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Global Kitchen Series No. 19 - Türkiye

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Understanding Japan Through Onsen Culture

Philippe Sauzedde: Half a Century Connecting Japan and France

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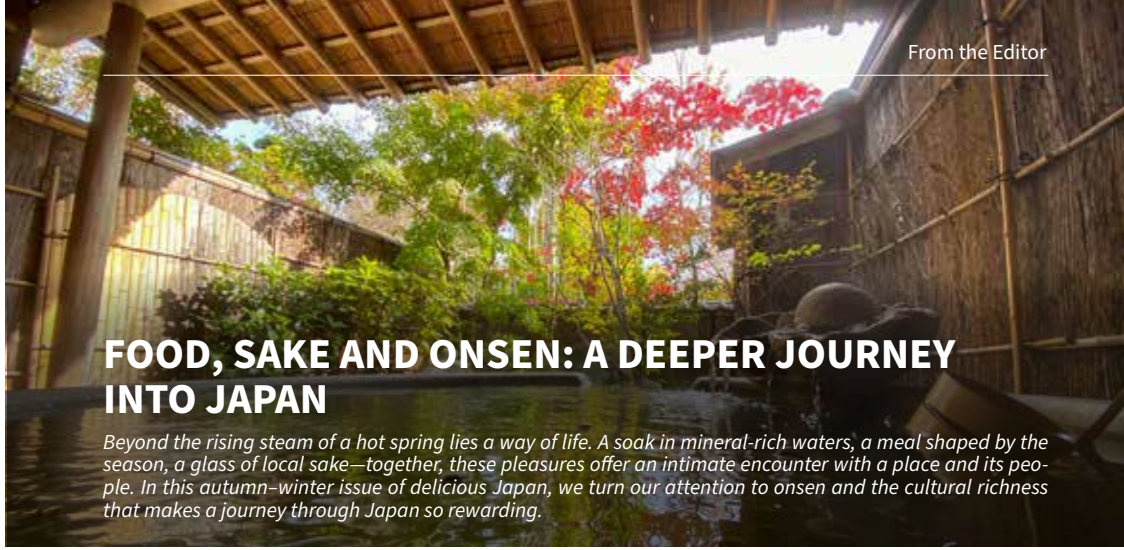
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The Royal Park Hotel Iconic Tokyo Shiodome

1-6-3 Higashi-Shimbashi, Minato-ku, Tokyo 105-8333
TEL +81-3-6253-1111
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FOOD, SAKE AND ONSEN: A DEEPER JOURNEY INTO JAPAN

Beyond the rising steam of a hot spring lies a way of life. A soak in mineral-rich waters, a meal shaped by the season, a glass of local sake—together, these pleasures offer an intimate encounter with a place and its people. In this autumn–winter issue of delicious Japan, we turn our attention to onsen and the cultural richness that makes a journey through Japan so rewarding.

A Culture Rooted in Place

Washoku, Japan's traditional dietary culture, was inscribed on UNESCO's Intangible Cultural Heritage list in 2013, followed in 2024 by the traditional knowledge and skills of sake-making with koji mold. Japan is now seeking inscription of its onsen culture, with recognition in 2030 in mind.

Food, sake and onsen form a natural trilogy. Each reflects the water, climate and landscape of its region, as well as the knowledge passed down through generations. Experienced together, they offer visitors a deeper understanding of Japan—one that unfolds through the senses and through encounters with the people who sustain these traditions. Together, they offer a compelling reason to venture beyond familiar routes and experience Japan through its regional cultures.

The significance of onsen extends well beyond the properties of the water. It encompasses reverence for nature, the tradition of tōji—restorative stays centered on hot spring bathing—and the relationships built around shared baths and welcoming inns. To introduce onsen to the world is to tell these stories, too.

This issue explores the movement toward UNESCO recognition and takes readers to Kusatsu, Misasa, Shin-Tamagawa, Arima and Nagayu. Through their distinctive waters, local food and histories, we invite you to discover the extraordinary diversity within Japan's bathing culture.

What Makes Tourism Truly Successful?

As Japan's attractions reach a wider audience, an important question follows: how can tourism enrich the places that make it possible?

The Japanese government continues to target 60 million international visitors annually by 2030. Yet can rising arrivals alone be considered a measure of success? Concerns about overcrowding, pressure on transport and disruption to residents' daily lives call for a broader understanding of what successful tourism should achieve.

Success also depends on whether communities can welcome visitors without compromising daily life, whether tourism supports those who sustain local traditions, and whether travelers have time to understand the places they visit.

Longer stays in onsen towns, with opportunities to explore local food, crafts, and everyday life, offer one promising direction. Quality tourism should leave both visitors and communities better off, while helping nature and culture endure. The quiet pleasures that draw travelers to Japan deserve care as well as celebration.

As a magazine introducing Japan to international readers, we also have a responsibility to look beyond familiar images and explain the people, histories, and ideas behind them. Our interview with Dan Sloan, president of the Foreign Correspondents' Club of Japan, invites reflection on that responsibility. In an age of abundant information, listening closely, understanding context, and recognizing stories worth telling remain essential.

Elsewhere in this issue, Türkiye's ambassador to Japan and Chef Mehmet Dikmen open windows onto Turkish food and hospitality. Daniele Cason, executive chef at Mandarin Oriental, Tokyo, shares his culinary perspective, while Philippe Sauzedde reflects on half a century connecting Japan and France. Alongside our regular Tokyo sightseeing and restaurant guides, their stories reveal how food brings cultures and people into conversation.

We hope these pages inspire you to linger, look more closely, and make discoveries of your own. Through delicious Japan, we will continue to share the places, people, and traditions that give Japan its depth—and the encounters that make travel meaningful.

Japan's Stories Still Matter to the World

FCCJ President Dan Sloan on How Japan Communicates with the World

Japan may no longer command the international attention it did at the height of its economic power, but its food, culture and regions continue to generate strong interest around the world. Dan Sloan, President of the Foreign Correspondents' Club of Japan, discusses what makes a story from Japan resonate internationally, why familiar concepts such as 'omotenashi' need clearer explanation, and how professional journalism can help Japan engage more effectively with global audiences.



Photo by Andrew Malana

Dan Sloan

Dan Sloan is President of the Foreign Correspondents' Club of Japan. A journalist and university professor, he has reported for Reuters in Japan and Singapore and appeared on CNN, BBC, CNBC and CCTV. He holds an M.S. in Journalism from Columbia University and is the author of Playing to Wiin: Nintendo and the Video Game Industry's Greatest Comeback.



Photo by FCCJ

How has the world's view of Japan changed since you joined the FCCJ in 1994?

In 1994, Japan was emerging from a period when it had been widely regarded as one of the world's leading economic powers and was still the world's second-largest economy. Japan's stock market had reached a record high, and Japanese companies were known for acquiring major assets overseas. By the early 1990s, however, the bubble had burst. The country entered what became known as its "lost decade"; several major financial institutions failed, and the banking industry underwent extensive restructuring.

Japan continued to play an important financial and diplomatic role, but China's economy expanded rapidly, and its prominence on the global news agenda grew dramatically. In 1994, Japan was still one of Asia's dominant stories. Today, it is one of several important Asian stories. We sometimes hear the expression "Japan passing"—the idea that the world is increasingly looking past Japan—and international media coverage has declined as attention has shifted elsewhere.

What makes a story about Japan resonate internationally?

A recent FCCJ event on Japanese tea offers a good example. Matcha is enjoying a global boom, driven in part by growing interest in health and wellness, but the discussion went beyond its popularity. Japan's farmers are aging, less farmland is under cultivation, and the area devoted to tea cultivation is declining. The industry also faces growing competition from overseas producers, as well as imitations marketed as Japanese tea.

The story therefore raises broader questions. Can Japan sustain its tea industry? Who will grow tea in the future? How will demographic change affect regional communities and traditional industries? An internationally recognizable subject becomes a more compelling story when it connects to deeper economic, demographic, and social issues.

Japanese people may also underestimate how strongly their culture resonates abroad. Kabuki, the Kodo drummers of Sado Island, and sumo are all deeply rooted in Japanese culture, yet they have developed enthusiastic international followings. What may seem too specifically Japanese can be precisely what interests people overseas.

Why does Japan sometimes struggle to communicate its value?

Japan has much value to offer, but it does not always explain its ideas and contributions succinctly or persuasively enough. Communication cannot be limited to delivering a promotional message. It requires dialogue, clear explanation, and a willingness to answer difficult questions.

Japan continues to be respected for quality. "Made in Japan" carries considerable value, and many consumers regard it as a mark they can trust. 'Omotenashi', however, may sometimes be overused, and not every positive experience in Japan needs to be described in those terms. A Japanese business hotel may not offer luxury or highly personalized service, but it often provides cleanliness, functionality, safety, and good value for money. These are important strengths in their own right. Japan should explain these qualities specifically, rather than describing every positive feature simply as 'omotenashi'.

How have tourism and social media changed the way people discover Japan?

The weaker yen has helped Japan attract record numbers of international visitors. A country once considered extraordinarily expensive has become relatively affordable. Visitors now share photos and videos of their experiences on social media, allowing individual discoveries to reach audiences around the world. They show others what they enjoyed about Japan and inspire more people to visit. This has contributed significantly to the rapid growth of inbound tourism.

This growth is fundamentally positive, but it has also raised concerns about overtourism. Japan now needs to manage tourism more effectively while encouraging visitors to explore destinations such as Toyama, Tottori, and Hokkaido. The FCCJ can play a role in this effort. We have hosted events featuring regions including Kinki and Nagasaki, giving local communities an opportunity to share their stories directly with the international media.

What role should professional journalism and the FCCJ play today?

The FCCJ has a history spanning more than 80 years. We were once rather traditional in how we promoted ourselves and used technology, but that has changed. Today, our events are livestreamed on YouTube, shared through social media, and archived online. Even those who cannot visit Japan can turn to the FCCJ for a deeper understanding of the country.

At the same time, the Club offers more than the rapid dissemination of information. It provides a professional forum where speakers present their views, journalists ask probing questions, and important issues become part of the public record. The FCCJ is not simply a public-relations platform. Journalists are there to ask difficult questions.

We are also expanding beyond traditional press conferences. Programs on subjects such as tea, regional tourism, and culture can introduce different aspects of Japan to international audiences while preserving opportunities for independent questioning. We describe the FCCJ as "where news is made," and that will always remain at the heart of our mission. But the Club can also serve as a place where Japan and the world meet—and where the country's food, culture, regions and people are explored with professional curiosity.



Photo by FCCJ

MARKINGS

Free Wi-Fi

Types of menus available

Serves alcoholic drinks

Recommended menu

Vegetarian menus available*

Halal & vegetarian menus available*

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

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GLOBAL MEDIA CORPORATION
7-2-2F, Nihonbashi Kobuna-cho, Chuo-ku,
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Translator: Matthew Kinnersly

delicious Japan へのお問い合わせは、日本語でもお気軽にどうぞ。
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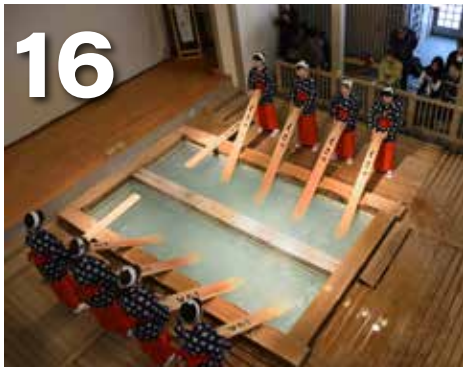
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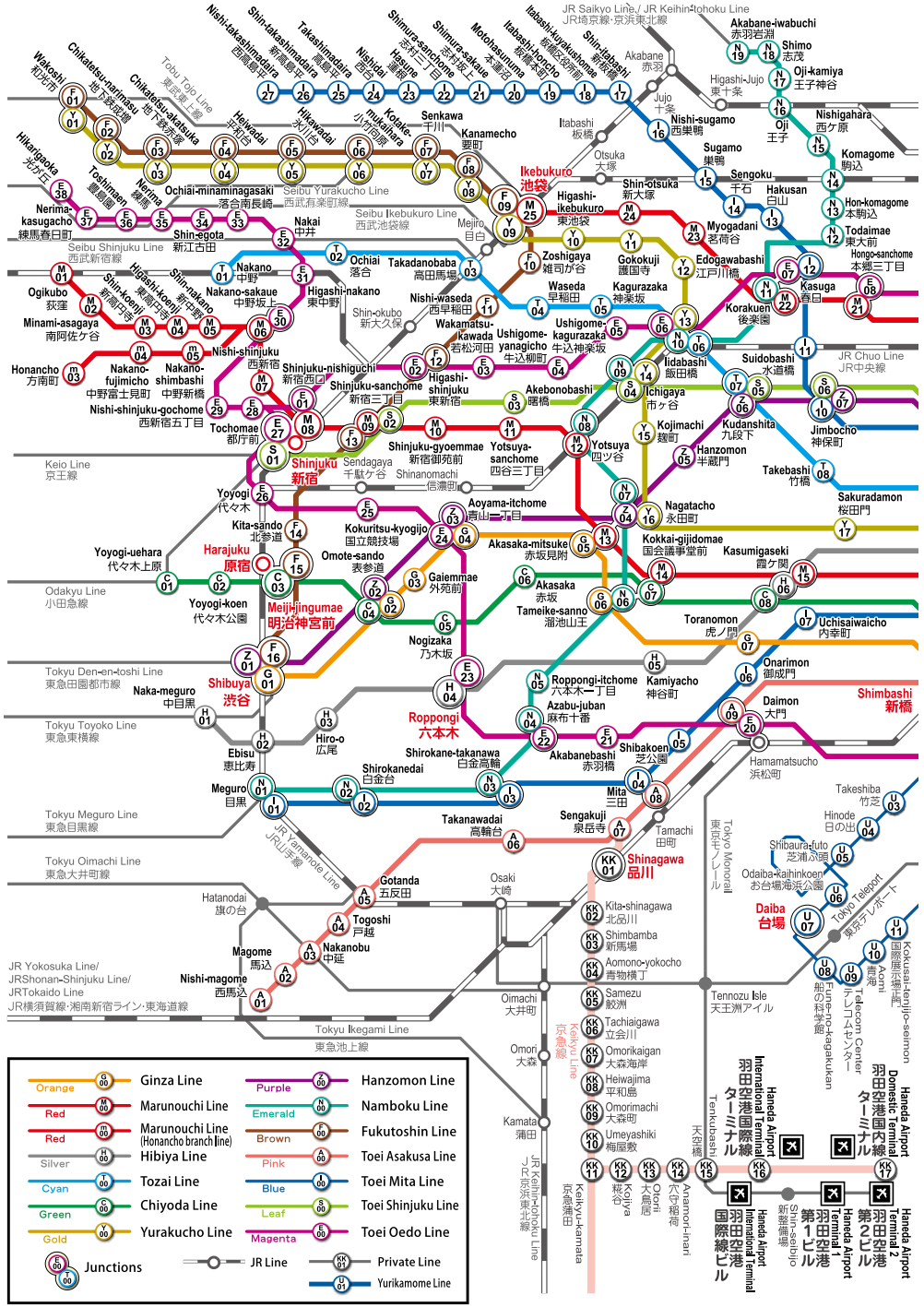
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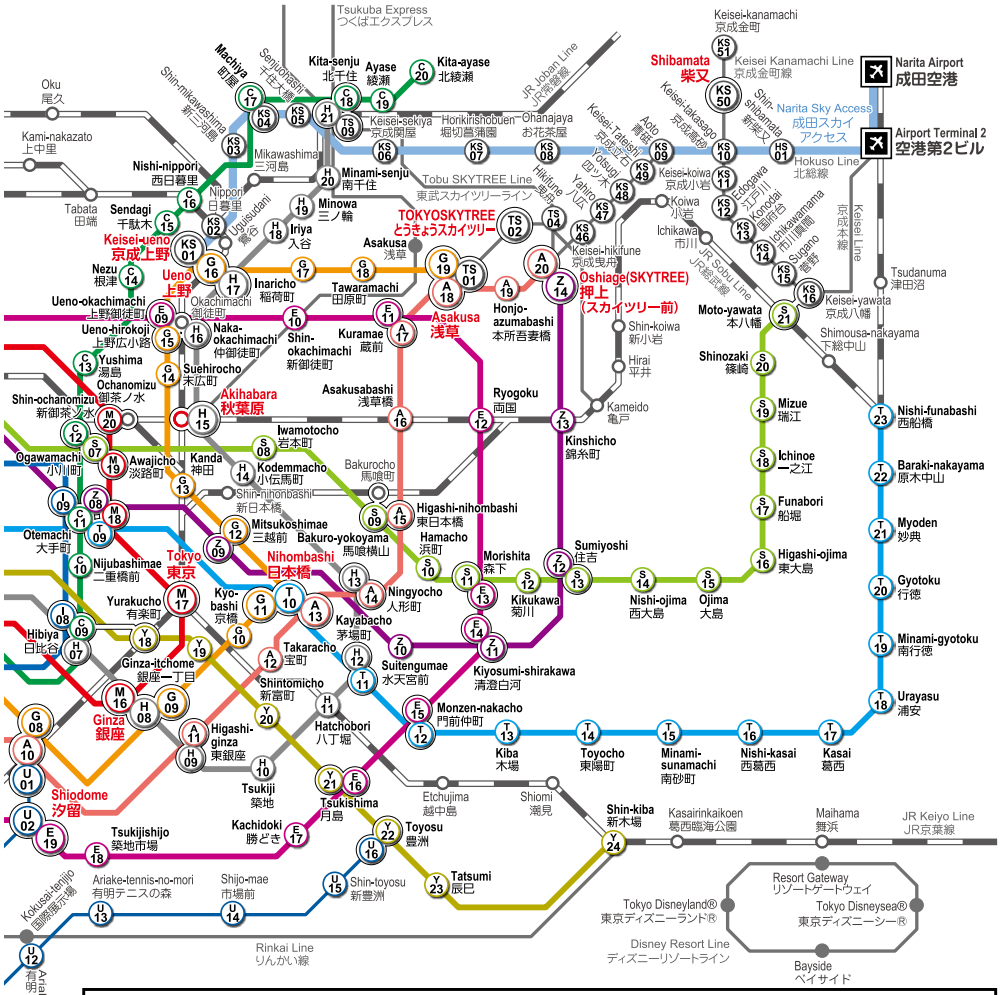
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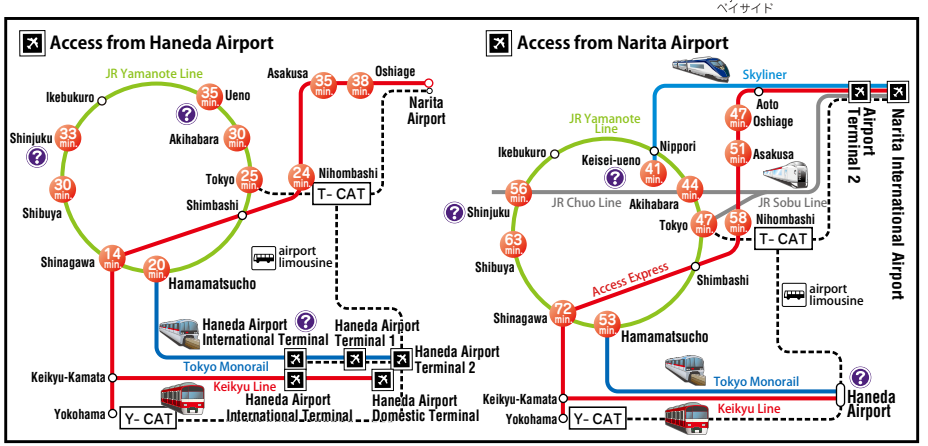







Orange
Ginza Line
Red
Marunouchi Line
Red
Marunouchi Line (Honancho branch line)
Silver
Hibiya Line
Cyan
Tozai Line
Green
Chiyoda Line
Gold
Yurakucho Line
Junctions
Purple
Hanzomon Line
Emerald
Namboku Line
Brown
Fukutoshin Line
Pink
Toei Asakusa Line
Blue
Toei Mita Line
Leaf
Toei Shinjuku Line
Magenta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




Access from Haneda Airport
JR Yamanote Line
Ikebukuro
Shinjuku
Shibuya
Shinagawa
Asakusa
Oshiage
Ueno
Akihabara
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Tokyo
Shimbashi
Hamamatsucho
T- CAT
airport limousine
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Haneda Airport International Terminal
Haneda Airport Terminal 1
Haneda Airport Terminal 2
Tokyo Monorail
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Y- CAT
Haneda Airport International Terminal
Haneda Airport Domestic Terminal
Access from Narita Airport
Skyliner
Airport Terminal 2
Narita International Airport
JR Yamanote Line
Aoto
Oshiage
Ikebukuro
Nippori
Keisei-ueno
Asakusa
JR Chuo Line
Akihabara
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airport limousine
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Japan and Türkiye

A Friendship Shared Through Food and Travel

The friendship between Japan and Türkiye lives in historical memory, but also in the warmth of encounters between their people. In his interview with delicious Japan, the Ambassador of Türkiye to Japan spoke of a relationship sustained by mutual respect and solidarity, and of the opportunities that food, tourism and culture offer to deepen that connection. The rescue of Ottoman sailors following the Ertuğrul frigate disaster in 1890 remains a powerful symbol of this friendship. Another chapter came in 1985, when Türkiye sent aircraft to evacuate Japanese citizens from Tehran during the Iran–Iraq War. More recently, assistance following devastating earthquakes in both countries has reaffirmed their willingness to help each other. For the Ambassador, these stories carry a responsibility: their meaning must reach younger generations. Learning about the friendship matters, but experiencing it firsthand matters too. A journey, a shared meal, or a conversation with local people can turn an inherited story into a personal connection.



Oğuzhan Ertuğrul
Ambassador
Embassy of the Republic of Türkiye

Discovering Türkiye Beyond the Familiar Images

Türkiye offers remarkable diversity within a single country. Its seven geographical regions have different landscapes, climates, cuisines, and ways of life. The civilizations that have called Anatolia home have left traces in archaeological sites, architecture, crafts and food. Traveling across the country reveals both these differences and the cultural connections running through them. For a first visit, the Ambassador recommends beginning in Istanbul: exploring its historic neighborhoods, crossing the Bosphorus, visiting bazaars and allowing time for an unhurried meal. Cappadocia offers another perspective, with extraordinary volcanic formations, ancient cave dwellings and the memorable sight of hot air balloons at sunrise. Yet he hopes Japanese travelers will also discover places beyond the best-known photographs. Southeastern Anatolia, particularly Şanlıurfa and Gaziantep, brings together distinctive cuisine and extraordinary archaeological heritage.

Near Şanlıurfa, Göbeklitepe preserves monumental stone structures and carved pillars dating back approximately 12,000 years. The Ambassador described the sense of wonder inspired by a place often called the “zero point of history” in Türkiye. He encourages visitors to explore Şanlıurfa itself, too. Its markets, traditional dishes and local culture give the archaeological experience a living human dimension. Antalya offers a different combination: Mediterranean landscapes, ancient cities, regional food and contemporary tourism facilities. The Ambassador emphasized that it is much more than a summer resort. For golfers, nearby Belek adds another attraction, with opportunities to play during autumn and winter. Further west, Ephesus reveals the depth of the region’s ancient heritage, while Pamukkale’s white travertine terraces and thermal waters offer another reason to explore. The Ambassador sees a particular appeal for Japanese travelers who appreciate onsen culture. There is much to discover, even after an initial visit, and each region deserves time to reveal its character.



A Cuisine That Changes With the Landscape

The same diversity unfolds at the table. Although kebabs are an important part of Turkish cuisine, they represent only a small portion of its richness. Along the Aegean coast, fresh herbs, vegetables, seafood and dishes prepared with olive oil play prominent roles. The Black Sea region has distinctive traditions involving small fish and corn. Central Anatolia is known for substantial dishes made with grains and dough, while southeastern Anatolia offers a rich world of spices, pistachios, sweets and savory dishes. Even kebab is a broad family of preparations rather than a single recipe. The döner sandwich familiar to many people in Japan is only one example. Regional kebabs differ in their ingredients, seasoning and cooking methods: some are grilled over charcoal, others baked in an oven; some are boldly spiced, while others emphasize the ingredients themselves. The Ambassador’s advice is to ask local people what they recommend. Try regional specialties, but also explore home-style vegetable dishes, share meze and visit a neighborhood bakery. Tasting how food changes from place to place is one of the most rewarding ways to understand Türkiye.

If he could introduce one complete culinary experience to more Japanese people, the Ambassador would choose Turkish breakfast. Depending on the region and household, the table may include cheeses, olives, tomatoes, cucumbers, eggs, fresh bread, honey, preserves and kaymak, a rich cream. Simit, the sesame-coated ring-shaped bread, is another favorite. The colors and flavors are part of the pleasure, but conversation is equally important. Breakfast, especially on weekends and holidays, is an occasion to make time for family and friends. Its meaning lies in gathering around the table, enjoying many small dishes and allowing the meal to unfold slowly. Turkish tea belongs naturally to this experience and to the broader culture of hospitality. Coffee, prepared and served in its distinctive Turkish style, also invites people to pause, enjoy its aroma and continue a conversation. The Ambassador believes Japanese appreciation for the craftsmanship and rituals surrounding drinks, particularly tea, provides a point of connection. Discovering Turkish coffee in its cultural setting means accepting an invitation to spend time together.

Shared Values and Unexpected Encounters

Living in Japan has deepened the Ambassador’s appreciation of its regional food cultures. He spoke warmly of discovering different styles of ramen, Hiroshima’s okonomiyaki and other local specialties. Having rarely eaten raw fish before moving here, he has also come to enjoy sashimi and nigiri. What particularly impresses him is the care given to preparation and presentation, and the subtle ways food expresses the season. Japan’s idea of shun, enjoying an ingredient at its best moment, resonates with Turkish traditions of seeking fruits, vegetables and dishes at the appropriate time of year. He also admires how Japanese people preserve traditions while embracing innovation, keeping their cultural heritage alive through practices that continue to evolve in everyday life.

The Ambassador sees further common ground in respecting ingredients and avoiding waste. In traditional Turkish kitchens, leftover bread can become the basis of another dish. Such practices reflect an understanding that food is precious. Above all, both cultures express care through hospitality. Offering food or a drink helps guests feel welcome, and the thought given to preparing and sharing a meal conveys respect for those around the table. Although their ingredients and cooking methods differ, Turkish and Japanese people can recognize the consideration behind these gestures. A shared table becomes a place for connection.

The Ambassador’s final invitation is to leave space for unexpected encounters. Have breakfast with local people, accept the tea offered to you, try an unfamiliar dish and talk with someone in a bazaar. A conversation over tea may become as memorable as a celebrated landmark. He hopes Japanese visitors will arrive with curiosity and leave with stories and friendships that draw them back. Across the geographical distance, food, tradition and the pleasure of welcoming a guest offer familiar ways to connect.

For a more detailed account of the interview, please visit the web edition.



Ottoman Palace Cuisine at Burgaz Ada

Chef Mehmet Dikmen brings a rich culinary heritage to the table in Tokyo Through Food and Travel

Savory meat, gentle fruit sweetness, and the fragrance of herbs and spices come together in Ottoman palace cuisine. Its dishes reflect generations of culinary refinement and a thoughtful concern for the people who eat them.

At Burgaz Ada in Tokyo's Azabu-Juban neighborhood, owner-chef Mehmet Dikmen and his wife Hiroko, who runs the restaurant alongside him, shared the story behind their food. Drawing on historical recipes and years of working with Japanese ingredients, Dikmen creates dishes that express both his respect for the past and the couple's wish to bring happiness to their guests.

A Culinary Journey That Began in the Forest

Dikmen first discovered the pleasure of cooking through the Boy Scouts, which he joined at around seven. Camping in the forest and preparing meals with his instructors and fellow scouts awakened an interest that would eventually shape his life. Although he studied economics at university, his heart drew him toward the kitchen. He began his professional career at a five-star hotel in Istanbul and, through his father's connections, had the opportunity to study under a mentor with extensive knowledge of palace cuisine.

Later, working abroad deepened his appreciation of his country's food. He wanted to explore the palace traditions that helped shape Turkish cuisine and develop a fuller understanding of their techniques. That ambition continues to guide his cooking. Eggplant and pilaf alone offer countless possibilities, with the same ingredients yielding remarkably different flavors. Sharing this diversity is one reason he remains devoted to the cuisine.

Its appeal extends beyond luxurious ingredients. Equally important is consideration for the diner's well-being. Dikmen explains that physicians and cooks were involved in planning the sultan's meals, carefully considering combinations of ingredients, spices, and herbs. Culinary traditions from across the empire came together at court, where they were refined over generations. That accumulated knowledge lives on in ingredient preparation and layered flavors. Paired with meat, dried apricots, figs, and almonds bring a subtle sweetness that rounds out the dish's savory richness.

Bringing Turkish "Wholesome Flavor" to Japanese Ingredients

To connect this history with the present, Dikmen consults old recipes as well as records of ingredients purchased for palace kitchens. When a historical dish tastes as good as it does, he leaves it unchanged. When adjustments are needed for contemporary palates, he draws on his experience and judgment. What he seeks to preserve is the deeply satisfying flavor of traditional cooking: the immediate pleasure of the first mouthful.

One of his greatest challenges in Japan was the taste of vegetables. "Japanese vegetables taste of water; Turkish vegetables taste of the earth," he says. How could he recreate the depth of flavor he remembered from Türkiye with ingredients available in Japan? He experimented repeatedly, finding ways to build flavor with vegetable stock and other techniques. During his years in Nagano, he conducted trials almost daily for about a decade. His research continues today.

"I don't want to change the flavors just to suit Japanese tastes. I want to bring out the Turkish flavors I find delicious. I believe delicious food has no borders." He uses extra virgin olive oil throughout his cooking, including for frying. Every decision, from ingredient selection to preparation, contributes to the outcome. Sometimes an experiment leads him back to an earlier method. Even so, he wants today's food to be better than it was a month ago, and next month's to be better still. He describes the process as climbing a staircase, "one millimeter each day."



Discovering a Food Culture Through Meze and Lamb

If you are visiting Burgaz Ada for the first time, start with meze, the traditional Turkish appetizers. In Türkiye, people gather around a variety of meze, enjoying bread, wine, and conversation. At Burgaz Ada, small portions of different meze are served together on a single plate, offering a taste of Turkish food culture.

Lamb offers another entry point into this culinary world. Dikmen carefully selects the quality and cuts of meat, then prepares them to achieve refined flavor. He has spent years developing marinades that soften lamb's stronger aromas while preserving its savory character. Drawing on palace techniques and his own experiments, he can now achieve results close to his desired outcome with a marinade of about ten minutes.

"Cooking is a live performance," he says. Brief preparation helps preserve the meat's fresh flavor before it is cooked until tender and juicy and finished with fragrant herbs. His wife, who is not usually fond of lamb, laughs as she adds, "But I can eat his lamb dishes." Even after decades of experience, there are always discoveries to be made. For Dikmen, the kitchen remains a place of daily learning.

When Recep Tayyip Erdoğan visited, the main course was Padişah Beğendi. Associated with the sultans' enjoyment of the dish, it pairs lamb with a beğendi sauce made from roasted eggplant and cheese. Dikmen marinated and grilled lamb fillets and bone-in lamb chops, then served them with the sauce. The dish was conceived to convey the history of palace cuisine and to allow his guest to enjoy carefully selected meat at its best.

From the Restaurant to the Family Table

In Japan, Turkish food is often associated with kebabs. Yet kebabs alone encompass a wide range of ingredients and cooking methods, and the broader cuisine offers an abundance of vegetables, seafood, dairy products, rice and fruit. Through their dishes, the couple hopes to introduce guests to a food culture shaped by migration, trade and encounters among different peoples.

That ambition has also extended beyond the restaurant. During the pandemic, after obtaining the necessary permits, they began vacuum-packing dishes prepared in their kitchen and shipping them nationwide. The selection included soups, vegetable dishes, and desserts. Meat arrived already prepared, with instructions for cooking it at home. Dikmen's wife and daughter handled packing and dispatch, fulfilling orders from Hokkaido to Okinawa.

Eventually, some recipients came to the restaurant and said, "We've actually been enjoying your food through your delivery service." A meal at home had become the start of a relationship with the restaurant. The couple hopes to continue sharing Turkish cuisine by dining at Burgaz Ada and by enjoying dishes around the family table.

The Smiles That Make It Worthwhile

For regular guests, Dikmen keeps a record of dishes he's served so he can offer something new whenever possible. The restaurant's small size allows the couple to give each person's meal close attention. Beyond the study of history and the refinement of technique, what matters most is the expression on a guest's face at the end of the evening.

"People come here looking forward to their meal, and I want to honor that feeling right up until they leave. I want them to go home even happier than when they arrived." For Dikmen, the pleasure of cooking makes the hard work worthwhile. A guest's "That was delicious" or "Thank you" gives him the energy to start the next dish.

"Those are my savings," he says. "You can't see them, but I have a great many." On Burgaz Ada, knowledge passed down from palace kitchens is a source of pleasure for people today. Each meal offers a broader view of Turkish cuisine while conveying the warmth of its culture and the people behind it. With his guests' smiles in mind, Dikmen returns to the kitchen each day, striving to make every dish a little better.



Mehmet Dikmen, Owner-Chef

Born in Istanbul in 1963, Mehmet Dikmen began his professional culinary career in 1986. After working at Istanbul's Pera Palace Hotel and Tarabya Hotel, he gained further experience in Germany, the Netherlands, France, and Greece while studying Ottoman palace cuisine. He moved to Japan in 1997 and opened Burgaz Ada in Iida, Nagano Prefecture, in 1998, relocating the restaurant to Azabu-Juban, Tokyo, in 2008. Burgaz Ada received high ratings in the 2011 Zagat Survey for Tokyo. Its guests have included Recep Tayyip Erdoğan, who visited in 2014 while serving as prime minister of Türkiye. Burgaz Ada has been widely featured in both Japanese and Turkish media.



ITALIAN CRAFT AND JAPANESE INSPIRATION



Daniele Cason
Executive Chef
Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo has many restaurants with distinct identities. What philosophy guides you as Executive Chef?

I oversee a team of around 130 chefs across restaurants with very different cuisines. My job is not to make them all cook in the same style. It is to make sure each restaurant knows what it stands for and delivers that experience consistently.

The common standards are respect for ingredients, technical discipline and attention to the guest. Dietary needs are part of that attention, but we have to be precise. We should understand a request before the guest arrives, discuss what each kitchen can prepare properly and communicate any limits clearly. Promising an adaptation that compromises the dish—or the guest's safety—is poor hospitality.

How has living and working in Japan shaped your approach to Italian cuisine?

I was born in Rome, Italy gave me my culinary roots; living in Japan for more than a decade has changed how I express them.

Japan has taught me to pay closer attention to seasonality, restraint and the guest's experience of a dish from beginning to end. At The Pizza Bar on 38th, the pizza is still rooted in Italian craft, but the way we serve it reflects what I have learned here: a small counter, direct contact with the chefs and each slice presented when it is ready to eat. Living in Japan has made me more thoughtful about Italian tradition, not less attached to it.

Why bring pizza and omakase-style dining together?

The eight-seat counter lets us serve pizza in the way I believe it tastes best: straight from the oven, one slice at a time. Guests can see the work, speak with the chefs and follow a progression of flavors. That rhythm draws on my experience of dining in Japan, while the generosity and pleasure of eating pizza remain central. When The Pizza Bar on 38th opened in 2014, this format was unusual. People generally expected to order a whole pizza and eat at their own pace. We had to show why the counter and the sequence mattered. It was never about making pizza formal for its own sake; it was about giving every slice our full attention.

What does the ideal dough mean to you?

The ideal dough makes you want the next slice. It should have flavor, a crisp exterior and a soft, open interior, without leaving you feeling heavy.

We developed ours through repeated changes to the flour blend, hydration, fermentation and baking. Today we work with six organic flours from Mulino Marino, Japanese water, very little yeast and a fermentation of around 48 hours. Those details matter, but a recipe alone cannot guarantee the result. The team must understand how the dough behaves each day and handle it with consistency. That daily work is as important as the years of experimentation behind the recipe.

How do you choose ingredients and balance Italian tradition with Japanese creativity?

I choose ingredients for their quality and for what they contribute to the pizza, not simply because they are rare or local. Working with producers helps us understand when an ingredient is at its best and how to use it with respect.

Italian cooking has always been connected to place and season. In Tokyo, it would make little sense to ignore the exceptional ingredients around us. But a Japanese ingredient needs a reason to be on the pizza: it must work with the dough and the other flavors. I want guests to recognize both the Italian foundation and the place where we are cooking.







Hoshi no Yu at Hoshi ONSEN Chojukan, Minakami, Gunma Prefecture
Photo courtesy of Chojukan.

Understanding Japan Through ONSEN Culture

Hiroyasu Kumakura on the culture within an everyday bathtradition, memory, and hospitality are shared through cuisine

Washing before entering the bath. Sharing the water with people you have never met. What cultural meanings lie within bathing practices that feel entirely ordinary to Japanese people? Hiroyasu Kumakura, author of Nihon no ONSEN Bunka: UNESCO Mukei Bunka Isan e no Michi (Japan's ONSEN Culture: The Road to UNESCO Intangible Cultural Heritage), discusses the value of ONSEN as a social practice rooted in everyday life, and how that culture can be passed on to future generations.



Hiroyasu Kumakura
Specially Appointed Professor, Takasaki University of Commerce
Representative Director, Japan Cultural Heritage Regional Cooperative Association
Author, editor, and co-author of numerous books.

What does it mean to understand ONSEN culture as a social practice?

ONSEN are so familiar to Japanese people that I think we have not given enough thought to bathing in hot springs as a culture in its own right. When discussing ONSEN culture, we tend to focus on food, shrines or unusual bathing methods. Yet these can each be explained in terms of food culture or religious belief. Those elements alone do not reveal the underlying question: why do ONSEN hold this particular place in Japanese life?

Japan has many volcanoes and abundant rain and snow. Water seeps underground and is warmed by the earth's heat. Hot springs symbolize Japan's good fortune in having both "water and fire." But these are conditions provided by nature. What matters is how people have incorporated those gifts into their lives. Hot springs are found throughout the country, and people have continued to bathe in them as an ordinary part of life over many generations. I want to understand that whole practice as a culture underlying Japanese society. UNESCO's concept of "social practices" is important here because dividing this activity into separate elements cannot fully explain it.

This culture is also carried on in the home. Japanese bathrooms have deep tubs and a separate area for washing. You wash your body first, then soak in the hot water. I see this as bringing the bathing culture of ONSEN into the home. Other countries have hot springs, but they are not used in the same way. In Karlovy Vary in the Czech Republic, when I said I wanted to bathe, someone asked whether I was ill. The use I encountered there centered on drinking the spring water, while bathing was associated with treatment. What seems ordinary to us is not necessarily ordinary elsewhere. Reconsidering that is part of the purpose of seeking UNESCO inscription.

Over this long history, what has changed, and what has remained the same?

The essentials have been passed down: removing one's clothes, cleansing the body, and warming oneself in the same water as people one does not know. In the bathing etiquette preserved at ONSENji Temple in Kinosaki ONSEN, bathers pour water over their heads with a ladle and rinse their mouths before entering the bath quietly. The ladle itself, however, must not be put into the bathwater. The idea is to avoid defiling the sacred water.

What has changed is where people go, how often they visit and how long they stay. In earlier times, people from nearby communities gathered not only to bathe, but also to socialize and enjoy feasts. As travel became more widespread in the Edo period, people began making relatively long stays at hot springs farther from home. With improved transportation, people could visit ONSEN across Japan more often, but their stays became shorter.

Toji, the practice of staying at hot springs to recuperate, traditionally counts stays in weeklong cycles: hitomeguri (one cycle) and futameguri (two). You travel to a place blessed by nature and spend time there at an unhurried pace. Perhaps we have somewhat forgotten the richness of that time. Today, carefully managed baths and excellent meals can make even a short visit satisfying. Still, I think we could slow down a little, without packing the experience so tightly. Practical constraints, including cost, exist, but toji culture offers a way to reconsider the value of time spent in a place.

Beyond the spring water and scenery, what would you like visitors to notice in an ONSEN town?

I would like them to notice how local people prepare the water for bathing and make it available. The volume and temperature matter, as do the water's mineral composition and properties. Even excellent spring water cannot serve many people if there is too little of it, and water that is too hot cannot be used as it is. Culture is expressed in the ways people respond to those conditions.

The Yubatake in Kusatsu is quite literally a "field of hot water." People collect hot water, cool it through contact with the air, and distribute it to individual establishments, while mineral deposits known as yunohana, or "hot spring flowers," form. It is a system for tending nature's spring water and delivering it so that everyone can use it.

Kinosaki's sotoyu, or public bathhouses, and Kurokawa's nyuto tegata, a pass allowing visitors to use baths at different inns, also show how communities organize access to their hot springs. Individual inns have different circumstances, and shared systems help them complement one another. Hot springs are treated as a common resource, used collectively and distributed among the community. That is where local ONSEN culture lies. Rather than simply admiring a famous view, I would like visitors to sense why it took that form and whose work shaped it. I think that changes how you see an ONSEN town.

What matters most in passing this culture on to the future?

Gratitude for nature's gifts, and gratitude between people. Visitors travel to the places where hot springs are found and receive their benefits. Meanwhile, local people manage the water, prepare meals and welcome guests. At the heart of this relationship is a mutual appreciation: being grateful for the opportunity to bathe, and grateful that people have come to bathe. Beneath that lies gratitude for the hot springs themselves and for the local natural environment that produces them. I think that is essential. Economic viability is necessary, but we must not reduce this relationship to money and lose that fundamental gratitude.

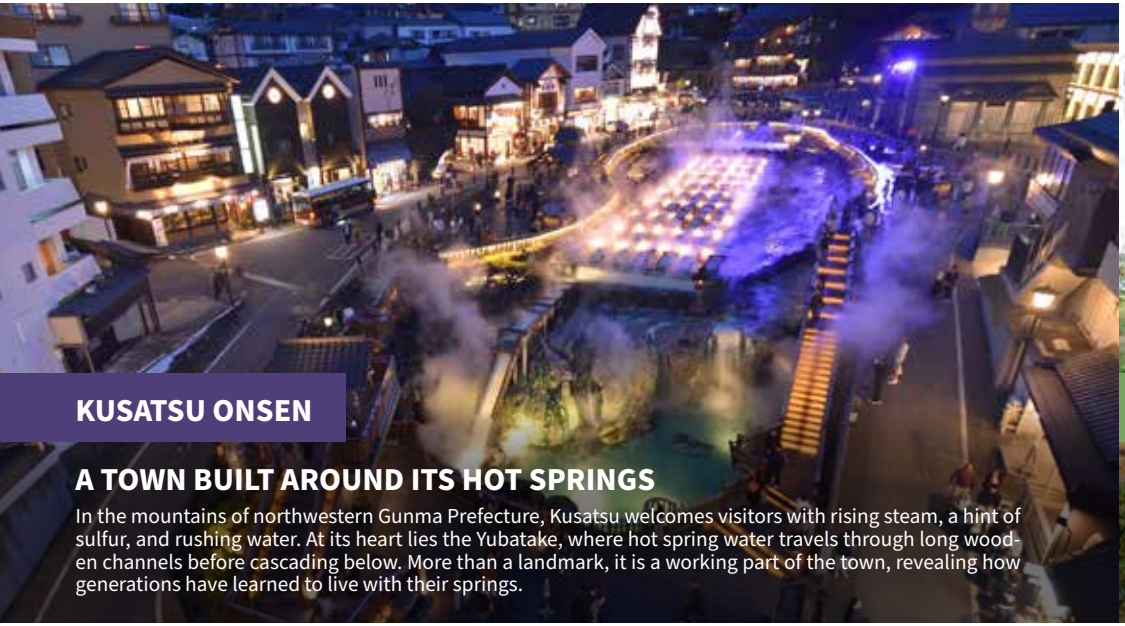
My concern is that awareness of the work supporting this seemingly ordinary act of bathing is fading, and that we are losing the skilled people who do that work. Today, employees from other countries play a major role in sustaining ONSEN communities. Among those I have spoken with were people who wanted to learn about Japanese ryokan culture and hospitality, then return home to establish accommodation businesses expressing their own cultures. I was also moved by their efforts to communicate in their native languages, Japanese and English, finding ways to make themselves understood.

At the same time, I feel that more ryokan and hotel groups are now attracting and hiring university graduates. I would like young people to work in ONSEN communities and take on new challenges. Culture is passed on by the people who work there.

What would you like to say to overseas readers visiting an ONSEN for the first time?

Please do try it, but only within your own comfort limits. To make that possible, preparation by the hosts is important. We tend to focus on undressing or bathing with strangers, but water temperature can also be a barrier. Water that feels comfortable to Japanese bathers may be too hot for someone unaccustomed to it. Hosts need to consider temperature and offer choices in how guests experience bathing, such as private bathing facilities attached to guest rooms.

Sharing a bath with strangers does not mean you have to talk to them. You can simply think of it as sharing a space, much as you would with other passengers on a train. We should aim for experiences that foster cultural understanding and welcome more visitors. For that to happen, we in Japan also need to understand how ONSEN have been maintained and how they have become rooted in everyday life. I believe looking afresh at the baths we take for granted is the first step toward welcoming people from around the world.



KUSATSU ONSEN

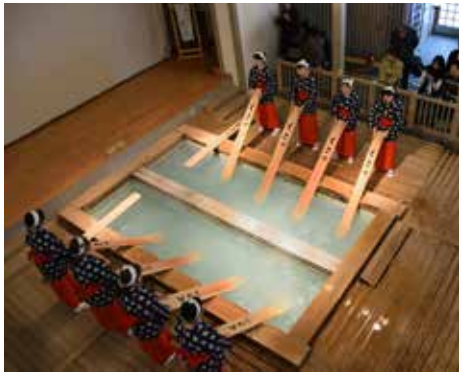
A TOWN BUILT AROUND ITS HOT SPRINGS

In the mountains of northwestern Gunma Prefecture, Kusatsu welcomes visitors with rising steam, a hint of sulfur, and rushing water. At its heart lies the Yubatake, where hot spring water travels through long wooden channels before cascading below. More than a landmark, it is a working part of the town, revealing how generations have learned to live with their springs.

The Yubatake and an Abundance of Spring Water

Meaning “hot water field,” the Yubatake serves two practical purposes. Its wooden channels cool the naturally hot water through contact with the mountain air and collect yunohana, the mineral deposits left behind. Watching the water flow helps visitors understand the springs before they step into a bath.

Kusatsu’s abundance is central to its appeal: more than 32,300 liters of hot spring water emerge naturally every minute. This supply supports gensen kakenagashi bathing at many inns and bathhouses, with fresh spring water continuously flowing into the baths rather than being recirculated. The water’s strong acidity is another distinctive feature, reflecting the volcanic forces that shape this mountain destination.



Yumomi: Cooling the Water Without Dilution

Equally characteristic is yumomi, the traditional practice of stirring hot spring water with large wooden boards. The springs emerge too hot for bathing, but adding cold water would dilute their mineral content. Yumomi offered an ingenious solution, lowering the temperature without dilution. At Netsunoyu, beside the Yubatake, visitors can watch the practice performed to traditional Kusatsu folk songs. Rising steam, rhythmic movements, and the sound of boards striking water bring this practical bathing tradition to life.

A Long Tradition of Bathing and Rest

Kusatsu has long welcomed visitors for toji, the Japanese practice of staying at hot springs to bathe and rest over time. During the Meiji era, German physician Erwin von Bälz took an interest in its springs and highland environment, helping introduce their appeal overseas. That history adds depth to a visit today, connecting the pleasures of bathing with a longstanding culture of rest.

Begin by strolling around the Yubatake, following the water through its channels. Watch a yumomi performance, pause at a nearby footbath, then enjoy a bath at your accommodation. For visitors seeking a break from Tokyo, Kusatsu offers a mountain escape where discovery and relaxation come together. The experience reaches beyond the bath itself: the town’s streets, songs, and customs reveal a community shaped by its abundant springs. Seeing how the water is cooled and used makes bathing feel more connected to the place, its people, and the mountains around it.



MISASA ONSEN

RENEWAL IN THE MOUNTAINS, REST IN THE SPRINGS

In central Tottori Prefecture, traditional inns and communal bathhouses line the Misasa River. Cross a bridge to the sound of flowing water, then wander through streets touched by rising steam. In Misasa, the walks before and after a bath are part of the pleasure, inviting you to slow down and discover the town at your own pace.

A White Wolf and a Hot Spring

Misasa’s origins are told through the legend of a white wolf, dating back some 850 years. On his way to Mount Mitoku, a warrior named Okubo Samanosuke spared a white wolf’s life. That night, the Buddhist deity Myoken appeared in his dream and, in gratitude, revealed the location of a hot spring.

Water still rises at Kabuyu, traditionally regarded as the birthplace of Misasa Onsen. The story endures as a local legend rather than a verified historical account, reflecting the affection generations have shown for these springs. Knowing it adds another layer to a visit: the water becomes part of a story passed down through the centuries.

Distinctive Water, Time to Unwind

Misasa’s springs are known for their high content of naturally occurring radon, a radioactive element. Their health benefits have long attracted interest. For visitors, the immediate appeal is the simple pleasure of soaking in warm water, resting, and spending unhurried time beside the river.

This is a place to experience toji, Japan’s tradition of staying at hot springs to bathe and recuperate over time. Even a shorter visit offers a chance to settle into a gentler rhythm, with a bath and a riverside stroll shaping the day.

A Sacred Mountain and a Culture of Bathing

Misasa’s distinctive character also comes from its connection with nearby Mount Mitoku. The steep pilgrimage route to Nageiredo Hall, part of Sanbutsuji Temple, was once a place where practitioners of shugendo, Japan’s mountain ascetic tradition, trained body and mind.

The local story links purification of the “six roots of perception” on the mountain with soothing the “six senses” in the hot springs. Japan Heritage recognized this relationship between sacred landscape and bathing culture in 2015.

You need not make the demanding climb to Nageiredo to appreciate that connection. Learning about the mountain’s spiritual traditions before returning to the onsen town may give your next bath a different meaning.

Where Kusatsu makes the power of its springs visible at the center of town, Misasa quietly brings together mountain devotion and riverside bathing traditions. Discover the stories of the place, then step into its waters. The journey becomes richer for knowing what surrounds you.





SHIN-TAMAGAWA ONSEN

A FOREST RETREAT IN AKITA

Nestled in Towada-Hachimantai National Park, surrounded by mountains and beech forests, Shin-Tamagawa Onsen in Semboku, Akita, offers a comfortable introduction to Japan's hot spring culture. Drawing from the same source as Tamagawa Onsen, a destination long associated with toji—extended stays centered on bathing and rest—the resort combines distinctive waters with a choice of guest rooms and bathing facilities. For international travelers, it is an inviting place to slow down and experience this tradition.

Discover the Waters at Your Own Pace

The spring's defining feature is its highly acidic water, with a pH of approximately 1.2 and hydrochloric acid as a principal component. In the main bathing hall, built with Aomori hiba cypress, baths offer different temperatures and concentrations of spring water. An outdoor bath brings the fresh forest air into the experience, while quiet moments afterward invite guests to settle into the slower rhythm of the mountains.

Because the water can be strongly stimulating, guests should follow the facility's bathing guidance and adjust their bathing to how they feel. Private baths are also available to overnight guests and can be reserved after arrival.

Bedrock Bathing and Comfortable Rooms

Bedrock bathing offers another way to experience Tamagawa's geothermal warmth. Overnight guests can enjoy an indoor version regardless of the season or weather.

Handrails and efforts to minimize changes in floor level make the property easier to navigate. Accommodation ranges from Western-style rooms to tatami rooms furnished with beds, allowing guests to choose a setting that suits them. Wi-Fi is available in guest rooms. Alternating between bathing and resting offers a simple way to bring the unhurried rhythm of toji into a holiday.

A Taste of Akita

Buffet meals introduce guests to regional cooking and seasonal ingredients. Local specialties include kiritanpo nabe, a hot pot featuring grilled rice cylinders, and iburigakko, Akita's smoked pickled radish.

A stay of several nights allows time to leave everyday demands behind. Through bathing, rest and food, guests discover a quieter side of Akita. At Shin-Tamagawa Onsen, the pleasure lies in settling into one place and giving yourself time to enjoy it.

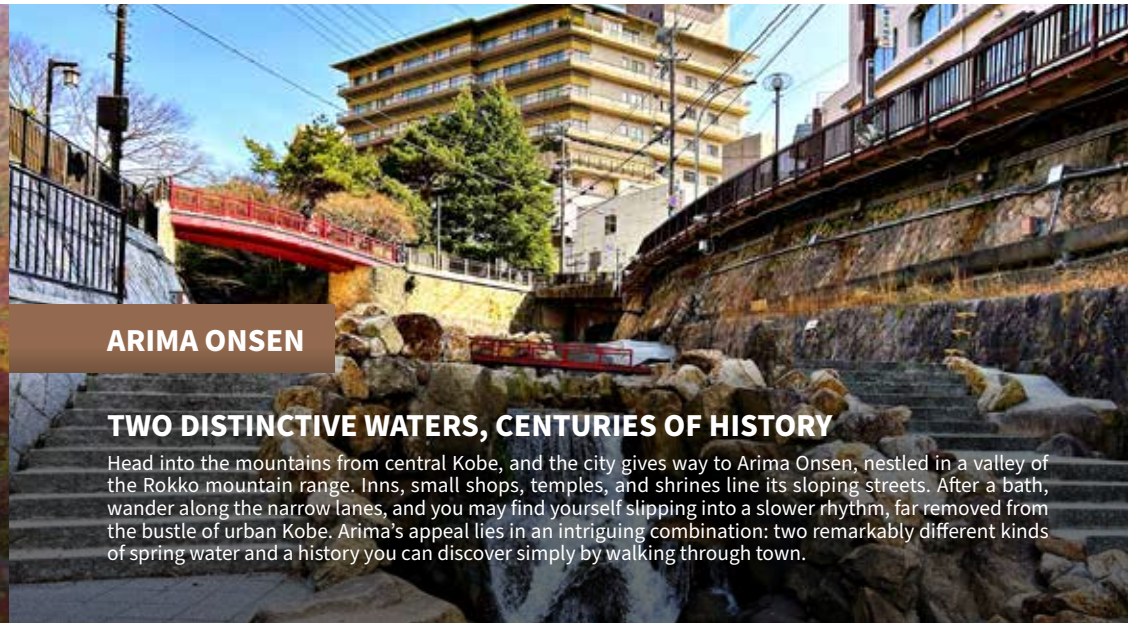
IMPORTANT WINTER INFORMATION

Winter Access & Bus Timetable

Shin-Tamagawa Onsen will be closed for maintenance from November 30 to December 11. From December 1, Route 341 is closed to private vehicles for winter. Access is by scheduled bus from JR Tazawako Station, with only four departures daily: 8:15, 9:40, 11:15, and 12:35. The journey takes approximately 64 minutes on each bus service.

Do not miss the last bus at 12:35. Taxis cannot reach the resort during the winter closure.





ARIMA ONSEN

TWO DISTINCTIVE WATERS, CENTURIES OF HISTORY

Head into the mountains from central Kobe, and the city gives way to Arima Onsen, nestled in a valley of the Rokko mountain range. Inns, small shops, temples, and shrines line its sloping streets. After a bath, wander along the narrow lanes, and you may find yourself slipping into a slower rhythm, far removed from the bustle of urban Kobe. Arima's appeal lies in an intriguing combination: two remarkably different kinds of spring water and a history you can discover simply by walking through town.

Following in the Footsteps of Hideyoshi

Arima is one of Japan's oldest hot spring destinations, with records of imperial visits dating to the seventh century. Over the centuries, its waters have drawn travelers from many walks of life.

Among its most devoted admirers was Toyotomi Hideyoshi, the sixteenth-century leader who helped unify Japan. He supported Arima's recovery after earthquake damage and had bathing facilities built here. Excavated remains are now on display at the Taiko no Yudonokan museum.

For visitors unfamiliar with Japanese history, this offers a tangible point of connection. A powerful historical figure's affection for the springs survives in the town itself, turning a walk through Arima into an encounter with the past.

Gold and Silver, Explained

Arima's signature waters are known as kinsen, or "golden water," and ginsen, or "silver water." Their names invite curiosity, but the difference becomes clear when you see them. Rich in iron and salt, kinsen turns reddish-brown when exposed to air. Its distinctive color makes bathing a memorable visual experience. Ginsen, by contrast, is colorless and clear. The name includes Arima's carbonated, radium-containing springs.

Within one compact town, visitors can encounter waters that differ in both appearance and composition, revealing something of the varied natural processes beneath the surface. The public bathhouses Kin no Yu and Gin no Yu offer accessible introductions to these contrasting bathing traditions.

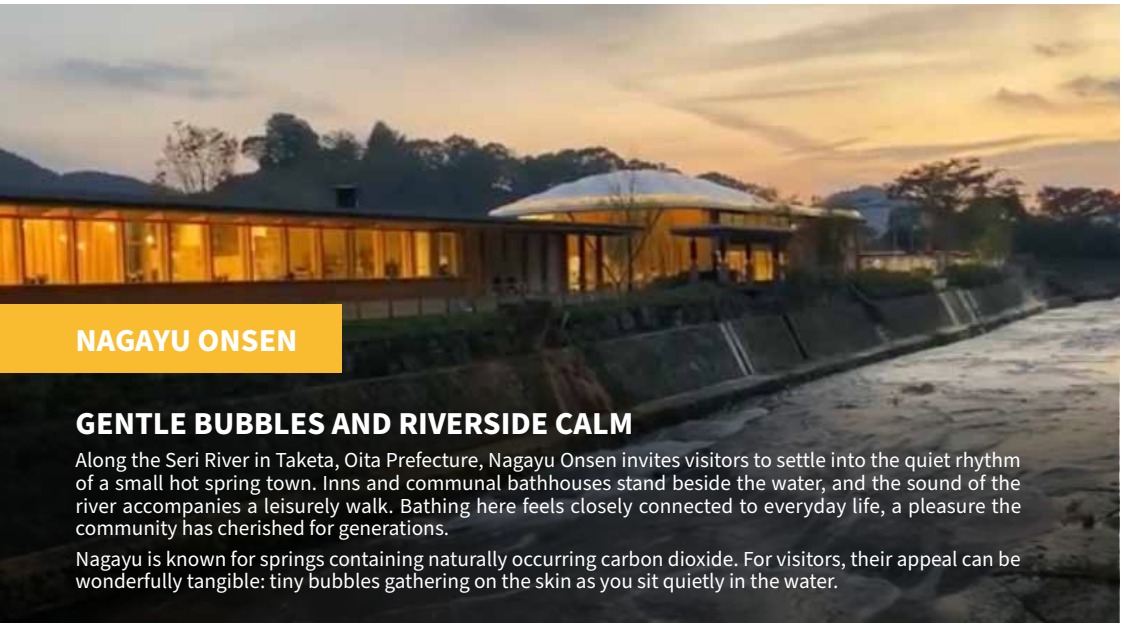
A Town to Explore Between Baths

After soaking, take time to explore the slopes. Temples, shrines, and spring sources provide reasons to pause along the way. Even the local snacks have a connection with the water: tansan senbei, light, crisp crackers associated with Arima's carbonated springs, are a characteristic town specialty.

For travelers spending time in Kobe, Arima adds another dimension to the journey. Its mountain setting, intimate streets, and distinctive baths invite an unhurried visit, with discoveries unfolding between one soak and the next.

Ancient records, Hideyoshi's legacy, and waters still rising from below all meet here. In Arima, bathing and exploring the town's history become parts of the same experience, giving every walk—and every bath—a little more meaning.





NAGAYU ONSEN

GENTLE BUBBLES AND RIVERSIDE CALM

Along the Seri River in Taketa, Oita Prefecture, Nagayu Onsen invites visitors to settle into the quiet rhythm of a small hot spring town. Inns and communal bathhouses stand beside the water, and the sound of the river accompanies a leisurely walk. Bathing here feels closely connected to everyday life, a pleasure the community has cherished for generations.

Nagayu is known for springs containing naturally occurring carbon dioxide. For visitors, their appeal can be wonderfully tangible: tiny bubbles gathering on the skin as you sit quietly in the water.

A Tradition Beyond the Bath

Nagayu's bathing history reaches back to the Edo period. Alongside toji, the practice of staying at hot springs to bathe and rest over time, the town has maintained a tradition of insen, or drinking spring water at places where it is suitable for consumption.

Designated drinking fountains remain part of the town's spring culture, revealing another way local people have incorporated the waters into their lives. If you wish to try insen, use only locations specifically marked for drinking and follow the instructions provided.

Discovering the Character of Each Spring

At Ramune Onsenkan, visitors can experience a carbonated spring where small bubbles cling to the body. The name recalls ramune, Japan's familiar fizzy soft drink, offering a playful introduction to this distinctive bathing experience.



Gozenyu, one of the town's landmarks, offers a different atmosphere, with the Seri River's sound accompanying your soak. Water temperatures and settings vary between facilities, making Nagayu a rewarding place to explore at an unhurried pace.

Rather than squeezing a single bath into a busy itinerary, allow time to discover these differences. A walk between baths becomes part of the experience, giving you a chance to enjoy the riverside setting before returning to the water.

A Connection with Germany's Spa Culture

Nagayu's local traditions also have an international dimension. In 1989, a delegation visited the German spa town of Bad Krozingen to learn about the use of carbonated springs. Exchanges between the two communities have continued since, and that relationship finds expression in Gozenyu's architecture.

This connection adds an unexpected layer to a visit. A small Japanese onsen town has looked overseas for ideas while continuing to nurture its own bathing culture, bringing different approaches to spending time at the springs into conversation.

Nagayu's charm lies in both its distinctive water and the gentle pace of life around it. Feel the bubbles, listen to the river, wander through town, and return for another bath. Give this small place time, and its pleasures gradually reveal themselves.



Sunset at historic Shirahama Onsen

BEYOND WELLNESS: JAPANESE ONSEN AND THEIR GROWING GLOBAL SIGNIFICANCE

Onsen and Sacred Mountains

Hot springs, nature's gift from beneath the earth, have been used worldwide since antiquity. In Japan, tōji—restorative hot spring stays—developed during farming and fishing off-seasons. People left everyday life, ke, for the special realm of hare, renewing body and mind through bathing and companionship.

In Tohoku, tōji is linked to mountain worship. At Mount Yudono, one of the Three Sacred Mountains of Dewa, worship centers on a rock from which hot spring water flows. The ascent follows a sandō, or sacred approach; after ritual rebirth, the descent becomes another sandō, meaning "birth canal."

At the mountain's foot, participants pass through a burning straw hoop called donto, symbolizing childbirth and rebirth. At an inn, bathing and Buddhist vegetarian cuisine conclude the journey through shōjin-otoshi, marking the return from hare to ke.

Enduring hot spring customs include ubuyu, a newborn's first bath, and yukan, the ritual washing of the deceased.

Onsen and Modern Medicine



Dr. Erwin von Baelz (1849–1913), invited from Germany in 1876 to help modernize Meiji Japan, introduced Western medicine to onsen research.

While teaching at Tokyo Medical School and serving the imperial household, he visited springs nationwide. Differences in water composition and temperature from European springs inspired systematic research at Kusatsu, Arima, and elsewhere. A father of modern Japanese medicine, he wrote diaries and Nihon Kōsenron, a treatise on Japan's mineral springs.

Collection of the Dr. Erwin von Baelz Memorial Hall

Successive professors in the University of Tokyo's Department of Physical Therapy and Internal Medicine pursued comprehensive spa resorts combining bathing, climate therapy, and natural surroundings. However, beliefs in deities inhabiting mountains and seas hindered local research. Research shifted to waters' medical effects, including Kusatsu's strongly acidic springs and Misasa's naturally radioactive springs.

The department's third professor, Yoshio Oshima (1911–2005), became founding chairman of the Forum on Thermalism in Japan. Internationally recognized for research on acidic and radioactive springs, he also pioneered scientific studies of Japanese traditional therapies, including Kampo medicine.

Looking Ahead

In Europe's leading spa countries, advances in drug treatment have coincided with reduced social insurance coverage for thermal treatments for rheumatic diseases and allergies. Spas are broadening their appeal from Kur, or medical treatment, toward health promotion and wellness. Yet thermal therapy's medical standing has weakened, and fewer specialist physicians threaten its future.

Attention is turning to Japan's onsen. For those experiencing urban stress and emotional exhaustion, bathing amid nature offers comfort. Evoking the womb's embrace and life's beginnings, it brings repose and reconnects us with biological time and the unhurried rhythms of growth.

This restorative potential interests medical researchers worldwide as a holistic complement to modern medicine's focus on symptom management.

Responding to domestic and international needs, our Forum, now in its 40th year, continues to develop and communicate the global value of Japan's hot spring heritage, guided by founding chairman Yoshio Oshima's motto, "Thermalism for All."

About the Author

Sumito Goda

Born in 1949. Executive Board Member, Forum on Thermalism in Japan. A specialist in health sociology, he has authored or coauthored numerous books, including Thermalism in Japan (1988), 100 Notable Hot Springs of Japan (1990), A New Guide to Tōji (2009), A Guide to Radioactive Hot Spring Safety (2012), and The Onsen Handbook (2016).



PHILIPPE SAUZEDDE: HALF A CENTURY CONNECTING JAPAN AND FRANCE

Service Means Sensing What a Guest Wants

Since arriving in Japan in 1974, Philippe Sauzedde has introduced Japanese audiences to French cuisine, cheese, wine, Calvados and Champagne. In 1982, he served Emperor Shōwa at the French Embassy during President François Mitterrand's visit. Today, he shares French culture through social media. We spoke with him about hospitality and the art de vivre he holds dear.



PROFILE

Philippe Sauzedde is President of YK Esprit Français, Japan Advisor for Calvados Christian Drouin and an Ambassador of the Calvados Brotherhood since 1997. He is an Officier of the French Order of Agricultural Merit, an Officer of the Ordre des Coteaux de Champagne and an Ambassador of the Ordre des Sacres de la Champagne. He has taught French art de vivre and the evolution of French gastronomy at Le Cordon Bleu and the Franco-Japanese Institute in Tokyo, and worked for many years as a hospitality coach for Fujita Kanko and Resort Trust.



Philippe Sauzedde, serving Emperor Shōwa and President Mitterrand at the French Embassy in Tokyo, April 1982, during Mr. Xavier Daufresne de La Chevalerie's tenure as ambassador

How did your connection with Japan begin?

In 1964, when I was 11, my younger brother and I were playing in a park in Moulins-sur-Allier. A group of Japanese men walked by, and one asked me for an address in English. I helped him. A month later, a postcard arrived from Japan asking if I would like to be pen pals.

After I arrived in Japan, I learned that Mr. Asakura owned Hillside Terrace in Daikanyama. That connection helped me find somewhere to live while I studied Japanese at the Naganuma School in Shibuya. I came to Japan in 1974. Life is mysterious, isn't it? A small encounter eventually brought me here.

How did Japanese guests enjoy French restaurants when you began working in Tokyo?

Approachable dishes such as escargots, sole meunière, coq au vin, and beef stew were popular. We brought fish or meat on the bone to the table on a trolley, then carved it, flambéed it with Pernod, or finished the sauce before the guests. You rarely see that kind of tableside service now. At the time, people enjoyed the presentation and conversation as much as the food.

I wanted guests to return. You need to sense what they feel like drinking and the mood they are in. A service professional has to be a bit of a psychologist.

Without wishing to boast, I was a pioneer among head waiters in introducing cheese platters to restaurant guests. I sought out unusual cheeses, explained them, and suggested something to accompany a wine they liked. Only a few restaurants presented a wide selection of cheeses on a large tray at the table. My aim was to help guests discover a new pleasure, not to display my knowledge. Challenges like that made restaurant work exciting.



Philippe Sauzedde performing sabrage with Laurent-Perrier Champagne before French President Jacques Chirac, 1998

What do you remember about serving Emperor Shōwa in 1982?

The French ambassador often dined at the restaurant where I worked. Because he trusted my service, I was assigned to attend to Emperor Shōwa during President Mitterrand's visit.

I stood behind the Emperor for nearly five hours and helped carve his food. The menu featured illustrations of French scenes. Because I spoke Japanese, he asked me about them directly. I was extremely nervous, but that conversation remains unforgettable.

How has the way people enjoy Champagne in Japan changed?

Champagne was once mainly for wedding toasts and celebrations. Its popularity later grew, particularly among women. I was among the first ambassadors to promote it in Japan, working for 22 years with Laurent-Perrier and later eight years with Dom Pérignon. For 30 years, I have been saying it is for more than a toast.

You can choose Champagne to suit your mood, the food or the person you are with. A rosé might suit a festive occasion; someone who enjoys a very dry style might prefer another cuvée. Each has its own character, and Champagne can accompany an entire meal. I am delighted that more people now see it as something that shapes an occasion.

How has Japanese understanding of French food culture changed?

French cuisine once seemed expensive and intimidating. Today, people also enjoy it casually in brasseries and bistros. They are more curious about cheese, wine, and unfamiliar flavors.

Many French restaurants in Japan offer only set menus. A course lets a chef express a vision, but guests should also be able to choose à la carte according to their appetite and mood. French cuisine includes both haute cuisine and comforting home-style stews. I would love more people to discover that freedom.

What differences do you see between French hospitality and Japanese omotenashi?

Japanese service is wonderfully courteous and reliable, with attention to every detail. Sometimes, however, it becomes a little formal. Instead of greeting everyone with the same "Irasshaimase," you could welcome a guest you know by name. That small change can make a great difference.

French service emphasizes conversation, though it does not have to be long. The skill is in asking what guests hope for, how they feel that day, and what they would like to eat. Remembering what they ordered last time can help you suggest something new. Personal connections bring guests back.

Combining Japanese precision and courtesy with French conversation and personal attention would make hospitality even better.

What would you like to pass on to the next generation?

In training, I describe a triangle: passion at the top, knowledge and love at the foundation, and energy at the center. Passion grows from knowing and caring about food, wine, guests, and colleagues.

Even when preparing a fish, you can think, "I want to clean this carefully and present it beautifully." You make a sauce because you want it to taste delicious. That care comes through in the food and service. Restaurant work is demanding, but guests return, remember your name, and compliment you. Feeling that joy makes work and life more enjoyable.

After more than half a century in Japan, how do you see your identity?

My soul is French. I love sharing our dining customs and art de vivre. Perhaps I am 60 percent French and 40 percent Japanese. I have embraced what I love about Japan and brought the two cultures together.

I now share my experiences on YouTube, where I have 83,500 followers and some videos have reached 29 million views, and on Instagram, TikTok, and Facebook. Many people in Japan send me kind messages. Their warmth means a great deal to me. I started because I wanted to feel closer to people in Japan and build a bridge between our countries, more than for financial reasons. I am deeply grateful to Japan. That is why I cannot leave it behind. I want to keep sharing French culture with a smile and cherish the connections I have made here.

渋谷・原宿・表参道

SHIBUYA HARAJUKU OMOTESANDO

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





スクランブル交差点
Scramble Crossing

Shibuya Crossing is one of the busiest intersections in the world. It is said that a maximum of 3,000 people cross this street during a single green light, and 500,000 people walk by each day. The large electric scoreboard is also a feature of Shibuya, located on the top of Starbucks, a perfect place to relax and watch the people of Shibuya crossing the streets.

JR G01 F16 Z01 **Shibuya**

ハチ公
Hachiko



Located near the Scramble Crossing, "Hachiko" is a popular meeting place for locals. Thousands of people wait and chat in front of the bronze statue of "Hachi" every day.

表参道
Omotesando

Omotesando Street, a broad avenue lined with Zelkova trees, is a great place to experience the beautiful illumination colors of each season. While located near Takeshita Dori, the two areas are entirely different. Boutique stores of upscale designer brands lining up along the streets add to the elegant atmosphere of Omotesando. Omotesando Hills is the symbol complex of the area since 2006, featuring more than 100 shops.

http://omotesando.or.jp/en

C04 G02 Z02 **Omotesando**
C03 F15 **Meiji-jingumae** JR **Harajuku**





竹下通り
Takeshita Dori

Takeshita Dori is a symbol of Harajuku, where people browse for "kawaii" (cute) fashion. Crepe is one of the main symbols of Takeshita Dori, and so are purikura (photo sticker booth). There is an underground area filled with the latest purikura machines where you can add digital makeup, change hair colors, and get a new glam look! Some purikura shops offer cosplay outfits for rental.

https://www.takeshita-street.com

C03 F15 **Meiji-jingumae** JR **Harajuku**

渋谷パルコ
Shibuya PARCO

Shibuya PARCO is a next-generation commercial facility that reopened in 2019. Since its opening in 1973, Shibuya PARCO has been active as a place for cultural dissemination. In addition to fashion, art, culture, and entertainment, they have combined the elements of trendy food and technology. In particular, the gourmet floor on the first basement floor, lined with unique restaurants based on the concept of "food, music, and culture," and the digital x subculture zone on the 6th floor, housing Japan's first Nintendo store, are must-sees.

Shop 11:00am-9:00pm
Restaurant 11:30am-11:00pm
https://shibuya.parco.jp

JR G01 F16 Z01 **Shibuya**



渋谷スカイ
SHIBUYA SKY

JR G01 F16 Z01 **Shibuya**

Shibuya Sky is located on the top floor of Shibuya Scramble Square and is an observation facility where you can enjoy a 360-degree view from 229 meters above. On the rooftop, you can relax on the lawn while admiring the view or have drinks and snacks at the bar.

https://www.shibuya-scramble-square.com/sky/



宮下パーク
Miyashita Park

JR G01 F16 Z01 **Shibuya**
C03 F15 **Meiji Jingumae**

Miyashita Park is a facility that opened in 2020 on the site of the former Miyashita Park. You can enjoy shopping, eating, and sports in a well-ventilated, open space.

https://www.miyashita-park.tokyo

肉横丁
Niku Yokocho

Niku Yokocho, an alley of meat, is located on the 2nd and 3rd floors of Chitose Kaikan in Shibuya Center Gai. It is a large meat restaurant area with more than 20 restaurants.

https://nikuyokocho.jp/en/

JR G01 F16 Z01 **Shibuya**

根津美術館
Nezu Museum

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

10:00am-5:00pm
(Last entry 4:30pm)
http://www.nezu-muse.or.jp/en/

C04 G02 Z02
Omotesando 8 min. from Exit A5





明治神宮
Meiji Shrine

Meiji Shrine 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 donated 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).

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

C03 F15 **Meiji Jingumae** JR **Harajuku**

アットコスメトーキョー
@cosme TOKYO

@cosme TOKYO is a new experiential shopping facility that opened in 2020. They have popular cosmetic brands not only from Japan but also from around the world on 3 floors. You can find the best high-ranking cosmetics, latest items, beauty equipment, and testers. Come see Japan's cutting-edge "beauty" in Harajuku.

https://www.cosme.net/flagship/

C03 F15 **Meiji-jingumae**
1 min. from Exit 2 / Exit 3

JR **Harajuku 1 min.**

渋谷 109
SHIBUYA 109

JR G01 F16 Z01 **Shibuya**

Shibuya 109 (ichi-maru-kyu) is a department store, which is often referred to as "maru (zero) - kyu (nine)" by its shoppers. It attracts young women who are looking for the hottest trends at an affordable price.

Shops 10:00am-9:00pm, Restaurants 10:00am-10:00pm | https://www.shibuya109.jp



dining & bar KITSUNE
dining & bar KITSUNE
Italian, French and Japanese Fusion Restaurant

ENGLISH

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

JR Shibuya 10 min. from South Exit JR Ebisu 10 min. from East Exit



Meat platter (chicken thigh, beef skirt steak, pork shoulder) ¥1,650

KITSUNE offers original dishes based on Italian cuisine that incorporate various elements. The menu features a wide selection of meat dishes, including beef skirt steak, short ribs, pork, chicken, and a hearty meat platter that has been featured on TV programs. Depending on your preference, you can choose from a variety of seating options, including tables for 2, box seats for 4 to 8 people, private rooms for groups of 30 to 50 people, and completely private rooms. Each space has a different atmosphere, allowing you to choose the one that best suits your needs.



¥3,500 <Mon-Sat> 5:00pm-11:00pm <Closed> Sunday
Credit Card: VISA, Master, Amex, JCB, Discover, others
http://kitsune-web.info/en/

黄金屋 渋谷店
KOGANEYA SHIBUYA
Washoku, motsunabe (offal hotpot), izakaya, yakitori

ENGLISH CHINESE KOREAN PHOTO

Ichiban Bld. B1F, 1-3-11 Dogenzaka, Shibuya-ku 03-5728-8600

IN 01 Shibuya 1 min. from Exit 2 JR Shibuya 3 min. from Hachiko/South Exit



Koganeya's Special Motsu-Nabe Soy Sauce ¥1,760/person (min. 2 orders)

Koganeya is a restaurant that specializes in motsunabe, a Japanese hotpot dish made with offal. What sets Koganeya apart are its three special features: soy sauce, stock, and offal. The soy sauce is sourced from a brewery in Kumamoto that was founded in the Meiji era. The stock is made using high-quality bonito flakes and kelp, while the offal consists of only the finest small intestines of domestic cows. These three elements combine to create an exquisite and unique offal hotpot experience at Koganeya.



¥4,000-4,999 / ¥3,630-¥6,380
12:00pm-11:00pm (Last order 10:00pm)
Credit Card: VISA, Master, Amex, JCB, UnionPay, others
https://motsunabe-koganeya.com

ジンナンカフェ 渋谷
JINNAN CAFE SHIBUYA
Cafe

ENGLISH PHOTO

Kura Bld. 1F-B1F, 1-17-5 Jinnan, Shibuya-ku 03-5728-3786

JR Shibuya 7 min. from Hachiko Exit



Soufflé pancakes with a delicate, melt-in-your-mouth texture

A hub where food culture and art continue to evolve in diverse ways. A hidden café tucked away in the fashionable Jinnan area of Shibuya, away from the city's hustle and bustle. With its spacious and open interior, it's a relaxing space that invites you to linger. Enjoy excellent coffee and a globally inspired menu in a stylish yet comfortable setting.



Lunch/Dinner: ¥1,000-¥1,900
Mon-Fri 11:00am-11:00pm (Last order 10:00pm)
Sat/Sun/Holidays 10:00am-11:00pm (Last order 10:00pm)
Credit Card: VISA, Master, AMEX, JCB, Diners
https://jinnancafe.com/shibuya/

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

自由が丘 T's レストラン
T's Restaurant
Vegan Restaurant

ENGLISH PHOTO

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

TY 07 OM 10 Jiyugaoka 3 min.



Homemade Tantan Noodles & Parfaits — A Fan Favorite!

T's Restaurant is a vegan restaurant that is highly acclaimed by meat lovers. They offer "Smile Veggie", a dish that everyone can enjoy. Recommend dishes are Paella Doria, Tantan Noodles, Tonkotsu Noodles, Matsaman Curry, Gyoza(Dumplings), and other dishes that are popular in Japan. After meals, you can also enjoy exquisite gluten-free sweets such as cakes and parfaits. Anniversary and birthday cakes available with reservation. Retort pouch curry and instant noodles that you can easily enjoy at home are also for sale.



Lunch: ¥1,280- / Dinner: ¥2,000- | 11:30am-9:00pm (Last order 8:30pm)
Credit Card: VISA, Master, AMEX, JCB, Diners
http://ts-restaurant.jp/

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

ENGLISH PHOTO CHINESE

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

C 04 G 02 Z 02 Omotesando 1 min.



Carefully selected ingredients - Seasonal vegetables & premium domestic Wagyu beef

MATOIYA is dedicated to carefully selected ingredients, featuring fresh seasonal vegetables from Omotesando farmers' markets, its own farm, and trusted producers. The menu includes premium domestic Wagyu, snow-aged duck, Australian Suffolk cross lamb, and Ezo venison, sourced seasonally. Meats and vegetables are slowly grilled over binchotan charcoal, enhancing their natural flavors with a subtle smoky aroma. A diverse selection of wines is available by the glass, thoughtfully paired with bistro-style dishes in a warm, wood-toned setting.



Lunch: ¥1,000-¥2,000 / Dinner: ¥4,000-¥5,000 / Course: ¥5,000-
<Mon-Fri & Days before Holiday> 11:30am-2:30pm, 5:00pm-11:00pm
<Sat> 11:30am-11:00pm <Sun & Public Holiday> 11:30am-10:00pm
Credit Card: VISA, Master, AMEX, JCB | https://matoiya.jp/

カフェ レガート
Café Legato
Italian, Café

ENGLISH PHOTO

15F E-Space Tower 3-6, Maruyamacho, Shibuya-ku 050-5443-0493

JR IN 01 G 01 F 16 Z 01 Shibuya 5 min. IN 02 Shinsen 5 min.



Crab with Tomato Cream Sauce (¥1,870)

Located just a 5-minute walk from Shibuya Station, Café Legato offers a luxurious dining experience on the 15th floor. The dynamic glass panels on both sides of the café provide a breathtaking view of Shibuya's cityscape and the changing sky throughout the day. You can also enjoy the stunning night view from here. They serve authentic dishes based on casual Italian cuisines in a cafe style, including oven-baked pizza, burgers, aged beef, and pasta.

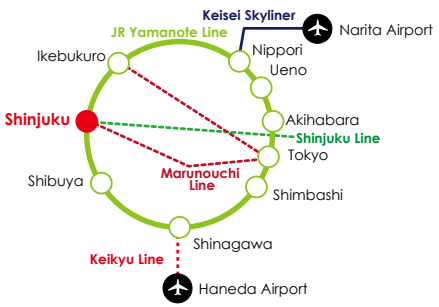


Lunch: ¥1,000-¥2,000 / Dinner: ¥5,000-¥6,000 / Course: ¥6,000-¥15,000
<Lunch> 11:30am-3:00pm (Last order 2:00pm) <Dinner> Mon-Thu, Sun, Holidays 5:30pm-12:00am (Last order food 10:30pm, drink 11:30pm) <Dinner> Fri, Sat, Before Holidays 5:30pm-1:00am (Last order food 11:00pm, drink 12:30am)
Credit card: VISA, Master, AMEX, Diners, JCB, Discover, UnionPay, and other cashless payment methods | https://cafelegato.com/

新宿

SHINJUKU

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.





東急歌舞伎町タワー

Tokyu Kabukicho Tower

Tokyu Kabukicho Tower is Japan's largest hotel and entertainment facility, which opened in 2023. A hotel, restaurants, and state-of-the-art entertainment are concentrated in a 225-meter building based on "mastering what you like." In addition to playing with Kabukicho's original amusement machine, "namco Tokyo", you can try regional Japanese foods as well as Korean cuisines. This is the perfect facility to enjoy safely from morning to night in the city that never sleeps.

https://www.tokyu-kabukicho-tower.jp

JR M08 E27 S01 **Shinjuku 7 min.**

ゴールデン街

Golden Gai

The Golden Gai is located in the east side of Shinjuku where tiny bars are squeezed into narrow streets. It dates back to World War II when journalists and novelists gathered every night for discussions. Most bars only have counter seats, and some have just enough room for 5 or 6 people. Tininess, the main appeal of this town, creates warmth and a friendly atmosphere.

JR M08 E27 S01 **Shinjuku, East Exit**

F13 **Shinjuku-Sanchome, 3 min. from Exit B3**

世界堂

Sekaido

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

https://www.sekaido.co.jp

M09 F13 S02 **Shinjuku-Sanchome, Exit C4**

JR M08 E27 S01 **Shinjuku, East Exit**



新宿御苑

Shinjuku Gyoen National Garden

Shinjuku Gyoen, the largest and the most popular park in Tokyo, is known for its 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 turned into a botanical garden, and reopened as an Imperial garden in 1906. The park is an assemblage of three different styled gardens: a formal French garden with an avenue of plane trees, an English landscape garden that features a wide and open atmosphere, and a traditional Japanese garden with ponds and bridges.

https://fng.or.jp/shinjuku/en/

JR M08 E27 S01 **Shinjuku 10 min. from South Exit**

M10 **Shinjuku Gyoenmae 5 min. from Exit 1**

S02 **Shinjuku-Sanchome 5 min. from Exit C1/C5**

F13 **Shinjuku-Sanchome 5 min. from Exit E5**

東京都庁

Tokyo Metropolitan Government

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

9:30am-10:00pm
<Closed> 1st and 3rd Tuesday of every month
https://www.yokoso.metro.tokyo.lg.jp/tenbou/

JR M08 E27 S01 **Shinjuku**

E28 **Tochomae**





歌舞伎町
Kabukicho

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

Shinjuku JR M08 E27 S01

東宝ビル
TOHO Building

Shinjuku JR M08 E27 S01

A next generation building opened in spring of 2015 amid Kabukicho. Godzilla has marked its 70th anniversary in 2024 since its first outing in 1954. The 12-meter “Godzilla Head” built on the 8th floor of the Toho Building is becoming the new symbol of Shinjuku. The Toho building is 30 stories high, consisted of restaurants and amusement shops on 1-2 floors, Tokyo’s largest TOHO Cinema on 3-6 floors, and Hotel Gracery on 8-30 floors. Hotel Gracery welcomes you with a “Godzilla View Room” where you can fully enjoy the world of Godzilla!



銀だこハイボール酒場　新宿東宝ビル店
GINDACO HighballSakaba (Shinjuku Toho Building)

Washoku, Izakaya, Yakitori, Teppan-yaki, Takoyaki, Fried Chicken, Yakisoba, etc.

ENGLISH CHINESE KOREAN PHOTO

Shinjuku Toho Bld. 1-19-1 Kabukicho, Shinjuku-ku 03-6205-5959

JR **Shinjuku 6 min. from East Exit** S01 **Shinjuku 4 min. from Exit 5**

Teritama Tacoyaki - Tacoyaki with Boiled Egg & Teriyaki Sauce

At this restaurant produced by Tsukiji Gindaco, customers can casually enjoy tacoyaki and alcoholic beverages. You can savor the piping hot tacoyaki along with a wide range of menus and alcoholic drinks such as "High-carbonated Kaku Highball" served from a special tower. The restaurant's most popular dish is the "Zettai-Umai!! Takoyaki (Sauce)," but you can also try the "Sakaba Limited Takoyaki," which is exclusive to this restaurant. The "Sauce Yakisoba" is another highly recommended dish, cooked on a griddle with a delicious aroma that will whet your appetite. You can also enjoy a rich variety of menu items including fried foods and exquisite snacks with alcohol.

Lunch: ¥1,500- / Dinner: ¥1,500- | 11:30am-11:00pm (Last order 10:30pm)
Credit Card: VISA, Master, JCB | https://alwayssaisei.co.jp/hb/





Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

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

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

Washoku, Sushi, Nabe, Izakaya, Sashimi, Crab

ENGLISH CHINESE PHOTO

2-19-1-B1, Shinjuku, Shinjuku-ku 03-3225-2030

JR **Shinjuku 10 min. from East Exit**

M09 F13 S02 **Shinjuku-Sanchome 1 min. walk from Exit C6**

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

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

Lunch: ¥850- / Dinner: ¥3,000- / Course: ¥4,180- (all you can drink)
11:30am-11:00pm (Last order 10:30pm) Weekday, 2:00pm-11:00pm (Last order 10:30pm) Weekend | Credit Card: VISA, Master, AMEX, JCB | movia.jpn.com/shops/info/182322





個室居酒屋 番屋 西新宿住友ビル店
Banya Nishi Shinjuku

Izakaya, Sukiyaki, Yakitori

HALAL ENGLISH PHOTO

49F Shinjuku Sumitomo Bld. 2-6-1 Nishi-Shinjuku, Shinjuku-ku 03-5381-5757

JR **Shinjuku 7 min. from West Exit** E28 **Tochomae 1 min. from Exit A6**

8 Types of Fresh Sashimi (Banya Oni-Mori)

Banya is an authentic Japanese izakaya situated on the 49th floor, near the Tokyo Metropolitan Government Building. All meals are handmade by their chefs using fresh sashimi and seasonal ingredients that pair perfectly with alcohol. The private rooms can accommodate anywhere from 2 to 80 people, with some rooms offering a stunning view of Tokyo's night skyline. In addition to their a la carte menus, they also provide banquet courses with free-flowing drinks.

Dinner: ¥4,000-¥4,999 / Course: ¥4,500- | <Mon-Sat> 5:00pm-11:00pm (Last order 10:00pm) <Holidays> 5:00pm-10:00pm (Last order 9:00pm) <Closed> Sunday, New Year Holiday, when building is closed | Credit Card: VISA, Master, AMEX, Diners, UnionPay | https://www.banya-group.jp/shop/nishishinjuku/





回転わんこそば　くるくるわんこ
KURUKURUWANKO

Soba

ENGLISH CHINESE KOREAN PHOTO

5F J Gold Bld. 1-22-9 Kabukicho, Shinjuku-ku 03-6265-9881

JR **Shinjuku 4 min. from East Exit** S01 **Shinjuku 1 min. from Main Exit**

Normal course (40 min.)

Kurukuruwanko is a specialty store that serves Wanko Soba in "tachigui" (eating standing up) style. At this amusement-type restaurant, you can challenge your friends to see who can eat the most soba within a 40-minute time limit. The soba bowls are served in bite-sized portions and rotate around a lane, so you can enjoy them at your own pace. There are over 9 types of condiments available and each additional item can be purchased for 100 yen. By changing the condiments, you can try different tastes and flavors. Those who set a high record will receive a commemorative gift. You can enjoy the atmosphere of Kurukuruwanko alone or in a group.

40-minute course ¥3,800 | 11:00pm-7:30pm (Last order 6:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
https://kurukuruwanko.com/en





Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

上野・秋葉原

UENO AKIHABARA

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





メイドカフェ
Maid Cafe

JR H15 **Akihabara**

Walk by any street of Akihabara and you will spot maids in colorful outfits. Maid Cafe is a must-visit if you want to experience the "otaku" culture of Japan. Step into one of the cafes and the maids will welcome you as the "master" and serve you food and drinks, sing and dance, and even cast "mo-e" spells on your food to make it delicious.


MAIDREAMIN©Neodelightinternational Inc.

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 reasonably priced products with over 400 shops.

http://www.ameyoko.net

JR **Ueno** 🚶 **Shinobazu Exit** H16 H17 **Ueno** 🚶 **Exit 7**
JR **Okachimachi** 🚶 **North Exit**
H16 **Nakaokachimachi** 🚶 **Exit A2/A5/A7**



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 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

JR H16 H17 **Ueno**

電気街
Electric Town

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

JR H15 **Akihabara**

つけめん TETSU　御徒町ラーメン横丁店
Tsukemen TETSU (Okachimachi Ramen Yokocho)
Ramen

ENGLISH CHINESE PHOTO

5-10-14 Ueno, Taito-ku 03-5816-8358

JR **Okachimachi** 2 min. walk from South Exit
H16 **Nakaokachimachi** 3 min. walk from Exit 2





Tokusei Tsukemen - A deluxe menu with extra homemade roasted pork, flavored egg, and bamboo shoots!

The soup made with pork and chicken bones is cooked over high heat and blended with fish stock that has been carefully extracted to provide a rich umami flavor. The soup is flavorful but not overpowering. The noodles used are special noodles with a wheat aroma. These medium-thick, straight noodles have a chewy and smooth texture, and they complement the rich soup perfectly. The large-sized roasted pork, which has been grilled fragrantly after low-temperature cooking, is also excellent.

¥950 | 11:00am-11:00pm (Last order 10:30pm)
https://www.tetsu102.com/1576/

EVERYONEs CAFE
EVERYONEs CAFE
Café

ENGLISH CHINESE PHOTO

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

JR **Ueno** 3 min. walk from Park Exit





The seasonal plate, which changes based on the stocking situation, comes with 5 colorful side dishes mainly made from Tokyo vegetables, in addition to soup and fruits using plenty of seasonal ingredients

Located in Ueno Park, EVERYONEs CAFE welcomes guests of all ages, nationalities, and generations. Inside the cafe's relaxing space, where you can feel the warmth of wood, you can enjoy all-day menus incorporating "Edo-style ingredients", locally grown "Tokyo/Edo vegetables", and other seasonal ingredients.

Lunch: ¥1,600- (Weekdays) / Dinner: ¥1,900-
<Mon-Fri> 10:00am-9:00pm (Last order Food & Drink 8:00pm)
<Sat, Sun & Holiday> 9:00am-9:00pm (Last order Food & Drink 8:00pm)
Credit Card: VISA, Master, AMEX, JCB, Diners
http://www.create-restaurants.co.jp/0941/

銀だこ酒場　上野店
TSUKIJI GINDACO SAKABA (Ueno)
Washoku, Izakaya, Yakitori, Teppan-yaki, Takoyaki, Yakisoba, Fried Chicken, Steamed Dumpling, etc.

ENGLISH CHINESE KOREAN PHOTO

1F Maruka Bld. 3-18-11 Higashi Ueno, Taito-ku 03-6284-2655

JR **Ueno** 6 min. from Asakusa Exit
H17 **Ueno** 4 min. from Exit 2





GIN-NO YAKISOBA

Gindaco Sakaba is a casual diner produced by Tsukiji Gindaco that offers takoyaki and alcoholic beverages. They have an old-fashioned Japanese pub theme, which creates a nostalgic atmosphere. It's a popular spot among office workers, and they also offer a lunch menu that includes curry and cutlet curry. Gindaco Sakaba is an excellent place to unwind over a few drinks in the evening.

Lunch: ¥600- / Dinner: ¥2,000-
<Mon-Sat> 11:30am-11:00pm (Last order 10:30pm)
<Sun & Holidays> 11:30am-10:00pm (Last order 9:30pm)
Credit Card: VISA, Master, JCB
https://alwayssaisei.co.jp/sakaba/

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

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

ENGLISH PHOTO

ICHIGO Bldg. 6F, 1-15-9 Soto-Kanda, Chiyoda-ku 03-6744-6726

JR H15 **Akihabara** 1 min. from Electric Town Exit





Meal Course ¥3,000+tax (Main dish, drink, gift, souvenir photograph)
***All foods and drinks will be given a spell by maid**

Enter the world of Maid culture and MOE experience casting special spells on foods and drinks! "maidreamin" is the No.1 maid cafe group with 18 locations worldwide, and Akihabara LIVE RESTAURANT Heaven's Gate has the largest capacity with 60 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!

Lunch: ¥1,050- / Dinner: ¥3,500- / Combo: ¥3,710- (Not including tax and ¥800 table charge per 1 hour) | <Mon-Fri> 11:30am -11:00pm <Sat, Sun & Holiday> 10:30 am-11:00pm | Credit Card: VISA, Master | http://maidreamin.com <Facebook page> https://www.facebook.com/maidcafe.maidreamin/

すしと天ぷら　とろー 御徒町本店
Toroichi Okachimachi Main Branch
Sushi, Tempura

ENGLISH KOREAN CHINESE PHOTO

4-1-4 Ueno, Taito-ku 03-5846-7811

JR **Okachimachi** 2 min. walk
G09 **Ueno-okachimachi** 2 min. walk





Toroichi 12 pieces of nigiri sushi

Enjoy authentic Edo-style sushi crafted by skilled chefs using fresh ingredients delivered directly from the market, along with crispy, freshly fried tempura—available anytime. A wide selection of seasonal dishes and fine sake is also offered, allowing you to relax and savor your dining experience.

¥6,000-¥8,000
11:00am-6:00am of the next morning (Last order 5:30am)
Open year-round
VISA, Master, JCB, AMEX, Diners
https://sakanayagroup-toroichi.gorp.jp/

九州じゃんがら
KYUSYU JANGARA AKIHABARA
Ramen

ENGLISH CHINESE KOREAN PHOTO

3-11-6 Soto Kanda, Chiyoda-ku 03-3251-4059

G14 **Suehirocho** 3 min. from Exit 3

JR H15 **Akihabara** 6 min. from Electric Town Exit





Kyushu Jangara with Everything - pork, seasoned eggs, spicy cod roe as toppings

Opened in Akihabara Electric Town in 1984, Kyushu Jangara is now celebrating its 42nd anniversary. It takes pride in offering three popular varieties of ramen, which have earned a loyal following. Despite its compact size, the restaurant is consistently busy, with both counter and table seating available, ensuring that even solo diners feel comfortable. Alongside the traditional pork bone ramen, the menu also includes plant-based options. Menus are available in English, Korean, and Chinese.

¥1,000-¥1,500 | 11:00am-10:00pm | Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners | https://kyusyujangara.co.jp

浅草

ASAKUSA

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 remain in Asakusa, and there are seasonal events such as the Sanja-matsuri, Sumida River Fire Works, Tori-no-Ichi, and Hagoita-Ichi. If you want to try out true Tokyoite cuisine such as soba, loaches, tempura, and sukiyaki, Asakusa is exactly where you want to be!





浅草寺

Sensoji Temple

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

http://www.senso-ji.jp

G19 A18 TS01 **Asakusa 5 min.**



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 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/

G18 **Tawaramachi** H18 **Iriya** G19 A18 TS01 **Asakusa**

浅草 飴細工あめしん

Asakusa Amezaiku Ameshin

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

10:30am-6:00pm (Closed on Thursday)
http://www.ame-shin.com/en/

G19 A18 TS01 **Asakusa 7 min.**

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.

10:00am-4:00pm
https://asakusa-kingyo.crayonsite.net

G19 A18 TS01 **Asakusa Exit 5**



浅草花やしき

Asakusa Hana Yashiki

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

https://www.hanayashiki.net/en

G19 A18 TS01 **Asakusa 10 min.**

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

ENGLISH CHINESE

3-1-12 Nishi Asakusa, Taito-ku 03-3841-1114

Asakusa 1 min. from Exit A2





Kobe Beef Sukiyaki Gozen

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

Lunch: ¥4,000- / Dinner: ¥12,000- / Course: ¥12,000-
<Lunch> 11:30am-2:00pm <Dinner> 4:00pm-9:30pm (Last order 8:30pm)
Credit Card: VISA, Master, AMEX, UnionPay
https://www.asakusaimahan.co.jp/

ふなわかふぇ 浅草店
Funawa Café
Wa-Café

ENGLISH PHOTO

2-19-10 Kaminarimon, Taito-ku 03-5828-2703

Asakusa 0 min. from Exit 2 **Asakusa 1 min. from Exit A4**





Traditional imo-yokan and hybrid sweets using imo-yokan

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

¥700-
10:00am-7:00pm (Last order 6:40pm)
https://funawa.jp

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

ENGLISH PHOTO CHINESE

2-1-15 Asakusa, Taito-ku 03-5806-2410

Asakusa 2 min. from Exit 6





Yakitori ¥130 / skewer (Teriyaki & Salt) -Grilled with charcoal fire, outside of the chicken is crispy while inside is juicy.

The “grilling masters” of Ohgiya put their hearts into charcoal grilling each yakitori (from ¥130 / 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.

Dinner: ¥2,300- / Course: ¥3,000- (all you can drink)
4:00pm-11:00pm (Last order 10:00pm)
Credit Card: VISA, Master, AMEX, JCB | movia.jpn.com/shops/info/032250

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

権八 浅草吾妻橋
Gonpachi Asakusa Azumabashi
Washoku, Izakaya, Japanese food, soba, yakitori, handroll sushi

HALAL ENGLISH SPANISH KOREAN PHOTO TRADITIONAL CHINESE

1,2F Nakagawa Bld. 2-1-15, Kaminarimon, Taitoku 050-5444-5929

Asakusa 1 min. from Exit A5 **Asakusa 0 min. from Exit 4**





Grilled Japanese black beef skewers (¥1,760)

Gonpachi Asakusa Azumabashi uses carefully selected, regionally-sourced ingredients in everything from the fresh buckwheat that their chefs grind into a flour and use to make their famous homemade soba noodles to their tempura fried to crispy perfection. Gonpachi also offers sake and shochu from each region of Japan, as well as uses seasonal ingredients for their original cocktails and their dessert menu.

Lunch: ¥1,000-1,999 / Dinner: ¥5,000-5,999 / Course: ¥2,500-8,500
11:30am-11:00pm
Credit Card: VISA, Master, AMEX, JCB, Diners
https://gonpachi.jp/asakusa/

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

ENGLISH KOREAN CHINESE PHOTO

1-23-7-1F&2F Asakusa, Taito-ku 03-5806-5817

Asakusa 5 min. from Exit A4/A5 **Asakusa 5 min. from Exit 1-8**
Asakusa 5 min. **Asakusa 1 min.**





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

Isomaru Suisan provides fresh seafood every day! You can enjoy Hamayaki, where shellfish and squid are grilled right in front of you. You'll feel like you're on the beach. You can also enjoy a variety of seafood bowls, including tuna, salmon, eel and more.

Lunch: ¥1,200- / Dinner: ¥3,000-/ Course: ¥3,000-
11:00am-4:00am (Opening hours are subject to change)
Credit Card: VISA, Master, AMEX, JCB, UnionPay
https://www.isomaru.jp

浅草　三ちゃん横丁
Asakusa Sanchan Yokochou
Washoku, Izakaya, Takoyaki, Kushiyaki, Teppan-yaki

ENGLISH PHOTO

2-4-12 Asakusa, Taito-ku 03-5830-6970

Asakusa 5 min. from Exit A1

Asakusa 10 min. from Exit A4 **Asakusa 10 min. from Exit 1**





Kushiyaki - Order skewers individually and enjoy a variety of flavors

Asakusa Sanchan Yokochou, produced by Tsukiji Gindaco, is an izakaya that recreates the lively atmosphere of the Japanese street-food stalls. It features a variety of specialty stalls, such as 'Gin-chan,' known for its teppan-grilled sauce yakisoba, and 'Showa no Mocchan,' offering skewers and grilled offal. Alongside a wide selection of small plates, they also serve an extensive range of local one-cup sakes from across Japan, offering guests a vibrant and unique dining experience.

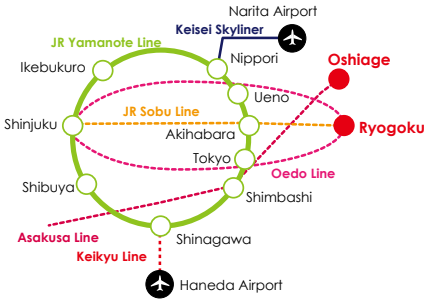
Lunch: ¥2,200- / Dinner: ¥2,500- | <Mon-Thu> 11:00am-10:30pm(Last order 10:00pm) <Fri-Sun&Holidays> 11:00am-11:00pm(Last order 10:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners
https://alwayssaisei.co.jp/

押上・両国

OSHIAGE RYOGOKU

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.





東京スカイツリータウン®

TOKYO SKYTREE TOWN®

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

http://www.tokyo-skytree.jp/en/

A20 Z14 Oshiage　TS02 Tokyo Skytree



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

天麩羅　えびのや　アルカキット錦糸町店

Ebinoya (Arcakit Kinshicho)

Tempura

ENGLISH KOREAN CHINESE PHOTO

10F Arcakit Kinshicho, 2-2-1 Kinshicho, Sumida-ku 03-3625-1194

JR **Kinshicho 1 min. from North Exit**　Z13 **Kinshicho 1 min. from Exit 3**





Jo-tendon (tempura bowl) - freshly fried tempura dipped in sweet and salty sauce

Ebinoya's tempura is freshly fried after you place your order, ensuring its quality and taste. They offer both set menus and tendon (tempura bowl) options.

Lunch/Dinner/Course: ¥1,100-1,550
11:00am-10:30am (Last order 10:00pm)
<Closed> when the building is closed
Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, Diners

ちゃんこダイニング安美　両国総本店

Chanko Dining Ami (Ryogoku)

Chanko, Washoku

ENGLISH PHOTO

3-26-6-2F&3F Ryogoku, Sumida-ku 03-5669-1570

JR **Ryogoku 1 min. from East Exit**



AMI-chanko (¥3,200 + tax)

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



Lunch: ¥1,100- / Dinner: ¥5,000- / Course: ¥7,000-
11:00am-12:00am
Credit Card: VISA, JCB
https://sakanaya-group.com

スカイツリー®ビューレストラン　簾（れん）

SKYTREE® VIEW RESTAURANT REN

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

ENGLISH

Tobu Hotel Levant Tokyo 1-2-2 Kinshi, Sumida-ku 03-5611-5591

JR **Kinshicho North Exit**　Z13 **Kinshicho 3 min. from Exit 3**



Traditional Japanese Course Dinner (Kaiseki)

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



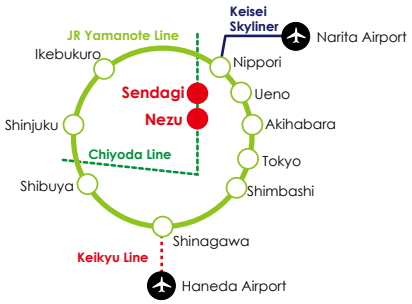
Washoku Lunch: ¥6,000- / Dinner: ¥10,000-
Charcoal Grill Steak Lunch: ¥10,000- / Dinner: ¥13,000-
<Lunch> 11:30am-3:00pm (Last order 2:00pm) <Dinner> 5:30pm-10:00pm (Last order 8:30pm) <Bar time> 8:00pm-11:00pm (Last order Food 10:00pm / Drink 10:30pm)
Credit Card: VISA, Master, AMEX, UC, DC, UFJ, Diners, JCB, Nicos, MUFG
https://www.tobuhotel.co.jp/levant/restaurant/ren/

Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

谷中・根津・千駄木

YANAKA NEZU SENDAGI

This area, known as "Yanesen," named after the first letters of Yanaka, Nezu, and Sendagi, is a refined and relaxing area that concentrates on 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 shops.





谷中ぎんざ
Yanaka Ginza

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

http://www.yanakaginza.com

KS02 Nippori C15 Sendagi 5 min.

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



根津神社
Nezu Shrine

C15 Sendagi C14 Nezu N12 Todaimae

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

http://www.nedujinja.or.jp

おにぎり café 利さく
Onigiri Café Risaku
Rice ball

ENGLISH

2-31-6 Sendagi, Bunkyo-ku 03-5834-7292

C15 **Sendagi 30 sec. from Dangosaka Exit**

Shiokobu Takuan

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

¥850-
9:00am-8:00pm <Closed> Wednesday
https://www.risaku-tokyo.com





HAGI CAFE
HAGI CAFE
Café

ENGLISH ILLUSTRATION

HAGISO, 3-10-25 Yanaka, Taito-ku 03-5832-9808

KS02 **Nippori 5 min. from West Exit** C15 **Sendagi 5 min. from Exit 2**

Fried mackerel sandwich ¥980

HAGI CAFE is located on the first floor of HAGISO, a wooden apartment over 60 years old 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.

Lunch: ¥1,300- / Dinner: ¥1,300- / Course: ¥2,500-
Week days: 12:00pm-5:00pm (Last order 4:00pm)
Weekend: 12:00pm-8:00pm (Last order 7:00pm) Closed irregularly
https://hagiso.com/



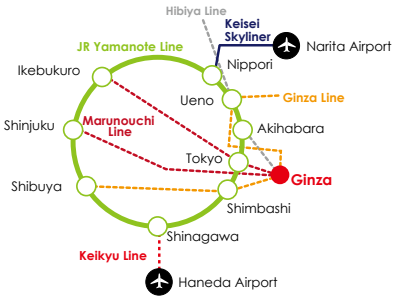


Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

銀座

GINZA

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 weekends and holidays from noon to sunset, Ginza dori is a pedestrian paradise! After a long walk, try some of the finest dishes at high-end restaurants.





日比谷公園
Hibiya Park

Hibiya Park is the first western-styled park, opened in 1903. Before it opened to the public, it was the grounds of a 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 orchestras under the blue sky and green trees.

C09 H07 I08 **Hibiya 🚶 Exit A10/A14**
C08 H06 M15 **Kasumigaseki 🚶 Exit B2**



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, an area with a great history of innovative international business, art, and culture, their concept is "Future-oriented new values and experiences."

Shops 11:00am-8:00pm
Restaurants 11:00am-11:00pm
https://www.hibiya.tokyo-midtown.com

C09 H07 I08 **Hibiya 🚶 Direct access from station**
G09 H08 M16 **Ginza 🚶 5 min.**
JR Y18 **Yurakucho 🚶 4 min.**

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 foods and drinks gathered from Japan and around the world, alongside global fashion brands and specialty stores to enliven shoppers' lifestyles. The all-in-one appeal of GINZA SIX is rounded out with facilities ranging from a theater for Noh, Japan's traditional performing art, to a rooftop garden that commands a superb view of Ginza.

Shops 10:30am-8:30pm
Restaurants 11:00am-11:00pm
https://ginza6.tokyo

G09 H08 M16 **Ginza 🚶 2 min. from Exit A3**
H09 A11 **Higashi Ginza 🚶 3 min. from Exit A1**
Y19 **Ginza-Itchome 🚶 8 min. from Exit 9**



歌舞伎座
Kabukiza

G09 H08 M16 **Ginza 🚶 5 min. from Exit A7**
H09 A11 **Higashi Ginza 🚶 Exit 3**

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

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

YAKINIKU MARUUSHI 銀座本店

YAKINIKU MARUUSHI GINZA

Yakiniku, Offal, Beef Cuisine

ENGLISH

8F Ginza 1st.5 Bld. 1-5-10 Ginza, Chuo-ku 03-3562-2941

Y19 **Ginza-Itchome** 1 min. from Exit 5

G09 H08 M16 **Ginza** 5 min. from Exit A13





Wagyu "Omakase" Set ¥10,000 (Tax Included)

"YAKINIKU MARUUSHI" is a popular yakiniku restaurant in Ginza that offers carefully selected A4 and A5-ranked Japanese Black Wagyu at reasonable prices. In a stylish atmosphere, you can casually enjoy authentic, high-quality yakiniku with your family and friends. The restaurant also offers a wide selection of beverages that perfectly complement the premium Wagyu. To prevent the smell of grilled meat from sticking to your clothes, the restaurant is equipped with smoke exhaust ducts.

Dinner: ¥7,000-¥8,000 / Course: ¥7,000- <Mon-Sat> 5:00PM-11:00PM (LO10:00PM) <Sun & Holiday> 5:00PM-10:00PM(LO9:00PM) | Credit Card: VISA, Master, JCB, AMEX, Diners | https://www.maruushi.com/

鮨処　銀座　福助　本店

Sushi Ginza Fukusuke (The Main)

Sushi

ENGLISH PHOTO CHINESE

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

Y19 **Ginza-Itchome** 1 min. from Exit 8

G09 H08 M16 **Ginza** 4 min. from Exit A9





Eiraku Course ¥10,000 + tax

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

Lunch: ¥2,500- / Dinner: ¥8,000- / Course: ¥8,000- <Mon-Fri> 11:30am-3:00pm (Last order 2:30pm), 5:00pm-10:00pm (Last order 9:30pm) <Sat, Sun, Holidays> 11:00am-10:00pm (Lunch last order 3:00pm, Dinner last order 9:30pm) <Closed> Jan. 1st | Credit Card: VISA, Master, AMEX, JCB, Others

熊本あか牛しゃぶしゃぶ甲梅

Kumamoto Akaushi Shabu-shabu Kobai

Sukiyaki, Shabu-shabu

ENGLISH KOREAN CHINESE

GINZASIX 13F, 6-10-1 Ginza, Chuo-ku 03-6274-6250

G09 H08 M16 **Ginza** 5 min. from Exit A4





Nikuzushi (Meat Sushi)

Akaushi (Japanese Brown) "Kosei Beef" from Aso, Kumamoto is a high-quality lean meat that delivers a delicious and rich flavor at every bite. Skilled craftsmen carefully cut the Akaushi beef into different portions, and offer the best method to enjoy each part by using soup stock, sauce, and seasonings that are cultivated through Japanese cuisine. Their aim is to create a unique and unmatched shabu-shabu experience that you won't find anywhere else. Please savor its taste.

Lunch: ¥4,000- / Dinner: ¥10,000- / Course: ¥9,500- <Lunch > 11:00am-4:00pm (Last order 3:00pm) <Dinner> 5:00pm-11:00pm (Last order 9:00pm) | Credit Card: VISA, Master, AMEX, JCB, UnionPay http://koubai.kumamoto.jp/

アインソフ銀座

AIN SOPH. ginza

International, Japanese-fusion, Vegan

HALAL ENGLISH PHOTO TAIWANESE

4-12-1 Ginza, Chuo-ku 03-6228-4241

A11 H09 **Higashi Ginza** 1 min. from Exit 3





Fukurokuju Bento

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

Lunch: ¥2,500- / Dinner: ¥4,500-
Restaurant (2F–4F) Lunch: 11:30am–3:00pm (Last Order) / Dinner: 5:00pm–8:00pm (Last Order) | Patisserie (1F) 11:30am–8:30 pm
<Closed> Irregular holidays | Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | https://en.ain-soph.jp/ginza

GINZA SUSHI BANYA KAI

GINZA SUSHI BANYA KAI

Sushi

ENGLISH

7F Ginza 1st.5 Bld. 1-5-10 Ginza, Chuo-ku 03-6228-7301

Y19 **Ginza-Itchome** 1 min. from Exit 5

JR **Yurakucho** 8 min. from Kyobashi Exit





Omakase course - 20 course meal using seasonal ingredients

GINZA SUSHI BANYA KAI opened its doors in Ginza in January 2023. The restaurant offers an affordable opportunity to experience the dream of eating nigiri sushi at a counter in Ginza. In addition to counter seats where you can enjoy a conversation with the sushi chef while having your meal, the restaurant also offers table seats and private rooms that are convenient for groups.

Lunch/Dinner/Course: ¥9,000-¥9,999
<Lunch> 12:00pm-2:30pm (Last order 1:30pm)
<Dinner> 5:00pm-10:30pm (Last order 9:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners
https://www.sushi-banya.jp/

すし土風炉 銀座コリドー街店

Sushi Tofuro (Ginza Corridor Street)

Washoku, Sushi, Nabe, Soba, Izakaya, Robata

ENGLISH PHOTO CHINESE

8-2-1F&2F Ginza, Chuo-ku 03-3289-9888

JR **Shimbashi** 7 min. walk from Ginza Exit JR **Yurakucho** 8 min.





Edomae Sushi

Committed to direct sourcing, Sushi Tofuro offers the finest ingredients from across Japan, with fresh seafood delivered daily from regional fishing ports. Edomae sushi is prepared using carefully selected red vinegar to enhance each topping. Enjoy signature sashimi platters and sushi alongside a curated selection of premium sake. The interior reflects a traditional Edo-style Japanese ambiance, providing a calm and refined dining experience.

Lunch: ¥1,000-¥2,000 / Dinner: ¥5,000-¥6,000 / Course: ¥5,000- <Mon-Thu> 11:30am-2:30pm, 4:30pm-11:00pm <Fri & days before holiday> 11:30am-2:30pm, 4:30pm-11:30pm <Sat> 11:30am-3:00pm, 3:00pm-11:00pm <Sun & public holidays> 11:30am-3:00pm, 3:00pm-10:00pm
Credit Card: VISA, Master, AMEX, JCB, UnionPay | https://www.tofuro.jp

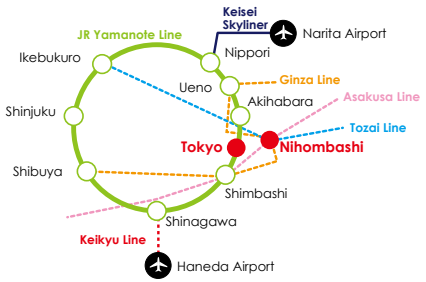
Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

丸ノ内・日本橋

MARUNOUCHI NIHONBASHI

Marunouchi is an area located between Tokyo Station and the Imperial Palace. It is regarded as the center of Japanese finance and economy, where number 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 many stores flourished. You can find some long-standing stores that still have the taste of the old days.



東京駅

Tokyo Station

JR M17 Tokyo

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.



The domed ceiling of Tokyo Station



Tokyo Station Character Street is a facility in the Tokyo Station premises where shops of popular Japanese characters gather. When you visit Tokyo Station, stop by and look for products of your favorite characters.



皇居

Imperial Palace

Tokyo Imperial Palace 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, archive, and administrative offices surrounded by water moats and stone walls, giving a historical view of Japan. Kokyo Gaien (the outer garden of the Imperial Palace) is popular among tourists for its beautiful scenery. Niju-Bashi (double bridge), stretching over the moat to the inner palace grounds, is a famous photo spot. Tour of the palace is allowed under a reservation, but Gardens and Parks are open to the public free of charge.

C11 J09 M18 T09 Z08 Otemachi　JR M17 Tokyo

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.

https://www.mitsukoshi.mistore.jp/nihombashi.html

A13 B11 T10 Nihombashi 5 min. from Exit C1
B12 Z09 Mitsukoshimae 1 min.



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 was 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

A14 H13 Ningyocho
Z10 Suitengumae



ACORN ACORN グランスタ八重洲店
ACORN (GRANSTA YAESU)
Bar, Yoshoku (Western Food)

GRANSTA YAESU B1 Tokyo Station 03-5220-2527

JR **Tokyo 1 min. from Yaesu South Exit** M17 **5 min. from Yaesu North Exit**

Dry-cured ham platter -3 types of ham

ACORN is a stylish bar offering premium prosciutto and cheeses sourced from renowned regions around the world, enjoyed in a relaxed, free-flowing atmosphere. Pair colorful tapas with a wide selection of wines by the glass from across the globe, and experience authentic European-style pairings without leaving Tokyo. A curated range of craft beers and tapas completes the menu, all served in a refined yet casual space—perfect for both social gatherings and solo relaxation.

Lunch: ¥1,000-¥2,000 / Dinner: ¥4,000-¥5,000 / Course: ¥5,000-
<Mon-Thu & Sat> 11:00am-3:00pm, 3:00pm-10:00pm <Fri> 11:00am-3:00pm, 3:00pm-11:00pm <Sun & Public holiday> 11:00am-3:00pm, 3:00pm-9:00pm
Credit Card: VISA, Master, AMEX, JCB, UnionPay | https://acorn-bar.jp/

ENGLISH PHOTO





Lido Tokyo 丸の内センタービル店
Lido Tokyo (Marunouchi Center Building)
Italian

1F Marunouchi Center Bldg., 1-6-1 Marunouchi, Chiyoda-ku 03-6551-2511

JR **Tokyo 3 min. from Marunouchi North Exit** M17 **Tokyo 3 min. from Exit 2** T09 **Otemachi 1 min. from Exit B1**

Chef's Omakase Course – A seafood-focused course featuring Lido Tokyo's specialties

Escape the city at Lido Tokyo, located in the heart of Tokyo Station, and enjoy Southern Italian seafood cuisine. "Lido," meaning "coast," reflects the restaurant's concept of showcasing carefully selected seafood from across Japan, prepared in a Mediterranean style that highlights the natural flavors of each ingredient. The spacious, warm one-floor setting offers a relaxing and refined escape in the center of Tokyo.

Lunch: ¥3,000-¥4,000 / Dinner: ¥6,000-¥8,000 / Course: ¥6,000-
<Mon-Fri & Days before and after holidays> 11:30am-11:30pm <Sat, Sun, Holidays> 11:30am-10:00pm | Credit Card: VISA, Master, AMEX, JCB, Diners, Discover, UnionPay | https://lidotokyo-marunouchi.owst.jp/

ENGLISH





アゴラカフェ
AGORA CAFÉ
Restaurant, Cafe, Entertainment

2F Nihonbashi Mitsui Tower, 2-1-1 Nihonbashi Muromachi, Chuo-ku 03-6262-6331

JR **Tokyo 10 min. from Nihonbashi Exit** G12 Z09 **Mitsukoshimae 1 min. from Exit A7/A8**

Share Course - You can casually enjoy the special dishes

Agora Cafe, led by a chef trained in the Western food industry and specializing in European cuisine, offers Western food with a unique blend of Western and Japanese flavors. You can enjoy lunch or use it as a cafe, and in the evening, it's also a great spot for dinner or a second stop, with a lineup of original cocktails and wines available. Experience casual live performances featuring singers, dancers, and magicians, making your visit truly memorable.

Course: ¥4,800 / ¥6,800 / ¥8,000- Reservation required
11:00am-11:00pm (F.Last order 9:00PM)
<Closed> Sat, Sun, Holidays *Subject to change depending on the event
Credit Card: VISA, Master, JCB, Diners | https://www.agoracafe.jp/

ENGLISH PHOTO





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

魚々十 日本橋本店
Totojyu nihonnbashi Main Branch
Seafood, Washoku

Kato Building B1F, 2-1-14 Nihonbashi, Chuo-ku 03-3516-6655

A13 G11 T10 **Nihombashi 1 min. from Exit B7/8**

Today's lightly steamed, half-cooked oysters in sake

A Japanese seafood restaurant featuring a live fish tank, serving seasonal fresh fish delivered daily from Toyosu, along with large, fresh oysters sourced from the best regions of the day. It also prides itself on an all-you-can-drink plan with no time limit, allowing guests to fully enjoy their drinks at their leisure.

¥5,000-¥8,000 <Mon-Fri & Days before/after holiday> 11:00am-2:00pm (Last order 1:30pm), 4:00pm-11:00pm (Last order for food 9:50pm, drink 10:15pm) <Sat> 4:00pm-10:00pm (Last order for food 9:00pm, drink 9:10pm) <Closed> Sun & Public holiday
Credit card: VISA, Master, JCB, AMEX, Diners

ENGLISH





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)

Tekko Building B1F, 1-8-2 Marunouchi, Chiyoda-ku 03-6256-0805

JR M17 **Tokyo 2 min. from Yaesu North Exit** C11 I09 M18 T09 Z08 **Otemachi 2 min. from B10 Exit**

Premium Steak Course -you can choose the main steak dish

An elegant space and hospitality woven with refined Japanese tradition and culture. Wagyu and the beauty of seasonal ingredients are crafted into an innovative kaiseki-style steak course, blending Japanese and Western elements. Experience the dynamic artistry of cuisine, as if a samurai (chef) wields a blade (knife). Private rooms named after flowers reflect Japan's rich cultural heritage, offering a serene yet distinguished setting for special occasions. Enjoy it all with the graceful spirit of Japanese hospitality.

Lunch Course: ¥6,000-¥8,000 / Dinner Course: ¥20,000-¥40,000 <Mon-Sat & Days before holiday> 11:30am-3:00pm, 5:00pm-11:00pm <Sun & Holidays> 11:30am-3:00pm, 5:00pm-10:30pm Credit Card: VISA, Master, AMEX, DINERS, JCB, Discover, UnionPay
https://samurai-dos.jp/ *Please reserve on Saturdays, Sundays and holidays

ENGLISH





うなぎ きたお
Unagi KITAO
Eel, Washoku

Marunouchi Oazo 6F, 1-6-4 Marunouchi, Chiyoda-ku 03-3212-2626

JR M17 **Tokyo 1 min. from Marunouchi North Exit** C11 I09 M18 T09 Z08 **Otemachi 1 min. from B2b Exit**

Unaju - The eel is cooked in one go without steaming, resulting in a crisp exterior and fluffy interior

Unagi KITAO offers exquisite eel dishes prepared with a special grilling method that can only be enjoyed here. Unaju – Instead of steaming, the eel is carefully grilled to achieve a crispy, fragrant exterior while remaining tender and fluffy inside. Seiro-mushi – Grilled eel is placed atop rice infused with a rich, sweet-savory sauce and steamed to perfection along with vibrant shredded egg. Additionally, the restaurant offers a luxurious Japanese set meal that includes sashimi, savory steamed egg custard, and small side dishes for a complete dining experience.

Lunch: ¥4,500-¥5,500 / Dinner: ¥8,000-¥10,000 / Course: ¥8,800-¥16,500
<Lunch> 11:00am-3:00pm <Dinner> 5:00pm-11:00pm | Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners | https://kitao-group.jp/unagi/

ENGLISH PHOTO





赤坂・六本木

AKASAKA ROPPONGI

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.





東京ミッドタウン
Tokyo Midtown

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

Shop 11:00am–8:00pm
Food & Cafe 11:00am–9:00pm
Restaurant & Bar 11:00am–11:00pm
https://www.tokyo-midtown.com/en/

E23 H04 **Roppongi**
N05 **Roppongi-itchome** 10 min. from Exit 1
C05 **Nogizaka** 3 min. from Exit 3

六本木ヒルズ
Roppongi Hills

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

Shop 11:00am-8:00pm
Restaurant 11:00am-11:00pm
https://www.roppongihills.com

H04 **Roppongi** Exit 1C
E23 **Roppongi** 4 min. from Exit 3
E22 **Azabu Juban** 4 min. from Exit 7
N04 **Azabu Juban** 7 min. from Exit 4



恵比寿ガーデンプレイス
Yebisu Garden Place

JR H02 **Ebisu, East Exit**

The Ebisu Skywalk stretching from the East Exit of Ebisu Station will take you to the Yebisu Garden Place. The Central Square has a unique arch sloped over an open space full of boutiques.

https://gardenplace.jp



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 Ieyasu, 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, giving beautiful spring and autumn sceneries. Momijidani, an autumn leaf valley, is famous for its artificial 10-meter-high waterfall.

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

I05 **Shibakoen** 2 min. from Exit A4
I06 **Onarimon** 2 min. from Exit A1
E21 **Akabanebashi** 2 min.
A09 E20 **Daimon** 5 min. from Exit A6

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

To promote 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 to either museum can have a 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 the Exhibition Wing of the Van Gogh Museum. Not having its own collection, it has been a venue for many modern art exhibitions. The "Suntory Museum of Art" links ancient and modern art and desires for "art in life." The 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.

Hotel New Otani Tokyo

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

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

Akasakamitsuke N08 M12 D Kioicho Exit, 3 min. walk　Yotsuya JR M12 N08 Kojimachi Exit, 8 min.walk

久兵衛 ザ・メイン店

Kyubey (The Main)

Washoku, Sushi

ENGLISH PHOTO

03-3221-4144



Kyubey Course ¥16,500 + service charge + tax

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



Lunch: ¥8,250- / Dinner: ¥11,000-
11:30am-2:00pm, 5:00pm-9:30pm
Credit Card: VISA, Master, AMEX, JCB, Others

石心亭

Sekishin-tei

Teppanyaki

ENGLISH

03-3238-0024



Wagyu Course "Seisen" ¥25,000 + service charge

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



Course Lunch: ¥8,500- / Course Dinner: ¥25,000-
11:30am-3:00pm (Last order 1:30pm), Tue-Sat: 5:00pm-10:00pm (Last order 8:30pm), Sunday & Holidays 5:00pm-9:00pm (Starting times 5:00pm & 7:00pm, Last order 7:30pm) *Closed on Mon (excl holidays) *Reservation required
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

ENGLISH PHOTO

03-3221-4166



Tsuki Course ¥11,000 + service charge

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.



Lunch: ¥3,850- / Course Lunch: ¥6,600-
Dinner: ¥8,800- / Course Dinner ¥8,800-
11:30am-3:00pm, 5:00pm- 9:30pm
Credit Card: VISA, Master, AMEX, JCB, Others

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

uni Seafood

uni Seafood

Italian, seafood

ENGLISH KOREAN CHINESE

Maison Roppongi 1F, 4-4-4 Roppongi, Minato-ku 03-3401-8008

E23 H04 **Roppongi 2 min. from Exit 7　Roppongi 2 min. from Exit 4a**



Seafood Platter (Regular) ¥2,400/p

#uni Seafood offers a menu based on Italian cuisine, with occasional French and Japanese techniques to enhance the flavors of the ingredients. They provide a fun and free dining experience. Their popular seafood platter includes over seven different types of seafood. Additionally, fresh raw oysters are sourced from all over the country, which you can order as many as you like. Their drink selection mainly consists of natural wines, but they also offer beer, cocktails, and sake.



Lunch: ¥1,000-1,999 / Dinner: ¥7,000-7,999 / Course: ¥3,500-10,800
<Lunch> Mon-Fri 11:30am-2:30pm (Last order 2:00pm) Sat 12:00pm-3:30pm (Last order 2:30pm) <Dinner> Mon-Fri, Holidays 5:00pm-11:00pm (Last order10:00pm) <Closed> Sunday | Credit Card: VISA, Master, AMEX, JCB, UnionPay, others | http://uni-seafood.com

リオグランデグリル　六本木

RIO GRANDE GRILL ROPPONGI

Churrasco Brazilian Barbecue

ENGLISH

1F Piramide Bldg, 6-6-9 Roppongi, Minato-ku 03-5413-5851

E23 H04 **Roppongi 2 min. from Exit 3**



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

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



Lunch: ¥1,400- (Weekdays), ¥4,719- (Weekend) / Dinner: ¥6,490-
<Mon-Fri> 11:30am-3:00pm, 5:30pm-11:00pm
<Sat> 11:30am-3:30pm, 5:00pm-11:00pm
<Sun> 11:30am-3:30pm, 5:00pm-10:30pm
Credit Card: VISA, Master, AMEX, JCB, UnionPay, Diners
http://riogrande.createrestaurants.com/en/

熟成焼肉　肉源

JYUKUSEI YAKINIKU NIKUGEN

Yakiniku

ENGLISH

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

C06 **Akasaka 1 min. from Exit 2**



Wet Aged Beef Steak

If you like to have a delicious gourmet yakiniku, Nikugen is the place. Nikugen, which was opened as a flagship restaurant of the largest national chain in the industry, became one of the most popular restaurants in Akasaka, the highly competitive area of yakiniku restaurant. Nikugen serves Wagyu, as well as wet aged beef, and they serve yakiniku which has a tough of traditional Japanese food and technique. They also have a walk-in wine cellar carries wines which are selected by sommelier to enjoy with delicious beef.



Lunch: ¥1,000- / Dinner: ¥5,500- Course: ¥5,000-
11:00am-3:00pm (Last order 2:30pm)
5:00pm-12:00am (Last order 11:00pm) <Closed> Dec.31, Jan.1
Credit Card: VISA, Master, AMEX, JCB, DINERS | http://www.nikugen.jp

新橋・汐留

SHINBASHI SHIODOME

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.





浜離宮恩賜公園
Hama-rikyu

JR A10 G08 U01 Shimbashi
E19 U02 Shiodome

Hama-rikyu is one of the most recommended Japanese gardens in Tokyo, including a tidal pond, duck hunting site, traditional teahouse, and a Japanese black pine over 300 years old. First established in the Edo Era as a household villa of the Shogunate, it became an Imperial villa during the Meiji Era and later was granted to Tokyo as a public park. The tidal pond shows you different faces according to the ebb and flow of a sea tide.

9:00am-5:00pm (Final admission 4:30pm)
<Closed> December 29 - January 1
https://www.tokyo-park.or.jp/teien/en/hama-rikyu/



汐留シオサイト イタリア街
Italian Town

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

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

JR A10 G08 U01 Shimbashi E19 U02 Shiodome

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

さち福や CAFÉ 汐留シティセンター
Sachifukuya Café Shiodome City Center
Washoku

ENGLISH PHOTO

B1F Shiodome City Center, 1-5-2 Higashi Shinbashi, Minato-ku 03-3573-5525

JR A10 G08 U01 **Shimbashi 5 min.**



Chicken and root vegetables with sweet and sour sauce set meal



Sachifukuya is a restaurant that puts its heart into cooking using only the freshest and carefully selected ingredients. Their dishes are "freshly made and delicious" and "a taste of mother's home cooking." With the motto of "feeding our precious family with food that is fresh, delicious, and healthy", they aim to deliver satisfaction to everyone. They are not only concerned about safety and taste, but also about health.

Lunch: ¥1,000- <Mon-Fri> 11:00am-10:00pm (Last order 9:00pm)
<Sat, Sun, Holidays> 11:00am-9:00pm (Last order 8:00pm)
<Closed> When the building is closed
Credit Card: VISA, Master, AMEX, UnionPay, Diners
https://www.fujiofood.com/shop_search/

個室会席 北大路 新橋茶寮
Kitaohji Shimbashisaryo
Washoku, Sukiyaki, Kaiseki

HALAL ENGLISH PHOTO

2F Shiodome City Center 1-5-2 Higashi-Shinbashi, Minato-ku 03-3575-5678

JR **Shimbashi 3 min. from Shiodome Exit** U01 **Shimbashi 0 min.**



Shiki Kaiseki Course



Kitaohji Shimbashisaryo is directly connected to Shiodome Station on the Yurikamome Line and just a 3-minute walk from Shimbashi Station. It's one of the largest Japanese restaurants in this area, with a total of 154 seats spread across 18 private rooms of various sizes. You can enjoy seasonal, authentic Japanese cuisine prepared by skilled chefs and experience Japanese hospitality from the staff in kimono. The atmosphere is relaxing and elegant, providing a tranquil space to forget the hustle and bustle of the city.

Lunch: ¥6,000-¥7,999 / Dinner: ¥10,000-¥15,000 / Course: ¥9,350- / Service fee: 10%
<Lunch> Open: 11:30am, Close: Mon-Fri 2:00pm (Last order 1:30pm) Sat 3:00pm (Last order 2:00pm) Sun/Holidays 5pm (Last order 3:00pm) <Dinner> Open: 5:00pm, Close: Mon-Fri 10:30pm (Last order 9:00pm) Sat 9:00pm (Last order 7:00pm)
Credit Card: VISA, Master, Amex, JCB, Diners | https://kitaohji.co.jp/shimbashisaryo/

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

ENGLISH PHOTO

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

JR **Shimbashi 1 min. from Hibiya Exit** A10 G08 U01 **Shimbashi 1 min. from Exit 7**



Shark's Fin Dish ¥13,000 / Chongqing Style Mapo Tofu <Spicy> ¥2,300 (Tax incl.)



At KAMONKA, you can experience the full spectrum of Chinese cuisine, with authentic dishes inspired by the concept of transcending time and borders through a 5,000-year culinary tradition. The refined interior welcomes guests with an elegant atmosphere, complemented by beautifully presented dishes and tableware. With the exception of some vegetables sourced from China, ingredients are primarily selected from Japan.

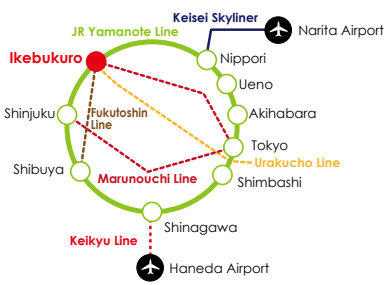
Lunch: ¥1,001-1,500 / Dinner: ¥5,001-7,000 / Course: ¥3,000-
<Mon-Fri & Days before holiday> 11:00am-3:00pm, 5:00pm-11:00pm
<Sat> 11:00am-10:00pm <Closed> Sun & Public holiday | Credit Card: VISA, Master, Amex, DINERS, JCB, Discover, UnionPay | https://kamonka-tokyo.jp/

Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

池袋

IKEBUKURO

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.





サンシャインシティ
Sunshine City

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

https://sunshinecity.jp/en/

JR F09 M25 Y09 **Ikebukuro**





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.

https://www.sugamo.or.jp

JR I15 **Sugamo**



アニメイト
Animate

Ikebukuro, East Exit

JR F09 M25 Y09

Ikebukuro Animate is the main store of Animate, one of the largest anime shops in Japan. The Ikebukuro Animate main store, which celebrated its 40th anniversary, reopened in the spring of 2023. Not only can you buy Japanese anime goods, but you can also find a café, a space dedicated to exhibitions called "Space Galleria", and a stage called "Animate Theater". This is a must-see facility for Japanese anime lovers.

https://www.animate.co.jp/en/

いけふくろう
Ikefukuro

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

JR F09 M25 Y09 **Ikebukuro, East Exit**

ピノキオ　池袋サンシャインシティアルタ店
Pinokio (Ikebukuro Sunshine City ALTA)
Cafe

PHOTO

B1F Sunshine City ALTA, 3-1-3 Higashi Ikebukuro, Toshima-ku 03-5911-1122

JR F09 M25 Y09 **Ikebukuro 5 min.** Y10 **Higashi Ikebukuro 15 min.**





Omurice

Café Pinokio was founded based on the idea of creating a coffee shop that embodies the traditional culture of Japan. With a menu that includes vibrant cream soda, classic omurice (Japanese omelet rice), and the aroma of freshly brewed coffee lingering in the air, they strive to uphold the nostalgia of a classic café similar to the one from your childhood. They welcome you to a relaxing environment where you can enjoy satisfying meals and delicious coffee at any time.

Lunch/Dinner: ¥1,000- | 11:00am-9:00pm (Last order 8:30pm)
Credit Card: VISA, MASTER, JCB, AMEX, UnionPay
https://www.fujiofood.com/shop_search/

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

ENGLISH CHINESE PHOTO

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

JR F09 M25 Y09 **Ikebukuro 8 min. from Exit 35** Y10 **Higashi Ikebukuro 3 min. from Exit 6/7**





Eiraku Course ¥10,000 + tax

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

Lunch: ¥2,500- / Dinner: ¥7,000- Course: ¥8,000-
<Mon-Fri> 11:00am-3:00pm (Last order 2:30pm), 5:00pm-10:00pm (Last order 9:30pm) <Weekend & Holiday> 11:00am-4:00pm (Last order 2:30pm), 4:00pm-10:00pm (Last order 9:00pm) <Closed> New Year Holiday | Credit Card: VISA, Master, AMEX, JCB, Others

アインソフソア
AIN SOPH. soar
International, Vegan

HALAL ENGLISH PHOTO

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

JR F09 M25 Y09 **Ikebukuro 10 min.**





Ripple Cheese Burger - Signature burger filled with vegan cheddar cheese, fried onions, our original patty, and tomato! Topped off with a homemade BBQ sauce.

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

Lunch/Dinner: ¥1,500- | 11:30am-4:00pm (Last order 3:30pm), 6:00pm-9:00pm (Last order 8:30pm) <Closed> Irregular holidays
Credit Card: VISA, MASTER, AMEX, JCB, UnionPay, DINERS | https://en.ain-soph.jp/soar

Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

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

音音 池袋店
Oto-Oto (Ikebukuro)
Washoku

ENGLISH CHINESE PHOTO

Tokyo G Building Minami-Ikebukuro 01, 5F, 1-19-5 Minami-Ikebukuro, Toshima-ku 03-3980-4434

JR F09 M25 Y09 **Ikebukuro 3 min. from East Exit**





Sashimi Platter, Tempura Platter, Clay Pot Rice – Made with seasonal ingredients

Authentic Japanese cuisine enjoyed in refined private rooms, where skilled craftsmanship and carefully selected ingredients create an exceptional dining experience. At Oto-Oto, seasonal ingredients sourced from across Japan are prepared with expert technique in a luxurious, serene Japanese setting. With over 90% domestically sourced ingredients, guests can savor true washoku in a calm, private atmosphere. Signature clay pot rice is freshly cooked, fluffy, and glossy, offering outstanding flavor, while a wide selection of reasonably priced drinks—including sake from all 47 prefectures, rare local brews, shochu, and fruit liqueurs—completes the experience.

Lunch: ¥1,500-¥3,000 / Dinner: ¥5,000-¥6,000 / Course: ¥5,000-
<Mon-Fri> 11:30am-3:00pm, 5:00pm-11:00pm <Sat> 11:30am-4:00pm, 4:00pm-11:00pm
<Sun & Holiday> 11:30am-4:00pm, 4:00pm-10:00pm
Credit Card: VISA, Master, AMEX, Diners, JCB, UnionPay | https://xn--btww41d9rka.com/

おでん屋たけし　池袋西口店
Odenya Takeshi (Ikebukuro Nishiguchi)
Washoku, Soba, Izakaya, Oden, Sashimi

1F Masumoto Bld. 1-23-6 Nishi Ikebukuro, Toshima-ku 03-5962-0589

JR **Ikebukuro 2 min. from West Exit** M25 **Ikebukuro 1 min. from Exit 17**





DAIKON (thickly sliced Japanese radish)

Odenya Takeshi is an Oden shop produced by Tsukiji Gindaco, with a warm old-fashioned atmosphere of Japan. Their "creative oden" is crafted using two unique soup stocks made from dried flying fish and chicken, bringing out the natural flavors of the ingredients. In addition, they offer a wide variety of drinks, including Japanese sake, that pairs perfectly with their oden and fresh sashimi directly from the market.

¥3,000- | <Mon-Fri> 4:00pm-11:00pm (Last order 10:30pm)
<Sat, Sun, Holidays> 1:00pm-11:00pm (Last order 10:30pm)
Credit Card: VISA, Master, AMEX, JCB | https://alwayssaisei.co.jp/oden/
*Smoking allowed

GINTO 池袋店
GINTO (Ikebukuro)
French

ENGLISH

Tokyo G Building Minami-Ikebukuro 01, 4F, 1-19-5 Minami-Ikebukuro, Toshima-ku 03-3980-0800

JR F09 M25 Y09 **Ikebukuro 3 min. from East Exit**





Anniversary Course – Chef's special for celebrations

Innovative French cuisine in a striking black-and-white setting. Rooted in traditional French techniques, each dish is creatively reinterpreted with modern elements, highlighting the full potential of carefully selected ingredients from Japan, France, and beyond. Seasonal courses offer a refined and ever-evolving dining experience, while spacious round-table seating and private rooms provide a relaxed, luxurious atmosphere.

Lunch: ¥4,000-¥5,000 / Dinner: ¥8,000-¥10,000 / Course: ¥6,000-
<Mon-Fri & Days before holiday> 11:30am-3:00pm, 5:00pm-11:00pm
<Sat> 11:30am-3:00pm, 3:00pm-11:00pm <Sun & Holiday> 11:30am-3:00pm, 3:00pm-10:30pm
Credit Card: VISA, Master, AMEX, Diners, JCB, Discover, UnionPay
https://www.gin-to.jp/

Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

お台場

ODAIBA

Odaiba is a large amusement area. Riding the "New Transit Yurikamome," which connects Shinbashi and Toyosu, you can reach the waterfront area of Odaiba, a popular spot for families, couples, and tourists. Surrounded by large-scale commercial facilities, you can enjoy shopping and food and get more than enough entertainment at amusement parks and movie theaters. The night view of Tokyo Bay from the Rainbow Bridge and Odaiba areas is worth seeing.





レインボーブリッジ
Rainbow Bridge

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

Promenade open hours:
April 1-October 31 9:00am-9:00pm
November 1-March 31 10:00am-6:00pm

U05 **Shibaura Futou** 🚶 **5 min.**
U06 **Odaiba Kaihinkoen** 🚶 **10 min.**



ダイバーシティ東京 プラザ
DiverCity Tokyo Plaza

DiverCity Tokyo Plaza is a shopping facility located in Odaiba. You can buy various products such as fashion, household goods, sporting goods, etc. Outdoors, there is a life-size statue of "Mobile Suit Gundam," a popular Japanese anime. The 19.7m full-scale Gundam is lit at night, and you can enjoy the power that is slightly different from the daytime. At "Gundam Base" on the 7th floor of DiverCity Tokyo, there are 2,000 types of products and 1,500 types of exhibits, the world's best Gunpla shop, a craft space where you can experience assembling and painting purchased Gunpla, and an exhibit that reproduces a Gunpla factory. With booths, event spaces, and more, you can fully enjoy the world of Gundam. From the first Gunpla released in 1980 to the latest Gunpla, and limited edition items that can only be purchased at Odaiba's Gundam Base, which boasts the world's largest scale, there is no doubt that you will be able to buy a one-of-a-kind item.

https://mitsui-shopping-park.com/divercity-tokyo/

R04 **Tokyo Teleport** 🚶 **3 min.**
U07 **Daiba** 🚶 **5 min.**

チームラボプラネッツ TOKYO DMM
teamLab Planets TOKYO DMM

teamLab Planets is an art facility comprising 4 large-scale artwork spaces and 2 gardens that utilize digital technology. You will go barefoot in all areas and in some areas, you will walk through water. The facility has lockers and shorts for rental if you come with skirts or pants that cannot be rolled up. Immerse yourself and become one with art.

https://planets.teamlab.art/tokyo/

U15 **Shin-Toyosu** 🚶 **1 min.** Y22 **Toyosu** 🚶 **10 min.**



日本科学未来館

National Museum of Emerging Science and Innovation

National Museum of Emerging Science and Innovation is more well-known as "Miraikan" or a building of the future. This science museum is Japan's high-tech showcase with many fascinating exhibitions of science and technology 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, New Year Holiday
http://www.miraikan.jst.go.jp/en/

Tokyo Teleport 15 min.

Telecom Center 4 min.

台場一丁目商店街

Daiba 1-Chome Shopping Street

On the 4th floor of Seaside Mall in DECKS Tokyo Beach is an area where you can experience the retro townscape of Japan in the 1950s. You can buy traditional Japanese sweets, retro goods, and Japanese-themed items and try out games that were popular back then. Don't miss the "Daiba Yokai Gakko," a haunted house modeled after an abandoned school.

https://www.odaiba-decks.com

Odaiba-kaihinkoen 2 min.

Tokyo Teleport 5 min.



豊洲市場

Shijo-mae

Toyosu Market

Toyosu Market is one of the world's largest wholesale markets where fresh foods selected from all over Japan gather every day. Tsukiji Market, which has been popular as a Japanese market for over 80 years, has closed and moved to Toyosu in 2018. While it is a wholesale market for professionals, a portion of it is open to the general public as well. There are about 70 shops in Uogashi Yokocho where you can casually shop for seafood gourmet and cooking utensils. The highlight of Toyosu Market is the tuna auction. The market is open to the general public from 5am and the tuna auction is from 5:30am to 6:30am. Some areas require reservation so don't forget to check the official website before visiting.

https://www.toyosu-market.or.jp

東京ジョイポリス

Tokyo Joypolis

Tokyo Joypolis is an indoor theme park that fuses the digital and the real. Because it is located in DECKS Tokyo Beach, you don't need to worry about the weather. In addition to various indoor rides, there are stage performances, arcade games, prize games, and photo sticker machines (purikura).

https://tokyo-joypolis.com

Odaiba-kaihinkoen 2 min.

Tokyo Teleport 5 min.

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

東京ラーメン国技館舞

Tokyo Ramen Kokugi-kan Mai

Ramen

5F Aqua City Odaiba 1-7-1 Daiba, Minato-ku 03-3599-4700

Daiba 1 min. **Tokyo Teleport 6 min.**

Rich backfat miso meat soba

Tokyo Ramen Kokugikan Mai, located on the 5th floor of Aqua City Odaiba, features six ramen restaurants that are popular both domestically and internationally. Here, you can indulge in menus from popular restaurants from all over Japan, such as Hirugao, Tokyo's signature salt ramen, and Sandaime Hakata Daruma, a famous tonkotsu ramen restaurant from Hakata. At the terrace seats, you can order ramen from all restaurants, allowing you to share different flavors within your group. You can enjoy a panoramic view of Tokyo Bay, central Tokyo, and Rainbow Bridge.

Lunch: ¥1,200- / Dinner: ¥1,200- | 11:00am-11:00pm (Last order 10:00pm)
*It may vary depending on the store. For more information, please check the official website. https://www.aquacity.jp/





The Grill on 30th

The Grill on 30th

Grill dining

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

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

Chefs' Selection - Seasonal Special Dinner Course

Located on the hotel's top floor, the grill dining offers stunning views of Tokyo. Dishes prepared in the open kitchen use carefully selected ingredients from Japan and abroad, featuring bone-in meats and fresh seafood. Escape the bustle of the city and enjoy an elegant dining experience with your loved ones.

Lunch: ¥7,000- / Dinner: ¥13,000- | <Lunch> 11:30am-2:30pm (Last order)
<Dinner> Weekdays & Sundays 5:30pm–8:30pm | Saturdays 5:30pm–9:00pm (Last Order) | Credit Card: VISA, MasterCard, AMEX, JCB, Diners
https://www.tokyo.grandnikko.com/eng/restaurant/thegrill/

ENGLISH





Green × Green

Green×Green

Washoku, cafe, salad bowl

1F Aqua City Odaiba 1-7-1 Daiba, Minato-ku 03-5500-8899

Daiba 1 min. **Tokyo Teleport 6 min.**

Herb chicken salad

Green×Green is a specialty store that offers fresh vegetable salad bowls and vegetable/fruit juice. In addition to hearty meats like original herb chicken and roasted pork, they offer various toppings that are beneficial for beauty and health, such as edible collagen, seaweed noodles, and nuts. You can enjoy creating your own salad by combining dressings and choosing from over 600,000 options!

¥800-1,500
<Mon-Fri> 11:00am-8:00pm (Last order 7:30pm)
<Sat, Sun, Holidays> 11:00am-9:00pm (Last order 8:30pm)
Credit Card: VISA, Master, AMEX, JCB, UnionPay | https://www.yasai.me/

HALAL ENGLISH PHOTO





Recommended menu Free Wi-Fi Serves alcoholic drinks Types of menus Vegetarian* HALAL Halal & vegetarian*
*Halal & vegetarian menus may require reservation in advance

		Address	Phone	Email	Website	Languages	Price	Room
SHIBUYA, HARAJUKU OMOTESANDO	**Cerulean Tower Tokyu Hotel**	26-1 Sakuragaoka-cho, Shibuya-ku, Tokyo 150-8512	+81-3-3476-3000		https://www.tokyuhotelsjapan.com/global/cerulean-h	English	¥¥¥¥	403
	Shibuya Excel Hotel Tokyu	1-12-2 Dogenzaka, Shibuya-ku, Tokyo 150-0043	+81-3-5457-0109		https://www.tokyuhotelsjapan.com/global/shibuya-e/	English	¥¥	408
SHINJUKU	**Hilton Tokyo**	6-6-2 Nishi-Shinjuku, Shinjuku-Ku, Tokyo 160-0023	+81-3-3344-5111		http://tokyo.hilton.com	English, Chinese, Korean, French	¥¥¥	830
	Hotel Century Southern Tower	2-2-1 Yoyogi, Shibuya-ku, Tokyo 151-8583	+81-3-5354-0111		https://global.southerntower.co.jp/	English *Guest rooms will be closed from October 1, 2026 due to renovation.	¥¥¥	375
	Hotel Gracery Shinjuku	1-19-1 Kabukicho, Shinjuku-ku, Tokyo 160-8466	+81-3-6833-1111		https://gracery.com/shinjuku/	English, Chinese, Korean	¥¥¥	970
	Hyatt Regency Tokyo	2-7-2 Nishi-Shinjuku, Shinjuku-Ku, Tokyo 160-0023	+81-3-3348-1234	tokyo.regency@hyatt.com	https://hyattregencytokyo.com	English	¥¥¥¥	712
	Keio Plaza Hotel Tokyo	2-2-1 Nishi-Shinjuku, Shinjuku-Ku, Tokyo 160-8330	+81-3-3344-0111		https://www.keioplaza.com/	English, Chinese, Korean, French	¥¥¥	1452
	RIHGA Royal Hotel Tokyo	1-104-19 Totsuka-machi, Shinjuku-ku, Tokyo 169-8613	+81-3-5285-1121		https://www.rihga.com/tokyo	English	¥¥¥	131
	Shinjuku Granbell Hotel	2-14-5 Kabuki-cho, Shinjuku-ku, Tokyo 160-0021	+81-3-5155-2666		http://www.granbellhotel.jp/en/shinjuku/	English	¥¥	487
	Shinjuku Prince Hotel	1-30-1 Kabuki-cho, Shinjuku-ku, Tokyo 160-8487	+81-3-3205-1111		http://www.princehotels.com/shinjuku/	English, Chinese, Korean	¥¥¥	561
	Shinjuku Washington Hotel	3-2-9 Nishi-Shinjuku, Shinjuku-ku, Tokyo 160-8336	+81-3-3343-3111		https://www.shinjyuku-wh.com/	English, Chinese, Korean	¥¥	1618
UENO AKIHABARA	**Mitsui Garden Hotel Ueno**	3-19-7 Higashi-ueno, Taito-ku, Tokyo 110-0015	+81-3-3839-1131		http://www.gardenhotels.co.jp/eng/ueno/	English	¥¥	242
	Super Hotel Akihabara Suehirocho	3-2-5 Ueno, Taito-ku, Tokyo 110-0005	+81-3-6848-9000		http://www.superhotel.co.jp/s_hotels/akihabara/	Japanese	¥¥	106
ASAKUSA	**Andon Ryokan Tokyo Japan**	2-34-10 Nihonzutsumi, Taito-ku, Tokyo 111-0021	+81-3-3873-8611	ryokan@andon.co.jp	http://www.andon.co.jp/	English	¥	18
	dormy inn EXPRESS Asakusa	1-3-4 Hanakawado, Taito-ku, Tokyo 111-0033	+81-3-3845-1122		https://www.hotespa.net/hotels/asakusa/	English, Chinese	¥¥	74
	The Gate Hotel Kaminarimon	2-16-11 Kaminarimon, Taito-ku, Tokyo 111-0034	+81-3-5826-3877	gatehotel.kaminarimon@hulichm.jp	https://www.gate-hotel.jp/en/asakusa-kaminarimon/	English	¥¥	134

Restaurant & Bar	Room Service	Shuttle Bus	Pool	Spa	Fitness Center	Barrier Free	Laundry Service
11	●	●	●	●	●	●	●
3	●	●			●	●	●
6	●	●	●		●	●	●
3		●				Partly available	
1						●	●
7	●	●		●	●	Partly available	●
13	●	●	●		●	●	●
6	●	●	●	●	●	Partly available	●
3	Partly available					Partly available	●
3						●	●
2		●					●
1						●	●
0							●
1	●						●
0				●			
2						●	●

¥ = 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.

		Address	Phone	Email	Website	Languages	Price	Room
RYOGOKU KINSHICHO	**The Gate Hotel Ryogoku**	1-2-13 Yokoami, Sumida-ku, Tokyo 130-0015	+81-3-5637-7041	gatehotel.ryogoku@hulichm.jp	https://www.gate-hotel.jp/en/ryogoku/	English	¥¥	126
	Lotte City Hotel Kinshicho	4-6-1 Kinshicho, Sumida-ku, Tokyo 130-0013	+81-3-5619-1066	https://lottecityhotel.jp/en/	English, Chinese, Korean, Nepalese		¥¥	189
	Tobu Hotel Levant Tokyo	1-2-2 Kinshi, Sumida-ku, Tokyo 130-0013	+81-3-5611-5511	https://www.tobuhotel.co.jp/levant/	English		¥¥	383
YANAKA, NEZU, SENDAGI	**Ryokan Sawanoya**	2-3-11 Yanaka, Taito-Ku, Tokyo 110-0001	+81-3-3822-2251	ryokan@sawanoya.com	http://www.sawanoya.com/	English	¥	12
GINZA	**The Royal Park Hotel Ginza 6-chome**	6-16-14 Ginza, Chuo-ku, Tokyo 104-0061	+81-3-3541-1116	https://www.royalparkhotels.co.jp/en/the/ginza6/	English, Chinese		¥¥	273
	The Royal Park Canvas - Ginza Corridor	6-2-11 Ginza, Chuo-ku, Tokyo 104-0061	+81-3-3573-1121	https://www.royalparkhotels.co.jp/en/canvas/ginzacorridor/	English		¥¥¥	161
MARUNOUCHI NIHONBASHI	**Four Seasons Hotel Tokyo at Marunouchi**	1-11-1 Marunouchi, Chiyoda-ku, Tokyo 100-6277	+81-3-5222-7222	https://www.fourseasons.com/tokyo/	English, Chinese, Korean, French, Italian, Spanish, German, Thai		¥¥¥¥	57
	The Gate Hotel Tokyo	2-2-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006	+81-3-6263-8233	gatehotel.tokyo@hulichm.jp	https://www.gate-hotel.jp/en/tokyo/	English	¥¥¥	164
	Hotel Metropolitan Tokyo Marunouchi	1-7-12 Marunouchi, Chiyoda-ku, Tokyo 100-0005	+81-3-3211-2233	https://marunouchi.metropolitan.jp	English		¥¥¥	337
	Imperial Hotel Tokyo	1-1-1 Uchisaiwai-Cho, Chiyoda-Ku, Tokyo 100-8558	+81-3-3504-1111	https://www.imperialhotel.co.jp/en	English, Chinese, Korean, French, Spanish		¥¥¥¥	909
	Palace Hotel Tokyo	1-1-1 Marunouchi, Chiyoda-ku, Tokyo 100-0005	+81-3-3211-5211	https://en.palacehoteltokyo.com/	English, Chinese, Korean, Spanish, Portuguese, Italian, French, German, Hindi, Sri Lankan, Nepalese, Indonesian, Vietnamese, Tagalog, Khmer, Swedish		¥¥¥¥	284
	The Peninsula Tokyo	1-8-1 Yurakucho, Chiyoda-ku, Tokyo 100-0006	+81-3-6270-2888	http://www.peninsula.com/en/tokyo	English, Chinese (Cantonese, Mandarin), Korean, Spanish, Italian, French, German, Hindi, Nepalese, Arabic, Bengali, Tagalog, Nepalese		¥¥¥¥	302
	Shangri-La Tokyo	Marunouchi Trust Tower Main, 1-8-3 Marunouchi, Chiyoda-ku, Tokyo 100-8283	+81-3-6739-7888	http://www.shangri-la.com/tokyo/shangrila	English, Korean, Chinese (Cantonese, Mandarin), French, Hindi, Tagalog, Nepalese, Vietnamese		¥¥¥¥	200
	The Tokyo Station Hotel	1-9-1 Marunouchi, Chiyoda-ku, Tokyo 100-0005	+81-3-5220-1111	tsh.info@tokyostationhotel.jp	http://www.thetokyostationhotel.jp/	English	¥¥¥¥	150
AKASAKA ROPPONGI	**ANA InterContinental Tokyo**	1-12-33 Akasaka, Minato-ku, Tokyo 107-0052	+81-3-3505-1111	https://anaintercontinental-tokyo.jp/en/	English		¥¥¥¥	801
	Grand Hyatt Tokyo	6-10-3 Roppongi, Minato-ku, Tokyo, 106-0032	+81-3-4333-1234	tokyo.grand@hyatt.com	https://tokyo.grand.hyatt.com	English, Japanese, Japanese Sign Language, Spanish, French, German, Italian, Dutch, Portuguese, Turkish, Chinese (Mandarin, Cantonese), Korean, Tagalog, Vietnamese, Indonesian, Nepalese, Hindi, Bengali, Sri Lankan	¥¥¥¥	387

Restaurant & Bar	Room Service	Shuttle Bus	Pool	Spa	Fitness Center	Barrier Free	Laundry Service
2						●	●
4					●	●	●
4		●				Partly available	●
0							●
2						●	
4						●	
2	●			●	●	●	●
3					●	●	●
1	●				●	●	●
12	●	●	●		●	●	●
10	●		●	●	●	●	●
8	●		●	●	●	●	●
3	●		●	●	●	●	●
10	●			●	●	●	●
13	●	●	●	●	●	●	●
10	●	●	●	●	●	●	●

¥ = 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.

		Address	Phone	Email	Website	Languages	Price	Room
AKASAKA, ROPPONGI	**Hotel New Otani Tokyo**	4-1 Kioi-Cho, Chiyoda-ku, Tokyo, 102-8578	+81-3-3265-1111		https://www.newotani.co.jp/en/tokyo/	English, Chinese, French, Spanish, Korean	¥¥¥	1474
	The Capitol Hotel Tokyu	2-10-3 Nagatacho, Chiyoda-ku, Tokyo 100-0014	+81-3-3503-0109		www.capitolhoteltokyu.com/en/	English	¥¥¥¥	251
	The Okura Tokyo	2-10-4 Toranomon, Minato-ku, Tokyo, 105-0001	+81-3-3582-0111		https://theokuratokyo.jp/en/	English	¥¥¥¥	508
	The Ritz-Carlton, Tokyo	9-7-1 Akasaka, Minato-ku, Tokyo, 107-6245	+81-3-3423-8000		http://www.ritzcarlton.com/en/hotels/japan/tokyo	English, Chinese, French, Korean	¥¥¥¥	245
SHINBASHI, SHIODOME	**Andaz Tokyo Toranomon Hills**	1-23-4 Toranomon, Minato-ku, Tokyo, 105-0001	+81-3-6830-1234	tokyo.host@andaz.com	http://www.andaztokyo.com	English, Chinese (Mandarin, Taiwanese), Korean	¥¥¥¥	164
	Conrad Tokyo	1-9-1 Higashi-Shinbashi, Minato-ku, Tokyo, 105-7337	+81-3-6388-8000		conradtokyo.com	English, Chinese, Korean	¥¥¥¥	291
	Dai-ichi Hotel Tokyo	1-2-6 Shimbashi, Minato-ku, Tokyo, 105-8621	+81-3-3501-4411		https://www.hankyu-hotel.com/en/hotel/dh/dhtokyo	English	¥¥¥	279
	InterContinental Tokyo Bay	1-16-2 Kaigan,Minato-ku, Tokyo, 105-8576	+81-3-5404-2222		https://www.interconti-tokyo.com/en/	English	¥¥¥¥	330
	Park Hotel Tokyo	1-7-1 Higashi Shimbashi, Minato-ku, Tokyo, 105-7227	+81-3-6252-1111		https://parkhoteltokyo.com/	English, Italian, French, Russian, Spanish, Nepalese, Lithuanian	¥¥¥	268
	The Prince Park Tower Tokyo	4-8-1 Shibakoen, Minato-ku, Tokyo, 105-8563	+81-3-5400-1111		https://www.princehotels.com/parktower/	English, Korean, Chinese	¥¥¥¥	644
	Tokyo Prince Hotel	3-3-1 Shibakoen, Minato-ku, Tokyo, 105-8560	+81-3-3432-1111		https://www.princehotels.com/tokyo/	English, Nepalese	¥¥¥	462
	The Royal Park Hotel Iconic Tokyo Shiodome	1-6-3 Higashi-shimbashi, Minato-ku, Tokyo, 105-8333	+81-3-6253-1111		https://www.royalparkhotels.co.jp/ic/tokyoshiodome/	English, Korean, Nepalese	¥¥¥	480
IKE-BUKURO	**Hotel Metropolitan Tokyo Ikebukuro**	1-6-1 Nishiikebukuro, Toshima-ku, Tokyo, 171-8505	+81-3-3980-1111		https://tokyo-ikebukuro.hotel-metropolitan.com/	English	¥¥¥	805
ODAIBA BAY AREA	**Grand Nikko Tokyo Daiba**	2-6-1 Daiba, Minato-ku, Tokyo, 135-8701	+81-3-5500-6711		https://www.tokyo.grandnikko.com/	English	¥¥¥	882
	Tokyo Bay Ariake Washington Hotel	3-7-11 Ariake, Koto-ku, Tokyo, 135-0063	+81-3-5564-0111		https://tokyobay.washington-hotels.jp/	English, Korean, Chinese, Nepalese, Vietnamese	¥¥	830
OTHERS	**Hotel Chinzanso Tokyo**	2-10-8 Sekiguchi, Bunkyo-ku, Tokyo, 112-8680	+81 3 3943-1111	info@hotel-chinzanso.com	https://www.hotel-chinzanso-tokyo.com/	English, Chinese	¥¥¥¥	265
	The Royal Park Hotel Tokyo Haneda	2-6-5 Haneda Airport, Ota-ku, Tokyo, 144-0041	+81-3-6830-1111		https://www.royalparkhotels.co.jp/the/tokyohaneda/	English	¥¥¥	313

Restaurant & Bar	Room Service	Shuttle Bus	Pool	Spa	Fitness Center	Barrier Free	Laundry Service
35	●	●	●	●	●	●	●
5	●	●	●	●	●	●	●
7	●	●	●	●	●	●	●
7	●		●	●	●	●	●
5	●	●	●	●	●	●	●
5	●	Partly available	●	●	●	●	●
10	●	●	●	●	●	●	●
7	●	●			●	●	●
3	●	●		●		●	●
10	●	●	●	●	●	●	●
9		●	Partly available			●	●
4		Partly available			●	●	●
8	●	●	●		●	●	●
9	●	●	●		●	●	●
1		●				●	●
9	●	●	●	●		●	●
1	●					●	●

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SOBA
Buck wheat noodle served in cold or hot soup.



FUJISOBA
Soba, udon, curry, and "don" menus
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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.hanayayohei.co.jp/en/



COCO'S RESTAURANT
Hamburger steak and other set menus
www.cocos-jpn.co.jp/



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



FRESHNESS BURGER
Hamburger, cafe
www.freshnessburger.co.jp

Japanese Food Terms

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

Yoshoku（洋食）
Opposite from washoku, Japan refers “western style” as “yo.” Yoshoku represents western style food arranged into Japanese-style.

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

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

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

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

Yakiniku（焼肉）
Korean barbeque.

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

Kushiyaki（串焼き）**/Yakitori**（焼き鳥）
Kushikatsu（串カツ）
These are very popular as they provide an easy way to enjoy many different ingredients. Most kushiyaki is grilled with charcoals. You can also enjoy the combinations and seasonings unique to each restaurant.

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.

Japanese Food Terms

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

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

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

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

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.

Monjayaki（もんじゃ焼き）
Monjayaki is flour based batter pan-fried with ingredients such as cabbage, seafood, meat, and cheese. It is flavored with Worcestershire sauce. Children ate monjayaki for snack in the 1930's-60's and they drew words and pictures using the batter.

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

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

O-tōshi



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

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



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