 <a href="https://www.the-royalpark.jp/the/tokyohaneda/en/">https://www.the-royalpark.jp/the/tokyohaneda/en/</a>	313	¥¥¥	○	1	English	○	×	×	×	○	△	×	○
	Ochanomizu Hotel Juraku	2-9 Kanda-Awajicho   Chiyoda-ku   Tokyo 101-0063 Tel: +81-3-3251-7222 <a href="http://www.hotel-juraku.co.jp/ocha/">http://www.hotel-juraku.co.jp/ocha/</a>	243	¥¥	○	2	English	×	×	×	×	×	×	×	○



# Casual Restaurant Chains in Tokyo!

## SOBA

Buck wheat noodle served in cold or hot soup.



### FUJISOBA

Soba, udon, curry, and "don" menus  
[fujisoba.co.jp](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/)



### HANAYA YOHEI

Sushi, sashimi, tempura, soba, udon, ten-don, sukiyaki, shabu-shabu, and more  
[www.hanayayohei.co.jp/en/](http://www.hanayayohei.co.jp/en/)



### HAMAZUSHI

Sushi, and more  
[www.hamazushi.com/en/](http://www.hamazushi.com/en/)



### COCO'S RESTAURANT

Hamburger steak and other set menus  
[www.cocos-jpn.co.jp/](http://www.cocos-jpn.co.jp/)



### FRESHNESS BURGER

Hamburger, cafe  
[www.freshnessburger.co.jp](http://www.freshnessburger.co.jp)



## Yaki-, -yaki (焼き)

Grilled, baked, roasted (e.g. Yakitori, Yakiniku, Kushiyaki, Teppanyaki, Okonomiyaki, Sukiyaki, etc.)

## -age (揚げ)

Deep-fried (e.g. Kushi-age: Skewered ingredients deep-fried with batter coated by bread crumbs)

## Kushi- (串)

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

## Izakaya (居酒屋)

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

## Nabe (鍋)

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

## Ramen (ラーメン)

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

## Sukiyaki (すき焼き)

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

## Tonkatsu (とんかつ)

Japanese-style pork cutlets

## Shabu-shabu (しゃぶしゃぶ)

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

## Yakiniku (焼肉)

Korean barbecue.

## Monjayaki (もんじゃ焼き)

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

## Okonomiyaki (お好み焼き)

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



## USEFUL PHONE NUMBERS

### EMERGENCY CALLS

Toll free number that can be dialed from any phone

**110**

**POLICE**

**119**

**FIRE / EMERGENCY**

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

### TRANSPORTATION

Flight Information (Haneda Airport)  
**03-5757-8111**

Flight Information (Narita Airport)  
**0476-34-8000**

Toei Transportation (Subway)  
**03-3816-5700**

JR-EAST (Railway)  
**050-2016-1603**

Tokyo Metro (Subway)  
**0120-10-4106**

Nihon Kotsu (Taxi)  
**03-5755-2336**



### LOST AND FOUND

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

Tokyo Metro (Subway)  
**03-3834-5577**

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

Taxi  
**03-3648-0300**

JR-EAST (Railway)  
**050-2016-1601**



### TOURIST INFORMATION

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

Tokyo Metropolitan Government Building  
Headquarters  
**03-5321-3077**

Tourism Information Center Tokyo  
**03-5220-7055**

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

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



### HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

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

American Clinic Tokyo  
**03-6441-0969**

Tokyo Midtown Clinic  
**03-5413-7911**

International Clinic  
**03-3582-2646**

The King Clinic  
**03-3409-0764**



### HEALTHCARE INFORMATION

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

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

## Experience the TRUE JAPAN at **GANKO**



### Hands-on Sushi-making Experience

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



Cost: JPY7,000/person (sushi-making and hachimaki-headband) and JPY10,000/person (sushi making, hachimaki-headband, and happi-coat to take home). Booking required.



### Shinjuku Yamano Aiko-tei

Ganko Shinjuku Yamano Aiko-tei is the first "yashiki" (mansion) style restaurant in Tokyo. Located somewhat far from noisy center of Shinjuku, you can spend a relaxing time eating meals while viewing the beautiful garden. The semi-western style mansion is a perfect venue for different types of events from wedding to family gatherings.

#### Ganko (Shinjuku Yamano Aiko-tei)

1-1-6 Okubo, Shinjuku-ku | Phone: 03-6457-3841  
Open hours 11:00AM-11:00PM (L.O. Food 10:00PM, Drinks 10:30PM)



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