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Offering Vegan Choices in Japanese Food Service

Kiharu Wakou, President of Nikkoku Trust Co., Ltd.

Yasuo Kumoda: The Man Who Spread Tofu in the US

DARRYL CODY BRAILSFORD

The Story of the First American "Kurabito" at Watanabe Sake Brewery

Chef Q&A

Andrea Ferrero, Executive Chef, Shangri-La Hotel, Tokyo

Jaume Esparalba, Executive Chef, ANA InterContinental Tokyo

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Mutual crossover of food cultures will keep on growing in future

In this issue, we have interviewed three leading players who are active in such diverse food fields. We hope that this mutual crossover will advance, both from Japan to other countries and from those countries into Japan, and will enliven the world's dining tables and enrich its diets as a result.

Mr. Tofu

We interviewed Yasuo Kumoda, famous as “the man who spread tofu through America”, in Los Angeles. He is “Mr. Tofu”, well known to those who know the field. By now, tofu has spread throughout the USA and is synonymous with health food, but there was a time when tofu was so unpopular, it was the number one food Americans disliked. Then Yasuo Kumoda showed up as a lone sales representative. At first, nobody would do business with him and he was struggling, burdened by excess inventory, but he succeeded in sharply expanding his sales channels with a miraculous comeback sales strategy. Kumoda dedicated his life to spreading tofu in a far-away land, and his words offer precious lessons for Japanese companies looking to expand into the North American market in future. The Japanese government has set a target of expanding exports of Japanese-produced agricultural, forestry, and fisheries produce and food products to JPY1 trillion by 2019. We want to see a second and third “Mr. Tofu” following in Kumoda's footsteps.

Nikkoku for Vegan Food

The growth in foreign tourists visiting Japan makes it necessary to accommodate diversity in food. In 2017, 28,690,000 foreigners visited Japan, and it is estimated that 4.7% of them, numbering 1.34 million, were vegetarians. Japan has little familiarity with vegetarian and vegan meals, which have been overlooked until now. Against that context, Nikkoku Trust Co., Ltd., a comprehensive food service company which does business with 919 cafeterias and restaurants nationwide, is keen to provide vegan menu options. We asked president Kiharu Wakou about the company's bold action on veganism.

The first American Brewmaster

Darryl Cody Brailsford was born in America and first came to Japan as a NATA-certified athletic trainer, but he found himself drawn to Japanese sake. He entered the work of sake brewing, and eventually became the first American kurabito (sake brewmaster). Cody went to work at Watanabe Sake Brewery, a rather conservative working environment for an American. He won the trust of those around him with his hard work and his sincere attitude to the work. Cody's passion for Japanese sake brewing became his driving force. We want to cheer him on.



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.

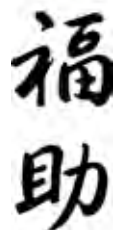
Now, as a group company, Fukusuke Horikawa Chain continues to disseminate representative elements of Japan’s food culture, such as tempura, Japanese cuisine, and teppanyaki, as well as sushi. Evolving between tradition and the changing demands of the times, it will go on creating new value, just like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



Sushi Ginza Fukusuke (The Main)



Sushi Ginza Fukusuke (Sunshine 60)

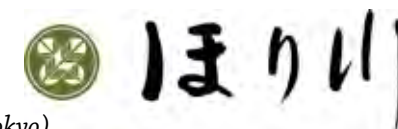


The first branch of Ginza Fukusuke opened in 1960. Ginza Fukusuke-The Main, now the main branch, opened in 2010 in the Ginza Trecious Building on Ginza Chuo-dori. As a sushi restaurant it offers a rich array of fresh neta (sushi topping), chosen by season and source in a way that only a place directly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

→ See p.48 for branch details

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.68 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.60 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.60 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. 33 for branch details



Japanese Cuisine



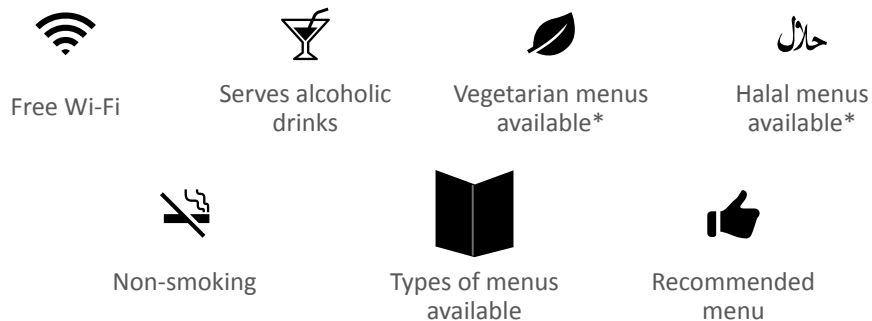
Teppanyaki



Sushi

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

Markings



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

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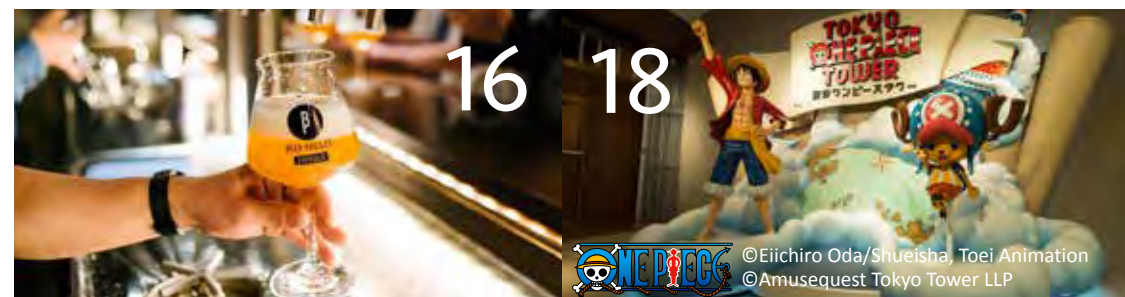
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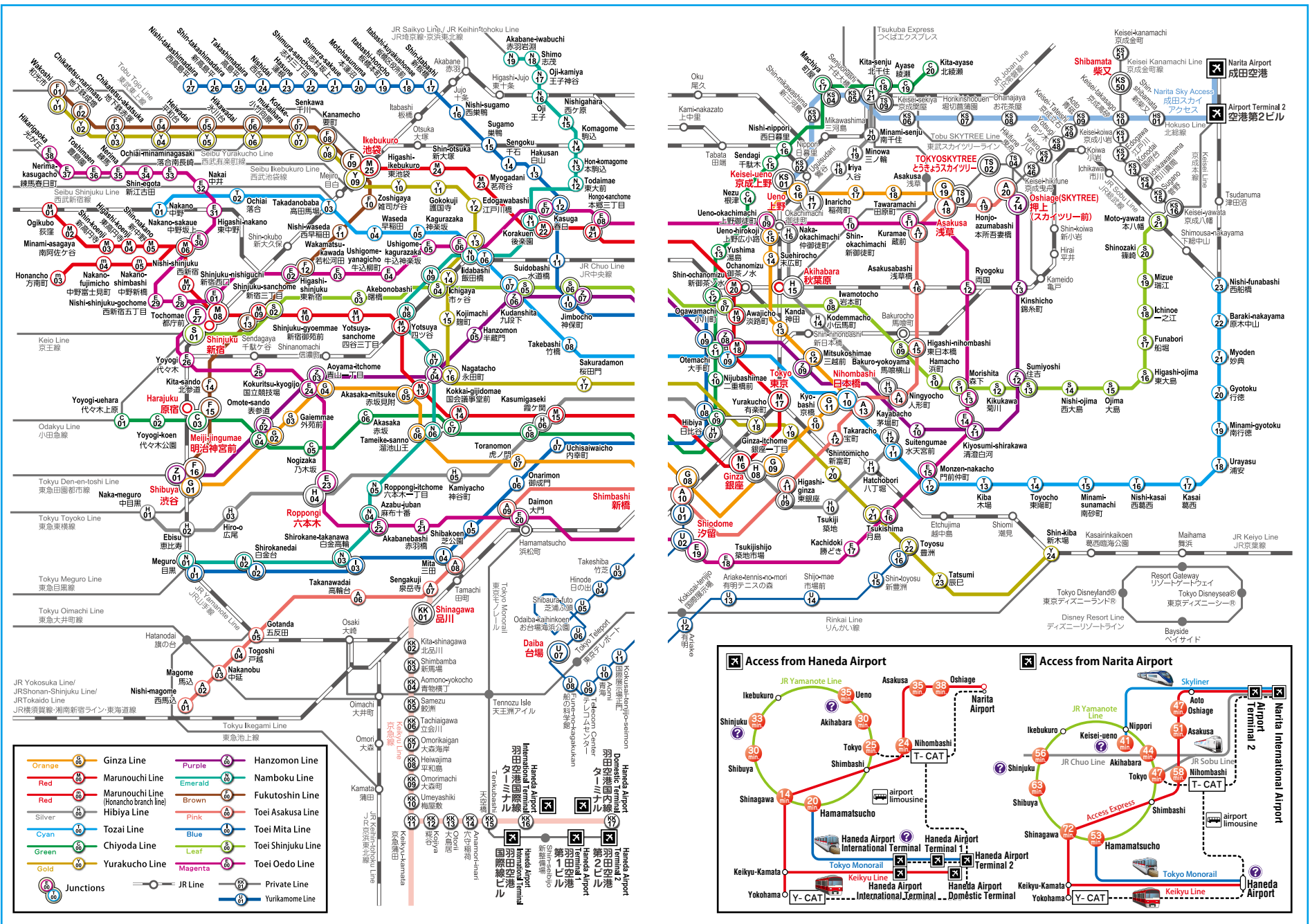
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Offering vegan choices in Japanese food service

Kiharu Wakou
President
Nikkoku Trust Co., Ltd.

A growing number of restaurants offer vegan and vegetarian options. Now, in the food service industry that operates cafeterias in facilities such as offices, schools, and hospitals, a company has stepped up that is keen to provide vegan and vegetarian options.

We interviewed Kiharu Wakou, President of Nikkoku Trust Co., Ltd., a comprehensive food service company which does business with 919 cafeterias and restaurants nationwide.

What is Nikkoku Trust's main business?

We have two main business divisions. One is cafeteria business, which operates cafeterias in offices, factories, schools, hospitals, and the like, and the other is our restaurant operation, for dining out. Since we were founded in 1941, we have been making progress every day as a comprehensive food service company, bringing smiles and health to our customers.

What is the company's mission, and your own mission as president?

First of all, as a company, our first goal is "Aspire to be a 100-year company!", by serving diversifying dietary culture and spreading new dietary culture through Japan. Personally, I came up on the sales side, so I value human ties and conciliation between people.

Tell us about your company's vision.

We are working in all sorts of ways towards becoming a company that can broadcast Japan's new dietary culture to the world.

One of those ways is developing vegan menu options based on Japanese food. The biggest characteristic of the vegan menus that we make is that we develop them for cafeterias, not for general restaurants.

Our vegan menu development was triggered by our support for the Meat-Free Monday movement promoted by Paul McCartney. That support made us more aware than ever before of sustainability and conservation of the global environment. We want to grow into a company that will be recognized even outside the industry - to have people think of Nikkoku when they hear the word "vegan" and create a clear link between these two.

The outlook is for 40 million foreigners to visit Japan in the Tokyo Olympics & Paralympics year of 2020, and 60 million in 2030. This is an age diversifying dietary needs, and increasing demand for serving those needs. What is your company's take on that environmental shift?

At Nikkoku Trust, we target all directions, providing hospitality to tourists in our restaurants, of course, but also serving meals that foreign workers in companies and factories will enjoy. A few years ago we acquired Muslim-friendly certification to be able to provide meals for Saudi Arabian trainees working at company offices and factories in Kyushu, and we have experience of providing cafeteria operation for such needs. In future, we want to disseminate new dietary culture as we continue to emphasize the needs of our customers.

Are you considering expansion overseas?

We used to do business in Angola and India, but now we only do in India. We are looking at expanding our business to new countries, based on the expertise in food service operations that we built up in Japan.

Please tell us about the organization of chefs and nutritionists that supports Nikkoku Trust

Of our 8,899 employees, 64 are expert chefs and professional cooks with national qualifications, 2,183 are cooks, and 1,046 are national registered dietitians and nutritionists. National registered dietitians and nutritionists are central, and we practice risk management in areas such as hygiene management and allergy handling.

Finally, what is your personal motto for life, or a favorite saying?

Maybe "Straightforward with those above, and with those below" and "Value all employees, including part-timers". I say to company employees "let's work with a straightforward feeling". "Straightforward with those above, and with those below" means that regardless of whether the other person is a superior or a subordinate, start with a reset to set aside any reservations and issues you may have with the people you work with, and really listen to what they have to say. That builds good human relationships and allows us to work with good feelings.

When I used to work in the kitchens, I was helped countless times by part-timers. Back when I first joined the company, the first place I was assigned to was a cafeteria kitchen. There weren't any of the things like peeled and cut vegetables and pre-filleted fish that we have today, so the job was cleaning and ingredient preparation from morning to night. After that, I went through the positions of head cook and floor customer service, and the people who gave me kind words of encouragement from time to time were the part-timers. I think it was the support that I received from part-timers that made me who I am today. Other than that, I want to go on following the way of life of "living each day as if it might be my last", as I have until now.



"TOFU" license plate

YASUO KUMODA

The Man Who Spread Tofu in the US

said things like "It doesn't taste of anything", "There's nothing to chew on", and "It smells like used socks". Sometimes I even saw people spit it out in front of me. Soybeans were mainly used as animal feed at that time, and they were not recognized as food for humans.

Another problem was that my children, whom I brought with me to America, didn't fit in at their American school, and my wife and children would cry together over their homework. Tofu was surprisingly hard to sell, and when I went home day after day, my children and I would be in dark and gloomy moods.

Was there any trigger for making tofu a popular product?

I saw people in supermarkets putting lots of our tofu into their shopping baskets, and when I asked them, I found they were making tofu shakes for breakfast. When I tried the idea at home, it was really delicious. When I started giving tasting demonstrations, people were lining up. Tofu's reputation gradually rose. I also made a talking point of tofu as a precious protein source for vegetarians. Five years after coming to America, I was finally getting a grip on the market.

After that, I sometimes met Sikhs, turbaned and clad in white. They are all vegetarians, eating no meat. Tofu was their number one source of protein, and they helped me to sell tofu to health food supermarkets, which sharply expanded our sales channels. Advertising costs money, but there was no

budget for it. As a last resort, I adopted the strategy of asking consumers who had bought tofu through distance sales to take the empty boxes of the tofu they had eaten and ask their supermarkets to stock it. I put crisp \$10 bills in the envelopes. That hit the spot. As a general rule, it usually takes a lot of money to get a product placed in an American supermarket, but by getting consumers to ask for it, I was able to get our products placed without paying a fee.

The thing that had the biggest impact was that when tofu was mentioned in an interview with Bill and Hillary Clinton, they answered that it is a wonderful health food. Clutching at any straw, I sent a case of tofu to the White House, with a recipe book, and I quickly got a hand-written thank-you card back from Hillary Clinton. That spread knowledge of the value of Tofu all across America. At last, in 1996, annual tofu sales exceeded 20 million blocks.

Do you have any message for Japanese companies aiming to move into the American market?

The image of Japanese food as healthy has taken root in America. I think Japan as a nation should do more to promote Japanese food overseas. The idea so far has been "local production for local consumption", but from now on, it should be "local production for overseas consumption". Make food in Japan and get people in other countries to eat it. That's an important thought. If they really want to spread Japanese food overseas, individuals and companies have to be ready

"THEY CALL ME MR. TOFU"



Chairman & CEO, Super Frec U.S.A., Inc.
President, Japanese Food Culture Association (JFCA)

to get serious and put their backs into it. They won't succeed without that, and I want them to remember it. Washoku was inscribed by UNESCO as intangible cultural heritage in 2013. The market for Japanese food will probably keep on growing. America has 50,000 Japanese restaurants, and the number worldwide, outside Japan, is approaching 110,000. That already surpasses the number of French restaurants.

It is certainly not easy to introduce Japanese food into the different culture of North America. But what gains acceptance in America is certain to spread to Europe. Sushi, tofu, ramen, and shirataki konjac noodles prove that. I want people to have the nerve to step up and take on the challenge.

Tofu is certainly not a tasty food for Westerners. But people do need protein. Tofu is the best form of plant-based protein. It is said that peach and chestnut trees take three years to fruit, and persimmons take eight years. Tofu took 10 years. When you set out to expand overseas and make a business succeed in a different culture, you should be ready for it to take five or 10 years. Other than that, it depends whether the company and its local managers are ready to do or die. Among the abilities and attributes required, I think passion is the key to success.



Kumoda running the 1988 LA Marathon in a tofu costume

How did you end up moving to America?

Morinaga Milk Industry, where I worked before the move, had succeeded in developing tofu that can keep for 10 months. That was revolutionary at the time. But the Japanese government, looking to protect the traditional micro-scale tofu makers, enacted a law banning the product from sale in Japan. Back then, I had no ability in English, so when I was preparing a plan for the company to expand into America, I was just thinking it would be good for me to start by going overseas occasionally. When I did, the company president said if I was confident, I should go there and try for myself, and in the end I was appointed for the task and set out to America alone.

What were the toughest things about opening up the American Tofu market?

Back then, tofu was so unpopular, it was the number one food Americans disliked. It had such a bad reputation that when I made sales visits to supermarkets, buyers

Yasuo Kumoda is the "tofu fool" who took tofu, which used to top the ranking of foods Americans hated, and spent over 20 years making it into a hit product



DARRYL CODY BRAILSFORD

The Story of the First American "Kurabito" at Watanabe Sake Brewery

Q1: Can you, first of all, introduce yourself?

My name is Darryl Cody Brailsford. I have always been fascinated with Japanese culture, and its traditions of making Japanese Sake. However, I thought that I would never place myself intertwined in the production, let alone selling the sake we make outside Japan. I consider it a dream that has bloomed into reality. My first acquaints with Japanese Sake was overwhelmingly shocking because what I imagined of the taste versus what I actually tasted was entirely different. I was blown away with its abundant flavor and drinkability, yet eager to uncover its differences. I wanted to find out more about Japanese sake with the possibilities to even make it if given the opportunity. It was a dream come true.

In my first year at Watanabe Sake Brewery, I spent a lot of time trying to adjust to the working environment, from understanding the terminology associated with the different tools that we use on a daily basis to understanding the dialect of my coworkers which seemed to be my continual struggle. There seemed to be a lot of adjustment other than just working in the brewery and making sake. My first year definitely challenged me not only mentally but physically as well. However, my determination to learn the skills as well as to communicate

with my colleagues was much stronger than the downfalls of being a foreigner and not knowing anything about making Japanese sake. Despite the challenges I faced, I had to move forward being open minded so that I could overcome the biggest obstacles that were yet to begin.

Through my journey in the brewery, I have been molded by the makers hand, and have learned that this rich history of making sake isn't just one person's efforts but a team of dedicated individuals that collaborate their skills to perfect one product. I have learned it is a testimony and harmony of the brew masters that encapsulates the essence behind each bottle. One of my mentors mentioned it takes ten years to learn the basics of making Japanese sake and twenty years to know what you're actually doing.

Q2: What does your day at work look like? What is your current position?

My work starts every morning at 5:00am, and consist of multiple duties such as, assisting in the *kojimuro* (koji-making room), preparing the *koshiki* (rice-steamer) for steaming and logging analytical information on the *moromi* (sake mash) status, and pressing the *moromi*. I do a little bit of everything.

Q3: What is the most important point about making sake?

Being passionate about your work, it definitely reflects on the product. Having fun while making Japanese Sake because the work is strenuous, long-hours, plus it is a very physical job.

Q4: What are the most exciting and difficult things about making sake?

You have to train your body to wake up early, plus work long hours practically without a day-off for months during the busy season. The most challenging area would be that the challenges are different on a yearly basis, so it make you feel that you are back in elementary school on a yearly basis. But it is very rewarding and educational at the same time.

Q5: Last year, there were 2.8 million foreign visitors to Japan. I'm sure many of them had their first sake experience during their stay in Japan. What do you recommend to beginners?

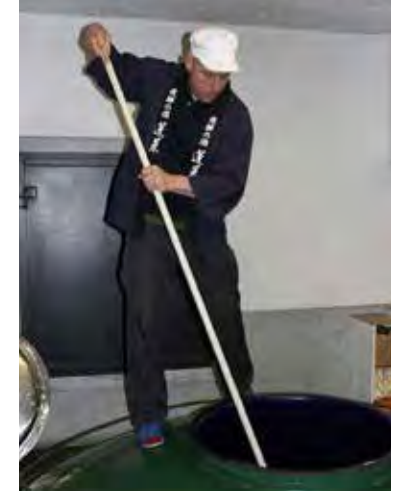
Trying new types of Japanese Sake with different cuisines. Not being afraid of trying something new and having an open-minded perspective.

Q6: What kind of food is best with sake if you are eating at a casual diner in Japan?

Katsuo no tataki (seared bonito) and miso dishes. I really like the traditional food here in the Hida region like Tsukemono Steak, Hoba Miso with green onion. These types of dishes match well with Hourai Sake.

Q7: I've heard that your dream is to have the US president try Japanese sake.

It is definitely my dream. Last November, I wrote a letter to the Prime Minister of Japan, asking for his assistance. I know that the current President of the



United States does not consume alcoholic beverages, but as the first American Kurabito working for a traditional Japanese Sake brewery, I want to become the link between both cultures. It is also my dream to be invited on Good Morning American and talk about my experiences here at Watanabe Sake Brewery and spread the word about Hourai Sake.

Q8: Tell us about your approach to the US market.

I thought the best way of presenting our product is to show our character as a brewery creating a line-up of products in an American fashion. In addition, I wanted to create labels that are different and fun. At the same time, I wanted to create my own signature label that shows my character and dream. I believe Japanese sake also goes very well with other foods. It has always been my goal to have my own signature sake service in a 5-starred restaurant in San Francisco where I finished my graduate studies. It's my goal to have it served at Gary Danko, The House, and Alexander's steakhouse. I feel it's a BIG dream but I don't think it's impossible. I am determined to make this step with everybody's support. It's my dream I cannot give up so easily, especially when it comes to something I feel so passionate about.



Please briefly introduce yourself.

I was born in Italy and I grew up in a family of hotelier. After working in many countries, I came to Japan 3 and half years ago.

What is your mission as an executive chef?

My mission is to make guests happy from creation to pricing and execution. I travel because I want to be better when I come back. Everything I do is for my hotel and to make my guests happy.

How are you preparing for the Tokyo Olympics?

We've been doing this for a long time, and I don't think there will be a difference. In terms of offerings at the Shangri-La Hotel, Tokyo, we have many options in the menu, and I personally would like to have more vegan menus, but it won't be possible soon because Japanese people still prefer meat and fish.

I'm not working towards 2020. Honestly, I'm working towards tomorrow. My most important guest is today's guest. We will continue to evolve, but we will not prepare specifically for the Olympic games. We will become better than what we are today, and we can offer something better to our guests. I make sure everything is alright tonight and that my guests are happy.

What is Omotenashi to you?

I have two meanings in myself: Tokyo omotenashi and the real Japanese omotenashi. I experienced the professionalism of Tokyo, the perfection of service and politeness, but I felt there was something missing when I went to a ryokan far away from Tokyo. I experienced the true omotenashi of Japanese. I think it's difficult to feel the Japanese omotenashi in big hotels. You can feel the Japanese professionalism, but not the omotenashi. We are too busy to meet the standard and make people happy. Omotenashi is not a standard. It's to make people happy, feel welcomed, and feel at home. Omotenashi is something very spiritual. Today in Tokyo I don't feel omotenashi. I feel professionalism. Especially because we are professional, and we know what we are supposed to be. When you are at the reception, they ask you "How was your trip?" I know they don't care and that's not omotenashi to me. I might feel omotenashi when I arrive as a regular guest, I go to my room, and there's an ASAHI super beer bottle on the table. When I went to the ryokan, they didn't ask me how my trip was. Maybe it was because they didn't speak English, but I felt that they were treating me like a son.

What are the requirements of an executive chef?

Determination. You can have skills, talents, but



ANDREA FERRERO

EXECUTIVE CHEF
SHANGRI-LA HOTEL, TOKYO

everything is useless if you don't have the determination. In other words, if you have the determination on what you want to become, you can acquire the skills and talents even if you don't have it from the beginning. You are determined to become who you want to be.

What do you think about Japanese food?

I sound very light, but I love sushi. Sushi is simple, but good. The mirin, soy, fish - everything needs to be perfect to be good. That's not easy. I like simple things because I want to understand what I eat. I don't like restaurants that I need 15 minutes to understand what I'm eating. I go to the restaurant because I'm hungry. I don't go because I want to meet the chef. I go to enjoy what I eat. There is a pleasure.

Please tell us about your future goals.

To do what I can do. I'm lucky that I've been working in companies where I feel is right and good. I always do what I do.

Please briefly introduce yourself.

My name is Jaume Esperalba and I'm from Barcelona. I have always been interested in food and cooking since I was a young man. My grandmother introduced me to cook at home and slowly, I began thinking about the possibility to become a chef. At the time, becoming a chef wasn't a fashionable carrier like it is now, but my family saw my passion. They supported me and sent me to culinary school for 3 years. I first started working at one of the very few Michelin starred restaurants in Spain and later moved to Dominican Republic where I had exposure to greater varieties of food and cooking styles. Before I came to Japan, I worked in the Maldives and Thailand. This all happened in 33 years.

Did you find many differences working in Tokyo and overseas?

I find the differences in a positive way. For example, Japan is a country with rich culture that can provide you with high level of food from the ingredients. There are high-profile customers with deep knowledge about food. Also, the learning attitude is different. Our team members have high skills with passion for their work and they are eager to learn and do their jobs as best as they can.

You serve as an executive chef here. What is your major role?

We are a big team of 156 chefs and my job is to lead the team. I develop and look for new food concepts, look for new trend, and answer guests' demands. Each kitchen has their own team with their own chefs. Since we always have a dynamic culinary calendar of promotions, I taste the new



JAUME ESPERALBA

EXECUTIVE CHEF
ANA INTERCONTINENTAL TOKYO

dishes for comments and suggestions. We always have feedbacks, conversations, and discussions on how we can do things better and how we can adapt ourselves to the market. At the same time, I also try to respect the chefs' preferences. Every chef has their own preference and I respect that.

In 2020 we will have Tokyo Olympics and Paralympics. How are you going to prepare for diversified needs of cuisines?

We have a large team with solid experiences. With knowledge and experience from our members who are Japanese, Westerners, and Indians, we are able to manage all the guests' dietary requirements. In terms of food, Japan is a country that can provide any food you ask for.

Do you have any particular plan about menus toward 2020?

We will revise all menus and make sure that we achieve full satisfaction. Our restaurants have clear offers and the customers know what they want, but the buffet menu needs to be revised in order to achieve all the guests' expectations including vegetarian, vegan, and Muslim.

Some chefs from France come to Japan to learn about Kaiseki, for instance. Do you think you can learn anything from that type of Japanese traditional cuisine?

One of the most amazing characteristics of kaiseki cuisine is the respect for the season and nature. This is something that all chefs should learn from kaiseki. There was a greater difference in foods when you traveled around the world 30 years ago, but today, the food trends are more or less the same everywhere. The different seasons are what make a big difference from one country to another. Japan has a very strong difference, which is very nice to see.

How did you acquire knowledge about Japanese food and Japanese culture?

When I came to Japan, my knowledge about food and culture was limited, but after 2 years, it got much better. I am very thankful that I have a very good team with the passion to teach me new things. They kindly show me the Japanese food culture and Japan itself.

What is Omotenashi for you?

Omotenashi has to be an experience that our customers can feel in the hotel room and restaurants. Our philosophy is to focus on details of both simplicity and elegance. It's about enjoying your experience in the room with nice amenities and having good memories. When you go to restaurants, we make sure you feel warm with small details and attitudes that make up the omotenashi experience. In big hotels, we cannot make the same approach as a ryokan, but still, we are able to provide these feelings that our customers can appreciate.

GEORGES NAGELS

Trade Commissioner,
Flanders Investment & Trade



Please briefly introduce yourself, including your mission at the Embassy.

Foreign trade in Belgium is regionalized and the responsibility of the 3 regions: Flanders, Brussels, and Wallonia. Flanders is the biggest exporting region and stands for about 80% of foreign trade in Belgium. Our office is responsible for promoting export from the Flanders region of Belgium to Japan. Our office is mainly busy advising newcomers who are looking for a partner in Japan, but we also support companies which are having problems with their Japanese customers or with import issues. Our office also looks for Japanese investors for the Flanders region. While our main activities are related to food, many biotech and IT companies are looking for Japanese partners nowadays and we provide information in those fields as well.

What do you mainly export to Japan in the food and beverage sector?

Besides beer and chocolate, we export pork, frozen vegetables and fruits. We are number one on production of frozen vegetables and there are many large companies with factories

all over the world. Fruits mainly come from factories that are not located in Belgium, from places like Morocco, Poland, and Chile. Some of these companies have an office in Japan, supplying mainly private label. Overall, the frozen sector is growing. We also have fresh vegetables like endives, Belgium leek, celeriac, beets, and brussels sprouts.

Pork is also an important export product. For the time being Belgium cannot export beef to Japan.

What do you see as chances and difficulties of the Japanese market?

It is difficult to explain to Belgians that language is a big issue in Japan. You can basically do business anywhere in the world in English, but not so in Japan.

Japanese standards and requirements are very high and sometimes a hurdle to export. Japan is a very demanding market and Belgian companies should understand that they must be flexible. Once in a while, they tell us, "I'm exporting all over the world. Why should I adjust my product to the Japanese market?" We always reply: "It's either you adjust your product or not sell to Japan."

Packaging and labeling could also be a problem. To avoid this issue, some products come in bulk and packaging is done in Japan.

The Japanese chocolate market is rather saturated, and the season is comparably very short. Belgians have difficulty understanding that it's not easy to open a chocolate shop in Tokyo. Overhead costs are quite high and it's difficult to get profit because chocolates only sell during Valentine's and white day. The Japanese consumer is always looking for new brands. Chocolate companies need novelties, new tastes, or shapes so the Japanese consumers will stay interested. Competition is also very high in the chocolate market. GODIVA is a good example of how to be successful year-round on the Japanese market by always developing new products such as cookies and cakes besides chocolate.

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

FOODEX is the main trade fair we advise to the Belgian companies. We are a small country but have one of the biggest pavilions. FOODEX is important for both existing companies and newcomers. Besides FOODEX, the meat office participated for the first time in the Supermarket Tradeshow this year.

For B2B, the Embassy is thinking of organizing a chocolate fair and chocolate seminar at the embassy.

We also support companies participating in other trade fairs and the Embassy created a "Recommended by the Belgian embassy" logo which can be put on Belgian products. It stimulates sales because the Japanese consumer is quite sensitive for these kinds of recommendations.

As for B2C events, the embassy supports the Belgian Beer Weekend held every year in major cities including Tokyo, Yokohama, Sapporo, Kobe, Nagoya, and Osaka.

Do you have any final comments?

We want to keep trying to get more products into the Japanese market. We have many sweets that are not yet known by the Japanese people. Soft ginger bread and nougat are among the products we are trying to promote right now.

To conclude, Japan is a difficult but rewarding country for those companies that are willing to invest in a long-lasting business relation.

Brussels Beer Project Shinjuku World's first official taproom for the project

The Brussels Beer Project started in Brussels, Belgium, in 2013, with the concept of "co-creation" to generate value in new beers. "Co-creation" is the approach of generating new value through dialog among people from all kinds of positions. It is creating new beers at a rate of 30 varieties a year, through methods such as crowd funding and collaboration with other breweries and consumers.

It always has a lineup of around 18 craft beers, centered on Belgian beers, including a few Japanese craft beers. Specialist chefs are on hand to suggest timely menus to match the beer. The classic Belgian fries, using Belgian potatoes, are a hit.



Brussels Beer Project Shinjuku | 2-20-16, Yoyogi, Shibuya-ku, Tokyo (Phone 03-5388-5523)
<Open hours> Mon-Fri 5:00PM-12:00AM, Sat 3:00PM-12:00AM, Sun & Holiday 3:00PM-10:00PM
(L.O. 30 min. before closing time) <Closed> New Years

Champ de Soleil

An authentic Belgian cuisine restaurant that offers a selection of over 80 different types of Belgian beer



Moules au vin blanc (Regular size) ¥3,100 *Pomme frites served separately ¥650

A typical Belgian cuisine made with mussels and vegetables steamed with white wine. Often served in a large bucket-like container in Belgium, this specialty makes a perfect match with pomme frites (French fries).



Carbonnades Flamandes ¥2,700

This traditional beef stew from the Flanders region is made with beef cheek and beer.



Gaufre Bruxellois ¥810

There are 2 types of waffles: "Brussels" and "Liege". Brussels waffle is crispy, less sweet, and often accompanied by chocolate sauce, the Belgian specialty.

Champ de Soleil | 1-10-6 Uchikanda, Chiyoda-ku, Tokyo | Phone 03-5281-0333 | <http://champdesoleil.com>



TOKYO ONE PIECE TOWER IS A FULL-TIME ATTRACTION THEME PARK

“One Piece” is the story of the hero, Monkey D. Luffy, who became a pirate, and his voyages with his crew. It’s a popular work, with over 430 million volumes published worldwide, and the anime cartoon has also been broadcast in many countries.

Tokyo One Piece Tower, located on the 1st floor and floors 3-5 of Tokyo Tower Foot Town, is the first big theme park in the world to let fans experience the world of the One Piece cartoon. There are also attractions and live shows to give more experiences of the One Piece world, a restaurant, a cafe, and shops selling original merchandise.

Ms. Maezawa of the advertising team of Amusequest Inc, who works there because she loves One Piece, says “There are lots of photo spots around the park, and you can actually touch life-sized figures of “Straw Hat Crew” at their feast, to enjoy the atmosphere of the party. There’s another place where you can take a couple of snaps with Trafalgar Law, who joined forces with Straw Hat Crew, and with Luffy’s brother Ace. Go ahead and take lots of pictures!!”

There are nine attractions in all. “Usopp’s Road to Sogeking”, where you shoot through all the targets with a slingshot within one minute. Everyone, from kids to adults, can enjoy attractions like “Robin’s Finding Ponegliff”, which asks you to read and solve the ancient glyphs hidden around floors 3-5 of the park within a time limit of 30 minutes. Our particular recommendation is the One Piece live attraction, “PHANTOM”. This live entertainment show, about 20 minutes long, presents an original story that’s only available at Tokyo One Piece Tower. It’s packed with awesome action from the One Piece characters, in front of your eyes.

A QR translator provides English and Chinese (traditional and simplified) translations for each attraction. It gives descriptions of each attraction, and subtitles for animations, so you can enjoy them with no worries. This lively theme park, packed with the One Piece world, is a popular spot with foreign tourists.



Address: Tokyo Tower Foot Town, 4-2-8 Shibakoen, Minato-ku, Tokyo
Open hours: 10:00AM-10:00PM
(Last admission 9:00PM)

Tickets: <https://onepiecetower.tokyo/ticket/?lang=en>
URL: <https://onepiecetower.tokyo>



©Eiichiro Oda/Shueisha, Toei Animation ©Amusequest Tokyo Tower LLP

Amuse Museum: Asakusa’s Hidden Gem

By Aidan Morrison

Right next to Sensoji Temple in Tokyo’s Asakusa district and you’ll find “Amuse Museum”, a space that offers a stunning display of textiles, “ukiyo-e” style prints, visual and more. Amuse museum has drawn widespread acclaim both in Japan and abroad as a precious archive showcasing the beauty, harmony, and ingenuity of Japanese culture. Exhibits featuring “Boro”, a centuries old style of patchwork made by peasants in northern Japan, have made waves in both art and fashion circles. And with multilingual staff and explanations in both English and Japanese, Amuse Museum is an absolute must see for any trip to the Tokyo area.

Amuse museum is perhaps best known for its groundbreaking exhibit of “boro” textiles. Worn primarily from the Edo Period up until the 1950’s, boro (literally “rags”) was made from hemp cloth by peasants living in what is now Aomori Prefecture. From clothing to bedding, boro was the bedrock for survival for the poor in an often bitterly cold and harsh environment. As an essential possession, boro was passed down, re-stitched, and patched up by families over hundreds of years. For museum director Kiyoshi Tatsumi, this is an expression of “mottanai”, the Japanese concept of letting nothing go to waste. He describes it as “the polar opposite of today’s consumer culture”.

However, the rugged artistry in boro textiles is unmistakable. Interestingly enough, the museum’s opening has triggered a “boro boom” in the international fashion industry. Today, brands like Louis Vuitton have their own lines of “BORO” clothing.

Visitors to Amuse Museum can see real “boro” up close and personal. Unlike other museums, touching and photography are permitted. The first of its kind, the boro exhibit is one of the most extensive collections of folk textiles in the Japan. It is an incredible opportunity experience history with a depth rarely found anywhere else. Among the exhibition items are large thick coats where generations of families huddled into for warmth at night, as well as cloth mats used for both delivering babies and as a deathbed for the old and sick. But looking at the items on display, it becomes clear that “boro” outfits also served as a fashion, even in such desolate conditions. Mr. Tatsumi explains, “we often talk about fashion as something superficial, but making yourself look good, appeal to the opposite sex and pass on your genes is one of our most fundamental instincts”. Perhaps most of all, boro is a testament to the artistry, ingenuity, and resilience of human beings.

Amuse Museum is also home to a digital archive of the Spaulding Collection, a 6000-piece collection of priceless “Ukiyo-e” prints by such notable artists as Hokusai Katsushika, Hiroshige Utagawa, and others. As the prints are extremely delicate, they can never be exhibited to the public. However, Amuse’s “Ukiyo Theater” shows a film



Kiyoshi Tatsumi
President, Amuse Edutainment Inc.

Photo by Kyoichi Tsuzuki

featuring a selection of prints with English subtitles. High resolution copies are also on display, showing sensitive, vivid portrayals of life in old Japan. According to Mr. Tatsumi, this exhibition has been visited by ukiyo-e researchers as a rare opportunity to see pieces from the collection up close. Visitors will leave with a deeper appreciation of the artistic value of the prints and the historical context in which they were created.

After enjoying the exhibitions, you can see breathtaking views of Sensoji Temple from the building rooftop. Going down to the first-floor museum shop you will find a charming selection of clothing, artwork, textiles, books (English and Japanese) and much, much more. Perfect for anyone looking for something that goes beyond usual souvenir fare. Be sure to come back at night to visit “Bar Six” on the museum’s top floor to enjoy drinks overlooking the beautiful Sensoji Temple grounds.

Unfortunately, Amuse Museum is set to close at the end of March 2019 due to its aging building, so you should act soon if you want to see its incredible combination of art, history, and culture in its current incarnation. However, if you can’t make it to Tokyo before then, you may not have to worry. “We are currently exploring new facilities for our collection” says Mr. Tatsumi, “and we intend to continue the museum”.

Hours: 10:00AM-6:00PM (5:30PM last admission) Closed Mondays | Bar: 6:00PM-2:00AM (6th floor) Closed Mondays | Address: 2-34-3 Asakusa, Taito-ku, Tokyo, Japan 111-0032 | Phone: 03-5806-1181
Closes on March 31st, 2019 | <http://www.amusemuseum.com/english/index.html>

The Spread of “Humanization” Treating Pets as Family Members



There is a rising tendency towards “humanization” (pet owners treating pets as family members) around the world. A growing number of companies provide goods and services such as beer for dogs, counseling for cats, pet wedding ceremonies, and “social networking”. Against that background, “Interpet”, the Japan’s biggest international trade show for the pet industry, took place this year for the eighth time. The 2018 event had 502 exhibitor companies and drew 42,066 visitors over the four days. It was also visited by 16,455 pets, and attracted a high level of attention. Of the exhibitors companies, 16% were from overseas, and products from Asia, Europe, and America were in the spotlight.

We visited the booth of SNIF-SNAX, an American exhibitor. Ms. Marja Estrada Operation Manager of SNIF-SNAX boasts their pet foods at the same quality standard as foods for human consumption.

Q. Tell us about your company.

The MacKnight Food Group has been in the human food market selling Smoked Salmon for over 30 years, and Snif-Snax pet treats are produced in our factories under Human Food Quality Control and Standard Processing Rules stated by the USDA and the FDA. Our Salmon Treats contain Omega 3, 6 and 9 Fatty Acids, which are very important for dogs’ nutrition as it promotes a healthy skin and coat.



Q. Tell us about your pet products.

For example, the USA is very conscious about the quality of human food. If you can manufacture food for your pets, those high end quality controls, that means you are giving your pet exactly the same food that you will give to your child. It’s humanization of the pet food industry into the human industry.

We have been working so hard to make Snif Snax, humanized for pets. For example, we have this product that people call “sushi rolls”. They are actually salmon skin. We hand roll them. For the human company, we also have salmon skins like this. Even from the packaging, they want to look like something that human will buy at the store. They’re trying to do chicken breast, like what we normally eat with salad. We also have chicken breast as product, that you can feed to the pet. Humanization is a huge trend in the market right now.

HISASHI ISHIYAMA

CHAIRMAN OF PET FOOD ASSOCIATION
CHAIRMAN, JAPAN PET FOOD ASSOCIATION
VICE CHAIRMAN, PET FOOD FAIR TRADE ASSOCIATION
VICE PRESIDENT, MARS JAPAN



Q: Please tell us about the relationships between pets and their owners in Japan.

There are big differences between Japan and the West. In the West, animals are under human control, but that’s not how it is in Japan. Historically, dogs were bred and improved as working animals, but there have been almost no cases of dogs being used to perform tasks in Japan. When dog DNA is analyzed, Shiba and Akita dog breeds are said to be the closest to wolves.

Also, in the West, there is the established idea that keeping a dog is good for one’s health. In 2013, the American Heart Association officially announced that people who keep dogs are less prone to heart attacks, and recover more quickly even if they do have one. That idea doesn’t seem to have taken root in Japan.

Q: What is the pet food situation like in Japan?

The pet food situations in Japan and the West are very different. In Japan, dogs are small, so snacks can serve as main meals, but they can’t do that for larger dogs overseas, because the volume of food required is different. Japanese dogs are always indoors, with the air conditioning on, so they need less energy than dogs overseas. That’s why snacks for dogs are close to being balanced foods, like main meals. The idea of organic pet food hasn’t really caught on in Japan either. I think the current situation is that foods that are not an established category in the human world do not spread to the animal world.

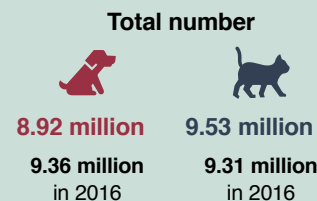
Q: What about the “ideal relationship between pets and humans” that Chairman Ishiyama of the Japan Pet Food Association thought of?

That’s a tough one. Some things are rooted in a country’s culture, so Western ideas are not of reference, and I don’t think I can answer. As I mentioned before, the ways dogs are kept differ greatly between Japan and the West. For example, Japan is the only developed country that doesn’t recognize euthanasia of dogs and cats. I think the question of what’s the right way is a very difficult one. Japan is unusual in the whole world as a country where the number of dogs is falling. One reason is that the number of breeders has been sharply reduced by the Japanese Cruelty to Animals Act. I think it’s very important to fix the Cruelty to Animals Act, and build a society in which animal welfare is properly established.

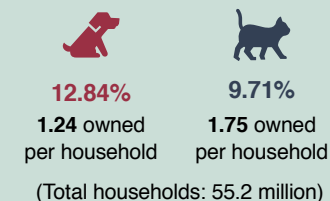
Pet Ownership in Japan

2017 Figures

Source: Japan Pet Food Association



Percent of households owning



渋谷 109 SHIBUYA 109

Shibuya 109 (ichi-maru-kyu) is a department store operated by Tokyu Malls Development. Referred to as "maru (zero) - kyu (nine)" by its shoppers, the department store attracts young women who are looking for the hottest trends at an affordable price. The 8-story building has 116 shops (as of October 2018) that handle fashionable items such as cosmetics, accessories, shoes, bags, apparel, and daily commodities.

Shop & Restaurant 10:00AM-9:00PM
<https://www.shibuya109.jp/SHIBUYA/>

🚶 Shibuya (JR Line/G01/F16/Z01)



明治神宮 Meiji Shrine

¥ FREE

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



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

🚶 Harajuku (JR Line), Meiji Jingumae (C03/F15)

ヒカリエ Hikarie

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

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

🚶 Shibuya (JR Line/G01/F16/Z01)



071 鮨 ます田 Sushi MASUDA

Sushi



Lunch Course: ¥35,000-
Dinner Course: ¥35,000-

📍 BC Minamiaoyama Property B1F, 5-8-11, Minamiaoyama, Minato-ku
Omotesando (C04/G02/Z02) 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-starred 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.

11:30AM-2:00PM, 5:00PM-11:00PM

<Closed> Sunday, Holiday

Credit card: VISA, MASTER, DINERS

<http://sushimasuda.jp/>



072 フロリレージュ Florilege

French



Lunch Course: ¥10,000-
Dinner Course: ¥18,000-

📍 SEIZAN Gaen B1F, 2-5-4 Jingumae, Shibuya-ku
Gaenmae (G03) Exit 3, 5 min. walk
Aoyama 1-chome (E24/G04/Z03) 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.

12:00PM-1:30PM, 6:30PM-8:00PM

<Closed> Wednesday, Irregular

Credit card: VISA, MASTER, DINERS

<http://www.aoyama-florilege.jp/>



073 リストランテ ホンダ Ristorante HONDA

Italian



Lunch Course: ¥12,000-
Dinner Course: ¥23,000-

📍 Roppongi Kojima Building 1F, 2-12-35 Kita-Aoyama, Minato-ku
Gaenmae (G03) Exit 3, 5 min. walk

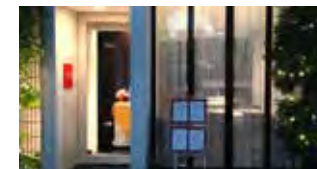
Classic Italian enjoyed in a mature and elegant space. Owner-cum-chef Honda completed his training in Italy and France. He then worked as Sous-Chef de Cuisine at Al Porto in Nishi-Azabu before opening this restaurant. Honda's style is based on classic Italian, into which he incorporates the Japanese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

12:00PM-3:30PM (L.O. 2PM), 6:00PM-11:30PM (L.O. 10:00PM)

<Closed> Monday (Tuesday if Monday is national holiday)

Credit card: VISA, MASTER, DINERS

<http://ristorantehonda.jp/>



001**dining & bar KITSUNE***Sushi, French & Japanese Fusion Restaurant*☎ 03-5766-5911
Dinner: ¥3,500-2-20-13-B1F Higashi, Shibuya-ku
JR Shibuya (South Exit) 10 min. walk
JR Ebisu (East Exit) 10 min. walk

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

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

<Sun-Thu & Holiday> 6:00PM-3:00AM

<Fri, Sat & Public Holiday Eve> 6:00PM-5:00AM

Credit Card: VISA, Master, AMEX, JCB, Discover, others
<http://www.kitsune-web.info/en/>#
002**花咲かじいさん
HANASAKA JI-SAN (Sakuragaoka branch)***Washoku, Sushi, Tempura, Sukiyaki, Shabushabu, Izakaya, Teppanyaki*☎ 03-3496-7777
Lunch: ¥2,500- / Dinner: ¥4,000-
Course: ¥3,500-3-22-B1F, Sakuragaoka, Shibuya-ku
JR Shibuya (West Exit) 5 min. walk
Shibuya (F16/G01/Z01) 5 min. walk

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

👍 **Halal-Gozen -Includes Halal shabushabu and sashimi, tempura, seafood salad, grilled fish, and rolled omelet.**

11:30AM-3:00PM (until 4:00PM on Sun)

5:00PM-12:00AM (until 11:00PM on Sun)

Credit Card: VISA, Master, AMEX, JCB
<http://hanasakaji-san.jp/halal/>#
003**串カツ田中 渋谷百軒店
Kushikatsu Tanaka (Shibuya Hyakkendana)***Washoku, Udon, Izakaya, Kushiage, Takoyaki*☎ 03-6416-9453
Dinner: ¥2,400-2-18-7 Dogenzaka, Shibuya-ku
Shibuya (JR Line) Hachiko Exit, 8 min. walk
Shibuya (F16/G01/Z01) Exit 1, 4 min. walk

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

👍 **5 Assorted Skewers**

<Mon> 5:00PM-1:00AM <Tue-Fri> 5:00PM-2:00AM

<Sat> 12:00PM-2:00AM <Sun & Holiday> 12:00PM-1:00AM

<Closed> Irregular Holiday

<http://kushi-tanaka.com>#
004**キャラクレ! C.A.P 原宿店
Characre! (C.A.P Harajuku)***Crepes*

Crepe: ¥300- / Drink: ¥300-

Harajuku ALTA 3F, 1-16-4 Jingumae, Shibuya-ku
Harajuku (JR Line) Takeshita Exit, 5 min. walk

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

👍 **Character crepes of each season**10:30AM-8:00PM <Closed> Irregular Holiday
(Corresponds to Harajuku ALTA)<http://www.chara-cre.com/capharajuku>#
091**魚魯魚魯 渋谷宮益坂店
Gyorogyoro (Shibuya Miyamasuzaka)***Washoku, Izakaya*☎ 03-5774-8811
Lunch: ¥900- / Dinner: ¥4,000-
Course: ¥4,000-Kaleido Shibuya Miyamasuzaka 5F, 1-12-1, Shibuya, Shibuya-ku
Shibuya (JR Line/Tokyu Toyoko Line) 3 min. walk

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

👍 **Bluefin tuna head and green onion hot pot -uses a very rare part of the tuna**

<Mon-Thu> 11:30AM-2:30PM, 4:30PM-11:30PM

<Fri & Before Holiday> 11:30AM-2:30PM, 4:30PM-5:00AM

<Sat> 2:30PM-11:30PM <Sun & Holiday> 2:30PM-11:00PM

Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.gyorogyoro.jp/>#
006**肉炭バル MATOI-YA 表参道店
Matoiya (Omotesando)***Charcoal Grill, Bar*☎ 03-6418-2871
Lunch: ¥850- / Dinner: ¥3,500-
Course: ¥3,500-5-50-6-B1F, Jingumae, Shibuya-ku
Omotesando (C04/G02/Z02), 1 min walk

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

👍 **Exciting Butcher plate roast with charcoal**

<Mon-Thu> 11:30AM-3:00PM, 5:00PM-11:30PM <Sat> 11:30AM-5:00PM, 5:00PM-3:00AM <Fri & Before Holiday> 11:30AM-3:00PM,

5:00PM-3:00AM <Sun & Holiday> 11:30AM-5:00PM,

5:00PM-11:30PM <Closed> 12/31, 1/1

Credit Card: VISA, Master, AMEX, JCB

<http://matoiya.jp/>

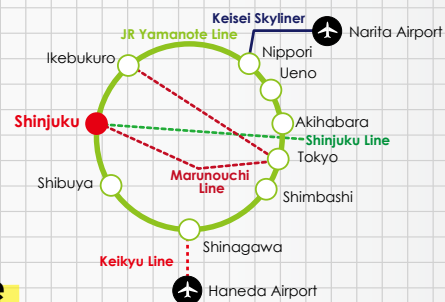


新宿

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.



東京都庁

¥ FREE

Tokyo Metropolitan Government

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

9:30AM-11:00PM

<Closed> Every 2nd & 4th Monday or following day if Monday is a national holiday, December 29 to January 3
<http://www.metro.tokyo.jp/ENGLISH/>

🚉 Shinjuku (JR Line/E27/M08/S01), Tochomae (E28)



新宿御苑

¥ 200

Shinjuku Gyoen National Garden

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

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

🚉 Shinjuku (JR Line/E27/M08/S01) South Exit, Shinjuku Gyoenmae (M10) Exit 1
 Shinjuku-Sanchome (F13) E5 Exit, (S02) C1 or C5 Exit



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-9:00PM

<http://www.sekaido.co.jp/index.html>

🚉 JR Shinjuku (East Exit), Shinjuku Sanchome (M09/S02) C4 Exit



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.

Shinjuku (JR Line/E27/M08/S01)

ゴールデン街

The Golden Gai

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

 Shinjuku (JR Line/E27/M08/S01)
Shinjuku-Sanchome (F13/M09/S02) B3 or E1 Exit


ニューマン

NEWoMan

NEWoMan is a shopping facility that opened in 20 that targets "mature women who are looking for truly fine items". They have over 100 shops that handle women's fashion, men's fashion, accessories, glasses, shoes, bags, cosmetics, restaurant and café, food & sweet treats, and Japanese souvenirs. They even have specialized clinics and facilities to hold events.

Shops 11:00AM-9:30PM
Restaurants (Food Hall) 7:00AM-2:00AM

 Shinjuku (JR Line/E27/M08/S01)
Shinjuku-Sanchome (F13) connected to building, (M09/S02) Exit 10

新宿東宝ビル

SHINJUKU TOHO BLDG.

A next generation building opened in spring of 2015 amid Kabukicho. Godzilla has marked its 60th anniversary last year since its first outing in 1954. The 12-meter "Godzilla Head" built on the 8th floor of the TOHO Building is becoming the new symbol of Shinjuku. The 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!

Shinjuku (JR Line/E27/M08/S01)

074

新宿割烹 中嶋

Shinjuku Kappo NAKAJIMA

Washoku Kappo



Dinner Course: ¥15,000-

074

Nichihara Building B1F, 3-32-5 Shinjuku, Shinjuku-ku
Shinjuku (JR Line) East or South Exit, 3 min. walk
Shinjuku 3-chome (F13/M09/S02) 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.

<Mon-Sat> 11:30AM-2:00PM (L.O. 1:30PM),
5:30PM-9:30PM (L.O. 8:00PM) <Closed> Sunday, holiday
Credit Card: VISA, MASTER, DINERS
<http://www.shinjuku-nakajima.com/>

#
075

四谷 うえ村

Yotsuya Uemura

Washoku Kappo



Dinner Course: ¥22,000-

075

Nemoto Building 1F, 8-1 Arakicho, Shinjuku-ku
Yotsuya 3-chome (M11) 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.

<Mon-Sat> 6:00PM-11:00PM (L.O. 9:00PM)
<Closed> Sunday, holiday
Credit Card: VISA, MASTER, DINERS

#
087

がんこ 西新宿店

Ganko (Nishi-Shinjuku)

Washoku, Kaiseki



☎ 03-5322-7011
Lunch: ¥2,000- / Dinner: ¥3,500-
Course: ¥5,500-

087

1-10-2-10F, Nishi-Shinjuku, Shinjuku-ku
Shinjuku (JR Line) 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.

👍 Sushi (large platter)

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



*Halal & vegetarian menus may require reservation in advance

007

گانکو 新宿 山野愛子邸

Ganko (Shinjuku Yamano Aiko-tei)

Washoku, Kaiseki



☎ 03-6457-3841

Lunch: ¥2,000- / Dinner: ¥3,500-
Course: ¥5,500-📍 1-1-6 Okubo, Shinjuku-ku
Higashi Shinjuku (E02/F12) A1 Exit, 5 min. walk

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.

👍 Kuroge Wagyu (Japanese Black) Shabu-shabu

11:00AM-11:00PM (L.O. Food 10:00PM, Drinks 10:30PM)

Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others

<http://www.gankofood.co.jp/shop/detail/ya-shinjuku/>English
Chinese
Korean
Photo#
008

李宮 新宿アイランドタワー

RIKYU (Shinjuku i-Land Tower)

Yakiniku



☎ 03-5323-6177

Lunch: ¥1,000-1,500
Dinner: ¥5,000-6,000
Course: ¥3,300-7,300📍 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku
Nishi-Shinjuku (M07) 1 min. walk
Shinjuku (JR Line) West Exit, 10 min. walk

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.

👍 Nikuno Kiwami Course, Tokusen Course

11:30AM-3:00PM (L.O. 2:30PM)

<Mon-Sat> 5:00PM-11:00PM (L.O. 10:00PM)

<Sun & Holiday> 5:00PM-10:00PM (L.O. 9:00PM)

<Closed> New Year Holiday & when the building is closed

Credit Card: VISA, Master, AMEX, JCB, UnionPay

<http://www.create-restaurants.co.jp>English
Photo#
009

雛鮨 新宿アイランドタワー

HINASUSHI (Shinjuku i-Land Tower)

Sushi



☎ 03-5323-2380

Lunch: ¥1,000- / Dinner: ¥4,000
Course: ¥5,200-📍 6-5-1-B1F Nishi-Shinjuku, Shinjuku-ku
Nishi-Shinjuku (M07) 1 min. walk
Shinjuku (JR Line) West Exit, 10 min. walk

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

👍 Premium Sushi All-You-Can-Eat

<Mon-Sat> 11:30AM (Sun & Holiday 12:00PM)-3:00PM (L.O. 2:30PM)

<Mon-Fri> 5:00PM-11:00PM (L.O. 10:00PM)

<Sat, Sun & Holiday> Closes 30 min-1.5 hour earlier

<Closed> New Year Holiday & when the building is closed

Credit Card: VISA, Master, AMEX, JCB, UnionPay

<http://www.create-restaurants.co.jp>English
Chinese
Photo#
077

魚や一丁 新宿三光町店

Uoya Iccho (Shinjuku-Sankocho)

Washoku, Sushi, Nabe, Izakaya



☎ 03-3225-2030

Lunch: ¥800- / Dinner: ¥3,000-
Course: ¥3,500- (all you can drink)📍 2-19-1-B1, Shinjuku, Shinjuku-ku
Shinjuku Sancho-me (F13/M09/S02) C6 Exit, 1 min. walk
JR Shinjuku (East Exit) 10 min. walk

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.

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

11:30AM-2:00PM (L.O. 1:30PM) Weekday only

4:00PM-11:00PM (L.O. 10:30PM)

Credit Card: VISA, Master, AMEX, JCB

movie.jp.com/shops/info/182322English
Chinese
Photo#
011

個室居酒屋 番屋 西新宿店

Banya (Nishi Shinjuku)

Izakaya



☎ 03-5381-5757

Dinner: ¥4,000- / Course: ¥4,000-

📍 2-6-1-49F Nishi-Shinjuku, Shinjuku-ku
Nishi-Shinjuku (M07) Exit 2, 5 min. walk
Tochomae (E28) A6 Exit, 1 min. walk

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.

👍 10 Types of Fresh Sashimi

5:00PM-11:30PM <Closed> New Year Holiday

Credit Card: VISA, Master, AMEX, Others

<http://www.banya-group.jp/>English
Photo#
012

四季の味 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



☎ 03-3320-6552

Lunch: ¥3,200- / Course: ¥4,500-
Dinner: ¥8,000- / Course: ¥6,480-📍 Odakyu Hotel Century Southern tower 19F 2-2-1-Yoyogi, Shibuya-ku
Shinjuku (JR Line) Southern Terrace Exit, 2 min. walk
Shinjuku (E27/M08/S01) A1 Exit, 1 min. walk

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.

👍 Sankai Okonomi Course ¥6,000 + service charge + tax

<Mon-Fri> 11:30AM-2:30PM (L.O. 2:30PM), 5:00PM-10:30PM

(L.O. 9:30PM) <Sat, Sun & Holiday> 11:00AM-3:30PM (L.O.

3:30PM), 3:30PM-10:30PM (L.O. 9:30PM)

Credit Card: VISA, Master, AMEX, JCB, Others

English
Chinese
Photo

*Halal & vegetarian menus may require reservation in advance

Saigo Takamori Statue (Ueno Park)

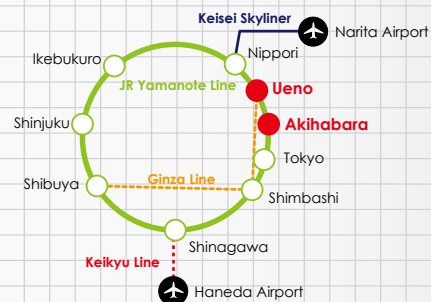


上野・秋葉原

Ueno Akihabara

"Art and History" vs. "Otaku Culture"

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



アメ横商店街 Ameyoko

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



10:00AM-7:00PM
www.ameyoko.net

Ueno (JR Line) Central Exit, (G16, H17) 5B Exit
Okachimachi (JR Line) North Exit
Nakaokachimachi (H16) A2, A5, A7 Exit
Ueno-Okachimachi (E09) A7 Exit



上野恩賜公園 Ueno Park

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

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

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

5:00AM-11:00PM
<https://www.tokyo-park.or.jp>
Ueno (JR Line) Park Exit

メイドカフェ Maid Cafe

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

Akihabara (JR Line/H15)



MAIDREAMIN©Neodelightinternational Inc.

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



☎ 03-5812-2424
Lunch: ¥1,300-
Dinner: ¥3,800-
Course: ¥5,000-



📍 1-57-B2F Ueno Koen, Taito-ku
Ueno (JR Line) Shinobazu Exit, 3 min. walk

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

👍 5 Assorted Yakitori & Daiginjo Tofu

<Lunch> 11:00AM-3:00PM
<Dinner> 3:00PM-12:00AM (L.O. 11:00PM)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.toriyoshi.jp>



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



☎ 03-5815-8251
Lunch: ¥1,200- / Dinner: ¥1,200-



📍 8-4 Ueno Koen, Taito-ku
Ueno (JR Line) Park Exit, 3 min. walk

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

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

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



Bistrot Taka
Bistrot Taka
Bistrot, French



Dinner Course: ¥9,000-



📍 2-33-1, Yushima, Bunkyo-ku
Yushima (C13) Exit 5, 3 min. walk | Ueno-Hirokoji (G15)
10 min. walk | Ueno-Okachimachi (E09) 10 min. walk

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

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

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



📍 AK Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku
Akihabara (JR Line) Electric Town Exit, 1 min. walk

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

👍 KAWAII HAPPINES COMBO ¥3,710+tax
1) Main dish, 2) dessert, 3) drink, 4) gift, 5) souvenir photograph
*All foods and drinks will be given a spell by maid

<Mon-Fri> 11:30AM-11:00PM <Sat, Sun & Holiday> 10:30 am-11:00pm
Credit Card: VISA, Master | <http://maidreamin.com>
<Facebook page> <https://www.facebook.com/maidcafe.maidreamin/>



☎ 03-6206-8090
Lunch: ¥1,050- / Dinner: ¥3,500-
Combo: ¥3,710- (Not including tax and ¥500 table charge per 1 hour)



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



📍 4-14-1-3F Soto Kanda, Chiyoda-ku
Akihabara (JR Line) Electric Town Exit, 1 min. walk

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

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

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



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



📍 1-1 Kanda Hanaokacho, Chiyoda-ku
Akihabara (JR Line) Electric Town Exit, 1 min. walk

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

👍 "Char's ZAKU rice ~Chicken omelet rice~"

10:00AM-10:30PM
(Food L.O. 9:30PM, Drink L.O. 10:00PM)
Credit Card: VISA, Master
<http://g-cafe.jp/>



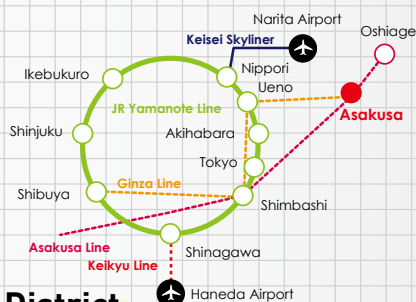


浅草

Asakusa

Traditional Entertainment District

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



浅草寺

Sensoji Temple

¥ FREE

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

6:30AM-5:00PM

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

📍 Asakusa (A18/G19/TS01)

浅草花やしき

Asakusa Hana Yashiki

¥ Age 13-64: 1000 yen / Age 7-12 & 65+: 500 yen / Under 6 & physically disabled persons: Free (Fee for rides not included)

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.

10:00AM-6:00PM (Last entry 5:30PM) | <http://hanayashiki.net/e/> | 📍 Asakusa (A18/G19/TS01)

浅草 飴細工あめしん

Asakusa Amezaiku Ameshin

Ameshin is an amezaiku (candy art) store founded in 2013. Amezaiku is one of the traditional Japanese arts crafts. The candy is softened by heating to around 90 degrees C (almost 200 degrees F), and is finely crafted with bare hands and traditional Japanese scissors. Amezaiku is created by cutting, pulling, and bending candy, which is attached at the top of stick. Ameshin holds workshops at their head office in Asakusa. You can learn how to make a rabbit. They also have a Solamachi Store located in Tokyo Skytree Town.

10:30AM-6:00PM, Closed Thursday

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

📍 Asakusa (A18/G19/TS01) 7 min. walk

浅草 きんぎょ

Asakusa Kingyo

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

9:00AM-4:30PM

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

📍 Asakusa (A18/G19/TS01) Exit 5

かっぱ橋道具街

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>

📍 Tawaramachi(G18), Iriya (H18), Asakusa (A18/G19/TS01)

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



☎ 03-3841-1114
Lunch: ¥4,000- / Dinner: ¥10,000-
Course: ¥10,000-



📍 3-1-12 Nishi Asakusa, Taito-ku
Asakusa Station (Tsukuba Express Line) A2 Exit, 1 min. walk

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

👍 Kobe Beef Sukiyaki Gozen

<Lunch> 11:30AM-3:00PM

<Dinner> 3:00PM-9:30PM (L.O. 8:30PM)

Credit Card: VISA, Master, AMEX, UnionPay

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

020 ふなわかふえ 浅草店
Funawa Café
Wa-Café



☎ 03-5828-2703
¥700-



📍 2-19-10 Kaminarimon, Taito-ku
Asakusa (A18) A4 Exit, 1 min. walk / (G19) Exit 2, 0 min. walk

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

👍 Traditional imo-yokan and hybrid sweets using imo-yokan

<Mon-Fri> 10:00AM-7:30PM

<Sat, Sun & Holiday> 10:00AM-8:00PM

<http://funawa.jp/shop/>

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



☎ 03-5806-2410
Dinner: ¥2,300-
Course: ¥3,000- (all you can drink)



📍 2-1-15 Asakusa, Taito-ku
Asakusa (A18/G19/TS01) Exit 6, 2 min. walk

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

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

<Mon-Fri> 4:00PM-12:00AM (L.O. 11:00PM)

<Sat, Sun & Holiday> 1:00PM-12:00AM (L.O. 11:00PM)

Credit Card: VISA, Master, AMEX, JCB

movie.jpn.com/shops/info/032250

022 土風炉 浅草店
Tofuro (Asakusa)
Washoku, Sukiyaki, Shabu-shabu, Nabe, Soba, Udon, Izakaya, Robata



☎ 03-5806-4455
Lunch: ¥1,500- / Dinner: ¥3,500-
Course: ¥3,800-



1-24-1 ROX2G 4F Asakusa, Taito-ku
Asakusa (Tsukuba Express Line) Exit 4, 5 min. walk
Tawaramachi (G18) Exit 3, 7 min. walk

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

👍 Kushiyaki -skewered meat and vegetables

<Lunch> Sat, Sun & Holiday 11:30AM-5:00PM

<Dinner> 5:00PM-11:30PM (L.O. 10:45PM)

Credit Card: VISA, Master, AMEX, JCB, UnionPay

<http://www.tofuro.jp>



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



☎ 03-3841-0110
Lunch: ¥2,000- / Dinner: ¥2,500-
Course: ¥4,000-



1-4-4 Asakusa, Taito-ku
Asakusa (A18/G19/TS01) Exit 1, 3 min. walk

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.

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

11:00AM-9:00PM (L.O. 8:00PM)

<Closed> 2nd & 4th Monday

Credit Card: VISA, Master, AMEX, JCB, UnionPay

<http://www.aoi-marushin.co.jp>



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



☎ 03-5806-5817
Lunch: ¥1,200-
Dinner: ¥3,000-
Course: ¥5,000-



1-23-7-1F&2F Asakusa, Taito-ku
Tawaramachi (G18) 4 min. walk
Asakusa (A18/G19/TS01) 8 min. walk

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.

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

<Mon-Fri> 11:00AM-5:00PM (L.O. 5:00PM), 5:00PM-11:00PM

<Sat, Sun & Holiday> 12:00PM-12:00AM

Credit Card: VISA, Master, AMEX, JCB, UnionPay

<http://www.isomaru.jp>



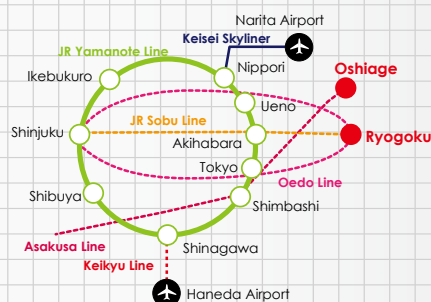


押上・両国

Oshiage Ryogoku

TOKYO SKYTREE® and Sumo, Symbols of Japan

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



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



☎ 03-5669-1570
Lunch: ¥860- / Dinner: ¥4,000-
Course: ¥4,000-

📍 3-26-6-2F&4F Ryogoku, Sumida-ku
Ryogoku (JR Line) East Exit, 1 min. walk

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

👍 ISEGAHAMABEYA-chanko (¥2,200 + tax)

<Mon-Sat & Before Holiday> 11:00AM-2:00AM

<Sun & Holiday> 11:00AM-12:00AM

Credit Card: VISA, JCB

<http://sakanaya-group.com/05ami/index.html>

English Photo



030 ビバ ナポリ
VIVA NAPOLI
Italian



☎ 03-5610-3190
Lunch: ¥2,000- / Dinner: ¥3,000-
Course: ¥5,000-

📍 TOKYO Solamachi 6F, 1-1-2-6F Oshiage, Sumida-ku
Oshiage (Z14) B3 Exit, 1 min. walk
Tokyo Sky Tree (Tobu Sky Tree Line) 0 min. walk

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

👍 Stone oven baked pizza -Fresh from the oven!

<Lunch> 11:00AM-4:00PM (L.O. 3:30PM) <Tea Time>

4:00PM-5:00PM <Dinner> 5:00PM-11:00PM (L.O. 10:00PM)

<Closed> When the building is closed | Credit Card: VISA, Master, AMEX, JCB | <http://www.create-restaurants.co.jp/>

English Chinese Photo



027 スカイツリー® ビューレストラン 簾 (れん)
REN
Washoku (Japanese style cuisine), Charcoal grill steak



☎ 03-5611-5591
Washoku
Lunch: ¥2,000- / Dinner: ¥6,500-
Charcoal Grill Steak Dinner: ¥10,000-

📍 Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku
Kinshicho (JR Line) North Exit / (Z13) Exit 3, 3 min. walk

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

👍 Flambe dessert

<Lunch> 11:30AM-3:00PM (L.O. 2:00PM)

<Dinner> 5:30PM-10:00PM (L.O. 9:00PM)

Credit Card: VISA, Master, AMEX, UC, DC, UFJ, Diners, JCB, Nicos, MUFG | <https://www.tobuhotel.co.jp/levant-restaurant-bar/ren/>

English



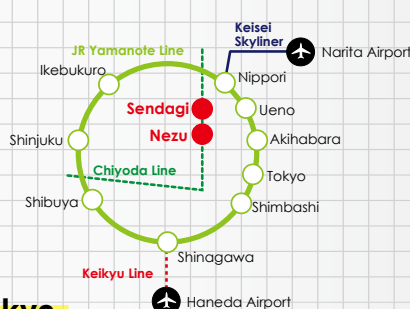


谷中・根津・千駄木

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.



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



☎ 03-5814-8087
Lunch: ¥1,300- / Dinner: ¥4,000-
Course: ¥3,800-

📍 2-42-2 Sendagi, Bunkyo-ku
Sendagi (C15) Exit 1, 5 min. walk

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

👍 Acquapazza of fresh fish

11:30AM-3:00PM (L.O. 2:30PM), 6:00PM-11:00PM (L.O. 10:00PM)
<Closed> 1st & 3rd Tuesday, Wednesday
Credit Card: VISA, Master
<http://sendagi-roji.com/>



032 おにぎり café 利さく Onigiri Café Risaku Rice ball



☎ 03-5834-7292
¥800-

📍 2-31-6 Sendagi, Bunkyo-ku
Sendagi (C15) Dangosaka Exit, 30 sec. walk

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

👍 Shiokobu Takuan

8:00AM-8:00PM
<Closed> Wednesday
<http://risaku.jimdo.com/>



033 HAGI CAFE HAGI CAFE Café



☎ 03-5832-9808
Lunch: ¥1,300- / Dinner: ¥2,000-
Course: ¥2,500-

📍 HAGISO, 3-10-25 Yanaka, Taito-ku
Nippori (KS02) West Exit, 5 min. walk
Sendagi (C15) Exit 2, 5 min. walk

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

👍 Fried mackerel sandwich ¥850

Breakfast menu 8:00AM-10:30AM (L.O. 10:00AM)
12:00PM-9:00PM (L.O. 8:30PM)
<Closed> Irregular
<http://hagiso.jp>



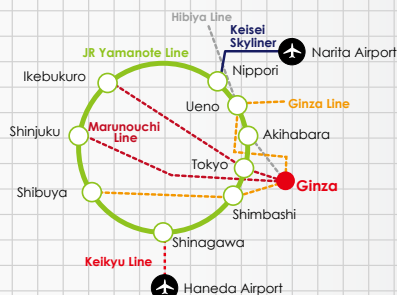


銀座

Ginza

Refined Shopping Area

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



ギンザシックス

GINZA SIX

The concept of GINZA SIX is New Luxury. The floors from the 2nd basement to the 6th floor, as well as the 13th floor, which is the restaurant floor, hold stores selling precious foods and drinks gathered from Japan and around the world, alongside global fashion brands and specialty stores to enliven shoppers' lifestyles. 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.

Shops 10:30AM-8:30PM, Restaurants 11:00AM-11:00PM
<https://ginza6.tokyo.e.abf.hp.transer.com>

📍 Ginza (G09/H08/M16) Exit A2
 Higashi-Ginza (A11/H08) Exit A1
 Ginza-itchome (Y19) Exit 9



東京ミッドタウン日比谷

Tokyo Midtown Hibiya

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

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

📍 Hibiya (C09/H07/I08)
 Yurakucho (JR Line/Y18)
 Ginza (G09/H08/M16)



歌舞伎座

Kabukiza

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

<https://www.kabukiweb.net/theatres/kabukiza/information/index.html>

📍 Ginza (M16/H08/G09) A7 Exit
 Higashi Ginza (A11/H09) Exit 3



日比谷公園

Hibiya Park

¥ FREE

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/>

📍 Kasumigaseki (M15/H06/C08), Hibiya (I08/C09/H07)



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

1-5-10-8F Ginza, Chuo-ku
Ginza-itchome (Y19) Exit 5-6, 2 min. walk
Ginza (G09/H08/M16) A13 Exit, 5 min. walk

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

👍 Premium loin

<Mon-Fri> 5:00PM-11:30PM

<Sat, Sun & Holiday> 5:00PM-10:00PM

Credit Card: VISA, Master, AMEX, Diners, Others

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



☎ 03-3562-2941
Dinner: ¥5,000- / Course: ¥5,000-



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

2-6-5 10F Ginza, Chuo-ku
Ginza-itchome (Y19) Exit 8, 1 min. walk
Ginza (G09/H08/M16) A9 Exit, 4 min. walk

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

👍 Hamakaze Course ¥6,000 + tax

<Mon-Fri> 11:30AM-3:00PM (L.O. 2:30PM),
5:00PM-10:00PM (L.O. 9:30PM)

<Sat, Sun & Holiday> 11:00AM-10:00PM (L.O. 9:30PM)

<Closed> Jan. 1st

Credit Card: VISA, Master, AMEX, JCB, Others



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

1-7-10-B1F Ginza, Chuo-ku
Ginza-itchome (Y19) Exit 7, 1 min. walk
Kyobashi (G10) Exit 3, 4 min. walk

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

👍 Jo-nigiri

11:00AM-11:00PM (L.O. 10:30PM)

Credit Card: VISA, Master, AMEX, JCB, Diners, UnionPay

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



079 銀座シェ・トモ
GINZA Chez Tomo
French

11-12F, POLA Ginza Bldg. 1-7-7 Ginza Chuo-ku
Ginza-itchome (Y19) Exit 7, 1 min. walk | Ginza (G09/H08/M16) A9
Exit, 6 min. walk | Yurakucho (JR Line) Kyobashi Exit, 5 min. walk

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

<Tue-Sun> 11:30AM-3:00PM, 6:00PM-10:30PM

<Closed> Monday (Tuesday if prior Monday is national holiday)

Credit Card: VISA, MASTER, DINERS

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



Course (Dinner): ¥13,500-



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

1-7-1 Yurakucho, Chiyoda-ku
Yurakucho (JR Line) 2 min. walk

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

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

<Mon-Fri> 11:00AM-2:30PM (L.O. 2:00PM), 3:00PM-11:30PM
(L.O. 10:30PM) <Sat, Sun & Holiday> 11:30AM-2:30PM
(L.O. 2:00PM), 3:00PM-11:00PM (L.O. 10:00PM)

Credit Card: VISA, Master, AMEX, JCB, UnionPay

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



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

8-2-1F&2F Ginza, Chuo-ku
Shimbashi (JR Line) Ginza Exit, 7 min. walk
Yurakucho (JR Line) 8 min. walk

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

👍 Hand-made soba

<Lunch> 11:30AM-2:00PM (Sat & Sun until 5:00PM) <Dinner> 4:00PM-
11:30PM (Sat & Sun from 5PM) (L.O. 10:50PM, drink 11:05PM)

Credit Card: VISA, Master, AMEX, JCB, UnionPay

<http://www.tofuro.jp>



*Halal & vegetarian menus may require reservation in advance

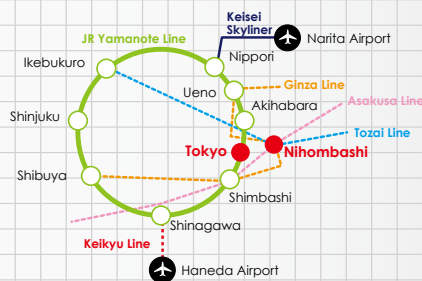


丸ノ内・日本橋

Marunouchi Nihonbashi

Center of Modern Tokyo

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



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

📍 Tokyo (JR Line/M17), Otemachi (C11/I09/M18/T09/Z08)



皇居

The Imperial Palace

Tokyo Imperial Palace, known as "Kokyo," is located on the old site of Edo Castle in the center of Tokyo. In addition to the residence of the imperial family, there is a park, museum, an archive, and administrative offices that is surrounded by water moats and stone walls giving a historical view of Japan. Kokyo Gaien (outer garden of the Imperial Palace) is popular among tourists for its beautiful scenery. 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.



東京駅

Tokyo Station

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

📍 Tokyo (JR Line/M17)



日本橋三越本店

Nihombashi Mitsukoshi Main Store

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

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

📍 Mitsukoshimae (G12/Z09) 1 min. walk
Nihombashi (A13/G11/T10) C1 Exit, 5 min. walk





日本銀行 Bank of Japan

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

📍 Mitsukoshimae (G12/Z09) B1 Exit



日本橋 Nihonbashi

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

📍 Mitsukoshimae (G12/Z09) B6 Exit
Nihombashi (A13/G11/T10) B12 Exit

甘酒横丁 Amazake Yokocho

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

<http://amazakeyokocho.jp>

📍 Ningyocho (H13/A14)

Nihonbashi YUKARI

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

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

日本橋ゆかり
041 Nihonbashi Yukari
Washoku



☎ 03-3271-3436
Lunch: ¥3,500- / Dinner: ¥10,000-

📍 3-2-14 Nihonbashi, Chuo-ku
Tokyo (JR Lines) Yaesu Exit, 3 min. walk
Nihombashi (A13/G11/T10) B3 Exit, 1 min. walk

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

English
Photo



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.

042

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)



☎ 03-5220-2527
Lunch: ¥880- / Dinner: ¥3,500-
Course: ¥4,000-



GRANROOF FRONT B1 Tokyo Station
Tokyo (JR Lines) Yaesu South Exit, 1 min. walk
Tokyo (M17) Yaesu North Exit, 5 min. walk

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

👉 Dry-cured ham platter -3 types of ham

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

#
080

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



Course (Lunch & Dinner): ¥21,000-



MY PLAZA Meiji Seimeikan B1F, 2-1-1, Marunouchi Chiyoda-ku
Tokyo Station (JR Lines/M17) Marunouchi South Exit, 5 min. walk
Yurakucho (JR Lines) International Forum Exit, 5 min. walk

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)
Credit Card: VISA, MASTER, DINERS
<http://wolfgangsteakhouse.jp/>

#
081

玄治店 濱田家
Genyadana Hamadaya
Washoku, Kaiseki



Course (Dinner): ¥46,000-



3-13-5 Nihonbashi Ningyo-cho, Chuo-ku
Ningyocho (A14/H13) 1 min. walk | Suitengumae (Z10)
8 min. walk | Hamacho (S10) 8 min. walk

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

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

#
088

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



☎ 03-6551-2511
Lunch: ¥1,000- / Dinner: ¥3,000-
Course: ¥3,500-
*Smoking space available



Marunouchi Center Building 1F 1-6-1 Marunouchi, Chiyoda-ku
Tokyo (JR Lines/M17) Marunouchi North Exit, 3 min. walk
Otemachi (C11/I09/M18/T09/Z08) B1 Exit, 1 min. walk

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

👉 Hamburger - with special buns and patty

<Mon-Fri> 8:00AM-11:30PM (L.O. 10:30PM)
<Sat, Sun & Holiday> 11:30AM-11:00PM (L.O. 10:15PM)
<Closed> When Marunouchi Center Building is closed
Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.common-cafe.jp/>

#
089

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



☎ 03-6256-0805
Lunch: ¥3,800- / Dinner: ¥20,000-
Course: ¥20,000-
*Smoking space available



Tekko Building B1F, 1-8-2 Marunouchi, Chiyoda-ku
Tokyo (JR Lines/M17) Yaesu North Exit, 2 min. walk
Otemachi (C11/I09/M18/T09/Z08) B10 Exit, 2 min. walk

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).

👉 Premium Steak Course -you can choose the main steak dish

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

#
096

フィンマクールズ丸の内パレスビル店
Finn McCool's (Marunouchi Palace Bldg.)
Irish Pub



☎ 03-6273-3997
Lunch: ¥1,000- / Dinner: ¥2,000-
Course: ¥4,000-



Palace Bld. B1F, 1-1-1 Marunouchi, Chiyoda-ku
Otemachi (C11/I09/M18/T09/Z08) C13 Exit, 3 min. walk
Tokyo (JR Line) Marunouchi Central Exit, 10 min. walk

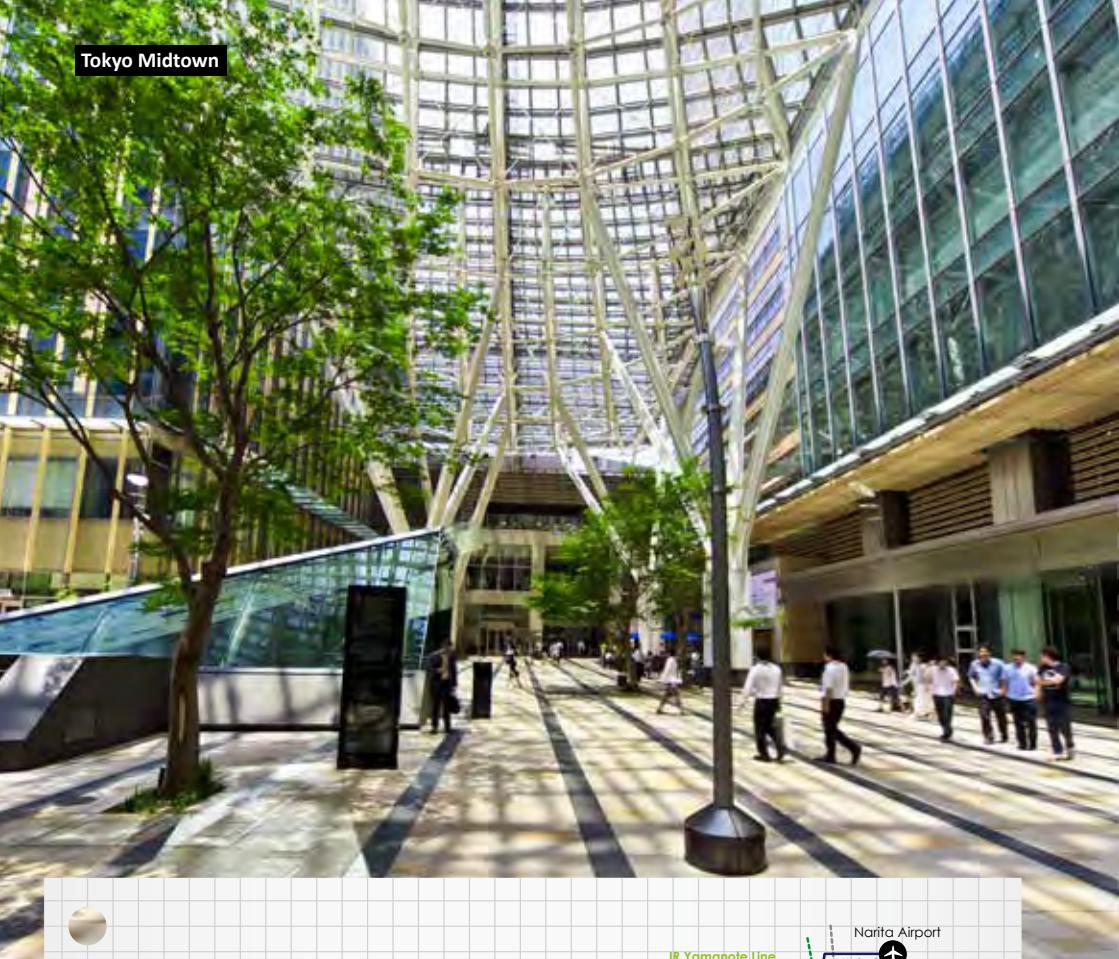
The pub offers Irish whiskey, cocktails, and Guinness beer in an exotic atmosphere. Stop by after work or on your way to explore Tokyo. Whether you are alone or in a group, come at ease because they have multiple English speaking staff. They also have a wide selection of whiskey from around the world. Vegan menus are also available for lunch.

👉 Vegan plate - fried soy meat with rice, pickled vegetables, and salad

<Mon-Fri> 11:00AM-11:30PM <Sat> 11:00AM-9:30PM
<Sun & Holiday> 11:00AM-10:30PM <Closed> Irregular
Credit Card: VISA, MASTER, AMEX, JCB, Diners



*Halal & vegetarian menus may require reservation in advance

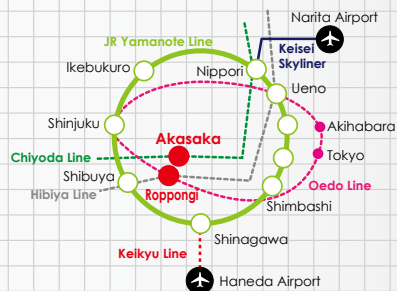


赤坂・六本木

Akasaka Roppongi

Center of Modern Tokyo

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




六本木ヒルズ®

Roppongi Hills

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

Shops 11:00AM-9:00PM, Restaurants 11:00AM-11:00PM

<http://www.ropponghills.com/>

 **Roppongi (H04, E23) Exit 1C**
Azabu Juban (E22) Exit 7, (N04) Exit 4




東京ミッドタウン

Tokyo Midtown

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

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

 **Roppongi (H04/E23) Exit 8**
Nogizaka (C05) Exit 3
Roppongi 1-chome (N05) Exit 1



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. Momiji-dani, autumn leaf valley, is famous for its artificial 10-meter high water fall.

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

 Kasumigaseki (C08/H06/M15)
Hibiya (C09/H07/I08)





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.

Suntory Museum of Art | http://www.tokyo-midtown.com/en/design_art/suntory.html
The National Art Center Tokyo | <http://www.nact.jp/english/>
Mori Art Museum | <http://www.mori.art.museum/en/index.html>



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 "saka 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/>
Akasaka (C06)



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>
Ebisu Station (JR Line/H02) East Exit

048

個室会席 北大路 虎ノ門茶寮

Japanese Kaiseki cuisine KITAOHJI TORANOMON SARYO

Washoku, Tempura



☎ 03-3434-1115

Lunch: ¥2,000- / Dinner: ¥7,000- / Course: ¥7,000-



3-17-1 Toranomon, Minato-ku
Kamiyacho (H05) Exit 3, 1 min. walk
Toranomon (G07) Exit 4, 8 min. walk

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

👍 Vegetarian-kaiseki

<Mon-Fri> 11:30AM-2:00PM (L.O. 1:00PM), 5:00PM-10:30PM (L.O. 9:00PM) <Sat> 11:30AM-3:00PM (L.O. 1:00PM), 5:00PM-9:00PM (L.O. 7:00PM) <Closed> Sunday, Holiday
Credit Card: VISA, Master, AMEX, JCB, others
<http://www.kitaothji.co.jp/toranomonsaryo/>

#
049

リオグランデグリル 六本木

Rio Grande Grill Roppongi

Churrasco Brazilian Barbecue



☎ 03-5413-5851

Lunch: ¥1,300- (Weekdays), ¥3,564- (Weekend) / Dinner: ¥4,860-



6-6-9-1F Roppongi, Minato-ku
Roppongi (E23/H04) Exit 3, 2 min. walk

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

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

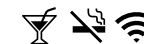
<Mon-Fri> 11:30AM-3:00PM (L.O. 2:00PM), 6:00PM-11:00PM (L.O. 10:00PM) <Weekend & Holiday> 11:30AM-3:30PM, Sat & Before Holiday 5:30PM-11:00PM (L.O. 10:00PM), Sun & Holiday 5:00PM-10:30PM (L.O. 9:30PM)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://riogrande.creatorestaurants.com/en/>

#
095

だし秀

DASHIHIDE

Washoku, Kappo, Shabu-shabu, Izakaya



☎ 03-3470-8156

Dinner: ¥8,000-



1F, 1-15-7 Nishi-Azabu, Minato-ku
Nogizaka (C05) 5 min. walk
Roppongi (E23/H04) 7 min. walk

Soup at Dashihide contains Sōdabushi (dried bullet mackerel), Sadabushi (dried blue mackerel), Nagasaki-produced Iriko (dried sardine), baked Flying Fish, Natural Kombu from Hidaka, flavourful seasonal vegetables, all slowly boiled together over time. The 'Dashi-Shabu' is a combination of finely sliced beef or pork, seasonal seafood and fresh vegetables, to simmer in their special house-made Washoku Dashi soup.

👍 Ishigaki Beef Dashi-Shabu

5:30PM-11:30PM (L.O. 11:00PM)
<Closed> Sunday, first Monday of each month
Credit Card: VISA, Master, AMEX, JCB, DINERS, Discover
<http://dashihide.com/en/>



Hotel New Otani Tokyo

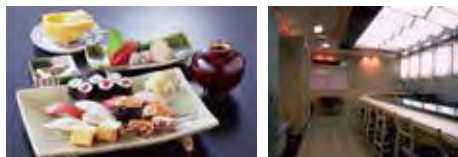
www.newotani.co.jp/en/tokyo/restaurant

Yotsuya Station (Kojimachi Exit) 8 min. walk
 Akasakamitsuke Station (D Kioicho Exit) 3 min. walk
 Address: Hotel New Otani Tokyo, 4-1 Kioi-cho, Chiyoda-ku

久兵衛 ザ・メイン店
Kyubey (The Main)
Washoku, Sushi

☎ 03-3221-4144

Lunch: ¥3,000- / Dinner: ¥10,000-
 Course: ¥15,000-



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).

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

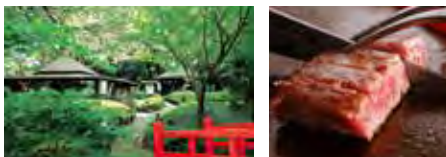
11:30AM-2:00PM, 5:00PM-9:30PM
 Credit Card: VISA, Master, AMEX, JCB, Others



石心亭
Sekishin-tei
Teppanyaki

☎ 03-3238-0024

Course Lunch : ¥6,000-
 Course Dinner: ¥18,000-



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.

👍 Ryokuin Course with Kobe Beef ¥24,000 + service charge + tax

<Mon-Fri> 11:30AM-2:00PM, 6:00PM-9:00PM <Sat, Sun & Holiday> 11:30AM-3:00PM, 6:00PM-9:00PM
 Credit Card: VISA, Master, AMEX, JCB, UnionPay, Others



天婦羅ほり川 ホテルニューオータニ店
Tempura Horikawa
Tempura

☎ 03-3221-4166

Lunch: ¥2,000- / Dinner: ¥5,000-
 Course: Lunch ¥3,800-, Dinner ¥5,000-



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.

👍 Tsuki Course ¥6,500 + service charge + tax

<Mon-Sat> 11:30AM-2:30PM, 5:00PM-9:30PM <Sun & Holiday> 11:30AM-2:00PM, 2:00PM-9:30PM
 Credit Card: VISA, Master, AMEX, JCB, Others



日本料理ほり川 ホテルニューオータニ店
Japanese Cuisine Horikawa
Washoku, Shabu-shabu, Nabe

☎ 03-3221-4177

Lunch: ¥1,800- / Dinner: ¥4,500-
 Course: Lunch ¥5,000-, Dinner ¥6,000-



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.

👍 Shabu-shabu

<Mon-Fri> 11:30AM-2:30PM, 5:00PM-10:00PM <Sat, Sun & Holiday> 11:30AM-4:00PM, 4:00PM-9:30PM
 Credit Card: VISA, Master, AMEX, JCB, Others



ÉdiTioN Koji Shimomura
ÉdiTioN Koji Shimomura
French



Lunch Course: ¥15,500-
 Dinner Course: ¥23,909-



Roppongi T-CUBE 1F, 3-1-1 Roppongi, Minato-ku
 Roppongi Icchome (N05) 3 min. walk

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

12:00PM-3:00PM (L.O. 1:30PM)
 6:00PM-11:00PM (L.O. 9:00PM) <Closed> Irregular
 Credit Card: VISA, MASTER, DINERS
<http://www.koji-shimomura.jp/>



ウニ
#uni
Seafood



☎ 03-6447-4832
 Lunch: ¥1,000-
 Dinner: ¥6,000 - ¥8,000



Roppongi Fortuna Bldg. 1F, 7-12-23 Roppongi, Minato-ku
 Roppongi (E23) Exit 7, 3 min. walk / (H04) 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.

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

11:30AM-2:00PM (L.O. 1:30PM)
 6:00PM-11:30PM (L.O. 10:30PM)
 Credit Card: VISA, MASTER, AMEX, JCB, DINERS
<http://uni-seafood.com>



熟成焼肉 肉源
JYUKUSEI YAKINIKU NIKUGEN
Yakiniku



☎ 03-5797-7390
 Lunch: ¥1,000- / Dinner: ¥5,500-
 Course: ¥5,000-



2-14-33-2F Akasaka, Minato-ku
 Akasaka (C06) 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 70 kind of selected wines for you to choose to enjoy with delicious beef.

👍 Wet Aged Beef Steak

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



*Halal & vegetarian menus may require reservation in advance



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.



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>

📍 Hamamatsu-cho (JR Line)
Shimbashi (A01/G08/U01)
Shiodome (E19/U02)



Nippon Television (NTV)

Shiodome is the headquarters of The Nippon Television (NTV). Many of the broadcasted programs can be observed outside of the see-through window glasses. The fancy NTV clock might be attractive for fans of Hayao Miyazaki, a famous animator and designer of the clock. The shop "Nittere Ya" sells items of characters promoted by NTV. Fun events are held during the summer.

<http://www.ntv.co.jp/shiodome/>

📍 Shimbashi (JR Line/A10/G08/U01)
Shiodome (E19/U02)

Hama-rikyu

¥ 300 (Elementary school children and over 65: free)

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.

9:00AM-5:00PM (Final admission 4:30PM) <Closed> December 29 - January 1
<http://teien.tokyo-park.or.jp/en/hama-rikyu/index.html>

📍 Shimbashi (JR Line/A10/G08/U01) | Shiodome (U02/E19)

057 美寿思 MISUJI Sushi



☎ 03-6218-4100
Lunch: ¥2,500- / Dinner: ¥10,000-
Course: ¥8,000-



Caretta Shiodome 46F, 1-8-1 Higashi Shinbashi, Minato-ku
Shimbashi (JR Lines) Shiodome Exit, 5 min. walk
Shiodome (E19/U02) Exit 10, 1 min. walk

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

👍 Edomae-Kaiseki-course

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



058 築地 すし一番 築地場外市場中央店 Tsukiji Sushi Ichiban (Tsukiji Jogai Shijo) Sushi



☎ 03-3524-7188
Lunch: ¥980- / Dinner: ¥2,800-



4-13-15 Tsukiji, Chuo-ku
Tsukiji Shijo (E18) Exit A1, 2 min. walk

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!

👍 Changes daily, please ask staff

7 days/24 hours
Credit Card: VISA, JCB
<http://sakanaya-group.com/04sushiichiban/00top/main.html>



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



☎ 03-6206-1151
Lunch: ¥1,200- / Dinner: ¥5,000-
Course: ¥6,000-



Perusa 115 4F, 1-15-5 Shinbashi, Minato-ku
Shimbashi (JR Line) Hibiya Exit, 1 min. walk
Shimbashi (A10/G08/U01) Exit 7, 1 min. walk

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

👍 Shark's Fin Sashimi - ¥12,000*, Chongqing Style Braised Tofu & Minced Pork with Hot Sauce -¥1,800*
*Excluding tax & service fee

11:00AM-2:30PM (L.O. 2:00PM), 5:00PM-11:00PM
(L.O. 10:00PM) <Closed> Irregular Holiday
Credit Card: VISA, Master, AMEX, JCB, UnionPay, DINERS
<http://kamonka-tokyo.jp>



060 さくら麴 新橋店 Sakurakouji Shinbashi Washoku, Sukiyaki, Shabu-shabu, Nabe, Izakaya



☎ 03-5501-2424
Lunch: ¥800- / Dinner: ¥3,500-
Course: ¥4,000-



1-18-12-B1F, Shinbashi, Minato-ku
Shimbashi (JR Lines) Hibiya Exit, 3 min. walk
Uchisaiwai-cho (I07) Exit A1, 3 min. walk

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

👍 Okinawa-pork Shabu-shabu

<Mon-Fri, Before Holiday> 11:30AM-3:00PM, 4:30PM-11:30PM (L.O. 10:50PM, Drink 11:00PM) <Sat> 2:30PM-10:30PM <Closed> Sun & Holiday, The 1st Saturday of every month, Yearend & New Year Holiday | Credit Card: VISA, Master, AMEX, JCB, UnionPay | <http://www.koujigura.jp/>



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



☎ 03-6253-1130 (10AM-7PM)
Lunch: ¥3,210- / Dinner: ¥6,000-



The Royal Park Hotel Tokyo Shiodome 1-6-3 Higashi-shimbashi, Minato-ku
Shiodome (E19/U02) Exit 2, 1 min. walk
Shimbashi (JR Lines) Shiodome Exit, 3 min. walk

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

👍 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

11:30AM-3:30PM (L.O. 3:00PM)
6:00PM-10:00PM (L.O. 9:00PM)
Credit Card: VISA, Master, AMEX, JCB, UnionPay, DINERS
<https://www.the-royalpark.jp/the/tokyoshiodome/en/>



084 てんぷら 逢坂 Tempura Osaka Tempura



Course (Dinner): ¥16,500-



Tada Building 1F, 2-13-16 Nishishinbashi, Minato-ku
Shimbashi (JR Line) Ginza Exit, 10 min.
Toranomon (G07) Exit 1, 5 min. walk

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

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



*Halal & vegetarian menus may require reservation in advance

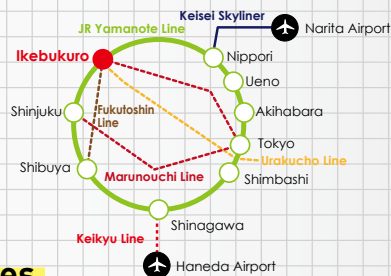


池袋

Ikebukuro

Town for Shoppers of All Ages

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



<http://www.sunshinecity.co.jp/english/index.html>

📍 Ikebukuro (JR Line/F09/M25/Y09)



サンシャインシティ

Sunshine City

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



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.



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/>

📍 Sugamo (JR Line/I15)

和 GALICO 寅
063 **WAGALICO TORA**
Washoku, Izakaya, Nihonshu Bar, Gibier cuisine

2-58-9-1F, Ikebukuro, Toshima-ku
Ikebukuro (JR Line) West Exit, 10 min. walk

Wagalice 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.

👍 Pheasant breast meat with green onions

<Mon-Thu> 5:00PM-2:00AM (L.O.1:00AM)
<Fri&Sat> 5:00PM-5:00AM (L.O.4:00AM)
<Sun> 5:00PM-12:00AM (L.O.11:00PM)
<https://www.facebook.com/wagalicotora>

English



☎ 070-1319-7406
Dinner: ¥3,000- / Course: ¥4,000-



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

Sunshine 60 59F, 3-1 Higashi Ikebukuro, Toshima-ku
Ikebukuro (JR Line/F09/M25/Y09) Exit 35, 8 min.walk
Higashi Ikebukuro (Y10) Exit 6-7, 3min. walk

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

👍 Yuraku Course ¥5,000 + tax

<Mon-Fri> 11:00AM-3:00PM (L.O. 2:30PM), 5:00PM-11:00PM (L.O. 10:00PM) <Weekend & Holiday> 11:00AM-4:00PM (L.O. 2:30PM), Sat 4:00PM-11:00PM (L.O.10:00PM) Sun & Holiday 4:00PM-10:00PM (L.O.9:00PM) <Closed> New Year Holiday
Credit Card: VISA, Master, AMEX, JCB, Others

English Chinese Photo



☎ 03-5954-6159
Lunch: ¥2,000- / Dinner: ¥6,500-
Course: ¥5,400-



音音 池袋店
092 **Oto-oto (Ikebukuro)**
Washoku, Sashimi, Pot cooked rice

MI PLAZA 5F, 1-19-5 Minami Ikebukuro, Toshima-ku
Ikebukuro (JR Line/F09/M25/Y09) East Exit, 3 min. walk
Ikebukuro (Seibu Ikebukuro Line) Seibu Exit, 2 min. walk

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.

👍 Sashimi Treasure Plate - Fresh selection of seafood

<Lunch> Mon-Fri & Before Holiday 11:30AM-3:00PM / Sat, Sun & Holiday 11:30AM-4:30PM <Dinner> Mon-Thu, Sun & Holiday 4:30PM-11:00PM / Fri, Sat & Before Holiday 4:30PM-11:30PM | Credit Card: VISA, Master, AMEX, JCB, UnionPay
<http://www.ototoo-gohan.jp/>

English Photo



☎ 03-3980-4434
Lunch: ¥1,200- / Dinner: ¥4,000-
Course: ¥5,000-



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

5-9-1 Nishi Ikebukuro, Toshima-ku
Ikebukuro (JR Line/F09/M25/Y09) West Exit or C3, 1 min. walk

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

👍 Lunch plate with grilled vegetables

11:00AM-7:00PM (L.O. 6:00PM)
Credit Card: VISA, Master, AMEX, JCB
<https://www.riviera.co.jp/restaurant/tokyo-cafe/>

English Photo



☎ 03-3981-3264
Lunch: ¥1,200-



日本橋紅とん 池袋ビックリガード店
066 **Nihonbashi Beniton Ikebukuro Bikkuri-Gard**
Izakaya, Yakitori, Kushiage, Tonkatsu, Yakiton

IKEBUKURO ROYAL HOTEL Higashiguchi 1F, 1-17-2 Minami Ikebukuro, Toshima-ku
Ikebukuro (JR Line/F09/M25/Y09) East Exit, 2 min. walk

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

👍 Charcoal-grilled meat on a skewer (Crispy on the outside and juicy on the inside. You can choose salt or sauce.)

<Mon-Sat> 4:00PM-5:00AM (L.O. 4:00AM)
<Sun & Holiday> 4:00PM-11:00PM (L.O. 10:00PM)
Credit Card: VISA, Master, AMEX, JCB
<http://movia.jp.com/shops/info/193023>

English Chinese Photo



☎ 03-5950-0033
Dinner: ¥2,300-
Course: ¥3,480- (all you can drink)



雛鮨 池袋
067 **HINASUSHI Ikebukuro**
Sushi

Yamada Denki LABI 1-7F, 1-5-7 Higashi Ikebukuro, Toshima-ku
Ikebukuro (JR Line/F09/M25/Y09) East Exit, 2 min. walk

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

👍 Premium Sushi All-You-Can-Eat

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

English Chinese Photo



☎ 03-5953-2881
Lunch: ¥1,000- / Dinner: ¥4,000-
Course: ¥4,000-



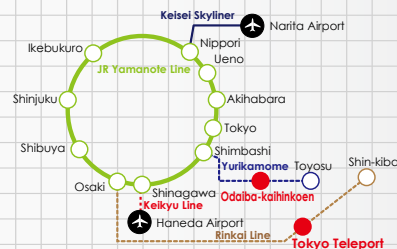


お台場

Odaiba

Amusement Area of the Tokyo Bay

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



レインボーブリッジ Rainbow Bridge

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

Promenade open hours: Apr.1-Oct.31 9:00AM-9:00PM, Nov.1-Mar.31 10:00AM-6:00PM

Shibaura side: ② Shibaura Futou (U05) 5 min. walk

Daiba side: ② Odaiba Kaihinkoen (U06) 10 min. walk



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/>

② Tokyo Teleport (Rinkai Line) 3 min. walk
Aomi (U10) Connected to building

東京ビッグサイト Tokyo Big Sight

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

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

🚶 Kokusai-tenjiyo (Rinkai Line) 7 min. walk | Kokusai-tenjiyo-seimon (U11) 3 min. walk



大江戸温泉物語 Oedo Onsen Monogatari

¥ Admission fee varies depending on date and time

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.

11:00AM-9:00AM of next day (Final entry 7:00AM)

<http://www.oedoonsen.jp/daiba/>

🚶 Tokyo Teleport (Rinkai Line) Free shuttle bus 7 min. ride
Telecom Center (U09) 2 min. walk

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

¥ 620 (adults) / 210 (under 18)

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.

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

🚶 Tokyo Teleport (Rinkai Line) 15 min. walk | Fune-no-kagakukan (U08) 5 min. walk
Telecom Center (U09) 4 min. walk



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



☎ 03-5500-6600
Lunch: ¥3,000- / Dinner: ¥5,000-

📍 Grand Nikko Tokyo Daiba 2F, 2-6-1 Daiba, Minato-ku
Hotel building linked to Daiba Station
Tokyo Teleport (U06) 10 min. walk

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

<Lunch> 11:30AM-3:00PM (L.O. 2:30PM)

<Dinner> Mon-Fri 5:30PM-9:30PM Sat, Sun & Holiday
5:00PM-9:30PM (L.O. 9:00PM)

Credit Card: VISA, Master, AMEX, JCB

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



#069 ダイナミックキッチン&バー 響 お台場店 Hibiki (Odaiba) Washoku



☎ 03-3599-5500
Lunch: ¥1,200- / Dinner: ¥4,800-
Course: ¥4,800-

📍 AQUA CITY ODAIBA 6F, 1-7-1 Daiba, Minato-ku
Daiba (U07) 2 min. walk

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

👍 "Koshihikari" stone oven cooking

11:00AM-3:00PM (L.O. 2:30PM)

5:00PM-11:00PM (L.O. 10:00PM)

Credit Card: VISA, Master, AMEX, JCB, UnionPay

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



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



☎ 03-6457-2778
¥600-

📍 DiverCity Tokyo Plaza 2F, 1-1-10 Aomi, Koto-ku
Tokyo Teleport (Rinkai Line) 3 min. walk
Daiba Station (U07) 5 min. walk

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

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

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



@SOTSU • SUNRISE



*Halal & vegetarian menus may require reservation in advance

| Area | Hotel | Contact Information | Room | Price | Wi-Fi | Restaurant & Bar | Languages | Room Service | Bus | Pool | Spa | Barrier Free | Free Breakfast | ATM | Laundry Services |
|-----------------------------|----------------------------------|--|------|-------|-------|------------------|---|--------------|-----|------|-----|--------------|----------------|-----|------------------|
| Shibuya Harajuku Omotesando | Cerulean Tower Tokyu Hotel | 26-1 Sakuragaoka-cho Shibuya-ku Tokyo 150-8512 Tel: +81-3-3476-3000 https://www.tokyuhotelsjapan.com/global/cerulean-h | 408 | ¥¥¥ | ○ | 8 | English | ○ | ○ | ○ | ○ | ○ | △ | ○ | ○ |
| | Shibuya Excel Hotel Tokyu | 1-12-2 Dogenzaka Shibuya-ku Tokyo 150-0043 Tel: +81-3-5457-0109 http://www.tokyuhotels.co.jp/shibuya-e/ | 408 | ¥¥ | ○ | 3 | English | ○ | ○ | × | × | ○ | × | ○ | ○ |
| Shinjuku | Park Hyatt Tokyo | 3-7-1-2 Nishi-Shinjuku Shinjuku-Ku Tokyo 163-1055 Tel: +81-3-5322-1234 Email: tokyo.park@hyatt.com http://tokyo.park.hyatt.com | 177 | ¥¥¥¥ | ○ | 7 | English, Chinese, Korean, French | ○ | ○ | ○ | ○ | ○ | × | ○ | ○ |
| | 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 https://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 https://www.keioplaza.com/ | 1438 | ¥¥¥ | ○ | 22 | English, Chinese, Korean, French, Spanish, German | ○ | ○ | ○ | ○ | ○ | × | ○ | ○ |
| | Rihga Royal Hotel Tokyo | 1-104-19 Totsuka-machi Shinjuku-ku Tokyo 169-8613 Tel: +81-3-5285-1121 https://www.rihga.co.jp/tokyo | 129 | ¥¥¥ | ○ | 6 | English | ○ | ○ | ○ | ○ | ○ | × | × | ○ |
| | Shinjuku Prince Hotel | 1-30-1 Kabuki-cho Shinjuku-ku Tokyo 160-8487 Tel: +81-3-3205-1111 http://www.princehotels.com/shinjuku/ | 571 | ¥¥¥ | ○ | 3 | English, Chinese, Korean | × | × | × | × | ○ | × | × | ○ |
| | 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 https://www.citadines.com/en/japan/tokyo/citadines-central-shinjuku-tokyo | 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 | ○ | × | × | × | △ | × | × | ○ |
| | Shinjuku Washington Hotel | 3-2-9 Nishi-Shinjuku Shinjuku-ku Tokyo 160-8336 Tel: +81-3-3343-3111 http://www.shinjuku-wh.com/ | 1617 | ¥¥ | ○ | 3 | English, Chinese, Korean | × | × | × | × | × | × | ○ | ○ |
| Ueno Akihabara | Mitsui Garden Hotel Ueno | 3-19-7 Higashi-ueno Taito-ku Tokyo 110-0015 Tel: +81-3-3839-1131 http://www.gardenhotels.co.jp/eng/ueno/ | 245 | ¥¥ | ○ | 1 | English | × | × | × | × | ○ | × | × | ○ |
| | Super Hotel Akihabara Suehirocho | 3-2-5 Ueno Taito-ku Tokyo 110-0005 Tel: +81-3-6848-9000 http://www.superhotel.co.jp/s_hotels/akihabara/ | 106 | ¥¥ | ○ | × | Japanese | × | × | × | × | × | ○ | × | ○ |

¥ = 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 https://www.gate-hotel.jp/en/asakusa-kaminarimon/ | 136 | ¥¥ | ○ | 2 | English | × | × | × | × | ○ | × | × | ○ |
| | 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 https://lottecityhotel.jp/en/ | 213 | ¥¥ | ○ | 3 | English | × | × | × | × | ○ | × | ○ | ○ |
| | Tobu Hotel Levant Tokyo | 1-2-2 Kinshicho Sumida-ku Tokyo 130-0013 Tel: +81-3-5611-5511 https://www.tobuhotel.co.jp/levant/ | 383 | ¥¥ | ○ | 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 | ○ | ○ | × | ○ | ○ | × | ○ | ○ |
| | The Gate Hotel Tokyo *Opens Dec. 14, 2018 | 2-2-3 Yurakucho Chiyoda-ku Tokyo 100-0006 Tel: +81-3-6263-8233 https://www.gate-hotel.jp/en/tokyo/ | 164 | ¥¥¥ | ○ | 3 | English | × | × | × | × | ○ | × | × | ○ |
| | Imperial Hotel Tokyo | 1-1-1 Uchisaiwai-Cho Chiyoda-Ku Tokyo 100-8558 Tel: +81-3-3504-1111 https://www.imperialhotel.co.jp/ | 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/tokyo/shangrila | 200 | ¥¥¥¥ | ○ | 4 | English, Chinese, Korean, Italian, German, French, Indonesian, Malay, Spanish | ○ | ○ | ○ | ○ | ○ | △ | × | ○ |
| | The Tokyo Station Hotel | 1-9-1 Marunouchi Chiyoda Tokyo 100-0005 Tel: +81-3-5220-1111 Email: info@tokyostationhotel.jp http://www.thetokyostationhotel.jp/ | 150 | ¥¥¥¥ | ○ | 10 | English, Chinese, Korean | ○ | × | × | ○ | ○ | × | × | ○ |
| | Hotel Metropolitan Tokyo Marunouchi | 1-7-12 Marunouchi Chiyoda-ku Tokyo 100-0005 Tel: +81-3-3211-2233 Email: info@hm-marunouchi.jp http://www.hotelmetropolitanmarunouchi.jp/ | 343 | ¥¥¥ | ○ | 1 | English | ○ | × | × | × | ○ | × | × | ○ |
| Akasaka Roppongi | Grand Hyatt Tokyo | 6-10-3 Roppongi Minato-Ku Tokyo 106-0032 Tel: +81-3-4333-1234 Email: tokyo.grand@hyatt.com http://tokyo.grand.hyatt.jp/en/hotel/home.html | 387 | ¥¥¥¥ | ○ | 10 | English, Chinese, Korean, Italian, Spanish, German, French, Portuguese, Hindi, Tagalog, Nepalese, Arabic, Russian | ○ | ○ | ○ | ○ | ○ | × | × | ○ |

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

| Area | Hotel | Contact Information | Room | Price | Wi-Fi | Restaurant & Bar | Languages | Room Service | Bus | Pool | Spa | Barrier Free | Free Breakfast | ATM | Laundry Services |
|--------------------|-------------------------------------|---|------|-------|-------|------------------|--|--------------|-----|------|-----|--------------|----------------|-----|------------------|
| Akasaka Roppongi | The Ritz-Carlton, Tokyo | 9-7-1 Akasaka Minato-ku Tokyo 107-6245 Tel: +81-3-3423-8000 http://www.ritzcarlton.com/en/hotels/japan/tokyo | 247 | ¥¥¥¥ | ○ | 6 | English, Chinese, Italian, Spanish, German, French, Korean, Russian, Tagalog, Portuguese | ○ | ○ | ○ | ○ | ○ | × | ○ | ○ |
| | ANA InterContinental Tokyo | 1-12-33 Akasaka Minato-ku Tokyo 107-0052 Tel: +81-3-3505-1111 https://anaintercontinental-tokyo.jp/en/ | 844 | ¥¥¥ | ○ | 11 | English | ○ | ○ | ○ | ○ | ○ | × | ○ | ○ |
| | Hotel New Otani Tokyo | 4-1 Kioi-Cho Chiyoda-Ku Tokyo 102-8578 Tel : +81-3-3265-1111 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 | ○ | ○ | ○ | ○ | ○ | × | × | ○ |
| | 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 https://global.hankyu-hotel.com/daiichi-hotel-tokyo/ | 278 | ¥¥¥ | ○ | 11 | English | ○ | ○ | ○ | ○ | ○ | × | × | ○ |
| | InterContinental Tokyo Bay | 1-16-2 Kaigan Minato-Ku Tokyo 105-8576 Tel: +81-3-5404-2222 https://www.interconti-tokyo.com/en/ | 330 | ¥¥¥ | ○ | 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, Spanish | ○ | ○ | × | ○ | ○ | × | × | ○ |
| | 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 | ¥¥¥ | ○ | 11 | English | ○ | ○ | ○ | ○ | ○ | △ | ○ | ○ |
| | The Royal Park Hotel Tokyo Shiodome | 1-6-3 Higashi-shimbashi Minato-ku Tokyo 105-8333 Tel: +81-3-6253-1111 https://www.the-royalpark.jp/the/tokyoshiodome/en/ | 490 | ¥¥¥ | ○ | 5 | English, Korean | × | ○ | × | ○ | ○ | △ | × | ○ |
| Ikebukuro | Hotel Metropolitan Tokyo Ikebukuro | 1-6-1 Nishiikebukuro Toshima-ku Tokyo 171-8505 Tel: +81-3-3980-1111 http://www.metropolitan.jp/e/ | 807 | ¥¥¥ | ○ | 10 | English | ○ | ○ | × | × | ○ | × | × | ○ |
| Odaiba Bay Area | Grand Nikko Tokyo Daiba | 2-6-1 Daiba Minato-ku Tokyo 135-8701 Tel: +81-3-5500-6711 http://www.tokyo.grand-nikko.com/ | 882 | ¥¥¥ | ○ | 9 | English, French | ○ | ○ | ○ | × | ○ | × | ○ | ○ |
| | Tokyo Bay Ariake Washington Hotel | 3-7-11 Ariake Koto-ku Tokyo 135-0063 Tel: +81-3-5564-0111 http://tokyobay.washington-hotels.jp/ | 830 | ¥¥ | ○ | 12 | English, Chinese, Korean | × | ○ | × | × | ○ | × | ○ | ○ |
| Others | Hotel Chinzanso Tokyo | 2-10-8 Sekiguchi Bunkyo-ku Tokyo 112-8680 Tel: +81 3 3943-1111 Email: info@hotel-chinzanso.com http://www.hotel-chinzanso-tokyo.com/ | 267 | ¥¥¥¥ | ○ | 9 | English, Chinese, Korean, French, Tagalog | ○ | ○ | ○ | ○ | ○ | △ | × | ○ |
| | Hilltop Hotel | 1-1 Surugadai Kanda Chiyoda-ku Tokyo 101-0062 Tel: +81-3-3293-2311 https://www.yamanoue-hotel.co.jp/eng/index.html | 35 | ¥¥¥ | ○ | 7 | English | ○ | × | × | × | × | × | × | ○ |
| | The Royal Park Hotel Tokyo Haneda | 2-6-5 Haneda Airport Ota-ku Tokyo 144-0041 Tel: +81-3-6830-1111 https://www.the-royalpark.jp/the/tokyohaneda/en/ | 313 | ¥¥¥ | ○ | 1 | English | ○ | × | × | × | ○ | △ | × | ○ |
| | 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.

Casual Restaurant Chains in Tokyo!

SOBA

Buck wheat noodle served in cold or hot soup.



FUJISOBA

Soba, udon, curry, and "don" menus

fujisoba.co.jp



UDON

Flour noodle served in hot or cold soup.



NAKAU

Udon set menus, gyu-don (beef bowl), and other "don" menus

www.nakau.co.jp/en/



TEISHOKU

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



YAYOI

Teishoku menus

www.yayoiken.com/en/



DON

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



SUKIYA

Gyu-don (beef bowl), pork bowl, curry, and set menus

www.sukiya.jp/en/



TENYA

Ten-don (tempura bowl), other "don" menus

www.tenya.co.jp/english/



HANAYA YOHEI

Sushi, sashimi, tempura, soba, udon, ten-don, sukiyaki, shabu-shabu, and more

www.hanayaoyohei.co.jp/en/



HAMAZUSHI

Sushi, and more

www.hamazushi.com/en/



COCO'S RESTAURANT

Hamburger steak and other set menus

www.cocos-jpn.co.jp/



FRESHNESS BURGER

Hamburger, cafe

www.freshnessburger.co.jp



Japanese Food Terms

Yaki-, -yaki (焼き)

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

-age (揚げ)

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

Kushi- (串)

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

Izakaya (居酒屋)

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

Nabe (鍋)

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

Ramen (ラーメン)

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

Sukiyaki (すき焼き)

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

Tonkatsu (とんかつ)

Japanese-style pork cutlets

Shabu-shabu (しゃぶしゃぶ)

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

Yakiniku (焼肉)

Korean barbecue.

Monjayaki (もんじゃ焼き)

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

Okonomiyaki (お好み焼き)

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

Useful Phone Numbers

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

| | |
|--|----------------|
| Police (available also in English) | ☎ 110 |
| Tokyo Metropolitan Police Department General Advisory Center | ☎ 03-3501-0110 |
| Fire / emergency | ☎ 119 |

Tourist Information

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

Transportation

| | |
|-------------------------------------|-----------------|
| Flight Information (Haneda Airport) | ☎ 03-5757-8111 |
| Flight Information (Narita Airport) | ☎ 0476-34-8000 |
| Toei Transportation (Subway) | ☎ 03-3816-5700 |
| JR-EAST (Railway) | ☎ 050-2016-1603 |
| Tokyo Metro (Subway) | ☎ 0120-10-4106 |
| Nihon Kotsu (Taxi) | ☎ 03-5755-2336 |

Lost and Found

| | |
|--|-----------------|
| The Tokyo Metropolitan Police Department Lost and Found Center | ☎ 0570-55-142 |
| Tokyo Metro (Subway) | ☎ 03-3834-5577 |
| Toei Transportation (bus and subway) | ☎ 03-3816-5700 |
| Taxi | ☎ 03-3648-0300 |
| JR-EAST (Railway) | ☎ 050-2016-1601 |

Hospitals & Clinics (English Services Available)

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

Healthcare Information

| | |
|---|----------------|
| Tokyo Metropolitan Health and Medical Informational Center (Himawari) | ☎ 03-5285-8181 |
| Fire Station Telephone Service (Guidance for medical institutions) | ☎ 03-3212-2323 |



Experience the **TRUE JAPAN** at

Ganko

Hands-on Sushi-making Experience

This "sushi-nigiri" (sushi-making) event is open to groups of two or more people. Participants are taken into a spacious Japanese tatami-floored room with a tokonoma alcove, with a deeply Japanese mood. Guests are provided with cuts of tuna, salmon, shrimp, and other sushi toppings, sushi rice, wasabi horeseradish, and seaweed, and try their hands at assembling their own sushi, with the chef's guidance. The next stage, after the sushi is ready, is a tasting and mealtime. Check the taste and appearance of your own sushi alongside the work of the pros.

**Cost: ¥5,000 per person in groups of 2~8 people. Saturday, Sunday, and Holidays: ¥7,000 or ¥10,000 per person in a group of 2 or more. Booking required.*

Ganko (Ginza 1-chome)
1-7-10-B1F Ginza, Chuo-ku



Sushi making experience



Japanese classical dance viewing



Ganko Shinjuku Yamano Aiko-tei



Ganko Ittetsu (Sake)



Large Platter Sushi

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



INBOUND MARKET EXPO 2019

February 19 - 22, 2019
10:00AM - 5:00PM (Last day 4:30PM)
Tokyo Big Sight East Hall 7

<https://www.jma.or.jp/ime/en/>