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November 24^{Fri.} - 25^{Sat.}, 2023

会期 / 2023年11月24日(金) 25日(土)

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Special Features

From the Editor:

Where is Japan's night-time economy heading?

Special Report:

What is Sustainable Cocktail? Its Story and
Sustainable Cocktail Competition

Global Kitchen Series No. 12: Portugal

Wine and Food of Portugal

Hotels in Tokyo: Series No. 7 The Peninsula Tokyo

Bars in Tokyo:

Bar Avanti
Mixology Heritage
Bar & Café Camellia

*Tokyo Area & Restaurant Information and
more...*

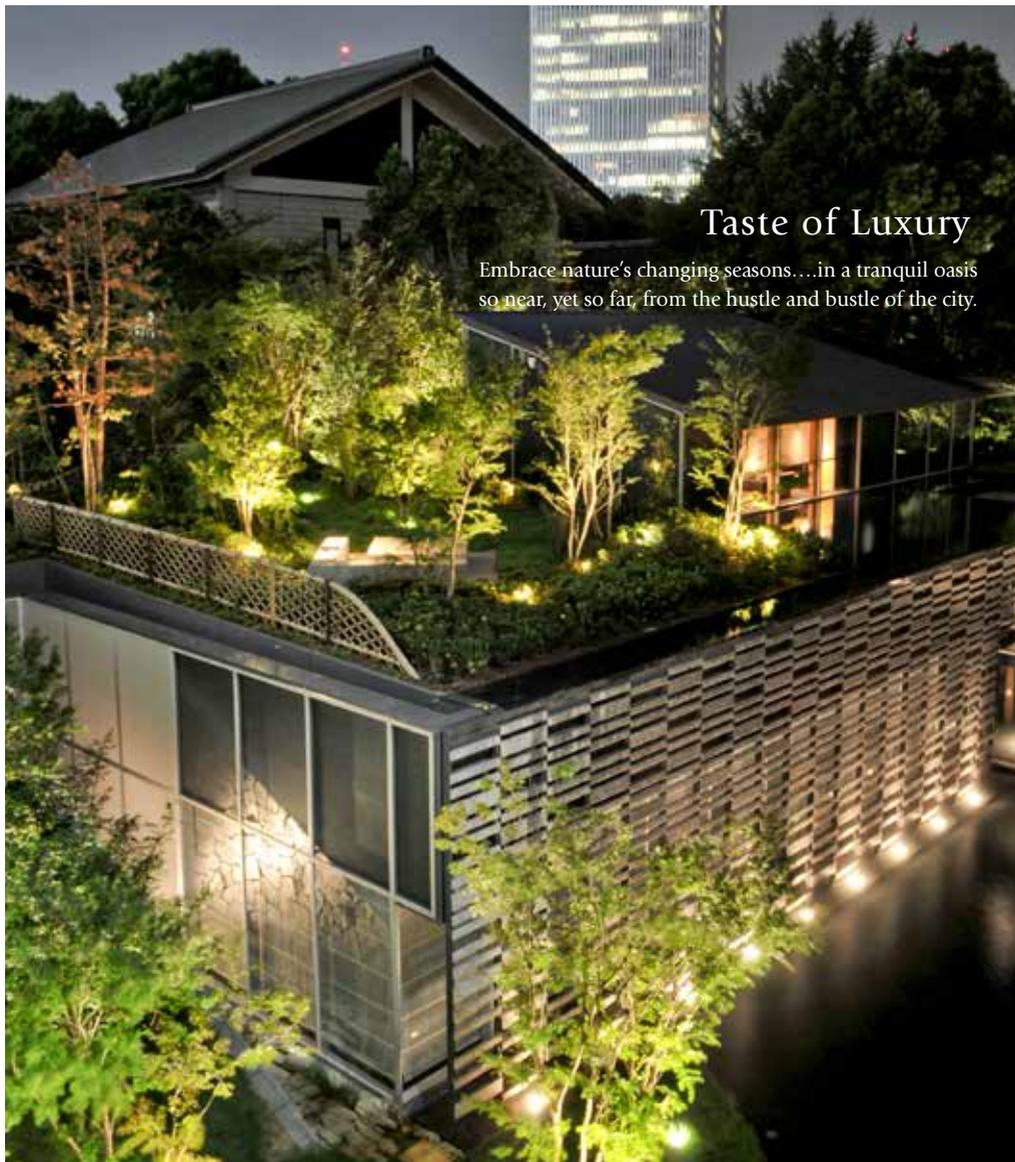
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VOL. 16

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From the Editor

Where is Japan's night-time economy heading?

The Covid-19 pandemic that shook the entire world in 2020 brought the night-time economy to a complete halt. However, the various values and human desires inherent in the night have not been diminished or compromised at all; in fact, it can even be said that they are being sought more strongly.

The three values of "night" as pointed out by Mirik Milan, former night mayor of Amsterdam, are well known. Nocturnal economic activity is known as the "night-time economy". There is the opportunity for a new experimental culture called "night culture" to be born. And then there is "night socializing," a unique nighttime community where people forget their daytime titles as they mingle. These three values interact and synchronize.



The night-time economy is defined as "economic activity during the hours of 6:00 p.m. to 6:00 a.m.". Ideas passionately discussed in a bar are presented at a talk event with peers, which leads to the next business. The night time has the potential to make the entire world more interesting as that cycle repeats itself. Not only going to clubs and bars, but also watching Netflix at home after work, or going to the gym for self-improvement

are all parts of the night-time economy. There are diverse stakeholders here, who are involved in the night-time economy in various ways: as workers when they go to work, as consumers when they attend events, and as tourists when they travel. On the other hand, it is also true that these values are not yet fully and effectively utilized, leaving resources and space available. The three values interact, and there is potential at night to make the whole world more interesting as this cycle repeats itself.

From goods consumption to service consumption, from metropolitan areas to rural areas

The total amount of payments per credit card for all visitors to Japan in December 2022 increased 30% from three years ago. The figure in Thailand has doubled, and in Singapore it has grown by 70%. Spending on leisure and other consumption of services is expanding, especially among the wealthy. In addition, the data clearly shows a change in inbound demand, which had been centered in metropolitan areas such as Tokyo and Osaka. Analysis of data such as card payment and mobile phone location data shows that hot springs, golf courses, local food, and local events are popular, and the growth of local consumption is clear.

The crisis situation of the Covid-19 pandemic became an opportunity to further advance entertainment, tourism, etc. The evolution of virtual content has expanded the frontiers of night entertainment. Many people can enjoy night content free from time and location constraints. There are high expectations that new content will be created beyond the fusion of digital and real, and night-time itself will undergo a major shift, and a culture will emerge beyond that. I can't help but feel that Covid-19 will be an opportunity for entertainment enjoyment to evolve in a different direction than before, opening up new possibilities for how to spend an evening.



SPECIAL REPORT

What is Sustainable Cocktail? Its Story and Sustainable Cocktail Competition

The International Hotel and Restaurant Show, now in its 51st consecutive year and marking more than half a century, was held at Tokyo Big Sight from February 7 to 10, 2023. The special stage event is a highlight of the show every year, attracting a great deal of attention and acclaim from professionals in the hotel, restaurant, and food service industries.

The most eye-opening item at this year's special stage event on February 7 was the final session of the day, "What is Sustainable Cocktail? Its Story and Sustainable Cocktail Competition." The creation tales and background stories of sustainable cocktails by the two top bartenders representing Japan's night-time scene were well received by the visitors.



Place the whole peels (including the white peel) of all the grapefruit squeezed in the day, half that amount of granulated sugar, and a small amount of stevia, a natural sweetener, in a container. Leave at room temperature for one day. The oils and ingredients in the peel dissolve into granulated sugar, creating a natural syrup. Fresh juice that would have been discarded is fermented with sake lees to give it a mild acidity, and added to the mix to balance the flavor. The granulated sugar is dissolved. The peel from which the ingredients have been extracted is dried and used in cocktails.

Sustainable Cocktail Revival Zero

Akimitsu Tsukuda
Main Bar 'Brillant' Supervisor
Keio Plaza Hotel



Tsukuda says, "First, we focused on food loss reduction. We created a cocktail using grapefruit peel that is discarded when making fresh grapefruit juice in the normal course of business.

We use the leftover peel to produce homemade Oleo Saccharum over the course of two days, as well as for decoration."

Revival Zero

Nanbu Bijin Craft Vodka 40ml
Grapefruit Oleo Saccharum 20ml

Fill with Birch Water
Decoration: Dried grapefruit peel

Technique: Pre-batch

Pre-batch all ingredients in magnesium bottles and leave undisturbed in the refrigerator for 24 hours.

Pour into a glass with ice. Float the decoration.

Sustainable Cocktail Loss "ZERO"

Hiroki Yoshida
Manager, Bar Capri
Hotel New Otani, Tokyo



Bartender Hiroki Yoshida is a manager at Bar Capri of Hotel New Otani Tokyo, which comprises 1,477 rooms, 37 restaurants, 33 banquet venues, over 50 shops, and a 33,000 sqm Japanese garden. Since its founding in 1964 the hotel has been aiming to create a recycling-oriented society within the Kioicho area where it is located, leading the industry in implementing environmental and social initiatives.

Yoshida's cocktail is the "Loss ZERO". Yoshida explains, "The Nolet Distillery is located in Schiedam, Holland, known for its enthusiastic sustainability efforts. We came up with a zero-food-loss cocktail featuring the Ketel One vodka made there. Citrus peel, an unavoidable waste element from hotel restaurants, is used as a secondary ingredient to produce a delightful cocktail."

Clarified Citrus Oleo Saccharum

*May be kept frozen for up to one month.

Place in a jar all orange, grapefruit, lemon, and lime peels after squeezing their juices, add the same amount of granulated sugar, and let it sit for a day. The oils from the peels will dissolve and blend with the sugar to produce a natural syrup without any addition of water. Add about 60ml of juice of each of the above fruit left over from the previous day, mix until the sugar is completely dissolved, and adjust the acidity by adding granulated sugar. Remove the peels (which will be treated in the hotel's compost plant). Slowly warm milk to 65°C and add one part warm milk to three parts syrup. Stir gently until the milk separates. Refrigerate overnight, then strain through four layers of paper towels into jars that have been sterilized by boiling.

Loss "ZERO"

Ketel One 30ml
Clarified Citrus Oleo Saccharum 30ml

Cold-brewed Cascara Tea 90ml
Technique: Carbonation

Glass: Pivo Orthodox 245ml (KGPIV-
OOD62987245)

Preparation: Pre-batch all ingredients and carbonate with CO₂. Refrigerate for 24 hours and pour into glasses.



MARKINGS

 Free Wi-Fi	 Non-smoking
 Serves alcoholic drinks	 Types of menus available EN = English CH = Chinese KR = Korean
 Vegetarian menus available*	 Recommended menu
 Halal & vegetarian menus available*	

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

Information on this magazine is subject to change without notice due to the current situation of COVID-19.
Please check each official website for the latest information.

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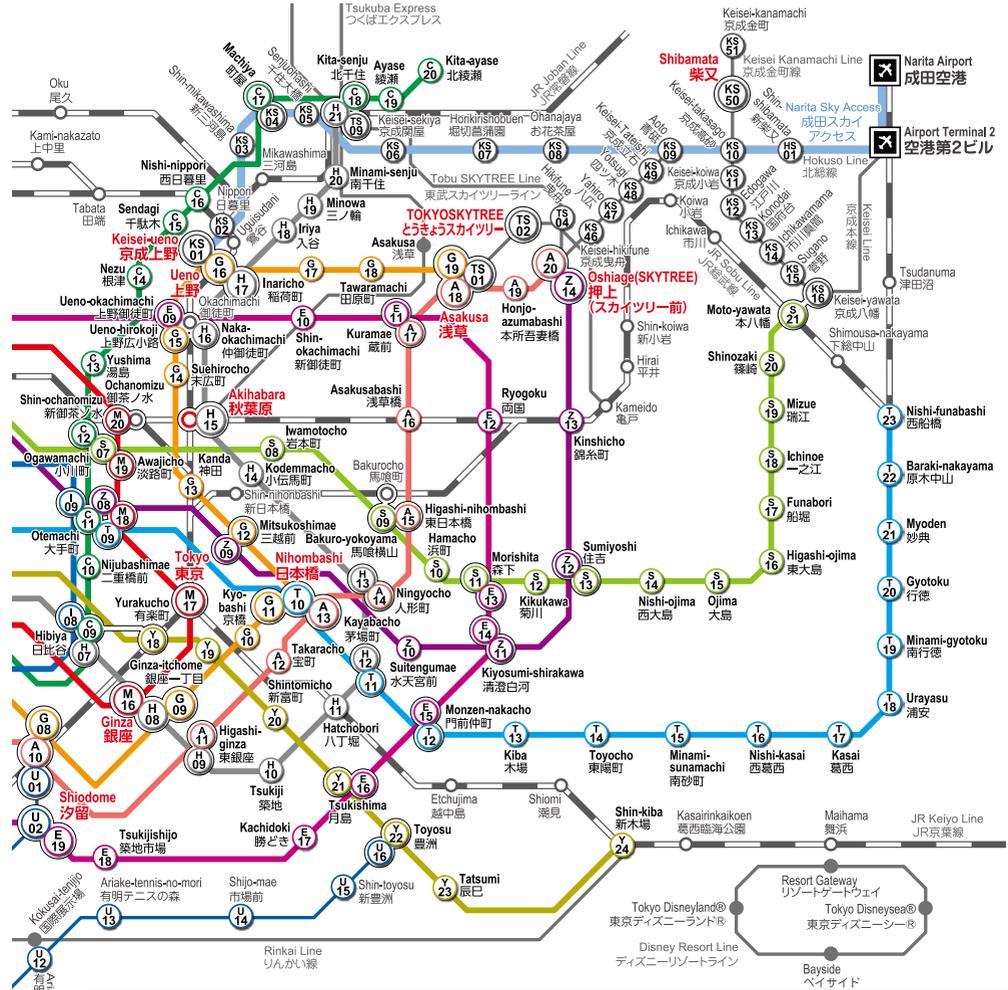
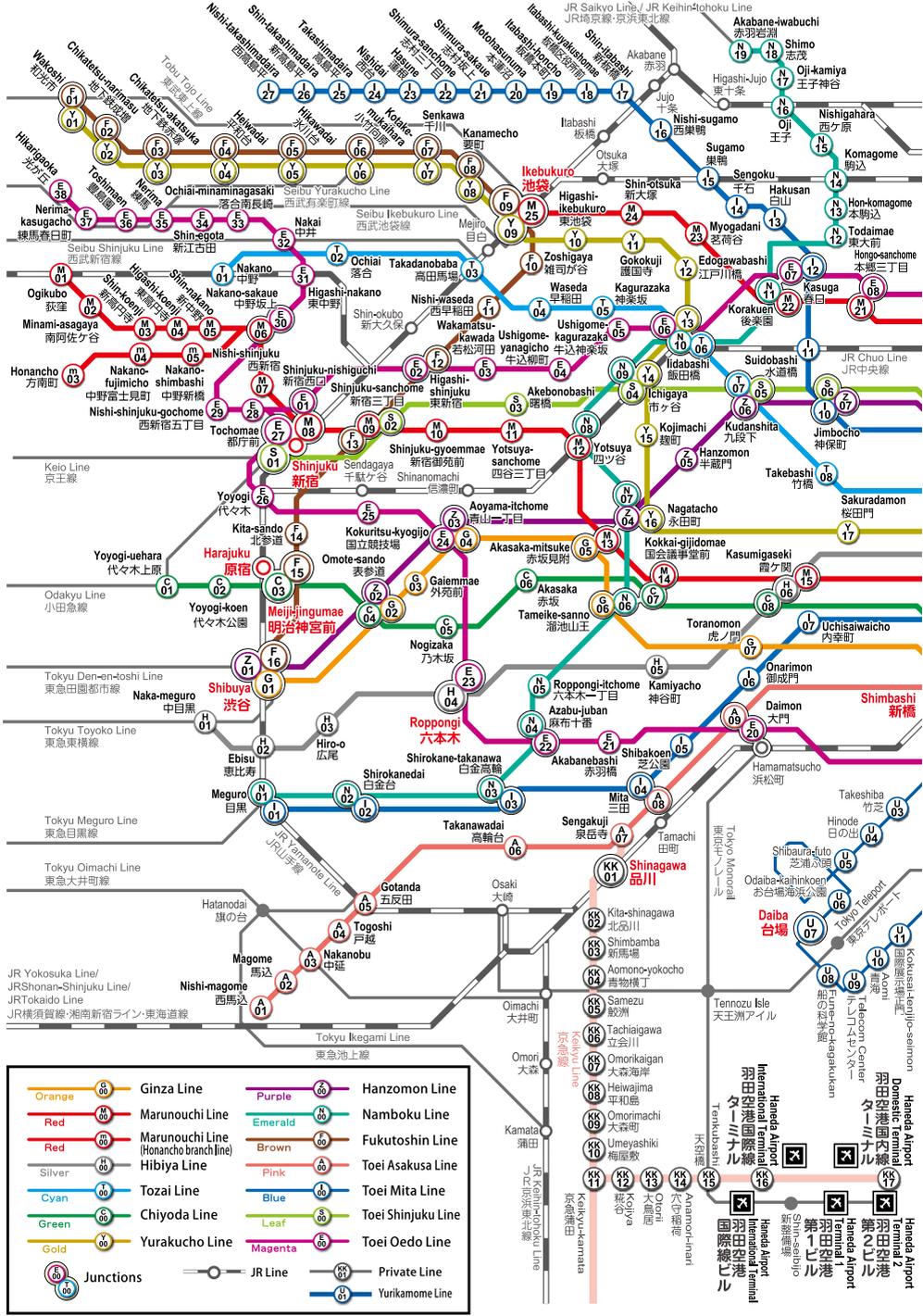
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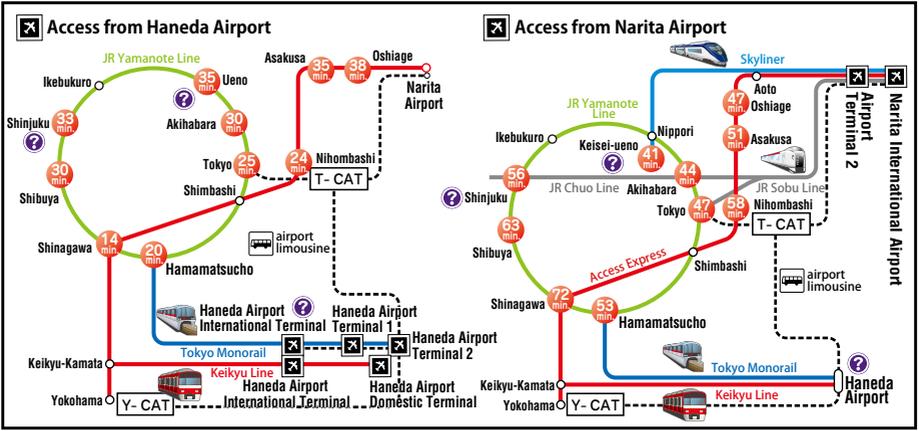
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Orange 06	Ginza Line	Purple 06	Hanzomon Line
Red 06	Marunouchi Line	Emerald 06	Namboku Line
Red 06	Marunouchi Line (Honcho branch line)	Brown 06	Fukutoshin Line
Silver 06	Hibiya Line	Pink 06	Toei Asakusa Line
Cyan 06	Tozai Line	Blue 06	Toei Mita Line
Green 06	Chiyoda Line	Leaf 06	Toei Shinjuku Line
Gold 06	Yurakucho Line	Magenta 06	Toei Oedo Line
06	Junctions	06	JR Line
06		06	Private Line
06		06	Yurikame Line



Global Kitchen Series No. 12 PORTUGAL



Miguel Malheiro Garcia
Trade Commissioner, Economic Counsellor
AICEP Portugal Global

You have two positions. What is your mission for each?

I have two titles, trade commissioner and economic counsellor. The trade commissioner is for AICEP, kind of Portugal's JETRO, and economic counsellor as part of the Embassy. Still, the functions for each are the same. We handle three main areas: trade, investment in both directions and promotion. Regarding trade, we try to cover many sectors. In terms of investment, if some Portuguese companies want to invest in Japan, we support them. However, we do a lot of work to support investments from Japanese companies in Portugal.



As an Economic Counsellor, could you tell us a little about the current economic relationship between Portugal and Japan?

It is exciting because trade between Japan and Portugal grew during the pandemic. For example, according to Japan's statistics, Portugal's exports to Japan in 2019 were 40 billion yen. In 2022, it grew up to 55 billion yen. According to Portugal's statistics, between 2020 and 2021, Portugal's exports to Japan rose 22.4%. Though there are some differences between Portugal's and Japan's statistics, the trade between Japan and Portugal is increasing in both ways.

Looking at trade statistics, the primary vital items from Portugal to Japan are transportation equipment and clothing. What about foods and beverages from Portugal?

Exporting food and beverages to Japan is very important for Portugal's market. According to

Portugal's statistics, food and agricultural products are No.2 and No.3. Some interesting examples exist. Kagome, a Japanese beverage company, has a large tomato production in Portugal and exports part of that production to Japan. Of course, Portugal also exports wine, olive oil, canned foods, mainly canned fish, and pork meats. Regarding sweets, some Portuguese companies export cookies and confectionery, and some have been in the market for a long time.

Photo: Turismo de Portugal

Regarding beverages, the export of wine is also growing. The fastest growing is Vinho Verde, which is a wine region in Portugal. These wines are made from different kinds of native grapes, one of the most famous grapes being Alvarinho. The features of Vinho Verde are that they are fresh, match well with Japanese food, and the alcohol content is not so high, from 9 to 11%. Wine is one area that is growing in Japan, but other products have yet to be popular. We would like to introduce cheese because there are some exciting cheeses in Portugal. Since Portugal is a small producer, we are working with Portugal's Japan Chamber of Commerce and Industry to find ways to better promote these products in Japan.

What features do you want to tell Japanese consumers about Portuguese wine and food products?

I want to tell Japanese people that Portuguese food is delicious and friendly to the Japanese taste. Portugal is a country that consumes a lot of fish. The fish consumption per person is the third largest after Japan and Iceland. At the same time, Portugal's cooking is simple. We enjoy and value the flavor of the products. Most of the time, we grill fish or cook it in the oven. We benefit from the product's freshness because there's a lot of sea around Portugal. If you go to Portugal, you can enjoy all sorts of fishes cooked in many ways. The most famous fish is "tara." We call it bacalhau. Most of the times tara is salted and dried. In the past, there was no refrigerator on the boats, so they had to find a way to preserve Tara. There are centuries of experience associated with fishing, preserving, and cooking bacalhau. Since dried tara is too salty before we cook, we must put it in water from one day to the next. After that, we grill, boil, we cook it with olive oil, we say we have more than one thousand recipes for cooking bacalhau. Portuguese gastronomy is something we need to promote more. It is very friendly to Japanese taste.



Do you have any plans or strategies for further promotion of your wine and food products in the Japanese market?

We want to promote wine and food products through events and market education.

Wine has been our central focus, but olive oils, canned fish, sweets, and cookies and charcuterie products also have potential.

In terms of olive oil, two weeks ago, we had some of Portugal's olive oil participating in Japan's olive oil awards, organized by the Italian Chamber of Commerce, and we received two prizes. It will take longer, but we have exciting olives and olive oil products. In addition, cans are also fascinating. In Portugal, you can find some restaurants that have many cans with gorgeous packaging. You can select from tuna, to sardines, bacalhau (tara), octopus, mackerel, squid, all in olive, or recipes with some of these fishes. The concept is quite simple, you order the cans you want, wine, bread, and salad and you can enjoy a delicious meal.

To promote wine and food products, we organize some events. For example, in March, we had Foodex, attended by several Portuguese companies, and last week, 12 wine companies came to Japan to participate at Wine & Gourmet. Furthermore, we are going to have more events. As an example, we are going to organize a wine tourism event, wine pairing with Portuguese food prepared by a Japanese chef, vertical wine tastings.

Education of the market is also crucial for promotion. Letting Japanese consumers know about the culture, and knowledge associated with many of the products is of essence.

Please let us know what you like for Japanese food.

My friends keep trying to find something I do not like. I love everything. I even had shark's heart sashimi. I think food is an integral part of the culture, and Japan has a strong culture, and extremely delicious food.

Wine and Food of Portugal

Portugal boasts the world's largest amount of wine consumed per person per year

Tepei Yamada
Arai Shoji Co.
Supervisor
New Business Development Department

Mr. Yamada was involved in the operation of a Brazilian restaurant, but it closed during the Covid-19 pandemic. He later joined Arai Shoji, his current employer, through a friend's introduction. We asked Mr. Yamada, a food and wine connoisseur, about the characteristics of Portuguese wines and how to enjoy them. Mr. Yamada, who was born in Portugal, is known as Tepei-chan, and is well-liked by everyone for his friendly personality.



The company and the products it handles

Arai Shoji was founded in 1920 and is engaged in two businesses: a used car auction business and a food distribution business.

On the food distribution side, it operates a wide range of businesses from farm to retail, and is also the exclusive distributor in Japan for "Guaraná Antarctica," Brazil's No. 1 soft drink. Overseas, it is a trading company with global operations, including fixed-net fishing for tuna at the entrance to the Mediterranean Sea in southern Portugal and hotel management in Brazil.

What is the difference between Portuguese wines and other wines?

Portuguese wine is not well known in Japan, but it may be said that the Portuguese enjoy wine most on a daily basis in the world. Its history is said to date back as far as 2000 BCE. Characteristically, most of Portugal's wines, made from more than 200 grape varieties, are enjoyed domestically. As evidence of that, the amount of wine consumed per person per year is the largest in the world.

Portuguese wines are so closely connected to people's daily lives that many of them are characterized by low prices and unpretentious drinking. The production of wines rich in originality, such as slightly sparkling white wines called Vinho Verde and wines called port, is also proof of the good land, long history, and above all, the many fans of Portuguese wines.



How to enjoy Portuguese wines

What I would recommend is to drink Vinho Verde in the coming months, crisply chilled, and quaff it in the late afternoon (laughs). Vinho Verde is characterized by its slight effervescence and lower alcohol content than white wines. It has a refreshing grape aroma and can be drunk in place of water if you like to drink. It would be great to drink such wine with white fish tempura!

What about Portuguese wine and food pairing, and how it works with Japanese food?

Portuguese wines are unpretentious wines. They are probably consumed more in Portugal because they are easy to pair with any meal.

Red is generally considered a wine pairing for meat. And white is for fish. I'm sure you won't go wrong with that combination. However, in Portugal, where seafood is abundant, it is also common to pair lighter red wines with seafood dishes. There are dishes like octopus cooked with rice that might be better served with red wine. Japanese food has many dishes that emphasize the flavor of the ingredients, and a light-bodied red wine would be a delicious pairing that does not interfere with the food. Many white wines also have a fresh grape taste, so from appetizers to main courses, white wine lovers will enjoy white Portuguese wines as a complement to their meals.

What is your dream for the future?

I was actually born in Portugal, and I took my wife to my birthplace on our honeymoon. We stayed with a Portuguese friend who lives in a suburban area of Portugal,

and the town was so wonderful that my wife and I were both captivated by it.

There was the sea, delicious fish, rice, and salt, and in the summer the city was bustling with tourists.

Above all, it was a safe city where even Japanese people could live with peace of mind.

We still talk a lot about how we would love to live there with our family some day.

It would be great if such a dream came true!



The Peninsula Tokyo

Hotels in Tokyo Series
No. 7



Chef Trepp began his culinary career in 1995 in Switzerland, where he was born and raised. After abundant culinary experiences in many parts of the world, Chef Trepp started to serve as Executive Chef of The Peninsula Tokyo in November 2022.



Stefan Trepp
Executive Chef
The Peninsula Tokyo

Half a year has passed since you came to Japan. What was the most impressive thing about standing in the kitchen of The Peninsula Tokyo as Executive Chef?

For the longest time, I have always admired working for The Peninsula Hotels and for The Peninsula Tokyo, in particular. Tokyo has good food, and many people think highly of Peninsula. Being a part of The Peninsula Tokyo is a dream come true. Stepping into the kitchens of The Peninsula Tokyo left a long-lasting impression on me. On my first day at work, I was impressed by the consistency and precision of the team members preparing and plating the food, and I instantly felt the team's passion.

What kind of dining experience can people expect from The Peninsula Tokyo?

In the short term, an innovative and exciting restaurant concept, with menu changes and local touches. The goal is to use the best local products, which are plenty in Japan. One of the main objectives I set for myself is to cook for both local and international clients.

We made some changes in the Lobby and are still working on fine-tuning our offerings in the coming months. At Steak & Grill, Peter, we launched our new a la carte last month, focusing on the best Japan offers to ensure and meet quality expectations. In the long run, we are currently looking at our existing concepts and constantly brainstorming internally about how we can continually evolve and modernize our current F&B offerings.

I understand you started your career as a chef in Switzerland in 1995. What is your best dish?

At the moment, it is the Lobster Thermidor tart that my team at Peter restaurant and I came up with. Thermidor is known as a very classic dish, but not ours. We twisted it and packed all the flavors into a crunchy tart served with a creamy Espume sauce and in the butter-poached lobster tail. Or a simple tomato salad served with crispy fried onion and Ponzu sauce. We roast our tomato over charcoal, giving it a unique flavor, and works magically with the combination of the ponzu dressing.

What do you keep in mind most days as executive chef?

My parents taught me “how you treat people is how they will treat you”, “respect the food you work with and respect the people & culture you work with”. A fancy title or business card does not get you respect. You need to earn it, by presenting your knowledge and considering what they deserve.

Please tell us about new menu development and recipe development.

Of our team's several efforts, our current focus is the “Plant-based My Ramen by Ippudo” collaboration featuring on our “In Room Dining” menu as of June, in addition to the existing and highly popular Ippudo Ramen. Guests can enjoy delicious ramen and good scenery from the hotel room. I firmly believe this unique project sets us apart from other luxury hotels.



Naturally Peninsula, which is a global Peninsula initiative launched since opening in 2007 is another project we are constantly evolving in. In Tokyo, we incorporated the idea of Shojin Ryori which shares the similar philosophy as Naturally Peninsula. Having Naturally Peninsula inspired by Shojin as one of the options will eventually elevate guests' experience, and that's something I would like to focus on moving forward.

From the perspective of food diversity, how do you handle vegetarian, vegan, halal, etc.?

Not too long ago, only a few people in Tokyo knew about food diversity. But now, more Japanese people have information about these options and after the easing of covid restriction and return of international guests, demand is growing. Therefore, we focus a lot of effort on Naturally Peninsula. My intuition of food diversity is for everyone to be able to gather around the same table, regardless of their dietary needs. That said, menus should offer vegetarian food and options for allergies and other restrictions.

How would you like to think about and shape the food and hospitality of The Peninsula Tokyo in the future?

All of us in the hospitality industry could reconsider our roles in the food system and try to find ways of offering more sustainable food and diets for guests. One way or another the industry will have to adapt, either because climate change increases food insecurity, or because consumers will have understood what is at risk and will seek more sustainable food options. Working towards sustainability by offering dining options that are plant-based or locally sourced makes absolute sense, just like the Naturally Peninsula initiative.

What is genuine Hospitality?

Genuine Hospitality means to me, experiencing a true sense of belonging. Giving simple service with a personal touch at every possibility. It is universal and cross-cultural, being friendly, warm, welcoming, and helpful to others, especially strangers. It comes down to fundamental human interactions of being genuine, generous, and sincere. When practiced, everyday Hospitality leads to a more profound sense of connection and belonging with the people around you.



Every month at our bar, we bring you an event series that invites female bartenders beautifully color the Japanese bar scene as guests.



Mari Kamata

Head of Mixology & Bar

Peter: The Bar, The Peninsula Tokyo

Please tell us how you got into bartending.

When I was in high school, I decided to become a hotelier and attended a hotel vocational school. Then, I was advised to take a part-time job at a hotel bar. That was the first time I learned that hotels have bars, and I got interested. I then decided to study drinks and techniques and work at a hotel to become a bartender.

What is your primary role as Head of Mixology & Bar at Peter: The Bar?

The main focus is on enhancing the bar customer experience. Other than being the bar manager, I also supervise cocktails. For example, we change the afternoon tea served in the hotel lobby each season, and I supervise the paired cocktails to match.

Are there any strengths or advantages unique to female bartenders compared to their male counterparts?

I think that cocktails made by women have a softer mood. I feel that the greatest strength of female bartenders is the ease with which they can create flavors and worldviews that can be perceived from the atmosphere.

What is the variety and extent of the food menu that accompanies the drinks at Peter: The Bar?

I think it is quite substantial. There are snacks, but there are also meat dishes such as grilled beef skewers for people who want to enjoy a meal. We have many

overseas customers these days, and they often enjoy both an aperitif and main course. So the variety of snacks and dishes in the bar is one of the strengths of Peter: The Bar, which is both a restaurant and a bar.

What kind of bar time do you want your customers to spend at Peter: The Bar?

I want them to have a comfortable time so that they will think, "I want to come back, it was good, and I had fun". Some customers prefer to enjoy their time alone without talking, while others prefer to chat with the bartender. We will be happy if we can accommodate each customer and make them feel comfortable when they leave. Therefore, it is important for us to carefully observe our customers' mood, the way they look at us, and the way they order, in order to guess what they are looking for.

So what's your top selling point for Peter: The Bar?

The Peninsula as a whole is based on the concept of "offering something rooted in the land," and its strength is that it delivers things in To-



kyo that can only be experienced in Tokyo. For example, we have created an original Japanese whiskey and a Peninsula-exclusive gin. For the gin, we were involved in all aspects of the production process, including distillation and botanical collection. In addition, the design concept of Peter: The Bar is based on trees, with the hope that guests will enjoy each moment under the trees. Therefore, we also offer a wide range of unique cocktails, such as The Zero Proof, around 20 non-alcoholic cocktails that can be enjoyed without alcohol and have a unique story to tell, and Totonou Cocktails, which are designed to make people feel as healthy in body and mind as possible.

What are your aspirations for the future?

The first and most visible part is the success of the event I have planned called "Queen of the Night". I came up with it as an idea for organizing an event that only I could do. Female bartenders from around Japan and abroad will be invited to prepare cocktails. The "queen of the night" is a cactus known to bloom only through one night from dusk, and I chose the name of the event with the idea of offering an experience that can only be experienced for exactly one night. I hope this will be an opportunity to promote the presence of female bartenders to the public.

As an invisible aspect, I would like to focus on bartender training. I want to strengthen the ability of each bartender to build relationships with our customers. That includes increasing the number of regular customers, getting to know the guests staying at the hotel, and so on. The current team is a group of energetic and talented bartenders, who individually has very good personalities, and I would like to develop them more and make them a stronger team by the end of the year. Recently, the number of overseas customers has been increasing. I also have the bartenders work on improving their English skills so that they can interact with those customers in the same way as with Japanese customers.

What is "true omotenashi"?

I believe it is to perceive and understand. With customers with a variety of needs, we must fundamentally observe and understand them in order to answer their needs. I also became a licensed psychotherapist, which I thought I could apply to this bartending job.

· #01 ·

BAR AVANTI

A healing space where working women can drop in with peace of mind, even alone

Bar Avanti is located in Ginza 8-chome. It opened in 2010 and continues to operate with only female bartenders. Its white base coloring and atmosphere that is not overly serious are well-liked and approachable for working women and women who enjoy drinking. Bartender Arai says, "We want our customers to go home with smiles on their faces, from delicious cocktails and great food." Arai worked as a cook at an Italian restaurant, then gained experience at a shot bar and an authentic bar before joining Bar Avanti in 2012.



Maxi de Bldg. 4F
8-5-13 Ginza, Chuo-ku, Tokyo



Kana Arai
Bartender,
Bar Avanti



What is your role at Bar Avanti?

As a bartender, I make all the food AVANTI serves, as well as cocktails. In addition to pasta and sausages, home-made raisin butter and nama chocolate have been popular items on the menu since we opened. The monthly curry, served only for one week at the end of each month, is also very popular.

What kind of bar time do you want your customers to spend at Bar Avanti?

The name "AVANTI!" means "to move forward" or "please feel free to come in", so we try to give people come to Avanti a fun time with good drinks, make them feel like they are going to do their best tomorrow.

So what's your top selling point for Bar Avanti?

Both of the staff members who work there have won first place in Japan in cocktail competitions, and have competed in world competitions.

Owner Okazaki has won numerous domestic competitions, as well as an international competition in Taiwan in 2017, while staff member Arai was the overall winner at the World Class 2018 Japan Finals. That's why Avanti is very popular for its delicious cocktails and strong food lineup.

What are your future aspirations?

I speak only a few words of English and would like to learn more about the language. I'd like to invite international customers to feel free to stop by Bar Avanti.

When you visit, please ask "Is Kana here?" That's my first name. I'd like to extend a hearty welcome to you.

Also, I've been making original cocktails for some time now and would like to make one every month. I would like to make cocktails for those who can't drink alcohol.

What does "true hospitality" mean to you, Kana-san?

We will devote ourselves to making our bar "a place where you want to stop by today" and "a place where you can truly enjoy yourself," so that our customers can recharge their energy and face tomorrow with a positive attitude.

· #02 ·

MIXOLOGY HERITAGE

The Ultimate "Evangelist" for Classic Cocktails

Born in 1969, Mr. Ito entered the bar world at the age of 18. Hibiya Okuroji is a new commercial facility completed in September 2020 under the elevated bridge between Yurakucho Station and Shinbashi Station. Mixology Heritage opened in one spot there, with master classic bartender Manabu Ito at the counter. As the Heritage in the name implies, they use their extensive knowledge and blending skills to bring back to life the flavors of vintage bottles and serve them as classic cocktails.



Hibiya OKUROJI G31,
1-7-1 Uchisaiwaicho, Chiyoda-ku, Tokyo



Manabu Ito
Master
Bartender,
Mixology
Heritage

What is the concept behind Mixology Heritage?

The bar's concept is "classic & vintage". Its missions are to pursue the ultimate classic cocktails, to pass on skills and knowledge to future generations, and to create a new era of classic cocktails. Many classic cocktails were created around the 1920s. There are American, European, and Japanese classic techniques, and I want young Japanese bartenders to learn how to fuse Japanese classics with international techniques. What's more, cocktails made with Japanese hard-to-melt ice have spawned a cocktail culture unique to Japan. Japanese ice is hard to melt, clean, shiny, hard, and pure, with a refreshing taste even when melted. Clear ice that does not melt easily is not found overseas, and the beauty of this ice is one of Japan's strengths.

How did you get into bartending?

One time, a senior colleague took me to a bar for a drink, we did a taste comparison there. The bartender was explaining things to me, and as we were talking, he said, "You have a good nose and tongue. Why not become a bartender". It was a very simple trigger.

What kind of bar time do you want your customers to have at Mixology Heritage?

The bar's concept is classic and vintage, and most of our customers from overseas like Negronis and Old Fashioneds, so I think it gives our overseas customers a "sense of security" in terms of taste. While they are in Japan, I hope they will enjoy the soft and smooth tastes of cocktails that take them back in time, so to speak.

What are your future aspirations, Mr. Ito?

First of all, I would like to pass on the art of classic cocktails to young Japanese bartenders. I want to promote the teaching and education of younger generations. It's fair to say that this bar is a fusion of the unique Japanese techniques of classic cocktails with foreign techniques, ideas, and tastes, all of which are found here. In the future, we would like to use this place as a starting point for spreading more information.

A cover charge of 800 yen per person will be charged for each person who comes after 6p.m. However, from 3 to 6pm is happy hour, so there is no cover charge.



#03

BAR & CAFÉ CAMELLIA

A place where you can forget about time and enjoy conversation

An authentic bar located on the 2nd floor of The Tokyo Station Hotel in Tokyo Station. In a space that mixes the atmosphere of a bar with the casualness of a café, you can enjoy authentic cuisine and a rich lineup of wines and liquors. After the war, it opened in 1951 as Bar Camellia. In 2012, it reopened again with a new interior and location, as a bar and café that can be used from lunchtime onwards.



The Tokyo Station Hotel
1-9-1 Marunouchi Chiyoda-ku, Tokyo



Aikawa Kazuhide
Manager, Bar & Café
Camellia, Bar Oak
The Tokyo Station
Hotel



What makes Camellia unique?

In the beginning, it was known as a "hideout for adults". The train platform used to be visible from inside the bar. There has always been a clock in the bar that was set 5 minutes ahead of the real time. We started doing that because we were concerned about people who drink until the last minute and miss the last train, despite being located inside Tokyo Station. The "STATION HOTEL" logo of cutout letters, which has been in place since 1951, has been re-installed in the bar to remind visitors of its history. Whether you've known Camelia for a long time or are visiting for the first time, you will enjoy an interlude of conversation.

How did you get into bartending?

I received two weeks of training at a hotel as part of an internship program as a college student. I was assigned to the bar. I was amazed at the variety of hotel work and learned about different types of cocktails, which sparked my interest in making alcoholic drinks.

What do you keep in mind as a bartender on a daily basis?

The world of bartending is a field where even younger staff can interact with a variety of customers on an equal footing, across the counter. As a bartender, I have always tried not to interrupt guests, not to say anything unnecessary, and basically to listen and return what is asked of me. I have been working in this world for over 20 years.

What is Bar Camellia's best selling point?

The bartender's original cocktails. These cocktails are changed on a monthly basis. This month's spirit is Hendrick's Gin, a single spirit used to create cocktails with a variety of flavors. Made from extracts of cucumber and rose petals, it has a pleasant, clean taste with a gorgeous, floral, citrusy aroma. You can fully experience the "Cocktail Journey," where you can enjoy comparing drinks.

What is "true omotenashi"?

It is to empathize with the guest. How do you feel about your guests as you interact with them? To what extent can you share happiness or sadness together, and feel the same feelings, so that when they leave, they go home with a smile. That, to me, is true hospitality.

EXPAT EXPO TOKYO 2023

The 4th EXPAT EXPO TOKYO will take place this year on November 24 and 25.



What are the must-see things to do at EXPAT EXPO TOKYO? The most iconic programs and attractions at EXPAT EXPO TOKYO include:

1 Find expat-friendly services for your daily life.

Real estate, Education, Child care, Healthcare, Transportation, Restaurants, etc.

2 Explore travel destinations.

3 Get discounts for food, sake, and other products.

4 Experience authentic culture.

Samurai performance, Japanese "Ennichi" game stalls, Shamisen concert, Calligraphy experience, Kimono wearing experience, and more! (TBD)

5 Enjoy workshops and presentations.

6 Win prizes and get gifts.



We welcome...
International residents and family
HR and general affairs representatives

Concurrent Exhibition:
3rd International Job Fair Tokyo 2023
<https://inter-jobfair.jp>

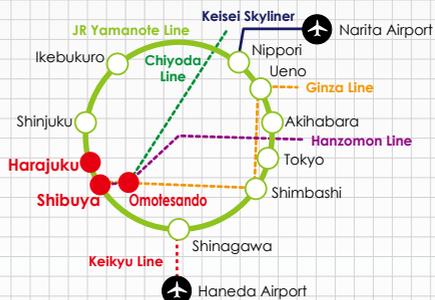
Looking for exhibitors! If you are interested, please contact the secretariat.

EXPAT EXPO TOKYO Committee (Innovent, Inc.) E-mail: expat_expo@innovent.co.jp Tel: (+81) 03-6812-9427

<https://expat-expo.jp/>

渋谷・原宿・表参道

Shibuya Harajuku Omotesando



Youth Fashion Trends Start Here!

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



SHIBUYA SCRAMBLE CROSSING

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

One of the famous meeting places for Japanese people, "Hachiko," is a well-known sightseeing spot for visitors. There are thousands of people waiting and chatting in front of the bronze statue of "Hachi" every day. Right next to it is the scramble crossing - one of the busiest intersections in the world. It is suggested that maximum of 3,000 people cross this street during a single green light and a total of 500,000 people walk by each day. The large electric scoreboard is also a feature of Shibuya located on the top of Starbucks, a perfect place to relax and watch the people of Shibuya crossing the streets.

表参道 Omotesando

Omotesando Street, a wide avenue lined with Zelkova trees, is a great place to experience the beautiful illumination colors of each season. While located near Takeshita Dori, the two areas are completely different. Boutique stores of upscale designer brands lining up along the streets add to the elegant atmosphere of Omotesando. Omotesando Hills is the symbol complex of the area since 2006 featuring more than 100 shops. Walking along the street of Omotesando will let you forget that you are in the middle of Tokyo.



OMOTESANDO



TAKESHITA DORI

竹下通り Takeshita Dori

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

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

Meiji Jingumae 03 15 Harajuku JR

Shibuya JR 01 16 01





ヒカリエ

Hikarie

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

Shop 10:00AM-9:00PM
 Restaurant 11:00AM-11:00PM
<http://www.hikarie.jp/en/index.html>

Shibuya

渋谷 109 SHIBUYA 109

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

Shops 10:00AM-9:00PM | Restaurants 10:00AM-10:00PM
<https://www.shibuya109.jp/SHIBUYA/info/>

Shibuya



根津美術館

Nezu Museum

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

10:00AM-5:00PM (Last entry 4:30PM)
<http://www.nezu-muse.or.jp/en/index.html>

Omotesando A5, 8 min. walk

肉横丁 Niku Yokocho

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

<http://shibuyayokocho.com/>

Shibuya



明治神宮

Meiji Shrine

¥ FREE

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

Gate opens at sunrise and closes at sunset.
 June 5AM-6:30PM, September 5:20AM-5:20PM, December 6:40AM-4:00PM, March 5:40AM-5:20PM
<http://www.meijijingu.or.jp/english/>

Meiji Jingumae Harajuku

099 ジェントル

GENTLE

Mediterranean, Sushi



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

Sauteed Lobster with Oriental Orange Sauce

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

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

Omotesando Exit B2, 7 min. walk



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



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

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

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



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

Shibuya **JR** South Exit, 10 min. walk Ebisu **JR** East Exit, 10 min. walk

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



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

5 Assorted Skewers

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



2-18-7 Dogenzaka, Shibuya-ku Phone: 03-6416-9453

Shibuya **JR** Hachiko Exit, 8 min. walk **01** **F16** **01** Exit 1, 4 min. walk

フロリレージュ
Florilege
French



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

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



SEIZAN Gaien B1F, 2-5-4 Jingumae, Shibuya-ku

Gaienmae **03** Exit 3, 5 min. walk Aoyama-itcho **04** **03** Exit 7, 15 min. walk

太陽と大地の食卓 T's レストラン
T's Restaurant
Vegan Restaurant



Lunch: ¥1,200 / Dinner: ¥1,200-
 11:30AM-8:00PM (L.O. 7:00PM)
 Credit Card: VISA, Master, AMEX, JCB, Diners
<http://ts-restaurant.jp/>

Paella Doria - Paella-style doria made with saffron rice

T's Restaurant is a vegan restaurant that is highly acclaimed by meat lovers. They offer "Smile Veggie", a dish that everyone can enjoy. Recommend dishes are doria, hamburger steak, curry, ramen and other dishes that are popular in Japan. After meals, you can also enjoy exquisite sweets such as cakes and parfaits. Anniversary and birthday cakes available with reservation. Retort pouch curry and instant noodles that you can easily enjoy at home are also on sale.



Luz Jiyugaoka B1F, 2-9-6 Jiyugaoka Meguro-ku
 Phone: 03-3717-0831

Jiyugaoka **TY** **07** **06** 3 min. walk

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



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

Exciting Butcher plate roast with charcoal

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



5-50-6-B1F, Jingumae, Shibuya-ku Phone: 03-6418-2871

Omotesando **04** **02** **02** 1 min. walk

リストランテ ホンダ
Ristorante HONDA
Italian



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

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



Roppongi Kojima Building 1F, 2-12-35 Kita-Aoyama, Minato-ku

Gaienmae **03** Exit 3, 5 min. walk



SHINJUKU GYOEN NATIONAL GARDEN

歌舞伎町

Kabukicho

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

Shinjuku

新宿御苑

¥ 200

Shinjuku Gyoen National Garden

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

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

Shinjuku South Exit

Shinjuku Gyoenmae Exit 1

Shinjuku-Sanchome Exit E5 Exit C1/C5

¥ FREE

東京都庁
Tokyo Metropolitan Government

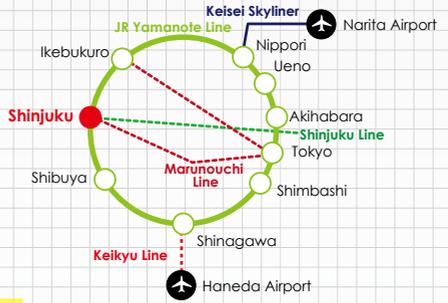
Tokyo Metropolitan Government ("Tocho") is one of the main symbols of Nishi-Shinjuku. The 243-meter Twin Towers are connected by the assembly building. The building was completed in 1991, after 13 years of construction at the cost of over 1 billion USD. It was the tallest building in Tokyo until Tokyo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

9:30AM-11:00PM
 <Closed> Every 2nd & 4th Monday or following day if Monday is a national holiday, December 29 to January 3
<http://www.metro.tokyo.jp/english/>

Shinjuku

Tochomae

新宿
Shinjuku



City of Complex Culture

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

世界堂
Sekaido

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

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

Shinjuku-Sanchome Exit C4

Shinjuku East Exit

がんこ 新宿 山野愛子邸

Ganko (Shinjuku Yamano Aiko-tei)

Washoku, Kaiseki



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

Kuroge Wagyu (Japanese Black) Shabu-shabu

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

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

李宮 新宿アイランドタワー

RIKYU (Shinjuku i-Land Tower)

Yakiniku



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

Nikuno Kiwami Course, Tokusen Course

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

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

雛鮨 新宿アイランドタワー

HINASUSHI (Shinjuku i-Land Tower)

Sushi



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

Premium Sushi All-You-Can-Eat

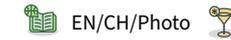
HINASUSHI is an all you can eat sushi restaurant serving about 60 types of sushi at all times! In addition to standard sushi they have a wide variety from their dynamic “whole anago sushi” to gunkan-maki of crab innards and monkfish liver. You can order your favorite sushi as many times as you want!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

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

魚や一丁 新宿三光町店

Uoya Iccho (Shinjuku-Sankocho)

Washoku, Sushi, Nabe, Izakaya, Sashimi, Crab



Lunch: ¥850- / Dinner: ¥3,000- / Course: ¥4,180- (all you can drink)
11:30AM-10:00PM (L.O. 9:30PM) Weekday
12:00PM-9:00PM (L.O. 8:30PM) Weekend
Credit Card: VISA, Master, AMEX, JCB | movia.jp.com/shops/info/182322

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

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

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

個室居酒屋 番屋 西新宿店

Banya (Nishi Shinjuku)

Izakaya



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

10 Types of Fresh Sashimi

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

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



がんこ 西新宿店

Ganko (Nishi-Shinjuku)

Washoku, Kaiseki



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

Sushi (large platter)

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

1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku Phone: 03-5322-7011
Shinjuku West Exit, 2 min. walk



上野・秋葉原

Ueno Akihabara



"Art and History" vs. "Otaku Culture"

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



Ueno Park

上野恩賜公園
Ueno Park

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

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

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

5:00AM-11:00PM
<http://www.tokyo-park.or.jp>

Ueno Park Exit



メイドカフェ
Maid Cafe

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

Akihabara



アメ横商店街
Ameyoko

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

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

Ueno Central Exit Exit 5B

Ueno-Okachimachi Exit A7

Okachimachi North Exit

Nakaokachimachi Exit A2/A5/A7

鳥良 上野駅前店 Toriyoshi (Ueno Ekimae)

Washoku, Izakaya, Yakitori



Lunch: ¥1,000- / Dinner: ¥3,000- / Course: ¥5,000-
<Mon-Sat> Lunch 11:30AM-3:00PM Dinner 3:00PM-11:30PM (L.O. 11:00PM) <Sun & Holidays> Lunch 11:30AM-3:00PM Dinner 3:00PM-10:30PM (L.O. 10:00PM) | Credit Card: VISA, Master, AMEX, JCB, UnionPay

5 Assorted Yakitori & Daiginjo Tofu

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

1-57-B2F Ueno Koen, Taito-ku Phone: 03-5812-2424



Ueno JR Shinobazu Exit, 3 min. walk



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

Café



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

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

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

8-4 Ueno Koen, Taito-ku Phone: 03-5815-8251

Ueno JR Park Exit, 3 min. walk



Bistrot Taka Bistrot Taka

Bistrot, French



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

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

2-33-1, Yushima, Bunkyo-ku Yushima 13 Exit 5, 5 min. walk

Ueno-Hirokoji 15 10 min. walk Ueno-Okachimachi 19 10 min. walk



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

Maid Cafe



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

KAWAII HAPPINES COMBO ¥3,710+tax (Main dish, dessert, drink, gift, souvenir photograph) *All foods and drinks will be given a spell by maid

Enter the world of Maid culture and MOE experience casting special spells on foods and drinks! "maidreamin" is the No.1 maid cafe group with 17 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 80 seats maximum. Pretty maids with charming smiles welcome each of their customers as a master. Don't miss out the outstanding live performance held on the stage!

AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku Phone: 03-6206-8090

Akihabara JR Electric Town Exit, 1 min. walk



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

Yakiniku



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

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

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

4-14-1-3F Soto Kanda, Chiyoda-ku Phone: 03-5289-8480

Akihabara JR Electric Town Exit, 1 min. walk



2k540 AKI-OKA ARTISAN 2k540 AKI-OKA ARTISAN

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

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

Akihabara JR Okachimachi JR

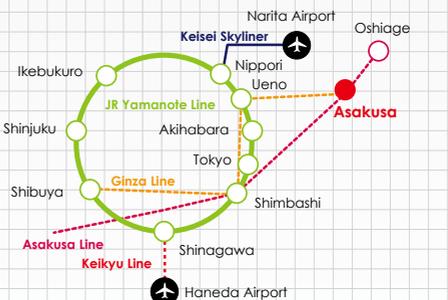


浅草

Asakusa

Traditional Entertainment District

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



浅草寺

Sensoji Temple

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

6:30AM-5:00PM

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

Asakusa 19 18 01

かつば橋道具街

Kappabashi Dougu Street

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

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

Tawaramachi 18 Iriya 18 Asakusa 19 18 01



浅草花やしき

Asakusa Hana Yashiki

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

10:00AM-6:00PM

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

Asakusa 19 18 01



浅草きんぎょ

Asakusa Kingyo

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

9:00AM-4:30PM

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

Asakusa 19 18 01 Exit 5

浅草 鉛細工あめしん

Asakusa Amezaiku Ameshin

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

10:30AM-6:00PM

Closed Thursday

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

Asakusa 19 18 01

7 min. walk

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

Sukiyaki, Shabu-shabu, Kaiseki



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

Kobe Beef Sukiyaki Gozen

Established in 1895, 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.



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

ふなわかふえ 浅草店
Funawa Café
Wa-Café



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

Traditional imo-yokan and hybrid sweets using imo-yokan

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



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

やきとりの扇屋 浅草店
Yakitori Ohgiya (Asakusa)

Izakaya, Yakitori, Kushiage, Kamameshi



Dinner: ¥2,300- / Course: ¥3,000- (all you can drink)
<Mon-Fri> 4:00PM-11:00PM (L.O. 10:00PM)
<Sat, Sun & Holiday> 3:00PM-11:00PM (L.O. 10:00PM)
Credit Card: VISA, Master, AMEX, JCB | movia.jp.com/shops/info/032250

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

The "grilling masters" of Ohgiya put their hearts into charcoal grilling each yakitori (from ¥100 / skewer) using "secret teriyaki sauce recipe" and "special salt." Other menus include kamameshi, deep-fried chicken wings, kushiage, and stewed dishes. Ohgiya is located near Sensoji and only takes 2 minutes walk from Asakusa station.



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

浅草天ぷら 葵丸進
Asakusa Tempura Aoimarushin

Tempura, Ten-don



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

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

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



1-4-4 Asakusa, Taito-ku Phone: 03-3841-0110
Asakusa 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



Lunch: ¥1,200- / Dinner: ¥3,000- / Course: ¥3,000-
Open 24 hours | Credit Card: VISA, Master, AMEX, JCB, UnionPay
<https://www.isomaru.jp>

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

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



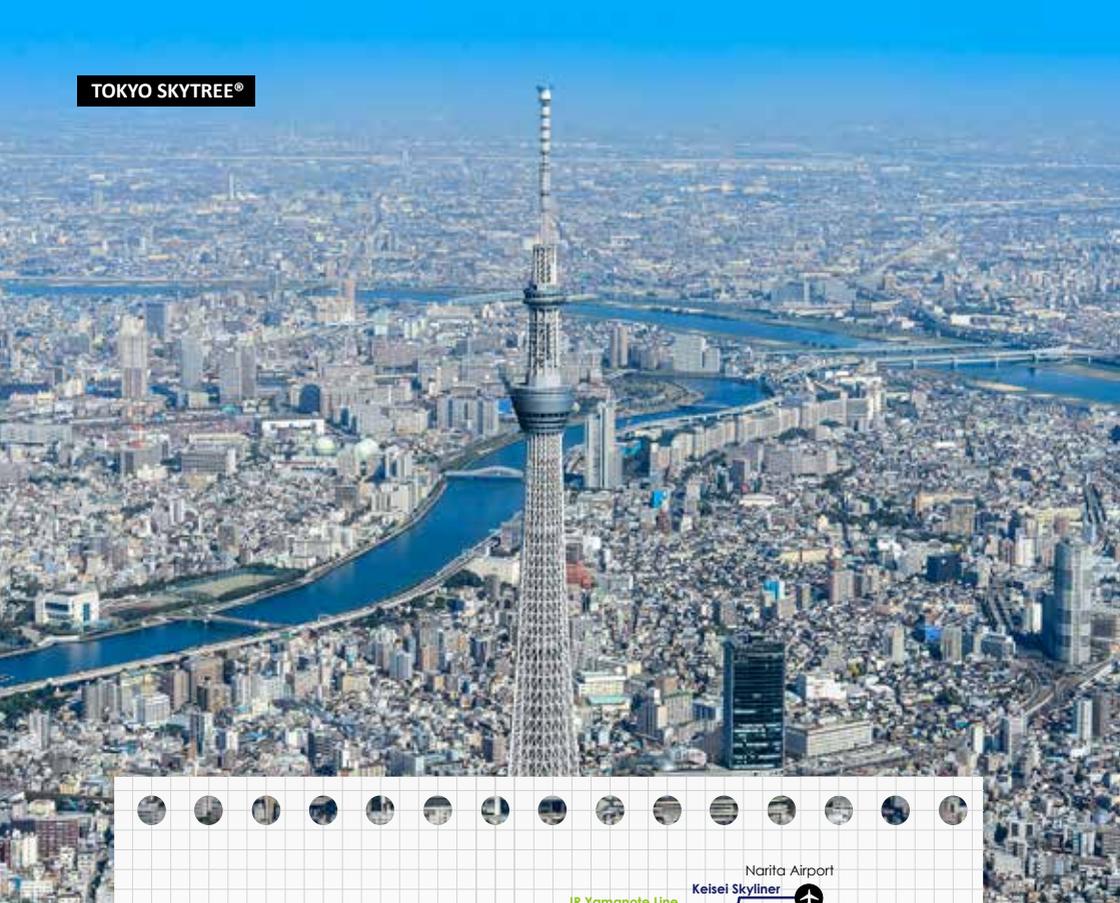
1-23-7-1F&2F Asakusa, Taito-ku Phone: 03-5806-5817
Asakusa 8 min. walk
Tawaramachi 4 min. walk



15th **HOTERES JAPAN & FOODEX JAPAN** in Kansai 2023

DATE **July 12th** (Wed.) ▶ **14th** (Fri.), 2023
10:00 - 17:00 (Until 16:30 on last day)

VENUE **Intex Osaka Hall 4 Hall 5**



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

Oshiage / Ryogoku

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



Lunch: ¥860- / Dinner: ¥4,000- / Course: ¥4,000-
 11:00AM-10:00PM
 Credit Card: VISA, JCB
<http://sakanaya-group.com>

ISEGAHAMABEYA-chanko (¥2,200 + tax)

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

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



ピバ ナポリ
VIVA NAPOLI
 Italian



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

Stone oven baked pizza -Fresh from the oven!

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

TOKYO Solamachi 6F, 1-1-2-6F Oshiage, Sumida-ku Phone: 03-5610-3190
Oshiage 74 B3 Exit, 1 min. walk Tokyo Skytree 02 0 min. walk



スカイツリー®ビューレストラン 簾(れん)
SKYTREE® VIEW RESTAURANT REN



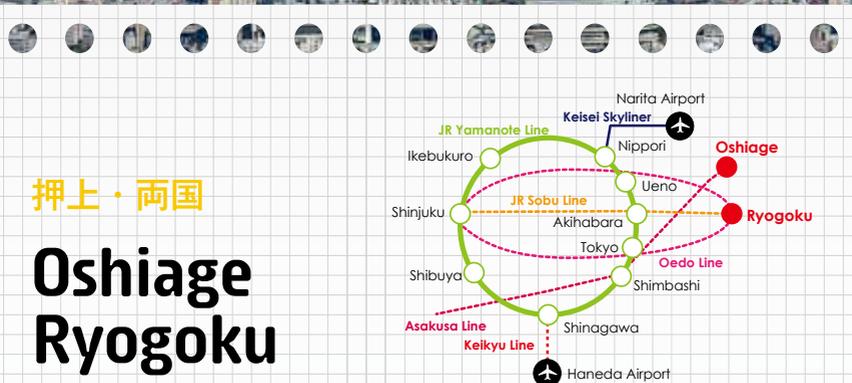
Washoku (Japanese style cuisine), Charcoal grill steak (French style cuisine)

Washoku Lunch: ¥5,300- / Dinner: ¥8,500-
 Charcoal Grill Steak Lunch: ¥8,400- / Dinner: ¥8,500-
 <Lunch> 11:30AM-3:00PM (L.O. 2:00PM) <Dinner> 5:30PM-10:00PM (L.O. 8:30PM)
 Credit Card: VISA, Master, AMEX, UC, DC, UFJ, Diners, JCB, Nicos, MUFG
<https://www.tobuhotel.co.jp/levant/restaurant/ren/>

Traditional Japanese Course Dinner (Kaiseki)

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

Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku Phone: 03-5611-5591
Kinshicho JR North Exit 73 Exit 3, 3 min. walk



押上・両国

Oshiage Ryogoku

TOKYO SKYTREE® and Sumo, Symbols of Japan

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



根津神社

Nezu Shrine



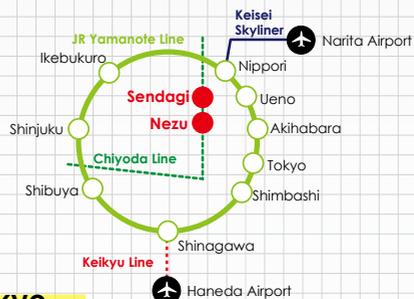
The beautifully colored Nezu Shrine is one of the oldest shrines that was first established 1900 years ago. It was moved to the current location as a symbol of Tokugawa Tsunayoshi Shogunate choosing his successor. The Gongen Zukuri design was inspired by the Toshogu Shrine in Nikko. The main hall, two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

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

Sendagi 15 Nezu 14 Todaimae 12 8 min. walk

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.

おにぎり café 利さく Onigiri Café Risaku Rice ball



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



Shiokobu Takuan

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



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

HAGI CAFE HAGI CAFE Café



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



Fried mackerel sandwich ¥850

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



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



歌舞伎座
Kabukiza

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

<https://www.kabukiweb.net>

Ginza 09 08 16
Higashi Ginza 11 09



日比谷公園
Hibiya Park

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

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

Hibiya 09 07 08
Kasumigaseki 08 06 15



HIBIYA PARK

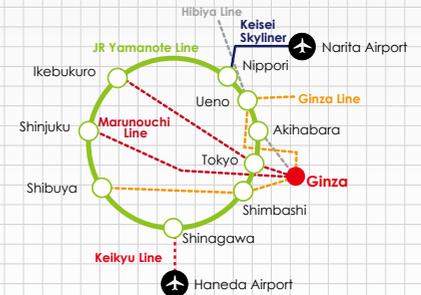


GINZA SIX

銀座
Ginza

Refined Shopping Area

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



ギンザシックス
GINZA SIX

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

Shops 10:30AM-8:30PM
Restaurants 11:00AM-11:00PM | <https://ginza6.tokyo>

Ginza 09 08 16 Exit A2
Higashi Ginza 11 09 Exit A1
Ginza-Itchome 19 Exit 9

東京ミッドタウン日比谷
Tokyo Midtown Hibiya

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

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

Ginza 09 08 16
Hibiya 09 07 08
Yurakucho JR 18

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



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



Premium loin

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



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

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



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



Hamakaze Course ¥6,000 + tax

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



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

トルコ料理サライ銀座
Turkish Restaurant Saray Ginza
 Turkish Food



Lunch: ¥900-3,000 / Dinner: ¥4,000-10,000 / Course: ¥3,000-10,000
 Lunch: 11:30AM-3:00PM, Dinner: 5:00PM-11:30PM
 Credit Card: VISA, Master, AMEX, JCB, Diners
www.saray.jp



Izgara Kofte ¥1,600

Good food
 Good service
 Good drink
 Good staff
 Good time
 Good atmosphere



Daiichi Ginza Bld. B1, 5-10-6 Ginza, Chuo-ku Phone: 03-5537-6097
 Ginza 09 08 16 A5 Exit, 1 min. walk

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



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



Kissho Bento Box - 9 seasonal dishes of the day

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



4-12-1 Ginza, Chuo-ku Phone: 03-6228-4241
 Higashi Ginza 11 09 Exit 3, 1 min. walk

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



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



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

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



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

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



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



Hand-made soba

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



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

Tokyo Station



東京駅 Tokyo Station

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

Tokyo  

皇居 Imperial Palace

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

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

Tokyo   Otemachi     



MITSUKOSHI



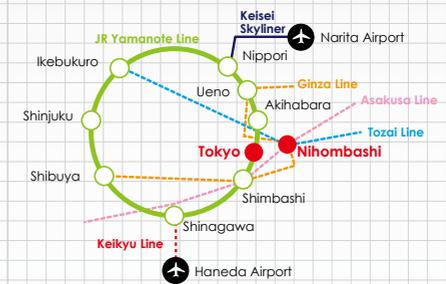
IMPERIAL PALACE

丸ノ内・日本橋

Marunouchi Nihonbashi

Center of Modern Tokyo

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



日本橋三越本店

Nihombashi Mitsukoshi Main Store

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

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

Mitsukoshimae   1 min. walk

Nihombashi    Exit C1, 5 min. walk

榛原
HAIBARA

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

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

Nihombashi 13 11 10
Exit B6, 30 sec. walk



日本銀行
Bank of Japan

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

Mitsukoshimae 12 09 Exit B1



日本橋
Nihonbashi

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

Mitsukoshimae 12 09 Exit B6 Nihombashi 13 11 10 Exit B12

甘酒横丁
Amazake Yokocho

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

<http://amazakeyokocho.jp>

Ningyocho 14 13

Nihonbashi Yukari

Experience the essence of Japanese cuisine at a reasonable price

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



日本橋ゆかり
Nihonbashi Yukari
Washoku

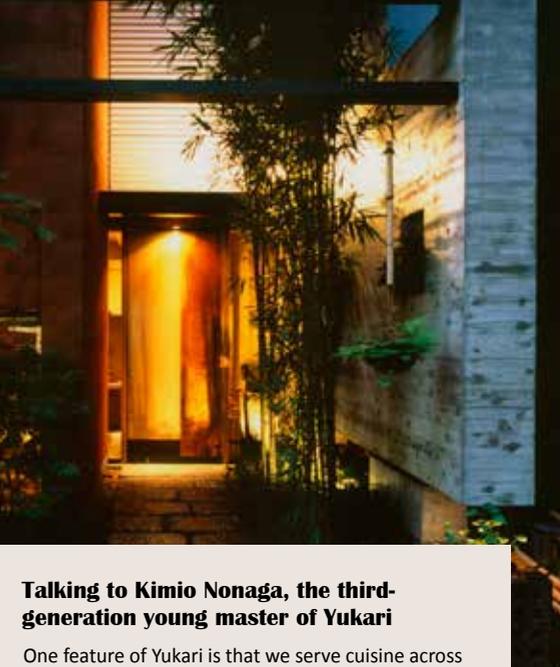
Lunch: ¥3,500- / Dinner: ¥10,000-
11:30AM-2:00PM (L.O. 1:30PM)
5:00PM-10:00PM (L.O. 9:30PM)
<Closed> Sunday & Holiday
Credit Card: VISA, Master, AMEX
<http://nihonbashi-yukari.com/>



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

Tokyo JR Yaesu Exit, 3 min. walk

Nihombashi 13 11 10 Exit B3, 1 min. walk



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

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



Kimio Nonaga

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

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



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

Dry-cured ham platter - 3 types of ham

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

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

リトルコリンズ
Lt Collins
Cafe



Lunch: ¥900- / Dinner: ¥2,000- / Course: ¥2,500-
<Mon-Fri> 11:30AM-10:00PM <Sat> 11:00AM-9:00PM
Credit Card: VISA, MASTER, AMEX, JCB, Union Pay, DINERS
<https://www.instagram.com/lcollinsespresso/>

Tuna Melt - sandwich packed with herb-scented tuna and two types of cheese.

Lt Collins, modeled on a Melbourne café and pub, is a comfortable place to just drop in on. The menu is an array of delicious and healthful items that emphasize the quality of their ingredients. It's backed up by Oceanian wines and craft beers. Popular menu items include panini, Aussie fish and chips, and a salad with at least 10 types of seasonal vegetable. You'll be greeted with heartfelt service.

7-13 Nihonbashi Kobunacho, Chuo-ku Phone: 03-6206-2547
Mitsukoshimae **丸の内線** Exit A4, 8 min. walk **有楽町線** Exit A5, 6 min. walk

玄治店 濱田家
Genyadana Hamadaya
Washoku, Kaiseki



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

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

3-13-5 Nihonbashi Ningyo-cho, Chuo-ku
Ningyocho **丸の内線** Exit 1 min. walk **有楽町線** Exit 8 min. walk **丸の内線** Exit 8 min. walk

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



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

Hamburger - with special buns and patty

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

Marunouchi Center Building 1F 1-6-1 Marunouchi, Chiyoda-ku Phone: 03-6551-2511
Tokyo **JR** **丸の内線** Marunouchi North Exit, 3 min. walk **丸の内線** Exit 1 min. walk

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



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

Premium Steak Course - you can choose the main steak dish

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

Tekko Building B1F, 1-8-2 Marunouchi, Chiyoda-ku Phone: 03-6256-0805
Tokyo **JR** **丸の内線** Yaesu North Exit, 2 min. walk **丸の内線** Exit 2 min. walk

The 49th International Food and Beverage Exhibition

FOODEX JAPAN 2024



DATE **March 5th** (Tue.) ▶ **8th** (Fri.), 2024
10:00 - 17:00 (Until 16:30 on last day)

VENUE **Tokyo Big Sight**



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.

Shops 11:00AM-9:00PM,
Restaurants 11:00AM-12:00AM
<https://www.tokyo-midtown.com/en/>

Roppongi   Exit 8

Nogizaka  Exit 3

Roppongi-itcho  Exit 1

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.



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!

Shops 11:00AM-9:00PM
Restaurants 11:00AM-11:00PM
<https://www.roppongihills.com>

Roppongi   Exit 1C

Azabu Juban  Exit 7  Exit 4

恵比寿ガーデンプレイス Yebisu Garden Place

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

<https://gardenplace.jp>

Ebisu  East Exit



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 Iesyasu, 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>

Hibiya   

Kasumigaseki   

Hotel New Otani Tokyo

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

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

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

久兵衛 ザ・メイン店
Kyubey (The Main)

Washoku, Sushi

Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥15,000-
11:30AM-2:00PM, 5:00PM-9:30PM
Credit Card: VISA, Master, AMEX, JCB, Others
Phone: 03-3221-4144

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

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

石心亭
Sekishin-tei

Teppanyaki

Course Lunch : ¥7,000- / Course Dinner: ¥18,000-
<Mon-Fri> 11:30AM-2:00PM, 5:30PM-9:30PM
<Sat, Sun & Holiday> 11:30AM-3:00PM, 5:30PM-9:30PM
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others | Phone: 03-3238-0024

👍 Ryokuin Course with wagyu ¥21,000 + service charge + tax

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

天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa

Tempura

Lunch: ¥2,200- / Course Lunch: ¥4,000-
Dinner: ¥6,000- / Course Dinner ¥6,000-
<Mon-Sat> 11:30AM-2:30PM, 5:00PM- 9:30PM
<Sun & Holiday> 11:30AM-9:30PM
Credit Card: VISA, Master, AMEX, JCB, Others | Phone: 03-3221-4166

👍 Tsuki Course ¥7,500 + service charge + tax

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

ÉdiTioN Koji Shimomura
EdiTioN Koji Shimomura

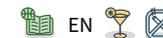
French

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

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

Roppongi T-CUBE 1F, 3-1-1 Roppongi, Minato-ku
Roppongi-itchome 05 3 min. walkリオグランデグリル 六本木
Rio Grande Grill Roppongi

Churrasco Brazilian Barbecue

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

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

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

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

Roppongi 05 04 Exit 3, 2 min. walk

熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN

Yakiniku

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

👍 Wet Aged Beef Steak

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

2-14-33-2F Akasaka, Minato-ku Phone: 03-5797-7390

Akasaka 06 Exit 2, 1 min. walk





浜離宮恩賜公園 ¥ 300

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.

9:00AM-5:00PM (Final admission 4:30PM)
<Closed> December 29 - January 1

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

Shimbashi JR A10 G08 U01

Shiodome F9 U02

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 Hamariky Garden, a famous Japanese garden near the ocean.



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

Shinbashi / Shiodome

美寿思
MISUJI
Sushi



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



Edomae-Kaiseki-course

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



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

Shimbashi JR Shiodome Exit, 5 min. walk Shiodome F9 U02 Exit 10, 1 min. walk



てんぷら 逢坂
Tempura Osaka
Tempura



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

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



Tada Building 1F, 2-13-16 Nishishinbashi, Minato-ku

Shimbashi JR Ginza Exit, 10 min. Toranomon 07 Exit 1, 5 min. walk

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



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



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

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



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

Shimbashi JR Hibiya Exit, 1 min. walk A10 G08 U01 Exit 7, 1 min. walk





サンシャインシティ
Sunshine City

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

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

Ikebukuro



池袋

Ikebukuro

Town for Shoppers of All Ages

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



巣鴨地藏通り商店街

Sugamo Jizo Dori Shotengai

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

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

Sugamo



いけふくろう
Ikekukuro

Ikekukuro 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 Ikekukuro for its name of the statue. Japanese people love homonyms. The Ikekukuro has been the guardian of Ikebukuro for 30 years.

Ikebukuro

池袋寅肴
Ikebukuro Torahako

Washoku, Izakaya, Nihonshu Bar, Gibier cuisine



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

Pheasant breast meat with green onions

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



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

Ikebukuro JR West Exit, 10 min. walk

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

Sushi



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

Yuraku Course ¥5,000 + tax

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



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

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

アインソフソア
AIN SOPH. soar

International, Vegan



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

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

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



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

Ikebukuro JR Exit 10 min.walk

九州じゃんから西武池袋店
KYUSHUJANGARA SEIBUIKEBUKUROTEN

Ramen



Lunch: ¥700-1,200 / Dinner: ¥1,000-1,500 <Mon-Fri> 11:00AM-11:00PM (L.O. 10:30) <Sat, Sun, Holiday> 10:30AM-11:00PM (L.O. 10:30)
Credit Card: VISA, Master, AMEX, JCB, Union Pay, Diners, Others
<https://kyushujangara.co.jp/>

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

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

Seibu Ikebukuro 8F, 1-28-1 Minami Ikebukuro, Toshima-ku Phone: 03-3981-5188

Ikebukuro JR East Exit, 2 min. walk



雑鮨 池袋
HINASUSHI Ikebukuro

Sushi



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

Premium Sushi All-You-Can-Eat

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

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

Ikebukuro JR East Exit, 2 min. walk

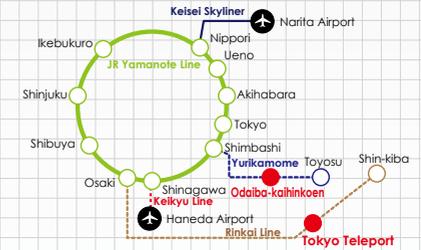


February 13th (Tue.) ▶ 16th (Fri.), 2024 **Tokyo Big Sight**
10:00 - 17:00 (Until 16:30 on last day) **East Hall**

Bay View of Odaiba



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.

レインボーブリッジ
Rainbow Bridge

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

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

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



パレットタウン
Palette Town

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

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

Tokyo Teleport  3 min. walk
Aomi  Connected to building



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

10:00AM-5:00PM<Closed> Tuesday (Open if Tuesday is a holiday), New Year Holiday
<http://www.miraikan.jst.go.jp/en/>

¥ 620 (adults) / 210 (under 19)

Tokyo Teleport  15 min. walk

Fune-no-kagakukan  5 min. walk

Telecom Center  4 min. walk

森ビル デジタルアート ミュージアム：
 エブソン チームラボポータルレス

teamLab Borderless: MORI Building DIGITAL ART MUSEUM

teamLab Borderless is a world of artworks without boundaries, a museum without a map created by art collective teamLab. teamLab Borderless is a group of artworks that form one borderless world. Artworks move out of rooms, communicate with other works, influence, and sometimes intermingle with each other with no boundaries. Immerse your body in borderless art in this vast, complex, three-dimensional 10,000 square meter world. Wander, explore with intention, discover, and create a new world with others. (Information from the official website)

Mon-Fri 10:00AM-6:00PM / Sat, Sun, Holidays
 9:00AM-8:00PM
<https://borderless.teamlab.art>

Tokyo Teleport  5 min. walk

Aomi  3 min. walk

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

東京ビッグサイト

Tokyo Big Sight

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

<http://www.bigsight.jp>

Kokusai-tenjijo  7 min. walk

Kokusai-tenjijo-seimon  3 min. walk



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



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



Chefs' Selection - Special dinner course that changes seasonally

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



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

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



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



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



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

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



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

Tokyo Teleport  3 min. walk Daiba  5 min. walk



©SOTSU・SUNRISE

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.tokyuhotelsjapan.com/global/cerulean-h	408	¥¥¥¥	✓	11	English	✓	✓	✓	✓	✓	Partly available	✓	✓
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 https://www.tokyuhotelsjapan.com/global/shibuya-e/	408	¥¥	✓	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 https://tokyo.park.hyatt.com	177	¥¥¥¥	✓	7	English	✓	✓	✓	✓	✓		✓	✓
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	830	¥¥¥	✓	6	English, Chinese, French, Spanish, Korean, Portuguese	✓	✓	✓		✓	Partly available	✓	✓
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 https://global.southerntower.co.jp/	375	¥¥¥	✓	3	English		✓			Partly available			✓
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyattregencytokyo.com http://tokyo.regency.hyatt.com	746	¥¥¥	✓	6	English, Chinese, Korean	✓			✓	Partly available			✓
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 https://www.keioplaza.com/	1453	¥¥¥	✓	15	English, Chinese, Korean, French	✓	✓	✓		✓		✓	✓
	RIHGA Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 https://www.rihga.com/tokyo	131	¥¥¥	✓	6	English	✓	✓	✓	✓	Partly available			✓
	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					✓			✓
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 https://gracery.com/shinjuku/	970	¥¥¥	✓	1	English, Chinese, Korean					✓			✓
	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	Partly available				Partly available			✓
	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 https://www.shinjyuku-wh.com/	1617	¥¥	✓	3	English, Chinese, Korean							✓	✓
Ueno Akihabara	Mitsui Garden Hotel Ueno	3-19-7 Higashi-ueno Taito-ku Tokyo 110-0015 Tel: +81-3-3839-1131 http://www.gardenhotels.co.jp/eng/ueno/	244	¥¥	✓	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	¥¥	✓	0	Japanese						✓		✓
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 Email: info-kaminarimon@gate-hotel.jp https://www.gate-hotel.jp/en/asakusa-kaminarimon/	134	¥¥	✓	2	English					✓			✓
	dormy inn EXPRESS Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 https://www.hotespa.net/hotels/asakusa/	74	¥¥	✓	0	English, Chinese				✓				

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Asakusa	Andon Ryokan Tokyo Japan	2-34-10 Nihonzutsumi Taito-ku Tokyo 111-0021 Tel: +81-3-3873-8611 Email: ryokan@andon.co.jp http://www.andon.co.jp/	20	¥	✓	1	English	✓							✓
Ryogoku Kinshicho	The Gate Hotel Ryogoku	1-2-13 Yokoami Sumida-ku Tokyo 130-0015 Tel: +81-3-5637-7041 Email: info-ryogoku@gate-hotel.jp https://www.gate-hotel.jp/en/ryogoku/	126	¥¥	✓	2	English					✓			✓
	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 https://lottecityhotel.jp/en/	213	¥¥	✓	3	English					✓		✓	✓
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 https://www.tobuhotel.co.jp/levant/	383	¥¥	✓	4	English		✓			Partly available			✓
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	¥	✓	0	English								✓
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi Chiyoda-ku Tokyo 100-6277 Tel: +81-3-5222-7222 https://www.fourseasons.com/tokyo/	57	¥¥¥¥	✓	2	English, Chinese, Korean, Hindi, French, Italian, Spanish, Thai, Sri Lankan, Tagalog, Nepalese	✓			✓	✓			✓
	The Gate Hotel Tokyo	2-2-3 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6263-8233 Email: info-tokyo@gate-hotel.jp https://www.gate-hotel.jp/en/tokyo/	164	¥¥¥	✓	3	English					✓			✓
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 https://www.imperialhotel.co.jp/	570	¥¥¥¥	✓	17	English	✓	✓	✓		✓	Partly available	✓	✓
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 https://en.palacehoteltokyo.com/	284	¥¥¥¥	✓	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, German, Lithuanian, Hindi, Thai, Sri Lankan, Nepalese, Russian, Indonesian, Vietnamese	✓	✓	✓	✓	✓	Partly available	✓	✓
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/en/tokyo	314	¥¥¥¥	✓	8	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, German, Hindi, Nepalese, Arabic, Bengali	✓		✓	✓	✓			✓
	Shangri-La Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com/tokyo/shangrila	200	¥¥¥¥	✓	3	English, Korean, Chinese (Cantonese, Mandarin), German, French, Hindi, Tagalog, Nepalese, Vietnamese, Mongolian, Russian	✓		✓	✓	✓	Partly available		✓
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@the.tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	✓	10	English, Chinese, Korean	✓			✓	✓			✓
	HOTEL METROPOLITAN TOKYO MARUNOUCHI	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 https://marunouchi.metropolitan.jp	343	¥¥¥	✓	1	English	✓					✓		
Akasaka Roppongi	The Capitol Hotel Tokyo	2-10-3 Nagatacho Chiyoda-ku Tokyo 100-0014 Tel: +81-3-3503-0109 www.capitolhoteltokyo.com/en/	251	¥¥¥¥	✓	4	English, Chinese, Korean	✓	✓	✓	✓	✓	Partly available		✓
	Grand Hyatt Tokyo	6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.com	387	¥¥¥¥	✓	10	English, German, Spanish, French, Japanese, Korean, Portuguese, Russian, Simplified and Traditional Chinese	✓	✓	✓	✓	✓			✓

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Akasaka Roppongi	The Ritz-Carlton, Tokyo	9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/hotels/japan/tokyo	245	¥¥¥¥	✓	7	English, Chinese, Italian, Spanish, German, French, Korean	✓	✓	✓	✓	✓		✓	✓
	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 https://anaintercontinental-tokyo.jp/en/	844	¥¥¥	✓	11	English	✓	✓	✓	✓	✓		✓	✓
	The Okura Tokyo	2-10-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-3582-0111 https://theokuratokyo.jp/en/	508	¥¥¥¥	✓	7	English	✓	✓	✓	✓	✓	Partly available		✓
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-ku Tokyo 102-8578 Tel : +81-3-3265-1111 https://www.newotani.co.jp/en/tokyo/	1477	¥¥¥	✓	37	English, Chinese, French, Spanish, Korean	✓	✓	✓	✓	✓	Partly available	✓	✓
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.host@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	✓	5	English, Chinese (Mandarin, Taiwanese), Korean	✓	✓	✓	✓	✓			✓
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku Tokyo 105-7337 Tel: +81-3-6388-8000 http://www.conradtokyo.com	291	¥¥¥	✓	5	English, Chinese, Korean	✓	✓	✓	✓	✓			✓
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 https://www.hankyu-hotel.com/en/hotel/dh/dhtokyo	278	¥¥¥	✓	10	English	✓	✓	✓	✓	✓			✓
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 https://www.interconti-tokyo.com/en/	330	¥¥¥	✓	7	English	✓	✓			✓	Partly available		✓
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 https://parkhoteltokyo.com/	270	¥¥¥	✓	4	English, Italian, French, Russian, Spanish, Nepalese, Lithuanian	✓	✓		✓	✓			✓
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 https://www.princehotels.com/parktower/	603	¥¥¥	✓	10	English	✓	✓	✓	✓	✓	Partly available	✓	✓
	Tokyo Prince Hotel	3-3-1 Shibakoen Minato-ku Tokyo 105-8560 Tel: +81-3-3432-1111 https://www.princehotels.com/tokyo/	462	¥¥	✓	9	English		✓	Partly available	✓	✓	Partly available	✓	✓
	The Royal Park Hotel Iconic Tokyo Shiodome	1-6-3 Higashi-shimbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 https://www.royalparkhotels.co.jp/ic/tokyoshiodome/	490	¥¥¥	✓	4	English, Korean, Chinese, Nepalese		Partly available			✓	Partly available		✓
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 https://tokyo-ikebukuro.hotel-metropolitan.com/	800	¥¥¥	✓	8	English	✓	✓	✓		✓			✓
Odaiba Bay Area	Grand Nikko Tokyo Daiba	2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 https://www.tokyo.grandnikko.com/	882	¥¥¥	✓	9	English	✓	✓	✓		✓		✓	✓
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 https://tokyobay.washington-hotels.jp/	830	¥¥	✓	10	English		✓			✓		✓	✓
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com https://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥	✓	9	English, Chinese	✓	✓	✓	✓	✓			✓
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 https://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥	✓	7	English	✓							✓
	The Royal Park Hotel Tokyo Haneda	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 https://www.royalparkhotels.co.jp/the/tokyohaneda/	313	¥¥¥	✓	1	English	✓				✓	Partly available		✓

Casual Restaurant Chains in Tokyo!

SOBA

Buck wheat noodle served in cold or hot soup.



FUJISOBA

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



UDON

Flour noodle served in hot or cold soup.



NAKAU

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



TEISHOKU

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



YAYOI

Teishoku menus
www.yayoiken.com/en/



DON

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



SUKIYA

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



TENYA

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



Japanese Food Terms

Yaki-, -yaki (焼き)

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

-age (揚げ)

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

Kushi- (串)

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

Izakaya (居酒屋)

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



HANAYA YOHEI

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



HAMAZUSHI

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



COCO'S RESTAURANT

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



FRESHNESS BURGER

Hamburger, cafe
www.freshnessburger.co.jp



USEFUL PHONE NUMBERS

EMERGENCY CALLS

Toll free number that can be dialed from any phone

110
POLICE

119
FIRE / EMERGENCY

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

TRANSPORTATION

Flight Information (Haneda Airport)
03-5757-8111

Flight Information (Narita Airport)
0476-34-8000

Toei Transportation (Subway)
03-3816-5700

JR-EAST (Railway)
050-2016-1603

Tokyo Metro (Subway)
0120-10-4106

Nihon Kotsu (Taxi)
03-5755-2336



LOST AND FOUND

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

Tokyo Metro (Subway)
03-3834-5577

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

Taxi
03-3648-0300

JR-EAST (Railway)
050-2016-1601



TOURIST INFORMATION

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

Tokyo Metropolitan Government Building
Headquarters
03-5321-3077

Tourism Information Center Tokyo
03-5220-7055

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

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



HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

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

American Clinic Tokyo
03-6441-0969

Tokyo Midtown Clinic
03-5413-7911

International Clinic
03-3582-2646

The King Clinic
03-3409-0764



HEALTHCARE INFORMATION

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

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

日本の酒情報館

Japan Sake and Shochu Information Center

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

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

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

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



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

www.japansake.or.jp/sake/english

www.honkakushochu-awamori.jp/english