

FROM THE EDITOR

Change and Evolution in Tokyo's Food

Exactly 10 years have gone by since we first published this booklet about food. Since then, there has been an endless succession of changes in the fields of world's politics, economics, and of course, food. In particular, food in Tokyo, one of the world's great cities, has been constantly changing and evolving. Charles Darwin said "It is not the strongest species that survive, nor the most intelligent, but the ones most responsive to change." That is exactly true of the struggle between restaurants in Tokyo, where over 88,000 of them cluster together. What that means is that there's no way to survive the competition in the field of food in Tokyo without evolving through change.

Recently, two events have had major impacts on food. One is Tokyo being picked as the host city of the 2020 Olympics. Japan is expected to draw 40 million visitors from overseas in the year of the Olympics, and at least 70% of them will visit Tokyo. The dining services of hotels, restaurants, and other catering facilities will have to cope with the varied dining needs of over 30 million diverse people from around the world, with different races, ethnicities, languages, and religions. They will have to be ready to meet needs such as halal, kosher, gluten free, vegetarian, and vegan in 2020, without compromises or second chances. This is both a huge business opportunity and a great challenge for the industry.

The second event was the inscription of Washoku (traditional dietary cultures of the Japanese) as intangible cultural heritage by UNESCO in December 2013. A survey by the Ministry of Agriculture, Forestry and Fisheries in July 2015 found that there were 89,000 Japanese restaurants overseas, up by 60% from the same survey two years earlier. Visitors to Japan will certainly be looking to eat real Japanese food. In fact, seven out of ten foreigners visiting Japan list "experiencing food in Japan" as one of their greatest interests in Japan.

Adding to restaurant information for various areas, centered on Tokyo, we have completely updated the information from the 2015 edition under the name of "Delicious Japan", to disseminate a broad mix of Japan's appeal, based on our view that food is a lifestyle in itself. We want to advance in step with the changes surrounding food in Japan, in ongoing, sustainable growth. We hope we will be able to do our part in more powerfully disseminating Japan's foods and culinary culture overseas, helping people from around the world to enjoy Japan's food.



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

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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-mae-style sushi in a refined space. Another attraction is the combination of a night view over Tokyo with fresh neta shipped directly from Tsukiji fish market.

→ See p.72 for branch details



Japanese Cuisine Horikawa (Hotel New Otani Tokyo)



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

→ See p.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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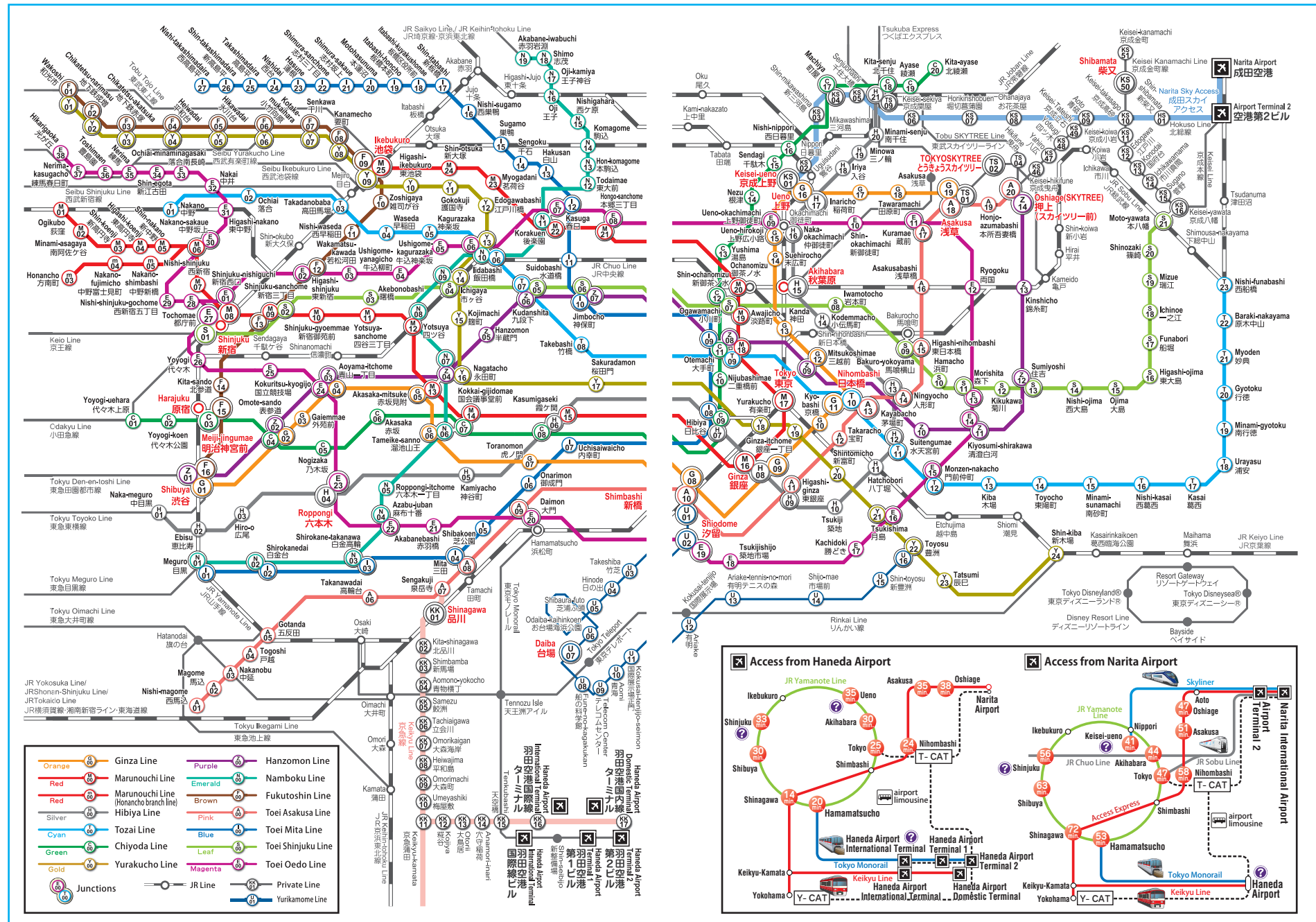
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Q1 Tell us about the reasons and background leading to the UNESCO inscription.

With its long north-south extension, abundant nature, and surrounding seas, Japan is blessed by different ingredients through its four seasons. Over countless years, Japan has formed a dietary culture that is interlinked with traditional regional ceremonies and cooking methods.

With the declining birth rate and the aging of society in recent years, however, involvement with local society is fading, while the globalization of food is also advancing. In this situation, we need to be aware of a crisis facing the protection and continuation of the superior traditional culinary cultures that have been handed down in regional communities. Acting on this situation, the Basic Act on Food Education (2005) called to "Promote the continuation of Japan's traditional and excellent culinary culture, including its links to traditional ceremonies, its rules, and its special regional characteristics". The inscription of "washoku" as intangible cultural heritage by UNESCO was needed to prompt individual Japanese people to think about washoku culture and recognize its excellence anew, and to guard and convey that washoku culture into the future, through measures such as food education. Initially, the registration covered "unique and characteristic Japanese cuisine, with a tradition centered on kaiseki cuisine". With further deliberation and observation of the status of applications by other countries, the content subject to inscription was revised to culture that is carried on by all Japanese people. As a result, the application and inscription were entitled "Washoku, traditional dietary cultures of the Japanese".

Q2 What is Washoku? And what is washoku culture?

In general, the term "washoku" covers the full range of Japanese-style cuisine, including Japanese cuisine (kaiseki multi-course meals, chakaiseki meals

served with tea ceremony, and others), Japanese food (sushi, soba noodles, tempura, sukiyaki, and other single dishes), home cooking (based on one soup and two or three side dishes), rural cooking (local ingredients and traditional preparation methods), ceremonial food (cuisine associated with ceremonies), and more.

The "washoku" as washoku culture inscribed by UNESCO, on the other hand, goes beyond what can be described by any one culinary genre, and is based in the spirit of reverence for nature that the Japanese people have handed down since ancient times. It is vitally important culture that forms various aspects of the way of life of Japanese people, such as how they eat their meals, and other food-related customs.

Q3 What is the most difficult part of conveying washoku to people in other countries?

The problem is that it is regarded as just a type of cuisine, without any understanding of the cultural background, so it is only praised as a fashionable foodie genre that is cool and sophisticated.

There is little awareness or understanding of the Japanese people themselves, and we cannot explain it.

Q4 What is the attraction of washoku that you most want people in other countries to know about?

That's probably the nutritional balance symbolized by the ichiju sansai (one soup and three side dishes) pattern. It's not food made from grains,

but grain is the main part, and the combination with soup and a few side dishes makes it easier to get a good nutritional balance. The umami flavor of dashi stock, and fermented foods are used skilfully to achieve highly satisfying meals while keeping down the consumption of fat, salt, and sugar. It is often said that "you consume Japanese cuisine with your eyes", and I think part of the appeal is the way servings, dishes, utensils and other elements are used to express the beauty of nature and the changing of the seasons.

和食 Washoku



Hiroshi Tajima
Executive Director of Washoku Japan

Q5 What is an easy way to enjoy washoku in Japan?

The basics of washoku are rice (as gohan, which is cooked rice) and dashi (mainly soup stock). A diverse range of ingredients, such as fish, meat, and vegetables, and seasonal sensations are then added to take that base closer to washoku culture.

"Washoku Japan" was formed as a group to take on the public responsibility of working to safeguard and transmit the washoku culture that UNESCO has inscribed as intangible cultural heritage.

The 4 Characteristics of Washoku

Diverse, fresh ingredients, and respect for their individual flavors



The land of Japan extends a long way from north to south, and is covered by an expressive expanse of nature through seas, mountains, and villages. Diverse ingredients with local roots are used in each part of the country, and preparation techniques and implements have developed to make the most of their flavors.

Expression of the beauty of nature and the changing seasons



Dishes are decorated with items such as seasonal flowers and leaves, and furnishings and utensil are used that match the season. These techniques express the beauty of nature and the changing of the seasons in a way that is another characteristic of washoku culture.

Nutritional balance to support a healthy diet



The diet based on ichiju sansai (one soup and three dishes) makes it easy to get a good nutritional balance, makes the most of the umami of dashi stock and of fermented ingredients, and keeps down the intake of animal fats. That helps the Japanese people live long and resist obesity.

Intimate linkage with New Year and other annual festivals



Japan's dietary culture has grown up in close linkage with its annual festivals. Sharing the food that is the blessing of nature, and sharing time for food, deepens family and community ties.



ANTI-AGING COOKING at Brasserie Le Rire



Chisako Hori
Owner & Chef of Brasserie Le Rire

Chisako Hori is keeping busy in various directions, as a nutritionist, diet advisor, and guest professor at a vocational college. We asked her about anti-aging cooking. She is also the owner and chef of the restaurant Le Rire, which she has given the theme of anti-aging. She has written over 10 books, including "Delicious Anti-aging Cooking Every Day - Ingredient Selection and Preparation" and "Nutritional Recipes to Stay Fit to 100".



Seafood Paella



Phyto Rich Salad

What is "anti-aging cooking"?

The processes of oxidation, saccharification, and inflammation within the body lead to aging. Anti-aging cooking means cooking with ingredients that have antioxidant effects, which help to resist oxidation, and using preparation methods and approaches that resist saccharification.

What are the differences from previous cooking methods, and what are the intended effects?

Japanese people like the smells of soy sauce and meat scorching. They feel that something is delicious if it is cooked to be well browned.

But if that is taken too far, it leads to complete saccharification. Protein gets saccharified and hardens. I'm working on spreading guidance about this way of eating.

One example is aburi toro (flame-grilled tuna belly) and similar methods, which totally oxidize fish oils. Searing and oxidizing unstable oils before eating them is no good for the body. My approach to cooking is to spread knowledge of preparation and cooking methods as cuisine, so that the people who eat that way start to incorporate it into their everyday lives. In my cooking, I aim to get people to reflect dietary hints like that in their normal diets.

Do you use special ingredients and condiments?

I hardly use any condiments. The base of Japanese cooking consists of sake, soy sauce, miso, vinegar, and mirin, which are all fermented ingredients, so I use them to get the advantages of fermentation, but I don't use condiments for flavoring.

Can this cooking be done easily at home?

Yes, it can. I tell people things they can do normally, and correct methods.

Your restaurant, Le Rire, has an anti-aging theme. When did it open?

It started in Shirokane Takanawa on January 16, 2008, under the name "Rire". It moved to Sendagaya in November 2015.

What was the most important point for picking the menu?

Not doing anything unnecessary. Using the characteristics of the materials. For example, potatoes have a temperature range in which they taste better, called the starch saccharification temperature range. Beans and leafy vegetables are both green, but the ways they should be boiled are different. I think about how to make ingredients taste delicious from just their own properties. My experience as a cook and elements from nutrition and cooking sciences are important. Some things don't taste good until you boil them enough, and some don't if they are boiled too much, so it is very important to identify the right amount when cooking with heat. I watch the ingredients all the time, and change what I do accordingly.

What are popular menu items at Le Rire?

First, there's "Phyto Rich Salad". Vegetables rich in phytochemicals, like potato, kabocha squash, and tomato are blended with an anchovy sauce, with lots of herbs and leaves added on top, followed by balsamico sauce.

Sea Food Paella is also popular. It's based on a collagen sauce extracted from fish bones. It uses ingredients that enhance skin health, such as taurine, iron, and amino acids from mixed-grain rice, fish, and vegetables.

Brasserie Le Rire

B1F 4-19-12 Sendagaya Shibuya-ku Tokyo (Tel: 03-6447-4171) <https://lerire.jp/>
Open hours: Lunch 11:30AM-2:30PM (L.O. 2PM) Dinner 5PM-10:30PM (L.O. 9:30 PM) Closed: Monday

Besides anti-aging cooking, you're active in various fields, like university teaching and lecturing, and writing books. Are you thinking of choosing a field to concentrate your efforts on in future?

I'm thinking of going where I'm needed. If my workload gets to be too much, I think some things will naturally drop out. But my position doesn't change. I think I keep on doing the same things while the world around me changes. Cooking is fun, teaching is fun, writing recipes is fun. It's all fun.

What do you try to do, day by day, in your work as a nutritionist and as a chef?

I study. I like learning things that I didn't know before. I like finding how to do things that I couldn't do before. Being a chef requires training, so if you don't do it, you stop being able to do it. For example, if I needed to teach rotary slicing at school and couldn't do it myself, it would be a problem, so I make sure I can do it to the minimum level. There is joy in learning to do things one couldn't do before, so I still remember the delight of learning to ride a bike.

You're an artisan, and a chef, and also a manager, right?

Maybe I'm not an artisan. I don't have the sensibilities of a manager, so those of a cook are the strongest. I think I'm someone with a sense of balance. I think my restaurant management is good enough if it stands up as a company. For example, if having a restaurant meant more work, or making commercials, and me going on TV made the restaurant busier. One side can't stand up on its own, so sometimes I think it's OK if the whole thing works.

Finally, what does "cooking" mean to you?

It's enjoyable time. It's fun to figure out things about cooking, even if it comes from thinking about cooking rather than actually doing it. Cooking is always on my mind.

Has Japan's Organic Age Arrived at Last?

A conversation with President Yohei Shirakawa of Natural House, the pioneer of the organic market in Japan. Natural House, which manufactures and sells organic foods and cosmetics, now has 30 branches.

"Use sustainable and environment-friendly food" is a goal of the 2020 Tokyo Olympics and Paralympics. That goal has prompted the Japanese government to study measures to support the expansion of the market for organic produce, etc. In the run-up to the Tokyo Olympics, the outlook is for much greater interest in organic markets, accompanied by market expansion.



Yohei Shirakawa
Natural House
President

1. What triggered the establishment of Natural House?

The natural foods division "Okashi no Kotobuki" was established in 1978 and converted into a corporation four years later, in 1982. It was founded by my father. Pollution and childhood obesity had been social problems in Japan since the 1970s, and I was inspired at that time by seeing specialist organic shops in New York, which made me want to try it as a next-generation business.

2. What is Natural House aiming for?

We pursue "safety, peace of mind, health, beauty, and environmentalism". The idea of organic products has only recently started to sink in. In the 70s and 80s, the term "organic certification" did not exist, and organic did not extend to raw materials, but people wanted to do without processed additives, preservatives, colors, flavorings, and other additives. Next came traceability, and then efforts for what are now called joint producers and products with a face started in the 1990s. Health and beauty came around in the 2000s. We wanted to go with the approaches of health, wellness, and optimal health, by which I mean the approach of "presymptomatic medicine" rather than always going to the doctor to avoid getting sick. Organic certification started from around 2008, and working on organic products has gone together with consideration of the environment.

3. Natural House handles both organic foods and cosmetics, right?

Foods have by far the largest share, at a 9:1 or 8:2 split. Our company strategy overall is to handle both, and we think it is very important to educate people about organic in their lifestyles as a whole.

4. What countries or what shops did you refer to as models for developing your organic business?

If anything, we look towards Europe for products. For store development, we look to America. We started benchmarking against overseas examples in around 2002, when organic and natural were basic in America and we didn't have a 100% organic lineup. On the other hand, Europe was 100% organic from that time. It was making progress, in local and sustainable terms. I call that "real organic". Rather than the standard of just not using bad things, Europe was already advancing then in terms of being local and sustainable, and putting Europe's history and regions first. But America, which has focused on whole foods, is amazing in terms of promotion and messaging to the customer. In our efforts, we have been looking to incorporate the good points of both sides.



5. What is the biggest problem or challenge for the organic foods market?

One problem is logistics. Distribution is outside the market, so its efficiency is extremely poor. It's terrible for both producers and retailers. Other than that, I think human development is also important. To educate people about organic products, you have to know the products, and suggest them to the customer. These are premium products, so it's important to explain that there is value beyond the product itself.

6. What kinds of people are common among consumers looking for organic products?

In the past it used to be serious enthusiasts. There used to be high proportions of people with allergy problems, people with sensitivities to

allergies, people highly aware of what they eat, and people with negative views of mass production. Those are still there, but organic has been spreading and sinking in lately, and increasing numbers of people get started when they are planning to have children or when they have pre-school children. They are looking for organic foods from the point of view of food safety. It used to be older people, but the proportion of young customers is growing.

7. What are you going to do in future to drive Japan's organic market forward?

Looking at America, the organic market is growing more in large stores belonging to big companies, rather than in specialty stores. Historically, organic came to be the norm after specialty organic stores like Whole Foods appeared, but by now that is moving on to organic products appearing in general stores like Walmart. The first time general customers encounter organic products is in general stores and major supermarkets. I think it is important for specialty stores like us to really communicate what the organic movement is about. Beyond organic standards, I think the role of specialty stores is to spread information and engage in activities about what it means to connect with producers, and what is the importance of sustainability. You can only communicate what the organic movement is about if you really love it. I don't think you can do it without the ambition.

8. Finally, what products does Natural House recommend?

The top three products in our food department are juice made from 20 types of vegetable, honey, and sugar-free plain chocolate. The 20-vegetable juice has no added sugar or salt, and one can of juice is an easy way to consume vegetables equivalent to the daily consumption volume of 350g. The honey is mixed flower honey gathered in the Yufu highlands of Oita Prefecture. It's popular for the way its taste changes with the seasons. The chocolate uses no sugar, using 100% palatinose, a sweetener that is less likely to cause tooth decay. Using lots of cocoa mass and cocoa butter, it has the flavor of proper chocolate. I hope you'll try it.



DECODING

Japanese Food Trends from Trade Shows

There are around 40 shows a year in the whole of Japan that are mainly about the food and beverage field. Three or four a month take place mainly in Tokyo, Chiba, and Osaka, and the level of activity in food-related trade shows has never been higher. There have been two notably trendy fields in recent shows. One is washoku. The other field is foods that make selling points of health value or nature and the environment. The rise in these trends is being spurred by the surge in visitors to Japan in the run-up to the 2020 Tokyo Olympics and the growing orientation towards health in the Japanese public.

Washoku Japan has named November as "Washoku Month", and November 24 as "Washoku Day". Fall in Japan is the season of fruitfulness, and there are many festivals, ceremonies and other events in all parts of Japan in Fall to give thanks to nature and pray for the next year's grain harvests. November 24 was set as "Washoku" day in the hope that a day in Fall, at that vital period for Japan's food culture, would serve to deepen public awareness of washoku culture and renew recognition of its importance.

The International "Washoku" Show Japan 2017, timed to coincide with the day, will take place over three days, November 20~22, at Tokyo Big Sight.

The show used to be staged together with Foodex Japan, one of Asia's biggest food shows, but this will be its fourth year as a standalone event.

The organizer, the Japan Management Association, says "Effectively disseminating information about the how ingredients are used and combined in washoku, how dishes are arranged and served, and other aspects, gives an opportunity to spread washoku culture, which has been rooted in Japan, around the world". It adds that "We want the passing on and extension of washoku culture, with its history and traditions, and its diffusion overseas, to stimulate further growth in Japan's foods, beverages, and related industries". The Ministry of Agriculture, Forestry and Fisheries is working to raise the value of agricultural, forestry, and fisheries products and foods to JPY1 trillion by 2020, and aims to promote the use of Japanese ingredients in the food service industry around the world.

Another event, the 1st "Japan's Food" Export Fair, will take place at Makuhari Messe in Chiba on October 11~13, 2017. It is known as "the trade show for selling to overseas buyers and Japanese exporters". The promotion of washoku is an important element in Japan's growth strategy, and the Ministry of Agriculture, Forestry and Fisheries, JETRO, and food industry bodies are united in working to that end.



1) Chef Shinichiro Imoto at the stage of Natural Food Products zone, 2) Quinoa fruit salad by Chef Shinichiro Imoto, 3) Chef Isamu Tsukuda at the stage of Natural Food Products zone, 4) Stew of white sorghum and organic vegetables by Chef Isamu Tsukuda

Foodex Japan is the largest show in Japan's food and beverage field, and has the greatest impact on it. The 42nd Foodex Japan, which took place on March 7~10, 2017, had 3,282 exhibitor companies from 77 countries, and drew over 80,000 visitors. More than 10,000 of those came from overseas. The "Organic and Wellness" show section, which was newly added two years ago and expanded this year, was the scene of lively activity. According to the person in charge of the Business Networking (B2B) secretariat, which links overseas exhibitors with Japanese buyers, there was a marked increase over the last year in inquiries from buyers handling gluten-free products.

The 45th International Hotel and Restaurant Show, which takes place in February every year, gained a new Natural Food Products show zone this year. A cooking demonstration and testing session by four top chefs using gluten-free foods, and other natural products such as vegan, organic, and super foods, was a major event. The event drew numerous visitors who are pros in the HoReCa industry, which is under pressure to meet the dietary needs of foreign travelers visiting Japan. Many other visitors were nutritionists in food-related fields, food coordinators, and people involved in food services.

The cooking demonstration and tasting event by four chefs treated the audience to demonstrations of two types of cooking and a tasting of one of them. Head chef Shinichiro Imoto of Conrad Tokyo, which has been offering menu items using super foods, served "quinoa fruit salad" for tasting. Many of the participants pronounced the dish to be superb, for its combination of ingredients and also for its entertaining appearance. Chef Isamu Tsukuda of Chef's Live Kitchen at the Hotel Intercontinental Tokyo Bay introduced two types of cooking with sorghum. Participants who tasted the "stew of white sorghum and organic vegetables" were all amazed at its robust richness and umami, achieved without using any ingredients of animal origin. Chef Tsukuda says the secret of the dish's richness is in the "brown sauce" made by frying the ground sorghum for at least 30 minutes, until it almost gets scorched.

Washoku, as the core of the diets of the Japanese people, who enjoy the world's greatest longevity, combined with ingredients and menu items that suit those who care about health, beauty, and the environment, are certain to grow much further together in the Japanese market.

EAT POLAND

Ms. Żurawska, you speak Japanese very fluently. Please tell us about your first encounter with Japan and your current career at the Embassy.

I majored in Japanese studies at Adam Mickiewicz University in Poznań and Shimane University. After graduation, I continued my education on postgraduate study courses in the field of diplomacy, international law, and foreign policy. I've always had two fields of interest: Japan (language, culture, design, lifestyle, and art) and diplomacy. Since I serve at Polish Cultural and Information Center at the Embassy of the Republic of Poland in Japan, my current mission is to promote Polish culture to the Japanese audience. I believe there are many fields of Polish culture that the Japanese can be interested in. At the same time, I am conscious that there is still so much to do in this area, since Japanese people know quite a lot about Chopin, Polish music, and film, but not much about art, design, lifestyle, cuisine and other fields of Polish culture.

We understand that "Eat Poland" project is going on in Poland. Can you explain what it is all about?

Eat Poland project was created to promote Polish food products as our culinary tradition. We show the modern side of the Polish gastronomy, well-educated and ambitious chefs, places that serve food at the highest level as well as the high-quality products and their manufacturers, who are increasingly proud of and highlight their origins promoting production methods of the delicacies typical for our country. (<http://eatpoland.net/en/>)

Eat Poland is about promoting modern Polish cuisine that are based on traditional dishes, using original Polish products. The project consists of organizing a diner for invited guests, placed in any outstanding building or institution in the city or country where the project is realized.

Was Polish cuisine influenced by other countries, or has it developed independently in its own style?

Poland was historically influenced by surrounded countries. For example in eastern Poland there are dishes very similar to Belarus, Ukraine, and of course Russia. Generally, we have some dishes that are almost the same including barszcz (soup), pierogi (dumplings), and pancakes that are also popular in Eastern European countries.

Also, we have some special Polish-Jewish cuisine. Probably, not many people know that the very famous bagel was originally made by Polish Jews living in Cracow, who after the Second World War emigrated to the United States and popularized it there. So bagel comes from Cracow, Poland.

What are the basics or essence of Polish cuisine?

Polish traditional cuisine is based on various kinds of meat but also vegetables and fruits. Since autumn and winter in Poland are long, we have a lot of soups that warm us up during cold days.

Nowadays, Polish modern cuisine has developed greatly with some influence of countries from both East and West, but still with old tradition, using original Polish products.



Maria Żurawska
Deputy Director / First Secretary
Polish Cultural and Information Center in Tokyo

Polish vodka and Żubrowka are well known in Japan. Polish beer is also exported to Japan. Could you tell us about Polish alcoholic beverages in general?

Poland is well known for its vodka, but most Poles drink much more beer than vodka. We have many beers with long year tradition, like Żywiec, Lech, Warka, Tyskie.

What do you think about the match of Polish alcohol with "washoku"?

Polish beer can be easily paired with washoku. Vodka would go well with yakiniku or maybe hormone-yaki.

Do you like Japanese cuisine? What kind of food do you like?

I love Japanese cuisine! I love fish, seafood, tofu, miso, sesame, and the sweet taste of Japanese dishes. I usually choose miso ramen, dishes with miso paste, but also like soba and other noodles. I like Japanese pickles, too! Yummy!

Major food manufacturers like Ajinomoto and Kewpie are now entering the Polish market. Is Japanese food popular in Poland?

Yes, for sure. We have many sushi bars, but that's not the only choice. Since UKI-UKI Udonya opened in Warsaw two years ago, udon became very popular in Poland. Also, ramen and other dishes are well known and Poles love the Japanese taste. I wish we could have a real "shokudou" in Warsaw with typical "washoku teishoku".

DASENKA

Dasenka makes it easy to enjoy the cuisines of the Czech Republic, Poland, and other countries of Eastern Europe. Eastern European cuisine is simple country cooking, with grains, legumes, potatoes, and meat as the main ingredients. One of the restaurant's selling points is Pilsner Urquell. Enjoy the taste of Eastern European home cooking together with a bottle of a golden beer that has been brewed for over 170 years.

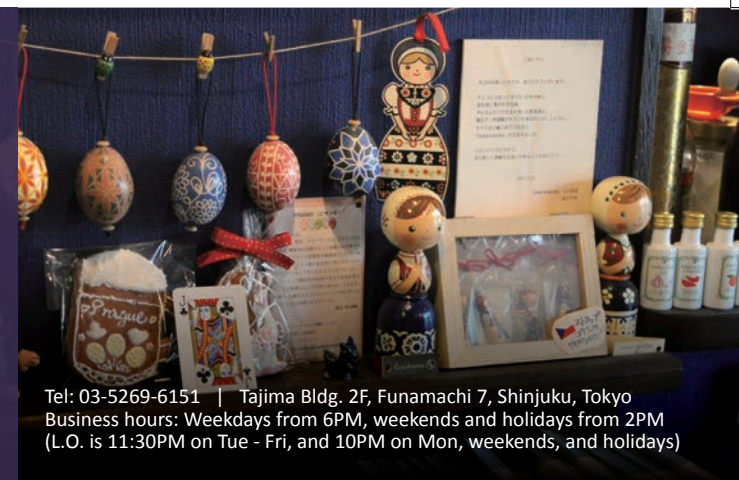
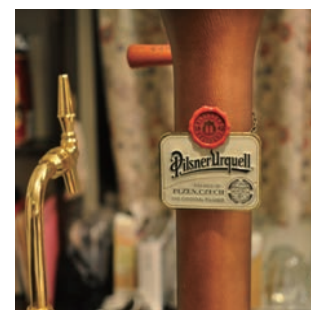
The interior features a collection of picture books that the proprietor bought in the Czech Republic, and many other books about Eastern Europe are arrayed on the shelves.



Fumio Takano
Dasenka, Owner & Chef

Pilsner Urquell

Urquell is a weighty beer, so deep in color that it is almost orange, with a deep aroma. Its alcohol content is relatively low, at 4.4%, and its aftertaste has a soft and refined bitterness. You should also try the creamy-rich Milko, the foam of slowly served Pilsner Urquell.



Tel: 03-5269-6151 | Tajima Bldg. 2F, Funamachi 7, Shinjuku, Tokyo
Business hours: Weekdays from 6PM, weekends and holidays from 2PM
(L.O. is 11:30PM on Tue - Fri, and 10PM on Mon, weekends, and holidays)



Żurek

This tart-tasting soup is made from fermented rye. It's the Polish equivalent of miso soup. Every household has its own ingredients and flavorings.



Bigos

This Polish dish is made by simmering sauerkraut with lots of vegetables and meat in white wine for a long time.



Halušky

This simple dish covers potato gnocchi with hot goat's cheese, topped with crispy bacon Slovakian cuisine.



Gołąbki

This is a large Polish-style rolled cabbage. It's a simpler dish than the Japanese equivalent.



Bramborák

This Czech-style potato pancake is flavored with marjoram and garlic. It is also eaten in Poland, as a snack or as a meal.



Sernik

A cheesecake made with homemade cottage cheese. Polish households use large amounts of cottage cheese.

GINZA SIX

The Largest Retail Facility in Ginza Opens

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

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

The concept of GINZA SIX is New Luxury. The floors from the 2nd basement to the 6th floor, as well as the 13th floor, which is the restaurant floor, hold stores selling precious foods and drinks gathered from Japan and around the world, alongside global fashion brands and specialty stores to enliven shoppers' lifestyles. Of the 241 premises, 67 are food-related shops, cafes, and restaurants. The all-in-one appeal of GINZA SIX is rounded out with facilities ranging from a theater for Noh, Japan's traditional performing art, to a rooftop garden that commands a superb view of Ginza.

Street-front stores:

Six luxury brands, House of Dior, Céline, Saint Laurent, Van Cleef & Arpels, Valentino, and Fendi, are lined up facing Chuo Dori.

NEW ICON
of
GINZA

Facilities

Restaurants & Lounge:

13F

The restaurants and lounge floor gathers a group of restaurants that are ideal for dining out on a special occasion.

Art Books & Cafes and Restaurants:

6F

This floor focuses on art, but it also has a cluster of cafes and restaurants that will be irresistible for foodies. The main attraction is Ginza Grand Premium Food Hall. It gathers together 10 restaurants around a live kitchen, where diners can enjoy chefs' offerings of seasonal flavors in a casual atmosphere. The seven counter-style specialist restaurants prepare course meals of dishes such as wagyu beef, sushi, tempura, yakitori grilled chicken skewers, and unagi broiled eel, in front of the diners. The open dining area includes a tea salon that offers a menu of western dishes and a lineup of world-class teas. Diners can also order from the a la carte menus of the various restaurants.

Fashion, Lifestyle and Cafe:

4&5F

Many of the brands here handle household goods. This floor is ideal for shoppers looking for items for their own use, or for gifts for someone special.

Fashion and Cafe:

3F

This is a fashion floor, but it also includes the first branch in Japan of a restaurant for real galettes and crepes.

Fashion:

1&2F

The lineup of stores includes high-end brands like Rolex Boutique Lexia, Versace, and Bally.

Beauty:

B1F

This floor holds an array of beauty brands. It also has popular cafe.

Food:

B2F

A collection of famous food stores from around Japan and the world.

Kanze Noh Theater:

B3F

Kanze Noh Theater was built here as a base of the Kanze Style, which is the largest school of Noh theater. It also hosts a diverse range of events other than Noh.

Daily number of passangers using Ginza Station



245,208

4th busiest Tokyo Metro Station

Annual number of foreign tourists visiting Ginza



10 million

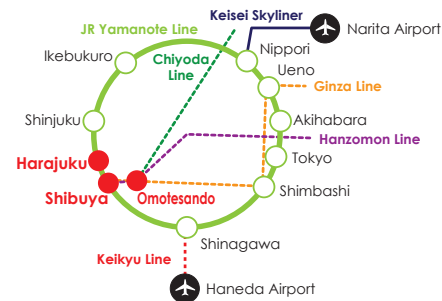
Out of 24 million tourists to Japan, 70% visit Tokyo. Of that, 60% visit Ginza.

Number of Michelin starred restaurants in Ginza



New Bond Street, London: 22
5th Avenue, New York: 15
Avenue desChamps-Élysées, Paris: 24

Shibuya Harajuku Omotesando



Youth Fashion Trends Start Here!

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

Shibuya Scramble Crossing



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



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

JR / Hanzomon / Ginza / Fukutoshin Line, Shibuya Station

2 竹下通り Takeshita Dori

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



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

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

3 表参道 Omotesando



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

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

Chiyoda / Ginza / Hanzomon Line, Omotesando Station

4 ヒカリエ Hikarie

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

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



5 明治神宮 Meiji Shrine

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



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

6 メゾン・ド・ジュリエッタ Maison de Julietta

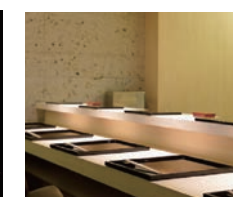
If you are interested in trying on the cute and unique clothes in Japan, Maison de Julietta might be the place you want to be. It is located in the 1.5F of a fashion building LaForet Harajuku. At the beginning, this salon was planned to be opened for a limited time period. When it soon became so popular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



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

鮨 ます田 Sushi MASUDA

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



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

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

フロリレージュ Florilege

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



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

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

リ스토랑テ ホンダ Ristorante HONDA

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



- ✓ <Tues-Sun> 12PM-3:30PM (L.O. 2PM), 6PM-11:30PM (L.O. 10PM)
<Closed> Monday (Tuesday if prior Monday is national holiday)
- 🍷 <Course> Lunch: 12,000 yen- / Dinner: 17,500 yen-
- 📱 VISA, MASTER, DINERS 🍷 Wine, Champagne 🌐 English
- 🚶 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.

dining & bar KITSUNE
dining & bar KITSUNE

Sushi, French & Japanese Fusion Restaurant

#001

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

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



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
- 🚶 JR Shibuya Station (South Exit) 10 min. walk
- 🚶 JR Ebisu Station (East Exit) 10 min. walk

花咲かじいさん

HANASAKA JI-SAN (Sakuragaoka branch)

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

#002

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



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

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

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

串カツ田中 渋谷百軒店

Kushikatsu Tanaka (Shibuya Hyakkendana)

Washoku, Udon, Izakaya, Kushiage, Takoyaki

#003

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



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 148 locations (as of April 2017) across Japan. Their chefs are passionate about providing the taste of Tanaka and the culture of Osaka to people around the globe. Order some Highball and test your luck by tossing two dice! You can get a discount if you are lucky!

Recommended: 5 Assorted Skewers

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

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

Crepes

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



"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

- ✓ 10:30AM-8:00PM
- <Closed> Irregular holidays (Corresponds to Harajuku ALTA)
- ¥ Crepe: 700 yen- / Drink: 500 yen-
- 📷 Photo
- 🚶 JR Harajuku Station (Takeshita Exit) 5 min. walk

魚魯魯 渋谷宮益坂店

Gyorgyoro (Shibuya Miyamasuzaka)

Washoku, Izakaya

#091

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



Gyorgyoro 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)

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

肉炭バール MATOI-YA 表参道店

Matoiya (Omotesando)

Charcoal Grill, Bar

#006

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



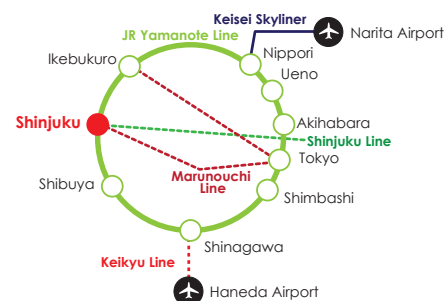
Matoiya serves sumibiyaki (charcoal grill), organic vegetables, and wines. Enjoy beef, pork, lamb, chicken, and other types of meat grilled with charcoal. Their vegetables are pesticide-free and consider healthiness of the meals. Try out their cuisines with a wine collection of over 60 types! Wine is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

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

- ✓ <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: 3,700 yen-
- ☑ VISA, Master, AMEX, JCB
- 🍷 Shochu, Beer, Liqueur, Wine, Fruits wine
- 📷 English, Chinese, Photo
- 🚶 Omotesando Station, 1 min walk

新宿

Shinjuku



City of Complex Culture

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

High-rise Buildings of Shinjuku



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

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.

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

Open hours Budget URL Nearest station



3 歌舞伎町 Kabukicho

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

JR Shinjuku Station (East Exit), Seibu Shinjuku Station

4 東宝ビル TOHO Building

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

JR Shinjuku Station (East Exit), Seibu Shinjuku Station



5 ゴールデン街 The Golden Gai

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

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

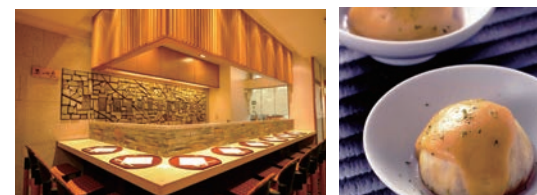
6 世界堂 Sekaido

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

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

新宿割烹 中嶋 Shinjuku Kappo NAKAJIMA Washoku Kappo

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



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

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

四谷 うえ村 Yotsuya Uemura Washoku Kappo

#075 [Nemoto Building 1F, 8-1 Arakicho, Shinjuku-ku](http://www.yotsuya-uemura.com/Nemoto Building 1F, 8-1 Arakicho, Shinjuku-ku)



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

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

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

#087 ☎ 03-5322-7011
<http://www.gankofood.co.jp/shop/detail/wa-shinjukuwest/>
1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku



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

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

Recommended: Sushi (large platter)

がんこ 新宿 山野愛子邸

Ganko (Shinjuku Yamano Aiko-tei)

Washoku, Kaiseki

#007

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

☎ 03-6457-3841

<http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>
1-1-6 Okubo, Shinjuku-ku



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

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

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

李宮 新宿アイランドタワー

RIKYU (Shinjuku i-Land Tower)

Yakiniku

#008

☎ 03-5323-6177

<http://www.create-restaurants.co.jp>
6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku



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

Recommended: Nikuno Kiwami Course, Tokusen Course

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

雛鮨 新宿アイランドタワー

HINASUSHI (Shinjuku i-Land Tower)

Sushi

#009

☎ 03-5323-2380

<http://www.create-restaurants.co.jp>
6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku



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

Recommended: Premium Sushi All-You-Can-Eat

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

魚や一丁 新宿三光町店

Uoya Iccho (Shinjuku-Sankochi)

Washoku, Sushi, Nabe, Izakaya

#077

☎ 03-3225-2030

movie.jp.com/shops/info/182322
2-19-1-B1, Shinjuku, Shinjuku-ku



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

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

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

個室居酒屋 番屋 西新宿店

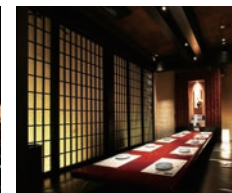
Banya (Nishi Shinjuku)

Izakaya

#011

☎ 03-5381-5757

<http://www.banya-group.jp/>
2-6-1-49F Nishi-Shinjuku, Shinjuku-ku



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

Recommended: 10 Types of Fresh Sashimi (Image left)

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

四季の味ほり川小田急ホテルセンチュリーサザンタワー店

Japanese Restaurant Horikawa

Washoku, Sushi, Shabu-shabu, Nabe, Teppanyaki

#012

☎ 03-3320-6552

[Odakyu Hotel Century Southern tower 19F](http://OdakyuHotelCenturySoutherntower19F)
2-2-1-Yoyogi, Shibuya-ku



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

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

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

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 Yokochō, derives from the word "Ame" (=candies) and "Yokochō" (=store alley) since there were many stores selling candies in the post war period. Today, various types of shops line up on the street selling fresh food, clothes, cosmetics, and imported goods. It has become the home of reasonable priced products and there are over 400 shops that open from 10AM to 7PM. Don't forget to check the calendar since the stores are mainly closed on Wednesdays.



10AM-7PM

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



2 電気街 Electric Town

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

JR / Hibiya Line, Akihabara Station

3 メイドカフェ Maid Cafe

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

JR / Hibiya Line, Akihabara Station



MAIDREAMIN
©Neodelightinternational Inc.

Open hours Budget URL Nearest station

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

#013

☎ 03-5812-2424
http://www.toriyoshi.jp
1-57-B2F Ueno Koen, Taito-ku



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)

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



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

#014

☎ 03-5815-8251
http://www.create-restaurants.co.jp
8-4 Ueno Koen, Taito-ku



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.

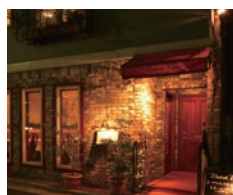
Recommended: Special Sandwich Platter - You can enjoy vegetables, meat, fruits, and sweets on one plate.

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

Bistrot Taka
Bistrot Taka
Bistrot, French

#078

http://bistrot-taka.com/
2-33-1, Yushima, Bunkyo-ku



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.

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

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

#016

☎ 03-6206-8090
http://maidreamin.com
AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku



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
- 🚶 JR Akihabara Station (Akihabara Electric Town Exit), 1 min. walk

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

#017

☎ 03-5289-8480
http://www.create-restaurants.co.jp
4-14-1-3F Soto Kanda, Chiyoda-ku



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 🚶 JR Akihabara Station (Electric Town Exit) 1 min. walk

GUNDAM Café 秋葉原店
GUNDAM Café (Akihabara)
Entertainment Cafe

#018

☎ 03-3251-0078
http://g-cafe.jp/
1-1 Kanda Hanaokacho, Chiyoda-ku



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)

- ✓ 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 🍷 Sake, Shochu, Beer, Liqueur
- 📷 English, Photo
- 🚶 JR Akihabara Station (Electric Town Exit) 1 min. walk

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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 🌐 <http://www.senso-ji.jp>
🚉 Asakusa Station

2 浅草花やしき Asakusa Hana Yashiki

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

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

3 カッパ橋道具街 Kappabashi Dougu Street

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

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

4 浅草飲屋街 Asakusa Nomiya-gai

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

🚉 Asakusa Station



🕒 Open hours 📁 Budget 🌐 URL 🚉 Nearest station

浅草今半 国際通り本店
Asakusa Imahan (Kokusai Street)
Sukiyaki, Shabu-shabu, Kaiseki

#019 ☎ 03-3841-1114
<http://www.asakusaimahan.co.jp/>
 3-1-12 Nishi Asakusa, Taito-ku



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

Recommended: Kobe Beef Sukiyaki Gozen

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

ふなわかふえ 浅草店
Funawa Café
Wa-Café

#020 ☎ 03-5828-2703
http://funawa.jp/shop/contents?contents_id=228730
 2-19-10 Kaminarimon, Taito-ku



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

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

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

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

#021 ☎ 03-5806-2410
movie.jp.com/shops/info/032250
 2-1-15 Asakusa, Taito-ku



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

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

土風炉 浅草店
Tofuro (Asakusa)

#022 ☎ 03-5806-4455
<http://www.tofuro.jp>
 1-24-1 ROX2G 4F Asakusa, Taito-ku



Tofuro serves wide variety of washoku using carefully selected ingredients that are directly shipped from farms all across Japan. Popular menus are fresh seafood and vegetables grilled with charcoal, fresh sashimi, soba using buckwheat from Hokkaido, and tofu made with soybeans from Hokkaido. The interior is designed to enjoy the atmosphere of traditional Japanese designs and Kabuki.

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

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

天井 葵丸進
Ten-don Aoimarushin
Tempura, Ten-don

#023 ☎ 03-3841-0110
<http://www.aoi-marushin.co.jp>
 1-4-4 Asakusa, Taito-ku



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

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

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

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

#024 ☎ 03-5806-5817
<http://www.isomaru.jp>
 1-23-7-1F&2F Asakusa, Taito-ku



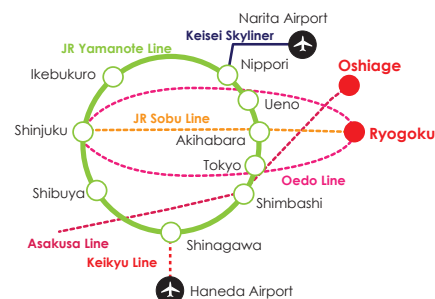
Isomaru Suisan stocks fresh seafood every day and provides it at a reasonable price! You can enjoy hamayaki (grilling at beach) and have shellfish and squids cooked right in front of your eyes. It feels as if you are dining at the beach.

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

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

押上・両国

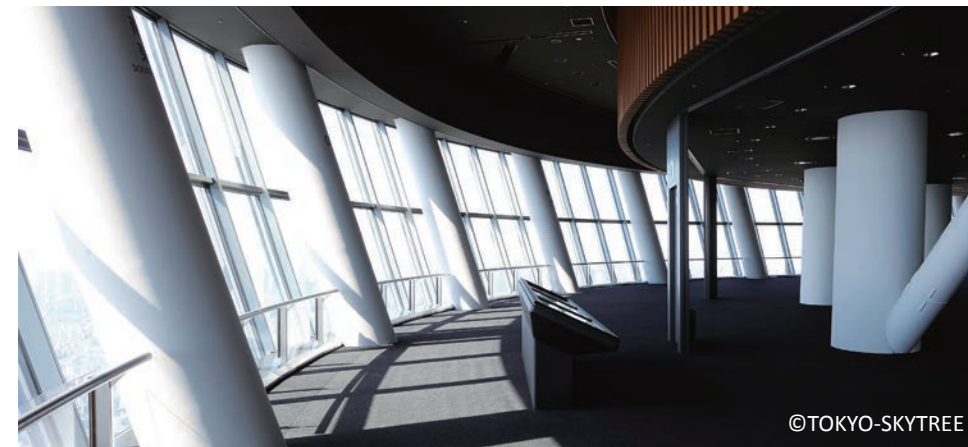
Oshiage Ryogoku



TOKYO SKYTREE® and Sumo, Symbols of Japan

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

TOKYO SKYTREE



©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.

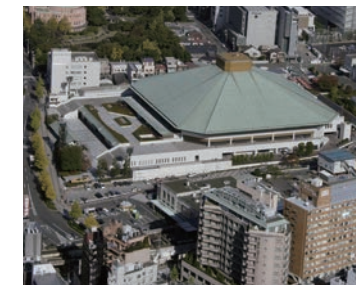
🚉 Asakusa Station

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

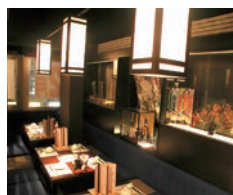


ちゃんこダイニング安美 両国総本店
Chanko Dining Ami (Ryogoku)
Chanko, Washoku

#025

☎ 03-5669-1570

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



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
- JR Ryogoku Station (East Exit) 1 min. walk

ビバ ナポリ
VIVA NAPOLI
Italian

#030

☎ 03-5610-3190

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



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
- Hanzomon Line, Oshiage Station (B3 Exit) 1 min. walk
Tobu Sky Tree Line, Tokyo Sky Tree Station 0 min. walk

スカイツリー®ビューレストラン&バー 簾 (れん)
REN

#027

☎ 03-5611-5591

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



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

Recommended: Flambe dessert

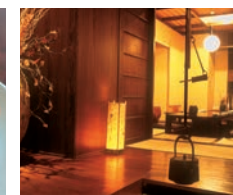
- <Lunch> 11:30AM-3PM (L.O. 2PM) <Dinner> 5:30PM-9:30PM (L.O. 8:30PM) <Bar> 5PM-11PM (L.O. 10:30PM)
<Tea Time> 11:30AM-4:30PM (L.O. 4PM) ☑ English
- Lunch: 4,000 yen- / Dinner: 8,000 yen- / Course: 8,000 yen-
- VISA, Master, AMEX, UC, DC, UFI, Diners, JCB, Nicos, MUFG
- Sake, Shochu, Beer, Liqueur, Wine,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

いけす道楽亭
Ikesu Doraku (Azumabashi)
Washoku, Sushi, Seafood

#028

☎ 03-5608-3322

<http://douraku.co.jp/kanto/shop/ikesu/>
1-23-30 Azumabashi, Sumida-ku



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)

*Located next to Kani Doraku.

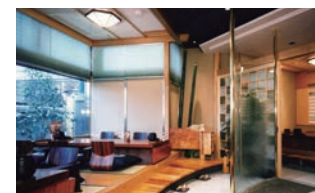
- <Mon-Fri> Lunch 11:30AM-2PM Dinner: 5PM-10PM
<Sat, Sun & Holidays> 11:30AM-10PM
- Weekday Lunch: 1,000 yen- / Dinner: 5,000 yen- / Course: 4,000 yen-
- VISA, Master, AMEX, JCB, UnionPay, others
- Sake, Shochu, Beer, Wine, Fruits liquor, Whisky, Sour ☑ English, Chinese, Photo
- Ginza Line, Asakusa Station (Exit 5) 3 min. walk
Asakusa Line, Honjo Azumabashi Station (A3 Exit) 3 min. walk

かに道楽 吾妻橋店
Kani Doraku (Azumabashi)
Crab

#029

☎ 03-5608-2626

<http://douraku.co.jp/kanto/>
1-23-30 Azumabashi, Sumida-ku



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)

*Located next to Ikesu Doraku.

- <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
- Ginza Line, Asakusa Station (Exit 5) 3 min. walk
Asakusa Line, Honjo Azumabashi Station (A3 Exit) 3 min. walk

HOTERES JAPAN 2018
CATEREX JAPAN 2018
JAPAN FOOD SERVICE EQUIPMENT SHOW 2018

INBOUND MARKET EXPO 2018

国際OEM・PB開発展
2018
Private Label Trade Show JAPAN

HCIJ2018 is Japan's largest trade show for hospitality, food service and catering industries!! Concurrent shows: Inbound Market EXPO 2018 and Private Label Show JAPAN 2018

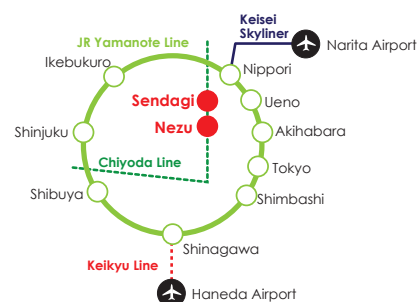
February 21 (Wed) - 23 (Fri), 2018 10:00-17:00 (16:30 on last day)
Tokyo Big Sight (East Exhibition Hall)

Scale (expected): 2,100 booths

Number of Visitors (expected): 60,000 (including concurrent shows)

谷中・根津・千駄木

Yanaka Nezu Sendagi



Alleys of Retrospective Tokyo

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

Yanaka Ginza



1 谷中ぎんざ Yanaka Ginza

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

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

2 根津神社 Nezu Shrine

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

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



Open hours Budget URL Nearest station

3 下町風俗資料館 Shitamachi Museum

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



and housewares of the Taisho and Meiji Era are on display and you can actually walk through the compact narrow allies that would make you feel as if you have 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)
- 🌐 <http://www.shikian.or.jp/shikian-english-page/>
- 💰 Adults: 500 yen
- 🚶 JR Uguisudani Station (North Exit) 5 min. walk

5 東京バイク 古民家自転車 Tokyobike Gallery

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

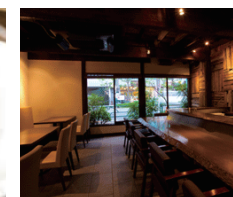
- 🕒 10AM-7:30PM (Closed Wed)
- 🌐 <http://www.tokyobikerentals.com>
- 🚶 JR Yamanote Line, Nippori Station (South Exit)
Chiyoda Line, Sendagi Station (Exit 1)

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

千駄木露地イタリアン Sendagi Roji Italian

Italian

📞 #031 03-5814-8087
<http://sendagi-roji.com/>
2-42-2 Sendagi, Bunkyo-ku



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.

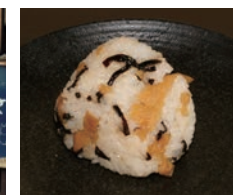
Recommended: Acquapazza of fresh fish (Image left)

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

おにぎり café 利さく Onigiri Café Risaku

Rice ball

📞 #032 03-5834-7292
<http://risaku.jimdo.com/>
2-31-6 Sendagi, Bunkyo-ku



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)

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

HAGI CAFE HAGI CAFE

Café

📞 #033 03-5832-9808
<http://hagiso.jp>
HAGISO, 3-10-25 Yanaka, Taito-ku

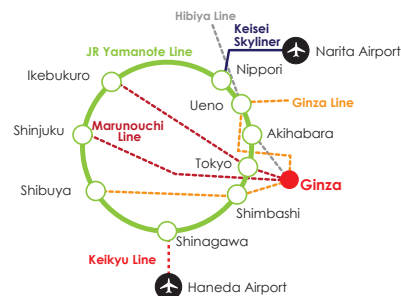


HAGI CAFE is located on the first floor of HAGISO, a 60-year-old wooden apartment that has been renovated. HAGISO is a micro cultural complex that has a cafe and gallery on the first floor, a hotel reception, atelier, and architectural design office on the second floor. You can feel the atmosphere of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

Recommended: Fried mackerel sandwich 850yen (Image left)

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

Ginza



Refined Shopping Area

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

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.

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

2 銀座シックス
GINZA SIX

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

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

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

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



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."



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.



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

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

#035

☎ 03-3562-2941
<http://www.daitohkigyo.com/brand/maruushi.html>
 1-5-10-8F Ginza, Chuo-ku



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
- Ginza 1-chome Station (Exit 5-6) 2 min. walk
 Ginza Station (A13 Exit) 5 min. walk

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

#036

☎ 03-3535-3191
 2-6-5 10F Ginza, Chuo-ku



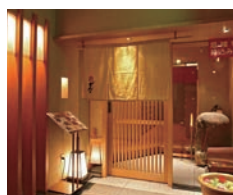
Enjoy fresh sushi using a wide range of seasonal seafood! With thorough preparation and highly skilled technique, Fukusuke maximizes the natural flavors of the seafood and provides the authentic taste of sushi. The warm interior of the restaurant is made from wood and stones. You can choose to sit at 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

がんこ 銀座 1丁目店
Ganko (Ginza 1-chome)
 Washoku, Kaiseki

#037

☎ 03-3567-6789
<http://www.gankofood.co.jp/>
 1-7-10-B1F Ginza, Chuo-ku



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

銀座シェ・トモ
GINZA Chez Tomo
 French

#079

<http://www.chez-tomo.com/ginza/index.html>
 11-12F, POLA Ginza Bldg. 1-7-7 Ginza
 Chuo-ku



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

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

#039

☎ 03-3214-7920
<http://www.dynac-japan.com/rose/>
 1-7-1 Yurakucho, Chiyoda-ku



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
- JR Yurakucho Station 2 min. walk

土風炉 銀座コリドー街店
Tofuro (Ginza Corridor Street)

#040

☎ 03-3289-9888
<http://www.tofuro.jp>
 8-2-1F&2F Ginza, Chuo-ku



Tofuro serves wide variety of washoku using carefully selected ingredients that are directly shipped from farms all across Japan. Popular menus are fresh seafood and vegetables grilled with charcoal, fresh sashimi, soba using buckwheat from Hokkaido, and tofu 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
- JR Shinbashi Station (Ginza Exit) 7 min. walk
 JR Yurakucho Station 8 min. walk

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.

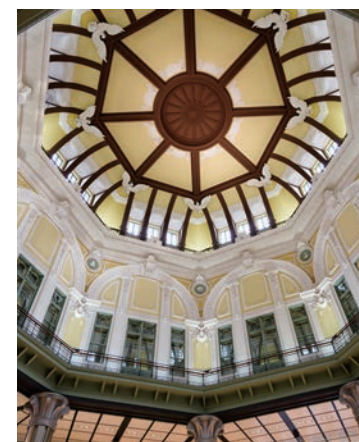


<http://www.kunaicho.go.jp/e-about/shisetsu/kokyo.html>

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

2 東京駅 Tokyo Station

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



JR / Marunouchi Line, Tokyo Station
<http://www.tokyoinfo.com>

3 三井記念美術館 Mitsui Memorial Museum

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

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

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

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

Ginza / Hanzomon Line, Mitsukoshimae Station (A7 Exit)

Open hours Budget URL Nearest station



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 <http://amazakeyokocho.jp>

Nihonbashi YUKARI

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

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

日本橋ゆかり
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.

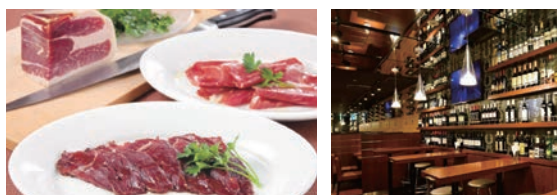
ACORN 東京駅グランルーフ フロント店
ACORN (TOKYO Station Gran Roof Front)
Bar, Yoshoku (Western Food)

#042

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

03-5220-2527

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



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

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

#080

http://wolfgangsteakhouse.jp/
MY PLAZA Meiji Seimeikan B1F, 2-1-1,
Marunouchi Chiyoda-ku



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
- 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

玄治店 濱田家
Genyadana Hamadaya
Washoku, Kaiseki

#081

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



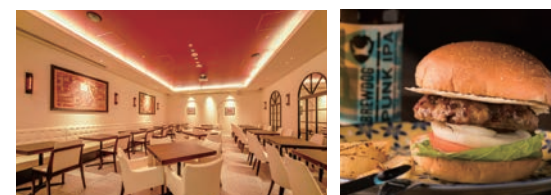
A long-standing restaurant that was founded in 1912 on the site of a famous kabuki theater, Genyadana. The restaurant allows guests to get a taste of the changing seasons, with the strictly selected seasonal ingredients that arrive every morning, in private rooms looking out on a beautiful garden. The 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
- Asakusa / Hibiya Line, Ningyochi Station 1 min. walk
Hanzomon Line, Suitengumae Station 8 min. walk
Toei Shinjuku Line, Hamacho Station 8 min. walk

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

#088

03-6551-2511
http://www.common-cafe.jp/
Marunouchi Center Building 1F
1-6-1 Marunouchi, Chiyoda-ku



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

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

*Smoking space available

- <Mon-Fri> 8AM-11:30PM (L.O. 10:30PM)
<Sat, Sun & Holidays> 11:30AM-11PM (L.O. 10PM)
<Closed> When Marunouchi Center Building is closed
- Lunch: 980 yen- / Dinner: 3,000 yen- / Course: 3,500 yen-
- VISA, Master, AMEX, JCB, UnionPay Beer, Wine English, Photo
- Tokyo Station (Marunouchi North Exit) 3 min. walk
Otemachi Station (B1 Exit) 1 min. walk

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

#089

03-6256-0805
http://samurai-dos.jp/
Tekko Building B1F
1-8-2 Marunouchi, Chiyoda-ku



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

- <Lunch> 11:30AM-3PM (L.O. 3PM)
<Dinner> 3PM-11:30PM (Food L.O. 10:30PM / Drink L.O. 11PM)
*Please make a reservation 3 days in advance to dine on weekends
- Lunch: 3,800 yen- / Dinner: 17,000 yen- / Course: 17,000 yen-
- VISA, Master, AMEX, JCB, UnionPay Beer, Wine English
- Tokyo Station (Yaesu North Exit) 2 min. walk
Otemachi Station (B10 Exit) 2 min. walk *Smoking space available

International "WASHOKU" Show Japan 2017 in Autumn

Date November 20 (Mon) - 22 (Wed), 2017
12:00-18:00 (Mon), 10:00-17:00 (Tue, Wed)

Venue Tokyo Big Sight East
Hall 6 (Tokyo International Exhibition Center)

http://www.jma.or.jp/washoku/en/

Visitor
registration

Early September
Opening

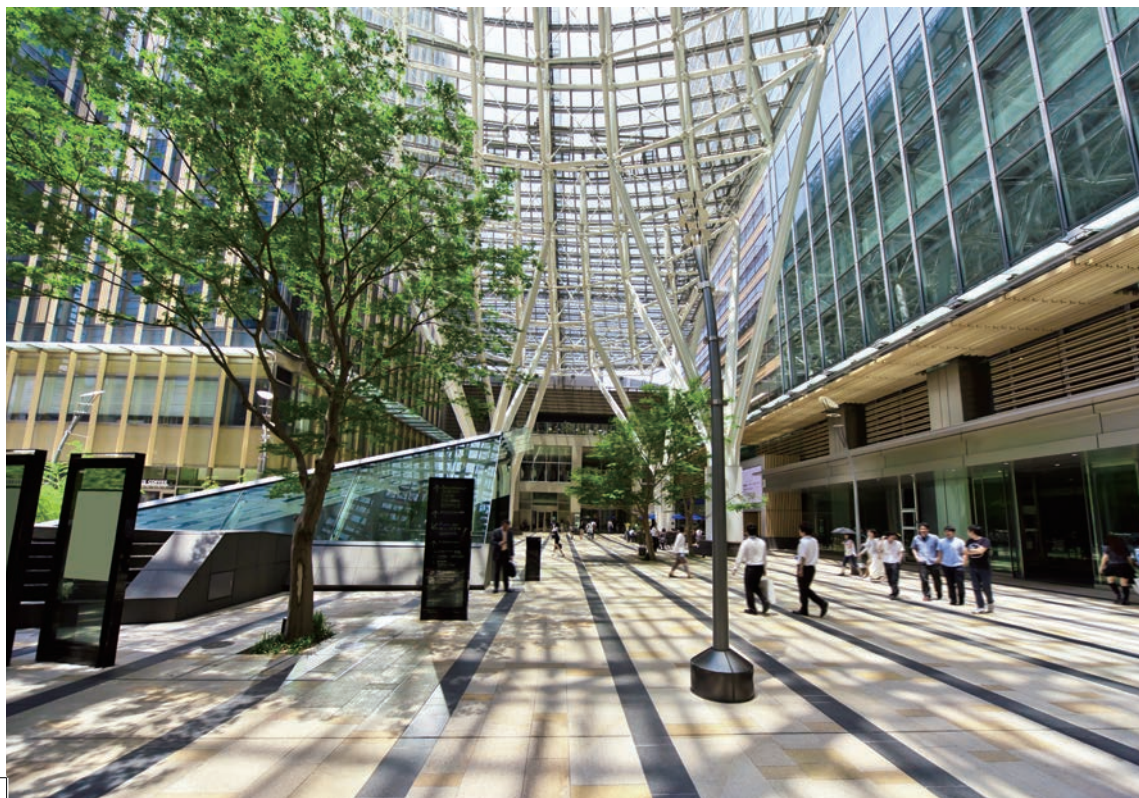
Akasaka Roppongi



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

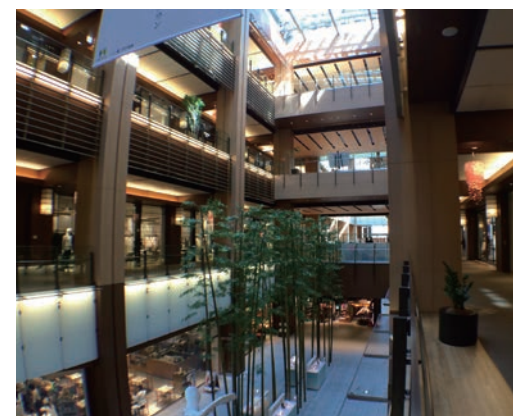


Akasaka / Roppongi

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



Open hours Budget URL Nearest 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.



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

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.

6 恵比寿ガーデンプレイス Yebisu Garden Place

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

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



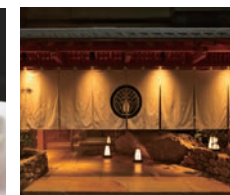
Look up this number on delicious-japan.com
for detailed restaurant information & map

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

#048

03-3434-1115

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



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

Recommended: Vegetarian-kaiseki (Image left)

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

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

#049

03-5413-5851

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



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.

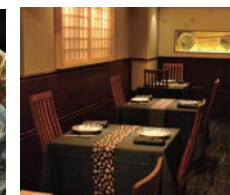
**Recommended: Lunch time (weekdays)
Grilled chicken, Today's beef steak /
Dinner time Churrasco (all you can eat)**

<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 Roppongi Station (Exit 3), 2 min. walk

日本料理 龍吟
RyuGin
Washoku

#082

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



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 (Dinner): 33,500 yen-
VISA, MASTER, DINERS Sake, Shochu English
Hibiya Line, Roppongi Station (Exit 2) 2 min. walk
Toei Oedo Line, Roppongi Station (Exit 7) 5 min. walk

Hotel New Otani Tokyo

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

久兵衛 ザ・メイン店
Kyubey (The Main)

#051

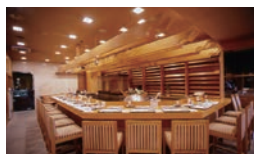
☎ 03-3221-4144
Washoku, Sushi

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

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

天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa

#053

☎ 03-3221-4166
Tempura

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

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

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

石心亭
Sekishin-tei

#052

☎ 03-3238-0024
Teppanyaki

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

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

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

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

#054

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

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

Recommended: Blow fish cuisine

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

ÉdiTioN Koji Shimomura
ÉdiTioN Koji Shimomura
French

#083

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



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

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

ウニ
#uni
Seafood

#093

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



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

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

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

熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN
Yakiniku

#056

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



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

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

Recommended: Wet Aged Beef Steak

新橋・汐留

Shinbashi Shiodome



Gate of Tokyo Bay

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

Hama-rikyu



Shinbashi / Shiodome

1 築地場外市場 Tsukiji Market

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



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

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

2 汐留シオサイト イタリア街 Italian Town

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



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

● JR, Hamamatsu-cho Station
● Toei Oedo Line, 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) ● <http://teien.tokyo-park.or.jp/en/hama-rikyu/index.html>

● JR / Ginza / Asakusa Lines, Shinbashi Station
● Yurikamome / Oedo Line, Shiodome Station

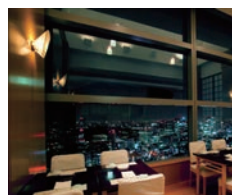
● Open hours ● Budget ● URL ● Nearest station

美寿思
MISUJI
Sushi

#057

03-6218-4100

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



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

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

#058

03-3524-7188

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



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

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

#094

03-6206-1151

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



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

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

- <Lunch> 11AM-2:30PM (L.O. 2PM) <Dinner> 5PM-11PM (L.O. 10PM)
- <Closed> Irregular Holidays
- Lunch: 1,300 yen- / Dinner: 6,000 yen- / Course: 6,000 yen-
- VISA, Master, AMEX, JCB, UnionPay, DINERS
- Sake, Shochu, Beer, Liqueur, Wine
- English, Photo
- JR Shinbashi Station (Hibiya Exit) 1 min. walk
Ginza Line, Shimbashi Station (Exit 7) 1 min. walk

さくら 新橋店
Sakurakouji Shinbashi

#060

03-5501-2424

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



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)

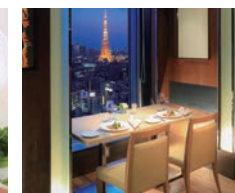
- <Mon-Fri, Before Holidays> Lunch 11:30AM-3PM Dinner 4:30PM-11:30PM (L.O. 10:50PM, Drink 11:00PM) <Sat> 2:30PM-10:30PM
- <Closed> Sun & Holidays, The 1st Saturday of every month, Yearend & New Year holidays
- English, Chinese, Photo
- Lunch: 800 yen- / Dinner: 3,500 yen- / Course: 4,000 yen-
- VISA, Master, AMEX, JCB, UnionPay
- Sake, Shochu, Beer, Liqueur, Wine
- JR Shinbashi Station (Hibiya Exit) 3 min. walk
Toei Mita Line, Uchisaiwai-cho Station (Exit A1) 3 min. walk

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

#061

03-6253-1130 (10AM-7PM)

<http://www.rph-the.co.jp/shiodome/en/>
ROYAL PARK HOTEL THE SHIODOME, TOKYO
1-6-3 Higashi-shinbashi, Minato-ku



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

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

- <Lunch> 11:30AM-3:30PM (L.O. 3PM) <Dinner> 6PM-10PM (L.O. 9PM)
- Lunch: 3,210 yen- / Dinner: 6,000 yen-
- VISA, Master, AMEX, JCB, UnionPay, DINERS
- Sake, Shochu, Beer, Liqueur, Wine, Whisky
- English
- Toei Oedo Line, Shiodome Station (Exit2) about 1 min. walk
JR Shinbashi Station (Shiodome Exit) about 3 min. walk

てんぶら 逢坂
Tempura Osaka
Tempura

#084

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



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) 16,500 yen-
- VISA, MASTER, DINERS
- Sake, Shochu, Beer, Wine
- JR Shinbashi Station (Ginza Exit) 10 min.
GinzaLine, Toranomon Station (Exit 1) 5 min. walk

Ikebukuro



Town for Shoppers of All Ages

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

Ikebukuro Station



1 サンシャインシティ Sunshine City



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

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

2 いけふくろう Ikefukuro

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

JR Line, Ikebukuro Station



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



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

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

Open hours Budget URL Nearest station

和 GALICO 寅
WAGALICO TORA

Washoku, Izakaya, Nihonshu Bar, Gibier cuisine

#063

☎ 070-1319-7406

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



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

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

- ✓ <Mon-Thu> 5PM-2AM (L.O.1AM) <Fri&Sat> 5PM-5AM (L.O.4AM)
<Sun> 5PM-12AM (L.O.11PM)
- ¥ Dinner: 3,000 yen- / Course: 4,000 yen-
- ☎ English ☑ Sake, Shochu, Beer, Wine, Sparkling sake
- 🚶 Ikebukuro Station (West Exit) 10 min. walk

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

#064

☎ 03-5954-6159

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



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

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

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

音音 池袋店
Oto-oto (Ikebukuro)

Washoku, Sashimi, Pot cooked rice

#092

☎ 03-3980-4434

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



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

Recommended: Sashimi Treasure Plate - Fresh selection of seafood

- ✓ <Lunch> Mon-Fri & Before Holidays: 11:30AM-3PM / Sat, Sun & Holidays: 11:30AM-4:30PM <Dinner> Mon-Thu, Sun & Holidays: 4:30PM-11PM / Fri, Sat & Before Holidays: 4:30PM-11:30PM
- ¥ Lunch: 1,200 yen- / Dinner: 4,000 yen- / Course: 5,000 yen- ☎ English, Photo
- ☎ VISA, Master, AMEX, JCB, UnionPay ☑ Sake, Shochu, Beer, Liqueur, Wine
- 🚶 Ikebukuro Station (East Exit) 3 min. walk
Seibu Ikebukuro Line, Ikebukuro Station (Seibu Exit) 2 min. walk

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

#065

☎ 03-3981-3264

<http://www.riviera-gs.jp/>
5-9-1 Nishi Ikebukuro, Toshima-ku



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

Recommended: Lunch plate with grilled vegetables (Image left)

- ✓ 11AM-7PM (L.O. 6PM)
- ¥ Lunch: 1,000 yen-
- ☎ VISA, Master, AMEX, JCB ☎ English, Photo
- ☑ Sake, Shochu, Beer, Wine, Champagne
- 🚶 Ikebukuro Station (West Exit / C3) 1 min. walk

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

#066

☎ 03-5950-0033

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



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

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

- ✓ <Dinner> Mon-Sat 4PM-5AM (L.O. 4AM)
Sun & Holidays 4PM-11PM (L.O. 10PM)
- ¥ Dinner: 2,300 yen- / Course: 3,480 yen- (all you can drink)
- ☎ VISA, Master, AMEX, JCB ☎ English, Chinese, Photo
- ☑ Sake, Shochu, Beer, Liqueur, Wine
- 🚶 Ikebukuro Station (East Exit) 2 min. walk

雛鮨 池袋
HINASUSHI Ikebukuro

#067

☎ 03-5953-2881

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



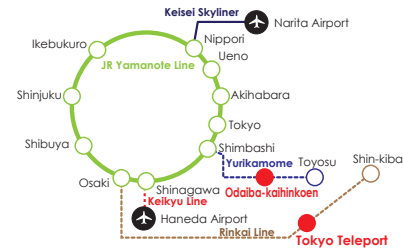
HINASUSHI is an all you can eat sushi restaurant serving about 60 types of sushi at all times! In addition to standard sushi they have a wide variety from their dynamic "whole anago sushi" to gunkan-maki of crab innards and monkfish liver. You can order your favorite sushi as many times as you want!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

Recommended: Premium Sushi All-You-Can-Eat

- ✓ <Lunch> 11AM-4:30PM <Dinner> 4:30PM-11PM (L.O. 9:30PM)
<Closed> January 1st
- ¥ Lunch: 1,000 yen- / Dinner: 4,000 yen- / Course: 4,000 yen-
- ☎ VISA, Master, AMEX, JCB ☎ English, Chinese, Photo
- ☑ Sake, Shochu, Beer, Wine, Plum wine, Sour
- 🚶 Ikebukuro Station (East Exit) 2 min. walk

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.

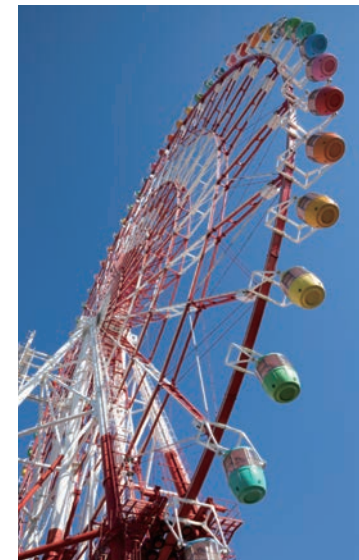
↓ Fuji Television Building



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 Palate 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

🕒 Open hours 💰 Budget 🌐 URL 📍 Nearest 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



- 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

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.



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

ガーデン ダイニング GARDEN DINING

Yoshoku (Western Food)

#092

03-5500-6600

http://www.tokyo.grand-nikko.com/
event_new/detail/113
Grand Nikko Tokyo Daiba 2F, 2-6-1 Daiba, Minato-ku



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

Recommended:

- <Lunch> 11:30AM-3PM (L.O. 2:30PM) <Dinner> Mon-Fri 5:30PM-9:30PM
Sat, Sun & Holidays 5PM-9:30PM (L.O. 9PM)
- Lunch: 3,000 yen- / Dinner: 5,000 yen- VISA, Master, AMEX, JCB
- Sake, Shochu, Beer, Liqueur, Wine English, Photo
- Hotel building linked to Daiba Station
Tokyo Teleport Station 10 min. walk

ダイナミックキッチン&バー 響 お台場店 Hibiki (Odaiba)

Washoku

#069

03-3599-5500

http://www.dynac-japan.com/hibiki
AQUA CITY ODAIBA 6F,
1-7-1 Daiba, Minato-ku



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
- Yurikamome, Daiba Station 2 min. walk

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

Entertainment Café

#070

03-6457-2778

http://g-cafe.jp/
DiverCity Tokyo Plaza 2F
1-1-10 Aomi, Koto-ku



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

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

©SOTSU • SUNRISE

- 10AM-9PM <Closed> When DiverCity Tokyo Plaza is closed
- 600 yen-
- VISA, Master, AMEX, Others
- English, Chinese, Photo
- Rinkai Line, Tokyo Teleport Station 3 min. walk
Yurikamome, Daiba Station 5 min. walk

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Shibuya Harajuku Omotesando	Cerulean Tower Tokyu Hotel	26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.ceruleantower-hotel.com/en/	411	¥¥¥	○	8	English	○	○	○	○	○	△	○	○
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 http://www.shibuya-e.tokyuhotels.co.jp/ja/index.html	408	¥¥	○	3	English	○	○	×	×	○	×	○	○
Shinjuku	Park Hyatt Tokyo	3-7-1-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 163-1055 Tel: +81-3-5322-1234 Email: tokyo.park@hyatt.com http://tokyo.park.hyatt.com	177	¥¥¥¥	○	7	English, Chinese, Korean, French, Russian, Spanish, German, Dutch, Ukrainian, Tagalog, Italian, Mongolian, Nepalese, Malayalam, Hindi, Tamil	○	○	○	○	○	×	○	○
	Hilton Tokyo	6-6-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3344-5111 http://tokyo.hilton.com	821	¥¥¥	○	6	English, Chinese, French, Spanish, Korean, Portuguese	○	○	○	×	○	×	○	○
	Hotel Century Southern Tower	2-2-1 Yoyogi Shibuya-ku Tokyo 151-8583 Tel: +81-3-5354-0111 http://www.en.southerntower.co.jp/	375	¥¥¥	○	4	English	×	○	×	×	○	×	×	○
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-0023 Tel: +81-3-3348-1234 Email: tokyo.regency@hyatt.com http://tokyo.regency.hyatt.com	746	¥¥¥	○	8	English	○	○	○	○	△	×	○	○
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku Shinjuku-Ku Tokyo 160-8330 Tel: +81-3-3344-0111 http://www.keioplaza.co.jp/	1438	¥¥¥	○	22	English, Chinese, Korean, French, German	○	○	○	○	○	×	○	○
	Rihga Royal Hotel Tokyo	1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 http://www.rihga.co.jp/tokyo	126	¥¥¥	○	5	English	○	○	○	○	○	×	×	○
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.com/shinjuku/	571	¥¥¥	○	3	English, Chinese, Korean, Thai	×	×	×	×	△	△	○	○
	Citadines Central Shinjuku Tokyo	1-2-9 Kabukicho Shinjuku Tokyo 160-0021 Tel: +81-3-3200-0220 E-mail: enquiry.central-shinjuku@the-ascott.com http://www2.citadines.com/en/japan/tokyo/citadines_central_shinjuku_tokyo.html	206	¥¥	○	3	English, Chinese	×	×	×	×	△	×	○	○
	E-Hotel Higashi Shinjuku	2-3-15 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5287-3588 Email: info@shinjukuhotel.co.jp http://www.shinjukuhotel.co.jp/eng/	253	¥¥	○	1	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Hotel Gracery Shinjuku	1-19-1 Kabukicho Shinjuku-ku Tokyo 160-8466 Tel: +81-3-6833-1111 http://gracery.com/shinjuku/	970	¥¥	○	2	English, Chinese, Korean, Thai	×	×	×	×	○	×	○	○
	Shinjuku Granbell Hotel	2-14-5 Kabuki-cho Shinjuku-ku Tokyo 160-0021 Tel: +81-3-5155-2666 http://www.granbellhotel.jp/en/shinjuku/	485	¥¥	○	3	English	○	×	×	×	△	×	×	○
Ueno Akihabara	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 http://www.shinjuku-wh.com/	1616	¥¥	○	3	English, Chinese, Korean	×	×	×	×	×	×	○	○
	Mitsui Garden Hotel Ueno	3-19-7 Higashi-ueno Taito-ku Tokyo 110-0015 Tel: +81-3-3839-1131 http://www.gardenhotels.co.jp/eng/ueno/	245	¥¥	○	1	English	×	×	×	×	○	×	×	○
	Super Hotel Akihabara Suehirocho	3-2-5 Ueno Taito-ku Tokyo 110-0005 Tel: +81-3-6848-9000 http://www.superhotel.co.jp/s_hotels/akihabara/	106	¥¥	○	×	Japanese	×	×	×	×	×	○	×	○

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

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Asakusa	The Gate Hotel Asakusa Kaminarimon	2-16-11 Kaminarimon Taito-ku Tokyo 111-0034 Tel: +81-3-5826-3877 http://www.gate-hotel.jp/english/	136	¥¥¥	○	2	English, Chinese, Korean	×	×	×	×	○	×	×	○
	Dormy Inn Express Asakusa	1-3-4 Hanakawado Taito-ku Tokyo 111-0033 Tel: +81-3-3845-1122 http://en.hotespa.net/dormyinn/hotel/17864	76	¥¥	○	×	English, Chinese, Korean	×	×	×	○	×	○	×	○
	Andon Ryokan Tokyo Japan	2-34-10 Nihonzutsumi Taito-ku Tokyo 111-0021 Tel: +81-3-3873-8611 Email: ryokan@andon.co.jp http://www.andon.co.jp/	24	¥	○	×	English	×	×	×	×	×	×	×	○
Kinshicho	Lotte City Hotel	4-6-1 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5619-1066 http://www.lottecityhotel.jp/en/	213	¥¥	○	3	English	×	×	×	×	○	×	○	○
	Tobu Hotel Levant Tokyo	1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 http://www.tobuhotel.co.jp/levant/	383	¥¥	○	3	English	×	○	×	×	×	×	×	○
Yanaka Nezu Sendagi	Ryokan Sawanoya	2-3-11 Yanaka Taito-Ku Tokyo 110-0001 Tel: +81-3-3822-2251 E-mail: ryokan@sawanoya.com http://www.sawanoya.com/	12	¥	○	×	English	×	×	×	×	×	×	×	○
Marunouchi Nihonbashi	Four Seasons Hotel Tokyo at Marunouchi	1-11-1 Marunouchi Chiyoda-ku Tokyo 100-6277 Tel: +81-3-5222-7222 http://www.fourseasons.com/tokyo/	57	¥¥¥¥	○	1	English, Chinese, Hindi	○	○	×	○	○	×	○	○
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 http://www.imperialhotel.co.jp/	931	¥¥¥¥	○	17	English, Chinese, Korean, Spanish, French	○	○	○	×	○	△	○	○
	Palace Hotel Tokyo	1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-5211 http://en.palacehoteltokyo.com/	290	¥¥¥¥	○	10	English, Chinese, Korean, Spanish, Portuguese, Italian, French, Tagalog, German, Romanian, Lithuanian, Hindi	○	○	○	○	○	△	○	○
	The Peninsula Tokyo	1-8-1 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6270-2888 http://www.peninsula.com/tokyo	314	¥¥¥¥	○	6	English, Chinese	○	○	○	○	○	×	○	○
	Shangri-La Hotel, Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi Chiyoda-ku Tokyo 100-8283 Tel: +81-3-6739-7888 http://www.shangri-la.com	200	¥¥¥¥	○	4	English, Chinese, Korean, Italian, German, French, Indonesian, Malay, Spanish	○	○	○	○	○	△	×	○
	The Tokyo Station Hotel	1-9-1 Marunouchi Chiyoda Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/	150	¥¥¥¥	○	10	English, Chinese, Korean	○	×	×	○	○	×	×	○
	Hotel Metropolitan Tokyo Marunouchi	1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp http://www.hotelmetropolitanmarunouchi.jp/	343	¥¥¥	○	1	English	○	×	×	×	○	×	×	○
Akasaka Roppongi	Grand Hyatt Tokyo	6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.jp/en/hotel/home.html	387	¥¥¥¥	○	10	English, Chinese, Korean, Italian, Spanish, German, French, Portuguese, Hindi, Tagalog, Nepalese, Arabic, Russian	○	○	○	○	○	×	×	○

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

Area	Hotel	Contact Information	Room	Price	Wi-Fi	Restaurant & Bar	Languages	Room Service	Bus	Pool	Spa	Barrier Free	Free Breakfast	ATM	Laundry Services
Akasaka Roppongi	The Ritz-Carlton, Tokyo	9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/Properties/Tokyo/Default.htm	247	¥¥¥¥	○	3	English, Chinese, Italian, Spanish, German, French	○	○	○	○	○	×	○	○
	ANA InterContinental Tokyo	1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 http://www.anaintercontinental-tokyo.jp/e/	844	¥¥¥	○	11	English	○	○	○	○	○	×	○	○
	Hotel New Otani Tokyo	4-1 Kioi-Cho Chiyoda-Ku Tokyo 102-8578 Tel : +81-3-3265-1111 http://www.newotani.co.jp/en/tokyo/	1479	¥¥¥	○	38	English, Chinese, Spanish	○	○	○	○	○	×	○	○
Shinbashi Shiodome	Andaz Tokyo Toranomon Hills	1-23-4 Toranomon Minato-ku Tokyo 105-0001 Tel: +81-3-6830-1234 Email: tokyo.toranomonhills@andaz.com http://www.andaztokyo.com	164	¥¥¥¥	○	5	English, Chinese, Korean, French, Spanish, Tagalog	○	○	○	○	○	×	×	○
	Conrad Tokyo	1-9-1 Higashi-Shinbashi Minato-ku 105-7337 Tokyo Tel: +81-3-6388-8000 http://conradhotels.com	290	¥¥¥¥	○	5	English	○	○	○	○	○	×	×	○
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi Minato-ku Tokyo 105-8621 Tel: +81-3-3501-4411 http://www.daiichihotel-tokyo.com/	278	¥¥¥	○	11	English	○	○	○	×	○	×	×	○
	InterContinental Tokyo Bay	1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 http://www.interconti-tokyo.com/en/	332	¥¥¥	○	8	English	○	○	×	×	○	△	×	○
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi Minato-ku Tokyo 105-7227 Tel: +81-3-6252-1111 http://en.parkhoteltokyo.com/	270	¥¥¥	○	5	English, Korean, Hindi, Nepalese	○	○	×	○	○	×	×	○
	The Prince Park Tower Tokyo	4-8-1 Shibakoen Minato-ku Tokyo 105-8563 Tel: +81-3-5400-1111 http://www.princehotels.com/parktower/	603	¥¥¥	○	12	English	○	○	○	○	○	△	○	○
	Royal Park Hotel The Shiodome, Tokyo	1-6-3 Higashi-Shinbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 http://www.rph-the.co.jp/shiodome/en/	490	¥¥¥	○	5	English, Nepalese, Korean	×	○	×	○	○	×	×	○
Ikebukuro	Hotel Metropolitan Tokyo Ikebukuro	1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 http://www.metropolitan.jp/e/	807	¥¥¥	○	10	English, Chinese, Thai	○	○	×	×	○	×	×	○
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	¥¥¥	○	9	English, French	○	○	○	×	○	×	○	○
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 http://tokyobay.washington-hotels.jp/	830	¥¥	○	13	English, Chinese, Korean	×	○	×	×	○	×	○	○
Others	Hotel Chinzanso Tokyo	2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com http://www.hotel-chinzanso-tokyo.com/	267	¥¥¥¥	○	9	English, Chinese, Korean, French, German, Portuguese, Tagalog, Italian	○	○	○	○	○	△	×	○
	Hilltop Hotel	1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 http://www.yamanoue-hotel.co.jp/eng/index.html	35	¥¥¥	○	7	English	○	×	×	×	×	×	×	○
	Royal Park Hotel The Haneda, Tokyo	2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 http://www.rph-the.co.jp/haneda/en/	313	¥¥¥	○	1	English	○	×	×	×	○	△	×	×
	Ochanomizu Hotel Juraku	2-9 Kanda-Awajicho Chiyoda-ku Tokyo 101-0063 Tel: +81-3-3251-7222 http://www.hotel-juraku.co.jp/ocha/	243	¥¥	○	2	English	×	×	×	×	×	×	×	○

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

Japanese Food Terms You Should Know!

Washoku (和食)

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

Yoshoku (洋食)

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



(Image: "Hamburg" -Salisbury steak)

Kappou (割烹)

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

Kaiseki (懐石/会席)

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

Izakaya (居酒屋)

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

Kushiyaki (串焼き) / Yakitori (焼き鳥)

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 1930's-60's and they drew words and pictures using the batter.



(Image: "Monjayaki")

Okonomiyaki (お好み焼き)

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

Unagi (鰻)

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

General Terms

Omotenashi (おもてなし)

Japanese heart of hospitality

Yaki-, -yaki (焼き)

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

-age (揚げ)

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

Kushi- (串)

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

-don (丼)

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

O-tōshi

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

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



Useful Phone Numbers

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

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

Tourist Information

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

Transportation

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

Lost and Found

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

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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		

- Summer & Fall 2017 -

Must-See Festivals in Tachikawa

In the coming seasons, summer's "Hagoromo Nebuta Matsuri" and fall's "Cosmos Matsuri" are must-see festivals.

Tachikawa is also popular with people making "pilgrimages" to locations from "Toaru Majutsu No Index" and "Toaru Kagaku No Railgun", which are like holy sites for anime and subculture fans. Tachikawa Manga Park, where visitors can read from a stock of around 40,000 manga and picture books, also stages regular manga and anime-related events.

Tachikawa is served by direct buses to Haneda and Narita airports, as well as long-distance buses to and from destinations such as Nagano, Ise, and Universal Studio Japan. There is also good access to attractions that are well known to foreign tourists, including Ghibli Museum, Mitaka, Mt. Takao, and Sanrio Puroland, while the Chuo Line has trains that reach Shinjuku and Tokyo Stations with no changes.

The 19th Hagoromo Nebuta Matsuri

This festival takes place on Higashi-Tachikawa Shotengai-dori (East Tachikawa Shopping Arcade, at Hagoromo-cho 2-5, Tachikawa) from 5~9pm on August 18~20 (extending to 9:30pm on the 19th only). Aomori Nebuta Matsuri was designated in 1980 as an important intangible folk-cultural property. This popular summer festival attracts at least two million tourists. That Aomori Nebuta Festival also visits the Hagoromo district of Tachikawa. There's also an Aomori Prefecture produce fair and Hagoromo Nebuta uchiwa-style hand fans are handed out for free to the first 2,000 people, starting at 5pm in the festival period. The site is a 15 minute walk from the South Exit of Tachikawa Station, or a 5 minute walk from Nishi-Kunitachi Station on the Nanbu Line.



The 2017 Cosmos Matsuri at Showa Kinen Park

This park has 5.5 million Cosmos plants, the largest planting in the capital region. The plants bloom sequentially in flower fields in three areas of the park. The event is accompanied by nature observation, workshops, exhibitions, and other attractions.

Flower Garden (East Field) 700,000 plants
Variety: Cosmos sulphureus / Blooming period Late September to early October

Flower Garden (West Field) 800,000 plants
Variety: Yellow Campus / Blooming period Late October

Flower Hill: 4 million plants
Variety: Dwarf Sensation / Blooming period Mid-October



From Shinjuku:

Road: About 60 min.
Metropolitan and Chuo Expressways: About 30 min.
JR Chuo Line (Special Express): About 30min.

Tachikawa Highway Bus:

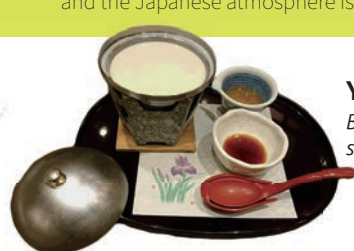
Tachikawa - Narita Airport: 150 - 180 min.
Tachikawa - Haneda Airport: 70 - 110 min.

Tachikawa Bureau of Tourism:
<http://www.tbt.gr.jp/english/index.html>

Ganko Tachikawa

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

Step out of the elevator on the eighth floor of the bustling station building, and the moment you duck under the noren curtain over the door, you're in a totally different place. A kimono-clad woman greets you with a smile, calling "Welcome to Ganko!". There's a courtyard landscaped with garden stones and bushes, and the Japanese atmosphere is heightened at night by the flames of lanterns.



Yuba nabe

Bean curd skin hot pot

Yuba (bean curd skin) is concentrated nutrition. Taste it first with Ponzu dipping sauce, then enjoy the popular oboro-dofu (tofu hotpot), which you cook to your own taste at your table.



Sake tasting

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

Matsutake dobinmushi

Pine mushroom steamed in an earthenware pot



This is a classic fall dish, in which ingredients like matsutake (pine mushrooms), hamo (conger eel), and prawns are steamed together in an earthenware dish with dashi stock. Squeeze some sudachi citrus into a small cup to taste with this dish.

Up-and-coming cook Yuuki Kamimura: "We provide a different menu every month, so we can use the ingredients of the season to serve the best dishes with the perfect timing!"



Ganko Ginza 4-chome

Tel: 03-3564-5678
Ginza Hako Bldg. B1-B2, 4-4-1, Ginza, Chuo-ku, Tokyo

An excellent location, two minutes' walk from Ginza Station. There are private rooms of all sizes, for between two and 30 customers. The motto of Ginza 4-Chome Branch is "hospitality first", in everything from ingredients, preparation methods, spaces, to customer service.

Now is the season!

Enjoy fresh hon-maguro (bluefin tuna) from Kumano in Mie prefecture.



Hon-maguro sukiyaki



Hon-maguro blended with avocado



Hon-maguro teppanyaki

Hon-maguro blended with avocado goes perfectly with beer or sake. In this dish, maguro and avocado complement each other superbly. Those who would prefer to avoid eating it raw can broil it on a hotplate. Hon-maguro sukiyaki hotpot is another superb dish that's only available in this season.



Chef Kasahara won the Ganko Japanese Cuisine contest section. Top among 100 Ganko branches, Kasahara's filleting skills are even elegant. One of the inner depths of Japanese cuisine is the way the flavor of a fish changes according to how the knife is used to fillet it. 4-chome Branch holds a popular sushi-making experience, so if you're lucky, you might get to see Kasahara's knife skills up close.



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

Experience the True Japan at Ganko Ganko Tachikawa Yashiki

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

Tachikawa Yashiki is 30 minutes by train from the center of Tokyo. If you make a reservation, 28-seater microbus will shuttle you between JR Tachikawa Station and Tachikawa Yashiki. Much of Tachikawa's great tourism appeal comes from its natural blessings, but there are also many seasonal events and ceremonies.

-> See Tachikawa Tourist Information, p.87.

Conger eel (hamo) dishes, which are not available from many restaurants in Tokyo, are recommended between June and August. Hamo is a treat that enlivens Kyoto's summer. Said to "get a better flavor by drinking the rain of rainy season", it is at its most delicious right after the rainy season ends, when it is richly fattened.



Early summer special with conger eel sukiyaki

Includes conger eel (feature of the early summer season in the Kansai region), bonito, and seabream sashimi, appetizer box made of seasonal ingredients, and sukiyaki-style conger eel hot pot.





KUMAMOTO PROMOTION

We are pleased to announce that Chef's Live Kitchen, and other participating hotel restaurants, will offer a new delicious menu with ingredients harvested from the Kumamoto prefecture of Japan.

Please enjoy the local's menu from straight from Kumamoto in addition to the original menu by Executive Chef, Mr. Isamu Tsukuda.

Between 9th(Tue.) May and 13th(Thu.) July, we greatly appreciate your donations to help restore Kumamoto Castle, which was devastated by the recent earthquakes in the area.

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