

日本酒造組合中央会

JAPAN SAKE AND SHOCHU MAKERS ASSOCIATION

The Japan Sake and Shochu Makers Association was established in 1953 pursuant to the Japanese Act on Securing of Liquor Tax and on Liquor Business Associations. It aims to secure government revenue from liquor taxation and ensure safe and secure liquor business transactions.

Nearly every maker of Japanese alcoholic drinks (total 1,691 members: 1,405 sake, 273 honkaku shochu, 13 mirin) is a voluntary member (as of June 2020).

As the only official industry organization for Japan's national alcoholic drinks — sake, honkaku shochu, and awamori — we aim to promote sake, honkaku shochu, and awamori both domestically and in overseas markets.



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Kameda Seika Aims to Become a Global Food Company

Global Kitchen Series No. 9
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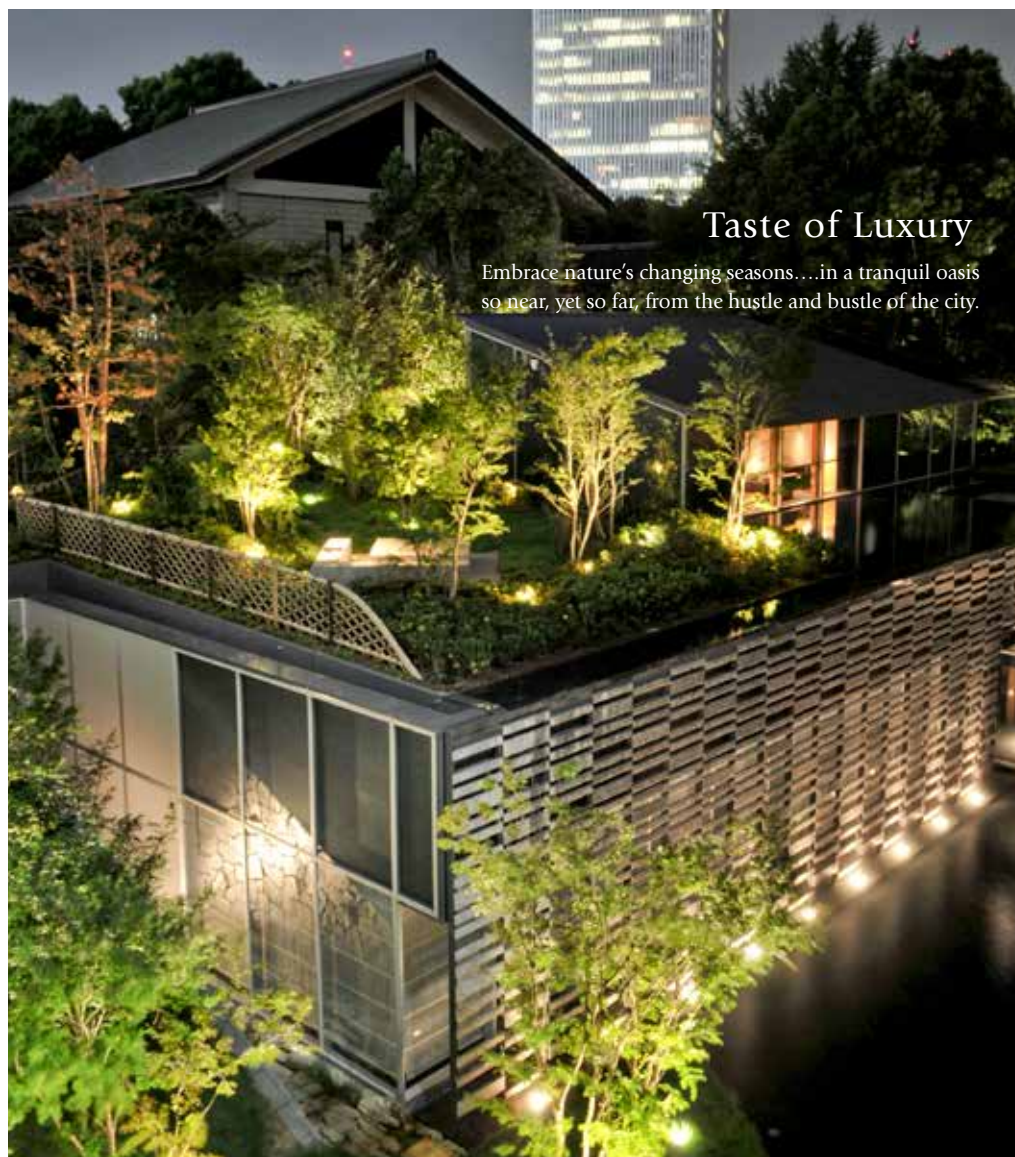
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Creating the Future of Food With Sustainable Transformation (SX) Management

Professor Emeritus John Kotter of Harvard Business School has always harped on the same subject that “the job of a manager is in transformation”. In the With-Coronavirus era, world leaders demand that companies should change, and companies are pressing ahead with Digital Transformation (DX). But reform doesn't stop there. Sustainable Transformation (SX) is accelerating under New Normal conditions.

People looking seriously at the global environment is not a new thing. The American biologist Garrett Hardin published “The Tragedy of the Commons” in 1968, and the Club of Rome published “The Limits to Growth” in 1972. The United Nations Conference of the Human Environment took place in Stockholm that year led on to the Rio Summit (United Nations Conference on Environment and Development) in 1992, Rio +20 (The United Nations Conference on Sustainable Development) in 2012, and other steps, culminating in the adoption of the SDGs in 2015. The Paris Accords (COP 21) raised the issue of “planetary boundaries”, pointing out the fact that climate change and ecosystem destruction have pushed beyond the boundaries within which humanity can act safely. Companies must face the issue of planetary boundaries head on, and SX is one step in that direction.

In this feature, we interviewed and reported on the food manufacturers Fuji Oil and Kameda Seika, two of Japan's leading companies. Fuji Oil has a 50% domestic share of the soy protein that is the main raw material of soy meat, which has been in the spotlight in recent years, and is the world's only general processor and manufacturer of oils and proteins. In June, Kameda Seika, Japan's biggest manufacturer of rice crackers, announced their collaboration with NEXT MEATS, the Japanese based food tech venture company which works with meat substitutes, for joint product development. Kameda is making a major shift, from a “rice cracker and snack manufacturer” to “the ‘Better for You’ food company”.

We at “delicious Japan” want to make a force for ESG progress and for growth beyond the dissemination of food information. Starting this spring, we established the executive committee of the Sustainable Japan Project (SJP) and are already working on a range of projects. We will be presenting SJP activities on “delicious Japan” website, and aim to focus, together with our readers, on the future of the SDGs, ESG and SX.





A Genuine Splash of New Zealand is Right Here in Tokyo

RANGITOTO TOKYO

New Zealand Wine and Craft Sake Bar

Wayne M Shennen, CS, FWS
Managing Director

What made you open the restaurant?

There are few people in Japan who know how good New Zealand wine is. We introduce Japanese customers to wines that are most of the time made by our friends. Even though they can be more expensive than wine from other countries, it's quite cheap when you compare it for the actual quality.

We also want to introduce non-Japanese people to the wonderful world of sake. It is hard to find an English speaker in Tokyo who knows what they're talking about with sake. We have sake from some of the breweries that I worked at and even some from New Zealand. We can explain to customers if they are curious and don't know what to get.

Can you tell us about the wine from New Zealand?

There are so many blind tastings where New Zealand wine have beaten the iconic French wine. When they don't know what they are drinking, they choose the New Zealand wine. Those are the sort of stories that I want to fully get people to know about because people who produce these wines are not big corporations, but they're more like artists, families, and farmers. Their stories should be told.

Tell us about your food.

One of the things that we find important when using ingredients is sustainability and animal welfare. We use free range organic chicken that's grown up in apple orchards in New Zealand. It's a lot more expensive than what customers expect, but I want people to start thinking about where their food comes from.

Our new chef Trevor Blyth joined our restaurant recently. We've always had the best wine in the world, but now we have the food that match. There's a lot that we can do now that the kitchen is at the same level as the wine. If you want to stand out in a city like Tokyo, you must have a real belief and purpose in what you're doing. It can't just be good food because you can get good food anywhere in Tokyo. There has to be a story. And I think the story that we're trying to tell hasn't really been told yet.

Can you recommend a few dishes on your menu that go well with sake?

With the sake, it's pretty easy to match. Yuho Junmai from Ishikawa Prefecture is one of the best beverages to match with food. That's one of my main sake to match and it almost matches all the way through the meal. It's good with beef, but it's also good with sashimi. I tend to match junmai or honjozo with food because daiginjo and ginjo are too flavorful sometimes.

What is "omotenashi" for you?

Real hospitality or omotenashi is having the best interest for the customer, but also being good at what you do. If the customer asks for something that is not a good idea, you should warn them. Often, I think a lot of the staff in Tokyo would just say yes. If the customer asks for an atsukan to match it with a beautiful piece of sashimi, that might not be such a good combination. I think real hospitality is to say, "if you have this in your mouth at the same time, the fish might taste like it's been sitting in the sun." Whereas, when you just say yes, the customer might think that there is a problem with the fish, not realizing that it was the situation. I think the idea of omotenashi is to not be a servant, but a facilitator.

What is your future vision or dream?

I want to influence Japanese hospitality in a way that not just high-end restaurants but everybody including the corner street ramen stores to think about where their food comes from. "Why is this so cheap?" should be a question. If the answer is because the animal was abused, I think if people knew that, people will pay a little bit more. Why is this sake so cheap when the guy worked 19 hours a day to make it? Maybe we should just pay a little bit more so he or she can get more sleep. I want to be a part of getting people to think about where their food come from.



Wayne M Shennen, CS, FWS, Managing Director










Trevor Blyth, Executive Chef



RANGITOTO TOKYO
New Zealand Wine and Craft Sake Bar

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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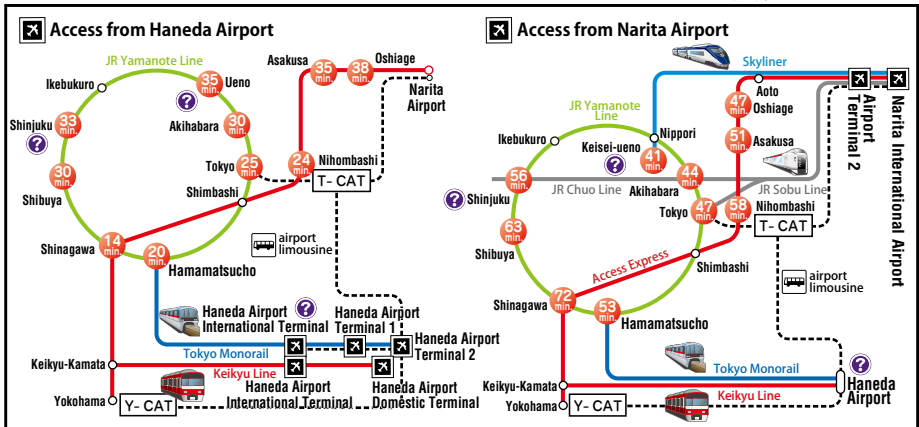
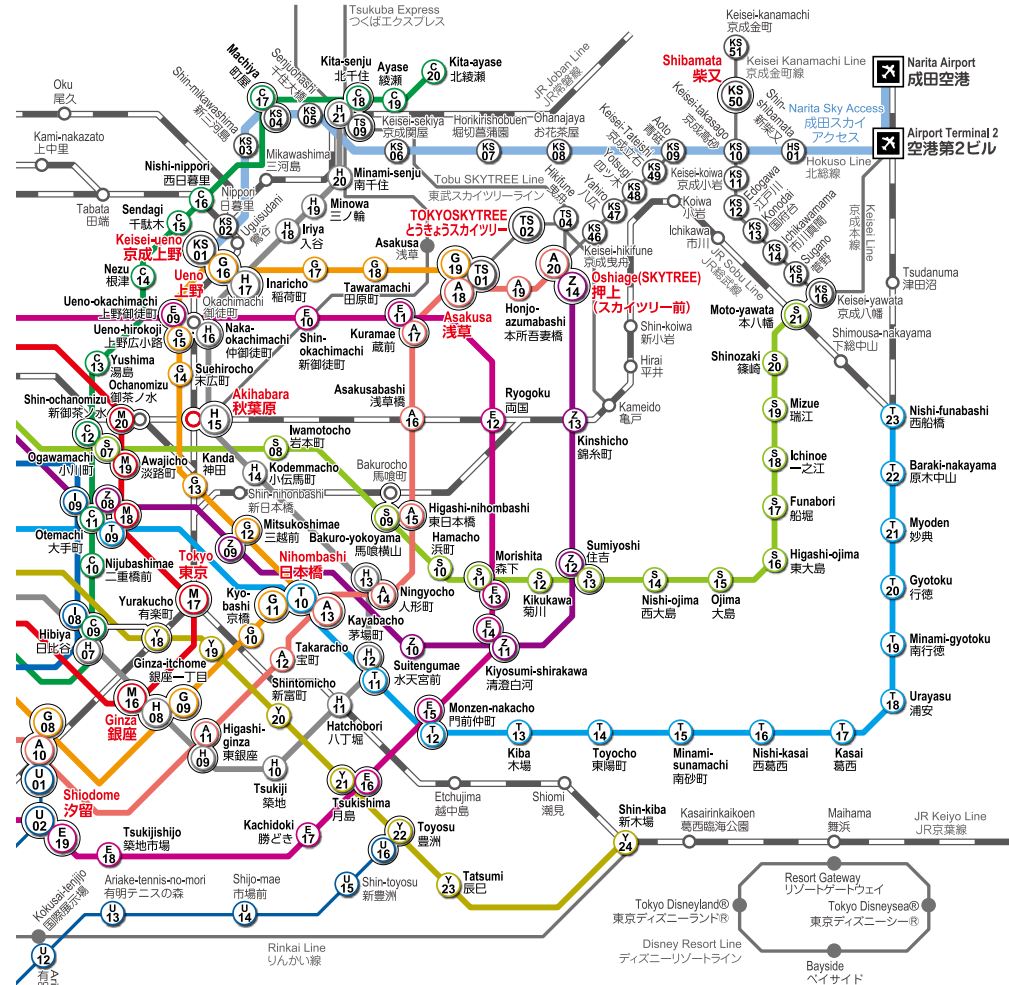
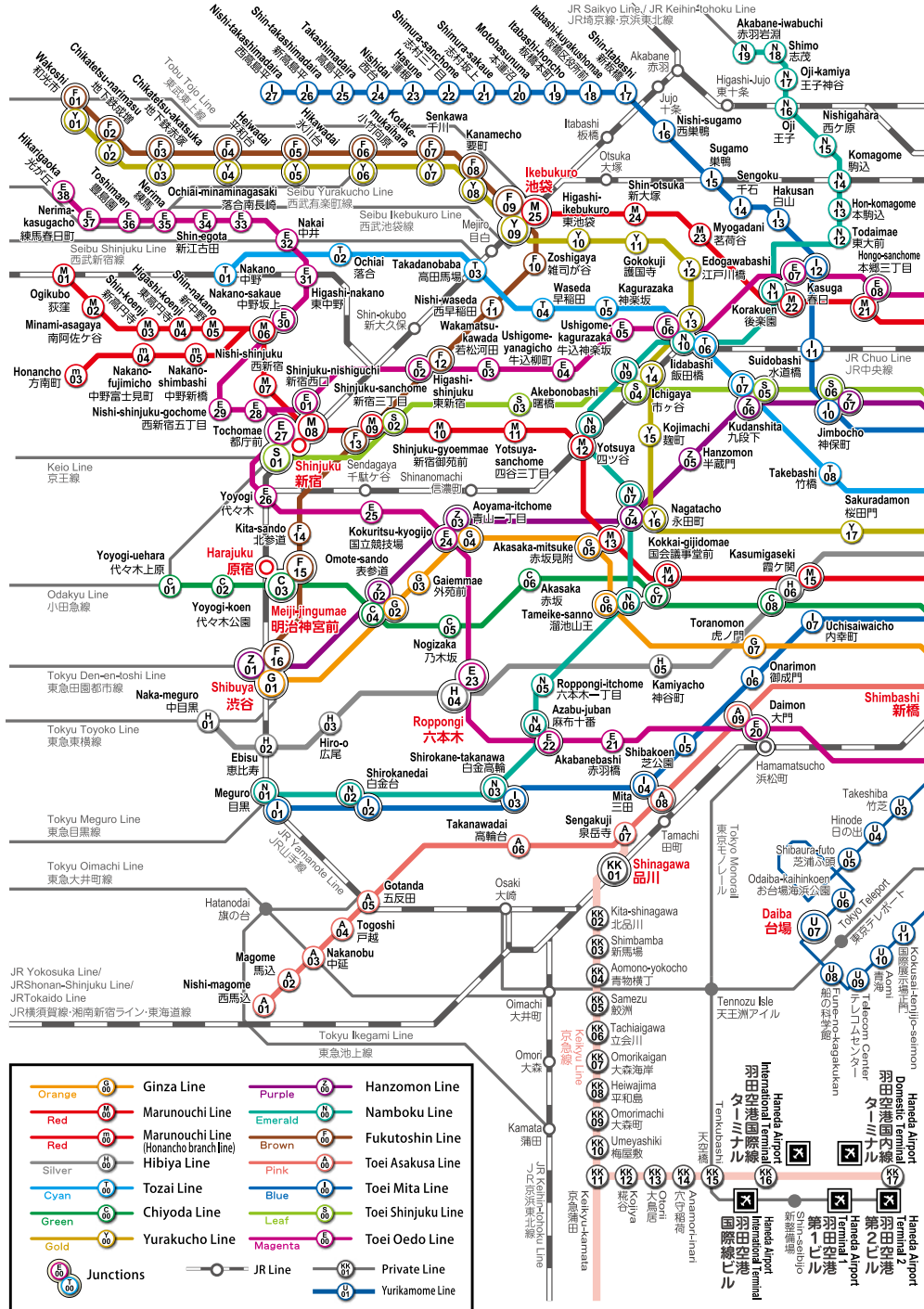
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Will 2022 be the True “Year Zero” for Plant-based Food in Japan?

Fuji Oil Group is driving Japan's PBF market. In March, 15 companies came together to establish the Plant Based Lifestyle Lab, which aims to realize a sustainable society through plant-based foods. We spoke to Mr. Suzuki, who has a key role in that effort.

First of all, what's your mission at Fuji Oil?

I am embedding Plant-Based Food Solutions at the heart of all our operations, as the concept for all Fuji Oil Group business and products. And, I'm using our processing technologies to make us a platform for plant-based protein. My mission, working through these tasks, is to contribute to the modern society that demands food transformation in line with the SDGs.

What has Fuji Oil done for PBF so far, and what results have you achieved?

When we were founded in 1950, we began making plant-based oils and soybean protein.

At that time, soybeans were mainly used for oil production, and no effective use was made of the protein that was another main component of soybeans. Our founder, Masataro Nishimura, saw that rich source of protein and thought “What a waste. Using it would be good for the world”. In 1961, we began our soybean business by developing defatted soybean meal into a product called “Takara mame” (literally “treasure bean”). In 1966 we completed our soy protein manufacturing process, which includes gel formation, and obtained patents in 10 countries. That led to our establishment of the first soy meat product technology in Japan in 1969.

And that was the start of your soybean business' rapid progress.

In 1973, we set the goal of delivering truly Japanese menu items to ordinary households, and started making soy protein into processed foods. That was the foundation of our plant-based approach. We now have the No.1 share in numerous processed soybean ingredient products, in Japan and in the world.

I've heard the phrase “soybeans will save the world” associated with Fuji Oil. How do you see the potential of soybeans?

The greatest appeal of soybeans is their sustainability. Soybeans can be cultivated over a broad geographic range, from around 50° North to the tropics, and they are a sustainable food, with good energy efficiency and kind to the environment. Soybeans contain a good balance of protein, carbohydrate, and fat, and are effective in reducing blood cholesterol and preventing obesity. That makes them the most high-profile food, from both the environmental and health aspects.

Plant-based meat substitute startups are in the spotlight, in Japan and overseas. Are you considering any new joint development projects or partnerships with other companies in future?

One survey put the size of the domestic meat substitute market at around JPY700 million, and it is expected to grow to around JPY30 billion by 2030. Compared to overseas markets, that's far smaller. At Fuji Oil, we want to work together with our existing customers, and a variety of other companies, including startups, distributors, and the food service industry, to expand the market. We will put our manufacturing methods and processing technologies together with other companies' strengths to carry on our pursuit of great flavors. The foundation of the Plant Based Lifestyle Lab is part of that effort.

On the other hand, how do you plan to differentiate yourself from other players in the market and establish a competitive edge?

We constantly emphasize the pursuit of great flavors, on the basis of being plant based. We will present “great-tasting plant-based” from the balance of protein and oils & fats, which maximizes the significance of being plant-based, and from the combination of our key technologies such as emulsification and fermentation. We will leverage that with existing technologies, while incorporating market needs. We see that as our greatest strength.

What is your own vision for the future?

My greatest vision is the expansion of plant-based protein. To that end, we are extending our business by expanding our range of plant-based foods with real Japanese character, like the plant-based ramen noodles we jointly developed with Ippudo.



Kiyohito Suzuki
Executive Officer, PBFS Business Division
FUJI OIL HOLDINGS INC.



Kameda Seika Aims to Become a Global Food Company



Evolving from a “rice cracker and snack manufacturer” to “the ‘Better for You’ food company”



We interviewed Mr. Ichiro Nishikura and Ms. Eri Udagawa, driving force behind Kameda’s mission to “deliver delicious plant-based protein”, at their office in Tokyo.

Kameda Seika is Japan’s biggest rice cracker brand, so why are you teaming up with a meat substitute company now?

Working towards Kameda’s long-term vision of becoming a global food company, our medium-term management plan sets our motto of “Better for You”, which refers to “Contribution to a healthy lifestyle through the selection, eating and enjoyment of things that are delicious and good for the body”. We are focusing our efforts on our food business, as we aim to evolve from a “rice cracker and snack manufacturer” to “the ‘Better For You’ food company”.

In 2019, we formed a group and entered business with Maisen of Fukui Prefecture, a manufacturer and distributor of plant-based foods and rice breads. That was the start of our effort, uniting the whole Kameda Seika Group, to research ways to deliver delicious plant-based protein to our customers. Kameda’s PBF story began there.

In June you announced the start of a joint development project with NEXT MEATS, and in July you started a capital and operational partnership with Green Culture.

We can’t build the plant-based meat market by our own efforts alone. We want everyone to work together to build it. We’ve partnered with NEXT MEATS, which has its roots in Niigata Prefecture like us, for joint development in the PBF field. We will apply our skills in mouth feel expression and diverse flavoring, which we built up in developing cracker products, to developing PBF products in future.

Green Culture has been accumulating PBF expertise since 2011, and its strengths are advanced formation technologies and detailed flavoring. The technologies in mouth feel and flavor creation that we at Kameda have learned over many years of cracker production are applicable to some aspects of Green Culture’s product creation.

Why did you choose to partner with new, young companies?

Through partnering with young companies like this, we aim to learn their sense of speed and to create a sustainable future together. There aren’t so many startup companies. We’re looking widely at partner companies. The changes in the industry are really intense. We want to work together with partners to broaden the marketplace. Kameda has diverse channels of business development, so we want to join with partners who think it would be interesting to team up with us, so that we can prosper together and expand the market.



Vegetarian fillet of soybeans and brown rice

This fillet, made solely of plant-based ingredients, is a new form of meat for the future. The real mouth feel of meat is brought out with brown rice and defatted soybeans.



Delicious brown rice bean paste bun

The ingredients exclude 27 varieties of specified allergens, such as wheat flour, eggs, and dairy products. The bread is made from Japanese-grown brown rice flour, which even people with allergies can eat with peace of mind.

What is Kameda’s future goal for this field?

Our goal in the world of PBF and PBM/meat substitutes is not the plant-based meat field. We want to build a market where beef, pork, chicken, and PBF line up side by side. We want Kameda to be recognized as a player in that market. We aspire to great-tasting PBF! That’s the foundation. And we will be advancing “Better for You” foods.

Producers of plant-derived meat are proliferating in Japan and overseas. How do you plan to differentiate yourself?

For many years we’ve been working on making rice and grains into tasty things in various forms. We can apply those skills in meat substitutes too. We want to disseminate different kinds of PBF by making rice and grains into delicious flavors and textures. Soybeans have been the main raw material so far, but in future there’s potential for making it from rice so that it will be allergy-free. Since the late 1950s, our Rice Research Center has been working on diverse research themes, such as flavor, functionality, new materials, and production technologies. We want to tackle all kinds of challenges at the Rice Research Center.

The first case of novel coronavirus infection in Japan was detected on January 3, 2020. By now, nearly 22 months have passed. In closing, please look back and recap how the last nearly two years of coronavirus crisis have been for Kameda, and tell us about Kameda’s enthusiasm for the with-Covid and after-Covid phases, which must still be navigated with care.

These two years have been a succession of the kinds of days we’re never experienced before. I think “Kameda Kakimoto” and our other rice cracker products helped people with their working from home and nesting needs. I also get the feeling people are more sensitive to health and the global environment. We’re moving on from an era when if you were making money, that was enough, to one in which we must be kind to our bodies and to the Earth. Plant-based foods are just what that kind of era demands, and I think their importance will go on rising. At “Better For You - Kameda”, we aim to become a global food company, delivering happy and sustainable food products that taste better and better and make people smile to eat them.



Ichiro Nishikura
General Manager
Food Business Div.



Eri Udagawa
Marketer & Strategist
Food Products Dept.

Global Kitchen Series No. 9 HUNGARY



Ms. Dora Veronika RUSZNAK
*First Secretary, Agricultural Affairs
Embassy of Hungary Tokyo*

Can you briefly introduce yourself, please?

I am the Agricultural Counsellor at the Embassy of Hungary in Japan from 2018. My main mission is to promote Hungarian agricultural and food products, to help Hungarian food companies on the Japanese market and to be the contact person between the Japanese and the Hungarian agricultural ministries. When I arrived three years ago, Hungary just have started the negotiations on the pork regionalization agreement with Japan. One of my most important task was to help these negotiations and thanks to the incredible work of the Ministry of Agriculture of Hungary and of Japan, the two countries came to an agreement early this year. I am proud to say, that Hungary was the first country -and until now the only one- in the world to come to an agreement regarding this matter with Japan. I believe it is a huge success and it proves the strict animal health requirements of Hungary.

What are the main food products imported to Japan from Hungary?

Our export to Japan is strong in poultry, mainly duck and goose products, such as foie gras, foie gras canard, magré, but recently we also started to export high quality chicken to the Japanese market. Hungarian honey, especially acacia honey is highly appreciated by Japanese consumers, with a good reason. There is also an increased demand from Japanese importers for our frozen vegetable products, sweet corn, green peas and various mixes. Hungarian white goose down feather is used in the highest quality futons in Japan and you can find Hungarian wine as well on the shelves of Japanese shops.

What are the features of Hungarian food products?

Hungary has an excellent geographical and climate conditions, nearly two thirds of our land is suitable for agricultural production. The fertile soil in Hungary is one of the best in the world and we have the largest underground fresh water reserves in Europe. Also, ingredients from Hungary are 100% GMO free, as the ban on GMO is laid down in our constitution.



I know there are some avid fans of your wine, for instance, Tokaji wine. Can you let us know in detail about your wine in Hungary?

Our wine tradition is an integral part of Hungary's national heritage. The Tokaj region that you have mentioned is most famous for a very unique type of sweet wine, the so called Aszú, that was once called the "the king of wines, and the wine of kings" by the Sun King, Louis XIV of France. However, the Tokaj region has excellent dry wines as well, like Furmint. Furmint is actually the dominant grape variety in Tokaj and it can produce incredibly complex and nice wines, it is gaining more and more international attention lately.

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

It might be safe to say that the Japanese market is the toughest in the World. Everybody wants to sell here and the consumer expectations are incredibly high. Even a few millimeter inconsistency in a label can disqualify a product. Keeping this kind of quality standards is hard for any producer.

What are your plans in order for your products to take further root into Japanese market?

Japanese consumers would usually buy well-known brands or well-known products of a country. Unfortunately, many Japanese consumers are not yet aware of the products that Hungary is famous for; therefore we need to further work on that. In October for instance, we had an open event where anybody could experience and learn about Hungarian honey and honey producers, while also experiencing Hungarian culture and arts. It was a free event with programs for everybody at ARK Hills Karajan Square.

Let me ask you about Onsen in Hungary. As you may know, Japan is known as one of the biggest Onsen nations. What are the unique features of Onsen in Hungary?

Hungary is incredibly rich in thermal and mineral water, in fact the world's largest thermal lake suitable for bathing is in the Western Hungarian town, Hévíz. In this lake, the water temperature never drops below 26 Celsius, so visitors can swim all year round, even wintertime.

What do you recommend about how we can enjoy your Onsen?

Usually we use our onsens with bathing suit, so friends and families can enjoy a nice relaxing time together. Many of our onsens are not only famous for their mineral waters and its positive effects on the body, but for their beautiful architecture as well. I recommend everybody who visits Hungary to try more than one onsen.

Any additional or final comments?

If you see a Hungarian food product when shopping, please try! You will definitely enjoy.





Greeting With a Smile in Any Situation is Fundamental

Yoshiyuki Douke

*Executive Chef
Deputy Director of Food & Beverage Department
Grand Nikko Tokyo Daiba*

What was your first encounter with cookery?

When I was a high-school student, I had the opportunity to learn cookery at a café where I had a part-time job, and I learned the fascination of creating food. When I was 19, the chef of that café took me to eat French food, and I was struck by it. I felt the depth of French food stir up a tension within me, and I knew I wanted to enter the world of cuisine.

What is your mission as executive chef?

Cooking means conveying the mood of the meal's creators, through the food, to the diner. When the kitchen gets busy, it's easy to focus on just getting the meal ready, forgetting to think of the diner first at all times. The executive chef acts as a "mother", to gently unify the kitchen, so that everyone there remembers the fun of creation, creating an environment where people can address cooking with the best kind of tension. That's the executive chef's greatest mission. I think cooking is something that we all carry forward together, like a relay baton.

What is the appeal of Grand Nikko Tokyo Daiba?

Located away from the city center, it's a place where people can take the time to feel the relaxation created by an "island", surrounded by a blue sea and a wide open sky.

Conversely, are the challenges for Grand Nikko Tokyo Daiba?

Poor access, due to distance from the city center, and the youth of the clientele. A high proportion of the customers are young, which makes it difficult to set charges. The challenges for the future are to broaden the age range of our customers and to serve meals which will outweigh the difficulty of access from the city center.

What aspect of food hospitality do you strive for every day?

To be in our best state when we address our cooking, and to permit no compromises. All of us on the creating side, the chefs and kitchen staff, strive to maintain our highest tension as we create the finest cuisine, never forgetting the joy of creation, as we convey that intensity to our guests. I think that's the height of hospitality.



What kind of dining experience can people expect at Grand Nikko Tokyo Daiba?

We want our guests to taste the fusion of the world's ingredients with cuisine that has a new and truly Japanese sensibility, as we Japanese chefs take ingredients that come to Tokyo from around the world and serve them in the finest arrangements.

From the perspective of food diversity, what can you offer for those with vegetarian, vegan, halal, and other needs?

In line with the food diversity of recent years, we are always ready to serve vegetarian and vegan menu items. As for halal, we serve dishes centered on chicken meat which has been prepared with the proper prayers, and which use no pork or alcohol.

How do you go about sourcing ingredients and developing menus for that food?

For vegetarian and vegan food, I apply the experience and knowledge I've gained so far, and think how to make the food more delicious. Every day, I'm working through various techniques and cycles of trial and error with

various ingredients to create dishes. For halal, I taste test halal-certified ingredients at various trade shows, so that I can develop our menu from carefully selected ingredients. When developing the menu, I strive to consider the balance of a diverse range of ingredients, not just plugging halal into French food.

Tell us about your vision for the future of the restaurants at Grand Nikko Tokyo Daiba.

Our greatest vision is to create classic signature dishes, so that when people think of Grand Nikko Tokyo Daiba, they think of food. We also plan to make the most of the unique location of Grand Nikko Tokyo Daiba and its spacious dining hall for dynamic banquets and culinary creation.

What does "true omotenashi" mean to you, as executive chef?

For me, omotenashi means putting my heart into my cooking. True omotenashi means all of us, the cooks, the service staff, hotel staff, and the marketing and sales people, coming together to get a clear understanding of what our guests want before we serve the food. I think that's true omotenashi.



Job of the Concierge is to Guide Guests as They Create Happy Memories

Ikuyo Takeuchi

Senior Manager, Front Guest Office
Concierge, Member of Les Clefs d'Or
Grand Nikko Tokyo Daiba

What is the essence of how to enjoy time at Grand Nikko Tokyo Daiba?

My recommendation is to enjoy your meal at the restaurant on the top floor, which commands a panoramic view of Tokyo, together with the "Tokyo Graduation" experience. That's a two-hour period from dusk, when the pink sky spreads out, until the sparkling lights throughout Tokyo emerge as night scenery.

What is there that is different from any other Hotel?

Our biggest difference from other hotels is that we're a little way away from the city center, so we can serve as an urban resort, creating an "island" surrounded by blue sea and broad sky in all directions. Guests can experience new aspects and moods of Tokyo in our "Another Dimension, Another Tokyo".

What is the biggest attraction of Grand Nikko Tokyo Daiba?

The interior decor, centered on pale blue and green to match the wavelengths of nature, and the room color schemes, which have variations between floors, give guests new surprises and discoveries, no matter how many times they come back.

What are the most important things for you as a concierge?

To value the time that creates precious memories for guests, and to address every individual among the many people who come here.

What differences are there in the ways you interact with Japanese and foreign guests?

Regardless of whether a guest is Japanese or foreign, the fundamental thing is to get closer to what they customer wants, and help them to get it.



Guests from overseas have their own clear ideas of where they want to go and what they want to eat. In that case, I make careful checks to ensure that there are no gaps between us and the guest, coming from differences in awareness, common knowledge, preconceptions, and so on.

What kinds of questions, requests, and consultations do you often get from guests?

Questions about tourism, food, and shopping are common. Those from Europe often ask about touring facilities and experiencing Japanese culture, while those from Asia more commonly ask about shopping for things like snacks and household items. It's increasingly common that people want me to look for food or scenery from photos they found on Instagram.

What has moved you in your work as a concierge?

A guest came to ask me about making items from gourds, and I introduced them to a farmer in Shiga Prefecture. The farmers' son had occasionally

participated in gourd craft conventions in the USA. The two, with their shared hobby of gourd crafts, met by chance, and I was happy to hear that they kept in touch. When new encounters happen in places I don't know about, and people make chance connections, that's the thing that makes me happiest as a concierge.

Why did you choose to become a concierge?

Before, when I was providing information on a front desk, I met a French concierge. She said "Offer what will be right for the individual, not just what there is", and that was the moment when she taught me about the role of the concierge, completely transforming the way I had been offering information until then.

What does "concierge" mean to you? And what is true hospitality?

For me, being a concierge means making guests happy by guiding them naturally in a good direction, based on my experience, while conforming to what they ask for, so they can create better memories.

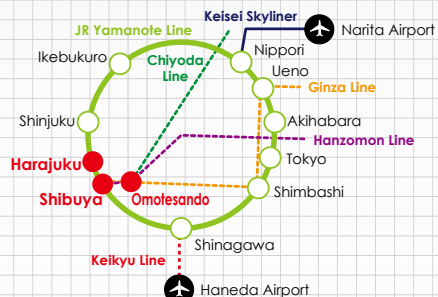


渋谷・原宿・表参道

Shibuya Harajuku Omotesando

Youth Fashion Trends Start Here!

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



SHIBUYA SCRAMBLE CROSSING

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

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

Shibuya    



表参道

Omotesando

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

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

Omotesando   



OMOTESANDO



TAKESHITA DORI

竹下通り

Takeshita Dori

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

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

Meiji Jingumae   Harajuku 



ヒカリエ

Hikarie

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

Shop 10:00AM-9:00PM

Restaurant 11:00AM-11:00PM

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

Shibuya    

渋谷 109

SHIBUYA 109

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

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

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

Shibuya    



根津美術館

Nezu Museum

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

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

<http://www.nezu-muse.or.jp/en/index.html>

Omotesando    A5, 8 min. walk



明治神宮

Meiji Shrine

¥ FREE

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

Gate opens at sunrise and closes at sunset.

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

<http://www.meijijingu.or.jp/english/>

Meiji Jingumae   Harajuku 

099

ジェントル

GENTLE

Mediterranean, Sushi



EN



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



Vegetarian*



Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

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/>

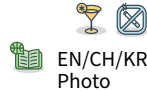
Special KITSUNE Sushi of the Day (7 Kinds) ¥1,200 (+tax)

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** **16** **01** Exit 1, 4 min. walk

フロリレージュ
Florilege
French



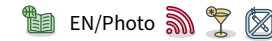
Lunch Course: ¥9,075- / Dinner Course: ¥18,150-
 12:00PM-1:30PM, 6:30PM-8:00PM <Closed> Wednesday, Irregular
 Credit card: VISA, MASTER, DINERS
<http://www.aoyama-florilege.jp/>

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 Gaizen B1F, 2-5-4 Jingumae, Shibuya-ku
 Gaizenmae **03** Exit 3, 5 min. walk Aoyama-itchome **24** **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/>

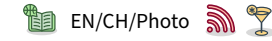
Paella Doria - Paella-style doria made with saffron rice

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



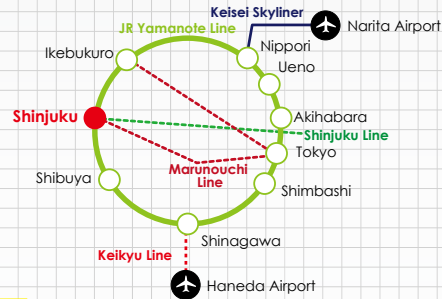
Lunch Course: ¥11,495- / Dinner Course: ¥15,125-
 12:00PM-3:30PM (L.O. 2PM), 6:00PM-11:30PM (L.O. 10:00PM)
 <Closed> Monday (Tuesday if Monday is national holiday)
 Credit card: VISA, MASTER, DINERS | <http://ristorantehonda.jp/>

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

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.

¥ 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/](http://www.metro.tokyo.jp/english/)

Shinjuku

Tochomae 

歌舞伎町

Kabukicho

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

Shinjuku JR M08 E27 S01

¥ 200


新宿御苑

Shinjuku Gyoen National Garden

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

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

世界堂

Sekaido

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

9:30AM-9:00PM

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

Shinjuku-Sanchome M
09 F
13 S
02
Exit C4

Shinjuku 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 〇5 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 〇7 Exit 1 min. walk Shinjuku JR 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 〇7 Exit 1 min. walk Shinjuku JR 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 JR East Exit, 10 min. walk Shinjuku-Sanchome 〇9 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 〇7 Exit 2, 5 min. walk
Tochomae 〇28 Exit A6, 1 min. walk

がんこ 西新宿店

Ganko (Nishi-Shinjuku)

Washoku, Kaiseki



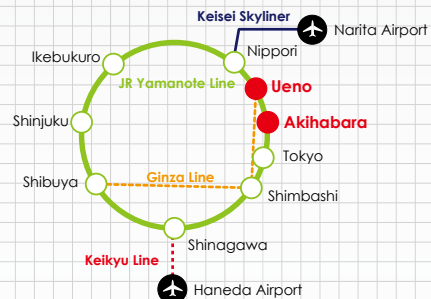
Lunch: ¥2,000- / Dinner: ¥3,500- / Course: ¥5,500-
<Mon-Fri> 11:00AM-3:30PM, 5:00PM-11:00PM <Sat, Sun & Holiday> 11:00AM-11:00PM | Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others
<http://www.gankofood.co.jp/shop/detail/wa-shinjukuwest/>

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 JR 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.

メイドカフェ
Maid Cafe

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

Akihabara

アメ横商店街
Ameyoko

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

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

Ueno Central Exit Exit 5B

Ueno-Okachimachi Exit A7

Okachimachi North Exit

Nakaokachimachi Exit A2/A5/A7

Ueno Park

上野恩賜公園
Ueno Park

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

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

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

5:00AM-11:00PM

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

Ueno Park Exit



Toriyoshi (Ueno Ekimae)

Washoku, Izakaya, Yakitori

EN/CH/Photo



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

Ueno no mori PARK SIDE CAFE

Café

EN/CH/Photo



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

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

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

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

Ueno JR Park Exit, 3 min. walk

Bistrot Taka

Bistrot, French

EN/CH/Photo



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

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

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

Ueno-Hirokoji Exit 10 min. walk Ueno-Okachimachi Exit 10 min. walk

Akihabara LIVE RESTAURANT Heaven's Gate

Maid Cafe

EN/Photo

Lunch: ¥1,050- / Dinner: ¥3,500- / Combo: ¥3,710- (Not including tax and ¥500 table charge per 1 hour) | <Mon-Fri> 11:30AM-11:00PM <Sat, Sun & Holiday> 10:30am-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

Kanda Enzo (Akihabara UDX)

Yakiniku

EN

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

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

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

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

Akihabara JR Electric Town Exit, 1 min. walk



2k540 AKI-OKA ARTISAN

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

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

Akihabara JR Okachimachi JR

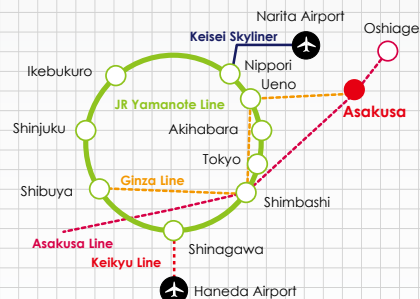


浅草

Asakusa

Traditional Entertainment District

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



浅草寺

Sensoji Temple

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

6:30AM-5:00PM

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

Asakusa 6 19 18 05

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 6 18 Iriya 18 Asakusa 6 19 18 05



浅草花やしき

Asakusa Hana Yashiki

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

10:00AM-6:00PM

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

Asakusa 6 19 18 05



浅草きんぎょ

Asakusa Kingyo

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

9:00AM-4:30PM

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

Asakusa 6 19 18 05 Exit 5

浅草 鉛細工あめしん

Asakusa Amezaiku Ameshin

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

10:30AM-6:00PM

Closed Thursday

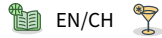
<http://www.ame-shin.com/en/>

Asakusa 6 19 18 05

7 min. walk

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

Sukiyaki, Shabu-shabu, Kaiseki



Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥10,000-
<Lunch> 11:30AM-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, AsakusaImahan is known as a long-standing Sukiyaki restaurant. They carefully select savory female Japanese Black Beef breeds. "Quickly simmering as if grilling" beef in shallow pot using their special sukiyaki sauce is AsakusaImahan style. Shabu-shabu and kaiseki are also recommended. There are many types of seats such as private rooms, large banquet rooms, and table seats to meet different needs.

3-1-12 Nishi Asakusa, Taito-ku Phone: 03-3841-1114
Asakusa 19 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 19 Exit 2, 0 min. walk 18 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

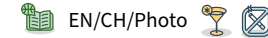


Yakitori ¥100 / skewer (Teriyaki & Salt) -Grilled with charcoal fire, outside of the chicken is crispy while inside is juicy.

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 19 18 01 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 19 18 01 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 19 18 01 8 min. walk
Tawaramachi 18 4 min. walk



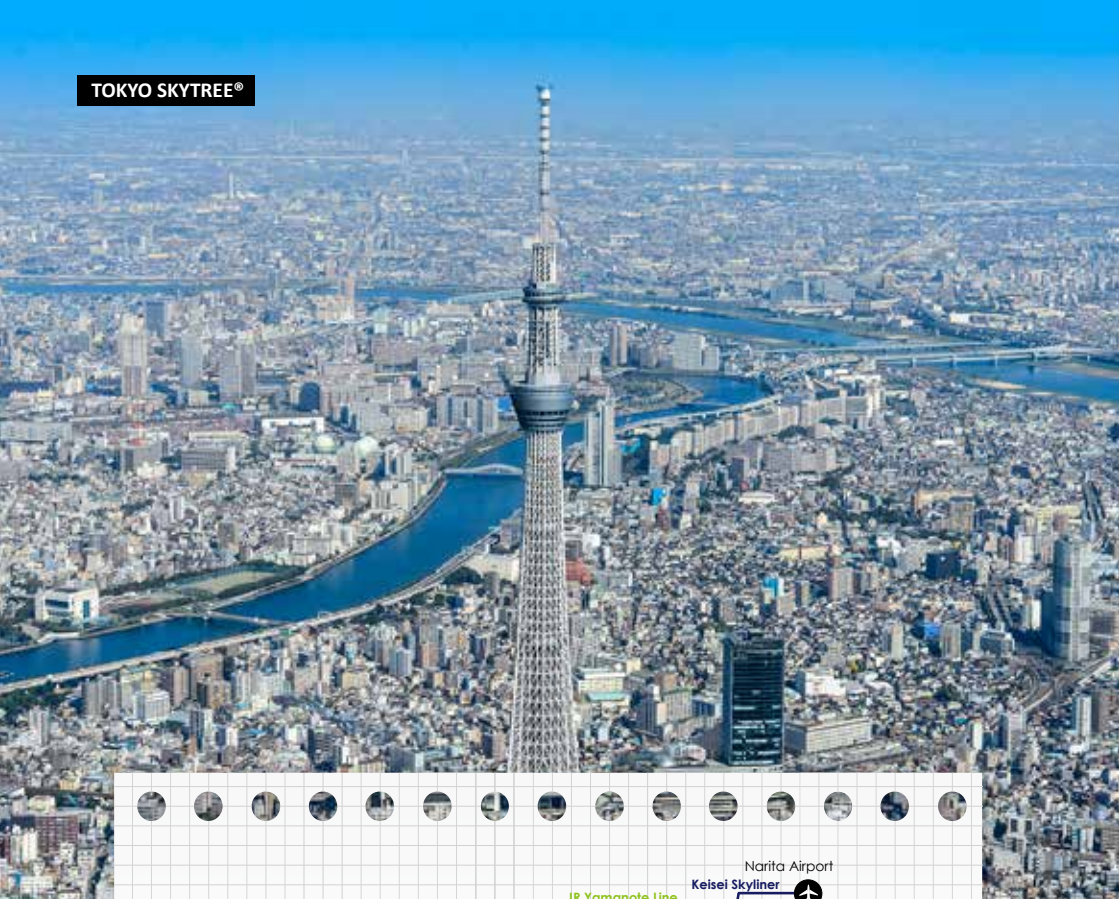
14th HOTERES JAPAN & FOODEX JAPAN in Kansai 2022



DATE July 27th (Wed.) ▶ 29th (Fri.), 2022
10:00 - 17:00 (Until 16:30 on last day)

VENUE Intex Osaka Hall 4 Hall 5

ORGANIZER Japan Management Association, Japan Hotel Association, Japan Ryokan & Hotel Association, Japan Restaurant Association, Japan Tourism Facilities Association

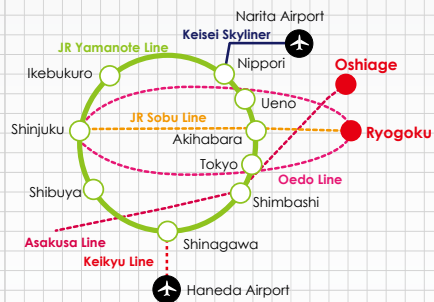


押上・両国

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.



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

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>



ISEGAHABEYA-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



ビバ 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 丸の内線 B3 Exit, 1 min. walk Tokyo Skytree 丸の内線 0 min. walk



スカイツリー®ビューレストラン 簾 (れん)

SKY TREE® VIEW RESTAURANT REN

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



Washoku Lunch: ¥1,350- / Dinner: ¥9,700-
Charcoal Grill Steak Lunch: ¥6,600- / Dinner: ¥7,900-
<Lunch> 11:30AM-3:00PM (L.O. 2:00PM) <Dinner> 5:00PM-10:00PM (L.O. 9:00PM)
Credit Card: VISA, Master, AMEX, UC, DC, UFI, Diners, JCB, Nicos, MUFG
<https://www.tobuhotel.co.jp/levant/restaurant/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 丸の内線 Exit 3, 3 min. walk



Vegetarian*



HALAL Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

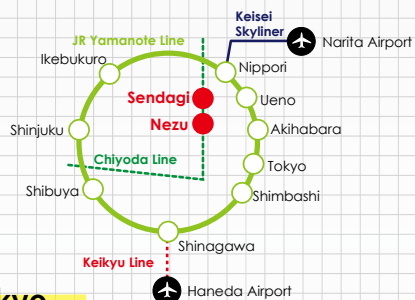


谷中・根津・千駄木

Yanaka Nezu Sendagi

Alleys of Retrospective Tokyo

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



根津神社

Nezu Shrine

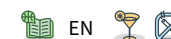


The beautifully colored Nezu Shrine is one of the oldest shrines that was first established 1900 years ago. It was moved to the current location as a symbol of Tokugawa Tsunayoshi Shogunate choosing his successor. The Gongen Zukuri design was inspired by the Toshogu Shrine in Nikko. The main hall, two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

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

Sendagi 15 Nezu 14 Todaimae 12 8 min. walk

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

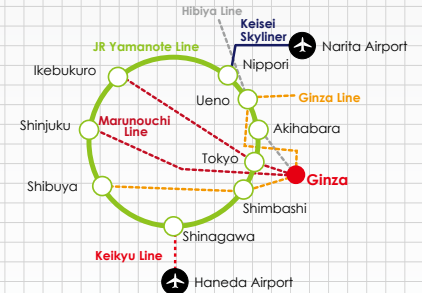


銀座

Ginza

Refined Shopping Area

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

日比谷公園
Hibiya Park

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

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

Hibiya 09 07 08

Kasumigaseki 08 06 15



HIBIYA PARK



GINZA SIX

ギンザシックス
GINZA SIX

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

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

Ginza 09 08 16 Exit A2

Higashi Ginza 11 09 Exit A1

Ginza-Itchome 19 Exit 9

東京ミッドタウン日比谷
Tokyo Midtown Hibiya

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

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

Ginza 09 08 16

Hibiya 09 07 08

Yurakucho JR 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 05 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/>



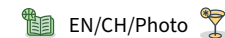
Roast Beef Rose Plate-Rose cut 180g with 3-Garnish Plate

The Rose & Crown is a fashionable English-style pub that stands 2 minutes away from Yurakucho station with a gorgeous interior and exterior. Roast 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 bittern from Okinawa. And we choose different domestic beans to make soy milk seasonally. The interior is designed to enjoy the atmosphere of the traditional Japanese style of Edo.



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

Tokyo Station

東京駅 Tokyo Station

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

Tokyo  

皇居 Imperial Palace

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

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

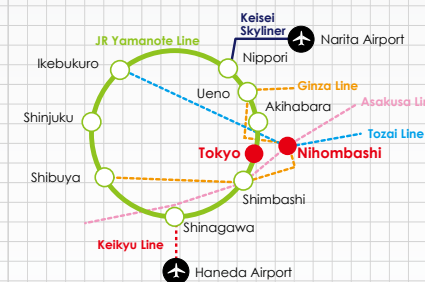
Tokyo   Otemachi     

丸ノ内・日本橋

Marunouchi Nihonbashi

Center of Modern Tokyo

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



MITSUKOSHI



IMPERIAL PALACE

日本橋三越本店

Nihombashi Mitsukoshi Main Store

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

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

Mitsukoshimae   1 min. walk

Nihombashi    Exit C1, 5 min. walk

榛原

HAIBARA

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

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

Nihombashi 13 11 10

Exit B6, 30 sec. walk



日本銀行

Bank of Japan

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

Mitsukoshimae 12 09 Exit B1



日本橋

Nihonbashi

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

Mitsukoshimae 12 09 Exit B6 Nihombashi 13 11 10 Exit B12

甘酒横丁

Amazake Yokocho

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

<http://amazakeyokocho.jp>

Ningyocho 14 13

Nihonbashi Yukari

Experience the essence of Japanese cuisine at a reasonable price

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

EN/Photo

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 17 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/ltcollinsespresso/>

👍 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 12 09 Exit A4, 8 min. walk Ningyocho 14 13 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 14 13 1 min. walk Suitengumae 10 8 min. walk Hamacho 10 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 17 Marunouchi North Exit, 3 min. walk Otemachi 11 09 18 09 08 B1 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 17 Yaesu North Exit, 2 min. walk Otemachi 11 09 18 09 08 B10 Exit, 2 min. walk

The 47th International Food and Beverage Exhibition

FOODEX JAPAN 2022



DATE March 8th (Tue.) ▶ 11th (Fri.), 2022
10:00 - 17:00 (Until 16:30 on last day)

VENUE Makuhari Messe



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

EN/Photo



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

EN



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

EN/Photo



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

ÉdiTioN Koji Shimomura

French

EN



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

EN



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



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

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



6-6-9-1F Roppongi, Minato-ku Phone: 03-5413-5851
Roppongi 03 04 Exit 3, 2 min. walk



熟成焼肉 肉源

JYUKUSEI YAKINIKU NIKUGEN

Yakiniku

EN



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/>

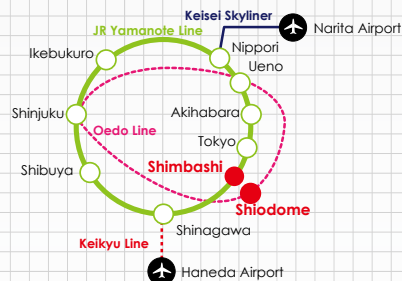
Shimbashi JR A10 08 01
Shiodome 19 02

新橋・汐留

Shinbashi Shiodome

Gate of Tokyo Bay

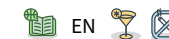
Shinbashi has a public image of a platform for so-called "salary-man" (male office workers). Hundreds of casual and reasonable izakaya are open until late hours. When you see a drunk salary-man interviewed on TV, that's probably at Shinbashi. Walking through Shinbashi will lead you to a stylish city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



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 19 02 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 10 08 01 Exit 7, 1 min. walk



Vegetarian*



HALAL Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

サンシャインシティ Sunshine City

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

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

Ikebukuro JR 09 25 09

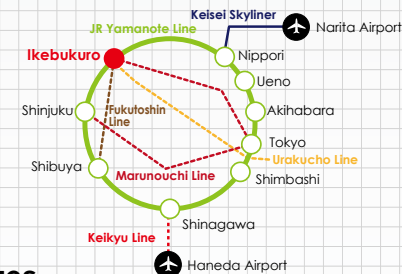


池袋

Ikebukuro

Town for Shoppers of All Ages

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



巣鴨地藏通り商店街

Sugamo Jizo Dori Shotengai

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

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

Sugamo JR 15



いけふくろう Ikebukuro

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

Ikebukuro JR 09 25 09

池袋寅箱
Ikebukuro Torahako

Washoku, Izakaya, Nihonshu Bar, Gibier cuisine



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

Pheasant breast meat with green onions

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

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

Ikebukuro JR West Exit, 10 min. walk

鮨処 銀座 福助 サンシャイン 60 店
Sushi Ginza Fikusuke (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 Fikusuke 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

九州じゃんがら西武池袋店
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.

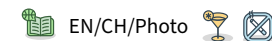
The only Kyushu Jangara branch inside a department store. The abundant menu, which could only be served in a department store, has a rich lineup of set menus, including children's meals, and items only available in Seibu Ikebukuro branch, like "Tokyo Shoyu Ramen" and "Japanese-style citron vegan ramen".

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

Ikebukuro JR East Exit, 2 min. walk

雛鮨 池袋
HINASUSHI Ikebukuro

Sushi



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

Premium Sushi All-You-Can-Eat

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

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

Ikebukuro JR East Exit, 2 min. walk



DATE **February 15th** (Tue.) ▶ **18th** (Fri.), 2022
10:00 - 17:00 (Until 16:30 on last day)

VENUE **Tokyo Big Sight** East Halls 1-6, 8



Bay View of Odaiba


 レインボーブリッジ
Rainbow Bridge

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

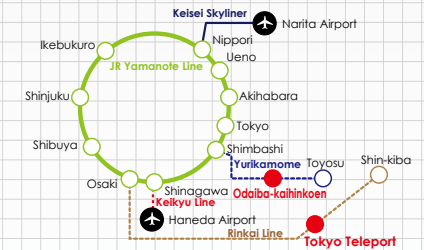
Promenade open hours:
April 1-October 31 9:00AM-9:00PM
November 1-March 31 10:00AM-6:00PM

Shibaura Futou (R05) 5 min. walk

Odaiba Kaihinkoen (U06) 10 min. walk

お台場

Odaiba



Amusement Area of the Tokyo Bay

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



パレットタウン

Palette Town

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

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

Tokyo Teleport (R04) 3 min. walk

Aomi (U10) 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 チームラボボーダレス

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



Vegetarian*



Halal & vegetarian*



Recommended menu

*Halal & vegetarian menus may require reservation in advance

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Shibuya Harajuku Omotesando	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.tokyuhotelsjapan.com/global/cerulean-h	408	¥¥¥¥	○	11	English	○	○	○	○	○	△	○	○
	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 http://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	○	○	○	×	○	△	○	○
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 https://global.southerntower.co.jp/	375	¥¥¥	○	2	English	×	○	×	×	△	×	×	○
	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	○	×	×	○	△	×	×	○
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 https://www.keioplaza.com/	1454	¥¥¥	○	17	English, Chinese, Korean, Italian	○	○	○	×	○	×	○	○
	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	○	○	○	○	△	×	×	○
	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	△	×	×	×	△	×	×	○
	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/	245	¥¥	○	1	English	×	×	×	×	○	×	×	○
	Super Hotel Akihabara Suehirocho	3-2-5 Ueno Taito-ku Tokyo 110-0005 Tel: +81-3-6848-9000 http://www.superhotel.co.jp/s_hotels/akihabara/	106	¥¥	○	×	Japanese	×	×	×	×	×	○	×	○
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 Email: info-kaminarimon@gate-hotel.jp https://www.gate-hotel.jp/en/asakusa-kaminarimon/	134	¥¥	○	2	English	×	×	×	×	○	×	×	○
	Dormy Inn • global cabin Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 https://www.hotespa.net/hotels/asakusa/	75	¥¥	○	×	English, Chinese, Korean	×	×	×	○	×	×	×	×

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 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	×	○	×	×	△	×	×	○
Yanaka Nezu Sendagi	Ryokan Sawanoya	2-3-11 Yanaka Taito-Ku Tokyo 110-0001 Tel: +81-3-3822-2251 E-mail: ryokan@sawanoya.com http://www.sawanoya.com/	12	¥	○	×	English	×	×	×	×	×	×	×	○
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi Chiyoda-ku Tokyo 100-6277 Tel: +81-3-5222-7222 http://www.fourseasons.com/tokyo/	57	¥¥¥¥	○	1	English, Chinese, Hindi	○	○	×	○	○	×	○	○
	The Gate Hotel Tokyo	2-2-3 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6263-8233 Email: info-tokyo@gate-hotel.jp https://www.gate-hotel.jp/en/tokyo/	164	¥¥¥	○	3	English	×	×	×	×	○	×	×	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 https://www.imperialhotel.co.jp/	697	¥¥¥¥	○	17	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 https://en.palacehoteltokyo.com/	290	¥¥¥¥	○	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, Tagalog, German, Lithuanian, Hindi, Thai, Sri Lankan, Arabic, Nepalese, Russian, Indonesian, Czech, Vietnamese	○	○	○	○	○	△	○	○
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/tokyo	314	¥¥¥¥	○	6	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, Tagalog, German, Hindi, Indonesian, Nepalese, Arabic, Bengali, Tibetan, Ghana, Myanmar, Thai	○	○	○	○	○	×	×	○
	Shangri-La 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, Malay, Indonesian, Nepalese, Arabic, Vietnamese, Mongolian	○	×	○	○	○	△	×	○
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	○	10	English, Chinese, Korean	○	×	×	○	○	×	×	○
	HOTEL METROPOLITAN TOKYO MARUNOUCHI	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp https://marunouchi.metropolitan.jp	343	¥¥¥	○	1	English	○	×	×	×	○	×	×	○
Akasaka Roppongi	The Capitol Hotel Tokyu	2-10-3 Nagatacho Chiyoda-ku Tokyo 100-0014 Tel: +81-3-3503-0109 https://www.capitolhoteltokyo.com/en/	251	¥¥¥¥	○	4	English, French, Italian, Chinese, Korean	○	○	○	○	○	△	×	○
	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	247	¥¥¥¥	○	7	English, Chinese, Italian, Spanish, German, French, Korean, Tagalog, Vietnamese	○	○	○	○	○	×	○	○
	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	○	○	○	○	○	×	○	○
	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/	1479	¥¥¥	○	37	English, Chinese, Spanish, Korean	○	○	○	○	○	△	○	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.host@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	○	5	English, Chinese (Mandarin, Taiwanese), Korean, Thai, French	○	○	○	○	○	×	×	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku 105-7337 Tokyo Tel: +81-3-6388-8000 http://www.conradtokyo.com	291	¥¥¥	○	5	English, Chinese, Korean, Italian	○	○	○	○	○	×	×	○
	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	○	○	×	×	○	△	×	○
	The Okura Tokyo	2-10-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-3582-0111 https://theokuratokyo.jp/en/	508	¥¥¥¥	○	7	English	○	○	○	○	○	△	○	○
	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, Russian, Spanish, Nepalese	○	○	×	○	○	×	×	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 https://www.princehotels.co.jp/parktower/	603	¥¥¥	○	12	English	○	○	○	○	○	△	○	○
	Tokyo Prince Hotel	3-3-1 Shibakoen Minato-ku Tokyo 105-8560 Tel: +81-3-3432-1111 https://www.princehotels.com/tokyo/	462	¥¥	○	10	English	×	○	△	○	○	△	○	○
	The Royal Park Hotel Iconic Tokyo Shiodome	1-6-3 Higashi-shimbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 https://www.the-royalpark.jp/the/tokyoshiodome/en/	490	¥¥¥	○	4	English, Korean	×	○	×	○	○	△	×	○
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	¥¥	○	12	English, Chinese, Korean	○	○	×	×	○	×	○	○
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com https://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥	○	9	English, Chinese, Korean, French, Tagalog	○	○	○	○	○	△	×	○
	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.the-royalpark.jp/the/tokyohaneda/en/	313	¥¥¥	○	1	English	×	×	×	×	○	△	×	○

Casual Restaurant Chains in Tokyo!

SOBA

Buck wheat noodle served in cold or hot soup.



FUJISOBA

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



UDON

Flour noodle served in hot or cold soup.



NAKAU

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



TEISHOKU

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



YAYOI

Teishoku menus
www.yayoiken.com/en/



DON

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



SUKIYA

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



TENYA

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



Yaki-, -yaki (焼き)

Grilled, baked, roasted (e.g. Yakitori, Yakiniku, Kushi-yaki, 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, Kushi-yaki: 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



Nabe (鍋)

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

Ramen (ラーメン)

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

Sukiyaki (すき焼き)

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

Tonkatsu (とんかつ)

Japanese-style pork cutlets

Shabu-shabu (しゃぶしゃぶ)

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

Yakiniku (焼肉)

Korean barbecue.

Monjayaki (もんじゃ焼き)

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

Okonomiyaki (お好み焼き)

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

USEFUL PHONE NUMBERS

EMERGENCY CALLS

Toll free number that can be dialed from any phone

110

POLICE

119

FIRE / EMERGENCY

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

TRANSPORTATION

Flight Information (Haneda Airport)
03-5757-8111

Flight Information (Narita Airport)
0476-34-8000

Toei Transportation (Subway)
03-3816-5700

JR-EAST (Railway)
050-2016-1603

Tokyo Metro (Subway)
0120-10-4106

Nihon Kotsu (Taxi)
03-5755-2336



LOST AND FOUND

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

Tokyo Metro (Subway)
03-3834-5577

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

Taxi
03-3648-0300

JR-EAST (Railway)
050-2016-1601



TOURIST INFORMATION

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

Tokyo Metropolitan Government Building
Headquarters
03-5321-3077

Tourism Information Center Tokyo
03-5220-7055

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

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



HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

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

American Clinic Tokyo
03-6441-0969

Tokyo Midtown Clinic
03-5413-7911

International Clinic
03-3582-2646

The King Clinic
03-3409-0764



HEALTHCARE INFORMATION

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

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

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