

From three Michelin-starred restaurants to humble alleyway ramen shops

TOKYO

A Gourmet Cluster

What makes Tokyo the world's best food city?

Tokyo has countless specialist restaurants, divided and subdivided into niche categories. For example, a Japanese restaurant in Paris would offer sushi, yakitori, tempura, and more within one restaurant, but Japanese restaurants in Tokyo are more specialized. There are highly skilled and specialized Japanese restaurants waiting for you, including tempura restaurants that only offer tempura, and sushi restaurants that serve nothing but sushi. Most of Japan's famous restaurants do not have many seats. They provide limited numbers of guests with once-in-a-lifetime hospitality. Every individual cook is well aware of his or her role and knows what to do, so there is a unity in the food served.

They value the appearance of the food too, putting their passion into the beauty of the food as well as its taste and aroma. Many cooks find art in food, approaching it with devotion to research. In December 2013, UNESCO registered "Washoku" (Japanese cuisine) as intangible cultural heritage, recognizing its artistic character and body of tradition. Within Washoku, the capital, Tokyo, is the scene of intense rivalry between restaurants. Their competition pushes cooks to hone their skills day by day, raising the levels of their restaurants.

Japan is a country of four well-defined seasons, with different ingredients that are at their best in every season. That seasonality enriches Japanese cuisine. High-quality foodstuffs are readily available, so cooks can prepare dishes from abundant and varied ingredients.

As Tokyo heads towards its date with the Olympics in 2020, its foods and restaurants will become even more diverse, making it a city of unparalleled appeal.



TOKYO

is a world-renowned city for excellent food. It is bursting with an endless variety of restaurants and shops. As a world culinary metropolis, offering ramen, tempura, soba, sushi, kaiseki, and teppan yaki, it has more three Michelin-starred restaurants than anywhere else in the world. Part of the appeal of Tokyo is that you can experience little-known gourmet food from around Japan.



Fukusuke Horikawa

The Restaurant Chain That Carries On the Spirit of the "Originator of California Roll"

The California Roll is now the best known Japanese food around the world. To get Americans to accept Sushi, California Rolls have the raw ingredients and nori, which might be visually off-putting, folded into the interior. The result is sushi that retains the flavor and sensation of makizushi (sushi rolls) while being readily acceptable to foreigners. But very few people know that Fukusuke was the birthplace of the California Roll. There are various theories about the origins of the California Roll, but there is documentation attesting that the marriage of sushi and avocado was first devised by the founder of Fukusuke in California, where he had a branch in 1971.

Now, as a group company, Fukusuke Horikawa Chain continues to disseminate representative elements of Japan's food culture, such as tempura, Japanese cuisine, and teppanyaki, as well as sushi. Evolving between tradition and the changing demands of the times, it will go on creating new value, just like the California Roll triggered innovation in the sushi industry.



Sushi Ginza Fukusuke (The Main)



鮨処
銀座
福助



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

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Sushi Ginza Fukusuke (Sunshine 60)



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

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ほり川

Japanese Cuisine Horikawa (Hotel New Otani Tokyo)



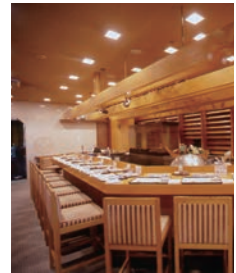
The renowned restaurant Japanese Cuisine Horikawa has progressed together with the Hotel New Otani for over 50 years. Its consummate cooks use their intricate skills to prepare full-course meals, but the fugu (puffer fish) cuisine, available only in winter, is one dish visitors in season really shouldn't miss. Shabu-shabu (beef slices parboiled in hot soup) using selected Japanese black beef is another dish that's tough to resist. Enjoy the exquisite flavors of masterfully hand-made dishes in the refined atmosphere only a hotel can offer.

→ See p.64 for branch details

Tempura Horikawa (Hotel New Otani Tokyo)

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

→ See p.64 for branch details



Japanese Restaurant Horikawa (Odakyu Hotel Century Southern Tower)

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

→ See p. 31 for branch details



Japanese
Cuisine















Teppanyaki



Sushi

*Information on this booklet was last updated November 2016. Some information may change without notice.

MARKINGS

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

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

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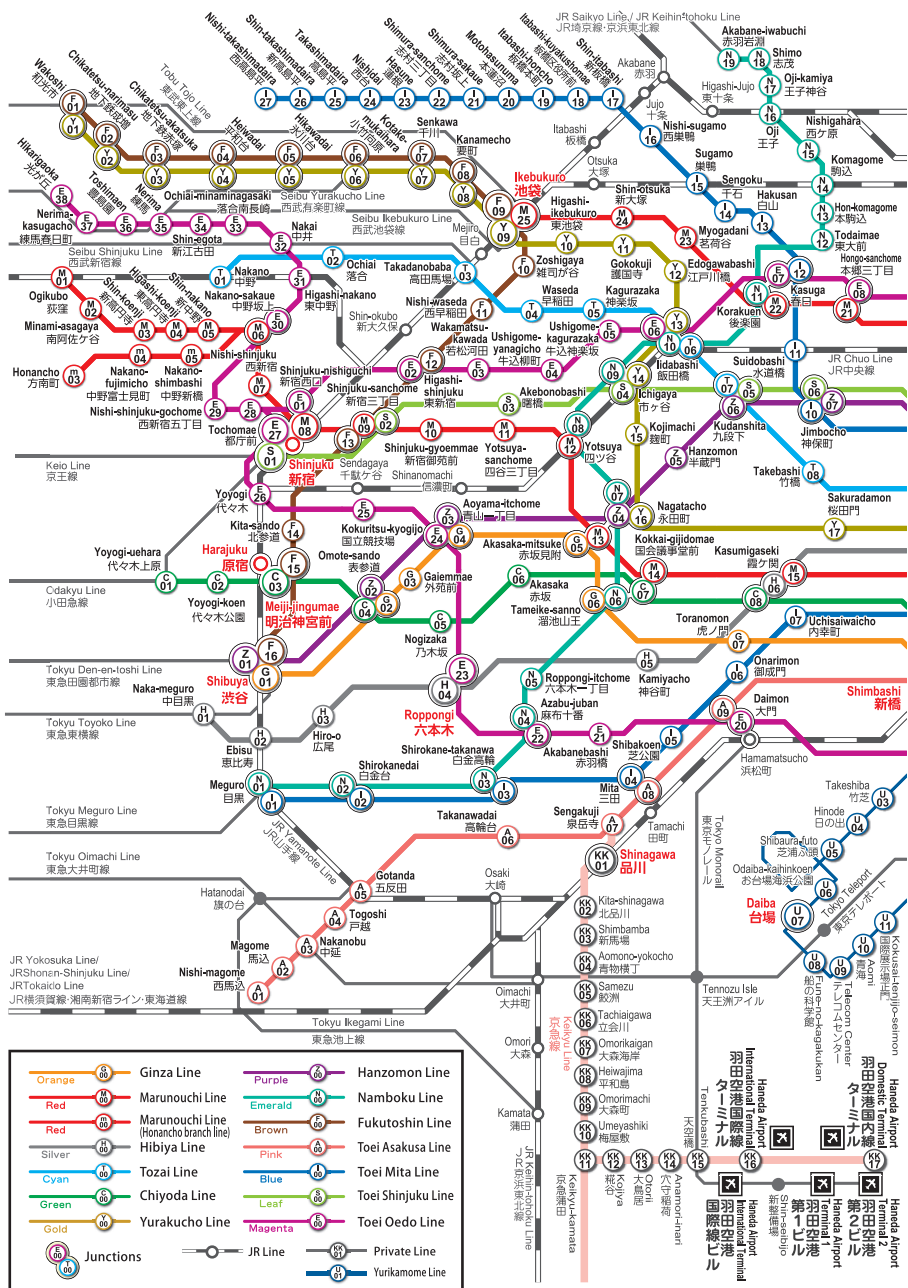
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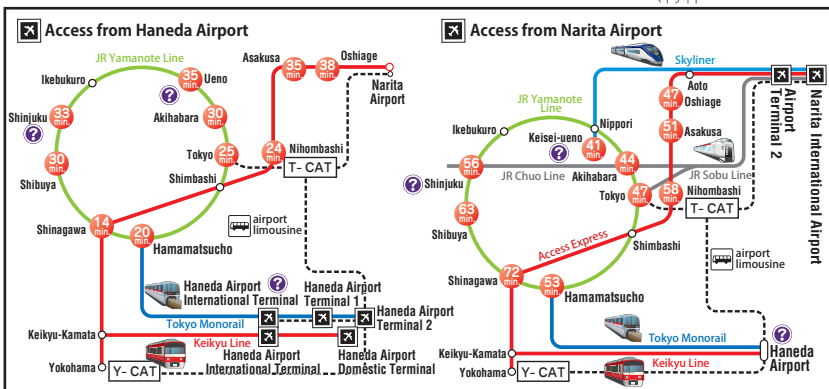
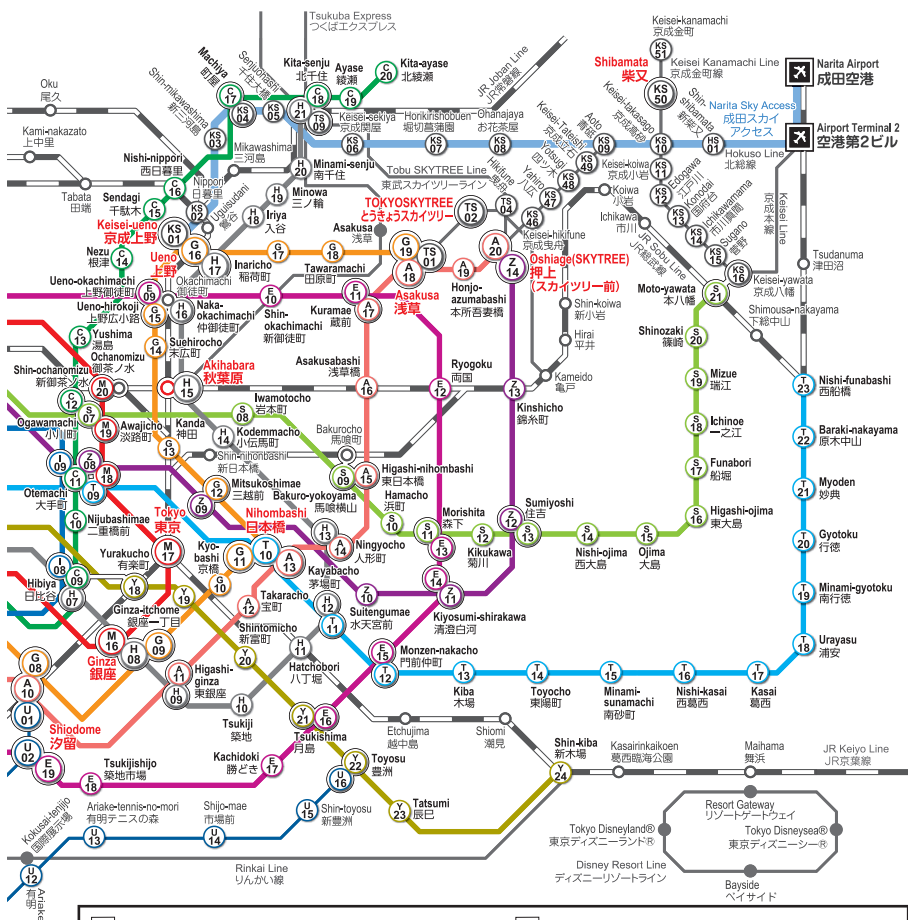
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Transportation





Sushi Zanmai has won nationwide recognition for low prices, delicious flavors, and freshness. New Year's auction at Tsukiji central wholesale market takes place on January 5th, and in 2013, the company's president, Kiyoshi Kimura, became the man of the hour by buying a bluefin tuna for JPY155.4 million.

Kiyomura, management company of Sushi Zanmai, has its headquarters in Tsukiji, and a chain of 50 sushi restaurants, mainly in the Kanto region. Since Tsukiji opened in 1935, the enormous marketplace has served as Tokyo's kitchen, distributing marine produce, fruit, and vegetables. In fact, it is one of the world's largest markets for marine produce. In 2001, Kiyomura opened Japan's first sushi restaurant to stay open 24/365, in Tsukiji Market. President Kiyoshi Kimura is one of the most prominent of the people who represent Tsukiji and are helping to revitalize Tsukiji Market.



SUSHI ZANMAI CEO Kiyoshi Kimura



Q1. President Kimura, what drives you?

Curiosity. Also, achieving things that delight people.

Q2. In April 2001, you established the "always open" Sushi Zanmai. How do you get to your new ideas and decisions?

If I spend five minutes thinking, ideas just come floating up. So far, I've worked in many different types of business, including rental video stores, karaoke and obento boxed meals.

Q3. What prompted you to found Sushi Zanmai in 2001?

Back then, people weren't coming to Tsukiji any more. Half of the market was already shuttered, and the Central Wholesale Market was losing money. After turning 50 exactly two years earlier, I'd decided to take life easy, but Tsukiji was in trouble and I was asked to do something to revive it, so I started Sushi Zanmai. With my constant curiosity, I wanted

Exclusive Interview

to provide things that would make people happy, and things that hadn't existed before. I realize this by slightly changing my perspective from what we have now to "something we wish were there."

Q4. You also run Sushi Gakko (Sushi School), right?

Since there aren't as many sushi restaurants as there used to be, people don't have the environment to learn to become a sushi chef. That's why I thought of making a school to teach people how to make sushi. It's important to make successors, and to teach the skills and must-do's a sushi chef needs.

Q5. Have you ever thought of opening Sushi Gakko branches overseas?

The subject has come up. The expertise of hygiene management for raw foods has not sunk in overseas, so we would have to teach that. Handling raw, high quality, and delicious foods is a skill Japan can be proud of.

Q6. What are your ideas for running Sushi Zanmai in the run-up to the Tokyo Olympics?

I want to provide products that are high quality, fresh, delicious, and reasonable.

Q7. How do you want foreign visitors to enjoy sushi from Sushi Zanmai?

I want them to enjoy the finest sushi, with the world's best fish cuts, in Sushi Zanmai style, and be delighted. Eating your favorite sushi in the order you like is Sushi Zanmai style. That is the most delicious way of eating sushi. We put the spirit of hospitality into the way we serve customers. We want them to taste the flavors of Japan's sushi rice, fish cuts, and wasabi. People around the world who haven't eaten raw food in 15 years are starting to eat sushi. That's why I want to go on providing good sushi.

Q8. What is your idea of hospitality?

Doing everything whole-heartedly. It seems easy, but it's actually difficult. I think hospitality is about welcoming people whole-heartedly.

すしざんまい 奥の院

SUSHIZANMAI Okunoin



☎ 03-3524-7252

4-5-12 Tsukiji, Chuo-ku, Tokyo

- ✓ Lunch: Every day 11AM-3PM
Dinner: Mon-Sat 11AM-5AM (L.O. 4:30AM)
Sun & Holidays 11AM-11PM (L.O. 10:30PM)
- ¥ Lunch: 2,500yen- / Dinner 5,000yen- / Course 3,500yen-
- ☑ VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Wine, Whisky
- 🗺 English, Chinese, Korean, Russian, Photo
- 🌐 <http://www.kiyomura.co.jp/>
- 📍 Ginza Station (Exit 6) 4 min. walk
Tsukiji-Shijo Station (A1 Exit) 4 min. walk



Recommended: Magurozanmai (With miso soup) - A set of toro (fatty tuna), chu-toro (semi-fatty tuna), akami (lean part of tuna), aburi-toro (seared fatty tuna), negi-toro (fatty tuna with green onions), and tekka-maki (tuna roll).

Q9. What is your vision for the future, in business and in your personal life?

There is no distinction between work and leisure. Private and business are one and the same. My goals for the future are to improve the Japanese economy, work towards world peace, and help people to have more fun. That's not mixing public and private, because my whole heart is in those goals.



Hitoshinaya

The Ultimate Food to Eat at the Doorway to the Sky



Chicken and egg rice bowl with special dashi stock



Japanese dashi stock chicken ramen



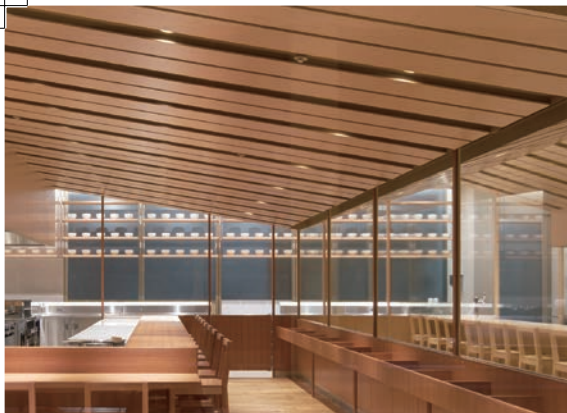
Shakezen

Popular menu items

The most popular menu item for domburi is “chicken and egg rice bowl with special dashi stock”. This is Hitoshinaya’s signature domburi, which locks in the flavor of the dashi. The most popular menu item for breakfast is “shakezen” (salmon tray meal). It’s a rich lineup of one soup and five side dishes with seasonal ingredients. The most popular menu item for ramen is “Japanese dashi stock chicken ramen”. Hitoshinaya’s Japanese dashi ramen harmonizes with the scent and flavor of the dashi.

You’re served a drink as soon as you sit down, but it’s not tea or water, it’s dashi. The refreshing savory flavor and the scent of the dashi tell you it was made with care. This dashi is served in place of tea in all three restaurants. It’s free of charge, with as many refills as you want. The whole restaurant is enfolded in the fragrant scent of dashi, giving the luxurious feel of a high-end washoku restaurant. It’s enough to make you forget that you’re still in an airport.

The supervisor and leader of the kitchen is head chef Hiroshi Nagashima, who is known in the world of Japanese cuisine as a modern master. He says “Haneda Airport is the entrance for Tokyo’s food. Fresh, seasonal ingredients arrive there every day, from all over Japan. As a pioneer of airport restaurants, we always strive to create new culinary culture, while guarding the traditions of Haneda Airport”.



North Wing 2F, Terminal 1, Haneda Airport
Tel: 03-5757-8853
Donburi & Ramen: 10:30-19:30
Asagohan: 5:30-20:00



Hitoshinaya

Hitoshinaya pursues the flavor of “dashi” stock, the foundation of washoku Japanese food. It produces cuisine that brings out the flavors of each season's ingredients. Three specialty restaurants, working together to supply single menu items, specifically asagohan (breakfast), donburi (rice bowl dishes), and ramen, are joined together under one roof. Hitoshinaya is attracting attention for trying new ideas, in its cuisine and its space, that are unprecedented in airports.

Before and after traveling are the times when you really want healthy food in a relaxing space

The Asagohan breakfast menu is served all day. It's easy to get run down while traveling, from overeating or fatigue. When you come back from a holiday or business trip, this restaurant invites you to pick yourself up by stopping in the airport to eat delicious washoku that's easy on the stomach and good for the digestion.

All three restaurants have open counters. The kitchens are also open, and it's always fascinating to pass the time watching how the food is made. Partitions are made of glass for good visibility and no feeling of enclosed stuffiness. The design lets you share the liveliness of the view without letting anything intrude on the aroma of the dashi.

There are two reasons for the simple menu structure of one item per restaurant. One is that focusing on a limited menu keeps provisioning costs down, so the budget can be used for sourcing better ingredients instead. The other is that exhaustive exploration of a single menu item brings the flavor of the dish to a higher level. Head chef Nagashima says “I kept the menu as simple as possible because I wanted people to taste the flavor of dashi”.



Takehito Ouchi

"Welcome! Please take your time to appreciate the flavor of the carefully-made dishes at Hitoshinaya. We're waiting to serve you, whether it's to settle your stomach before departure, or to restore it on your return."



Natsumi Eto

"Please have some dashi! At Hitoshinaya, we're proud of our dashi and hope you enjoy it. We put our care and devotion into every task, just to hear our customers say thank you."

REAL JAPAN

An introduction to popular department store basement floors, which have all kinds of Tokyo omiage (souvenirs)

The basement food floors of department stores are a paradise for souvenirs and gifts. They are abbreviated to “depachika” in Japanese.

Big department stores are clustered around each of the major station in Tokyo, and their depachika floors are well-stocked omiage spots. They are easy to get to, and large enough to have most kinds of omiage all in one place. Depachika promise to be fun, even if you just wander around, looking and nibbling at the tasting samples.

Daimaru Tokyo Branch

Access: Directly linked to the Yaesu North exit of Tokyo Station

“Hoppe Town” is the huge depachika floor of Daimaru Tokyo branch, which boasts Japan’s largest selection of goods.

It has an abundant lineup of omiage, including classic items unique to Tokyo, classic wagashi (Japanese cake) brands, unusual sweets, and deli dishes you’ll want to reach out and sample.

Ginza Mitsukoshi

Access: Right next to Ginza Station, on the Tokyo Metro Ginza, Marunouchi, and Hibiya Lines

Ginza is a world-famous shopping district, highly evolved into a concentration of high-end brands. The depachika of Ginza Mitsukoshi, in front of Ginza Station, offers an array of items you can’t get anywhere else, like wagashi that



originated in the district, and limited-edition sweets. It’s the ideal place to look for souvenirs of tourism in Ginza.

Tobu Department Store, Ikebukuro Head Branch

Access: Directly linked to Ikebukuro Station of JR, Tobu Tojo Line, Seibu Ikebukuro Line, and Tokyo Metro Marunouchi Line

The Tobu and Seibu department stores are famous as the two big stores of Ikebukuro Station, directly linked to the station. Tobu Department Store, Ikebukuro Head Branch has one of the biggest depachika floors in the Metropolitan Tokyo region. It has a huge array of omiage from famous places. If you saw a cake or snack in a magazine or on TV and wanted to buy some, you’re sure to find it here.

Isetan, Shinjuku Head Branch

Access: Walk 1 minute from Shinjuku Sanjome Station, or 5 minutes from Shinjuku Station

Isetan has a great selection of products that don’t just taste great. They’re also stylish in appearance and packaging, and fun to give as omiage gifts. We recommend the limited edition brands that you can only buy at Isetan Shinjuku.

Shibuya Hikarie ShinQs

Access: Directly linked with the 2nd floor walkway to Shibuya Station on JR, the Tokyo Metro Ginza Line, and the Keio Inokashira Line

This store is well stocked with cakes from popular brand shops, including wagashi and foreign cakes. It has many smart omiage that can only be found in Shibuya, the young people’s district. Other than the depachika floor, the shop inside Hikarie has a great lineup of stylish sundries and accessories that are ideal as Tokyo omiage or gifts.

Bento



Boxed lunch:
Consisted of rice,
main dish, and
some vegetables.

Donburi

Different types
of toppings on
a bowl of rice.



Sushi



You can even buy
sushi at aコンビニ!

Onigiri

Rice ball:
Wide variety
of onigiri can
be purchased
at a low price.



Oden



Ingredients such as eggs, konjac,
dikon radish, and processed
fishcakes stewed in soy sauce
flavored dashi broth.

A Smart Way to Use Japanese Convenience Stores

One word can be seen on signs wherever you look while walking around Tokyo. That word is “コンビニ” (conbini, short for “convenience store”). There are 55,000 convenience stores in Japan. Their average floor area is only 100 square meters, and they have 3,000 or more items, stocking only items that sell well.

The first convenience store opened in 1974. More than 40 years later, the market has grown to 10 trillion yen, and Japanese people visit convenience stores three or more times a week, on average. The convenience of conbini is that they are close at hand and always open. They also have ATMs and provide an agency for paying public utility fees. Recent convenience store innovations have been amazing. The big three chains, Seven Eleven, Lawson, and Family Mart & Circle K Sunkus, are intense rivals, and the flavors of their obento lunchboxes and side dishes are improving enormously. Their product lineups are abundantly varied, the fruits of ingenious creativity, and even if you ate at a convenience store every day of the week, you would not tire of the menu.

Convenience stores are stocked with onigiri (rice balls), sandwiches, oden, soba and udon noodles, pasta, sushi, rice-bowl dishes, salads, various obento, side dishes, desserts, drinks, and more. Pick any combination you like of things that take your fancy. Japan's convenience stores are even cheaper places to eat than its fast food restaurants. If you're thinking “I fancy eating something Japanese” or “I'd like to know what Japanese food is like”, head for a convenience store. Check out a convenience store first! If you buy and try something there once and like it, like sushi, for example, go to a specialist sushi restaurant next. That's a smart way to use convenience stores.



Gluten Free Boom

in the Runup to the 2020 Tokyo Olympics

Food trends that are attracting increasing attention now include gluten-free, vegan, superfood, organic, and environment-friendly produce. As the 2020 Tokyo Olympics nears, numbers of foreign tourists are surging, boosted by Japan's inbound tourism promotion policy. The diversified food-related requests the tourists bring with them, and how to handle them, are becoming a hot topic. Efforts by hotels, restaurants, and cafes (HORECA) to meet new food needs, the handling of gluten-free products in supermarkets, and initiatives at B2B shows, are all getting increasingly active.

Changes in HORECA and retail stores

According to major metropolitan hotels and restaurants, there has been dramatic growth in recent years in customers with food allergies asking about meals, and in foreign tourists requesting things like gluten-free pasta and bread. For two months, the buffet of a popular Tokyo hotel is offering a menu based on the concept of “healthy, beauty, fresh”, with special attention to gluten-free ingredients. After that, it will publish a recipe book. Another hotel offered special menus using “superfoods” at all its restaurants, bars, and lounges for two months in summer. The menus were very popular with hotel guests and the general public alike. These days, most of the hotels in Tokyo that are used by many foreign tourists and business people are organized so that they can immediately meet requests for gluten-free bread and muffins, even if those items do not appear on the menu. In fact, hotels and restaurants appear to be shifting their attention to sourcing gluten-free ingredients and finding stable suppliers in future.

Western countries have more people with wheat allergies than Japan, and such allergies are becoming a major problem. A significant number of foreign residents of Japan have celiac disease or gluten allergy. Where are they supposed to find gluten-free foods? A visit to National Azabu Supermarket, which has many customers among foreign residents of Japan, shows that besides familiar products like pasta and hot cake mix, there is a strong lineup of gluten-free products like crackers and biscuits, bagels, waffles, sponge cakes, frozen bread, and frozen pizza.

Hidetsugu Muraki is president of Organic Foods Life, a pioneer of the gluten-free field in Japan, which has been developing and producing gluten-free foods since 2003. He says “gluten-free and organic have been getting increasingly close together while growing, and vegan food has been expanding at the same time. This market will keep on growing, as these product types become interlinked and influence each other”. Organic Foods Life produces over 120 gluten-free food items.

Trends in trade shows and related groups

Yayoi Forbes, president of the Gluten Free Life Association, says “Four or five years ago, you had to search for restaurants with gluten-free menu items, but these days you can sometimes just go into a restaurant and ask, and find they have a gluten-free menu”. She adds, “Starbucks, from America, the leading gluten-free country, has gluten-free energy bars on the counter and gluten-free cookies in the showcase. They taste the same as regular cookies. Gluten free in Japan will not be a transient boom, but will probably turn into a necessary option in our ordinary diets in future”. She founded the Gluten Free Life Association in December 2013 to relieve the unwellness and emotional stress of food allergy patients. The number of patients is rising by at least 10,000 a year, due to changes in living environments and lifestyles. The Association provides advice on how to solve health problems by practicing gluten-free dietary methods. Other than people with gluten

allergy and gluten insufficiency, it serves people with problems like difficult skin, weak digestion with constipation or diarrhea, unexplained malaise, and fatigue with difficulty maintaining concentration.

Hoteres Japan has added a new Natural Food Products exhibit zone

The 45th International Hotel and Restaurant Show (Hoteres Japan), which will take place at Tokyo Big Site from the 21st to the 24th of February, 2017, has added a new “Natural Food Products” exhibit zone. During the show, a special event stage with capacity for an audience of 300 will be used to present cooking demonstration events. Four chefs will be invited to show how they use gluten-free, organic, and vegan ingredients. The four chefs, all active in the industry, will present demonstrations of cookery for different situations. Visitors will be provided with tasting samples and recipes on a first come, first served basis. The event is scheduled for the 22nd of February, the second day of the show, which is expected to draw exhibits from 850 companies and 57,000 visitors. The Japan Management Association also organizes Foodex Japan, Asia’s largest show in the field, and it will continue to offer an Organic and Wellness exhibit zone, carrying on from the previous show. The size of the exhibit has expanded from last year, and it is expected to draw 3,250 exhibitor companies and 77,000 visitors. It will take place at Makuhari Messe from the 7th to the 10th of March, 2017.



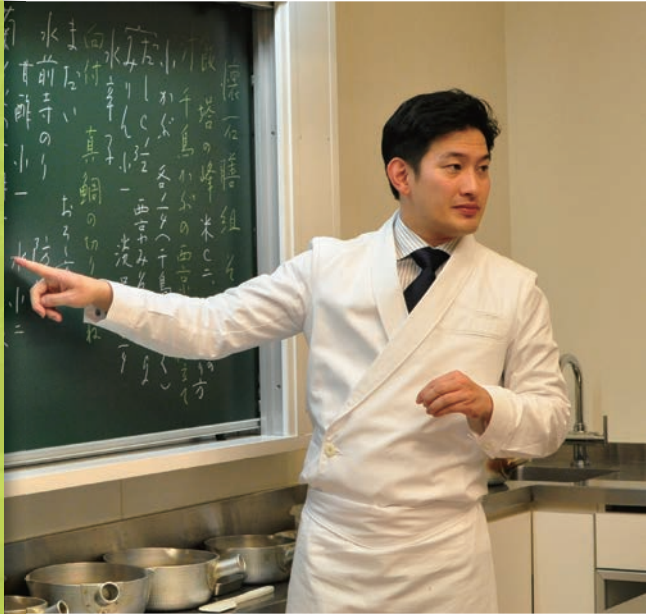
- (1) Shinichiro Imoto, executive chef at the Conrad Tokyo
- (2) Billionaire Inc. CEO, Francesco Bellissimo
- (3) Vegan Food Creator & Instructor, +Holic president, Mimi Saido
- (4) Isamu Tsukuda, Chef's Live Kitchen chef at the Hotel Intercontinental Tokyo Bay

For registration (free of charge) visit:
<http://www.jma.or.jp/hcj/eng/>

Cooks Who Pass on Japan's Culinary Traditions

Kinsaryu Naoyuki Yanagihara

Together with his father, Kazunari Yanagihara, Naoyuki Yanagihara researches and teaches Japanese cuisine and chakaiseki at the Yanagihara Cooking School. The students study the basics of Japanese cuisine, such as how to polish rice, how to make dashi stock, how to cook rice in a hagama cooking pot, delicious serving presentations, and manners.



Q. What is “Kinsaryu”?

It is a school of chakaiseki (dishes served before tea ceremony) called “kinsa ryori” that dates back to the Edo-era. The writers and artists of the time often held tea ceremonies, and prepared food for the ceremonies. This school was originally handed down by women, and it still retains some uniquely feminine cutting and presentation techniques. The way to fillet a fish starts with inserting the knife along the backbone, according to the custom of Edo. But the school is looking for challenges in creating new dishes, rather than making Edo-era cuisine as it stood.

Q. Why do you run a cooking school, rather than a restaurant?

During the war, we ran a restaurant inn. After that, there was a steady influx of wheat-based culture, such as stew dishes. From the mid-1950s, my grandfather was saying “If it goes on like this, Japanese cuisine will collapse and the tradition will be lost”, so we started a cooking school, which was still unusual at the time. We are mainly teaching to housewives, because we want to retain and carry on Japanese cuisine as part of Japan’s culture.

Q. I imagine the cooking depends on the ingredients, but how do you get the ingredients?

The freshness of the ingredients is extremely important in Japanese cuisine. I go to Tsukiji with my father to

get ingredients for the school. We want to provide our students with ingredients that are good in that season, and fresh. If the fish are small, we try to provide whole fish. Other than being a place for shopping, Tsukiji is an information exchange to hear what’s good at the time. You can get fish and vegetables, with fresh ingredients coming in from all over Japan, so it’s easy to put together a menu.

Q. Tsukiji is famous around the world, isn’t it?

I have seen markets all over the world, but none can match Tsukiji. It’s number one in the world in size, the way it handles the food, and everything.

Q. How do they handle the food?

The freshness of fish declines rapidly after they are caught. In the Edo era, there was no ice and no expanded polystyrene, so there were fixed rules for which side of the fish is exposed and what orientation it is placed in, to preserve freshness. The practice of placing fish with the head on the left originated at the Uogashi fish market by Nihonbashi. The side of the fish to be placed underneath was fixed as it was delivered from the fishermen to Nihonbashi, and to the restaurants and general public. There was no ice back then, so the fish tended to spoil first from the side placed underneath. So, the fish started to spoil from the right, and the upper side of the body was on the left. Good restaurants only served the upper side. That is a preservation method that was first developed at Uogashi. After the war, when ice became available, the

bottom ice to go under the fish, the top ice to put over the fish, and ice water, were developed. The way to use ice varies with the type of fish. Only Tsukiji and Japanese markets use the right kind of ice for each situation. Overseas, fish may be just stacked up in piles, but that never happens in Japan. The methods for carrying fish to restaurants and households at their freshest have been handed down since the Edo era. There's the weight of over 70 years of history.

Q. I heard that you worked in the galley of a Dutch sailing ship after you graduated.

I wanted to go abroad and I had a connection there, so I spent a year on the ship. The reward was that I got to study a variety of foreign cuisines, including French, Spanish, and German. On a ship you get to all sorts of places. When we went to Spain, Spanish cooks came on board, and we made Spanish food. I was able to study various regional cuisines of Europe.

Q. What did you gain from your experience on board?

That ship was a place to develop my nerve. I learned the pace, processes, and systems to cook for 150 people in one night. Sometimes we didn't come back to port for a month. It's really tough to buy provisions for a month and plan a menu for three meals a day for 30 people. I was taught book-keeping and how to make sure we didn't run out of any of the ingredients. Before that, I had only studied Japanese cuisine, so it was good that I could study Western cuisines. At first, I didn't even know how to make cream sauce, so my study started from things like that.

Q. You've published a lot of books, but are there any particularly popular recipes?

Nikujaga (meat and potato stew) is delicious, and it's popular. Shogayaki (meat stir fried with ginger) is also popular. I make it with wine and soy sauce. Everyone wants to make "osechi ryori" (intricate dishes to celebrate New Year) and they never have the nerve to try, but I'm always asked to put it in recipe books. I think a book with osechi ryori like black beans and datemaki (rolled omelette) would sell well. People tell me that once they try how we make it, they can't buy it elsewhere any more. I aim for cookery that people who really want to make it can get right.

Q. What is your dream, or your vision of the future?

Japanese cuisine in the home is now getting less common. I want to increase the amount of Japanese cuisine in households. I want mothers and fathers to deepen their knowledge of Japanese cuisine, and I want children to get to know its flavors from an early age. It's not the kind of food you suddenly start eating as an adult. You think it tastes good because you've been eating it from childhood. If we don't do that, the culture of Japanese cuisine will collapse. It's about nurturing children's sense of taste. I want as many

children as possible to get to know Japanese cuisine. Without that, cooks will not have the skills either.

As a personal goal, I'd like to teach foreigners the essentials of Japanese cuisine and make more opportunities for them to come into contact with it. I want to make more opportunities to welcome foreigners to Japanese cuisine classrooms. Japanese people stay in France to study at Cordon Bleu, and in the same way, people should come to Japan to study Japanese cuisine. I don't think you can study it without using Japanese ingredients and feeling Japan's seasons while you cook. That's why I'd like to make a facility to welcome foreign students.



Second-year students learn the recipes and manners of chakaiseki (meals served at Japanese tea ceremonies)

Naoyuki Yanagihara

Culinary Specialist of Japanese traditional cooking

He was born in a family that has handed down Kinsa Cooking (the school of Kinsa), the tradition of Japanese cuisine, which is told to be born in more than 200 years ago. He studied Fermentation in Food procession at the university. Recently, he has been teaching and researching Japanese traditional cuisine at "Yanagihara School of Traditional Japanese Cuisine" in Tokyo. He has been expanding his fields of work overseas, giving lectures in many countries. He was appointed as Japan Cultural Envoy 2015 by Agency for Cultural Affairs of Japan

www.yanagihara.co.jp

Restaurant Review by Patricia Yarrow: Japanese Restaurant Horikawa



The surprisingly versatile and intriguing Mizoreshu

Under the cheerful eyes of our young assistant, gently attentive lass clad in a light grey-blue patterned kimono neatly matching the light veil of clouds outside, typical of late autumn skies, we anticipated the arrival of the most unusual sake.

Our young lady poured what appeared to be normal clear sake into an impressively large glass pitcher, wherein the liquid transformed into a shimmering sherbet! The secret to this transformation lies in the special technique of gradually lowering the temperature of sake. While sake normally freezes around -7 to -10 C, they slowly, slowly bring the liquid sake down about -15 C and maintain the liquid state. Given a shock while pouring the liquid into the glass, the sake crystallizes and turns into a sherbet. This time consuming process results in a meagre release of 20 small bottles per day. In the small clear sake cup, Mizoreshu bubbled and positively radiated chilly promises. If sake were made in the Polar



Regions, this might be the happy result.

Tokubetsu junmai (special pure sake) is made from 100% Yamada Nishiki sake rice. Milled carefully to 60%, internal released flavor is usually robust and full-bodied. However, this was lightly lemony and effervescent, a complete shock. Somehow, it was like drinking Antarctica.

Sashimi - fresh off the fish

A wide white platter provided a temporary home for five choice sashimi/freshly sliced uncooked recent sea dwellers, glistening to match the waiting cups of translucent gelled sake.

To my amazement, each sang a different note with the icy cloud of sake in my cup. The tai and Mizoreshu twittered together delicately. The moist stickiness of the ama ebi quickly washed away and a buttery note emerged with the chilled sake. The succulent fat embedded in the chu toro declared a hasty marriage with the lemony sherbet Mizore. A sliver of green lime rind around the hotate hoisted the sake lemony zing to a return performance upon the crunchy scallop. Nearly translucent kampachi matched tender notes as they melted together and vanished into memory.



Left to right: tai - sea bream, hotategai – scallop shellfish, chu toro - semi-fat tuna, ama ebi - red prawn, and kampachi - amberjack.

Tempura - delicately fried

As the late afternoon shadows lengthened outside, we eased into our second adventure, a simple, rounded plate hosting a structure of simmering tempura so lightly coated each guest star to the plate was clearly visible through its crispy sheath. A miniature cone of daikon - Japanese white radish with a grated ginger topping, tentsuyu - tempura dip, grainy salt and tangy lemon stood by as willing accomplices.

The still frosty Mizoreshu perfectly integrated with the light oily crunchiness of the tempura coating, allowing the texture and flavors to emerge unimpeded. A light dipping of the vegetables into the tentsuyu induced a mysterious glamor. Salt and lemon could be added at will. Experimenting, a solo addition of salt overwhelmed the ebi, but with salt and tentsuyu sauce or lemon alone, harmony was restored. It was a close call. A bit of salt alleviated the slight bitterness of the Satsuma sweet potato.

While Mizoreshu in its Popsicle form was extremely light, once melted and approaching room temperature,

→See p. 31 for restaurant details
Odakyu Hotel Century Southern tower 19F 2-2-1-Yoyogi, Shibuya-ku



Left to right: Satsuma imo - Satsuma sweet potato, shiitake - shiitake mushroom, kuruma ebi - Japanese imperial prawn, and shishito - green pepper.

deeper Nishiki notes blossomed and easily closed ranks with the tempera spiciness of shishito green pepper and woody shiitake mushroom.

Our second sake, from Urakasumi 浦霞 (Misty Bay), readily recognizable from the label of the moon-viewing monk, also paired well with the last of the tempura and the wagyu sukini to come. With a creamy middle tone, it was like bringing a comfortable friend to the party, not overly calling for attention but good have in the mix.

Wagyu Sukini - a light stew and egg

Wagyu sukini completed our culinary journey with substantial fare to welcome the deepening autumn chill. Our marbled wagyu beef tonight originated in Kagoshima. "Sukini" is a melodious portmanteau of "sukiyaki" (thin slices dipped into beaten uncooked egg) and "nikomi" (food gently cooked in a rich stew). The final simmering echoed historic cooking methods with a sturdy bound dark cedar box holding a square heating stone protecting a small heating element concealed inside. A dark ceramic shallow cooking bowl held a tightly arranged collection of slices of meat, tofu, and vegetables. These subdued colors were offset by a bowl of blue and white porcelain occupied by a sunny bright yellow egg mix.

Alone, the beef and vegetables were suitably flavorful. Swishing each through the egg mixture cooled them slightly and altered their flavors. The wagyu beef became even more succulent.



Left to right: Kobe beef, negi - Welsh onion, enoki take - enoki mushroom spindles

The arrival of Ginjo Gokujo Yoshinogawa from the oldest extant sake brewery in Niigata added a refined



Clockwise from top left: Tokubetsu Junmai Yamadanishiki, Junmai Ginjo Suigai, Ginjo Gokujo Yoshinogawa, Junmai Ginjo Urakasumi Zen

lightness to counter the weightier fare. A swirl of flavor surprises ensued between straight-from-the-stew pot, or swished through the transformative egg mix, between the refreshing sake.

We concluded with a signature Junmai Ginjo Suigai 純米吟醸酔鯨, which translates delightfully as "Finest quality natural sake for the drunken whale". Suigai 酔鯨 (drunken whale) is quite the memorable name and yes, whales do indeed pass by Kochi's Pacific coast. Suigai's website lets us know that they expressly produce sake to compliment cuisine.

Cooking in pots on the table is a certain style, and moving between unadorned morsels and egg-altered flavour, further enhanced with Drunken Whale sake, whose acidity added freshness to the finale, composed a closing chorus for our delight. Between the delectable cuisine and well-matched sake, pleasant staff, décor, spectacular city views, and the very welcome non-smoking policy, I departed already looking forward to returning to enjoy the other two Horikawa sushi and teppenyaki establishments of floor 19.



Patricia Yarrow

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

渋谷・原宿・表参道

Shibuya Harajuku Omotesando



Youth Fashion Trends Start Here!

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

Shibuya Scramble Crossing





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

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

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

2 竹下通り Takeshita Dori

Takeshita Dori stands as a symbol of Harajuku where people browse around for "kawaii" (cute) fashion. The now famous Kyary Pamyu Pamyu comes to find her daily outfits here. Sunday might be the day to come and see many people cosplaying or wearing extreme outfits. Harajuku ALTA has just opened in March 2015, attracting many youths. Crepe is one of the main symbols of Takeshita Dori and so are purikura (photo sticker booth). There is an underground area filled with many types of purikura machines where you can add digital make up, change hair colors, and end up looking nothing like yourself! At some purikura areas, you can borrow cosplay outfits to add to the fun. Don't miss this chance to save your memory in Harajuku.



🌐 <http://www.takeshita-street.com/>

📍 JR Line, Harajuku Station (Takeshita Exit)
Chiyoda / Fukutoshin Line, Meiji Jingumae Station



3 表参道 Omotesando

Omotesando Street, a wide avenue lined with Zelvoka trees, is a great place to experience the beautiful illumination colors of each season. While located near Takeshita Dori, the two areas are completely different. Boutique stores of upscale designer brands lining up along the streets add to the elegant atmosphere of Omotesando. Omotesando Hills is the symbol complex of the area since 2006 featuring more than 100 shops. Max Brenner Chocolate Bar that opened in 2013 still has a long waiting line even on the week days. Walking along the street of Omotesando will let you forget that you are in the middle of Tokyo.

🌐 <http://omotesando.or.jp/en>

📍 Chiyoda / Ginza / Hanzomon Line, Omotesando Station

4 ヒカリエ Hikarie

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

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



5 明治神宮 Meiji Shrine

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

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

6 メゾン・ド・ジュリエッタ Maison de Julietta

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



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

鮨 ます田
Sushi MASUDA

#071

Sushi



- 🕒 <Mon-Sat> 11:30AM-2PM, 5PM-11PM
<Closed> Sunday, holiday
- ¥ Course (Lunch): 22,500 yen- /
Course (Dinner): 22,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Sake, Shochu, Beer, Wine
- 🌐 <http://sushimasuda.jp/>
- 🚶 Omotesando Station (B1 Exit) 2 min. walk

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

Address: BC Minamiaoyama Property B1F, 5-8-11,
Minamiaoyama, Minato-ku

フロリレージュ
Florilege

#072

French



- 🕒 <Mon-Tues, Thurs-Sun>
Lunch: 12PM-1:30PM
Dinner: 6:30PM-8PM
<Closed> Wednesday, irregular
- ¥ Course (Lunch): 9,000 yen- /
Course (Dinner): 16,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Wine, Beer
- 🌐 English
- 🌐 <http://www.aoyama-florilege.jp/>
- 🚶 Gaenmae Station (Exit 3) 5min. walk
Aoyama 1-chome Station (Exit 7) 15min. walk
Omotesando Station 18min. walk

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

Address: SEIZAN Gaen B1F, 2-5-4
Jingumae, Shibuya-ku

リストランテ ホンダ
Ristorante HONDA

#073

Italian



- 🕒 <Tues-Sun> 12PM-3:30PM (L.O. 2PM),
6PM-11:30PM (L.O. 10PM)
<Closed> Monday (Tuesday if prior
Monday is national holiday)
- ¥ Course (Dinner): 16,000 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Wine, Champaign
- 🌐 English
- 🌐 <http://ristorantehonda.jp/>
- 🚶 Gaenmae Station (Exit 3) 5 min. walk

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

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

dining & bar KITSUNE
dining & bar KITSUNE

📍 📞 #001

☎ 03-5766-5911

Sushi, French & Japanese Fusion Restaurant



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

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

- 🕒 <Sun-Thu & Holidays> 6PM-3AM
<Fri, Sat & Public Holiday Eve> 6PM-5AM
- 💰 Dinner: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB, Discover, others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Champagne
- 🗣 English
- 🌐 <http://www.kitsune-web.info/en/>
- 🚶 JR Shibuya Station (South Exit) 10 min. walk
JR Ebisu Station (East Exit) 10 min. walk

Address: 2-20-13-B1F Higashi, Shibuya-ku

花咲かじいさん

HANASAKA JI-SAN (Sakuragaoka branch)

📍 📞 #002

☎ 03-3496-7777 Washoku, Sushi, Tempura, Sukiyaki, Shabushabu, Izakaya, Teppanyaki



HANASAKA JI-SAN is the first restaurant in Japan with Local Halal Certification by the Malaysian Halal Corporation. Muslim customers can feel safe and enjoy eating shabushabu and other washoku. They also have tourist-friendly Englishs with photos. Only non-halal menus are available during lunch hours. Please visit the Hachiko branch* for halal lunch menus.

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

- 🕒 <Lunch> Mon-Fri 11:30AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-12AM (L.O. 11PM)
- 💰 Lunch: 990-1,090 yen / Dinner: 4,000yen- / Course: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine, Non-alcoholic beer
- 🗣 English, Photo
- 🌐 <http://hanasakaji-san.jp/halal/>
- 🚶 JR Shibuya Station (West Exit) 5 min. walk
Tokyo Metro Shibuya Station 5 min. walk

*Hachiko Branch
1-25-6-B1F, Shibuya, Shibuya-ku
Tel: 03-5485-2280

Address: 3-22-B1F, Sakuragaoka, Shibuya-ku

串カツ田中 渋谷百軒店

Kushikatsu Tanaka (Shibuya Hyakkendana)

📍 📞 #003

☎ 03-6416-9453

Washoku, Udon, Izakaya, Kushiage, Takoyaki



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 112 locations (as of April 21, 2016) across Japan. Their chefs are passionate about providing the taste of Tanaka and the culture of Osaka to people around the globe. Order some high ball and test your luck by rolling the dice! You can get a discount if you are lucky!

Recommended: 5 Assorted Skewers

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

Address: 2-18-7 Dogenzaka, Shibuya-ku

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

#004

Crepes



- 🕒 10:30AM-8:00PM
<Closed> Irregular holidays (Corresponds to Harajuku ALTA)
- 💰 Crepe: 700 yen- / Drink: 500 yen-
- 📷 Photo
- 🌐 <http://www.chara-cre.com/capharajuku>
- 🚶 JR Harajuku Station (Takeshita Exit)
5 min. walk

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

Recommended: Character crepes of each season

Address: Harajuku ALTA 3F
1-16-4 Jingumae, Shibuya-ku

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

#091

☎ 03-5774-8811

Washoku, Izakaya



- 🕒 <Mon-Thu> Lunch 11:30AM-2:30PM /
Dinner 4:30PM-11:30PM
<Fri & Before Holidays> Lunch 11:30AM-
2:30PM / Dinner 4:30PM-5AM
<Sat> 2:30PM-11:30PM
<Sun & Holidays> 2:30PM-11PM
- 💰 Lunch: 900 yen- / Dinner: 4,000 yen- /
Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📷 English, Photo
- 🌐 <http://www.gyorgogyoro.jp/>
- 🚶 JR Shibuya Station 3 min. walk
Tokyu Toyoko Line, Shibuya Station 3
min. walk

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

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

Address: Kaleido Shibuya Miyamasuzaka 5F,
1-12-1, Shibuya, Shibuya-ku

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

#006

☎ 03-6418-2871

Charcoal Grill, Bar



- 🕒 <Mon-Thu> 11:30AM-3PM, 5PM-11:30PM
<Sat> 11:30AM-5PM, 5PM-3AM
<Fri & Before Holidays>
11:30AM-3PM, 5PM-3AM
<Sun & Holidays>
11:30AM-5PM, 5PM-11:30PM
<Closed> 12/31, 1/1
- 💰 Lunch: 850 yen- / Dinner: 3,500 yen- /
Course: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB
- 🍷 Shochu, Beer, Liqueur, Wine, Fruits wine
- 📷 English, Chinese, Photo
- 🌐 <http://matoiya.jp/>
- 🚶 Omotesando Station, 1 min walk

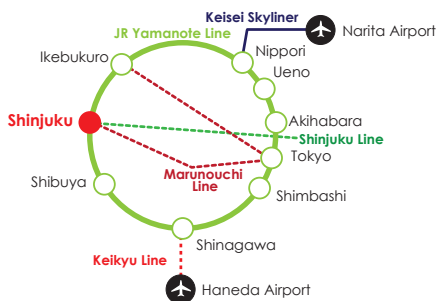
Matoiya serves sumibiyaki (charcoal grill), organic vegetables, and wines. Enjoy beef, pork, lamb, chicken, and other types of meat grilled with charcoal. Their vegetables are pesticide-free and consider healthiness of the meals. Try out their cuisines with a wine collection of over 60 types! Wine is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

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

Address: 5-50-6-B1F, Jingumae, Shibuya-ku

新宿

Shinjuku



City of Complex Culture

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

High-rise Buildings of Shinjuku





1 都庁 Tokyo Metropolitan Government

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

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

2 新宿御苑 Shinjuku Gyoen National Garden

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



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

Shinjuku



3 歌舞伎町 Kabukicho

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

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

4 東宝ビル TOHO Building

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

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



5 ゴールデン街 The Golden Gai

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

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

6 世界堂 Sekaido

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

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

新宿割烹 中嶋

Shinjuku Kappo NAKAJIMA

#074

Washoku Kappo



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

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

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

四谷 うえ村

Yotsuya Uemura

#075

Washoku Kappo



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

- 🕒 <Mon-Sat> 6PM-11PM (L.O. 9PM)
<Closed> Sunday, holiday
- 💰 Course (Dinner): 16,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Sake, Beer
- 📍 Yotsuya 3-chome Station 5 min. walk

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

がんこ 西新宿店

Ganko (Nishi-Shinjuku)

#087

☎ 03-5322-7011

Washoku, Kaiseki



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

Recommended: Sushi (large platter)

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

Address: 1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku

Shinjuku

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

がんこ 新宿 山野愛子邸

Ganko (Shinjuku Yamano Aiko-tei)

#007

☎ 03-6457-3841

Washoku, Kaiseki



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

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

- 🕒 11AM-11PM
(L.O. Food 10PM, Drinks 10:30PM)
- ¥ Lunch: 2,000 yen- / Dinner: 3,500 yen- / Course: 5,500 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay, Others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗺 English, Chinese, Korean, Photo
- 🌐 <http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>
- 📍 Higashi Shinjuku Station (A1 Exit) 5 min. walk

Address: 1-1-6 Okubo, Shinjuku-ku

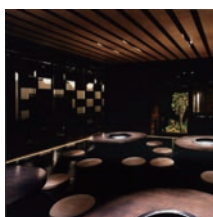
李宮 新宿アイランドタワー

RIKYU (Shinjuku i-Land Tower)

#008

☎ 03-5323-6177

Yakiniku



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

Recommended: Nikuno Kiwami Course, Tokusen Course

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

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

雛鮨 新宿アイランドタワー

HINASUSHI (Shinjuku i-Land Tower)

#009

☎ 03-5323-2380

Sushi



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

Recommended: Premium Sushi All-You-Can-Eat

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

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

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

#077 ☎ 03-3225-2030
Washoku, Sushi, Nabe, Izakaya



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

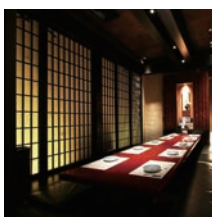
Recommended: Assorted Sashimi -enjoy fresh sea fish, shellfish, shrimp, etc. at a reasonable price

- ☑ <Lunch> 11:30AM-2PM (L.O. 1:30PM)
(Weekday only)
- <Dinner> 4PM-11PM (L.O. 10:30PM)
- ¥ Lunch: 800 yen- / Dinner: 3,000 yen- /
Course: 3,500 yen- (all you can drink)
- ☑ VISA, Master, AMEX, JCB
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- ☑ English, Chinese, Photo
- 📱 movie.jp.com/shops/info/182322
- 📍 Shinjuku Sancho-me Station (C6 Exit)
1 min. walk
JR Shinjuku Station (East Exit)
10 min. walk

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

個室居酒屋 番屋 西新宿店
Banya (Nishi Shinjuku)

#011 ☎ 03-5381-5757
Izakaya



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

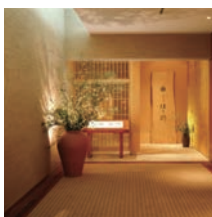
Recommended: 10 Types of Fresh Sashimi (Image left)

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

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

四季の味ほり川小田急ホテルセンチュリーサザンタワー店
Japanese Restaurant Horikawa

#012 ☎ 03-3320-6552
Washoku, Sushi, Shabu-shabu, Nabe, Teppanyaki



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

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

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

Address: Odakyu Hotel Century Southern tower 19F
2-2-1-Yoyogi, Shibuya-ku

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.

Saigo Takamori Statue at Ueno Park



1 アメ横商店街 Ameyoko

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



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



2 電気街 Electric Town

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

JR / Hibiya Line, Akihabara Station

3 メイドカフェ Maid Cafe

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

JR / Hibiya Line, Akihabara Station



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Open hours Budget URL Nearest station

鳥良 上野駅前店
Toriyoshi (Ueno Ekimae)

#013 ☎ 03-5812-2424
Washoku, Izakaya, Yakitori



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

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

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



Address: 1-57-B2F Ueno Koen, Taito-ku

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

#014 ☎ 03-5815-8251
Café



- 🕒 <Mon-Fri> 10AM-9PM
(L.O. Food 8PM, Drink 8:30PM)
<Sat, Sun & Holiday> 9AM-9PM
(L.O. Food 8PM, Drink 8:30PM)
- 💰 Lunch: 1,200 yen- / Dinner: 1,200 yen-
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📖 English, Chinese, Photo
- 🌐 <http://www.create-restaurants.co.jp>
- 🚶 Ueno Station (Park Exit) 3 min. walk

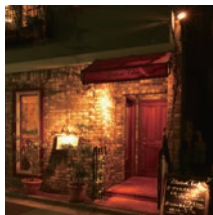
PARK SIDE CAFE provides "relaxation" by serving seasonal vegetables and fresh herb tea. The menus using seasonal vegetables are prepared under the concept of "maximizing the natural flavors and tastes of the vegetables." Their outdoor seats are also recommended to feel tranquil scenery of Ueno Park.

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

Address: 8-4 Ueno Koen, Taito-ku

Bistrot Taka
Bistrot Taka

#078 ☎ Bistrot, French



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

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

Address: 2-33-1, Yushima, Bunkyo-ku

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

#016

☎ 03-6206-8090

Maid Cafe



Enter the world of Otaku culture and experience casting special spells on foods! "Maidreamin" is the NO.1 maid café group with 15 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 79 seats maximum. Pretty maids with charming smiles welcome each of their customers as a master. Don't miss out the outstanding live performance held on the newly renovated stage!

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

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

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

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

#017

☎ 03-5289-8480

Yakiniku



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

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

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

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

GUNDAM Café 秋葉原店
GUNDAM Café (Akihabara)

#018

☎ 03-3251-0078

Entertainment Cafe



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

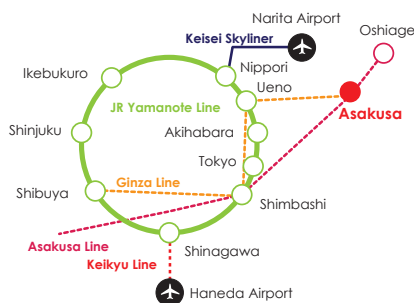
Recommended: "Char's ZAKU rice ver.2 ~Chicken omelet rice~" (Image left)
©SOTSU • SUNRISE

- 🕒 10AM-10:30PM
(Food L.O. 9:30PM, Drink L.O. 10PM)
<Takeout Items>
11:30AM-7:30PM
- 💰 Lunch: 1,000 yen- / Dinner: 1,500 yen-
- 💳 VISA, Master
- 🍷 Shochu, Beer, Liqueur
- 🗣 English, Photo
- 🌐 <http://g-cafe.jp/>
- 🚶 JR Akihabara Station (Electric Town Exit) 1 min. walk

Address: 1-1 Kanda Hanaokacho, Chiyoda-ku

浅草

Asakusa



Traditional Entertainment District

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

Kaminarimon (Thunder Gate)





1 浅草寺 Sensoji Temple

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

🕒 6:30AM-5PM 🎫 Free
📍 Asakusa Station

2 浅草花やしき Asakusa Hana Yashiki

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

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

3 カッパ橋道具街 Kappabashi Dougu Street

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

🚶 Ginza Line, Tawaramachi Station
Hibiya Line, Iriya Station
Asakusa Station



©masa0622/PHOTOHITO

4 浅草飲屋街 Asakusa Nomiya-gai

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

📍 Asakusa Station

浅草今半 国際通り本店

Asakusa Imahan (Kokusai Street)

#019

☎ 03-3841-1114

Sukiyaki, Shabu-shabu, Kaiseki



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

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

Recommended: Kobe Beef Sukiyaki Gozen

Address: 3-1-12 Nishi Asakusa, Taito-ku

ふなわかふえ 浅草店

Funawa Café

#020

☎ 03-5828-2703

Wa-Café



- 🕒 <Mon-Fri> 10AM-7:30PM
<Sat, Sun & Holidays> 10AM-8PM
- 💰 700 yen-
- 🍷 Beer
- 🗣 English, Photo
- 🌐 http://funawa.jp/shop/contents?contents_id=228730
- 🚶 Toei Asakusa Line, Asakusa Station (A4 Exit), 1 min. walk
Ginza Line, Asakusa Station (Exit 2), 0 min. walk

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).

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

Address: 2-19-10 Kaminarimon, Taito-ku

やきとりの扇屋 浅草店

Yakitori Ohgiya (Asakusa)

#021

☎ 03-5806-2410

Izakaya, Yakitori, Kushiage, Kamameshi



- 🕒 <Mon-Fri> 4PM-12AM (L.O. 11PM)
<Sat, Sun & Holidays> 1PM-12AM (L.O. 11PM)
- 💰 Dinner: 2,300 yen-
Course: 3,000 yen- (all you can drink)
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣 English, Chinese, Photo
- 🌐 movie.jpn.com/shops/info/032250
- 🚶 Asakusa Station (Exit 6), 2 min. walk

The "grilling masters" of Ohgiya put their hearts into charcoal grilling each yakitori (from 80 yen- / skewer) using "secret teriyaki sauce recipe" and "special salt." Other menus include kamameshi, tendon of chicken and egg, kushiage, and stewed dishes. Ohgiya is located near Sensoji and only takes 2 minutes walk from Asakusa station.

Recommended: Yakitori 80 yen / skewer (Teriyaki & Salt) -Grilled with charcoal fire, outside of the chicken is crispy while inside is juicy.

Address: 2-1-15 Asakusa, Taito-ku

土風炉 浅草店
Tofuro (Asakusa)

#022

☎ 03-5806-4455 Washoku, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



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 made with soybeans from Hokkaido. The interior is designed to enjoy the atmosphere of traditional Japanese designs and Kabuki.

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

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

Address: 1-24-1 ROX2G 4F Asakusa, Taito-ku

天井 葵丸進
Ten-don Aoi-marushin

#023

☎ 03-3841-0110

Tempura, Ten-don



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

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

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

Address: 1-4-4 Asakusa, Taito-ku

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

#024

☎ 03-5806-5817

Washoku, Sushi, Izakaya, Hamayaki



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

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

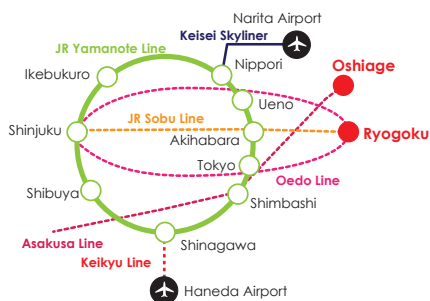
- 🕒 <Mon-Fri> Lunch 11AM-5PM (L.O. 5PM)
Dinner 5PM-11PM
<Sat, Sun & Holidays> 12PM-12AM
- 💰 Lunch: 1,200 yen- / Dinner: 3,000 yen- / Course: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📱 English, Chinese, Korean, Photo
- 🌐 <http://www.isomaru.jp>
- 🚶 Tawaramachi Station 4 min. walk
Asakusa Station 8 min. walk



Address: 1-23-7-1F&2F Asakusa, Taito-ku

押上・両国

Oshiage Ryogoku



TOKYO SKYTREE® and Sumo, Symbols of Japan

Located across the Sumida River from Asakusa, Oshiage has the old downtown atmosphere. The newly opened TOKYO SKYTREE® in May 2012 is attracting many visitors as a new tourist spot. The commercial facility of TOKYO Solamachi® is a shopping mall with an aquarium and planetarium. Near Oshiage is Ryogoku, the mecca of sumo wrestling. In addition to Ryogoku Kokugikan (Ryogoku Sumo Hall) where the sumo tournaments are held, many sumo training quarters are concentrated in this area. If you are lucky, you might encounter a sumo wrestler on the street!

TOKYO SKYTREE®





©TOKYO-SKYTREE

1 東京スカイツリータウン® TOKYO SKYTREE TOWN®

TOKYO SKYTREE® has marked the highest structure in Japan. Its height, 634m, stands for the historical name of this area, "mu(6)-sa(3)-shi(4)." Observation decks at 350m and 450m level are worth visiting to experience the panorama view of Tokyo. On base floors are planetarium, aquarium, and a large shopping street of TOKYO Solamachi® directly connected from both TOKYO SKYTREE Station and Oshiage Station.

- 🕒 Observation Deck: 8AM-10PM (last entry 9PM)
- 💰 Over 18: 2,060 yen / 12-17: 1,540 yen / 6-11: 930 yen / 4-5: 620 yen
- 🌐 <http://www.tokyo-skytree.jp/en/>
- 🚉 Tobu Skytree Line, TOKYO SKYTREE Station
Hanzomon Line, Oshiage Station



2 隅田公園 Sumida Park

Sumida Park has the best scenery in spring with over 1,000 cherry blossom trees lining up by the Sumida River. Try going out for a "hanami (flower-watching)" with foods and drinks under the sakura tunnel. Aside from the busy atmosphere of Asakusa, the park offers you relaxation.

🚉 Asakusa Station

3 両国国技館 Ryogoku Kokugikan

Ryogoku Kokugikan is a Sumo Hall where tournaments are held in January, May, and September. During the season, you might spot sumo wrestlers on trains and on streets around the Ryogoku area. The back seats can be purchased at a reasonable price if you are interested in Japan's national sports. Sumo Museum is open during the off season.

🌐 <http://www.sumo.or.jp/en/index> 🚉 Ryogoku Station



🕒 Open hours 💰 Budget 🌐 URL 🚉 Nearest station

Oshiage / Ryogogu

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

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

#025 ☎ 03-5669-1570
Chanko, Washoku



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

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

- 🕒 <Mon-Sat & Before Holidays> 11AM-2AM
- 🕒 <Sun & Holidays> 11AM-12AM
- 💰 Lunch: 860 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- 💳 VISA, JCB
- 🍷 Sake, Shochu, Beer, Liqueur
- 📷 English, Photo
- 🌐 <http://sakanaya-group.com/05ami/index.html>
- 🚶 JR Ryogoku Station (East Exit) 1 min. walk

Address: 3-26-6-2F&4F Ryogoku, Sumida-ku

ビバ ナポリ
VIVA NAPOLI

#030 ☎ 03-5610-3190
Italian



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

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

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

Address: TOKYO Solamachi 6F
1-1-2-6F Oshiage, Sumida-ku

スカイツリー®ビューレストラン&バー 簾 (れん)
REN

#027 ☎ 03-5611-5591
Washoku, Chinese, Bar



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

Recommended: Flambe dessert

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

Address: Tobu Hotel Levant Tokyo
1-2-2 Kinshi, Sumida-ku

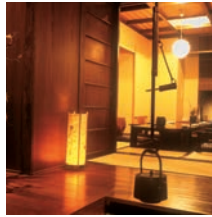
いけす道楽吾妻橋店

Ikesu Doraku (Azumabashi)

#028

☎ 03-5608-3322

Washoku, Sushi, Seafood



After visiting Asakusa Kaminari Gate and TOKYO SKYTREE®, you can enjoy fishing and fresh seafood dishes at Ikesu Doraku just nearby Sumida River. Experience fishing out of the “ikesu” (fish tank) and have it prepared as sashimi or cooked in the way you like. Blowfish dishes are highly recommended from September to March.

Recommended: Live Lobster (3,780 yen) -Served blanched or boiled according to your taste (Image left)

- 🕒 <Mon-Fri> Lunch 11:30AM-2PM
Dinner: 5PM-10PM
<Sat, Sun & Holidays> 11:30AM-10PM
- 💰 Weekday Lunch: 1,000 yen- /
Dinner: 5,000 yen- / Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay, others
- 🍷 Sake, Shochu, Beer, Wine, Fruits liquor,
Whisky, Sour
- 🗣 English, Chinese, Photo
<http://douraku.co.jp/kanto/shop/ikesu/>
- 📍 Ginza Line, Asakusa Station (Exit 5) 3 min. walk
- 🚶 Asakusa Line, Honjo Azumabashi Station
(A3 Exit) 3 min. walk
- *Located next to Kani Doraku.

Address: 1-23-30 Azumabashi, Sumida-ku

かに道楽 吾妻橋店

Kani Doraku (Azumabashi)

#029

☎ 03-5608-2626

Crab



Kani Doraku was established in 1960 as the first restaurant in Japan specializing in crab cuisine, and now has 45 restaurants across Japan. Enjoy their fresh crab dishes to your heart's content - boiled crab, crab sashimi, grilled crab, crab sushi, etc. - in the reposeful space filled with the Japanese spirit of harmony, feeling the traditional Japanese culture.

Recommended: Charcoal-grilled king crab (3,780 yen) (Image right)

- 🕒 <Lunch> 11:30AM-4PM (L.O. 4PM)
<Dinner> 11:30AM-10PM (L.O. 9:30PM)
- 💰 Lunch: 3,800 yen- / Dinner: 6,500 yen- /
Lunch Course: 3,456 yen- Dinner Course:
5,292 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Wine, Whisky, Sour
- 🗣 English, Chinese, Korean, Photo
<http://douraku.co.jp/kanto/>
- 📍 Ginza Line, Asakusa Station (Exit 5) 3 min. walk
Asakusa Line, Honjo Azumabashi Station
(A3 Exit) 3 min. walk
- *Located next to Ikesu Doraku.

Address: 1-23-30 Azumabashi, Sumida-ku



Japan's largest trade show for hospitality, food service and catering industries!!

February 21 (Tue) - 24 (Fri), 2017

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

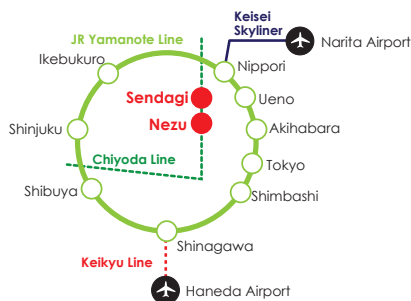
Tokyo Big Sight (East Exhibition Hall)

Scale (expected): 850 companies / 2,000 booths / 18,000 sq.m.

Number of Visitors (expected): 57,000 professionals

谷中・根津・千駄木

Yanaka Nezu Sendagi



Alleys of Retrospective Tokyo

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

Yanaka Ginza





1 谷中ぎんざ Yanaka Ginza

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

<http://www.yanakaginza.com>
JR Yamanote / Joban / Toei Toneri /
Keisei Line, Nippori Station Chiyoda
Line, Sendagi Station

2 根津神社 Nezu Shrine

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

Free <http://www.nedujinja.or.jp>
Chiyoda Line, Nezu Station
Nanboku Line, Todaimae Station
Mita Line, Hakusan Station



3 下町風俗資料館 Shitamachi Museum

Shitamachi Museum was established for the future generation to remember the Japanese traditional culture of "shitamachi." Shitamachi, often translated as downtown, refers to the actual land level of where the city was located. Since Edo was located in the low lands, this area was called the shitamachi. Japan has become very convenient in the rapidly changing world, but people hoped for the continuation and preservation of their culture and donated many items when the museum was established in 1980. Furniture



and housewares of the Taisho and Meiji Era are on display and you can actually walk through the compact narrow allies that would make you feel as if you have wondered into the past. Materials from the war time up until today are available on the second floor. The more you know about the shitamachi culture, the more you would love it.

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

4 子規庵 Shikian

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

- 🕒 10:30AM-12PM, 1PM-4PM
<Closed> Monday
(Tuesday if Monday is a national holiday)
- 💰 Adults: 500 yen
- 🚉 JR Uguisudani Station (North Exit)

5 東京バイク 古民家自転車 Tokyobike Gallery

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

- 🕒 <Mon-Fri> 11AM-7PM (Bike Rental 10:30AM-6:30PM)
<Sat, Sun & Holidays> 11AM-6PM (Bike Rental 10:30AM-5:30PM)
<Closed> Wednesday, Thursday
(Friday if the store is open on holiday)
- 🌐 <https://www.tokyobike.com/store.html>
- 🚉 JR Yamanote Line, Nippori Station (South Exit)
Chiyoda Line, Sendagi Station (Exit 1)

千駄木露地イタリアン

Sendagi Roji Italian

☎ #031

☎ 03-5814-8087

Italian



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

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

Recommended: Acquapazza of fresh fish (Image left)

Address: 2-42-2 Sendagi, Bunkyo-ku

おにぎり café 利さく

Onigiri Café Risaku

☎ #032

☎ 03-5834-7292

Rice ball



- 🕒 <Breakfast> 8AM-11AM
<Lunch> 11AM-3PM
<Dinner> 3PM-8PM
<Closed> Wednesday
- 💰 Lunch: 700 yen- / Dinner: 700 yen-
- 🍷 Sake, Beer, Wine, Plum wine
- 🌐 English
- 🌐 <http://risaku.jimdo.com/>
- 📍 Sendagi Station (Dangosaka Exit),
30 sec. walk

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

Recommended: Shiokobu Takuan (Image right)

Address: 2-31-6 Sendagi, Bunkyo-ku

HAGI CAFE

HAGI CAFE

☎ #033

☎ 03-5832-9808

Café



- 🕒 8AM-10:30AM (Breakfast menu) (L.O. 10AM)
12PM-9PM (L.O. 8:30PM)
Closed irregularly
- 💰 Lunch: 1,300 yen- / Dinner: 2,000 yen- /
Course: 2,500 yen-
- 🍷 Beer, Liqueur, Wine
- 🌐 English, Illustration
- 🌐 <http://hagiso.jp>
- 📍 Nippori Station (West Exit) 5 min. walk
Sendagi Station (Exit 2) 5 min. walk

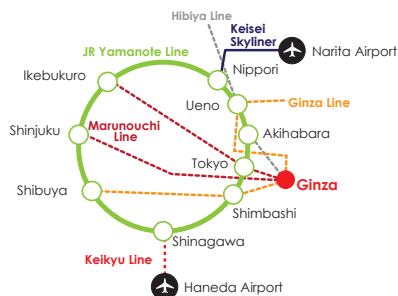
HAGI CAFE is located on the first floor of HAGISO, a 60-year-old wooden apartment that has been renovated. HAGISO is a micro cultural complex that has a cafe and gallery on the first floor, a hotel reception, atelier, and architectural design office on the second floor. You can feel the atmosphere of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

Recommended: Fried mackerel sandwich 850yen (Image left)

Address: HAGISO, 3-10-25 Yanaka, Taito-ku

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. Check out the shops and galleries to learn more about them. After a long walk, try some of the finest dishes at high-end restaurants.

Ginza 4-Chome Intersection





1 歌舞伎座 Kabukiza

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

📍 Hibiya / Marunouchi / Ginza Line, Ginza Station (A7 Exit)
Hibiya / Asakusa Line, Higashi Ginza Station (Exit 3)



2 ソニービル Sony Building

A Ginza landmark, the Sony Building features a variety of shops, showrooms and restaurants. Among these are the Sony Showroom, where you can see, touch and try the latest Sony products; the Sony Shop, where you can buy international models of Sony products; and other shops offering the perfect Japanese souvenir. Communication Zone Opus on the 8th floor allows visitors to experience video and audio entertainment of the highest quality. There is a tourist information center on the first floor. "Multi Communication Window", fusion of <human>, <information>, <experience> is a great place to look for new Japan. It is scheduled to close down on March 17th, 2017.

🕒 11AM-7PM
🌐 <http://www.sonybuilding.jp/e/>
📍 Marunouchi / Ginza / Hibiya Line, Ginza Station (B9 Exit) 1 min. walk
JR Yamanote Line / Keihin Tohoku Line, Yurakucho Station 5 min. walk

🕒 Open hours 📁 Budget 🌐 URL 📍 Nearest station



3 銀座四丁目 Ginza 4-chome Intersection

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

Hibiya / Marunouchi / Ginza Line, Ginza Station

4 有楽町産直飲食街 Yurakucho, Sanchoku Inshokugai

Yurakucho Sanchoku Inshokugai is a new type of alley compared to other yokochos; it is rather a project than just a food street. Sanchoku, or "direct from the producing area," is the main concept of this street. There are and should be tons of delicious foodstuffs outside of Tokyo that people have not yet heard of. Especially, small scale industries often times have less chance to enter the market in Tokyo. The "izakaya" (Japanese-style pub) offer many kinds of food menus with ingredients that you have never heard of or rarely tasted before. This alley aims to become the bridge for producers and consumers.

<http://www.sanchoku-inshokugai.com/yurakucho/>
 Ginza / Marunouchi / Hibiya Line, Ginza Station (C1 Exit)
 Hibiya / Chiyoda Line, Hibiya Station (A4 Exit)
 JR / Yurakucho Line, Yurakucho Station (Ginza Exit / D6 Exit)

5 ギンザ・グラフィック・ギャラリー Ginza Graphic Gallery

Nicknamed "ggg," Ginza Graphic Gallery was established in 1986 as an expert gallery for graphic designs. The gallery is presented by one of Japan's largest printing company Dai Nippon Printing as a part of cultural activity. Numbers of different exhibition are held each month by famous graphic designers of Japan and overseas.

11AM-7PM (6PM on Saturdays)
 <Closed> Sundays and holidays
 Free
<http://www.dnp.co.jp/gallery/ggg/>
 Ginza / Hibiya / Marunouchi Line, Ginza Station
 JR Yurakucho Station
 JR Shinbashi Station

Yasai Kaiseki Nagamine

*Enjoy the Luxury of Eating
Vegetarian Kaiseki*

Nagamine of Tsukiji, which has had a good eye for vegetables as a wholesaler for over 60 years, has opened a shop in Ginza. It serves innovative but sound kaiseki ryori, built on discerning care for vegetables. Diners can delight in eating really delicious vegetables, in their best seasons, and in their most suitable forms.

The array of rare and high-priced traditional vegetables is grown organically, or in other special ways. The rice is organic rice of the Nanatsuboshi brand, grown in Hokkaido. A selection of sake, carefully picked to match the seasonal produce of the sea and the mountains, is also on offer.

The casual interior is mainly arranged into individual rooms, so diners have space to really relax. It's just the right venue for a meeting with someone important, a private chat, a meal with the family, or many other situations.

**Toshikazu
Kurosaka**
Head chef of
Nagamine

"I have 30 years of experience in the kitchen and have been exploring the art of washoku. I pay close attention to the seasonality, color, and delicateness when I cook. My mission is to inherit the tradition of Japanese cuisines and create a new style of cooking at the same time."



八菜懷石 長峰

#034

Yasai Kaiseki Nagamine

Washoku, Kaiseki
03-3547-8083
Ginsho Bldg. B1F, 4-9-5 Ginza, Chuo-ku

🕒 <Lunch> 11AM-5PM <Dinner> 5PM-10:30PM
<Closed> Sunday, End of the year & New Years

¥ Lunch: 2,380 yen- / Dinner: 6,380 yen- /
Course: 8,000 yen-

💳 VISA, Master, AMEX, JCB, Others

🍷 Sake, Shochu, Beer, Liqueur, Wine

📖 English, Photo

🌐 <http://www.nagamine.co.jp/>

🚶 Ginza line, Ginza station (A6 Exit) 3 min. walk
Hibiya / Asakusa Line, Higashi Ginza station (A2 Exit) 1 min. walk

Hiroshi Nagashima
Owner of Nagamine

Awarded "Great Craftsmen in the Edo" and "Great Craftsmen in the Present World". Has written many publications on Japanese cuisine, including "The Encyclopedia of Japanese Culinary Tradition and Culture" etc. Serving as Goodwill Ambassador for Japanese Food since February 2015 as well as Cool Japan Ambassador since April 2016 proudly nominated both by the Japanese government.



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

#035 ☎ 03-3562-2941

Izakaya, Yakiniku



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

Recommended: Premium loin (Image left)

- 🕒 <Mon-Fri > 5PM-11:30PM
<Sat, Sun & Holiday> 5PM-10PM
- 💰 Dinner: 5,000 yen- / Course: 5,000 yen-
- 💳 VISA, Master, AMEX, Diners, Others
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📷 Photo
- 🌐 <http://www.daitohkigyo.com/brand/maruushi.html>
- 📍 Ginza 1-chome Station (Exit 5-6) 2 min. walk
Ginza Station (A13 Exit) 5 min. walk

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

鮨処 銀座 福助 本店
Sushi Ginza Fukusuke (The Main)

#036 ☎ 03-3535-3191

Sushi



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

Recommended: Hamakaze Course 6,000 yen + tax

- 🕒 <Mon-Fri > Lunch 11:30AM-3PM (L.O. 2:30PM)
Dinner 5PM-10PM (L.O. 9:30PM) <Sat, Sun & Holiday> Lunch 11AM-4PM (L.O. 4PM) Dinner 4PM-10PM (L.O. 9:30PM) <Closed> Jan. 1st
- 💰 Lunch: 2,000 yen- / Dinner: 6,500 yen- / Course: 5,400 yen-
- 💳 VISA, Master, AMEX, JCB, Others
- 🍷 Sake, Shochu, Beer, Wine
- 📷 English, Chinese, Photo
- 📍 Ginza 1-chome Station (Exit 8) 1 min. walk
Ginza Station (A9 Exit) 4 min. walk

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

がんこ 銀座1丁目店
Ganko (Ginza 1-chome)

#037 ☎ 03-3567-6789

Washoku, Kaiseki



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

Recommended: Jo-nigiri (Image left)

- 🕒 11AM-11PM (L.O. 10:30PM)
- 💰 Lunch: 2,000 yen- / Dinner: 3,000 yen- / Course: 4,000 yen-
- 💳 VISA, Master, AMEX
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📷 English, Chinese, Korean, Photo
- 🌐 <http://www.gankofood.co.jp/>
- 📍 Ginza 1-chome Station (Exit 7), 1 min. walk
Kyobashi Station (Exit 3), 4 min. walk

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

銀座シェ・トモ

GINZA Chez Tomo

📍📞📧 #079

French



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

- 🕒 <Tues-Sun> 11:30-14:00, 18:00-21:00
<Closed> Monday (Tuesday if prior Monday is national holiday)
- 💰 Course (Dinner) 10,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Wine, Beer
- 🗣️ English
- 🌐 <http://www.chez-tomo.com/ginza/index.html>
- 📍 Ginza 1-chome Station (Exit 7) 1 min. walk
Ginza Station (A9 Exit) 6 min. walk
JR Yurakucho Station (Kyobashi Exit) 5 min. walk

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

ザ・ローズ&クラウン 有楽町店

The Rose & Crown (Yurakucho)

📍📞📧 #039

☎ 03-3214-7920

Beer Pub



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

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

- 🕒 <Lunch>
Mon-Fri 11AM-2:30PM (L.O. 2PM)
Sat, Sun & Holiday 11:30AM-2:30PM (L.O. 2PM)
<Dinner>
Mon-Fri 3PM-11:30 PM (L.O. 10:30PM)
Sat, Sun & Holiday 3PM-11PM (L.O. 10PM)
- 💰 Lunch: 900 yen- / Dinner: 3,000 yen- / Course: 3,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Beer, Liqueur, Wine, Whisky
- 🗣️ English, Chinese, Photo
- 🌐 <http://www.dynac-japan.com/rose/>
- 📍 JR Yurakucho Station 2 min. walk

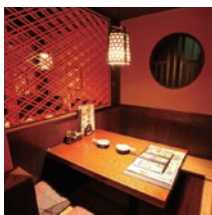
Address: 1-7-1 Yurakucho, Chiyoda-ku

土風炉 銀座コリドー街店

Tofuro (Ginza Corridor Street)

📍📞📧 #040

☎ 03-3289-9888 Washoku, Sushi, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



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 made with soybeans from Hokkaido. The interior is designed to enjoy the atmosphere of the traditional Japanese style of Edo.

Recommended: Hand-made soba (Image left)

- 🕒 <Lunch> 11:30AM-2PM (Sat & Sun until 5PM) <Dinner> 4PM-11:30PM (Sat & Sun from 5PM) (L.O. 10:50PM, drink 11:05PM)
- 💰 Lunch: 1,500 yen- / Dinner: 3,500 yen- / Course: 3,800 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣️ English, Chinese, Photo
- 🌐 <http://www.tofuro.jp>
- 📍 JR Shinbashi Station (Ginza Exit) 7 min. walk
JR Yurakucho Station 8 min. walk

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

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.

↓ Tokyo Station



1 皇居 Imperial Palace

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



- 🌐 <http://www.sankan.kunaicho.go.jp/english/guide/koukyo.html>
- 🚉 JR / Marunouchi Line, Tokyo Station
Hanzomon / Chiyoda / Tozai / Mita / Marunouchi Line, Otemachi Station



2 東京駅 Tokyo Station

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

- 🚉 JR / Marunouchi Line, Tokyo Station

3 三井記念美術館 Mitsui Memorial Museum

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

- 🕒 10AM-5PM (Entrance until 4:30PM)
<Closed> Mondays
- 💰 Adults: 1,000 yen / High School and College Students: 500 yen / Children Under Junior High School: Free
- 🌐 <http://www.mitsui-museum.jp/english/english.html>
- 🚉 Ginza / Hanzomon Line, Mitsukoshimae Station (A7 Exit)



4 日本銀行 Bank of Japan

The head office of the central bank, Bank of Japan, stands in the center of Tokyo. The building was 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.

Ginza / Hanzomon Line, Mitsukoshimae Station (B1 Exit)



5 日本橋 Nihonbashi

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

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

6 甘酒横丁 Amazake Yokocho

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

Asakusa / Hibiya Line, Ningyocho Station

Nihonbashi YUKARI

**Where you can experience the essence of
Japanese cuisine at a reasonable price**

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



日本橋ゆかり
Nihonbashi Yukari

#041

Washoku

☎ 03-3271-3436

3-2-14 Nihonbashi, Chuo-ku

- 🕒 <Lunch> 11:30AM-2PM (L.O. 1:30PM)
<Dinner> 5:30PM-10PM (L.O. 9:30PM)
<Closed> Sundays and Holidays
- 💰 Lunch: 3,500 yen- / Dinner: 10,000 yen-
- 💳 VISA, Master, AMEX
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📺 English, Photo
- 🌐 <http://nihonbashi-yukari.com/>
- 📍 JR Tokyo Station (Yaesu Exit) 3 min. walk
Ginza Line, Nihonbashi Station (B3 Exit) 1 min. walk



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

One feature of Yukari is that we serve cuisine across the counter. We see the counter as a stage for the cooks' performance. It's a stage for presenting our own appeal. When a customer orders a draft beer, the norm in any restaurant is to pour the beer into a glass and take it out. At Yukari, we serve it in a handmade pottery mug fired in Kyoto. Our sake containers are original pieces made of tin, which you can't see anywhere else. That's an example of how we strive to offer the best hospitality. We want our customers to enjoy a show that no other restaurant offers. We ask our customers, particularly those from overseas, about their food taste preferences and allergies in advance. If it seems like here are some things they would particularly like or dislike among the dishes we serve, we can change the cooking method or the flavoring, to serve custom cuisine to suit the individual diner's taste.

Hospitality is about getting ready behind the scenes, and how much preparation you put into the food, based on the customer's feelings. I think it should never just be "work", serving dishes in sequence, one, two, three.

Kimio Nonaga



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

Marunouchi / Nihonbashi

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

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

#042

☎ 03-5220-2527

Bar, Yoshoku (Western Food)



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

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

- 🕒 <Lunch> 10AM-4PM (L.O. 3PM)
<Dinner> 4PM-11PM (L.O. 10:15PM)
- ¥ Lunch: 900 yen- / Dinner: 3,500 yen- / Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Beer, Liqueur, Wine
- 📱 English, Photo
- 🌐 <http://acorn-bar.jp/>
- 🚶 JR Tokyo Station (Yaesu South Exit) 1 min. walk
Marunouchi Line, Tokyo Station (Yaesu North Exit) 5 min. walk

Address: GRANROOF FRONT B1 Tokyo Station

ウルフギャング・ステーキハウス 丸の内店
Wolfgang's Steakhouse Marunouchi

#080

Steak



The Marunouchi branch of a popular steakhouse in the United States. They use "USDA Prime" grade meat, which has been marked with the highest level of quality by the United States Department of Agriculture, and aged long-term in a specialized aging warehouse to concentrate the flavor. We then roast it in a 900C oven so you can enjoy a crisp exterior and a juicy interior. They also stock more than 1,000 bottles of wine, offering the possibility to enjoy wine pairings.

- 🕒 <Mon-Sun>
11:30AM-11:30PM (L.O. 10:30PM)
- ¥ Course (Lunch & Dinner): 21,000 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Beer, Wine
- 📱 English
- 🌐 <http://wolfgangsteakhouse.jp/>
- 🚶 JR / Marunouchi Line, Tokyo Station (Marunouchi South Exit) 5 min. walk
JR Yurakucho Station (International Forum Exit) 5 min. walk
In front of Nijubashimae Station

Address: MY PLAZA Meiji Seimeikan B1F, 2-1-1, Marunouchi Chiyoda-ku

玄治店 濱田家
Genyadana Hamadaya

#081

Washoku, Kaiseki



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.

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

Address: 3-13-5 Nihonbashi Ningyo-cho, Chuo-ku

common cafe 丸の内センタービル店

common cafe (Marunouchi Center Building)

#088

☎ 03-6551-2511

Cafe, Yoshoku (Western Food)



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

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

🕒 <Mon-Fri> 7AM-11:30PM (L.O. 10:30PM)
<Sat, Sun & Holidays> 11:30AM-11PM (L.O. 10PM)
<Closed> When Marunouchi Center Building is closed

¥ Lunch: 1,100 yen- / Dinner: 3,000 yen- / Course: 4,500 yen-

💳 VISA, Master, AMEX, JCB, UnionPay

🍷 Beer, Wine

📷 English, Photo

🌐 <http://www.common-cafe.jp/>

📍 Tokyo Station (Marunouchi North Exit) 3 min. walk
Otemachi Station (B1 Exit) 1 min. walk

*Smoking space available

Address: Marunouchi Center Building 1F
1-6-1 Marunouchi, Chiyoda-ku

SAMURAI dos Premium Steak House 八重洲鉄鋼ビル店

SAMURAI dos Premium Steak House (Yaesu Tekko Build.)

#089

☎ 03-6256-0805

Steak, Yoshoku (Western Food)



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

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

🕒 11AM-11:30PM (L.O. 10:30PM)
*Please make a reservation 3 days in advance to dine on weekends

¥ Lunch: 3,500 yen- / Dinner: 13,000 yen- / Course: 13,000 yen-

💳 VISA, Master, AMEX, JCB, UnionPay

🍷 Beer, Wine

📷 English

🌐 <http://samurai-dos.jp/>

📍 Tokyo Station (Yaesu North Exit) 2 min. walk
Otemachi Station (B10 Exit) 2 min. walk

*Smoking space available

Address: Tekko Building B1F
1-8-2 Marunouchi, Chiyoda-ku

The 42nd International Food and Beverage Exhibition

FOODEX JAPAN 2017

Japan, the Gateway to Asian Markets

March 7 (Tue) - 10 (Fri), 2017

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

Makuhari Messe (Hall 1-10), Japan

**3,250 Exhibitors from
80 countries & regions!**



赤坂・六本木

Akasaka Roppongi



Center of Modern Tokyo

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

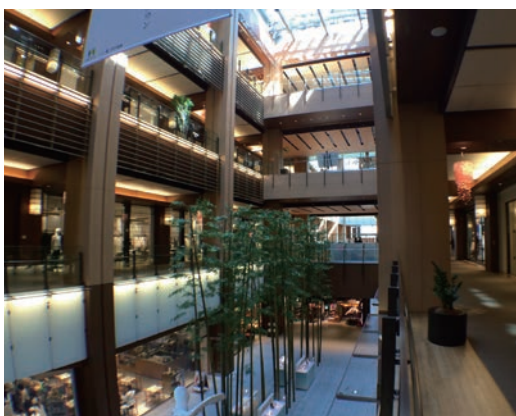
Tokyo Midtown



1 六本木ヒルズ Roppongi Hills

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

- 🕒 Shop 11AM-9PM / Restaurant 11PM-11PM
- 🌐 <http://www.roppongihills.com/>
- 🚉 Hibiya / Toei Oedo Line, Roppongi Station (Exit 1C)
Toei Oedo Line, Azabu Juban Station (Exit 7)
Nanboku Line, Azabu Juban Station (Exit 4)



2 東京ミッドタウン Tokyo Midtown

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

- 🕒 Shop 11AM-9PM / Restaurant 11AM-12AM
- 🌐 <http://www.tokyo-midtown.com/en/>
- 🚉 Toei Oedo / Hibiya Line, Roppongi Station (Exit 8)
Chiyoda Line, Nogizaka Station (Exit 3)
Nanboku Line, Roppongi 1-chome Station (Exit 1)

3 赤坂サカス akasaka Sacas

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

- 🌐 <http://sacas.net/>
- 🚉 Chiyoda Line, Akasaka Station



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

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



5 芝公園 Shiba Park

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

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

6 恵比寿ガーデンプレイス Yebisu Garden Place

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

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



個室会席 北大路 虎ノ門茶寮

Japanese Kaiseki cuisine KITAOHJI TORANOMON SARYO

#048

☎ 03-3434-1115

Washoku, Tempura



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

Recommended: Vegetarian-kaiseki (Image left)

- 🍷 <Mon-Fri> Lunch 11:30AM-2PM (L.O. 1PM) Dinner 5PM-10:30PM (L.O. 9PM)
- <Sat> Lunch 11:30AM-3PM (L.O. 1PM) Dinner 5PM-9PM (L.O. 7PM)
- <Closed> Sunday, Holidays
- ¥ Lunch: 2,000 yen- / Dinner: 7,000 yen- / Course: 7,000 yen-
- 💳 VISA, Master, AMEX, JCB, others
- 🍷 Sake, Shochu, Beer, Wine
- 📺 English, Photo
- 🌐 <http://www.kitaoohji.co.jp/toranomonsaryo/>
- 📍 Hibiya Line, Kamiyacho Station (Exit 3) 1 min. walk
- 📍 Ginza Line, Toranomom Station (Exit 4) 8 min. walk

Address: 3-17-1 Toranomom, Minato-ku

リオグランデグリル 六本木

Rio Grande Grill Roppongi

#049

☎ 03-5413-5851

Churrasco Brazilian Barbecue



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

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

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

Address: 6-6-9-1F Roppongi, Minato-ku

日本料理 龍吟

RyuGin

#082

Washoku



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

- 🍷 <Mon-Sat> 6:30PM-1AM (L.O. 10:30PM)
- <Closed> Sunday, holiday (check HP for irregular holidays)
- ¥ Course (Night) 33,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Sake, Shochu
- 📺 English
- 🌐 <http://www.nihonryori-ryugin.com/index.html>
- 📍 Hibiya Line, Roppongi Station (Exit 2) 2 min. walk
- 📍 Toei Oedo Line, Roppongi Station (Exit 7) 5 min. walk

Address: Side Roppongi Building 1F, 7-17-24 Roppongi, Minato-ku

Hotel New Otani Tokyo

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

久兵衛 ザ・メイン店
Kyubey (The Main)

#051

☎ 03-3221-4144
Washoku, Sushi

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

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

石心亭
Sekishin-tei

#052

☎ 03-3238-0024
Teppanyaki

The restaurant stands in a quiet Japanese garden with a history of over 400 years located in Hotel New Otani. As you dine, take in the beautiful scenery beyond the wide window or watch the chef's precise movements preparing your meal. They serve Kobe Beef, seasonal seafood, and vegetables, carefully selected and grilled to perfection by the chefs. **Recommended: Ryokuin Course with Kobe Beef 24,000 yen + service charge + tax**

- ☑ <Lunch> Mon-Fri 11:30AM-2PM Sat, Sun & Holidays 11:30AM-3PM <Dinner> 6PM-9PM
- ¥ Lunch (Course): 5,000 yen- / Dinner (Course): 15,000 yen-
- ☑ VISA, Master, AMEX, JCB, UnionPay, Others
- ☑ Sake, Shochu, Beer, Liqueur, Wine, Champagne, Whisky
- ☑ English

天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa

#053

☎ 03-3221-4166
Tempura

Try the traditional tastes of Japan, made with carefully selected ingredients and highly trained techniques. Their thin and crispy tempura batter is healthy and amazingly light. Horikawa is perfect for business meetings and gatherings as they have a variety of different course menus of their superb tempura accompanied with seasonal dishes. **Recommended: Tsuki Course 6,500 yen + service charge + tax**

- ☑ <Lunch> Mon-Sat 11:30AM-2:30PM Sun & Holidays 11AM-2PM <Dinner> Mon-Sat 5PM- 9:30PM Sun & Holidays 2PM-9:30PM
- ¥ Lunch: 3,000 yen- / Dinner: 8,000 yen- / Course: Lunch 4,104 yen-, Dinner 5,400 yen
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Sake, Shochu, Beer, Wine
- ☑ English, Photo

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

#054

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

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

- ☑ <Mon-Fri> 11:30AM-2:30PM (L.O. 2:30PM), 5PM-10PM (L.O. 10PM) <Sat, Sun & Holidays> 11:30AM-4PM (L.O. 4PM), 4PM-9:30PM (L.O. 9:30PM)
- ¥ Lunch: 3,000 yen- / Dinner: 8,000 yen- / Course: Lunch 5,400 yen- Dinner 6,480 yen-
- ☑ VISA, Master, AMEX, JCB, Others
- ☑ Sake, Shochu, Beer, Wine
- ☑ English, Photo

ÉdiTioN Koji Shimomura
ÉdiTioN Koji Shimomura

📍📞📧 #083

French



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

- 📅 <Mon-Sun>
12PM-3PM (L.O. 1:30PM)
6PM-11:00PM (9PM)
<Closed> Irregular
- 💰 Course (Lunch): 15,500 yen-
Course (Dinner): 23,500 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Wine
- 🗣️ English
- 🌐 <http://www.koji-shimomura.jp/>
- 🚶 Toei Oedo Line, Roppongi Iccho Station
3 min. walk

Address: Roppongi T-CUBE 1F, 3-1-1
Roppongi, Minato-ku

かんだ
Kanda

📍📞 #054

Washoku



With no written menu, experience the ultimate feeling of spontaneity in this restaurant that has obtained three stars from Michelin Guidebook. The concept of this restaurant is "to bring sensation to one's eyes and hands." In order to deal with the diverse kinds of guests that come to the restaurant, rather than having a written menu, the chef serves up the best food he can within the customer's budget.

- 📅 <Mon-Sat> 6PM-12AM (L.O. 10PM)
<Closed> Sunday, holiday
- 💰 Course (Dinner): 25,000 yen-
- 💳 VISA, MASTER, DINERS
- 🍷 Sake, Shochu, Wine
- 🌐 <http://nihonryori-kanda.com>
- 🚶 Hibiya Line, Roppongi Station (1B Exit)
8min. walk

Address: Calm Motoazabu, 3-6-34
Motoazabu, Minato-ku

熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN

📍📞 #056

📞 03-5797-7390

Yakiniku



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

Recommended: Wet Aged Beef Steak

- 📅 <Lunch> 11:30AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-12AM (L.O. 11:30PM)
<Closed> 12/31, 1/1
- 💰 Lunch: 1,000 yen- / Dinner: 5,500 yen- /
Course: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB
- 🍷 Shochu, Beer, Liqueur, Wine
- 🗣️ English
- 🌐 <http://www.nikugen.jp>
- 🚶 Chiyoda Line, Akasaka Station (Exit 2) 1
min. walk

Address: 2-14-33-2F Akasaka, Minato-ku

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.

Hama-rikyu



1 築地場外市場 Tsukiji Market

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



- <http://www.tsukiji.or.jp/english/index.html>
- 🚉 Toei Oedo Line, Tsukiji Shijo Station (A1)
Hibiya / Toei Asakusa Line, Higashi Ginza Station (5 or 6 exit)



2 汐留シオサイト イタリア街 Italian Town

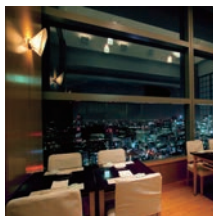
Italian Town is located in a quiet part of Shiodome imitating the Italian neighborhood. Pretty colored buildings designed by Italian designers are lined up along with restaurants, leather goods, and antique shops featuring Italy. During the pizza festival, pizza is baked in stone ovens from the area.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

- <http://www.comune.jp/>
- 🚉 JR, Hamamatsu-cho Station
Toei Oedo Line, Shinbashi Station
Yurikamome, Shiodome Station

3 浜離宮恩賜公園 Hama-rikyu

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

- ¥ 300 yen (Elementary school children and over 65: free)
- 🚉 JR / Ginza / Asakusa Lines, Shinbashi Station
Yurikamome / Oedo Line, Shiodome Station

美寿思
MISUJI#057 ☎ 03-6218-4100
Sushi

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

Recommended: Edomae-Kaiseki-course

- 🕒 <Lunch> 11AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-10:30PM (L.O. 10PM)
<Closed> When Caretta Shiodome Bldg. is closed
- 💰 Lunch: 2,500 yen- / Dinner: 10,000 yen- / Course: 8,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Wine
- 🗣 English
- 🚶 JR Shinbashi Station (Shiodome Exit)
5 min. walk
Toei Oedo Line, Shiodome Station
(Exit 10) 1 min. walk

Address: Caretta Shiodome 46F
1-8-1 Higashi Shinbashi, Minato-ku

築地 すし一番 築地場外市場中央店
Tsukiji Sushi Ichiban (Tsukiji Jogai Shijo)#058 ☎ 03-3524-7188
Sushi

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

Recommended: Changes daily, please ask staff

- 🕒 7 days/24 hours
- 💰 Lunch: 980 yen- / Dinner: 2,800 yen-
- 💳 VISA, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣 English, Chinese, Korean, Photo
- 🌐 <http://sakanaya-group.com/04sushiichiban/00top/main.html>
- 🚶 Toei Oedo Line, Tsukiji Shijo Station
(Exit A1) 2 min. walk

Address: 4-13-15 Tsukiji, Chuo-ku

VENGA VENGA カレッタ汐留店
VENGA VENGA (Caretta Shiodome)#059 ☎ 03-3569-1122
Spanish Bar

If you want to have professional Spanish meals, VENGA VENGA is the perfect place for you. "VENGA VENA" is a Spanish term meaning "welcome, welcome". Enjoy their Spanish specialties and alcoholic beverages under their high ceiling dining hall. Seasonal seafood and all-you-can-drink party courses are also available. They welcome both small and large groups for casual dining or large events.

Recommended: Seafood Paella (Image left)

- 🕒 <Mon-Fri & Before Holidays> Lunch 11AM-3PM, Dinner 5PM-11:30PM
<Sat, Sun & Holidays> Lunch 11AM-4PM, Dinner 4PM-10:30PM
- 💰 Lunch: 1,000 yen- / Dinner: 3,500 yen- / Course: 3,500 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Beer, Wine, Cocktail
- 🗣 English, Photo
- 🌐 <http://www.vengavenga.jp>
- 🚶 Toei Oedo / Yurikamome Line, Shiodome Station (Exit 6) 2 min. walk
Asakusa Line, Shinbashi Station (Exit 1D) 5 min. walk

Address: Caretta Shiodome B2F
1-8-2 Higashi Shinbashi, Minato-ku

さくら廻 新橋店
Sakurakouji Shinbashi

#060 ☎ 03-5501-2424 Washoku, Sukiyaki, Shabu-shabu, Nabe, Izakaya



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

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

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

¥ Lunch: 1,000 yen- / Dinner: 3,500 yen- /
Course: 3,800 yen-

VISA, Master, AMEX, JCB, UnionPay

Sake, Shochu, Beer, Liqueur, Wine

English, Chinese, Photo

<http://www.koujigura.jp/>

JR Shinbashi Station (Hibiya Exit) 5min. walk
Toei Mita Line, Uchisaiwai-cho Station
(Exit A1) 5min. walk

Address: 1-18-12-B1F, Shinbashi, Minato-ku

スペシャリティレストラン「ハーモニー」
Specialty Restaurant HARMONY

#061 ☎ 03-6253-1130 (10AM-7PM)
Yoshoku based on French style



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

Recommended: Lunch buffet - Foie gras omelette with truffle sauce, Pre-fixed course menu - Can be customized to your taste

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

¥ Lunch: 3,300 yen- / Dinner: 6,000 yen-

VISA, Master, AMEX, JCB, UnionPay

Sake, Shochu, Beer, Liqueur, Wine, Whisky

English

<http://www.rph-the.co.jp/shiodome/restaurant/harmony/>

Toei Oedo Line, Shiodome Station (Exit2)
1 min. walk
JR Shinbashi Station (Shiodome Exit) 3-5
min. walk

Address: ROYAL PARK HOTEL THE SHIODOME,
TOKYO 1-6-3 Higashi-Shinbashi, Minato-ku

てんぷら 逢坂
Tempura Osaka

#084 ☎
Tempura



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.

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

¥ Course (Dinner) 13,500 yen-

VISA, MASTER, DINERS

Sake, Shochu, Beer, Wine

<http://www.tempura-osaka.jp/>

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

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

池袋

Ikebukuro



Town for Shoppers of All Ages

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

Ikebukuro Station





1 サンシャインシティ Sunshine City

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

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

2 いけふくろう Ikefukuro

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

JR Line, Ikebukuro Station



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

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

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

和 GALICO 寅
WAGALICO TORA

#063 ☎ 070-1319-7406

Washoku, Izakaya, Nihonshu Bar, Gibier cuisine



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

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

- 🕒 <Mon-Thu> 5PM-2AM (L.O.1AM)
<Fri&Sat> 5PM-5AM (L.O.4AM)
<Sun> 5PM-12AM (L.O.11PM)
- 💰 Dinner: 3,000 yen- / Course: 4,000 yen-
- 🗺 English
- 🍷 Sake, Shochu, Beer, Wine, Sparkling sake
- 📱 <https://www.facebook.com/wagalicotora>
- 🚶 Ikebukuro Station (West Exit) 10 min. walk

Address: 2-58-9-1F, Ikebukuro, Toshima-ku

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

#064 ☎ 03-5954-6159

Sushi



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.

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

- 🕒 <Lunch>
Mon-Fri 11AM-3PM (L.O. 2:30PM)
Sat, Sun & Holidays 11AM-4PM (L.O. 2:30PM)
<Dinner>
Mon-Fri 5PM-11PM (L.O. 10PM)
Sat 4PM-11PM (L.O.10PM)
*Sun & Holidays close 1 hour earlier
<Closed> New Year Holidays
- 💰 Lunch: 2,000 yen- / Dinner: 6,500 yen- /
Course: 5,400 yen-
- 💳 VISA, Master, AMEX, JCB, Others
- 🗺 English, Chinese, Photo
- 🍷 Sake, Shochu, Beer, Wine
- 🚶 Ikebukuro Station (East Exit 35) 8 min.walk
Yurakucho Line, Higashi Ikebukuro (Exit 6-7) 3min. walk

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

音音 池袋店
Oto-oto (Ikebukuro)

#092 ☎ 03-3980-4434

Washoku, Sashimi, Pot cooked rice



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

Recommended: Sashimi Treasure Plate - Fresh selection of seafood

- 🕒 <Lunch> Mon-Fri & Before Holidays:
11:30AM-3PM / Sat, Sun & Holidays:
11:30AM-4:30PM
<Dinner> Mon-Thu, Sun & Holidays:
4:30PM-11PM / Fri, Sat & Before
Holidays: 4:30PM-11:30PM
- 💰 Lunch: 1,200 yen- / Dinner: 4,000 yen-
Course: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🗺 English, Photo
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 📱 <http://www.ototo-gohan.jp/>
- 🚶 Ikebukuro Station (East Exit) 3 min. walk
Seibu Ikebukuro Line, Ikebukuro Station
(Seibu Exit) 2 min. walk

Address: MI PLAZA 5F, 1-19-5
Minami Ikebukuro, Toshima-ku

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

#065 ☎ 03-3981-3264
Café



- 🕒 11AM-7PM (L.O. 6PM)
- 💰 Lunch: 1,000 yen-
- 💳 VISA, Master, AMEX, JCB
- 🗣 English, Photo
- 🍷 Sake, Shochu, Beer, Wine, Champagne
- 🌐 <http://www.riviera-gs.jp/>
- 🚶 Ikebukuro Station (West Exit / C3) 1 min. walk

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

Recommended: Galette (Image left)

Address: 5-9-1 Nishi Ikebukuro, Toshima-ku

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

#066 ☎ 03-5950-0033
Izakaya, Yakitori, Kushiage, Tonkatsu, Yakiton



- 🕒 <Dinner> Mon-Sat 2PM-5AM (L.O. 4AM)
Sun & Holidays 2PM-11PM (L.O. 10PM)
- 💰 Dinner: 2,300 yen-
Course: 3,480 yen- (all you can drink)
- 💳 VISA, Master, AMEX, JCB
- 🗣 English, Chinese, Photo
- 🍷 Sake, Shochu, Beer, Linqueur, Wine
- 🌐 <http://www.beniton.jp/>
- 🚶 Ikebukuro Station (East Exit) 2 min. walk

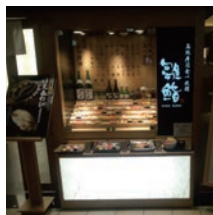
Nihonbashi Beniton is one of the restaurants that represent the "Japanese izakaya culture." They offer carefully selected ingredients grilled with charcoal at a reasonable price. Their specialty is "yakiton" (pork skewer) grilled with charcoal. Experience the energy source of Japanese businessmen.

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

Address: Ikebukuro ROYAL HOTEL Higashiguchi
1F, 1-17-2 Minami Ikebukuro, Toshima-ku

雛鮨 池袋
HINASUSHI Ikebukuro

#067 ☎ 03-5953-2881
Sushi



- 🕒 <Lunch> 11AM-4:30PM
<Dinner> 4:30PM-11PM (L.O. 9:30PM)
<Closed> January 1st
- 💰 Lunch: 1,000 yen- / Dinner: 4,000 yen- /
Course: 4,000 yen-
- 💳 VISA, Master, AMEX, JCB
- 🗣 English, Chinese, Photo
- 🍷 Sake, Shochu, Beer, Wine, Plum wine, Sour
- 🌐 <http://www.create-restaurants.co.jp/>
- 🚶 Ikebukuro Station (East Exit) 2 min. walk

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

Recommended: Premium Sushi All-You-Can-Eat

Address: Yamada Denki LABI 1-7F
1-5-7 Higashi Ikebukuro, Toshima-ku

お台場

Odaiba



Amusement Area of the Tokyo Bay

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

↓ Fuji Television Building





1 レインボーブリッジ Rainbow Bridge

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

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



2 パレットタウン Palette Town

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

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

3 東京ビッグサイト Tokyo Big Sight





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

-  <http://www.bigsight.jp/>
-  Rinkai Line, Kokusai-Tenjijo Station 7 min. walk
Yurikamome, Kokusai-Tenjijo-Seimon Station 3 min. walk



4 大江戸温泉物語 Oedo Onsen Monogatari

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

-  11AM-9AM of next day (Final entry 7AM)
-  <http://www.oedoonsen.jp/daiba/>
-  Admission fee varies depending on date and time
-  Rinkai Line, Tokyo Teleport Station (free shuttle bus 7 min. ride)
Yurikamome, Telecom Center Station 2 min. walk

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

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



-  10AM-5PM  Adults: 620 yen, Under 18: 210 yen
<Closed> Tuesdays (Open if Tuesday is a holiday),
New Year Holidays
-  <http://www.miraikan.jst.go.jp/>
-  Rinkai Line, Tokyo Teleport Station 15 min. walk
Yurikamome, Fune-no-kagakukan 5 min. walk
Yurikamome, Telecom Center Station 4 min. walk

ロビーカフェ「ル・ブーケ」
Lobby Cafe "LE BOUQUET"

#068

☎ 03-5500-6604

Café, Buffet



The interior of the restaurant resembles a roof balcony of a suburban French chateau, taking in sunlight from the large windows. The refined and calm atmosphere will offer you a relaxing time. Diners can enjoy buffet during lunch hours, sweets collections at tea time, and dinner buffets at night that change each month.

Recommended: Dinner Buffet - "Hotel Special Roast Beef" (Image left)

- 🕒 <Lunch> 11:30AM-3PM (L.O. 2:30PM)
<Dinner> 5:30PM-9:30PM (L.O. 9PM)
- 💰 Lunch: 3,000 yen- / Dinner: 5,000 yen-
- 💳 VISA, Master, AMEX, JCB
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣 English
- 🌐 <http://www.tokyo.grand-nikko.com/restaurant/>
- 🚶 Hotel building linked to Daiba Station
Tokyo Teletop Station 10 min. walk

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

ダイナミックキッチン&バー 響 お台場店
Hibiki (Odaiba)

#069

☎ 03-3599-5500

Washoku



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

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

- 🕒 <Lunch> 11AM-3PM (L.O. 2:30PM)
<Dinner> 5PM-11PM (L.O. 10PM)
- 💰 Lunch: 1,200 yen- / Dinner: 4,800 yen- /
Course: 4,800 yen-
- 💳 VISA, Master, AMEX, JCB, UnionPay
- 🍷 Sake, Shochu, Beer, Liqueur, Wine
- 🗣 English, Chinese, Korean, Photo
- 🌐 <http://www.dynac-japan.com/hibiki>
- 🚶 Yurikamome, Daiba Station 2 min. walk

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

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

#070

☎ 03-6457-2778

Entertainment Café



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 as they see the 1/1 scale Gundam.

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

- 🕒 10AM-9PM
<Closed> When DiverCity Tokyo Plaza is closed
- 💰 600 yen-
- 💳 VISA, Master, AMEX, Others
- 🍷 Beer
- 🗣 English, Chinese, Photo
- 🌐 <http://g-cafe.jp/>
- 🚶 Rinkai Line, Tokyo Teletop Station 3 min. walk
Yurikamome, Daiba Station 5 min. walk

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

Hotel Information

Area	Hotel	Contact Information	Room	Price	Wi-Fi
Shibuya Harajuku Omotesando	Cerulean Tower Tokyo Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.ceruleantower-hotel.com/en/	411	¥¥¥	○
	Shibuya Excel Hotel Tokyo	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 http://www.shibuya-e.tokyuhotels.co.jp/ja/index.html	408	¥¥	○
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	¥¥¥¥	○
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	821	¥¥¥	○
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 http://www.en.southerntower.co.jp/	375	¥¥¥	○
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyatt.com http://tokyo.regency.hyatt.com	746	¥¥¥	○
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 http://www.keioplaza.co.jp/	1437	¥¥¥	○
	Rihga Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 http://www.rihga.co.jp/tokyo	126	¥¥¥	○
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.co.jp/shinjuku/	571	¥¥¥	○
	Citadines Central Shinjuku Tokyo	1-2-9 Kabukicho Shinjuku Tokyo 160-0021 Tel: +81-3-3200-0220 E-mail: enquiry.central-shinjuku@the-ascott.com http://www2.citadines.com/en/japan/tokyo/citadines_central_shinjuku_tokyo.html	206	¥¥	○
	E-Hotel Higashi Shinjuku	2-3-15 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5287-3588 Email: info@shinjukuhotel.co.jp http://www.shinjukuhotel.co.jp/eng/	253	¥¥	○
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 http://gracery.com/shinjuku/	970	¥¥	○
	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	¥¥	○
	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 http://www.shinjuku-wh.com/	1616	¥¥	○
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	¥¥	○
	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	¥¥	○

Hotel Information

Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
8	English	○	○	○	○	○	△	○	○
3	English	○	○	×	×	○	×	○	○
7	English, Chinese, Korean, French, Russian, Spanish, German, Portuguese, Dutch, Ukrainian, Tagalog	○	○	○	○	○	×	○	○
6	English, Chinese, French, Spanish, Korean, Portuguese	○	○	○	×	○	×	○	○
4	English	×	○	×	×	○	×	×	○
8	English	○	○	○	○	△	×	○	○
22	English, Chinese	○	○	○	○	○	×	○	○
5	English	○	○	○	○	○	×	×	○
3	English, Chinese, Korean, Thai	×	×	×	×	△	△	○	○
3	English, Chinese	×	×	×	×	△	×	○	○
1	English, Chinese, Korean	×	×	×	×	○	×	×	○
2	English, Chinese, Korean, Thai	×	×	×	×	○	×	○	○
3	English	○	×	×	×	△	×	×	○
3	English, Chinese, Korean	×	×	×	×	×	×	○	○
1	English	×	×	×	×	○	×	×	○
×	Japanese	×	×	×	×	×	○	×	○

¥ = less than 10,000 yen / ¥¥ = 10,000 - 30,000 yen / ¥¥¥ = 30,000 - 50,000 yen / ¥¥¥¥ = more than 50,000 yen

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

Hotel Information

Area	Hotel	Contact Information	Room	Price	Wi-Fi
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 http://www.gate-hotel.jp/english/	136	¥¥¥	○
	Dormy Inn Express Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 http://dormy-inn.partner.booking.com/en/hotels/dormy-inn-asakusa-jp/	76	¥¥	○
	Richmond Hotel Asakusa	2-7-10 Asakusa, Taito-ku, Tokyo, 111-0032 Tel: +81-3-5806-0255 http://richmondhotel.jp/asakusa	140	¥¥	○
	Andon Ryokan Tokyo Japan	2-34-10 Nihonzutsumi Taito-ku Tokyo 111-0021 Tel: +81-3-3873-8611 Email: ryokan@andon.co.jp http://www.andon.co.jp/	24	¥	○
Kinshicho	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 http://www.lottcityhotel.jp/en/	213	¥¥	○
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 http://www.tobuhotel.co.jp/levant/	383	¥¥	○
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	¥	○
Ginza	Mitsui Garden Hotel Ginza Premier	8-13-1 Ginza Chuo-ku Tokyo 104-0061 Tel: +81-3-3543-1131 http://www.gardenhotels.co.jp/eng/ginza-premier/	361	¥¥¥	○
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	¥¥¥¥	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 http://www.imperialhotel.co.jp/	931	¥¥¥¥	○
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 http://en.palacehoteltokyo.com/	290	¥¥¥¥	○
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/tokyo	314	¥¥¥¥	○
	Shangri-La Hotel, Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com	200	¥¥¥¥	○
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	○
	Hotel Metropolitan Tokyo Marunouchi	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp http://www.hotelmetropolitanmarunouchi.jp/	343	¥¥¥	○
Akasaka Roppongi	Grand Hyatt Tokyo	6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.jp/en/hotel/home.html	387	¥¥¥¥	○

Hotel Information

Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
2	English, Chinese, Korean	×	×	×	×	○	×	×	○
×	English, Chinese, Korean	×	×	×	○	×	○	×	○
1	English	×	×	×	×	○	×	×	○
×	English	×	×	×	×	×	×	×	○
4	English	×	×	×	×	○	×	○	○
3	English	×	○	×	×	×	×	×	○
×	English	×	×	×	×	×	×	×	○
2	English	×	○	×	×	○	×	×	○
1	English, Chinese, Hindi	○	○	×	○	○	×	○	○
17	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, Tagalog, German, Romanian, Sinhalese, Malay, Burmese, Hindi, Tibetan	○	○	○	○	○	△	○	○
6	English, Chinese	○	○	○	○	○	×	○	○
4	English, Chinese, Korean, Italian, German, French, Indonesian, Malay, Spanish, Dutch	○	○	○	○	○	△	×	○
10	English, Chinese, Korean	○	×	×	○	○	×	×	○
1	English	○	×	×	×	○	×	×	○
10	English, Chinese, Korean, Italian, Spanish, German, French, Portuguese, Hindi, Tagalog, Nepalese, Arabic, Russian	○	○	○	○	○	×	○	○

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

Hotel Information

Area	Hotel	Contact Information	Room	Price	Wi-Fi
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/Properties/Tokyo/Default.htm	247	¥¥¥¥	○
	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 http://www.anaintercontinental-tokyo.jp/e/	844	¥¥¥	○
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-Ku Tokyo 102-8578 Tel : +81-3-3265-1111 http://www.newotani.co.jp/en/tokyo/	1479	¥¥¥	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.toranomonhills@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku 105-7337 Tokyo Tel: +81-3-6388-8000 http://conradhotels.com	290	¥¥¥¥	○
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 http://www.daiichihotel-tokyo.com/	278	¥¥¥	○
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 http://www.interconti-tokyo.com/en/	328	¥¥¥	○
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 http://en.parkhoteltokyo.com/	270	¥¥¥	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 http://www.princehotels.com/parktower/	603	¥¥¥	○
	Royal Park Hotel The Shiodome, Tokyo	1-6-3 Higashi-Shinbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 http://www.rph-the.co.jp/shiodome/en/	490	¥¥¥	○
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 http://www.metropolitan.jp/e/	807	¥¥¥	○
Odaiba Bay Area	Grand Nikko Tokyo Daiba	2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 http://www.tokyo.grand-nikko.com/	884	¥¥¥	○
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 http://tokyobay.washington-hotels.jp/	830	¥¥	○
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com http://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥	○
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 http://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥	○
	Royal Park Hotel The Haneda, Tokyo	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 http://www.rph-the.co.jp/haneda/en/	313	¥¥¥	○
	Ochanomizu Hotel Juraku	2-9 Kanda-Awajicho Chiyoda-ku Tokyo 101-0063 Tel: +81-3-3251-7222 http://www.hotel-juraku.co.jp/ocha/	243	¥¥	○

Hotel Information

Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
3	English, Chinese, Italian, Spanish, German, French	○	○	○	○	○	×	○	○
11	English	○	○	○	○	○	×	○	○
38	English, Chinese, Spanish	○	○	○	○	○	×	○	○
5	English, Chinese, German, Korean	○	○	○	○	○	×	×	○
5	English	○	○	○	○	○	×	×	○
11	English	○	○	○	×	○	×	×	○
8	English	○	○	×	×	○	△	×	○
5	English, Korean, Hindi, Nepalese	○	○	×	○	○	×	×	○
12	English	○	○	○	○	○	△	○	○
5	English, Nepalese, Korean	×	○	×	○	○	×	×	○
10	English, Chinese, Thai	○	○	×	×	○	×	×	○
9	English, French	○	○	○	×	○	×	○	○
13	English, Chinese, Korean	×	○	×	×	○	×	○	○
9	English, Chinese, Korean, French, German, Portuguese, Tagalog, Italian	○	○	○	○	○	○	×	○
7	English	○	×	×	×	×	×	×	○
1	English	○	×	×	×	○	△	×	×
2	English	×	×	×	×	×	×	×	○

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

Japanese Food Terms You Should Know!

Washoku (和食)

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

Yoshoku (洋食)

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



(Image: "Hamburg" Salisbury steak)

Kappou (割烹)

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

Kaiseki (懐石/会席)

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

Izakaya (居酒屋)

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

Kushiyaki (串焼き) / Yakitori (焼き鳥) Kushikatsu (串カツ)

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

Tempura (天婦羅)

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

Nabe (鍋)

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

Teppanyaki (鉄板焼き)

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

Udon (うどん)

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

Soba (蕎麦)

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



(Image: "Zaru Soba" Cold soba noodles)

Ramen (ラーメン)

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

Tonkatsu (とんかつ)

Japanese style pork cutlets

Sukiyaki (すき焼き)

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

Shabu-shabu (しゃぶしゃぶ)

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

Yakiniku (焼肉)

Korean barbecue.

Monjayaki (もんじゃ焼き)

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



(Image: "Monjayaki")

Okonomiyaki (お好み焼き)

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

Unagi (鰻)

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

General Terms

Omotenashi (おもてなし)

Japanese heart of hospitality

Yaki-, -yaki (焼き)

Grilled, baked, roasted (e.g. Yakitori, Yakiniku, Kushi-yaki, Teppanyaki, Okonomiyaki, Sukiyaki, etc.)

-age (揚げ)

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

Kushi- (串)

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

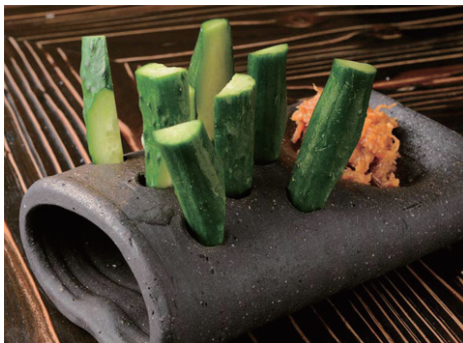
-don (丼)

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

O-tōshi

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

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



Useful Phone Numbers

EMERGENCY CALLS (Toll free number that can be dialed from any phone)

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

TOURIST INFORMATION

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

TRANSPORTATION

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

LOST AND FOUND

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

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HOSPITALS & CLINICS (ENGLISH SERVICES AVAILABLE)

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

Coffee Bean & Tea Leaf in Nihonbashi is the Place to Perch for a While



Tasted in this Los Angeles-style expansive space, the fine-foamed cappuccinos and lattes are superb. Single-origin coffee, which uses only beans from one plantation, with no mixing, delivers the flavor of a different growing region each day.

Coffee Bean & Tea Leaf, out of LA. The first branch in Japan is in historic and traditional Nihonbashi. The venerable Mitsukoshi and Takashimaya department stores are close by, and the increasingly popular Nihonbashi cruise dock is right next to CBTL. There's a full range of food too, ideal if you're feeling a bit peckish.

Store manager Kaori Tanaka says the customers who drop in at CBTL are "might not be so keen on coffee but love their cafe time, so they choose us for our great lineup of teas". "It's not home, not work, not school. It's somewhere special, not any of the usual places, and people use it as their place to relax", she adds.

Let's take a look at the popular menu items.

On the coffee side, cappuccino is popular. With single-origin coffees, their unique scents and flavors stand out. They're chosen with attention to variety and growing region, and not the kind of thing other companies often handle. Cappuccino is characterized by its fine and fluffy foam. It's so thick, you can scoop it up to eat off a spoon, and its CBTL's showcase offering.

On the tea side, tea latte is popular. The tea leaves are brewed a cup at a time in an espresso machine, to better bring out the fragrance and taste. Manager Tanaka says "We make the steam bubbles by hand. Finely foamed milk that stands on the spoon is a great selling point. Another reason for its popularity is that you can add honey and enjoy it twice". Chai tea latte is well liked among the tea lattes, and a lot of our female customers keep coming back for that warm sweetness in winter".



Kaori Tanaka, Store Manager





The Ganko Shinjuku Yamano Aiko-tei brings Japanese culture into the present with an understated presence. You can relax and enjoy Japanese seasonal cuisine there.

Ganko has many experts in hospitality. Tomoko Hayashi is one of them.

"For overseas customers, I often show them the photos on the menu and think about it with them before I make suggestions. My top recommendations are shabu shabu (thin beef slices dipped in hot soup) and kaiseki (tea-ceremony dishes). Kaiseki dishes feel delicious just from the way they look. Japanese sake has been increasingly popular with guests lately, and the Ganko-brand junmai and daiginjo varieties are very popular".



Ganko Style

Ganko is a washoku (Japanese food) chain with 96 branches in the Kansai and Kanto regions. It has nine branches in Tokyo, including its popular yashiki (mansion) series. Kenji Arai, general manager for Tokyo, says "Ganko is hospitality with "wa" culture. The delicious tempura and sushi, the kimono, the gardens ... everything is "wa" culture". We talked to Mr. Arai about the Ganko style.



What is the appeal of Ganko in Tokyo?

The service, cooking skills, and the techniques for making delicious things is not very different anywhere in the "wa" world. So what is different? One thing is the facilities. To carry on "wa" culture, it's important to have Japanese facilities (Japanese spaces) and gardens. We have two yashiki mansions in Tokyo. The food, the menus, the prices, are all the same, but there is the added value of the space and the garden.

What is Ganko-style hospitality?

It's hospitality which strikes a chord, or you could say, customer service which scratches an itch. Manners are very important in hospitality. In contrast to an izakaya dining, when you pass by a customer, you step aside and stop to let them pass before you carry on with service. In a hurry, you might walk briskly, but you never run. Our rule is to never go above five miles (eight km) per hour, and we actually practice how to trot with one's heels on the ground. The women wear kimono, so we instruct them to lift their sleeves up as they serve food.

What challenges is Ganko facing in the future?

Building out our brand further. Our view of a brand is that it means keeping the support of customers. QSC (Quality, Service, Cleanliness) in the workplace is also important. Our challenge for the future is real-time information dissemination, making effective use of social media, to target new foreign customers.

Ganko (Shinjuku Yamano Aiko-tei) 1-1-6 Okubo, Shinjuku-ku, Tokyo



Experience the **TRUE JAPAN** at

Ganko

Hands-on Sushi-making Experience

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

**Cost: JPY5,000 per person in groups of 2~8 people. JPY3,500 per person in groups of 9 or more. Saturday, Sunday, and Holidays: JPY7,000 or 10,000 per person in a group of 2 or more. Booking required.*

Japanese Classical Dance Viewing

Every Sunday, Ganko stages the "Gankoza" viewing of Japanese classical dance, free of charge. This popular and valuable event is an opportunity to enjoy a meal while watching classical dance. The dancers who perform at Gankoza are all highly-skilled veterans of TV and public performances. Watch Japanese classical dancing by professional dancers to feel the true "wa" (cultural character) of Japan.

**Cost: Free. Pay only for your meal. Every Sunday, two viewings at 12:30 and 13:30. Booking required.*



Sushi making experience



Japanese classical dance viewing



MIHOKO TAKAYAMA

Welcome to Ganko! As you duck in under the noren curtain over the door, kimono-clad women greet you with smiles. In a moment, you slip into the world of "wa" (Japanese style). Mihoko Takayama's three secrets of hospitality are mindfulness, attention, and sensitivity.



WELCOME TO TOKYO BAY

Occupying a prime vantage point in the heart of Tokyo's dynamic bay area, the InterContinental Tokyo Bay combines urban convenience with expansive panoramas of one of the world's great cities. In this exceptional environment, you'll be welcomed with the same distinctive hospitality made famous at InterContinental Hotels & Resorts in more than 60 countries around the world.

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