

FOOD TRENDS SEEN IN TRADE SHOWS



KEYWORDS ARE HEALTHY AND NATURAL

The USA is the world's greatest trade show superpower. It has a 20% share of venue size. The USA has 25 times Japan's land area, and the sizes of Japan's venues are also far smaller. But Japan is still sixth in the world in terms of net space rented, and Japan can be described as another trade show superpower. Japan's food self sufficiency rate (calorie based) is below 40%, the lowest among developed countries, and its dependency on other countries is extremely high. That is why food and beverage trade shows are flourishing in Japan. The 46th International Hotel & Restaurant Show took place at Tokyo Big Sight last February. The event attracted attention for its now program called "Natural Food: New Recipe Discovery Audition" (see pp8-9).

In Japan, the winners of the "New Words and Buzz Words Prize" are announced on December 1st every year. In 2017, the trend in food was for photogenic, colorful, and Instagram-friendly items. Many women going to restaurants and cafes with smartphones in hand say that the point of going to eat out is to snap and upload pictures that will look good on Instagram. As the photo-sharing social network, Instagram became a fixture and spread out, "instagrammable" was picked for the 2017 New Words and Buzz Words Prize. "Photogenic" was added as one of the judging points in the above-mentioned "Natural Food: Audition to Discover New Recipes".

It is said that American trends reach Japan three years later. Things in business, fashion, and food that got trendy or got started in America spread to Japan. Thanks to social media, the influx of culture and fashion is becoming easier, faster, and more intense than ever before. That is why Japanese companies often go overseas to observe and investigate markets in other countries. Whole Foods Market, the major US health-oriented supermarket chain that gained further prominence as it was acquired by Amazon, Good Earth, a long-established natural foods supermarket, and Sprouts Farmers

Market, a fast-growing supermarket specializing in supplements and produce, are now regular fixtures for such visits. It is probably only a matter of time until the kind of functional food labeling seen below spreads from the USA to Japan.

- ✓ ORGANIC
- ✓ NON-GMO
- ✓ RAW
- ✓ VEGAN
- ✓ GLUTEN-FREE
- ✓ KOSHER

Bulk Foods Market is a store in Kawasaki City, near Tokyo, which sells natural and organic foods by weight. Looking back, store manager Ito, a former barista and bartender, says "We saw good flavor as the most important thing for keeping our store going, and when we went looking for delicious foods, what we got to was organic and natural foods".

Japan has over 56,000 convenience stores. Among them, Natural Lawson handles health-conscious products. The chain is expanding, mainly in the capital region, and spreading. It had 144 branches at the end of July 2017, and has also opened an online shopping site. Its stated goal is to support "beautiful, health, and pleasant" lifestyles, with the focus on women.

It goes without saying that food should be safe and trustworthy, but healthy and natural will remain keywords in any discussion of food in Japan in future.



NATURAL LAWSON

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)



鮨処
銀座



福助

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.

→ See p.50 for branch details

Sushi Ginza Fukusuke (Sunshine 60)



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

→ See p.70 for branch details



Japanese Cuisine Horikawa (Hotel New Otani Tokyo)



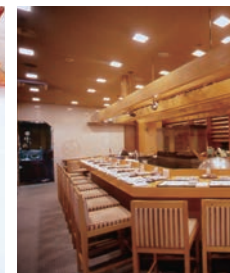
The renowned restaurant Japanese Cuisine Horikawa has progressed together with the Hotel New Otani for over 50 years. Its consummate cooks use their intricate skills to prepare full-course meals. Shabu-shabu (beef slices parboiled in hot soup) using selected Japanese black beef is a popular dish available throughout the year. The season's special course made with the freshest ingredients of the season is another popular menu. Enjoy the exquisite flavors of masterfully hand-made dishes in the refined atmosphere only a hotel can offer.

→ See p.62 for branch details

Tempura Horikawa (Hotel New Otani Tokyo)

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

→ See p.62 for branch details



Japanese Restaurant Horikawa (Odakyu Hotel Century Southern Tower)

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

→ See p. 31 for branch details



Japanese
Cuisine















Teppanyaki



Sushi

*Information on this booklet was last updated April 2018. Some information may change without notice.

Markings

-  Free Wi-Fi
-  Open hours and closing dates
-  Budget
-  Types of alcoholic drinks available
-  Types of menus available
-  Types of credit cards available
-  Reservation required or suggested
-  Vegetarian menus available*
-  Halal menus available*
-  Nearest station / exit
-  Website address
-  Only indicated if the restaurant is non-smoking

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

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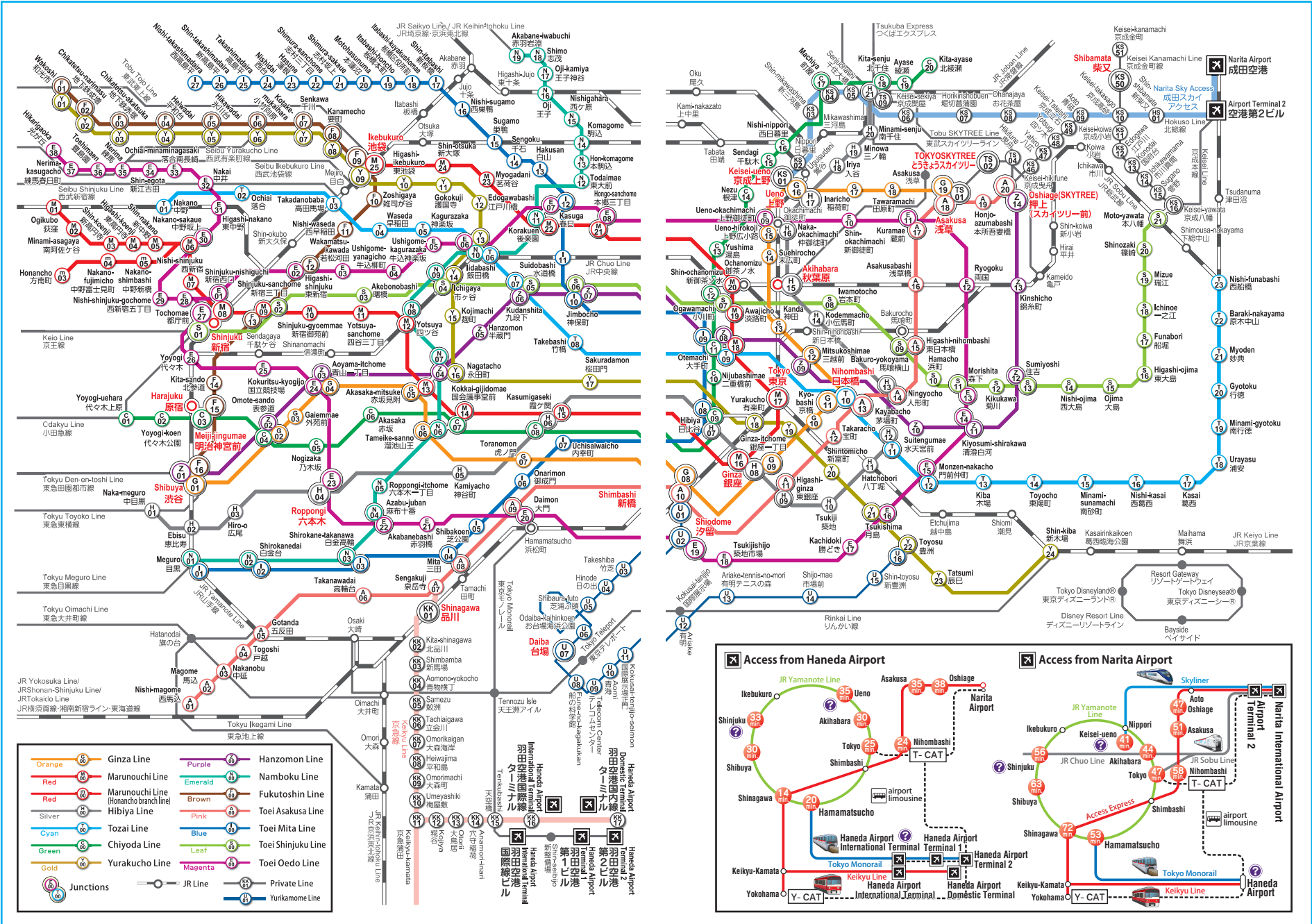
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The 46th International Hotel and Restaurant Show (February 20th-23rd, 2018, Tokyo Big Sight) presented "Natural Food: Audition to Discover New Recipes" as one of its showcase events.

The aim of this audition program was to boost Japan's natural foods market and raise the quality of natural food products. It has been attracting attention since before the event, as an unprecedented new initiative to use natural food recipes to link cooks with companies.

The eight finalists who passed the preliminary review were divided into two divisions, for main dishes and sweets, which worked on cooking demonstrations at the same time. The five assessment criteria were [1] Originality, [2] How natural ingredients are used, [3] Finished appearance (photogenic appeal), [4] Nutritional balance, [5] Unit price and costs, with a tasting review. A white-hot food contest ensued.

Main Dishes Division

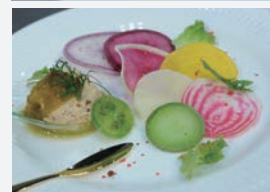


Main Dishes Division: Grand Prix & Popular Recipe Award



Image (from left, clockwise)

Brown rice burger layered with fried lotus root (Yoko Hirabayashi), Beets risotto and soy meat lasania with tofu white sauce (Yoshie Omata), Detox gluten free falafel (Yukie Umeki), Colorful winter vegetables with 2 types of tomato dip (Ari Takanashi)



In the main dishes division, Yoko Hirabayashi, a specialist in organic ingredients, clinched a double win, taking the Grand Prix and the Popular Recipe Award. The recipe was entitled "Brown rice burger layered with fried lotus root". It was popular for its use and combination of natural ingredients. The recipe will be commercially developed.

In the sweets division, Eri Akihata of the Japan Finger Food Association was another double winner of the Grand Prix and the Popular Recipe Award. Her recipe was entitled "Goji berry and tofu cream layer dessert". It is said to be difficult to find organic ingredients for sweets, but Akihata's recipe was well regarded for its use of readily-available tofu. This recipe will also be commercially developed.

Among the reviewers, Mayumi Kawano of Bio c'Bon Japan commented that "There are almost no events like this that

concentrate on natural ingredients, so this is an event for the future". Reviewer Ritsuko Katagiri of Yakuryo Kaihatsu said "This event advanced the aim of expanding the natural foods market. There was also a panel discussion by the finalists, which conveyed the cooks' ideas and their recipes in more depth". Yoshihiro Hattori of Seijo Ishii commented that "Both the Grand Prix recipes were commendable as cookery. However, there are some aspects, including packaging, that I can't quite see being put on store shelves as commercial products".

"Natural Food: Audition to Discover New Recipes" is set to continue in 2019. As an unprecedented natural food event, it is certain to gather more attention in future, and it is hoped that it will serve to build and stimulate Japan's natural food industry, and bring more variety in natural foods to Japan's dining tables.

Sweets Division



Sweets Division: Grand Prix & Popular Recipe Award

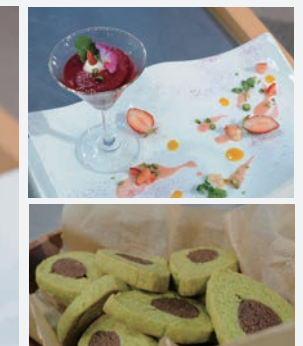


Image (from left, clockwise)

Goji berry and tofu cream layer dessert (Eri Akihata), Beets and okara tiramisu (Yoshie Omata), Avocado oil cookie (Ayuka Midorikawa), Wabisabi sweets! Saishoku kenbi ball with amazake caramel (Kenji Yoshida)



TOSHIYUKI KATO

Longing House, Executive Chef

Review Committee Chair of "Natural Food: Audition to Discover New Recipes"



Q: What is your retrospective view of this event, "Natural Food: Audition to Discover New Recipes"?

I think the event itself is outstanding. There hasn't been anything like this before. The program was also well run and moderated, and very polished as an event.

Q: You've been the chef in a three-star restaurant in France, as well as spending time in America. How did you get into the vegan world?

After returning from France, I worked as head chef in restaurants in various places, and as I pursued cuisine, my interest in fresh and healthy vegetable cuisine kept growing. I came around to thinking that rather than focusing on main dishes of meat and fish as a cook, maybe I, as a lover of vegetables,

should pursue vegetable cooking. At that time, a French man and a German woman visited the restaurant. They were a vegetarian couple. I heard that there was nothing on the menu that they could eat, so I made them some excellent vegetable dishes based on my own studies. They were delighted. After that, I learned more about the ideas that are important to vegetarians, and their love of the environment, health, and animals, and I could empathize, so I decided to use my own body experimentally in my culinary research.

Q: So veganism is your independent study?

For example, there are TV programs about the basics of French cuisine and Japanese cuisine, but there are no vegan programs. There are no well-established

"We need to establish natural cuisine as a genre in the future like Chinese, French, or Italian. It is a great thing to have learned that through the audition."

textbooks about vegan dishes, but many people are suffering because they have allergies or they can find nowhere to eat. The only way forward is to think my way out of this puzzle, starting without even the basics of veganism. I make vegan the standard and also work with halal and gluten-free foods. There's probably nobody else who has moved from French to vegan cuisine, because vegans discard sauces, eggs, and dairy products. Try to imagine that. To use a shogi (Japanese chess) analogy, it's like trying to win without any rook pieces.

Q: What is your dream for the future?

I want to establish one day a week as "vegetarian day" for the Japanese people. Wouldn't making one day a week vegetarian day for everyone around the world be a good starting point for tackling all kinds of problems, including health and the environment? From April next year, I will be teaching French cooking at Yamanote Cooking & Confectionery College in Tokyo, and at the same time, I want to give the

message of using organic and healthy ingredients, and not using dubious ingredients.

Q: This event will continue next year. Do you have any thoughts about it?

The finalists and everyone else have been studying well. But I got the impression that natural food is a field that everybody studies on their own, so it is very inconsistent. It's scattered, with no solid form like French or Italian cuisine. Natural food doesn't have a culture as a cuisine. It's inconsistent, with no backbone. I think the biggest result from this event is that it showed how incoherent the world of natural food is. That's a great thing, in a way. We only produce the flavors that we learn by following the examples of others, so it will be important to raise the basic level. So I rate this as a very valuable event, in the sense that it is a first step towards that end. I think we need to establish natural food as a genre in future like Chinese, French, or Italian. It is a great thing to have learned that through the audition.

COOK HEALTHY & COLORFUL

Wonderful service, clean restaurants, perfect flavoring, visually delightful dishes, no tipping, just the right pricing, and food that's healthy even if you eat late at night. The level of Japan's food is so high, people wonder "can any other country beat Japan?" Tokyo is home to 234 Michelin-starred restaurants. The quality of Japanese food has been pushed to such heights, and is supported by such broad base, because there are countless diverse "cooking researchers" at work throughout Japan.



Recommending Petit gluten-free life

Yumiko Nakamura

Representative Director, Japan Gluten-free Advisor Association
Health and Beauty Cookery Researcher



I also aim to develop recipes that are "delicious like hotel food". How can you make food that tastes just as good without using wheat? The more I research the subject, the more I get into how fascinating it is, and by now, I have a lot more recipes and many people are delighted by them.

Gluten-free - It's one of the diets that is practiced by sports players and overseas celebrities and has been gathering attention. Practicing a gluten-free diet is not just a countermeasure against allergies, or against celiac disease, a condition common in Western countries. It has come to be recognized as highly effective for health and beauty in people in general. I founded the "Japan Gluten-free Advisor Association" and I recommend "Petit Gluten-free Life". I hope people can improve their physical condition by striking a skillful balance while enjoying a gluten-free diet. Eating is something to enjoy every day, so tasting delicious is fundamental. My gluten-free recipes must have 1) simple processes, 2) easily available ingredients, and 3) reliable reproducibility.



Feel at ease by enjoying cooking.
Say goodbye to cooking stress by using
canned and vacuum-packed foods

Mayuko Imaizumi

Representative director, Office RM Co., Ltd.
Registered dietitian

I have two children, aged 20 and 13. I have worked as a registered dietitian for many years, while also protecting my family's health. I feel happy when my family eat the food I cook and say it's delicious, and when I see the children's happy faces. But first of all, I have to be smiling! That's why I want to make meals that I can enjoy cooking without getting stressed. Having plenty of canned, bottled, and vacuum-packed foods in the house, which can be stored at room temperature, makes shopping less of a burden. There's no need to have a lot of condiments. These foods save on preparation time, produce less kitchen waste, and leave less to wash up. What makes me happiest is making recipes that are easy for people of any generation, from children to the elderly, to make,



so that even handicapped people say "The menu is really simple, so it's easy to make. I like cooking now". Great flavor that's quick to make and nobody fails with. Those are the recipes that make people smile as they cook them. You can tackle them without stress! Once you enjoy cooking food and get used to it being stress free, there's nothing better.



There is significance in passing things down, and I want to pass the deep culture of fermentation to the next generation

Yumiko Izawa

Culinary expert / Fermented food & organic restaurant producer

The fermented foods that are indispensable every day on our dining tables are nurtured traditionally and handed down around the world.

I want to treasure all fermented foods, which are rooted in the soil of the region they come from, and are culinary culture born from the wisdom of our ancestors. Fermented foods have strong effects for health, and the action of microorganisms and fungi guides these foods to gain the rich flavors which make them delicious. The process itself is a deep and fascinating subject.

It is important to take in a wide variety of microorganisms every day, and I suggest recipes that make it easy to do so at the dining table, and deliver synergistic effects.

Recipes are often communicated through books or through cookery programs like NHK's "Kyo no Ryori" (Today's Cookery). For example, "Satoyama no Karada ni Yasashii Hakko Restaurant" (Healthy Fermented



Food Restaurant of the Village Hillsides), which opened this spring, I produced a restaurant that brings in abundant local ingredients and fermented foods, developed the menu and created a pleasant space. There's an expanse of organic herb garden spreading out before your eyes. You should come to visit "Kamuri" in Ohnan Town in Shimane Prefecture, and breathe the clean air!



Relieve your stress with fragrance in spring!

Mai Morozumi

Food Coordinator
Kampo (Chinese traditional medicine) stylist

Hello. My name is Mai Morozumi, and I'm a Kampo (Chinese traditional medicine) stylist. Japan has four beautiful seasons, but sometimes the changes between those seasons can be hard on the body. I'm going to talk about a diet cure to prevent that kind of slump and turn your health around.

Spring is the season when trees sprout and grow higher and higher. People are affected by this season too, so their spirits may rise, or they may become short-tempered, lose energy, or become depressed. May depression is the classic example. Other symptoms, such as eye problems or painful tension in the chest or sides, can easily occur.

What I recommend at such times is pleasantly fragrant food. The best examples are celery, fresh coriander, shungiku chrysanthemum leaves, and mint, which are



all effective in restoring mood and stimulating blood flow. Please take plenty of these foods if you're short-tempered or feeling down. When I get in a bad mood, I eat lots of celery and fresh coriander!

Anyone can suffer tough symptoms of spring. Recognize that it's the fault of the season, and get through it with delicious seasonal food, so you can grow through it like a tree.

Please briefly introduce yourself.

I was born in Germany. The culture of food & hospitality is in my blood. My father was a wine producer and my mother worked in the hotel industry. I have been working in 5-star luxury hotels and fine dining restaurants in Asia, Europe, and Middle East, doing rebranding, opening and putting new concepts in place. Before coming to Japan 9 months ago, I was working for the Okura Prestige in Bangkok. I joined Hilton Tokyo after working for the Conrad Hotel in Manila.

What is your job as an executive chef?

I have over 160 chefs here in the kitchen. My job is to have an eye on all of our restaurants, to bring the team from different cultures together, to support my chefs in any way they need me. To create menu, to cook, to train them, and of course to take care of the financial aspects behind it all. There is a lot more I need to do as an executive chef.

What I find fascinating about my chefs in the kitchen in Japan is that every single one is specialized in a field taking it to perfection – even if it takes years. What I love about my job in the past and now is that I can experience different foods and learn how they are created. This expands my own knowledge and helps create new unique dishes.



Thomas Jakobi
Executive Chef, Hilton Tokyo

How are you preparing for the Tokyo Olympics?

Tokyo Olympics is a huge upcoming event. Preparations are on the way for room bookings, etc. As we serve international guests, we are already preparing ourselves for the Olympics. Special food requests like vegan, gluten free, halal, are not unusual nowadays and they are requested daily. Vegetarian dishes are mandatory on each of our menus, as well as gluten free dishes which are available at our Breakfast Buffet. As we change the menus every two months, we improve and incorporate more and more of these kinds of food.

Of course in the back of my mind I am already thinking about special menus and dishes that we could offer during the season to make our guest feel the vibes of the Olympics, no matter where they are from, local or visiting.

What do you think about Japanese food?

I love Japanese food and ingredients – how it goes with the season, its perfection and details for making sushi, creative kaiseki, menus, and the skillfulness of chefs at the teppan, etc. In the past, I learned a bit about the Japanese cuisine and incorporated it into my dishes. Here in Japan, I can broaden my horizon, learning more on how different the ingredients can be. Food is art & culture and here I find they really put it to the point. Art and culture are reflected in each single dish.

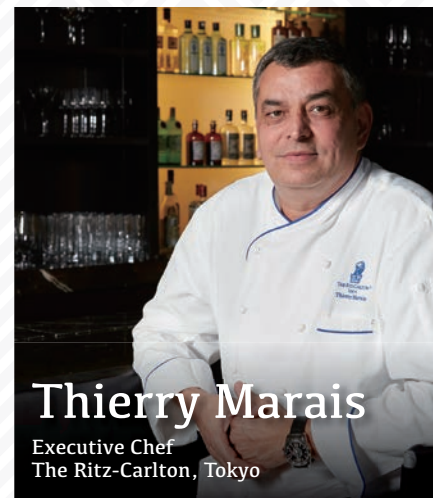
What is Omotenashi to you?

The Vision of The Hilton is to fill the earth with light and warmth of hospitality. We are a business serving people, and our Team Members extend their passion for hospitality beyond our hotel walls every day.

When I was studying the word omotenashi and its meaning, I was surprised to see a specific word to explain the Japanese hospitality. It comes from the heart, and it starts from how you greet the customer and continues with the small details to anticipate and fulfilling people's needs in advance. Making them feel welcome, feeling right at home.

Please tell us about your future goals.

To continue experiencing different cultures and their food. To expand my horizon and my cooking. If it would be up to me, I would love to continue staying in Asia. I am still full of energy and curiosity to continue staying close to the kitchen.



Thierry Marais
Executive Chef
The Ritz-Carlton, Tokyo

Please briefly introduce yourself.

I'm a French national. I have always wanted to cook since I was 14. I was fortunate to work at a 3-starred Michelin restaurant, but I've always had the desire to travel around the world. I have always been fascinated to discover different food cultures as they tell me about the history and the roots of the country. This is what excites me throughout my career. I have been working for The Ritz-Carlton Hotels for the past 14 years and I've been with The Ritz-Carlton, Tokyo since 2014.

What is your job as an executive chef?

A few of my main responsibilities are selecting each chef de cuisine and employees in my culinary team, looking at the concept of each restaurant, making sure that we are true to every concept and relevant to the market and so forth. In the kitchen, the chefs are mainly focusing on the food. My responsibility is to provide a broader vision that focuses more on the future rather than something that is just happening the next day when it comes to their restaurant- how they see their restaurant in 2 years or how do they think it will evolve etc. Another important aspect of my job is to feel responsible for the future when it comes to sustainable produces, not only choosing the best produces available on the market but also knowing where they come from and how they protect the environment for the generation to come.

I don't feel like I "need" to go to work every day, I feel more like going to an environment where I have new exciting things happening all the time - new guests, new experiences,

and new ideas. My passion is being able to bring fond memories to our guests. We have so many opportunities to do that when it comes to food and that's why I'm where I am today.

Please explain about "sense of place".

Our guests' stay in our hotel is to be an escape from the normal days and expect an international experience, but at the end of the day we should never forget that we are in Tokyo, not in New York or Paris. For example, La Boutique is a western themed shop serving chocolates and pastries created by a French chef, but guests can feel the Japanese senses from the urushi walls and edo-kiriko lights. We also bring in Japanese hospitality to our property but stay international. We want our guests to experience something special that they can only feel in Japan - the way they have been welcome to our hotel, the way they are brought to the room, and every interaction with our ladies and gentleman with the Japanese hospitality in mind. In addition, our hotel scenography such as the lighting ceremony every evening in our lobby, the tea experience in our Hinokizaka restaurant and so on contribute to this aspect.

What do you think about Japanese food?

When I think of Japanese cuisine, I think of tradition, seasonal produces, culture, technique, umami, perfection in the execution, craftsmanship, the connection with the guest in every interaction, and deep respect to guests. I'm still in the learning process of Japanese food, and I'm impressed by everything I see and eat. My biggest discovery was sushi although I have had sushi many times outside of Japan but it is impossible to compare it with the real thing here in Tokyo.

What is Omotenashi to you?

Omotenashi means home to me. I feel like Japanese hospitality treats every guest that comes to their restaurant or hotel like a family. I hope that all guests who come here feel like they are invited to a house. I don't have a Japanese culture in me, but there's so much I can see. I believe that the Japanese culture, movement, gesture, and the way you greet is very powerful to me as foreigner.

How are you preparing for the Tokyo Olympics?

Today, about 60% of our customers are coming from abroad, therefore we will not see significant changes in offering what we provide to our guests for this very special event. As we discuss it earlier, it is important for these guests who come to Japan for the first time, to instill the sense of place so they want to come back and explore further what Japan have to offer. Since this will be my first time to work in the host city of the Olympics game, I'm just very excited that I would be able to be part of this great event.

WINE AND FOODS FROM ISRAEL



Noa Asher
Economic Minister, Head of
Economic and Trade Mission
Embassy of Israel

Q. Please tell us about yourself and your mission at the Embassy.

I have been working at the Embassy for three and a half years since I started my position here in Japan. I'm enjoying every minute - Japanese food, culture, people, nature, everything around here. Our mission is to promote collaboration between Israeli and Japanese industries. We work as the focal point for Israeli exporters who are looking for partners in the Japanese market so if they are looking for customers, investors, R&D partners, representatives, or distributor, they would reach out to us and we will assist them through our networks. We bring Israeli delegations of specific sectors and organize special events where they can meet potential partners. Recently, we had a wine event with 17 Israeli wine suppliers and it gathered more than 250 Japanese wine experts and professionals. We also support Japanese companies that are looking for advanced technologies developed in Israel as well as bring delegations from Japan to Israel and work with the Japanese government and organizations to enhance our bilateral collaboration.

Q. What are the main products which are imported to Japan from Israel?

In the consumer goods, wine is one example. There are about 10 Israeli wineries that are already selling their wines in Japan. We also have some special Israeli food products that are sold in Japan such as tahini, a sesame

spread, Sweetie - citrus fruit that combines grapefruit and pomelo, basil, couscous, and herb tea. MAX BRENNER chocolate is also popular here. Their coffee and chocolate-based products are coming from Israel. We feel that we are still at an initial stage and there are still a lot that Israel has to offer.

Q. Do you find it difficult to enter Japanese market?

A little bit. We first have to educate the Japanese society, not just about the specific food but also about Israel. We must raise awareness of Israeli foods, so they will be interested in tasting the food. Since food is deeply connected to the country's culture, we are trying to promote food together with our culture.

Q. Is Israeli cuisine influenced by other countries or has it developed independently in its own style?

Israel will be celebrating its 70th independence anniversary in 2018 but it has long been a land of immigrants. As a result, we have food from Western Europe, Eastern Europe, Yemen, Iran, Iraq, Lebanon, North Africa, USA, and Latin America. Israeli food is

a fusion of these different food cultures, but we can say that there are two main types of cuisines: traditional Jewish cuisine developed by the Jewish immigrants and Mediterranean cuisine based on vegetables, fruits, olive oil, dates, and local fresh products.

Tel Aviv, the main cultural city in Israel, is considered as a vegan capital of the world. Israel has the largest percentage of vegans. A lot of restaurants serve vegan-only menus. There are a lot of gluten-free manufactures too.

What I can also say is that Israeli food is related to the Jewish religion. In Jewish religion, we have many ceremonies and most of them are connected to food. Food and wine are part of the ceremony. For example, we celebrate passover holiday- during which we do not eat anything that contains flour that was fermented or that was allowed to rise. During another holiday called Shavuot, we eat mainly dairy dishes. There are kosher restrictions on food we cannot eat, like pork, dairy mixed with meat, and seafood. This is what is special about Israeli cuisines. Food is really a culture.

Q. Could you tell us about Israeli alcoholic beverages in general?

Israeli wine is very diverse. There are about 250 wineries, most are boutique wines, and about 30 are more matured. I heard from some Japanese people that the gentle taste of Israeli wines makes a great match with Japanese cuisine. Wine production in Israel goes back to the biblical times. Wine was mentioned in the bible many times and there are a lot of archeological findings

proving that wine was produced in Israel 3000 years ago. Although wine production stopped over the years, it came back to life in around 1850. During the last 2 decades, it has been expanding and new wineries have been established. Since Israel is so diverse in terms of weather and topography, the wines produced in Israel are very different depending on the region. There are also 2 main Israeli beer available in Japan Maccabee and Goldstar. We hope to see some new Israeli boutique beers in Japan as well.



WHERE YOU CAN EAT ISRAELI FOODS IN TOKYO

TA-IM

ADDRESS: 1-29-16 Ebisu, Shibuya-ku
TEL: 03-5424-2990
<http://www.ta-imebisu.com>

From top left clockwise
1) Falafel 4 pieces - ¥680
2) Israeli Salad - L ¥980 / M ¥680
3) Schnitzel - ¥1680
4) 3 Types of Israeli Dips with Pita - ¥1880



SHAMAIM TOKYO

ADDRESS: 2F 4-11 Sakaecho, Nerima-ku
TEL: 03-3948-5333
<http://shamaimtokyo.com>

DAVID'S DELI

ADDRESS: 5-13-13 Mita, Minato-ku
TEL: 03-5441-1211
<http://www.davidsdeli.co.jp>

PINK CAMILA

ADDRESS: 2F 1-5-16 Shimomeguro Meguro-ku
TEL: 03-6417-9888
<http://www.pinkcamila.com>

FALAFEL BROTHERS

ADDRESS: 1F 5-1-10 Roppongi, Minato-ku
TEL: 03-6459-2844
<https://www.falafelbrothers.jp>

Poetics of Small Platters

The joy of kaiseki-ryōri is that one leaves effortlessly elevated as the concerns of the day are laid aside and attention drawn to noticing artistry, seasonality, and ever finer points of aesthetic sensuous delight. The “haute cuisine” of Japanese chow is surprising, memorable, and even whimsical in Ginza’s Kyoto Nijyōen Japanese restaurant.

Given that it was the end of the cherry blossom (sakura) season and early spring vegetables and cuisine are in play, how would this, the signature offering featured on their web site and advertising, be interpreted?

Swept into the structured space of plain rough walls and detailed sliding screens of woven bamboo strips and glowing off-white washi, our kimono-clad hostess conducts us down a narrow aisle offset by intimate dining rooms to our eyrie table overlooking the Ginza.

A glass of Kokuryu (Black Dragon 黒龍) daiginjyō sake appears. Lightly scented, warm, and mellow in flavor ending with a piquant farewell, it perfectly discreetly complemented the flavors of kaiseki.

1 Our culinary journey launches with the arrival of a red lacquered platter carrying three complex compositions. Starting with a refreshing small clear glass boat, the bright green spinach in a delicate clear konbu seaweed sauce, it is clean, slightly slippery, and calls to mind drinking pure mountain water.

In a flattish yellow and orange peach-shaped plate, architecture of small, intriguing creations teased for comprehension/analysis. A bamboo spear captured an eye-catching bright cherry tomato, just come into season, a yellow butterfly carved from a tender Satsumo imo potato, and an anchor of red striped lily bulb. The spike rests against a tender bamboo shoot, cleverly carved into a boat. It holds a cluster of gleaming white rice carved a strip of yellow steamed takenoko bamboo shoots and wearing a feather of green kinome, a fern-like leaf of the sansho Japanese pepper plant, with a highlight of an orange dot of a single large salmon roe (ikura) for a salty finishing tang. A clear glass bowl presided over by a sprig of late-blooming pink cherry blossoms held a translucent square of gelatin, made sprightly with dots of red paprika. Captured with is a large curl of white shrimp swimming in a pale yellow pool of...a light peanut butter? Au contraire, this is a sauce of pureed white sesame seeds with a hidden dash of mayonnaise.

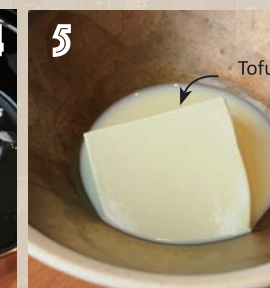
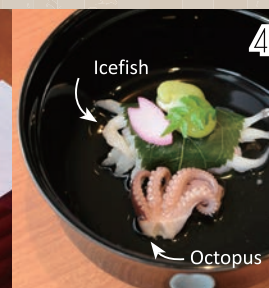
A stately folded bamboo leaf throne pinioned by a short bamboo spicule protects a square of white rice. The upright leaf holds court over a slice of spring iwashi sardine enlivened with a thick



strip of a paste of spring peas. A block of silky fine tofu is crowned with a custard yellow pâté of chicken paste, the smooth flavor arrives belatedly, as if to politely plea, “Please do not forget about me.” An accent of a single pink edged cherry petal shape of murasame-shinjo composed from a white potato completes the composition. Guarding one side is a lustrous yellow small bowl with another cherry blossom reference; a fu wheat gel accompanies a sliver of asari clam on a small shoal of bright green spring onion leaves.

2 Following the initial detailed masterpiece, the next arrival was a bowl of thin white porcelain containing a golden glitter of dashi soup stock. A single pink cherry blossom floated wetly against a white triangular block of thick whitefish endo mame pâté, which had a slightly dry, floury texture. A long, thin, triangular accent of orange carrot laid across it and a single slice of remarkable tilefish ama-dai, whose black pattern skin contrasted nicely with the white, pink, and orange composition. I am afraid I slurped in the hapless pink blossom. Could not help it!

3 Next, our hostess quietly arrived bearing a flat ceramic yakimono platter of sashimi. One could imagine the platter as a squarish map



populated by two steep islands, each with a surf of thin white grated daikon radish washing against the overhanging a steep forested mountain slope of green perilla shiso leaves. Nearby, Awabi Island has a steep cliff of abalone graced with a flotsam sprig of purple shiso flowers. Tai Island has a beach of sea bream glistening as if under moonlight. Nearby, the nations of Kampachi yellow jack, Maguro tuna, Kinmedai sea bream with bright red-orange skin, and Aori-ika squid bearing a bull’s-eye of a cross slice of red radish. A small lighthouse of green grated wasabi in a forest of red-purple sprouts keeps watch over the assembly. After a tasting tour typhoon through the gleaming nations and islands, all territories had vanished.

4 A black bowl with a cluster of mysterious shapes is next. A cherry tree leaf, preserved with salt and a bit of sugar wraps a single greenish bean of impressive girth, the spicy sora mame and in homage to the cherry blossom season, a heart shape petal of icefish, or shira-uo. A bit of kinome leaf brightens the scene.

A tiny pink octopus head shyly ducks itself beneath its display of upturned knobby tendrils. It is gone in a single swoop of my elegant ohashi bamboo chopsticks. In wait at the bottom is a rare find, the crunchy and vaguely sweet heart of yurine lily root. This small, dark bowl is an inspired world to itself.

5 A quiet and simple moment came with a flat matte white, funnel-shaped bowl. The coppery bronze interior perfectly held a small block of soft, finely textured kinu oboro-dofu, a silky, fine grained tofu, lightly tinted from incorporated green peas. With a twist from a waiting salt grinder holding tantalizingly pink salt crystals, the combination of saltiness with the smooth tofu is a new experience. While both flavors stand apart, there is a harmonious balance.

6 While for some, the sashimi would be the main course, for others, the grilled Matsusaka Beef from Mie would be the highlight. Filling a large



red lacquered platter, a tabletop metal and wood box with a grate awaited the grill expertise of our hostess. The squarely cut pink and heavily marbled with fat beef slices were quickly transformed and ready to be swished through a egg dip (beaten to a pale appealing yellow) or a sauce dip. This is a surprising and energetic flavor carnival. If the sashimi is a subdued Noh theatre meditation, the Matsusaka resembled a sumo bout of surging flavors of savory umami layers of wonderfulness.

The bowl of white aburi-gohan followed the flavor riot and brought us down to earth after such an exuberant performance

Pickled tsukemono vegetables nesting in a small square bowl attempted to calm things down. Pickled warabi, a large bracken fern stems that are rather bitter with a sour tang offsets the pinkish white mountain yam nagaimo, which proves pleasantly crunchy and peppery.

7 Next, a surprisingly modern appearing dessert is served in what at first glance is a porcelain recreation of an upside-down classic Dior wide-brimmed summer hat. The bright red sliced strawberries swim in a small round pool of clear gelatin. The strawberries entertainingly prove adept at escaping through the gelatin just ahead of a mirror-bright spoon, but not for long.

From the welcoming blonde wood 8th floor lobby, greeted by meditative twanging of musical koto and soothing water flowing sounds, one arrives and departs viewing the large back-illuminated screen of the original Kyoto Nijyōen’s expansive Kyoto garden.



Patricia Yarrow is a longtime resident of Tokyo. She teaches academic and travel writing and English at Meiji University and Meiji Gakuin University. Along with enjoying photography, writing websites, gym workouts, and researching nihonshu, she is a council member of the Asiatic Society of Japan.



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



1 スクラブル交差点 & ハチ公 Scramble Crossing & Hachiko

One of the famous meeting places for Japanese people, "Hachiko," is a well-known sightseeing spot for visitors. There are thousands of people waiting and chatting in front of the bronze statue of "Hachi" every day. Right next to it is the scramble crossing – one of the busiest intersections in the world. It is suggested that maximum of 3,000 people cross this street during a single green light and a total of 500,000 people walk by each day. Try crossing the street and you will be amazed that not a single person bumps into each other without speeding down. Whenever you go, there are visitors with phones or cameras in their hands to get a snap of this marvelous moment. The large electric scoreboard is also a feature of Shibuya located on the top of Starbucks, a perfect place to relax and watch the people of Shibuya crossing the streets.

🚶 JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station

2 竹下通り Takeshita Dori

Takeshita Dori stands as a symbol of Harajuku where people browse around for "kawaii" (cute) fashion. The now famous Kyary Pamyu Pamyu comes to find her daily outfits here. Sunday might be the day to come and see many people cosplaying or wearing extreme outfits. Crepe is one of the main symbols of Takeshita Dori and so are purikura (photo sticker booth). There is an underground area filled with many types of purikura machines where you can add digital make up, change hair colors, and end up looking nothing like yourself! At some purikura areas, you can borrow cosplay outfits to add to the fun. Don't miss this chance to save your memory in Harajuku.



🌐 <http://www.takeshita-street.com/>
🚶 JR Line, Harajuku Station (Takeshita Exit)
Chiyoda / Fukutoshin Line, Meiji Jingumae Station

3 表参道 Omotesando

Omotesando Street, a wide avenue lined with 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. Max Brenner Chocolate Bar that opened in 2013 still has a long waiting line even on the week days. Walking along the street of Omotesando will let you forget that you are in the middle of Tokyo.

🌐 <http://omotesando.or.jp/en>
🚶 Chiyoda / Ginza / Hanzomon Line, Omotesando Station



4 ヒカリエ Hikarie

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

- 🕒 Shop 10AM-9PM / Restaurant 11AM-11PM
- 🌐 <http://www.hikarie.jp/en/index.html>
- 🚉 JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station



5 明治神宮 Meiji Shrine

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



- 🕒 Gate opens at sunrise and closes at sunset
June 5AM-6:30PM / September 5:20AM-5:20PM
December 6:40AM-4PM / March 5:40AM-5:20PM
- 🌐 <http://www.meijijingu.or.jp/english/index.html>
- 🚉 JR, Harajuku Station (Harajuku Exit)
Chiyoda / Fukutoshin Line, Meiji Jingumae Station

6 メゾン・ド・ジュリエッタ Maison de Julietta

If you are interested in trying on the cute and unique clothes in Japan, Maison de Julietta might be the place you want to be. It is located in the 1.5F of a fashion building LaForet Harajuku. At the beginning, this salon was planned to be opened for a limited time period. When it soon became so popular among Lolita fans that reservations were full 2 months ahead, they had decided to become a permanent salon. Lolita clothes are often times very expensive, but here, you can have a full experience Lolita fashion along with professional hair styling and make-up. You can take home the data of the photos you took at the photo booth!

- 🕒 11AM-9PM (Last Order 7:40PM) 💰 Basic menu: 9,980 yen
- 🌐 <http://www.maison-de-julietta.com/english/>
- 🚉 Chiyoda / Fukutoshin Line, Meiji Jingumae Station (Exit 5)



鮨 ます田 Sushi MASUDA

Sushi

📍 #071

<http://sushimasuda.jp/>
BC Minamiaoyama Property B1F, 5-8-11,
Minamiaoyama, Minato-ku



- 🕒 <Mon-Sat> 11:30AM-2PM, 5PM-11PM <Closed> Sunday, holiday
- 💰 Course (Lunch): 31,500 yen- / Course (Dinner): 31,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Sake, Shochu, Beer, Wine
- 🚉 Omotesando Station (B1 Exit) 2 min. walk

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

フロリレージュ Florilege

French

📍 #072

<http://www.aoyama-florilege.jp/>
SEIZAN Gaien B1F, 2-5-4 Jingumae,
Shibuya-ku



- 🕒 <Mon-Tues, Thurs-Sun> Lunch: 12PM-1:30PM Dinner: 6:30PM-8PM
<Closed> Wednesday, irregular
- 💰 Course (Lunch): 9,000 yen- / Course (Dinner): 16,500 yen-
- 💳 VISA, MASTER, DINERS 🍷 Wine, Beer 🗣️ English
- 🚉 Gaienmae Station (Exit 3) 5 min. walk / Omotesando Station 18 min. walk
Aoyama 1-chome Station (Exit 7) 15 min. walk

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

リ스토랑テ ホンダ Ristorante HONDA

Italian

📍 #073

<http://ristorantehonda.jp/>
Roppongi Kojima Building 1F,
2-12-35 Kita-Aoyama, Minato-ku



- 🕒 <Tues-Sun> 12PM-3:30PM (L.O. 2PM), 6PM-11:30PM (L.O. 10PM)
<Closed> Monday (Tuesday if prior Monday is national holiday)
- 💰 <Course> Lunch: 12,000 yen- / Dinner: 17,500 yen-
- 💳 VISA, MASTER, DINERS 🍷 Wine, Champaign 🗣️ English
- 🚉 Gaienmae Station (Exit 3) 5 min. walk

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

dining & bar KITSUNE dining & bar KITSUNE

Sushi, French & Japanese Fusion Restaurant

#001

☎ 03-5766-5911
http://www.kitsune-web.info/en/
2-20-13-B1F Higashi, Shibuya-ku



- ✓ <Sun-Thu & Holidays> 6PM-3AM <Fri, Sat & Public Holiday Eve> 6PM-5AM
- ¥ Dinner: 3,500 yen-
- ☑ VISA, Master, AMEX, JCB, Discover, others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Champagne
- 🗺 English
- 🚶 JR Shibuya Station (South Exit) 10 min. walk
JR Ebisu Station (East Exit) 10 min. walk

Located between Shibuya and Ebisu, KITSUNE is one of the hideout restaurants you should check out. Their concept is "SUSHI" and "FUN." Try their original menu, "SUSHINE (SUSHI + TERRINE)" that adds an essence of "SUSHI" to their French based cuisines. Various kinds of Japanese sake are also available. You can experience "FUN" from their widely ranged menus and inspiring interior design.

Recommended: Special KITSUNE Sushi of the Day (7 Kinds) 1,200 yen (without tax)

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

Washoku, Sushi, Tempura, Sukiyaki, Shabushabu, Izakaya, Teppanyaki

#002

☎ 03-3496-7777
http://hanasakaji-san.jp/halal/
3-22-B1F, Sakuragaoka, Shibuya-ku



- ✓ Lunch: 11:30AM-3PM (until 4PM on Sun) Dinner: 5PM-12AM (until 11PM on Sun)
- ¥ Lunch: 2,500 yen- / Dinner: 4,000 yen- / Course: 3,500 yen-
- ☑ VISA, Master, AMEX, JCB
- 🗺 English, Photo
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Non-alcoholic beer
- 🚶 JR Shibuya Station (West Exit) 5 min. walk
Tokyo Metro Shibuya Station 5 min. walk

HANASAKA JI-SAN is the first restaurant in Japan with Local Halal Certification by the Malaysian Halal Corporation. Muslim customers can feel safe and enjoy eating shabu-shabu and other Japanese Cuisine. They also have tourist friendly menu with photos. For the detail please visit their website. For reservation and inquiry email at hanasaka7777@yahoo.co.jp.

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

串カツ田中 渋谷百軒店 Kushikatsu Tanaka (Shibuya Hyakkendana)

Washoku, Udon, Izakaya, Kushiage, Takoyaki

#003

☎ 03-6416-9453
http://kushi-tanaka.com
2-18-7 Dogenzaka, Shibuya-ku



- ✓ <Mon-Fri> 5PM-2AM (L.O. 1:30AM) <Sat, Sun & Holidays> 1PM-2AM (L.O. 1:30AM) <Closed> Irregular holidays
- ¥ Dinner: 2,400 yen- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗺 English, Chinese, Korean, Photo
- 🚶 JR Shibuya Station (Hachiko Exit) 8 min. walk
Tokyo Metro Shibuya Station (Exit 1) 4 min. walk

The recipe of Kushikatsu Tanaka was first developed in Nishinari-ku of Osaka. Their original batter, oil, and sauce that was created by the founder can be enjoyed in all 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!

Recommended: 5 Assorted Skewers

キャラクレ! C.A.P 原宿店 Characre! (C.A.P Harajuku)

Crepes

#004 <http://www.chara-cre.com/capharajuku>
Harajuku ALTA 3F
1-16-4 Jingumae, Shibuya-ku



- ✓ 10:30AM-8:00PM
<Closed> Irregular holidays (Corresponds to Harajuku ALTA)
- ¥ Crepe: 300 yen- / Drink: 300 yen-
- 📷 Photo
- 🚶 JR Harajuku Station (Takeshita Exit) 5 min. walk

"CHARACRE!" serves a unique collaboration of the latest anime series and crepe. "Marion Crepe," the oldest crepe chain in Japan is developing their character crepe recipes. At the newly established C.A.P (Culture Amusement Park) Harajuku, you can purchase and trade character items, enjoy live performances, and stages. Experience the Japanese pop culture at C.A.P Harajuku!

Recommended: Character crepes of each season

魚魯魚魯 渋谷宮益坂店 Gyorogyoro (Shibuya Miyamasuzaka)

Washoku, Izakaya

#091

☎ 03-5774-8811
<http://www.gyorogyoro.jp/>
Kaleido Shibuya Miyamasuzaka 5F,
1-12-1, Shibuya, Shibuya-ku



- ✓ <Mon-Thu> Lunch 11:30AM-2:30PM / Dinner 4:30PM-11:30PM
<Fri & Before Holidays> Lunch 11:30AM-2:30PM / Dinner 4:30PM-5AM
<Sat> 2:30PM-11:30PM <Sun & Holidays> 2:30PM-11PM
- ¥ Lunch: 900 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- 🗺 English, Photo
- ☑ VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🚶 JR Shibuya Station 3 min. walk / Tokyu Toyoko Line, Shibuya Station 3 min. walk

Gyorogyoro 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.

Recommended: Bluefin tuna head and green onion hot pot -uses a very rare part of the tuna (Image right)

肉炭バール MATOI-YA 表参道店 Matoiya (Omotesando)

Charcoal Grill, Bar

#006

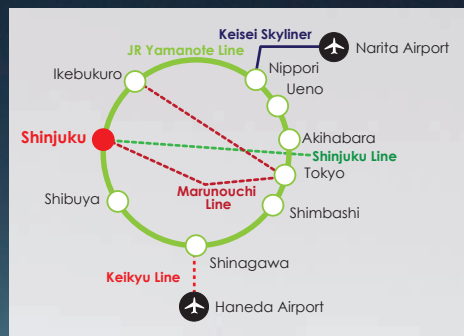
☎ 03-6418-2871
<http://matoiya.jp/>
5-50-6-B1F, Jingumae, Shibuya-ku



- ✓ <Mon-Thu> 11:30AM-3PM, 5PM-11:30PM <Sat> 11:30AM-5PM, 5PM-3AM
<Fri & Before Holidays> 11:30AM-3PM, 5PM-3AM
<Sun & Holidays> 11:30AM-5PM, 5PM-11:30PM <Closed> 12/31, 1/1
- ¥ Lunch: 850 yen- / Dinner: 3,500 yen- / Course: 3,500 yen-
- ☑ VISA, Master, AMEX, JCB
- 🍷 Beer, Wine, Liqueur, Shochu, Fruits wine
- 🗺 English, Chinese, Photo
- 🚶 Omotesando Station, 1 min walk

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 yen- (glass) and 2,000 yen- (bottle).

Recommended: Exciting Butcher plate roast with charcoal (Image left)



City of Complex Culture

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

High-rise Buildings of Shinjuku



1 都庁 Tokyo Metropolitan Government

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

- 🕒 9:30AM-11PM 🎫 Free
- 🌐 <http://www.metro.tokyo.jp/ENGLISH/>
- 🚉 JR Shinjuku Station (west exit) Toei Oedo Line, Tochomae Station

2 新宿御苑 Shinjuku Gyoen National Garden

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

- 🕒 9AM-4:30PM (entry until 4PM), Closed on Mondays (or following day if Monday is a national holiday), December 29 to January 3. No closing days from late March to late April and first half of November 🎫 200 yen
- 🚉 JR / Keio / Odakyu Line, Shinjuku Station (West Exit) Marunouchi Line, Shinjuku Gyoenmae Station (Exit 1) Fukutoshin Line, Shinjuku-Sanchome Station (E5 Exit) Toei Shinjuku Line, Shinjuku-Sanchome Station (C1/C5 Exit) Seibu-Shinjuku Line, Seibu Shinjuku Station





3 歌舞伎町 Kabukicho

Kabukicho is the largest entertainment district located in the eastern side of Shinjuku. Known as the "Sleepless Town," Kabukicho is a red-light district full of host and hostess clubs and bars that are open throughout the night. During the day, you can enjoy shopping at large discount shops where you can find unique souvenirs. If you are looking for entertainment, try out the "Robot Restaurant" that opened in 2012. There are three hour shows every night, with burlesque dancers, giant robots, neon tanks, female cyborgs and lasers.

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

4 東宝ビル TOHO Building

A next generation building opened in spring of 2015 amid Kabukicho. Godzilla has marked its 60th anniversary last year since its first outing in 1954. The 12-meter "Godzilla Head" built on the 8th floor of the Toho Building is becoming the new symbol of Shinjuku. The Toho building is 30 stories high, consisted of restaurants and amusement shops on 1-2 floors, Tokyo's largest TOHO Cinema on 3-6 floors, and Hotel Gracery on 8-30 floors with 970 guest rooms. Hotel Gracery welcomes you with a "Godzilla View Room" where you can fully enjoy the world of Godzilla!

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



5 ゴールデン街 The Golden Gai

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

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

6 世界堂 Sekaido

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

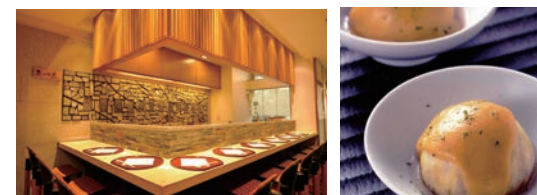
🕒 9:30AM-9PM 🌐 <http://www.sekaido.co.jp/index.html>
🚶 Marunouchi Line, Shinjuku Sanchome Station (C1 Exit) / Toei Shinjuku Line, Shinjuku Sanchome Station (C5 Exit)
JR Shinjuku Station (East Exit)

新宿割烹 中嶋 Shinjuku Kappo NAKAJIMA

Washoku Kappo

#074

<http://www.shinjuku-nakajima.com/>
Nichihara Building B1F, 3-32-5
Shinjuku, Shinjuku-ku



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

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.

四谷 うえ村 Yotsuya Uemura

Washoku Kappo

#075

Nemoto Building 1F, 8-1 Arai-cho,
Shinjuku-ku



🕒 <Mon-Sat> 6PM-11PM (L.O. 9PM) <Closed> Sunday, holiday
💰 Course (Dinner): 20,500 yen-
💳 VISA, MASTER, DINERS 🍷 Sake, Beer
🚶 Marunouchi Line, Yotsuya 3-chome Station (Exit 4) 5 min. walk

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.

がんこ 西新宿店 Ganko (Nishi-Shinjuku)

Washoku, Kaiseki

#087

☎ 03-5322-7011
<http://www.gankofood.co.jp/shop/detail/wa-shinjukuwest/>
1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku



🕒 <Mon-Fri> 11AM-3:30PM / 5PM-11PM <Sat, Sun & Holidays> 11AM-11PM
💰 Lunch: 2,000yen- / Dinner: 3,500yen- / Course: 5,500yen-
💳 VISA, Master, AMEX, JCB, UnionPay, Others
🍷 Sake, Shochu, Beer, Liqueur, Wine
🗣️ English, Chinese, Korean, Photo
🚶 Shinjuku station, West Exit, 2min. walk

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.

Recommended: Sushi (large platter)

がんこ 新宿 山野愛子邸
Ganko (Shinjuku Yamano Aiko-tei)

Washoku, Kaiseki

#007

☎ 03-6457-3841

<http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>

1-1-6 Okubo, Shinjuku-ku



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

Recommended: Kuroge Wagyu (Japanese Black) Shabu-shabu (Image left)

- ✓ 11AM-11PM (L.O. Food 10PM, Drinks 10:30PM)
- ¥ Lunch: 2,000 yen- / Dinner: 3,500 yen- / Course: 5,500 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay, Others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📺 English, Chinese, Korean, Photo
- 🚶 Higashi Shinjuku Station (A1 Exit) 5 min. walk

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

Yakiniku

#008

☎ 03-5323-6177

<http://www.create-restaurants.co.jp>

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



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

Recommended: Nikuno Kiwami Course, Tokusen Course

- ✓ <Lunch> 11:30AM-3PM (L.O. 2:30PM) <Dinner> Mon-Sat 5PM-11PM (L.O. 10PM) Sun & Holidays 5PM-10PM (L.O. 9PM) <Closed> New Year Holidays & when the building is closed 📺 English, Photo
- ¥ Lunch: 1,000-1,500 yen / Dinner: 5,000-6,000 yen / Course: 3,300-7,300 yen
- ☑ VISA, Master, AMEX, JCB, UnionPay 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🚶 Nishi-Shinjuku Station 1 min. walk / JR Shinjuku Station (West Exit) 10 min. walk

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

Sushi

#009

☎ 03-5323-2380

<http://www.create-restaurants.co.jp>

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



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

Recommended: Premium Sushi All-You-Can-Eat

- ✓ <Lunch> Mon-Sat 11:30AM (Sun & Holidays 12PM)-3PM (L.O. 2:30PM) <Dinner> Mon-Fri 5PM-11PM (L.O. 10PM) Sat, Sun & Holidays close 30 min-1.5 hour earlier <Closed> New Year Holidays & when the building is closed
- ¥ Lunch: 1,000 yen- / Dinner: 4,000 yen- / Course: 5,200 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Wine, Plum Wine 📺 English, Chinese, Photo
- 🚶 Nishi-Shinjuku Station 3 min. walk / JR Shinjuku Station (West Exit) 10 min. walk

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

Washoku, Sushi, Nabe, Izakaya

#077

☎ 03-3225-2030

movie.jp.com/shops/info/182322

2-19-1-B1, Shinjuku, Shinjuku-ku



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.

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

- ✓ <Lunch> 11:30AM-2PM (L.O. 1:30PM) (Weekday only) <Dinner> 4PM-11PM (L.O. 10:30PM) 📺 English, Chinese, Photo
- ¥ Lunch: 800 yen- / Dinner: 3,000 yen- / Course: 3,500 yen- (all you can drink)
- ☑ VISA, Master, AMEX, JCB 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🚶 Shinjuku Sancho-me Station (C6 Exit) 1 min. walk JR Shinjuku Station (East Exit) 10 min. walk

個室居酒屋 番屋 西新宿店
Banya (Nishi Shinjuku)

Izakaya

#011

☎ 03-5381-5757

<http://www.banya-group.jp/>

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



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

Recommended: 10 Types of Fresh Sashimi (Image left)

- ✓ 5PM-11:30PM <Closed> New Year Holidays
- ¥ Dinner: 4,000 yen- / Course: 4,000 yen-
- ☑ VISA, Master, AMEX, Others 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📺 English, Photo
- 🚶 Nishi-Shinjuku Station (Exit 2) 5 min. walk Tochomae Station (A6 Exit) 1 min. walk

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

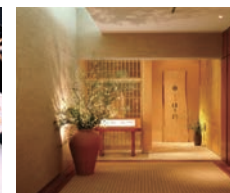
Washoku, Sushi, Shabu-shabu, Nabe, Teppanyaki

#012

☎ 03-3320-6552

[Odakyu Hotel Century Southern tower 19F](http://odakyu-hotel.com/century-southern-tower-19f)

2-2-1-Yoyogi, Shibuya-ku



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

Recommended: Sankai Okonomi Course 6,000 yen + service charge + tax (Image left)

- ✓ <Mon-Fri> Lunch 11:30AM-2:30PM (L.O. 2:30PM) Dinner 5PM-10:30PM (L.O. 9:30PM) <Sat, Sun & Holidays> Lunch 11AM-3:30PM (L.O. 3:30PM) Dinner 3:30PM-10:30PM (L.O. 9:30PM) 📺 English, Chinese, Photo
- ¥ Lunch: 3,200 yen- / Dinner: 8,000 yen- / Course: Lunch 4,500 yen-, Dinner 6,480 yen-
- ☑ VISA, Master, AMEX, JCB, Others 🍷 Sake, Shochu, Beer, Wine
- 🚶 JR Shinjuku Station (Southern Terrace Exit) 2 min. walk Oedo Line, Shinjuku Station (A1 Exit) 1 min. walk

上野・秋葉原

Ueno Akihabara



1 アメ横商店街 Ameyoko

The busy street along the Yamanote Line connects Ueno and Okachimachi stations. The name "Ameyoko," a short term for Ameya 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 since the stores are mainly closed on Wednesdays.



- 10AM-7PM
- JR Line, Ueno Station (Central Exit)
- JR Line, Okachimachi Station (North Exit)
- Hibiya Line / Ginza Line, Ueno Station (5B Exit)
- Hibiya Line, Nakaokachimachi Station (A2, A5, A7 Exit)
- Toei Oedo Line, Ueno-Okachimachi Station (A7 Exit)

2 電気街 Electric Town

Also known as the "Mecca of Gamers," Akihabara has become a town of electricity. The "Electric Town" of Akihabara is the biggest electronic market in the world full of shops that range from large retailers to small second-hand shops that sell electronic junk. The area literally sells thousands of technological goods from games and DVDs to computer parts and machineries.

- JR / Hibiya Line, Akihabara Station

3 メイドカフェ Maid Cafe

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

- JR / Hibiya Line, Akihabara Station



MAIDREAMIN
©Neodelightinternational Inc.

鳥良 上野駅前店
Toriyoshi (Ueno Ekimae)

Washoku, Izakaya, Yakitori

#013

☎ 03-5812-2424

http://www.toriyoshi.jp

1-57-B2F Ueno Koen, Taito-ku



- <Lunch> 11AM-3PM <Dinner> 3PM-12AM (L.O. 11PM)
- Lunch: 1,300 yen- / Dinner: 3,800 yen- / Course: 5,000 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, Photo
- JR Ueno Station (Shinobazu Exit) 3 min. walk



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

Recommended: 5 Assorted Yakitori (Image left) & Daiginjo Tofu (Image right)

上野の森 PARK SIDE CAFE
Ueno no mori PARK SIDE CAFE

Café

#014

☎ 03-5815-8251

http://www.create-restaurants.co.jp

8-4 Ueno Koen, Taito-ku



- <Mon-Fri> 10AM-9PM (L.O. Food 8PM, Drink 8:30PM)
- <Sat, Sun & Holiday> 9AM-9PM (L.O. Food 8PM, Drink 8:30PM)
- Lunch: 1,200 yen- / Dinner: 1,200 yen-
- VISA, Master, AMEX, JCB
- Sake, Shochu, Beer, Liqueur, Wine
- English, Chinese, Photo
- Ueno Station (Park Exit) 3 min. walk

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

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

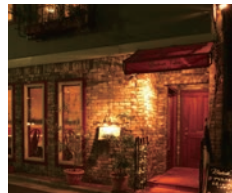
Bistrot Taka
Bistrot Taka

Bistrot, French

#078

http://bistrot-taka.com/

2-33-1, Yushima, Bunkyo-ku



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

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.

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

Maid Cafe

#016

☎ 03-6206-8090

http://maidreamin.com

AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku



- <Mon-Fri> 11:30AM-11PM <Sat, Sun & Holiday> 10:30AM-11PM
- Lunch: 2,000 yen- / Dinner: 2,500 yen- / Course: 3,672 yen-
- VISA, Master
- Sake, Shochu, Beer, Liqueur, Wine
- English, Photo
- JR Akihabara Station (Akihabara Electric Town Exit), 1 min. walk

Enter the world of Otaku culture and experience casting special spells on foods! "Maidreamin" is the NO.1 maid café group with 15 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 79 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 newly renovated stage!

Recommended: Demi-glaze Omrice 1,447 yen (Image right)

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

Yakiniku

#017

☎ 03-5289-8480

http://www.create-restaurants.co.jp

4-14-1-3F Soto Kanda, Chiyoda-ku



- <Lunch> Mon-Fri 11AM-3PM (L.O. 2:30PM) Sat, Sun, Holiday 11AM-5PM (L.O. 4:30PM) <Dinner> Mon-Fri 5PM-11PM (L.O. 10PM) Sat, Sun & Holiday 5PM-10PM (L.O. 9PM) <Closed> When Akihabara UDX is closed
- Lunch: 1,020 yen- / Dinner: 4,000 yen- / Course: 5,000 yen-
- VISA, Master, AMEX, JCB
- Sake, Shochu, Beer, Liqueur, Wine
- English
- JR Akihabara Station (Electric Town Exit) 1 min. walk

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

Recommended: Enzo Course (Image left), Boneless Short Rib, Seafood Korean Pancake, Stone-Roasted Bibimbap (Image right)

GUNDAM Café 秋葉原店
GUNDAM Café (Akihabara)

Entertainment Cafe

#018

☎ 03-3251-0078

http://g-cafe.jp/

1-1 Kanda Hanaokacho, Chiyoda-ku



- 10AM-10:30PM (Food L.O. 9:30PM, Drink L.O. 10PM)
- Lunch: 1,000 yen- / Dinner: 1,500 yen-
- VISA, Master
- Shochu, Beer, Liqueur
- English, Photo
- JR Akihabara Station (Electric Town Exit) 1 min. walk

Explore the world of "Mobile Suit Gundam," a Japanese anime classic, at "Gundam Café." This information base of Gundam will be sure to entertain all types of fans. Café menus are based on scenes or characters of the Gundam series. Experience the legend of the Japanese animation in the city of otaku, Akihabara.

Recommended: "Char's ZAKU rice ver.2 ~Chicken omelet rice~" (Image left)

©SOTSU・SUNRISE



1 浅草寺 Sensoji Temple

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

🕒 6:30AM-5PM 🆓 Free 🌐 <http://www.senso-ji.jp>
📍 Asakusa Station

2 浅草花やしき Asakusa Hana Yashiki

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

🕒 10AM-6PM (Last entry 5:30PM)
🎫 Admission Fee: Age 13-64: 1000 yen / Age 7-12 & 65+: 500 yen / Under 6 & physically disabled persons: Free (Fee for rides not included)
🌐 <http://hanayashiki.net/e/>
📍 Asakusa Station

3 カッパ橋道具街 Kappabashi Dougu Street

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

🌐 <http://www.kappabashi.or.jp/en/index.html>
📍 Ginza Line, Tawaramachi Station
Hibiya Line, Iriya Station
Asakusa Station

4 浅草飲屋街 Asakusa Nomiya-gai

Asakusa nomiya-gai, also known as Hoppe Street, is one of the best places to feel the nostalgic atmosphere of the Asakusa. Many taverns lined up on both sides of the street are open from lunch hours until late at night. English menus are available in many of them. Enjoy choosing your favorite tavern!

📍 Asakusa Station



©masa0622/PHOTOHITO

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!

Kaminarimon (Thunder Gate)

浅草今半 国際通り本店
Asakusa Imahan (Kokusai Street)

Sukiyaki, Shabu-shabu, Kaiseki

#019 ☎ 03-3841-1114

<http://www.asakusaimahan.co.jp/>
3-1-12 Nishi Asakusa, Taito-ku



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

Recommended: Kobe Beef Sukiyaki Gozen

- 🕒 <Lunch> 11:30AM-3PM <Dinner> 3PM-9:30PM (L.O. 8:30PM)
- 💰 Lunch: 4,000 yen- / Dinner: 10,000 yen- / Course: 10,000 yen-
- 💳 VISA, Master, AMEX, UnionPay
- 🍷 Sake, Shochu, Beer, Wine
- 🗣️ English
- 🚶 Tsukuba Express Line, Asakusa Station (A2 Exit), 1 min. walk

ふなわかふえ 浅草店
Funawa Café

Wa-Café

#020 ☎ 03-5828-2703

http://funawa.jp/shop/contents?contents_id=228730
2-19-10 Kaminarimon, Taito-ku



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 anmitsu (red bean and fruits).

Recommended: Traditional imo-yokan and hybrid sweets using imo-yokan

- 🕒 <Mon-Fri> 10AM-7:30PM <Sat, Sun & Holidays> 10AM-8PM
- 💰 700 yen-
- 🍷 Beer
- 🗣️ English, Photo
- 🚶 Toei Asakusa Line, Asakusa Station (A4 Exit), 1 min. walk
Ginza Line, Asakusa Station (Exit 2), 0 min. walk

やきとりの扇屋 浅草店
Yakitori Ohgiya (Asakusa)

Izakaya, Yakitori, Kushiage, Kamameshi

#021 ☎ 03-5806-2410

movie.jp.com/shops/info/032250
2-1-15 Asakusa, Taito-ku



The "grilling masters" of Ohgiya put their hearts into charcoal grilling each yakitori (from 100 yen- / 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.

Recommended: Yakitori 100 yen / skewer (Teriyaki & Salt) -Grilled with charcoal fire, outside of the chicken is crispy while inside is juicy.

- 🕒 <Mon-Fri> 4PM-12AM (L.O. 11PM)
<Sat, Sun & Holidays> 1PM-12AM (L.O. 11PM)
- 💰 Dinner: 2,300 yen- / Course: 3,000 yen- (all you can drink)
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Photo
- 🚶 Asakusa Station (Exit 6), 2 min. walk

土風炉 浅草店
Tofuro (Asakusa)

Washoku, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata

#022 ☎ 03-5806-4455

<http://www.tofuro.jp>
1-24-1 ROX2G 4F Asakusa, Taito-ku



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.

Recommended: Kushiyaki -skewered meat and vegetables (Image right)

- 🕒 <Lunch> Sat, Sun & Holidays 11:30AM-5PM <Dinner> 5PM-11:30PM (L.O. 10:45PM)
- 💰 Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Photo
- 🚶 Tsukuba Express Line, Asakusa Station (Exit 4) 5 min. walk
Ginza Line, Tawaramachi Station (Exit 3) 7 min. walk

天丼 葵丸進
Ten-don Aoimarushin

Tempura, Ten-don

#023 ☎ 03-3841-0110

<http://www.aoi-marushin.co.jp>
1-4-4 Asakusa, Taito-ku



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.

Recommended: Tempura Course "Ume" 4,000 yen + tax -Appetizer, assorted tempura, small mixed tempura with shrimp, rice & soup, dessert

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

磯丸水産 浅草新仲見世通り店
Isomaru Suisan (Asakusa Shin Nakamise Dori)

Washoku, Sushi, Izakaya, Hamayaki

#024 ☎ 03-5806-5817

<http://www.isomaru.jp>
1-23-7-1F&2F Asakusa, Taito-ku

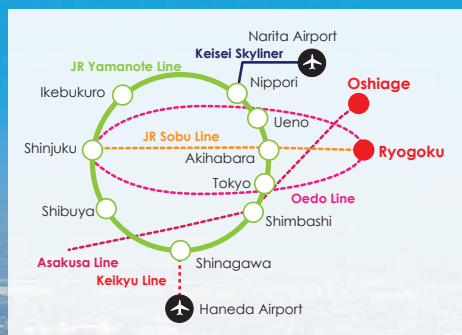


Isomaru Suisan stocks fresh seafood every day and provides it at a reasonable price! You can enjoy hamayaki (grilling at beach) and have shellfish and squids cooked right in front of your eyes. It feels as if you are dining at the beach.

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

- 🕒 <Mon-Fri> Lunch 11AM-5PM (L.O. 5PM) Dinner 5PM-11PM
<Sat, Sun & Holidays> 12PM-12AM
- 💰 Lunch: 1,200 yen- / Dinner: 3,000 yen- / Course: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Korean, Photo
- 🚶 Tawaramachi Station 4 min. walk / Asakusa Station 8 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. The newly opened TOKYO SKYTREE® in May 2012 is attracting many visitors as a new tourist spot. The commercial facility of TOKYO Solamachi® is a shopping mall with an aquarium and planetarium. Near Oshiage is Ryogoku, the mecca of sumo wrestling. In addition to Ryogoku Kokugikan (Ryogoku Sumo Hall) where the sumo tournaments are held, many sumo training quarters are concentrated in this area. If you are lucky, you might encounter a sumo wrestler on the street!

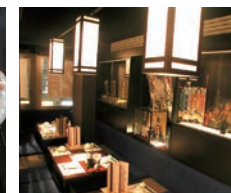
TOKYO SKYTREE

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

Chanko, Washoku

#025

☎ 03-5669-1570

<http://sakanaya-group.com/05ami/index.html>
3-26-6-2F&4F Ryogoku, Sumida-ku


- 🕒 <Mon-Sat & Before Holidays> 11AM-2AM
<Sun & Holidays> 11AM-12AM
- 💰 Lunch: 860 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- 💳 VISA, JCB 🍷 Sake, Shochu, Beer, Liqueur
- 📷 English, Photo
- 🚶 JR Ryogoku Station (East Exit) 1 min. walk

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

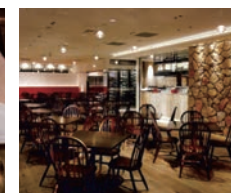
Recommended: ISEGAHAMABEYA-chanko (2,200 yen + tax)

ビバ ナポリ VIVA NAPOLI

Italian

#030

☎ 03-5610-3190

<http://www.create-restaurants.co.jp/>
TOKYO Solamachi 6F
1-1-2-6F Oshiage, Sumida-ku


- 🕒 <Lunch> 11AM-4PM (L.O. 3:30PM) <Tea Time> 4PM-5PM
<Dinner> 5PM-11PM (L.O. 10PM) <Closed> When the building is closed
- 💰 Lunch: 2,000 yen- / Dinner: 3,000 yen- / Course: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB 🍷 Beer, Wine, Liqueur 📷 English, Chinese, Photo
- 🚶 Hanzomon Line, Oshiage Station (B3 Exit) 1 min. walk
Tobu Sky Tree Line, Tokyo Sky Tree Station 0 min. walk

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

Recommended: Stone oven baked pizza -Fresh from the oven!

スカイツリー・ビューレストラン&バー 簾 (れん) REN

Washoku, French, Bar

#027

☎ 03-5611-5591

<https://www.tobuhotel.co.jp/levant-restaurant-bar/ren/>
Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku


- 🕒 <Lunch> 11:30AM-3PM (L.O. 2PM) <Dinner> 5:30PM-9:30PM (L.O. 8:30PM) <Bar> 5PM-11PM (L.O. 10:30PM)
<Tea Time> 11:30AM-4:30PM (L.O. 4PM) 📷 English
- 💰 Lunch: 4,000 yen- / Dinner: 8,000 yen- / Course: 8,000 yen-
- 💳 VISA, Master, AMEX, UC, DC, UFX, Diners, JCB, Nicos, MUFG
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Cocktail, Champagne
- 🚶 Kinshicho Station (JR: North Exit / Hanzomon: Exit 3), 3 min. walk

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

Recommended: Flambe dessert

***Restaurant will be closed Aug. 17 - Oct. 31, 2018 due to renovations**



谷中・根津・千駄木

Yanaka Nezu Sendagi

Alleys of Retrospective Tokyo

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

Yanaka Ginza

1 谷中ぎんざ Yanaka Ginza



Walking from Nippori Station, you can feel the nostalgic air guiding you to the "Yuyake Dan Dan" (Sunset Steps). The 36 steps were named after its beautiful view of the sunset, selected from the public subscription. As you walk down the steps, you can reach Yanaka Ginza, one of the main shopping streets with a traditional Japanese atmosphere. Some shops were founded in the Taisho era (1912-1926), presenting the warm taste of "shitamachi" (downtown). There are many finger foods sold on the street as you may spot some people walking down the street with something delicious in their hands.

<http://www.yanakaginza.com>

JR Yamanote / Joban / Toei Toneri / Keisei Line, Nippori Station Chiyoda Line, Sendagi Station

2 根津神社 Nezu Shrine



The beautifully colored Nezu Shrine is one of the oldest shrines that was first established 1900 years ago. It was moved to the current location as a symbol of Tokugawa Tsunayoshi Shogunate choosing his successor. The Gongen Zukuri design was inspired by the Toshogu Shrine in Nikko. The main hall, two gates, and the wall of Nezu Shrine is now approved as an important cultural property for its admirable existence. Surrounding the shrine are more than 3,000 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.

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

Chiyoda Line, Nezu Station / Nanboku Line, Todaimae Station / Mita Line, Hakusan Station

Open hours Budget URL Nearest station



3 下町風俗資料館 Shitamachi Museum

Shitamachi Museum was established for the future generation to remember the Japanese traditional culture of "shitamachi." Shitamachi, often translated as downtown, refers to the actual land level of where the city was located. Since Edo was located in the low lands, this area was called the shitamachi. Japan has become very convenient in the rapidly changing world, but people hoped for the continuation and preservation of their culture and donated many items when the museum was established in 1980. Furniture and housewares of the Taisho and Meiji Era are on display and you can actually walk through the compact narrow allies that would make you feel as if you have wandered into the past. Materials from the war time up until today are available on the second floor. The more you know about the shitamachi culture, the more you would love it.

- 9:30AM-4:30PM (last admission 4PM) Closed Monday (Open on holiday Mondays and closed on the following Tuesday)
- Adults: 300 yen / Primary, Junior High, Senior High School Students: 100 yen
- <http://www.taitocity.net/taito/shitamachi/english/index.html>
- JR Ueno Station (Shinobazu Exit)

4 子規庵 Shikian

This is the house of a writer called Masaoka Shiki, who has devoted his time into the modernization of literature in the late 1880s until his death in 1902. The residence has originally been a nagaya (long house) of the Maeda of Kaga clan. After it was rebuilt in 1951 due to the damage caused by WWII, the Shikian was declared as Tokyo Historical Landmark in 1952. Feel the quiet atmosphere of the garden and house, as you enjoy the birds that come visit the garden.

- 10:30AM-12PM, 1PM-4PM
<Closed> Monday
(Tuesday if Monday is a national holiday)
- <http://www.shikian.or.jp/shikian-english-page/>
- Adults: 500 yen
- JR Uguisudani Station (North Exit) 5 min. walk

5 東京バイク 古民家自転車 Tokyobike Gallery

Tokyobike gallery is a bicycle shop that moved into an 80 year old sake store in 2013. Fashionable and colorful bicycles harmoniously array inside the old building. The brand made its success having shops overseas including New York, London, Berlin, Milano, and many other places. In addition to selling bicycle frames, the store also rents bicycles for a day ride. See how much you can discover by riding around the area. Feel the wind of downtown Tokyo and enjoy the slow life that you can only experience here.

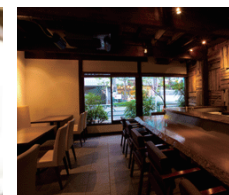
- 10AM-7:30PM (Closed Wed)
- <http://www.tokyobikerentals.com>
- JR Yamanote Line, Nippori Station (South Exit)
Chiyoda Line, Sendagi Station (Exit 1)

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

千駄木露地イタリアン Sendagi Roji Italian Italian

#031

03-5814-8087

<http://sendagiroji.com/>
2-42-2 Sendagi, Bunkyo-ku


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

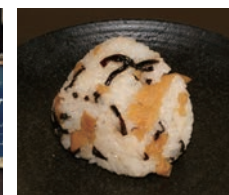
Sendagi Roji Italian is an Italian restaurant that renovated an old Japanese-style housing built 80 years ago. "Roji" means "small passage between houses." Lattice doors, stairs, and big stains give the taste of the old days in Japan. Do not hesitate walking into a "Roji" and you will find some delicious homemade Italian dishes in the warm Japanese atmosphere.

Recommended: Acquapazza of fresh fish (Image left)

おにぎり café 利さく Onigiri Café Risaku Rice ball

#032

03-5834-7292

<http://risaku.jimdo.com/>
2-31-6 Sendagi, Bunkyo-ku


- <Breakfast> 8AM-11AM <Lunch> 11AM-3PM <Dinner> 3PM-8PM
<Closed> Wednesday
- Lunch: 700 yen- / Dinner: 700 yen-
- Sake, Beer, Wine, Plum wine
- English
- Sendagi Station (Dangosaka Exit), 30 sec. walk

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

Recommended: Shiokobu Takuan (Image right)

HAGI CAFE HAGI CAFE Café

#033

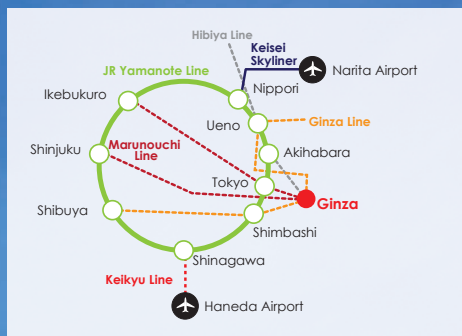
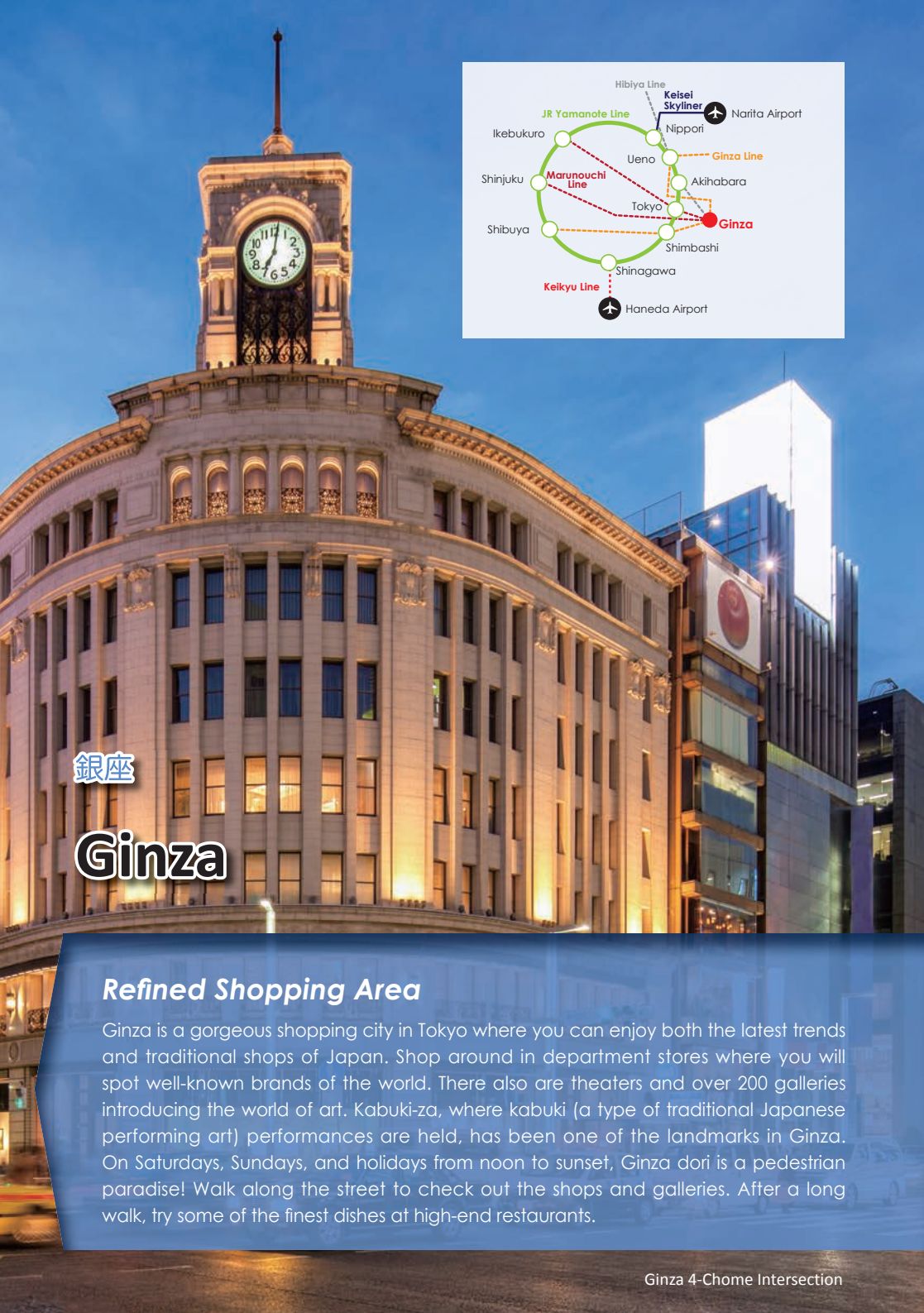
03-5832-9808

<http://hagiso.jp>
HAGISO, 3-10-25 Yanaka, Taito-ku


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

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

Recommended: Fried mackerel sandwich 850yen (Image left)



1 歌舞伎座 Kabukiza

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

- <https://www.kabukiweb.net/theatres/kabukiza/information/index.html>
- Hibiya / Marunouchi / Ginza Line, Ginza Station (A7 Exit)
Hibiya / Asakusa Line, Higashi Ginza Station (Exit 3)

2 銀座シックス 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. Of the 241 premises, 67 are food-related shops, cafes, and restaurants. 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.

- 6AM-2AM
- <https://ginza6.tokyo.e.abf.hp.transer.com>
- Marunouchi Line / Hibiya Line, Ginza Station (Exit A3) 2 min. walk
Asakusa Line / Hibiya Line, Higashi-Ginza Station (Exit A1) 3 min. walk
Yurakucho Line, Ginza-itchome Station (Exit 9) 8 min. walk





3 銀座四丁目 Ginza 4-chome Intersection

Two landmark buildings, Wako Department Store and San-ai Building stand on the intersection of Ginza, known as Ginza 4-chome. All of the highlights of Ginza start from this crossing street. Wako is considered as the most exclusive department store in Japan for its original luxury goods. The clock tower of the building has a dial on all four sides, being recognized as a remarkable symbol of Ginza. San-ai building appears in many tourist guidebooks for its appealing cylindrical shape. Be sure to walk around the fascinating town of Ginza for other large Japanese department stores lining along Chuo Street and Harumi Street.

Hibiya / Marunouchi / Ginza Line, Ginza Station

4 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.

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

Marunouchi / Chiyoda Line, Kasumigaseki Station Hibiya / Toei Mita Line, Hibiya Station



GINZA SIX

The Largest Retail Facility in Ginza

GINZA SIX opened on April 20, 2017, on Chuo Dori in Ginza, offering a concentration of world-class luxury brands and popular gourmet foods. Ginza, where venerable establishments mix with the latest newcomers and tradition meets mode, is Japan's foremost shopping district. It has served as the backdrop for numerous songs and movies.

The place name "Ginza" was originally the colloquial name for the silver currency mint established at Ginza 2-chome in 1612 by Tokugawa Ieyasu, the first Shogun of the Edo Bakufu. Its streets came to be lined with stores selling formal clothing for the officials of the mint, and Ginza has retained its position as the heart of shopping in Japan since then. Within Ginza, Chuo Dori (literally "Central Avenue") is Japan's most famous street. Louis Vuitton opened there in 2000, followed by Chanel, Cartier and a stream of other luxury brands, which cemented their positions by erecting buildings.



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

Izakaya, Yakiniku

#035

☎ 03-3562-2941

<http://www.daitohkigyo.com/brand/maruushi.html>

1-5-10-8F Ginza, Chuo-ku



☑ <Mon-Fri > 5PM-11:30PM <Sat, Sun & Holiday> 5PM-10PM

¥ Dinner: 5,000 yen- / Course: 5,000 yen-

☑ VISA, Master, AMEX, Diners, Others

☑ Sake, Shochu, Beer, Liqueur, Wine ☑ Photo

📍 Ginza-itchohme Station (Exit 5-6) 2 min. walk
Ginza Station (A13 Exit) 5 min. walk

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!

Recommended: Premium loin (Image left)

鮨処 銀座 福助 本店
Sushi Ginza Fukusuke (The Main)

Sushi

#036

☎ 03-3535-3191

2-6-5 10F Ginza, Chuo-ku



☑ <Mon-Fri > Lunch 11:30AM-3PM (L.O. 2:30PM) Dinner 5PM-10PM (L.O. 9:30PM)
<Sat, Sun & Holiday> Lunch 11AM-4PM (L.O. 4PM) Dinner 4PM-10PM (L.O. 9:30PM) <Closed> Jan. 1st

¥ Lunch: 2,000 yen- / Dinner: 6,500 yen- / Course: 5,400 yen-

☑ VISA, Master, AMEX, JCB, Others

☑ Sake, Shochu, Beer, Wine ☑ English, Chinese, Photo

📍 Ginza-itchohme Station (Exit 8) 1 min. walk / Ginza Station (A9 Exit) 4 min. walk

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

Recommended: Hamakaze Course 6,000 yen + tax

がんこ 銀座 1丁目店
Ganko (Ginza-itchohme)

Washoku, Kaiseki

#037

☎ 03-3567-6789

<http://www.gankofood.co.jp/>

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



☑ 11AM-11PM (L.O. 10:30PM)

¥ Lunch: 2,000 yen- / Dinner: 3,000 yen- / Course: 4,000 yen-

☑ VISA, Master, AMEX ☑ Sake, Shochu, Beer, Liqueur, Wine

☑ English, Chinese, Korean, Photo

📍 Ginza-itchohme Station (Exit 7), 1 min. walk
Kyobashi Station (Exit 3), 4 min. walk

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

Recommended: Jo-nigiri (Image left)

銀座シェ・トモ
GINZA Chez Tomo

French

#079

<http://www.chez-tomo.com/ginza/index.html>

11-12F, POLA Ginza Bldg. 1-7-7 Ginza
Chuo-ku



☑ <Tues-Sun> 11:30AM-3PM, 6PM-10:30PM
<Closed> Monday (Tuesday if prior Monday is national holiday)

¥ Course (Dinner) 10,500 yen- ☑ VISA, MASTER, DINERS

☑ Wine, Beer ☑ English

📍 Ginza-itchohme Station (Exit 7) 1 min. walk
Ginza Station (A9 Exit) 6 min. walk
JR Yurakucho Station (Kyobashi Exit) 5 min. walk

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

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

Beer Pub

#039

☎ 03-3214-7920

<http://www.dynac-japan.com/rose/>
1-7-1 Yurakucho, Chiyoda-ku



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

¥ Lunch: 900 yen- / Dinner: 3,000 yen- / Course: 3,000 yen-

☑ VISA, Master, AMEX, JCB, UnionPay ☑ Beer, Liqueur, Wine, Whisky

☑ English, Chinese, Photo 📍 JR Yurakucho Station 2 min. walk

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

Recommended: Roast Beef Rose Plate-Rose cut 180g with 3-Garnish Plate (Image right)

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

#040

☎ 03-3289-9888

<http://www.tofuro.jp>

8-2-1F&2F Ginza, Chuo-ku



☑ <Lunch> 11:30AM-2PM (Sat & Sun until 5PM) <Dinner> 4PM-11:30PM (Sat & Sun from 5PM) (L.O. 10:50PM, drink 11:05PM)

¥ Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-

☑ VISA, Master, AMEX, JCB, UnionPay

☑ Sake, Shochu, Beer, Liqueur, Wine ☑ English, Chinese, Photo

📍 JR Shimbashi Station (Ginza Exit) 7 min. walk
JR Yurakucho Station 8 min. walk

Tofuro serves wide variety of washoku using carefully selected ingredients that are directly shipped from farms all across Japan. Popular menus are fresh seafood and vegetables grilled with charcoal, fresh sashimi, soba using buckwheat from Hokkaido, and tofu 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.

Recommended: Hand-made soba (Image left)



丸の内・日本橋

Marunouchi Nihonbashi

Center of Modern Tokyo

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

Tokyo Station



1 皇居 Imperial Palace

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

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

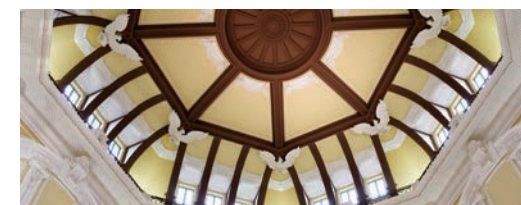
JR / Marunouchi Line, Tokyo Station Hanzomon / Chiyoda / Tozai / Mita / Marunouchi Line, Otemachi Station

2 東京駅 Tokyo Station

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

JR / Marunouchi Line, Tokyo Station

<http://www.tokyoinfo.com>



3 三井記念美術館 Mitsui Memorial Museum

The Mitsui Memorial Museum holds collection of the Mitsui family that has the history of three centuries. Built in 2005 inside the Mitsui Main Building, the western style structure was approved Important Cultural Property by the Japanese government. You can enjoy both the exhibitions and building.

10AM-5PM (Entrance until 4:30PM)
<Closed> Mondays

Adults: 1,000 yen / High School and College Students: 500 yen / Children Under Junior High School: Free

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

Ginza / Hanzomon Line, Mitsukoshimae Station (A7 Exit)



4

日本銀行
Bank of Japan

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

Ginza / Hanzomon Line, Mitsukoshimae Station (B1 Exit)



5

日本橋
Nihonbashi

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

Ginza / Hanzomon Line, Mitsukoshimae Station
Tozai Line, Nihonbashi Station (B12 Exit)

6

甘酒横丁
Amazake Yokocho

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

Asakusa / Hibiya Line, Ningyocho Station <http://amazakeyokocho.jp>

Nihonbashi YUKARI

Where you can 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.

日本橋ゆかり #041
Nihonbashi Yukari

- Washoku
 03-3271-3436
3-2-14 Nihonbashi, Chuo-ku
- <Lunch> 11:30AM-2PM (L.O. 1:30PM)
<Dinner> 5:30PM-10PM (L.O. 9:30PM)
<Closed> Sundays and Holidays
- Lunch: 3,500 yen- / Dinner: 10,000 yen-
- VISA, Master, AMEX
- Sake, Shochu, Beer, Liqueur, Wine
- English, Photo
- <http://nihonbashi-yukari.com/>
- JR Tokyo Station (Yaesu Exit) 3 min. walk
Ginza Line, Nihonbashi Station (B3 Exit) 1 min. walk



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.

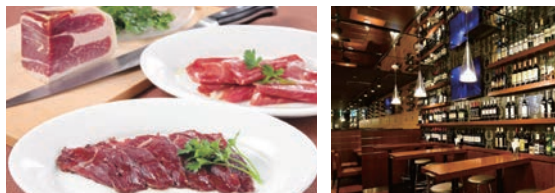


Kimio Nonaga
Born in 1972. Trained in Japanese cuisine at "Kikunoi", then became the third-generation young master of Yukari. Won the "Iron Chef Japan Cup 2002." Selected by the New York Times as the young chef to represent Japan, and was the first person recognized as a "World Chef". Widely active in various media and magazines, and overseas, in diverse fields. Preserves tradition while spreading new Japanese cuisine.

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)

#042

03-5220-2527

<http://acorn-bar.jp/>
GRANROOF FRONT B1 Tokyo Station


- <Lunch> 11AM-4PM (L.O. 3PM) <Dinner> 4PM-11PM (L.O. 10:15PM)
- Lunch: 880 yen- / Dinner: 3,500 yen- / Course: 4,000 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Beer, Liqueur, Wine English, Photo
- JR Tokyo Station (Yaesu South Exit) 1 min. walk
Marunouchi Line, Tokyo Station (Yaesu North Exit) 5 min. walk

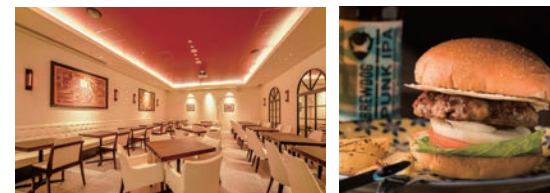
ACORN is a new type of bar that is stylish and casual. In addition to tapas dishes, you can eat dry-cured ham and wide variety of cheese. Their chefs specializing in French cuisines will prepare healthy dishes using vegetables cultivated with low agricultural chemicals along with dishes made with fresh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

Recommended: Dry-cured ham platter (Image left) - 3 types of ham

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

#088

03-6551-2511

<http://www.common-cafe.jp/>
Marunouchi Center Building 1F
1-6-1 Marunouchi, Chiyoda-ku


- <Mon-Fri> 8AM-11:30PM (L.O. 10:30PM)
<Sat, Sun & Holidays> 11:30AM-11PM (L.O. 10:15PM)
<Closed> When Marunouchi Center Building is closed
- Lunch: 1,000 yen- / Dinner: 3,000 yen- / Course: 3,500 yen-
- VISA, Master, AMEX, JCB, UnionPay Beer, Wine English, Photo
- Tokyo Station (Marunouchi North Exit) 3 min. walk
Otemachi Station (B1 Exit) 1 min. walk

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.

Recommended: Hamburger - with special buns and patty (image right)

*Smoking space available

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

#089

03-6256-0805

<http://samurai-dos.jp/>
Tekko Building B1F
1-8-2 Marunouchi, Chiyoda-ku


- <Lunch> 11:30AM-3PM (L.O. 3PM)
<Dinner> 3PM-11:30PM (Food L.O. 10:30PM / Drink L.O. 11PM)
*Please make a reservation 3 days in advance to dine on weekends
- Lunch: 3,800 yen- / Dinner: 20,000 yen- / Course: 20,000 yen-
- VISA, Master, AMEX, JCB, UnionPay Beer, Wine English
- Tokyo Station (Yaesu North Exit) 2 min. walk
Otemachi Station (B10 Exit) 2 min. walk *Smoking space available

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).

Recommended: Premium Steak Course -you can choose the main steak dish

INBOUND MARKET EXPO 2019

Exhibition dedicated to products and services related to the inbound market

February 19 (Tue) - 22 (Fri), 2019
Tokyo Big Sight (East Hall), Japan

<http://www.jma.or.jp/ime/>



玄治店 濱田家
Genyadana Hamadaya
Washoku, Kaiseki

#081

<http://www.hamadaya.info/>
3-13-5 Nihonbashi Ningyo-cho, Chuo-ku


- <Wed, Thurs, Sat> 11:30AM-3PM <Mon-Sat> 5:30PM-10PM
<Closed> Sunday
- Course (Dinner): 34,500 yen-
- VISA, MASTER, DINERS Sake, Beer English
- Asakusa / Hibiya Line, Ningyocho Station 1 min. walk
Hanzomon Line, Suitengumae Station 8 min. walk
Toei Shinjuku Line, Hamacho Station 8 min. walk

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.

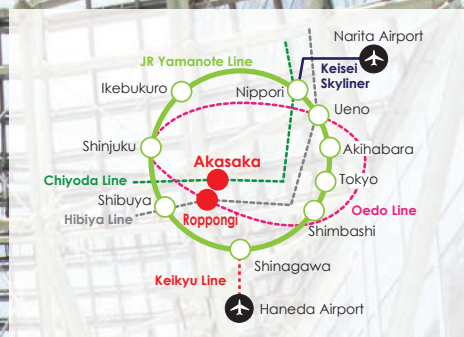


赤坂・六本木

Akasaka Roppongi

Center of Modern Tokyo

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



1 六本木ヒルズ Roppongi Hills

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

🕒 Shop 11AM-9PM / Restaurant 11AM-11PM

🌐 <http://www.roppongihills.com/>

🚉 Hibiya / Toei Oedo Line, Roppongi Station (1C Exit)
Toei Oedo Line, Azabu Juban Station (Exit 7)
Nanboku Line, Azabu Juban Station (Exit 4)



2 東京ミッドタウン Tokyo Midtown

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

🕒 Shop 11AM-9PM / Restaurant 11AM-12AM

🌐 <http://www.tokyo-midtown.com/en/>

🚉 Toei Oedo / Hibiya Line, Roppongi Station (Exit 8)
Chiyoda Line, Nogizaka Station (Exit 3)
Nanboku Line, Roppongi 1-chome Station (Exit 1)



3 赤坂サカス akasaka Sacas

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

🌐 <http://sacas.net/>

🚉 Chiyoda Line, Akasaka Station



4 アートトライアングル六本木 The Art Triangle Roppongi

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



5 芝公園 Shiba Park

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

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

6 恵比寿ガーデンプレイス Yebisu Garden Place

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

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



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

個室会席 北大路 虎ノ門茶寮
Japanese Kaiseki cuisine KITAHOJI TORANOMON SARYO
Washoku, Tempura

#048

03-3434-1115

<http://www.kitaohji.co.jp/toranomonsaryo/>
3-17-1 Toranomon, Minato-ku



- <Mon-Fri> Lunch 11:30AM-2PM (L.O. 1PM) Dinner 5PM-10:30PM (L.O. 9PM)
<Sat> Lunch 11:30AM-3PM (L.O. 1PM) Dinner 5PM-9PM (L.O. 7PM)
<Closed> Sunday, Holidays English, Photo
- Lunch: 2,000 yen- / Dinner: 7,000 yen- / Course: 7,000 yen-
- VISA, Master, AMEX, JCB, others Sake, Shochu, Beer, Wine
- Hibiya Line, Kamiyacho Station (Exit 3) 1 min. walk
Ginza Line, Toranomon Station (Exit 4) 8 min. walk

Experience the seasonal Japanese cuisines at KITAHOJI TORANOMON SARYO's private dining rooms. It has just newly opened on September 14, 2015 reflecting the needs of many foreign visitors coming to the Toranomon area. The special vegetarian kaiseki and other vegetarian menus are available to meet the foreign customers' expectations.

Recommended: Vegetarian-kaiseki (Image left)

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

#049

03-5413-5851

<http://riogrande.createrestaurants.com/en/6-6-9-1F-Roppongi,Minato-ku>



- <Lunch> Mon-Fri 11:30AM-3PM (L.O. 14PM) Sat, Sun & Holidays Closes 30min. later <Dinner> Mon-Fri 6PM-11PM (L.O. 10PM) Sat & Before holidays 5:30PM-11PM (L.O. 10PM) Sun & Holidays 5PM-10:30PM (L.O. 9:30PM)
- Lunch: 1,300 yen- (Weekdays), 3,564 yen- (Weekend) / Dinner: 4,860 yen-
- VISA, Master, AMEX, JCB, UnionPay Beer, Liqueur, Wine
- English Roppongi Station (Exit 3), 2 min. walk

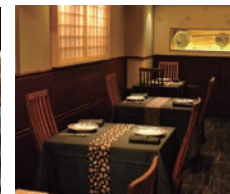
Rio Grande Grill Roppongi is a Brazilian BBQ (churrasco) restaurant that is located 2 minutes away from Roppongi Station. Skewered beef, other types of meat, and seafood are slowly grilled in a special oven. Listen to the upbeat samba and feel the Brazilian atmosphere as you enjoy your food.

**Recommended: Lunch time (weekdays)
Grilled chicken, Today's beef steak /
Dinner time Churrasco (all you can eat)**

日本料理 龍吟
RyuGin
Washoku

#082

<http://www.nihonryori-ryugin.com/index.html>
Side Roppongi Building 1F, 7-17-24
Roppongi, Minato-ku



- <Mon-Sat> 6:30PM-1AM (L.O. 10:30PM)
<Closed> Sunday, holiday (check HP for irregular holidays)
- Course (Dinner): 33,500 yen-
- VISA, MASTER, DINERS Sake, Shochu English
- Hibiya Line, Roppongi Station (Exit 2) 2 min. walk
Toei Oedo Line, Roppongi Station (Exit 7) 5 min. walk

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

Hotel New Otani Tokyo

Yotsuya Station (Kojimachi Exit) 8min.walk
Akasakamitsuke Station (D Kioicho Exit) 3min. walk
Address: Hotel New Otani Tokyo, 4-1 Kioi-cho, Chiyoda-ku
www.newotani.co.jp/en/tokyo/restaurant

久兵衛 ザ・メイン店
Kyubey (The Main)

#051

☎ 03-3221-4144
Washoku, Sushi

Highly acclaimed as one of the best sushi restaurants in Japan, Kyubey offers the ultimate experience of dining sushi that is regarded as a form of art. Enjoy a friendly conversation over the counter with the chef while relishing sushi made from fresh and seasonal ingredients. Another Kyubey restaurant is located in the Garden Tower of the hotel (Tel: 03-3221-4145). **Recommended: Kyubey Course 15,000 yen + service charge + tax**

- ☑ <Lunch> 11:30AM-2PM <Dinner> 5PM-9:30PM
- ¥ Lunch: 3,000 yen- / Dinner: 10,000 yen- / Course: 15,000 yen-
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Champagne, Whisky
- ☑ English, Photo

天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa

#053

☎ 03-3221-4166
Tempura

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

Recommended: Tsuki Course 6,500 yen + service charge + tax

- ☑ <Lunch> Mon-Sat 11:30AM-2:30PM Sun & Holidays 11:30AM-2PM <Dinner> Mon-Sat 5PM- 9:30PM Sun & Holidays 2PM-9:30PM
- ¥ Lunch: 2,000 yen- / Dinner: 5,000 yen- / Course: Lunch 3,800 yen-, Dinner 5,000 yen
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Sake, Shochu, Beer, Wine
- ☑ English, Photo

石心亭
Sekishin-tei

#052

☎ 03-3238-0024
Teppanyaki

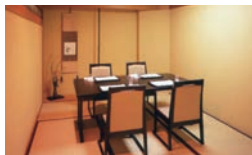
The restaurant stands in a quiet Japanese garden with a history of over 400 years located in Hotel New Otani. As you dine, take in the beautiful scenery beyond the wide window or watch the chef's precise movements preparing your meal. They serve Kobe Beef, seasonal seafood, and vegetables, carefully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

Recommended: Ryokuin Course with Kobe Beef 24,000 yen + service charge + tax

- ☑ <Lunch> Mon-Fri 11:30AM-2PM Sat, Sun & Holidays 11:30AM-3PM <Dinner> 6PM-9PM
- ¥ Lunch (Course): 6,000 yen- / Dinner (Course): 18,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay, Others
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Champagne, Whisky
- ☑ English

日本料理ほり川 ホテルニューオータニ店
Japanese Cuisine Horikawa

#054

☎ 03-3221-4177
Washoku, Shabu-shabu, Nabe

Japanese Cuisine Horikawa is a long standing restaurant at Hotel New Otani with a history of 50 years. Besides beautiful Kaiseki course menus that are all made with carefully chosen ingredients of the season, you can also enjoy highly recommended shabu-shabu using Japanese Black and blow fish cuisines (only available from November to February). In addition to the main dining room, there are also private rooms that can be used for meetings and gatherings.

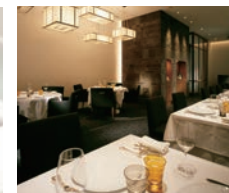
Recommended: Blow fish cuisine

- ☑ <Mon-Fri> 11:30AM-2:30PM (L.O. 2:30PM), 5PM-10PM (L.O. 10PM) <Sat, Sun & Holidays> 11:30AM-4PM (L.O. 4PM), 4PM-9:30PM (L.O. 9:30PM)
- ¥ Lunch: 1,800 yen- / Dinner: 4,500 yen- / Course: Lunch 5,000 yen-, Dinner 6,000 yen-
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Sake, Shochu, Beer, Wine
- ☑ English, Photo

ÉdiTioN Koji Shimomura
ÉdiTioN Koji Shimomura
French

#083

<http://www.koji-shimomura.jp/>
Roppongi T-CUBE 1F, 3-1-1
Roppongi, Minato-ku



- ☑ <Mon-Sun> 12PM-3PM (L.O. 1:30PM) 6PM-11:00PM (9PM) <Closed> Irregular
- ¥ Course (Lunch): 15,500 yen- / Course (Dinner): 23,500 yen-
- ☑ VISA, MASTER, DINERS ☑ Wine ☑ English
- ☑ Toei Oedo Line, Roppongi Ichhome Station 3 min. walk

A French restaurant located on the ground floor of a skyscraper, directly connected to Roppongi-icchohome 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.

ウニ
#uni
Seafood

#093

☎ 03-6447-4832
<http://uni-seafood.com>
Roppongi Fortuna Bldg. 1F
7-12-23 Roppongi, Minato-ku



- ☑ <Lunch> 11:30AM-2PM (L.O. 1:30PM) <Dinner> 6PM-11:30PM (L.O. 10PM)
- ¥ Lunch: 1,000 yen- / Dinner: 6,000 - 8,000 yen
- ☑ VISA, MASTER, AMEX, JCB, DINERS
- ☑ Sake, Shochu, Beer, Liqueur, Wine ☑ English
- ☑ Toei Oedo Line, Roppongi Station (Exit 7) 3 min. walk Hibiya Line, Roppongi Station (Exit 4a) 3 min. walk

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.

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

熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN
Yakiniku

#056

☎ 03-5797-7390
<http://www.nikugen.jp>
2-14-33-2F Akasaka, Minato-ku



- ☑ <Lunch> 11:30AM-3PM (L.O.2:30PM) <Dinner> 5PM-12AM (L.O.11:30PM) <Closed> 12/31, 1/1
- ¥ Lunch: 1,000 yen- / Dinner: 5,500 yen- / Course: 5,000 yen-
- ☑ VISA, Master, AMEX, JCB ☑ Shochu, Beer, Liqueur, Wine ☑ English
- ☑ Chiyoda Line, Akasaka Station (Exit 2) 1 min. walk

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

Recommended: Wet Aged Beef Steak



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 Hamarikyu Garden, a famous Japanese garden near the ocean.



1 築地場外市場 Tsukiji Market

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

<http://www.tsukiji.or.jp/english/index.html>

🚶 Toei Oedo Line, Tsukiji Shijo Station (A1) Hibiya / Toei Asakusa Line, Higashi Ginza Station (5 or 6 exit)



2 汐留シオサイト イタリア街 Italian Town

Italian Town is located in a quiet part of Shiodome imitating the Italian neighborhood. Pretty colored buildings designed by Italian designers are lined up along with restaurants, leather goods, and antique 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>

🚶 JR, Hamamatsu-cho Station
Toei Oedo Line, Shimbashi Station
Yurikamome, Shiodome Station

3 浜離宮恩賜公園 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. Hamarikyu can be visited from Asakusa by sea bus.

¥ 300 yen (Elementary school children and over 65: free) <http://teien.tokyo-park.or.jp/en/hama-rikyu/index.html>

🚶 JR / Ginza / Asakusa Lines, Shimbashi Station
Yurikamome / Oedo Line, Shiodome Station

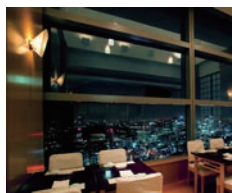
🕒 Open hours 🗳 Budget 🌐 URL 🚶 Nearest station

Hama-rikyu

美寿思
MISUJI
Sushi

#057

☎ 03-6218-4100
Caretta Shiodome 46F
1-8-1 Higashi Shinbashi, Minato-ku



☑ <Lunch> 11AM-3PM (L.O. 2:30PM) <Dinner> 5PM-10:30PM (L.O. 10PM) <Closed> When Caretta Shiodome Bldg. is closed

¥ Lunch: 2,500 yen- / Dinner: 10,000 yen- / Course: 8,000 yen-

☑ VISA, Master, AMEX, JCB, UnionPay

☑ Sake, Shochu, Beer, Wine ☑ English

🚶 JR Shimbashi Station (Shiodome Exit) 5 min. walk
Toei Oedo Line, Shiodome Station (Exit 10) 1 min. walk

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

Recommended: Edomae-Kaiseki-course

築地 すしー番 築地場外市場中央店
Tsukiji Sushi Ichiban (Tsukiji Jogai Shijo)
Sushi

#058

☎ 03-3524-7188
<http://sakanaya-group.com/04sushiichiban/00top/main.html>
4-13-15 Tsukiji, Chuo-ku



☑ 7 days/24 hours

¥ Lunch: 980 yen- / Dinner: 2,800 yen-

☑ VISA, JCB ☑ Sake, Shochu, Beer, Liqueur, Wine

☑ English, Chinese, Korean, Photo

🚶 Toei Oedo Line, Tsukiji Shijo Station (Exit A1) 2 min. walk

Rambling Tsukiji fish market is something that should not be missed among Tokyo sightseeing. There are so many restaurants in the outer market (Jogai Shijo) to choose from. Tsukiji Sushi Ichiban is one of the recommended Sushi restaurants there. They regularly hold tuna filleting shows and have more than 300 shows in a year. Enjoy and experience the freshest fish by your eyes and tongue!

Recommended: Changes daily, please ask staff

過門香新橋店〜 GoldFin 〜
Kamonka Shimbashi GoldFin
Chinese

#094

☎ 03-6206-1151
<http://kamonka-tokyo.jp>
Perusa 115 4F, 1-15-5 Shinbashi, Minato-ku



¥ <Lunch> 11AM-2:30PM (L.O. 2PM) <Dinner> 5PM-11PM (L.O. 10PM) <Closed> Irregular Holidays

☑ Lunch: 1,200 yen- / Dinner: 5,000 yen- / Course: 6,000 yen-

☑ VISA, Master, AMEX, JCB, UnionPay, DINERS

☑ Sake, Shochu, Beer, Liqueur, Wine ☑ English, Photo

🚶 JR Shimbashi Station (Hibiya Exit) 1 min. walk
Ginza Line, Shimbashi Station (Exit 7) 1 min. walk

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.

Recommended: Shark's Fin Sashimi - 12,000 yen* (Image left), Chongqing Style Braised Tofu & Minced Pork with Hot Sauce -1,800yen*
*Excluding tax & service fee

さくら廻 新橋店
Sakurakouji Shinbashi

#060

☎ 03-5501-2424
<http://www.koujigura.jp/>
1-18-12-B1F, Shinbashi, Minato-ku



☑ <Mon-Fri, Before Holidays> Lunch 11:30AM-3PM Dinner 4:30PM-11:30PM (L.O.10:50PM, Drink 11:00PM) <Sat>2:30PM-10:30PM <Closed> Sun & Holidays, The 1st Saturday of every month, Yearend & New Year holidays ☑ English, Chinese, Photo

¥ Lunch: 800 yen- / Dinner: 3,500 yen- / Course: 4,000 yen-

☑ VISA, Master, AMEX, JCB, UnionPay ☑ Sake, Shochu, Beer, Liqueur, Wine

🚶 JR Shimbashi Station (Hibiya Exit) 3 min. walk
Toei Mita Line, Uchisaiwai-cho Station (Exit A1) 3 min. walk

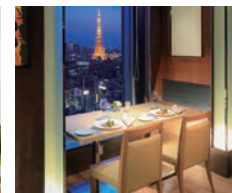
Try local Kyushu dishes at Sakurakouji! There are over 150 types of shochu and local sake from all over Japan that you can enjoy with chicken dishes that use local ingredients such as Satsuma Native Fowl and Kagoshima Berkshire Pig. Carefully selected shochu lined up inside the restaurant are a perfect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

Recommended: Okinawa-pork Shabu-shabu (Image right)

オールデイダイニング「ハーモニー」
All-Day Dining "HARMONY"

#061

☎ 03-6253-1130 (10AM-7PM)
<https://www.rph-the.co.jp/shiodome/en/>
ROYAL PARK HOTEL THE SHIODOME, TOKYO
1-6-3 Higashi-shimbashi, Minato-ku, Tokyo



☑ <Lunch> 11:30AM-3:30PM (L.O. 3PM) <Dinner> 6PM-10PM (L.O. 9PM)

¥ Lunch: 3,210 yen- / Dinner: 6,000 yen-

☑ VISA, Master, AMEX, JCB, UnionPay, DINERS

☑ Sake, Shochu, Beer, Liqueur, Wine, Whisky ☑ English

🚶 Toei Oedo Line, Shiodome Station (Exit2) about 1 min. walk
JR Shimbashi Station (Shiodome Exit) about 3 min. walk

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

Recommended:
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

てんぶら 逢坂
Tempura Osaka

#084

<http://www.tempura-oosaka.jp/>
Tada Building 1F, 2-13-16
Nishishinbashi, Minato-ku



☑ <Mon-Fri> 11:15AM-2PM, 5:30PM-11PM <Sat> 5PM-11PM <Closed> Sunday, holiday, 3rd Saturday

¥ Course (Dinner) 16,500 yen-

☑ VISA, MASTER, DINERS ☑ Sake, Shochu, Beer, Wine

🚶 JR Shimbashi Station (Ginza Exit) 10 min.
GinzaLine, Toranomon Station (Exit 1) 5 min. walk

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



池袋

Ikebukuro

Town for Shoppers of All Ages

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

Ikebukuro Station



1 サンシャインシティ Sunshine City

Sunshine City is a huge complex located on the east side of Ikebukuro. Many of the "city within a city" has been established these days, but Sunshine City was the first opened in 1978. Other than shops and restaurants, various facility including Sunshine Aquarium reopened in 2011, Sunshine 60 Observation Deck to watch Mt. Fuji and Tokyo Bay, Planetarium, and Ancient Orient Museum. On the second floor is an indoor theme park NanjaTown supported by Japan's famous game creator Namco. You can also enjoy stand shops specialized in gyoza dumpling and unique style desserts.

<http://www.sunshinecity.co.jp/english/index.html>
JR / Marunouchi / Yurakucho / Fukutoshin Line, Ikebukuro Station

2 いけふくろう Ikefukuro

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

JR Line, Ikebukuro Station



3 巣鴨地蔵通り商店街 Sugamo Jizo Dori Shotengai

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

<http://www.sugamo.or.jp/>
JR / Toei Mita Line, Sugamo Station



🕒 Open hours 🗙 Budget 🌐 URL 📍 Nearest station

和 GALICO 寅
WAGALICO TORA

Washoku, Izakaya, Nihonshu Bar, Gibier cuisine

#063 ☎ 070-1319-7406

<https://www.facebook.com/wagalicotora>
2-58-9-1F, Ikebukuro, Toshima-ku



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

Recommended: Pheasant breast meat with green onions (Image left)

☑ <Mon-Thu> 5PM-2AM (L.O.1AM) <Fri&Sat> 5PM-5AM (L.O.4AM)
<Sun> 5PM-12AM (L.O.11PM)

¥ Dinner: 3,000 yen- / Course: 4,000 yen-

☑ English ☑ Sake, Shochu, Beer, Wine, Sparkling sake

📍 Ikebukuro Station (West Exit) 10 min. walk

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

Sushi

#064 ☎ 03-5954-6159

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



Located on the 59th floor of Sunshine 60, the super high-rise building that represents the Ikebukuro district, Sushi Ginza Fukusuke is the finest place to enjoy the authentic Edo-mae-style sushi while taking in the view from 220 meters up in the sky. The interior is a natural Japanese-style space, in white wood and stone. Enjoy the fresh seafood shipped directly from Tsukiji fish market.

Recommended: Yuraku Course 5,000 yen + tax (Image left)

☑ <Lunch> Mon-Fri 11AM-3PM (L.O. 2:30PM) Sat, Sun & Holidays 11AM-4PM (L.O. 2:30PM) <Dinner> Mon-Fri 5PM-11PM (L.O. 10PM) Sat 4PM-11PM (L.O.10PM) *Sun & Holidays close 1 hour earlier <Closed> New Year Holidays

¥ Lunch: 2,000 yen- / Dinner: 6,500 yen- / Course: 5,400 yen-

☑ VISA, Master, AMEX, JCB, Others ☑ English, Chinese, Photo

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

音音 池袋店
Oto-oto (Ikebukuro)

Washoku, Sashimi, Pot cooked rice

#092 ☎ 03-3980-4434

<http://www.otooto-gohan.jp/>
MI PLAZA 5F, 1-19-5
Minami Ikebukuro, Toshima-ku



Close pay attention to the different sounds of cooking: chop-chop from the cutting board and simmering of the hot pot. The sounds of Japanese cuisines are echoing in the kitchen of "Oto-oto" (literally translated as sound-sound). They also have a careful selection of dashi (stock) abundant in minerals using bonito flakes, mackerel flakes, kelp stock, natural sea salt, and ionized water.

Recommended: Sashimi Treasure Plate - Fresh selection of seafood

☑ <Lunch> Mon-Fri & Before Holidays: 11:30AM-3PM / Sat, Sun & Holidays: 11:30AM-4:30PM <Dinner> Mon-Thu, Sun & Holidays: 4:30PM-11PM / Fri, Sat & Before Holidays: 4:30PM-11:30PM

¥ Lunch: 1,200 yen- / Dinner: 4,000 yen- / Course: 5,000 yen- ☑ English, Photo

☑ VISA, Master, AMEX, JCB, UnionPay ☑ Sake, Shochu, Beer, Liqueur, Wine

📍 Ikebukuro Station (East Exit) 3 min. walk
Seibu Ikebukuro Line, Ikebukuro Station (Seibu Exit) 2 min. walk

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

#065 ☎ 03-3981-3264

<https://www.riviera.co.jp/restaurant/tokyo-cafe/>
5-9-1 Nishi Ikebukuro, Toshima-ku



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.

Recommended: Lunch plate with grilled vegetables (Image left)

☑ 11AM-7PM (L.O. 6PM)

¥ Lunch: 1,200 yen-

☑ VISA, Master, AMEX, JCB ☑ English, Photo

☑ Sake, Shochu, Beer, Wine, Champagne

📍 Ikebukuro Station (West Exit / C3) 1 min. walk

日本橋紅とん 池袋ビックリガード店
Nihonbashi Beniton Ikebukuro Bikkuri-Gard

Izakaya, Yakitori, Kushiage, Tonkatsu, Yakiton

#066 ☎ 03-5950-0033

<http://movie.jp.com/shops/info/193023>
IKEBUKURO ROYAL HOTEL Higashiguchi
1F, 1-17-2 Minami Ikebukuro, Toshima-ku



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

Recommended: The finest charcoal-grilled tongue on a skewer -Extremely rare part of tongue, limited number of skewers available (Image left)

☑ <Dinner> Mon-Sat 4PM-5AM (L.O. 4AM)
Sun & Holidays 4PM-11PM (L.O. 10PM)

¥ Dinner: 2,300 yen- / Course: 3,480 yen- (all you can drink)

☑ VISA, Master, AMEX, JCB ☑ English, Chinese, Photo

☑ Sake, Shochu, Beer, Liqueur, Wine

📍 Ikebukuro Station (East Exit) 2 min. walk

雛鮨 池袋
HINASUSHI Ikebukuro

Sushi

#067 ☎ 03-5953-2881

<http://www.create-restaurants.co.jp/>
Yamada Denki LABI 1-7F
1-5-7 Higashi Ikebukuro, Toshima-ku



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

Recommended: Premium Sushi All-You-Can-Eat

☑ <Lunch> 11AM-4:30PM <Dinner> 4:30PM-11PM (L.O. 9:30PM)
<Closed> January 1st

¥ Lunch: 1,000 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-

☑ VISA, Master, AMEX, JCB ☑ English, Chinese, Photo

☑ Sake, Shochu, Beer, Wine, Plum wine, Sour

📍 Ikebukuro Station (East Exit) 2 min. walk



1 レインボーブリッジ Rainbow Bridge

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

🕒 Promenade open hours: 4/1-10/31 9AM-9PM, 11/1-3/31 10PM-6PM 📍 Shibaura side: Yurikamome, Shibaura Futou Station 5 min. walk / Daiba side: Yurikamome, Odaiba Kaihinkoen Station 10 min. walk

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.

Fuji Television Building

2 パレットタウン Palette Town



The large Ferris Wheel, one of the symbols of town, is located in Palette Town. Enjoy the view of Tokyo Tower, TOKYO SKYTREE®, Tokyo Gate Bridge, and Rainbow Bridge. Palette Town includes a large shopping mall called Venus Fort opened in 1999. It was designed featuring 17th century Europe townscape where you can not only enjoy your shopping but also the design of the mall itself. Also, you can experience car riding at the TOYOTA's city show case theme park, "MEGA WEB," under a concept of 'look', 'ride' and 'feel' automobiles. 60 car models including current and new models are available for a test ride. Tokyo Leisureland, a game arcade open 24 hours, and the largest standing live house, Zepp Tokyo that welcomes many overseas artists is also located in Palette Town. You can experience the Tokyo Cruise from Palate Town to Hinode Pier and enjoy other marine sports and birdwatching.

🌐 <http://www.palette-town.com/> 📍 Rinkai Line, Tokyo Teikoku Station 3min. walk / Yurikamome, Aomi Station

3 東京ビッグサイト Tokyo Big Sight

Tokyo International Exhibition Center, familiar with the name of Tokyo Big Sight, is the largest convention center in Japan that opened in 1996. The event calendar is full throughout the year. The exhibition area has 10 exhibition halls with the area of 80,000 square meters welcoming more than 10 million people every year. It is the finish line for the Tokyo Marathon and a venue for many major events including Tokyo 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/>

Rinkai Line, Kokusai-Tenjijo Station 7 min. walk
Yurikamome, Kokusai-Tenjijo-Seimon Station 3 min. walk

4 大江戸温泉物語 Oedo Onsen Monogatari

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

11AM-9AM of next day (Final entry 7AM) <http://www.oedoonsen.jp/daiba/>

Admission fee varies depending on date and time

Rinkai Line, Tokyo Teleport Station (free shuttle bus 7 min. ride) Yurikamome, Telecom Center Station 2 min. walk

5 日本科学未来館 National Museum of Emerging Science and Innovation

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



10AM-5PM Adults: 620 yen, Under 18: 210 yen
<Closed> Tuesdays (Open if Tuesday is a holiday), New Year Holidays

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

Rinkai Line, Tokyo Teleport Station 15 min. walk
Yurikamome, Fune-no-kagakukan 5 min. walk
Yurikamome, Telecom Center Station 4 min. walk

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

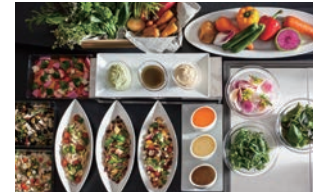
ガーデン ダイニング GARDEN DINING Yoshoku (Western Food)

#092

03-5500-6600

http://www.tokyo.grand-nikko.com/event_new/detail/113

Grand Nikko Tokyo Daiba 2F, 2-6-1 Daiba, Minato-ku



<Lunch> 11:30AM-3PM (L.O. 2:30PM) <Dinner> Mon-Fri 5:30PM-9:30PM
Sat, Sun & Holidays 5PM-9:30PM (L.O. 9PM)

Lunch: 3,000 yen- / Dinner: 5,000 yen- VISA, Master, AMEX, JCB

Sake, Shochu, Beer, Liqueur, Wine English, Photo

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

Just as the sea breeze is linked to the gentle breeze that blows over Odaiba, the natural light that pours in toward the sunroof seats from the terrace seats overlooking natural greenery gives the restaurant a sense of unity between its exterior and interior. The interior of the restaurant uses natural yellows and greens, and the connections running from the terrace seats to the interior seats, and from the interior to the foyer, give it a breezy feel.

Recommended:

ダイナミックキッチン&バー 響 お台場店 Hibiki (Odaiba)

Washoku

#069

03-3599-5500

<http://www.dynac-japan.com/hibiki>

AQUA CITY ODAIBA 6F,
1-7-1 Daiba, Minato-ku



<Lunch> 11AM-3PM (L.O. 2:30PM) <Dinner> 5PM-11PM (L.O. 10PM)

Lunch: 1,200 yen- / Dinner: 4,800 yen- / Course: 4,800 yen-

VISA, Master, AMEX, JCB, UnionPay Sake, Shochu, Beer, Liqueur, Wine

English, Chinese, Korean, Photo

Yurikamome, Daiba Station 2 min. walk

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

Recommended: "Koshihikari" stone oven cooking (Image right)

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

Entertainment Café

#070

03-6457-2778

<http://g-cafe.jp/>

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



10AM-9PM <Closed> When DiverCity Tokyo Plaza is closed

600 yen-

VISA, Master, AMEX, Others

English, Chinese, Photo

Rinkai Line, Tokyo Teleport Station 3 min. walk
Yurikamome, Daiba Station 5 min. walk

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

Recommended: Gunpla-yaki 194 yen+ tax
-flavor changes each season (Image right)

©SOTSU • SUNRISE

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Shibuya Harajuku Omotesando	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.ceruleantower-hotel.com/en/	411	¥¥¥	○	8	English	○	○	○	○	○	△	○	○
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 http://www.shibuya-e.tokyuhotels.co.jp/ja/index.html	408	¥¥	○	3	English	○	○	×	×	○	×	○	○
Shinjuku	Park Hyatt Tokyo	3-7-1-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 163-1055 Tel: +81-3-5322-1234 Email: tokyo.park@hyatt.com http://tokyo.park.hyatt.com	177	¥¥¥¥	○	7	English, Chinese, Korean, French, Russian, Spanish, German, Dutch, Ukrainian, Tagalog, Italian, Mongolian, Nepalese, Malayalam, Hindi, Tamil	○	○	○	○	○	×	○	○
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	821	¥¥¥	○	6	English, Chinese, French, Spanish, Korean, Portuguese	○	○	○	×	○	×	○	○
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 http://www.en.southerntower.co.jp/	375	¥¥¥	○	4	English	×	○	×	×	○	×	×	○
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyatt.com http://tokyo.regency.hyatt.com	746	¥¥¥	○	8	English	○	○	○	○	△	×	○	○
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 http://www.keioplaza.com/	1438	¥¥¥	○	22	English, Chinese, Korean, French, German	○	○	○	○	○	×	○	○
	Rihga Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 http://www.rihga.co.jp/tokyo	128	¥¥¥	○	5	English	○	○	○	○	○	×	×	○
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.com/shinjuku/	571	¥¥¥	○	3	English, Chinese, Korean, Thai	×	×	×	×	△	△	○	○
	Citadines Central Shinjuku Tokyo	1-2-9 Kabukicho Shinjuku Tokyo 160-0021 Tel: +81-3-3200-0220 E-mail: enquiry.central-shinjuku@the-ascott.com http://www2.citadines.com/en/japan/tokyo/citadines_central_shinjuku_tokyo.html	206	¥¥	○	3	English, Chinese	×	×	×	×	△	×	○	○
	E-Hotel Higashi Shinjuku	2-3-15 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5287-3588 Email: info@shinjukuhotel.co.jp http://www.shinjukuhotel.co.jp/eng/	253	¥¥	○	1	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 http://gracery.com/shinjuku/	970	¥¥	○	2	English, Chinese, Korean, Thai	×	×	×	×	○	×	×	○
	Shinjuku Granbell Hotel	2-14-5 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5155-2666 http://www.granbellhotel.jp/en/shinjuku/	485	¥¥	○	3	English	○	×	×	×	△	×	×	○
Ueno Akihabara	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 http://www.shinjuku-wh.com/	1617	¥¥	○	3	English, Chinese, Korean	×	×	×	×	×	×	○	○
	Mitsui Garden Hotel Ueno	3-19-7 Higashi-ueno Taito-ku Tokyo 110-0015 Tel: +81-3-3839-1131 http://www.gardenhotels.co.jp/eng/ueno/	245	¥¥	○	1	English	×	×	×	×	○	×	×	○
	Super Hotel Akihabara Suehirocho	3-2-5 Ueno Taito-ku Tokyo 110-0005 Tel: +81-3-6848-9000 http://www.superhotel.co.jp/s_hotels/akihabara/	106	¥¥	○	×	Japanese	×	×	×	×	×	○	×	○

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

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 http://www.gate-hotel.jp/english/	136	¥¥¥	○	2	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Dormy Inn Express Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 http://en.hotespa.net/dormyinn/hotel/17864	76	¥¥	○	×	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/	24	¥	○	×	English	×	×	×	×	×	×	×	○
Kinshicho	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 http://www.lottcityhotel.jp/en/	213	¥¥	○	3	English	×	×	×	×	○	×	○	○
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 http://www.tobuhotel.co.jp/levant/	383	¥¥	○	3	English	×	○	×	×	×	×	×	○
Yanaka Nezu Sendagi	Ryokan Sawanoya	2-3-11 Yanaka Taito-Ku Tokyo 110-0001 Tel: +81-3-3822-2251 E-mail: ryokan@sawanoya.com http://www.sawanoya.com/	12	¥	○	×	English	×	×	×	×	×	×	×	○
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi Chiyoda-ku Tokyo 100-6277 Tel: +81-3-5222-7222 http://www.fourseasons.com/tokyo/	57	¥¥¥¥	○	1	English, Chinese, Hindi	○	○	×	○	○	×	○	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 http://www.imperialhotel.co.jp/	931	¥¥¥¥	○	17	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 http://en.palacehotel.tokyo.com/	290	¥¥¥¥	○	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, Tagalog, German, Romanian, Lithuanian, Hindi	○	○	○	○	○	△	○	○
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/tokyo	314	¥¥¥¥	○	6	English, Chinese	○	○	○	○	○	×	○	○
	Shangri-La Hotel, Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com/tokyo/shangrila	200	¥¥¥¥	○	4	English, Chinese, Korean, Italian, German, French, Indonesian, Malay, Spanish	○	○	○	○	○	△	×	○
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	○	10	English, Chinese, Korean	○	×	×	○	○	×	×	○
	Hotel Metropolitan Tokyo Marunouchi	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp http://www.hotelmetropolitanmarunouchi.jp/	343	¥¥¥	○	1	English	○	×	×	×	○	×	×	○
Akasaka Roppongi	Grand Hyatt Tokyo	6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.jp/en/hotel/home.html	387	¥¥¥¥	○	10	English, Chinese, Korean, Italian, Spanish, German, French, Portuguese, Hindi, Tagalog, Nepalese, Arabic, Russian	○	○	○	○	○	×	×	○

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

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Akasaka Roppongi	The Ritz-Carlton, Tokyo	9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/hotels/japan/tokyo	247	¥¥¥¥	○	3	English, Chinese, Italian, Spanish, German, French	○	○	○	○	○	×	○	○
	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 http://anaintercontinental-tokyo.jp/en/	844	¥¥¥	○	11	English	○	○	○	○	○	×	○	○
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-Ku Tokyo 102-8578 Tel : +81-3-3265-1111 http://www.newotani.co.jp/en/tokyo/	1479	¥¥¥	○	38	English, Chinese, Spanish	○	○	○	○	○	×	○	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.toranomonhills@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	○	5	English, Chinese, Korean, French, Tagalog	○	○	○	○	○	×	×	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku 105-7337 Tokyo Tel: +81-3-6388-8000 http://conradhotels.com	290	¥¥¥¥	○	5	English	○	○	○	○	○	×	×	○
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 http://www.daiichihotel-tokyo.com/	278	¥¥¥	○	11	English	○	○	○	×	○	×	×	○
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 http://www.interconti-tokyo.com/en/	330	¥¥¥	○	8	English	○	○	×	×	○	△	×	○
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 http://en.parkhoteltokyo.com/	270	¥¥¥	○	5	English, Korean, Hindi, Nepalese	○	○	×	○	○	×	×	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 http://www.princehotels.com/parktower/	603	¥¥¥	○	12	English	○	○	○	○	○	△	○	○
	ROYAL PARK HOTEL THE SHIODOME, TOKYO	1-6-3 Higashi-shimbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 https://www.rph-the.co.jp/shiodome/en/	490	¥¥¥	○	5	English, Nepalese, Korean	×	○	×	×	○	×	×	○
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 http://www.metropolitan.jp/e/	807	¥¥¥	○	10	English	○	○	×	×	○	×	×	○
Odaiba Bay Area	Grand Nikko Tokyo Daiba	2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 http://www.tokyo.grand-nikko.com/	882	¥¥¥	○	9	English, French	○	○	○	×	○	×	○	○
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 http://tokyobay.washington-hotels.jp/	830	¥¥	○	12	English, Chinese, Korean	×	○	×	×	○	×	○	○
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com http://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥	○	9	English, Chinese, Korean, French, German, Portuguese, Tagalog, Italian	○	○	○	○	○	△	×	○
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 http://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥	○	7	English	○	×	×	×	×	×	×	○
	Royal Park Hotel The Haneda, Tokyo	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 http://www.rph-the.co.jp/haneda/en/	313	¥¥¥	○	1	English	○	×	×	×	○	△	×	○
	Ochanomizu Hotel Juraku	2-9 Kanda-Awajicho Chiyoda-ku Tokyo 101-0063 Tel: +81-3-3251-7222 http://www.hotel-juraku.co.jp/ocha/	243	¥¥	○	2	English	×	×	×	×	×	×	×	○

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

Japanese Food Terms You Should Know!

Washoku (和食)

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

Yoshoku (洋食)

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



(Image: "Hamburg" -Salisbury steak)

Kappou (割烹)

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

Kaiseki (懐石/会席)

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

Izakaya (居酒屋)

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

Kushiyaki (串焼き) / Yakitori (焼き鳥)

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

Tempura (天婦羅)

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

Nabe (鍋)

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

Teppanyaki (鉄板焼き)

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

Udon (うどん)

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

Soba (蕎麦)

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



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

Ramen (ラーメン)

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

Tonkatsu (とんかつ)

Japanese-style pork cutlets

Sukiyaki (すき焼き)

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

Shabu-shabu (しゃぶしゃぶ)

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

Yakiniku (焼肉)

Korean barbecue.

Monjayaki (もんじゃ焼き)

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



(Image: "Monjayaki")

Okonomiyaki (お好み焼き)

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

(similar to Worcestershire sauce).

Unagi (鰻)

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

General Terms

Omotenashi (おもてなし)

Japanese heart of hospitality

Yaki-, -yaki (焼き)

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

-age (揚げ)

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

Kushi- (串)

Skewers (e.g. Kushiage: Mentioned above/ Kushikatsu: Skewered cutlets of meats and vegetables/ Kushiyaki: Meat, Fish, shellfish, vegetables and other items placed on skewers and grilled, etc.)

-don (丼)

Bowl dish with main and rice (e.g. Ten-don: Bowl of rice and tempura/ Katsu-don: Bowl of rice and tonkatsu (pork cutlet) with egg)

O-tōshi

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

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



Useful Phone Numbers

Emergency Calls (Toll free number that can be dialed from any phone)

Police	☎ 110
Police (answered in English)	☎ 03-3501-0110
Fire / ambulance	☎ 119

Tourist Information

Japan National Tourism Organization	☎ 03-3201-3331	Haneda Airport Branch	☎ 03-6428-0653
Tokyo Metropolitan Government Building Headquarters	☎ 03-5321-3077	Keisei Ueno Branch	☎ 03-3836-3471
Tourism Information Center Tokyo	☎ 03-5220-7055		

Transportation

Flight Information (Haneda Airport)	☎ 03-5757-8111	JR-EAST (Railway)	☎ 050-2016-1603
Flight Information (Narita Airport)	☎ 0476-34-8000	Tokyo Metro (Subway)	☎ 0120-104106
Toei Transportation (Subway)	☎ 03-3816-5700	Nihon Kotsu (Taxi)	☎ 03-5755-2336

Lost and Found

The Tokyo Metropolitan Police Department Lost and Found Center	☎ 03-3814-4151	Taxi	☎ 03-3648-0300
Tokyo Metro (Subway)	☎ 03-3834-5577	JR-EAST (Railway)	☎ 050-2016-1603

Lost and Found

The Tokyo Metropolitan Police Department Lost and Found Center	☎ 03-3814-4151	Taxi	☎ 03-3648-0300
Tokyo Metro (Subway)	☎ 03-3834-5577	JR-EAST (Railway)	☎ 050-2016-1603

Hospitals & Clinics (English Services Available)

St. Luke's International Hospital	☎ 03-5550-7166	International Clinic	☎ 03-3582-2646
American Clinic Tokyo	☎ 03-6441-0969	The King Clinic	☎ 03-3409-0764
Tokyo Midtown Clinic	☎ 03-5413-7911		



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Tel: 045-522-3822
3-17, Sakae-cho, Tachikawa City, Tokyo

The building, which has been standing for 90 years, uses plenty of good pine, and is in the style of an old samurai residence. The moment you step into the yashiki (compound), it's like you timeslip away from the ordinary world. The courtyard which surrounds the main house is an exquisite main garden, and there are other garden areas filled with rustic flavor and the lingering atmosphere of old Japan. Dining in relaxed comfort, while you enjoy the sight of nature's seasonal shifts, is the true essence of a washoku cultural experience.

Tachikawa Yashiki is 30 minutes by train from the center of Tokyo. If you make a reservation, 28-seater microbus will shuttle you between JR Tachikawa Station and Tachikawa Yashiki.

Now is the season!

Enjoy winter special with tempura, sashimi, yellowtail hot pot, steamed sushi with crab & salmon caviar, and more.



Ganko Tachikawa

Tel: 042-548-3888 | Croesus Tachikawa 8F, 2-4-5, Akebono-cho, Tachikawa City, Tokyo

Step out of the elevator on the eighth floor of the bustling station building, and the moment you duck under the noren curtain over the door, you're in a totally different place. A kimono-clad woman greets you with a smile, calling "Welcome to Ganko!"



Sake Tasting

Japanese sake carefully selected from various regions of Japan is provided in a tasting set of test glasses. Compare them and see how the base rice varieties, the patterns of heating, and the distilling methods produce sake with completely different flavors.



ENJOY THE LIVELY ATMOSPHERE
AT OUR BUFFET RESTAURANT
"Chef's Live Kitchen".

We offer a seasonal menu with around 50 items for the lunch and dinner buffet, and around 60 items for the dessert & light meal buffet.

The chef greatly takes into consideration that the menu's format is good for your health, so we trust you will find plenty of satisfying dishes.

Based on the concepts of healthiness, beauty, and freshness, our Chef's Live Kitchen is has a lively atmosphere where you can experience enjoyment, fresh foods, and great tastes.

Please check our website:

www.interconti-tokyo.com/restaurant/chefs-live-kitchen/

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