

This guidebook introduces cafes, restaurants, and bars in Tokyo that are working on barrier-free facilities. We hope that everyone can enjoy sightseeing in Tokyo with peace of mind by using this guidebook.

About the Icons

Exterior - Interior -

Restroom

Wheelchair

accessible

Interior is wheelhair

accessible



Entrance width 80cm +

Entrance width 80 cm or more

Space under table

The space under the table

is about 65 cm high, 70 cm wide,

and 45 cm deep



Steps up to 2 cm

Entrance paths are flat or have steps of not more than 2 cm in height



Chair mobility

Chairs can be moved



Check at the table

Available at the table-check



Wheelchair accessible restroom

Wheelchair accessible restroom or ostomate friendly restroom is available (including other floors in the building)





Allergy-friendly

Allergies can be accommodated upon request in advance



Vegetarian-friendly Halal-friendly

Vegetarian or vegan Halal options are options are available upon available upon request request in advance in advance

Metropolitan Center Area

16

Map

4

Joto Area

28

Jonan Area

42

Josai Area

52

Johoku Area

60

Menu & customer service



Menu with photo

Photos are on the menu



Foreign language menu

English and other foreign language menus are available



Braille menu

Braille menu is available



Comunication in writing

Communication in writing is possible



Sign language

Staff members can use sign language Northern Tama Area 76

Southern Tama Area

86

About the Area Kiyose City Higashiyamato Higashikurume City Kokubuni Hino City Chofu City Kunitachi City Komae City Toshima Kouzushima Mikuraiima

Metropolitan Center Area

Chiyoda City, Chuo City, Minato City, Shinjuku City, Bunkyo City, Shibuya City, Toshima City

Joto Area

Taito City, Sumida City, Koto City, Arakawa City, Adachi City, Katsushika City, Edogawa City

Jonan Area

Shinagawa City, Meguro City, Ota City

Josai Area

Setagaya City, Nakano City, Suginami City, Nerima City

Johoku Area Kita City, Itabashi City

Northern Tama Area

Tachikawa City, Musashino City, Mitaka City, Fuchu City, Akishima City, Chofu City, Koganei City, Kodaira City, Higashimurayama City, Kokubunji City, Kunitachi City, Komae City, Higashiyamato City, Kiyose City, Higashikurume City, Musashimurayama City, Nishitokyo City

Southern Tama Area

Hachioji City, Machida City, Hino City, Tama City, Inagi City

Western Tama Area

Ome City, Fussa City, Hamura City, Akiruno City, Mizuho Town, Hinode Town, Hinohara Village, Okutama Town

Island Area

Oshima Town, Toshima Village, Nijima Village, Kouzushima Village, Miyake Village, Mikurajima Village, Hachjio Town, Aogashima Village, Ogasawara Village

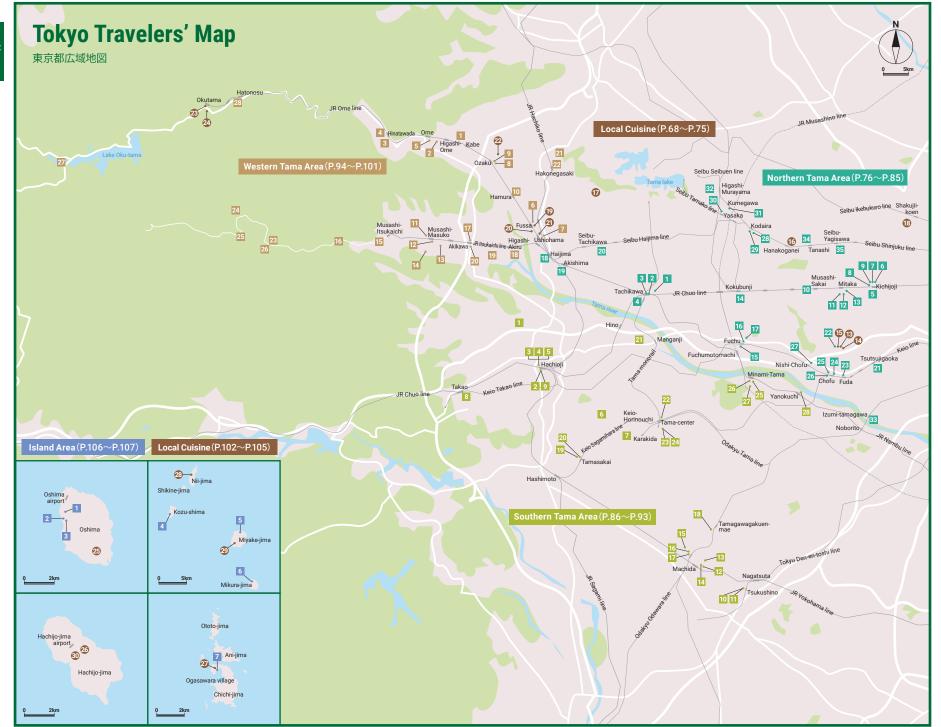
Western Tama Area

94

Island Area

102

The information described in this guidebook is provided by each establishment in January 2025. Please note that the information in this guidebook is subject to change without notice. Please check the official website or social media of each establishment for the latest information. (If the English version of the site is not available, the Japanese version is provided.) The scale of the map on each page vaires depending on the lodation of the establishment.



A budget-friendly gourmet star born from "moji-yaki".



Overview & History

Originating in Tsukishima, monja is a dish made from a batter of wheat flour and water mixed with other ingredients and fried on a griddle. Like okonomiyaki, it is a flour-based food fried on a griddle, but the thick liquid is less dense, with a higher ratio of water to flour. Originally eaten as a snack for children in the late Edo period, there are various explanations of the name, including a story that children who could not get paper and tools for practicing writing due to the supply shortages during the food crisis in the decade after World War II would eat fried "mojiyaki" by mixing wheat flour with water and drawing characters ("moji") on a griddle with the batter, and "moji" was corrupted into "monja."

> Source: Created by processing content from the Ministry of Agriculture, Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/search_menu/menu/34_3_tokyo.html)



tsukishima monja koboreya bettei 月鳥もんじゃ こぼれや 別邸

© 03-5534-8719

https://tsukishima-monja-koboreya.com/ 1F The City Tsukishima, 3-7-12 Tsukishima, Chuo-ku

Dinner Closing Days Irregular closing Access

11:00-16:00 17:00-23:00 (LO22:00)

4-minute walk from Tsukishima subway station



The broth is created by simmering a dozen ingredients for five hours. The flavor is truly one-of-a-kind, and the appearance is striking. The restaurant takes great care in using fresh seafood shipped directly from Toyosu and bits of fried tempura batter sourced from a Michelin-listed restaurant









© 03-5548-1508 https://www.moniva-okame.ip/ 3-8-10 Tsukishima, Chuo-ku

10:30-14:00 17:00-22:00 (LO21:00) Sat./Sun./Holidays 10:30-22:00 (LO21:00)

Weekdays

Closing Days Mon. Access

monja okame hvottokoten もんじゃ おかめ ひょっとこ店

Energetic, smiling staff will welcome customers, who are ready to enjoy hearty, juicy, and flavorful monja, a local specialty of Tsukishima. Don't worry if you're unsure how to cook monja-feel free to ask the staff for assistance.

> 3-minute walk from Tsukishima subway station









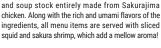






monja maruta nibangai もんじゃまるた2番街

The broth is made with carefully selected ingredients







https://maruta2bangai.owst.jp/en/ #110. 1-22-1 Tsukishima. Chuo-ku

Business Hours 11:00-22:30 (LO22:00) Closing Days Irregular closing 2-minute walk from Tsukishima subway station







How to cook and eat

While the recent trend is to add a variety of ingredients, monja in its early stage mainly consisted of cabbage, corn, bits of fried tempura batter, and red pickled ginger. First, take out the ingredients from the batter mixture, which consists of your choice of ingredients, flour, water, broth, (and optionally sauce), and grill them. Next, form a donut-shaped ring with the grilled ingredients and pour the batter mixture into the center. Let the batter simmer for a while, then mix in the ingredients. Using a small spatula, peel off the mixture once it is grilled to your preferred consistency and enjoy. Adding seasonal vegetables is also a great option.

Food writer Ms. Sonoyama Makie

Culinary researcher and entrepreneur from Izumo City, Shimane Prefecture. She has been managing Ebisu Sonoyama, a by-invitation-only restaurant, for about 15 years since 2006. She has also appeared in magazines and on TV shows, published books, developed products, given lectures, and held cooking classes. At the same time, she also serves as a mental and psychology counselor, a nutrition education advisor, and a goodwill ambassador in various regions of Japan.





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An iron-rich traditional Edo dish selected for the 100 Best Regional Rustic Dishes.

Overview & History

Fukagawameshi is one of the 100 Local Cuisines of Farming and Fishing Villages as selected by the Ministry of Agriculture, Forestry, and Fisheries and is also recognized as one of Japan's five major rice dishes. The Fukagawa area, which thrived as a fishing town during the Edo era, was known for its abundance of shellfish, particularly clams. Fukagawameshi originated as a rice dish prepared for fishermen to enjoy during their work. There are three types of rice dishes considered to be the origin of Fukagawameshi. The first dish is bukkake-meshi where seawater is diluted with fresh water, boiled on the fishing boat, and served as a clear soup with clams, leeks, and tofu and then poured over cold rice. The second is takikomi-gohan, which is simply rice cooked with unshelled clams. The third is ichizen-meshi, where a soup made of unshelled clams and leeks boiled with miso is served over rice with the clam shells.

> Source: Created by processing content from the Ministry of Agriculture, Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/search_menu/menu/34_1_tokyo.html)



Try the unique Fukagawameshi of a Japanese confectionery shop. In this version, rice is mixed with mochi rice for a chewy texture, while the umami flavor of clams infuses the rice.



© 03-3641-0695

https://www.iseya.ne.jp/ 1-8-12 Tomioka, Koto-ku

Business Hours 11:00-17:00 (LO16:15) Closing Days Tue.

Near Monzen-nakacho subway station



Access





Fukagawa Issui 深川一穂(いっすい)

This is a traditional Edo-style Fukagawameshi enjoyed by fishermen and made with a light white miso-based broth. Enjoy it while soaking in the downtown atmosphere and the warmth of the local people.

© 03-3643-2255

https://tabelog.com/en/tokyo/A1313/A131303/13033190/ #101, 2-8-8 Kiba, Koto-ku

Lunch 11:30-13:45 (L013:30) 17:30-23:00 (L022:30) Closing Days Sun./Holidays

> 3-minute walk from Kiba subway station 7-minute walk from Monzen-nakacho

> > subway station















FUKAGAWAMESHI HACHIROUEMON 深川めし八郎右衛門







begins only after receiving an order. © 03-6458-8284 https://tabelog.com/en/tokyo/A1313/A131303/13281079/

Enjoy the fluffy, hot Fukagawameshi made with organic

Koshihikari rice and carefully selected, additive-free seasonings-all skillfully cooked together and steamed at

high temperature and pressure. The cooking process

1F Kagechika Bldg, 3-30-1 Botan, Koto-ku

Weekdays Lunch 11:30-14:00 Dinner 18:00-22:00 Sat./Sun./Holidays 11:30~19:00

Closing Days Irregular closing Access 8-minute walk from Monzen-nakacho

subway station

8-minute walk from Kiba subway station







Clams are rich in taurine and iron, low in fat, and high in protein. The broth in which they are cooked is also packed with flavorful ingredients and nutrients. This makes it a key element of Fukagawameshi, which provide delicious nutrition from



both the broth and the rice as a whole. Clams offer a variety of health benefits, including supporting liver function, reducing excess neutral fat and blood cholesterol while promoting blood circulation and metabolism, improving complexion, and helping to alleviate fatigue and anemia. The broth has a rich, nourishing flavor that is not too light.



SUKIYAK

A culmination of Japanese culinary culture concentrated in a single pot. Experience the flavors of Japan's nature and seasons in a mouthful.

Overview & History

The word sukiyaki is believed to originate from eating fish or shellfish cooked on the blade of a plow ("suki") in place of a griddle. There is a theory that modern Kanto-style sukiyaki is a fusion of the Kansai cooking method, in which the beef is stir-fried in beef fat melted in a heated pot before adding the remaining ingredients and seasonings, and the Kanto cooking method, in which sukiyaki stock is brought to a boil before adding the meat and vegetables at the same time.

Source: Created by processing content from the Ministry of Agriculture, Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/search_menu/menu/34_17_tokyo.html)



© 03-6274-6464

https://g.co/kgs/FCjLAsc B1F Takahashi Bldg, 6-7-4 Ginza, Chuo-ku

11:30~14:30 (L014:00) The restaurant will close once the menu sells out.

Dinner 17:30~22:30 (L021:00) Closing Days Mon.

Lunch

Access

3-minute walk from Ginza subway station 10-minute walk from Yurakucho JR station 10-minute walk from Higashi-Ginza subway station

The meat served at renowned restaurants is offered at affordable prices. Araucana hens lay rare pale blue eggs every three days, which are known for their distinctive rich flavor. Customers can take home the elegant chopsticks they use in the restaurant.









Chinya Asakusa Honten

This sukiyaki restaurant has the longest history in Asakusa. Start with the meat infused with the aroma of Senju leek. Then, add zaku-a plate filled with carefully selected ingredients-into the slightly sweetened sukiyaki broth.

© 03-3841-0010

https://chinya.co.jp/en/

2-16-1 Hanakawado, Taito-ku

Weekdays 11:00-15:00

16:30-21:30 (LO20:00) Sat./Sun./Holidays 11:00-21:30 (LO20:00) Closing Days Irregular closing 3-minute walk from

> Asakusa subway station 12-minute walk from Asakusa Tsukuba express station











ACCESS MAR



WERSITE

Ningyocho Imahan Uenohirokojiten 人形町今半 上野広小路店

This beef hot pot restaurant first opened here in Tokyo in 1895. The expert in selecting top-quality black wagyu chooses the best-tasting cuts free from any bias toward the production site or brand. These carefully selected wagyu are served in sukiyaki and other Japanese dishes.

© 03-5688-0754

https://imahan-tokyo.com/official/uenohirokoji/ 6F Hulic Ueno-hirokoji Bldg, 1-20-11 Ueno, Tiato-ku

Lunch 11:30-15:00 (L015:00) Dinner 17:00-22:00 (LO21:00)

Sat./Sun./Holidays 11:00-22:00 (LO21:00) Closing Days Irregular closing

Access 1-minute walk from Ueno-hiirokoii subway station

3-minute walk from Okachimachi .IR station





Nutrition & Health Information

A standard sukiyaki offers a well-balanced mix of ingredients, including beef, crown daisy, tofu, leeks, mushrooms, shirataki, eggs, and more. With around



Ms. Sonoyama Makie

ten ingredients in one pot, it is a nutritionally ideal dish that provides all the essential nutrients, such as proteins (important for muscle building), iron, and vitamins A, C, and B1, lecithin, allicin, and dietary fiber. Adding Tokyo chili peppers enhances the flavor, making it even more delicious.

These white radish pickles are packed with the power of fermentation and koji (malted rice). It pairs perfectly with tea rice, meals, and sake.



Overview & History

These whitish pickles were also a favorite food of the 15th shogun, Tokugawa Yoshinobu. The leading theory is that they began as daikon radish lightly pickled with rice syrup and koji malt that were sold in the Edo period. "Bettara" comes from its sticky surface, and is said to have originated when a young man swung pickles around saying "Bettari tsuku yo ("They will stick!"), and the words caught on. Even today, many stalls line Nihonbashi's Bettara Ichi market every year.

Source: Created by processing content from the Ministry of Agriculture, Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/search_menu/menu/34_8_tokyo.html)



The Bettara Market takes place in this area, and this is a long-awaited event the owner of Owariya has looked forward to since childhood. Since bettarazuke is quite sweet, a recommended way to enjoy it is by sprinkling it with shichimi (seven spices) and serving it as a side dish. The light-flavored oden simmered in exquisite broth is also excellent!

© 03-3251-4320

https://tabelog.com/en/tokyo/A1310/A131002/13000345/ 1-6-4 Kajicho, Chiyoda-ku

Business Hours 11:30-13:00

17:00-21:30 (LO21:00)

Closing Days Sat./Sun./Holidays 2-minute walk from Kanda JR station



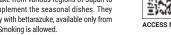






koiki sakaba

This restaurant serves the best dishes in every season! The owner updates his handpicked selection of sake from various regions of Japan to perfectly complement the seasonal dishes. They pair excellently with bettarazuke, available only from fall to spring. Smoking is allowed.



© 03-3525-4822

https://www.hotpepper.jp/strJ001117025/ Nisshin Bldg 1, 2-11-19 Kajicho, Chiyoda-ku

Mon. to Thu. 15:00-22:00 (LO21:00) 15:00-23:00 (LO22:00) Closing Days Sat./Sun./Holidays Access 3-minute walk from Kanda JR station





















Chosen by Japan Airlines for in-flight meals on international first-class flights! The distinctive flavor of this bettarazuke, with its moderate sweetness, has been preserved since the Edo period. Made from radishes grown in Japan and with the skin left on, this bettarazuke retains its original flavor and texture.



http://gunjimiso.com/

1-14-2 Torigoe, Taito-ku

Business Hours 9:00-18:00 Closing Days Sun/2nd & 4th Mon. Access 8-minute walk from Asakusahashi JR station







Nutrition & Health Information

"Koji," or rice malt, the key ingredient in bettarazuke, contains koji mold that boosts beneficial bacteria in the intestines. As a result, eating bettarazuke can help improve gut microbiome health. Additionally, with digestive enzymes, potassium, vitamin C, and other nutrients found in



Ms. Sonoyama Makie

both the radish and koji, it offers impressive health benefits. These include aiding digestion, preventing upset stomach, reducing bloating, lowering blood pressure, providing antimicrobial effects, promoting smooth blood circulation, preventing arteriosclerosis, and enhancing immunity. However, because of its high carbohydrate content, it should be eaten in moderation and ideally paired with low-carbohydrate vegetables.

cafe Triomphe

カフェ・トリオンプ

© 03-6380-9540 https://sweettrip.biz/

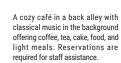
1F, 5-6-4 Sotokanda, Chiyoda-ku

Business Hours 11:30-21:00 (LO20:30) 11:30-14:00 (LO14:00)

Closing Days Sat./Sun./Holiday/Irregular closing

2-minute walk from Suehirocho Subway Station

6-minutes walk from JR Okachimachi 7-minutes walk from JR Akihabara











© 03-6384-0299

https://tabelog.com/en/tokyo/A1310/A131002/13302175/

3F GEMS Shin-Nihombashi. 1-9-19 Kajicho, Chiyoda-ku

Business Hours 17:00-22:00 (LO20:30) Closing Days Sun./Holidays

Access 4-minute walk from Kanda JR station

Inherited 130 years of tradition, and we pursue even more possibilities. Offering a high-grade course meal with a variety of chicken dishes. including our signature chicken sukiyaki Enjoy a luxurious time with wine and sake carefully selected by the sommelier.



ACCESS MAP





Book House Cafe 3

Book House Cafe

© 03-6910-0819 https://bookhousecafe.ip/

1F Kitazawa bldg., 2-5 Kandajinbocho, Chiyoda-ku

Business Hours 11:00-18:00 (LO17:00) Closing Days No regular closing

1-minute walk from Jinbocho subway station Specializing in picture books with more than 10,000 titles. Brightly lit picture book café during the day, and a picture book bar at night, offering a space surrounded by nicture books.









AsianBistroDaiTokyogardenterrace

アジアンビストロ Dai 東京ガーデンテラス店

© 03-6256-9975

https://www.pleasure-company.com/asian_bistro/ 2F Kioi Terrace, 1-3 Kioicho, Chivoda-ku

11:30-15:00 (LO15:00) Lunch 15:00-23:00 (LO22:00) Dinner Closing Days Year-end and New Year holidays 0-minute walk from Nagatacho subway station

Offering authentic Asian cuisine and wine in a unique bistro-style settina.





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6

BENJAMIN STEAK HOUSE KIOICHO

ベンジャミンステーキハウス 東京ガーデンテラス紀尾井町店

© 03-3263-5544

https://benjaminsteakhouse.jp/english/

4F Tokyo Garden Terrace Kioicho, 1-3 Kioicho, Chivoda-ku

Mon. to Sat. Lunch 11:30-15:00 (LO14:00) Dinner 17:00-22:30 (LO21:30)

Sun./Holidays Lunch 11:30-15:00 (LO14:00) Dinner 17:00-22:00 (LO21:00)

Closing Days No regular closing

Access

Directly connected to Nagatacho subway station 9-minute walk from Akasaka-mitsue subway station

The third steakhouse from New York in Japan. The USDA-certified top grade Prime Beef is aged for a long time using a unique method. The steak is broiled quickly at a high-temperature and is delicious.

















Yakiniku Happy Ningyocho 焼肉はっぴぃ 人形町店

© 03-6661-7308

https://www.yakiniku-happy.jp/wp-content/ themes/mngtr_basic/img/pdf/english.pdf

1F Shigemoto bldg.,

1-4-13 Nihonbashi-Ningyocho, Chuo-ku

Weekdays 16:00-23:30

Sat./Sun./Holidays 12:00-23:30 (LO23:00)

Closing Days Year-end and New Year holidays Access 3-minute walk from Ningyocho subway station Authentic yakiniku is offered at a bargain price for the city center.





Café Chez André du Sacré-Coeur

カフェ シェ・アンドレドゥ・サクレクール

© 03-6228-1053

http://park7.wakwak.com/~chezandrescoeur/ english/index.html

1-8-5 Nihonbashi-Ningyocho, Chuo-ku

Business Hours 11:00-20:00 (LO18:30) 11:00-14:30 Lunch Dinner 17:00-20:00 Closing Days Mon./Sun./Holidays

1-minute walk from Ningyocho subway station

3-minute walk from Suitengumae subway station

Café Chez André du Sacré-Coeur welcomes children to a casual French café in the old town of Ningyo-cho. The café is familiar to residents and tourists.







蕎麦割烹 稲田

© 03-6262-1490

https://inataya.co.jp/restaurant/muromachi/

3F Coredo Muromachi1.

2-2-1 Nihonhashi-Muromachi Chuo-ku

Lunch 11:00-15:00 (L014:30) Dinner 17:00-23:00 (L022:00)

Sat./Sun./Holidays 11:00-23:00 (LO22:00) Closing Days Irregular closing

Directly connected to Mitsukoshimae subway station Directly connected to Shin-Nihombashi JR station

Offering soba with a specialty dashi and delicate Japanese meals cooked by artisans. Enjoy delicious sake and gourmet food in a town where long-established shops gather, which is perfect for adults!









CRAFTROCK BREWPUB&LIVE

CRAFTROCK BREWPUB&LIVE

© 03-5542-1069

https://craftrock.jp/brewpub/store/

1F Coredo Muromachi Terrace. 3-2-1 Nihonbashi-Muromachi, Chuo-ku

Weekdays Lunch 11:00-15:00 (L014:00) Dinner 17:00-23:00 (LO22:00)

Sat./Sun. 11:00-23:00

Closing Days According to the building closing days Access Directly connected to Mitsukoshimae subway station Directly connected to Shin-Nihombashi JR station Offering an original beer freshly brewed here!!









ACCESS MAR

© 03-6262-5611

Weekdays 11:00-22:00 (LO21:00) Closing Days Irregular closing/Jan.1

Directly connected to Mitsukoshimae subway station

champagne. Just like the one-Michelin-starred Taipei flagship restaurant, we use plenty of fresh vegetables, seasoned well, and healthy, mild taste with little oil. A cozy, creative, and relaxing ambience.









ACCESS MAP

Gino Sorbillo Artista Pizza Napoletana

Gino Sorbillo Artista Pizza Napoletana

© 03-6910-3553 https://tabelog.com/en/tokyo/A1302/A130202/13239411/

1F Coredo Muromachi Terrace. 3-2-1 Nihonbashi-Muromachi, Chuo-ku

Weekdays 11:00-23:00 (LO21:30) Lunch 11:00-14:00

Closing Days According to the building closing days Directly connected to Mitsukoshimae subway station Directly connected to Shin-Nihombashi JR station Pizza using authentic Italian ingredients based on the recipe of the main store in Naples.





SUSHI TAKAYA

鮨たかや

© 03-3573-8030

https://www.kutani-ginza.com/en/ B1F Ginza Lee bldg., 7-3-9 Ginza, Chuo-ku

12:00-14:00 (L013:30) 17:30-22:30 (L021:00) Dinner Closing Days Irregular closing

レストランノア

https://gurunavi.com/en/g293417/rst/

2F Ginza Inns2, 2-2 Ginza Nishi, Chuo-ku

© 03-3561-2230

Mon. to Wed. 11:30-22:00

Thu. to Sat. 13:00-22:00 Closing Days Sun./Holidays

© 03-3564-0996

2F Ginza Inns1, 3-1 Ginza Nishi, Chuo-ku

Weekdays 15:00-23:00 (LO22:00)

https://ginza-bulldog.com/

5-minute walk from Shimbashi JR station 5-minute walk from Yurakucho JR station

Restaurant Noah

Access 2-minute walk from Yurakucho JR station

ブルドック 銀座 クラフトビール

5-minute walk from Ginza subway station

ACCESS MAP



















preserved since 1978!



Offering a craft beer here as a beer

pub and sports bar. British pub

interior and offers substantial

meals and a place to enjoy sports.

Come and try it! Hamburger

steak with a taste that has been









Fujin Tree

フージンツリー コレド室町テラス店

https://fujintree.jp/en/

2F Coredo Muromachi Terrace. 3-2-1 Nihonbashi-Muromachi, Chuo-ku

Enjoy exquisite Taiwanese cuisine with













\$at./\$un./Holidays 12:00-23:00 (LO22:00) Closing Days No regular closing 1-minute walk from Yurakucho JR station Directly connected to Ginza subway station

BULLDOG GINZA CRAFT BEER











Bar Espanol LA BODEGA Ginza

Bar Espanol LA BODEGA 銀座店

© 03-6264-5456

https://bar-espanol-labodega-ginza.com/index.html 10F Tokyu Plaza Ginza, 5-2-1 Ginza, Chuo-ku

11:00-16:00 17:00-23:00 (LO21:45) Dinner

Closing Days According to the building closing days

4-minute walk from Yurakucho JR station 1-minute walk from Ginza subway station

2-minute walk from Hibiya subway station 2-minute walk from Yurakucho subway station

Offering a variety of authentic Spanish cuisine using fresh seafood, the classic paella, as well as sangria with seasonal











UNNANKINOKOHINABE GOZENBOU GINZATEN

雲南キノコ火鍋 御膳房 銀座店

© 03-6228-6231

https://www.gozenbo.com/gozenbo-ginza 11F Ginza Trecious bldg., 2-6-5 Ginza, Chuo-ku

Lunch 11:30-15:00 (L014:30) Dinner 17:00-23:00 (LO22:00) \$at./\$un./Holidays 11:30-22:00 (LO21:00 *Lunch LO15:00) Closing Days Dec.31 dinner to Jan.1

Access 0-minute walk from Ginza-itchome subway station 5-minute walk from Ginza subway station Gozenbo Ginza offers a Yunnan mushroom hotpot dish, as well as authentic Yunnan cuisine of the Gozenbo Roppongi. Mushroom hot pot has been praised as a "beauty treatment" for women since ancient times and has the effect of beautifying the skin and strengthening the immune system.







Yuba and Tofu Cuisine Umenohana Ginza Namikidori

梅の花 銀座並木诵店

© 03-3538-2226

https://umenohana-restaurant.co.jp/n_english/ 5F Namiki-dori bldg., 2-3-6 Ginza, Chuo-ku

11:00-16:00 (LO15:00) Lunch 17:00-22:00 (LO21:00) Dinner Closing Days Year-end and New Year holidays

5-minute walk from Yurakucho JR station 3-minute walk from Ginza subway station Offering dishes using carefully selected yuba, tofu, and seasonal ingredients. Wheelchair-accessible private table rooms are available. Reservations are required for allergy-friendly dishes.













Trattoria TOSCANA

Trattoria TOSCANA 神谷町店

© 03-5404-5252

https://tabelog.com/en/tokyo/A1307/A130704/13112199/

2F Shirovama Trust Tower. 4-3-1 Toranomon, Minato-ku

Lunch 11:15-15:00 (L014:30) 17:00-23:00 (LO22:00) Dinner Closing Days Sat./Sun./Holidays

Access 3-minute walk from Kamiyacho subway station

Welcoming customers with our sincerity in cooking and friendly service for local people to maintain their health. With the concept of memorable dishes, all our dishes are cooked with sincerity!







BISTRO 222

BISTRO 222

© 03-6432-4336

https://tabelog.com/en/tokyo/A1301/A130103/13226712/ 2F Shintora-dori CORE, 4-1-1 Shimbashi, Minato-ku

Lunch 11:30-14:30 (L014:00)

Dinner 17:00-23:00 (LO22:00) Sat./Sun./Holidays Lunch 12:00-15:00 (LO14:30) Dinner 17:00-22:30 (LO22:00)

Closing Days Sun.(Irregular closing)

5-minute walk from Shimbashi JR station

京都一の傳 六本木ヒルズ店

A casual bistro to enjoy fresh fish and meat dishes with natural wines with innovative, unusual ideas and presentations.









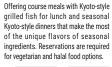


5F Roppongi Hills West Walk, 6-10-1 Roppongi, Minato-ku

11:00-15:00 (L014:30) Lunch 17:00-23:00 (LO21:00) Dinner

Closing Days Wed./Year-end and New Year holidays 1-minute walk from Roppongi subway station

7-minute walk from Nogizaka subway station







Enjoy traditional Japanese cuisine,

puffer fish, suppon (soft-shelled

turtle) dishes, and more than 130







WEBSITE





Japanese Restaurant Hishinuma

Kyoto Ichinoden Roppongi Hills

日本料理 菱沼

© 03-3568-6588

https://www.restaurant-hishinuma.ip/ B1F AXIS bldg., 5-17-1 Roppongi, Minato-ku

Business Hours 18:00-23:00 (LO20:30)

Closing Days Sun./Holidays

10-minute walk from Roppongi-itchome subway station



different wines.













Edition · Koji · Shimonura

エディション・コウジ・シモムラ

© 03-5549-4562

https://www.koji-shimomura.jp/en

1F Roppongi T-CUBE., 3-1-1 Roppongi, Minato-ku

12:00-15:30 (LO13:00) 18:00-22:00 (LO19:30) Dinner

Closing Days Wed

Access 5-minute walk from

Roppongi-itchome subway station

A restaurant where many people eniov French cuisine.













新兄夫苑 シンヒョンブエン 赤坂店 Enjoy the authentic taste of ribs,

© 03-6426-5593

https://tabelog.com/en/tokyo/A1308/A130801/13283559/ 1F Akasaka SK bldg., 2-14-8 Akasaka, Minato-ku

Shinhyonbuen

Business Hours 11:00-5:00 Closing Days No regular closing

Access 3-minute walk from Akasaka subway station

5-minute walk from Tameike-sanno subway station 6-minute walk from Akasaka-mitsuke subway station



ACCESS MAR

namul, kakuteki, and kimchi











Ittougaiyakiniku Daigo Odaibaten 一頭買焼肉 醍醐 お台場店

© 03-3599-2929

https://yakiniku-daigo.com/shop_info/odaiba/

6F DECKS Tokyo Beach Seaside Mall, 1-6-1 Diaba, Minato-ku

11:00-15:00 (L014:30) Lunch 17:00-23:00 (LO22:00) Dinner

Closing Days According to the building closing day

2-minute walk from

Odaiba-kaihinkoen Yurikamome station 7-minute walk from Tokyo Teleport Rinkai station At Daigo Odaiba, enjoy delicious food and a beautiful night view overlooking the Rainbow Bridge













Big Chef

ビッグシェフ

© 03-3599-6571

https://www.hotpepper.jp/strJ000035794/

5F DECKS Tokyo Beach Seaside Mall. 1-6-1 Diaba, Minato-ku

11:00-16:00 (LO15:00) Lunch 17:30-21:00 (LO20:00) Dinner

Closing Days According to the building closing day Access 2-minute walk from

Odaiba-kaihinkoen Yurikamome station 5-minute walk from Daiba Yurikamome station 8-minute walk from Tokyo Teleport Rinkai station No doubt, everyone from children to adults will be satisfied! Popular hamburg steak and omelet rice combination, and a set of hearty beef steak and deep-fried shrimp!



医热囊间



26

YORIMICHI Odaiba

YORIMICHI Odaiba

© 03-6426-0234

https://tabelog.com/en/tokyo/A1313/A131306/13275005/ 6F Aqua City Odaiba, 1-7-1 Daiba, Minato-ku

Business Hours 11:00-23:00

Closing Days According to the building closing day

5-minute walk from Daiba Yurikamome station

8-minute walk from

Odaiba-kaihinkoen Yurikamome station

Offers casual bowls of rice topped with exquisite ingredients from super high-end restaurant suppliers. Italian and French cuisine chefs cook with ingredients suitable for [Japanese] cuisine. Stop by and have a great time! Reservation is required for allergy-friendly dishes.

















GREEN ASIA TOKYO

GREEN ASIA TOKYO

© 03-6426-0633

https://www.hotpepper.jp/strJ001153828/ 6F Agua City Odaiba, 1-7-1 Daiba, Minato-ku

Business Hours 11:00-23:00 (LO22:00)

Closing Days According to the building closing day

Access 2-minute walk from Tokyo Teleport Rinkai station 5-minute walk from Oumi Yurikamome station 14-minute walk from Kokusai-tenjijo Rinkai station

Offering popular Thai, Indonesian, and Vietnamese cuisine, creative dishes with an Asian taste, halal meat dishes, and vegan and vegetarian menus.









28

Korean BBQ Restaurant KollaBo AQUA CITY ODAIBA

炭火焼肉・韓国料理 KollaBoアクアシティお台場店

© 03-6426-0717

https://tabelog.com/en/tokyo/A1313/A131306/13205108/ 5F Agua City Odaiba, 1-7-1 Daiba, Minato-ku

Weekdays 11:00-22:00 (LO21:30) \$at./\$un./Holidays 11:00-23:00 (LO22:15)

Closing Days According to the building closing day

3-minute walk from Daiba Yurikamome station 3-minute walk from

Odaiba-kaihinkoen Yurikamome station

5-minute walk from Tokyo Teleport Rinkai station

Taste of 16 authentic Korean restaurants here. The line-up includes charcoal-grilled meats, ganjang-gejang, cheese dak galb, and other exquisite dishes!













Yamashita Honki Udon Shinjuku Kabukicho

山下本気うどん 新宿歌舞伎町

© 03-5291-3002

https://yamashita-honki-udon.com/

2F/3F/4F Kado bldg., 1-21-12 Kabukicho, Shinjuku-ku

Business Hours Open 24 hours

Closing Days Irregular closing

1-minute from Shinjuku Seibu station 4-minute from Shinjuku subway station 4-minute from Shinjuku-nishiquchi subway station

Noodles are made here every day. and freshly cooked udon is served. Thin, smooth udon noodles go down so easily. The crispy tempura using carefully selected flour is a gem. Try it with rock salt and dipping sauce.









MORETHAN TAPAS LOUNGE

© 03-6300-0174

https://www.mothersgroup.jp/shop/morethan_dining.html 1F The Knot Tokyo Shinjuku, 4-31-1 Nishishinjuku, Shinjuku-ku

MORETHAN TAPAS LOUNGE

Lunch 11:00-15:15 Café Time 15:30-17:00 (L016:30) Dinner 17:00-23:00 (LO22:00)

Closing Days According to the building closing day Access 13-minute walk from Shiniuku JR station

10-minute walk from Hatsudai Keio station 5-minute walk from Tocho-mae subway station 5-minute walk from Nishi-shinjuku-gochome subway station

An all-day dining restaurant. Enjoy a foreign atmosphere while in Japan.













31

CEN DIVERSITY HOTEL&CAFE

CEN DIVERSITY HOTEL&CAFE

© 03-6278-9901

https://hotelcen.com/cafe/ 1F CEN DIVERSITY HOTEL.

1-5-19 Hyakunincho, Shinjuku-ku

Business Hours 8:00-22:00 Closing Days No regular closing

5-minute walk from Shin-Okubo JR station 5-minute walk from Okubo JR station 12-minute walk from Shinjuku JR station 4-minute walk from Shinjuku Seibu station The café latte made with carefully selected coffee beans and fruit tea would be the pride of any other cafe. This adult hideaway cafe is recommended for dates, work, and relaxation.



ACCESS MAP









ACCESS MAP









33

LE PAIN FRANCAIS Sekiguchi

-Social Café- Sign with Me × very berry soup

ソーシャルカフェ サインウィズミー × ベリーベリースープ

関ロフランスパン

© 03-3943-1665

https://www.sekiguchipan.co.jp/index_tenpo.html 2-3-3 Sekiguchi, Bunkyo-ku

Weekdays/Sat. 8:00-18:00 Sun./Holidays 8:00-17:00

Closing Days Year-end and New Year holidays Access 6-minute walk from

Edogawabashi subway station

A bakery established in 1888 and has been loved by local residents for 136 years.















© 03-5615-8764

Please contact via fax, for this place is operated by a signer. https://signwithme.in/

1F Community Center, 4-15-14 Hongo, Bunkyo-ku

Business Hours 11:00-17:00 Closing Days Irregular closing

Access 5-minute walk from Kasuga subway station

The only soup café in the world that operates with sign language as its official language. Offering soup with lots of ingredients for health and beauty. Many customers who do not speak sign language prefer its calm space.



ACCESS MAP











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ECO FARM CAFE 632

エコファームカフェ632

© 03-3498-0632

https://tabelog.com/en/tokyo/A1306/A130601/13010652/ 6-32-10 Jingumae, Shibuya-ku

Business Hours 11:00-21:00 (LO20:00) Closing Days Year-end and New Year holidays

7-minute walk from Harajuku JR station

1-minute walk from Meiji-jingumae subway station

Ingredients are our own cultivated, pesticide-free vegetables. All generations can feel at home in this restaurant.









Cafe BUNBUN

カフェBUNBUN

© 03-5940-2822

https://team-lien.com/service/bunbun.html 2-16-15 Kohinata, Bunkvo-ku

Business Hours 9:00-17:00

Closing Days Year-end and New Year holidays According to the building closing day

Access 5-minute walk from

Edogawabashi subway station

A café where people with disabilities work not only to provide food and drinks but also to expand the local community's activities by organizing gallery and local events to provide a place of expression.









Kinoji

喜の字

© 03-5371-3690 http://www.kinoji-sasazuka2.jp/

#A 1F Aota bldg., 3-19-2 Sasazuka, Shibuya-ku

Business Hours 18:00-23:30 Closing Days Irregular closing 8-minute walk from Sasazuka Keio station Offering a course meal tailored to the customer using seasonal ingredients. Kinoii provides a convenient place for everyone for various occasions, such as a quick drink or a relaxed kaiseki















Access 5-minute walk from Ikebukuro JR station

THE CELLAR TOKYO

The cellar offers California wines, a wide range of beer, whiskey, shochu, and cocktails.









WEBSITE

37

Garlic Mania

Garlic Mania

© 03-6903-6966

https://tabelog.com/en/tokyo/A1323/A132302/13283492/ 1F Green pia Otsuka, 2-29-3 Kitaotsuka, Toshima-ku

11:30-15:00 (L014:30) Lunch 15:30-23:00 (LO22:00) Dinner

Closing Days Mon.

5-minute walk from Otsuka JR station

A casual restaurant that offers creative garlic dishes including our signature garlic toast made with fermented butter, and rib steak served with a special garlic sauce.













MAC's CARROT

マックスキャロット

© 03-3565-3668

https://tabelog.com/en/tokyo/A1305/A130502/13012444/ 1F Koun bldg., 3-16-16 Mejiro, Toshima-ku

Tue. to Thu./Sun. 11:00-21:00 (LO20:30) Fri./Sat. 11:00-22:00 (L021:30) Closing Days Mon. (If Mon. is a holiday. the following Tue. Will be closed)

2-minute walk from Meiiro JR station

Welcome to MAC's CARROT! The cafe experienced in holding parties for the visually impaired. Reservations are required for allergy-friendly dishes.

ACCESS MAP











FUKUSHIMAYA

福鳥家

© 03-3918-3330

https://fukushima-ya.jp/ 2-1-1 Sugamo, Toshima-ku

Business Hours 9:30-18:00

Closing Days Wed. (tow more days in a month) Access 1-minute walk from Sugamo JR station A Japanese confectionery shop along the Nakasendo Road that has been in business since the end of the Edo period. More than 200 varieties of high-grade Japanese fresh confectionaries are sold every year. Handmade from a confectionery sample book passed down for generations. Seasonal fresh traditional sweets are served with matcha tea



ACCESS MAP













Perfavore

ペルファボーレ

© 03-3959-3970

https://tabelog.com/en/tokyo/A1322/A132202/13108899/

1-18-12 Kanamecho, Toshima-ku

11:30-16:00 (L015:00) Lunch 18:00-23:00 (LO22:00) Dinner

Closing Days Tue. Access

3-minute walk from Kanamecho subway station

Spaghetti is served in a frying pan to keep it warm while eating or can be served on a plate. The restaurant for a main course of delicious spaghetti.







Sainoan LUMINE Ikebukuro

菜の庵ルミネ池袋

© 03-5954-8287

https://shop.create-restaurants.co.jp/1267/ 9F LUMINE Ikebukuro.

1-11-1 Nishiikebukuro, Toshima-ku Lunch 11:00-17:00 (LO17:00) 17:00-22:00 (LO21:30) Dinner

Closing Days According to the building closing day Access 1-minute walk from Ikebukuro JR station All-vou-can-eat beef, pork, and fresh vegetables in the visually pleasing restaurant with a variety of fresh vegetables on display! Offering deliciousness to your heart's content.













YAKINIKU YANSANDO PARUKOYA UENOTEN

焼肉 陽山道 パルコヤ上野店

© 03-6284-2880

https://yansando.jp/parcoya-ueno/ 6F PARCO ya Ueno, 3-24-6 Ueno, Taito-ku

11:00-15:00 (L015:00) 15:00-22:00 (LO21:00) Dinner Closing Days No regular closing

3-minute walk from Okachimachi subway station 1-minute walk from Ueno-hirokoji subway station Loved in Ueno, Tokyo, for 60 years. The authentic vakiniku restaurant. Long-established Yakiniku Yansando. reliably sources high-quality A5-rank meat from our own sources and pursues satisfaction through uncompromising taste.













フォレスティーユ精養軒

© 03-3821-9151

https://www.seiyoken.co.jp/restaurant/t-bunka/index.html Tokyo Bunka Kaikan, 5-45 Uenokoen, Taito-ku

Business Hours 11:00-17:00 (LO16:30)

11:00-19:00 (LO18:30)

(Subject to change due to concerts etc. at

Tokyo Bunka Kaikan)

Closing Days Accoring to the building closing day Access 1-minute walk from Ueno JR station Offering a full set menu and an extensive a la carte menu of mainly Western cuisine for pre-theater dining and afterwards. Vegetarian support requires confirmation in advance by phone.











Bistro NOHGA

BISTRO NOHGA

© 03-6284-2417 https://www.nohgahotel.com/ueno/en/

1F NOHGA HOTEL UENO TOKYO. 2-21-10. Higashiyeno, Taito-ku

Breakfast 7:00-10:00 Lunch 11:30-14:00 Café Time 14:00-18:00 Dinner 18:00-22:30 (L020:30)

Closing Days Irregular closing

Access 5-minute walk from Ueno JR station

3-minute walk from Ueno subway station

Located on the 1st floor of the hotel. Bistro NOHGA uses carefully selected seasonal and local ingredients. Delicious dishes with gentle flavors will delight your body and mind. Consult us on allergies and vegetarian meals when making the reservation.



ACCESS MAP









Hard Rock CAFE

ハードロックカフェ 上野駅東京

© 03-5826-5821

https://cafe.hardrock.com/tokyo-uyeno-eki/ 1F Atre Ueno, 7-1-1 Ueno, Taito-ku

Business Hours 8:00-23:00 (LO22:00) Lunch 10:00-14:00 (L014:00) Closing Days Irregular closing Access 1-minute walk from Ueno JR station Stop by for a cold beer, a juicy burger, and great live entertainment! Our spacious interior is packed with memorabilia from some of the best musical legends of all time. Enjoy our world-class flavors and impeccable service!







cafe CREATEA

カフェ CREATEA

© 03-6803-2501

https://createa.jp/ 4-18-12 Taito, Taito-ku

Business Hours 10:00-19:00 (LO18:30)

12:00-15:00 (L014:30) Closing Days Sat./Sun./Holidays/Year-end and New Year holidays

7-minute walk from Okachimachi JR station 3-minute walk from Naka-okachimachi subway station

6-minute walk from Ueno-okachimati/Ueno subway station 8-minute walk from Ueno-hirokoji subway station 4-minute walk from Shin-okachimachi Tsukuba Express station

A hideaway café with a handmade interior with the theme of "craftsmanship" offers special coffee made using a particular process!















Ueno Seiyouken 上野精養軒本店レストラン(洋食)

© 03-3821-2181

https://www.seiyoken.co.jp/global/en/index.html 4-58 Uenokoen, Taito-ku

Tue. to Thu. 11:00-17:00 (LO16:00) Sat./Sun./Holidays 10:30-18:00 (LO17:00)

Closing Days Mon

5-minute walk from Ueno JR station

5-minute walk from Ueno subway station 8-minute walk from Ueno-okachimachi subway station

5-minute walk from Keisei-Ueno station

in authentic Western cuisine loved by many people for many years and has maintained its traditional taste.

Ueno Seiyoken has been a pioneer









ACCESS MAP





Ittougaiyakiniku Gen Asakusahonten

一頭買焼肉 玄 浅草本店

© 03-5826-2929

https://gen-gen-gen.com/

2F Hulic Asakusa icchome bldg.. 1-42-4 Asakusa, Taito-ku

11:45-15:00 (L014:30) Lunch Dinner 16:30-22:15 (L021:45) Sat./Sun./Holidays 16:30-21:50 (LO21:15) Closing Days No regular closing

8-minuite walk from Asakusa subway station

1-minuite walk from Asakusa Tsukuba Express station 8-minuite walk from Asakusa Tobu station

Ittogai Yakiniku Gen Asakusa Honten is a yakiniku restaurant in Asakusa, one of the most famous old towns in Tokyo. Enjoy reasonably priced, high-quality meat carved from whole, top-quality, Wagyu from black cattle, which is strictly scrutinized by meat professionals.











Russian cuisine Larousse

ロシヤ料理 ラルース

© 03-3841-3383

https://larousse-asakusa.com/

1-39-2 Asakusa, Taito-ku

11:30-14:00 (L014:00) 14:00-22:30 (LO20:30) Dinner

Closing Days Tue. (If Tue. is a holiday, the following

Wed, will be closed)

3-minute walk from Asakusa Tsukuba Access

Express station

6-minute walk from Asakusa Tobu station

In business for 40 years, the restaurant offers standard Russian dishes of beef stroganoff, borscht, pirozhki, and cabbage rolls. Gatherings for anniversaries, birthdays, and other occasions are welcome











Seafood Restaurant MEHICO Asakusa

シーフードレストラン メヒコ 浅草店

© 03-3843-6052

http://mehico.com/shop/other6.html 1F Sawadaya bldg., 1-39-5 Asakusa, Taito-ku

Lunch 11:00-15:00 (L014:30) 17:00-23:00 (LO22:00) Dinner Sat./Sun./Holidays 11:00-23:00 (LO22:00)

Closing Days Mon.

Access 3-minute walk from Asakusa Tsukuba

Express station

3-minute walk from Asakusa Tobu station

The history of Restaurant MEXICO always includes the crab pilaf. Offering traditional dishes. Proud of their particular taste.













Fleur de Sarrasin Fleur de Sarrasin フルールドサラザン

© 03-6876-1851

http://www.fleurdesarrasin.tokyo/

1F Inpalace 1, 2-14-2 Nishiasakusa, Taito-ku

11:45-15:00 (LO14:00) Lunch 17:45-23:00 (LO22:00) Dinner Closing Days Irregular closing

1-minute walk from Asakusa Tsukuba Express station

5-minute walk from Tawaramachi subway station 8-minute walk from Asakusa subway station

★Specializing in Japanese buckwheat galette and Japanese craft cider. ★Soba (buckwheat) noodles are milled on our own millstone every morning. Ciders are purchased directly from various regions, and more than 40 varieties are always offered.











Le Marais

Le Marais (マレ)

© 03-5829-8533 https://www.marais.jp/

1F Fam bldg., 1-25-12 Asakusabashi, Taito-ku

Tue. to Sat. 11:30-23:00 (LO22:00) Sun./Holidays 11:00-22:00 (LO21:00)

Closing Days Mon. Access

2-minute walk from Asakusabashi JR station 5-minute walk from Asakusabashi JR station

A bistro to enjoy luxurious French cuisine with delicious wine in a casual and relaxed ambiance. The chef's passion is reflected in the restaurant's handwritten daily





Coffee Ya

珈琲家

© 090-5779-6460

https://tabelog.com/en/tokyo/A1312/A131203/13148740/ 2-13-7 Higashimukojima, Sumida-ku

Weekdays 6:00-17:00 Sun./Holidays 8:00-17:00 Closing Days Thu.

Access 1-minute walk from Hikifune Tobu station

A café vou will want to visit whenever you are nearby. Take a break with the elegant flavor of coffee.











Oyster Market Kakiichiba TOKYO SKYTREE Ekimaeten

オイスターマーケット 牡蠣市場 とうきょうスカイツリー駅前店





https://gurunavi.com/en/gf8p000/rst/ 1F Narihira Heights, 2-19-4 Narihira, Sumida-ku

12:00-14:30 (L014:00) Lunch 17:00-21:00 (LO20:00) Dinner Sat./Sun./Holidays 12:00-21:00 (LO20:00) Closing Days Irregular closing

Access 3-minute walk from Skytree-mae Keisei/subway

3-minute walk from Tokyo Skytree Tobu station

There is a selection of sake and wines to complement the oysters.

Offering up to 10 kinds of raw

ovsters from Hokkaido to Kvushu.

the most delicious in the season.









WEBSITE





cafe kohana © 03-3626-0221

https://www.facebook.com/CafeKohana/

cafe kohana

1F Matsumaru bldg., 3-11-14 Yokokawa, Sumida-ku

Mon. to Thu. 8:00-11:30

Fri./Sat./Sun./Holidays 9:00-11:30 11:30-15:00 Lunch

Dinner Mon. to Fri. 15:00-19:30 (L019:00) Sat./Sun./Holidays 15:00-18:00 (L017:30)

Closing Days Irregular closing

7-minute walk from Oshiage subway station

To go with the delicious food, live jazz performances are held several times a month. The café has a fresh vegetable farmers' market. Enjoy food and music.











NEKOZUKI

厚焼きホットケーキのお店 ねこづき

© 03-6456-1392

https://www.instagram.com/nekozuki2019/ 1F Miyaguchi House, 3-14-2 Taihei, Sumida-ku

Business Hours 11:00-17:00 (LO16:00) Closing Days Mon./Fri./Irregular closing

Access 7-minute walk from Kinshicho JR station

Pancakes are made to order, one by one, from the batter. The owner who loves cats carefully fries and serves the best pancakes.













The second location of the Chinese restaurant Series combines traditional Cantonese cooking techniques with spices from Asian countries acquired through training in Hong Kong, Shanghai, Singapore, and Indonesia. Reservations are required for allergy-friendly dishes.







CAPRICCIOSA ORINASU KINSHICHO

カプリチョーザ オリナス錦糸町店

© 03-6658-8805

https://olinas-kinshicho.capricciosa.com/ 4F Olinas Kinshicho, 4-1-2 Taihei, Sumida-ku

Business Hours 11:00-22:00 (LO21:30)

Closing Days According to the building closing day Access 5-minute walk from Kinshicho JR station

Capricciosa means "whimsy" in Italian. The best Italian cuisine from the authentic Trattoria restaurant in southern Italy, where you can enjoy food with lots of people.





CRUISE AND THE CAFE

3-minute walk from Kinshicho subway station

クルーズ アンド ザ カフェ

© 03-6659-2580

https://www.tokyowaterways.com/en/cruise-and-the-cafe

1F Hulic Ryogoku River Center, 1-2-13 Yokoami, Sumida-ku

Business Hours 10:30-18:00

Closing Days Irregular closing/Year-end and New Year

Holidays(Check website for more about

business hours)

3-minute walk from Ryogoku JR station Access 7-minute walk from Ryogoku subway station Taste a truly delicious coffee in the café designed to resemble the interior of a ship. Alcoholic beverages are also available. Visit here for a waiting lounge before a river cruise or enjoy our spacious cafe to enrich your break.











genbacafe1451

現場喫茶

© 03-6657-0911

https://genbacafe.tokyo/ 1-45-1 Oshiage, Sumida-ku

Business Hours 9:00-18:00 (LO17:30) Closing Days Mon./Tue.

Access 5-minute walk from Oshiage subway station 8-minute walk from Tokyo Skytree Tobu station A café that looks like a construction site, run by a real construction company, Takahashi Industries Co., Ltd. Enjoy the unique ambiance and unparalleled food and drinks!









Dinner

Cafe Sabutake

Series the Sky

Series the Sky

31F Tokyo Soramachi Series the Sky,

11:00-15:00 (LO14:00)

17:00-23:00 (LO21:00)

Closing Days According to the building closing day Dirctly connected to Tokyo Skytree Tobu station/Oshiage Keisei station

© 03-6658-8444

https://series-the-sky.com/en/

1-1-2 Oshiage, Sumida-ku

cafeさぶたけ

© 090-3548-3158

https://www.city.sumida.lg.jp/kurashi/gomi_recycle/3r_torikumi/ 3r_jissen/syokuhin_loss/tabekiri_suisyouten/sabutake.html 2-31-17 Higashimukojima, Sumida-ku

Business Hours 10:00-18:00 (Changes occasionally) Closing Days Wed./Sun./Irregular closing

Access 2-minute walk from Hikifune Tobu station

nekojita shokudo

4-minute walk from Keisei Hikifune station

"Welcome back" and "To be a place where people can visit us anytime." Chatter lovers and listeners will naturally be animated in conversation. Once you know each other, they will become good friends. A mixed community where everyone of all ages enjoys smiles and the aroma of delicious coffee together.









WEBSITE

https://www.instagram.com/nekojitashokudo/ 1F Goto bldg., 1-11-9 Edogawa, Edogawa-ku

Business Hours 11:30-17:00 (LO16:30)

猫舌食堂

Closing Days Thu./Fri.

8-minute walk from Mizue subway station

Offering lunch on a single plate based on the taste of school lunches that everyone has eaten. A dish that is devised to reduce salt and use a variety of ingredients to get a variety of nutrients.











YUKINOKAMA COFFEE

雪の窯珈琲

© 03-6808-5055

https://yukinokamacoffee.com/concept.html

1F Crest form Funabori South Stage, 4-12-8 Funabori, Edogawa-ku

Business Hours 12:00-22:00 (LO21:00)

Closing Days Wed.

Access 6-minute walk from Funabori subway station

The coffee is brewed with an espresso machine imported from Seattle, and Yukimuro coffee for limited hours is recommended. Offering a wide range of alcoholic beverages specializing in Niigata, such as wine stored in snow, beer, cocktails, and highballs at the bar.



A fresh pasta specialty restaurant

in business for 30 years. Feel free

to drop in and enjoy the chewy











POPOLAMAMA (monzennakacho)

ポポラマーマ 門前仲町店

© 03-3820-4417

https://www.popolamama.com/index.php 1F Tomioka Y bldg., 1-7-6 Tomioka, Koto-ku

Business Hours 11:00-22:00 (Close early during year-end and New Year Holidays)

Closing Days No regular closing

Access 1-minute walk from Monzen-nakacho

subway station

fresh pasta.





THAI Food yum yum Monzennakacho

タイ屋台居酒屋 ヤムヤム

© 03-6458-5455

https://www.instagram.com/monnaka_yamyam/ 1-7-5 Tomioka, Koto-ku

11:00-14:00 Lunch

17:00-23:00 Dinner Closing Days No regular closing

2-minute walk from Monzen-nakacho

subway station

The Thai chef, who has worked at a four-star hotel in Thailand, prepares authentic Thai Isaan using plenty of pesticide-free vegetables and herbs directly purchased from contract farmers in Miyakojima.











Hanamizuki Monzennakacho

花水木 門前仲町

© 070-4397-2131

https://the-ayumi.jp/2024/07/16/store-article-hanamizuki/ 1-12-4 Tomioka, Koto-ku

Business Hours 17:30-22:30 (LO22:00) Closing Days Sun./Holiday

Access 1-minute walk from Monzen-nakacho subway station

The predecessor was a first-class Japanese restaurant Mimaki. That was a famous restaurant where politicians and entertainers visited every day when the Tomioka area was bustling as a geisha district. Only high-quality meat carefully selected with the owner's strict attention is served.











sinasoba haruko

志那そば晴弘

© 03-3642-8037

https://tabelog.com/en/tokyo/A1313/A131303/13008015/

1F Takeuchi 1st bldg., 1-21-9 Tomioka, Koto-ku

Weekdays 11:30-14:00 18:00-22:00 (LO21:45)

Sat./Sun. 11:30-14:45

17:00-21:00 (LO20:45)

Closing Days Tue. (Wed. irregularly close) 5-minute walk from Monzen-nakacho

subway station

A light soy sauce-flavored soup with delicious dashi. A popular shop especially crowded on Saturdays, Sundays, and holidays. The waiting time outside the restaurant may be long.















Monnaka Sakaba kusihito

もんなか酒場 串人

© 03-3642-3311

https://www.hotpepper.jp/strJ001201983/ 1-22-26 Tomioka, Koto-ku

Business Hours 16:00-23:00 (LO22:00)

Closing Days Irregular closing Access 2-minute walk from Monzen-nakacho

subway station

Always very fresh Japanese chicken is carefully skewered and grilled \$\int\$ Enjoy our proud vakitori! An assortment is also available for a great deal! Comfortable tables and chairs are spread out with plenty of room to spare.









TO-TEN-KO

東天紅 深川店

© 03-3641-0125

https://www.totenko.co.jp/restaurant/fukagawa/

5F Akafudado Fukagawa bldg., 2-10-1 Monzennakacho, Koto-ku

Weekdays Lunch 11:30-15:00 (LO14:00) Dinner 17:00-21:00 (LO20:00) \$at/\$un/Holidays 11:30-21:00 (LO20:00)

Closing Days Irregular closing (Apprx. two days a month) 1-minute walk from Monzen-nakacho Access

subway station

You will be welcomed in a heartfelt













Sumibiyakiniku Sarugaku Toyosuten

炭火焼肉 猿楽 豊洲店

© 03-5859-0572 https://www.yakiniku-sarugaku.com/

1F Lalaport Toyosu 3, 2-4-9 Toyosu, Koto-ku

Business Hours 11:00-22:00 (LO21:00)

Closing Days According to the building closing days Access 3-minute walk from Toyosu subway station

5-minute walk from Toyosu Yurikamome station



A selection of Hakata's best dishes

welcomes customers.

A variety of especially delicious

innards carefully selected from only

the finest quality innards by the

connoisseur of a specialty shop. A5















HAKATA SYOKUSAI HYOUTEI RARAPOTO TOYOSUTEN

博多食彩 表邸 ららぽーと豊洲店

© 03-6910-1559 https://bentendotoyosu.gorp.jp/

3F Lalaport Toyosu, 2-4-9 Toyosu, Koto-ku

Lunch 11:00-16:00

16:00-22:00 (LO21:00) Dinner

Closing Days According to the building closing days Access 5-minute walk from Toyosu subway station

イタリアン 亀戸 オステリアハナ

italian kameido osteriahana

ACCESS MAR











the elderly.

11:00-15:00 (L014:30) 17:00-22:00 (LO21:00)

Closing Days 3rd Wed.

© 03-5628-6321

#106, 1-36-4 Kameido, Koto-ku

https://osteriahana.com/

Lunch

Dinner

Access 5-minute walk from Kameido JR station Appreciate the Italian cuisine as if you were invited to a fashionable friend's house. A slightly lower seat that is easy to use for children and









ACCESS MAP

kuronjyou restaurant

九龍城 飯店

© 03-6715-4304

https://www.instagram.com/kuronjyouhanten_official 6-23-2 Kameido, Koto-ku

Lunch 11:00-15:00 (L014:30) Dinner 17:00-23:00 (LO22:30)

Closing Days Mon.

Access 3-minute walk from Kameido JR station

Just a three-minute walk from Kameido Station! Offering more than 100 all-you-can-eat Chinese dishes, such as pepper steak, shrimp chili egg, twice-cooked pork, and fried rice. Anvone can enjoy the all-you-can-drink lineup including traditional beer and Shaoxing wine!









TEMPURA TENTORA

天ぷら天寅

© 03-5875-0691

https://www.kameidoclock.jp/shop/?scd=000080 1F Kameido Clock, 6-31-6 Kameido, Koto-ku

Mobile Care & お茶Cafe

Closing Days Mon./Thu./Sun./Obon holidays/Year-end

and New Year holidays.

Lunch 11:00-15:00 15:00-23:00 (LO21:45) Dinner

© 03-6807-9873

https://www.mobile-care.jp/

3-20-17 Machiya, Arakawa-ku

Business Hours 11:30-20:30

Closing Days Jan. 1

2-minute walk from Kameido JR/Tobu station

1-minute walk from Suijimmori bus stop(Toei bus)

Mobile Care & Ocha Cafe

Offering standard tempura and seasonal ingredients freshly fried! Also serving Tentora original tempura and a large number of snacks that go well with sake. Enjoy tempura that will satisfy your stomach and feelings in a stylish and modern Japanese restaurant.

















Mobile-Care & Ocha Café opened in

Machiva in spring 2021 as a hybrid

shop specializing in walking

healthcare products and chiffon cakes made with carefully selected









TOKYO L.O.C.A.L BASE

5-minute walk from Machiva subway station

TOKYO L.O.C.A.L BASE

© 03-6807-7748 https://tokvolocal.me/

1-3-12 Machiya, Arakawa-ku

Mon. to Fri. 11:00-14:30 Sat./Sun./Holidays 10:00-14:30

Cafe Time Mon. to Sun./Holidays 14:30-18:00 (L017:30) Mon. to Sat. 18:00-23:00 (LO22:00)

Sun./Holidays 18:00-22:00 (LO21:00) No regular closing Arress

5-minute walk from Machiya subway/ Keisei station

A stylish yet popular diner menu. Based on the concept of an "old town diner," the menu includes hearty omelet rice, pasta, and many dishes.













ayrton café

あいるとんかふぇ

© 03-3801-9008

https://tabelog.com/en/tokyo/A1324/A132401/13134845/ 1F Takahashi bldg., 7-2-15 Minamisenju, Arakawa-ku

Business Hours 7:30-19:30 (LO19:00)

Closing Days Mon.

Access 2-minute walk from Minami-Senju JR/

subway station

















hot and spicy pot and stir-fry https://tabelog.com/en/tokyo/A1324/A132404/13278741/ dishes. Enjoy the authentic taste of THE VALUE SHARED HOTEL TAKENOTSUKA. Sichuan cuisine.

3-16-10 Takenotsuka Adachi-ku

Business Hours 11:00-23:00 (LO22:30) Closing Days No regular closing

Access 8-minute walk from Takenotsuka

Tobu station

Otodama

おとだま

© 03-3856-0905











NATURAL CAFE KOHIKIYA

natural cafe こひきや

© 03-6807-7512

http://kohikiya.tokyo/free/english 5-20-15 Higashiogu, Arakawa-ku

Business Hours 11:30-14:30 (LO14:00) 11:30-17:00 (LO16:00) Closing Days Sun./Mon./Holidays

Access 5-minute walk from Akado-shogakkomae

Nippori-Toneri Liner station

A cafe based on the concept of Have a Delicious Time. A relaxing ambiance with safe and secure meals that do not contain any chemical seasonings.











5-minute walk from Kumanomae Nippori-Toneri Liner station ACCESS MAP

IZAKAYA YOSUKE

© 03-4362-9833

2F Nippori ekimae Tochu bldg., 2-19-7 Nishinippori, Arakawa-ku

Weekdays 15:00-23:30 (LO23:00)















https://tabelog.com/en/tokyo/A1324/A132404/13248836/ 1F, 2-2-3 Nishitakenotsuka, Adachi-ku

Business Hours 9:00-16:00 Lunch 11:30-14:00 Closing Days Mon./Sun.

1-minute walk from Takenotsuka

CAFE GARDEN

Tobu station

Offering hand-brewed coffee, light meals, cakes, and a daily lunch special. Very cozy café. Wheelchair users and customers on their own are welcome!



ACCESS MAP













居酒屋 酔助

https://www.hotpepper.jp/strJ003324718/

Sat./Sun./Holidays 12:00-23:30 (LO23:00) Closing Days Irregular closing

Access 1-minute walk from Nippori JR/ Keisei station

ACCESS MAP



The owner procures fresh vegetables

and fish from the market and serves

them in ways that suit the ingredients.

An izakaya with a completely private

room where you can enjoy your meal

without worrying about others.





© 03-3694-9022 https://tabelog.com/en/tokyo/A1324/A132403/13046048/

カフェ ガーデン

6-18-2 Tateishi, Katsushika-ku

Business Hours 10:00-17:00 (LO16:30) 11:00-16:00 Closing Days Mon./Sun./Holidays Access

6-minute walk from Tateishi Keisei station

North exit 6-minute walk from Aoto Keisei station

A bakery with a café featuring oven-baked pizza, pasta, and freshly baked bread! Pasta and afternoon tea are served in a good, old-European style café.









café mogii+

café mogii+

© 03-5604-5129

https://www.instagram.com/cafe_mogii.plus/ 5-1-1 Higashinippori, Arakawa-ku

Business Hours 11:30-18:00 (LO17:00) Closing Days Mon./Sun./Holidays

Access 8-minute walk from Nippori JR/Keisei station 7-minute walk from Mikawajima JR station 8-minute walk from Uguisudani JR station

A special moment spent with a galette made from Japanese huckwheat flour!













Izakaya YU-YU

居酒屋ゆうゆう

© 03-5699-6599

http://yu-yu.website/

Corpo Yoshino, 5-30-11 Takasago, Katsushika-ku

11:30-14:00 (L013:30) Dinner 17:00-27:00 (LO26:00) 17:00-22:00 (LO21:00) Sun

Closing Days No regular closing (Lunch close on Sun.) 1-minute walk from Keisei-Takasago station Enjoy the very elegant taste at a reasonable price in this izakava.















Kissa Hakujuuji

喫茶 白十字

© 03-3600-6583

https://tabelog.com/en/tokyo/A1324/A132403/13076480/ 1F Shirojuji bldg., 5-29-13 Takasago, Katsushika-ku

Business Hours 8:30-19:00

Only on Wed. 8:00-19:00

Closing Days Sun.

Access 0-minute walk from

Keisei-Takasago station

Installed a large medical air purifier to protect from infectious diseases. Breakfast from 510 ven. 13 lunch dishes from 890 yen, and cake sets from 720 yen on Fridays and rainy days. Booth seating for 70 people.





WEBSITE



Sansankudo

三三九.度

© 03-3838-3210 https://sansankudo.net/

3-39-10 Aoto, Katsushika-ku

11:30-15:00 (L014:30) Lunch 15:00-23:00 (LO22:00) Dinner

Closing Days Wed

Access 1-minute walk from Aoto Keisei station Enjoy seasonal dishes with a blend of Japanese and Western flavors, including fresh sashimi, boiled fish, and finely chopped fish with miso, plus a wide range of drinks.











choujyuan

長寿庵

© 03-3654-6739 https://choujyuan.com/

3-29-5 Nishiichinoe, Edogawa-ku

Lunch 11:00-14:30 (L014:00) 17:00-20:00 (LO19:30) Dinner

Closing Days Thu./3rd Fri. Access

20-minute walk from Ichinoe

subway station

6-minute walk from Nishi Ichinoe Sanchome bus stop(Toei bus)

The local gourmet dish of Komatsuna soba and udon is a healthy new specialty of Edogawa. Offering the standard menu, a variety of lunch dishes at a reasonable price.



医邻侧 WEBSITE

Five Loaves Cafe

Five Loaves Cafe 小岩店

© 03-3657-2205

https://www.facebook.com/FveLoavesCafe/ 1F Sato bldg., 2-11-7 Kitakoiwa, Edogawa-ku

Business Hours Tue./Wed./Thu./Sat. 11:00-19:00 (LO18:30)

Fri. 10:30-17:00 (L016:00)

Closing Days Sun./Mon.

Access 3-minute walk from Keisei-Koiwa station

伝統工芸カフェ・アルティザン

Traditional crafts cafe ARTISAN

PARKLIFE CAFE & RESTAURANT

Meals and drinks that are gentle to the body and mind, also safe and secure for children. Heartfelt meals are prepared to increase the power of the ingredients without cutting corners.











WEBSITE

© 03-3676-9083

https://www.shinozaki-bunkaplaza.com/ 3F Shinozaki Bunka Plaza. 7-20-19 Shinozakimachi, Edogawa-ku

Business Hours 9:00-20:30 (LO19:30) Closing Days Irregular closing Access 1-minute walk from Shinozaki subway station

Offering an original rice casserole with white sauce and sweets made with Komatsuna, a specialty of Edogawa-ku. Komatsuna is freshly harvested from local farmers every morning.







ACCESS MAP





© 03-6808-0070

https://parklifecafe.zetton.co.jp/ 6-2-1 Rinkaicho, Edogawa-ku

Business Hours 10:00-17:00 (LO16:30) Closing Days Year-end and New Year holidays 7-minute walk from Kasai Rinkai Koen JR station

PARKLIFE CAFE & RESTAURANT

A café in the central plaza of the park. Enjoy pancakes, Loco Moco, curry, udon, kids' menu, and other dishes in the spacious interior and terrace.











THE CRUISE CLUB TOKYO

ザ・クルーズクラブ東京

© 03-3450-4300

https://cctokyo.co.jp/english/

1F Seafort Square, 2-3-16 Higashishinagawa, Shinagawa-ku

Business Hours Cruise(inboard)

Sat./Sun./Holidays Lunch Cruise 12:00-13:40

Afternoon Cruise 14:15-15:00 (Sat./Sun./Holiday only) Dinner Cruise 18:00-20:00 Night Cruise 20:45-21:45 Dinner Cruise 18:30-20:30 Night Cruise 21:15-22:15

Check Website for Club House plan

Weekdays

Closing Days Irregular closing
Access 2-minute walk from Tennozu Isle Tokyo monorail station 5-minute walk from Tennozu Isle Rinkai station

A trip aboard the Cruise Club Tokyo is a dramatic dream time. Liberate vour mind from everyday life and take a moment to embark on a fantastic journey. Experience an elegant time with fabulous food and space.











Oimachi Honma

大井町ほんま

© 03-6718-4040

https://dajingtinghonma.webnode.jp/ 6-8-26 Minamishinagawa, Shinagawa-ku

Business Hours Lunch 12:00-13:30 Dinner 18:00-23:00

Closing Days Irregular closing Access 5-minute walk from Oimachi JR station Appreciate the dishes carefully prepared by a guy born in the Showa period. Offering the popular Grilled Harami (skirt steak) & liver, the signature Harami kushi (on a skewer), stewed meats, and seasonal dishes. The shop owner is the chef, and with no other staff, it may take some time.











PARK COFFEE

PARK COFFEE

© 03-6754-4286

https://www.parkcoffee-oimachi.com

1-8-3 Oi, Shinagawa-ku

Mon./Tue./Thu. 8:00-18:00 8:00-20:00 Sat./Sun./Holidays 10:00-18:00

Closing Days No regular closing Access 2-minute walk from Oimachi JR station This concept is a playground where even adults can stop by. This is a place where diverse cultures come and go. Meet friends and play beyond the barriers like when you were a child.











CAFE & HALL Ours

CAFF & HALL Ours

© 03-6409-6867 https://ourscafe.jp/

5-7-2 Kitashinagawa, Shinagawa-ku

Business Hours 10:00-18:00 Closing Days Tue.

Access 5-minute walk from Osaki JR station

Providing the dual public aspects of a café and rental space, an indispensable place for the new town of Osaki to foster its community. Offering services tailored to the needs of various people









Zarusobadokoro Ikinukian Shouri

笊蕎麦処 粋貫庵 彰利

© 03-6277-2076

https://r.goope.jp/ikinukian/about

#103 Garden city Shinagawa Gotenyama, 6-7-29 Kitashinagawa, Shinagawa-ku

Business Hours 11:00-15:00 Closing Days Sat./Sun./Holidays

Access 7-minute walk from Osaki JR station

Free shattle bus from Shinagawa/Gotanda JR station

Fifteen years since opening in Shiba Park. homemade, additive-free and large size 500 g soba, which inherits the spirit of a zaru soba restaurant! Seven different special soba tsuyu (dashi + soy sauce to eat with soba) overturns the concept of soba.





















DOSUKOISAKABA TAMAKAIRIKI MUSASHIKOYAMATEN どすこい酒場 玉海力 武蔵小山店

OVERWHELM HAMBURGER and BAR STAND

© 03-3785-6501

https://musashikoyama-tamakairiki.com/ 3-23-10 Koyama, Shinagawa-ku

Business Hours 17:00-

Closing Days Irregular closing Access 5-minute walk from

Musashi-kovama Tokvu station

Welcomes customers with smiles and good service to provide a pleasant time with family members and friends.











OVERWHELM HAMBURGER and BAR STAND

© 03-6451-2400

https://www.instagram.com/overwhelm_hamburgershop/ 1-16-14 Chuocho, Meguro-ku

Business Hours 11:00-24:00 (LO23:30) Closing Days No regular closing 7-minute walk from

Gakugei-daigaku Tokyu station

Enjoy the hand-chopped patty burgers, handmade ketchup, and pickles in a colorful and fashionable space. The menu includes the unique Beef & Broccoli Cheeseburger or Kids Burger Plate for children, suitable for family meals @













45

linne yutenji

linne yutenji

© 050-5592-7223

https://www.instagram.com/linne_yutenji #102 IZAN bldg., 2-3-6 Chuocho, Meguro-ku

11:30-15:00 (L014:30) 18:00-0:00 (LO23:00) Dinner Closing Days Irregular closgin

9-minute walk from Yutenji Tokyu station

A small dining that locals go to, which pops up in the town. Offering various genres of dishes using seasonal ingredients. Welcomes you with warm hospitality, so feel free to visit











SOLO NOI sul nuje

SOLO NOI sul nuje (ソロノイスルヌジェ)

© 03-6421-2875 https://instagram.com/solonoi_sulnuje

1F Office Toritsu-daigaku bldg., 1-7-3 Nakane, Meguro-ku

11:30-15:00 (L014:00) Lunch (Sat./Sun./Holidays L014:30) 17:00-22:00 (LO21:00)

(Fri./Sat./Day before a holiday LO21:30)

Closing Days Tue.

1-minute walk from Access

Toritsu-daigaku Tokyu station

Enjoy authentic pizzas that are carefully baked by certified Neapolitan pizza artisans in the wood-fired oven of Stefano Ferrara. a master Neapolitan craftsman.









ACCESS MAP

News Cafe

News Cafe

© 03-3725-6450

https://www.instagram.com/newscafetokyo/ 4F Hakko bldg., 2-9-11 Jiyugaoka, Meguro-ku

Mon./Thu/Fri./Sat. 12:00-20:00 (LO19:00) Sun./Holidays 12:00-19:00 (LO18:00)

Closing Days Tue./Wed.

Access 5-minute walk from Jiyugaoka Tokyu station

American diner-style restaurant The owner goes to the United States every year to travel around and eat, then faithfully reproduces the authentic taste. Vegetarian and vegan options are also offered.













Togumon

中目黒焼肉 登牛門

© 03-6451-2939

https://tabelog.com/en/tokyo/A1317/A131701/13290371/

nakame on the beach

B1F Nakameguro Arena, 1-23-1, Kamimeguro, Meguro-ku Business Hours 16:00-23:00 (LO22:30)

Closing Days Irregular closing Access 2-minute walk from Naka-meguro Tokyu station

ナカメオンザビーチ

11:30-14:00 (L013:30)

17:00-23:00 (LO22:00)

3-minute walk from Naka-meguro Tokyu station

© 03-6451-0115

https://nakame-on-the-beach.com

#101 Friend bldg., Nakameguro,

2-16-12 Kamimeguro, Meguro-ku

Closing Days No regular closing

Lunch

Dinner

[Authorized to serve raw Wagyu beef [3] The Wagyu equation leads to the pinnacle of deliciousness with an original dish that hides supple sensitivity and elaboration. Welcomes with omotenashi (hospitality) that maximizes the potential of Wagyu beef for all customers. Have a special time filled with a blissful taste for your body and mind.



















Nakame on the beach is a Japanese bistro and bar located in the middle of the Nakameguro

shopping street in Tokyo. Enjoy the dishes made with ingredients from Shimoda. Pet friendly and kid friendly. Opening hours and detailed menu are updated on social media.















© 03-6412-7428

https://cotori.tokyo/

#101 casagridio, 2-10-3 Yutenji, Meguro-ku

Mon. to Sat. 17:00-24:00 (L023:00) Lunch Sun./Holidays 16:00-23:00 (L022:00)

鳥焼肉と自然派ワイン Cotori

Closing Days Thu./Irregular closing

2-minute walk from Yutenji Tokyu station

Offering grilled chicken not yakitori. Each table is equipped with a special roaster so there is almost no smoke or odor. Consult us on allergies and vegetarian meals when making the reservation.







WEBSITE



Mark Matsuoka Grill Nakameguro [[] R nakame on the beach



Chicken BBQ & Natural Wine Cotori

マークマツオカグリル 中目黒 © 03-6451-2922

Mark Matsuoka Grill Nakameguro

https://www.markmatsuoka.tokyo/nakameguro/ 1F Suzubo bldg., 1-16-12 Kamimeguro, Meguro-ku

Lunch 11:00-16:00

Dinner 16:00-22:00 (LO21:00) Closing Days Year-end and New Year holidays/

Irregular closing Access 5-minute walk from

Naka-meguro subway/Tokyu station

The chef, who studied in France. creates innovative dishes full of originality by fusing elements of Japanese cuisine, Carefully selected beef is sublimated into innovative dishes.







Curry&Spice HANAKO

せきねん家(Curry&Spice HANAKO)

© 080-4629-5136

https://www.instagram.com/curryspice_hanako

1F, 2-14-1 Yutenji, Meguro-ku

Mon./Tue./Wed./Sat./Sun. 11:00-15:00 (L014:30) Thu./Fri 11:00-14:30 (LO14:00)

Dinner Mon./Tue./Wed. 18:00-21:00 (LO20:30)

Closing Days Irregular closing

1-minute from Yutenji Tokyu station

A spice curry shop in front of Yutenji Station, All handmade, no chemical seasonings or flour. Offering mild and strong flavor curry that makes use of ingredients. We cook with sincerity so you can have a pleasant time through food.









Onda Tokyo

Onda Tokyo

© 03-5734-1987

https://www.onda.tokyo/

#1B Sakura House, 1-8-12 Nakameguro, Meguro-ku

12:00-15:00 (LO13:00) Lunch 18:00-23:00 (LO20:00) Dinner

Closing Days Sun.

6-minute from Naka-meguro subway/

Tokyu station

Meals with the essence of Italy using ingredients with the hearts of the farm producers from all over Japan. Offering a sense of Japan's seasonal flavors with dishes prepared by Chef Nakamura.









COFFEE BASE MEGURO

COFFEE BASE MEGURO

© 03-6826-9569

https://www.instagram.com/coffeebase.meguro/ 1F LUMIEC MEGURO, 2-8-8 Meguro, Meguro-ku

Business Hours 7:00-18:00

Morning 7:00-10:00 (LO10:00) 10:00-15:00 (LO15:00) Closing Days Irregular closing

Access 7-minute walk from Meguro JR station

Offering home-roasted specialty coffee under the motto "beyond coffee" and "pet friendly." Enjoy the beans of your choice and how you like them according to your mood on the day.











i-rottah

イ・ロッタ (i-rottah)

© 03-3779-1138

https://tabelog.com/en/tokyo/A1316/A131601/13003385/

1F Meauro DK West.

1-5-21 Shimomeauro, Meauro-ku

11:30-14:00 (LO13:30) Lunch 17:30-22:00 (LO20:45) Dinner

Closing Days Wed. (open if there is a holiday on the week)/

Sun./Holidays.

Access 4-minute walk from Meguro JR station Loved in Meguro for 25 years and proud of its wood-fired Neapolitan pizza and Italian regional cuisine. Offering a variety of homemade pasta! A calm and comfortable atmosphere.









Kushikatsu Sengyo Sake Hirataya

串かつ・鮮魚・酒 ひらたや

© 03-6404-6866

https://hirataya-inc.com/

1F Sanko Shoji bldg., 6-27-1 Omorikita, Ota-ku

Business Hours 11:30-3:00 (LO2:30) Closing Days No regular closing

Access 1-minute walk from Heiwajima Keikyu station

Utilizing the extensive industry experience, specialized knowledge, and unique network to pursue the creation of a wonderful izakaya that is full of the happy smiles of customers, while responding to their various requests and needs.











GRECIAL

野菜とイタリアンダイニング・カフェグリシアル

© 03-3745-6073

https://www.grecial.jp/

1F, 4-31-16 Nishikojiya, Ota-ku

11:30-15:00 (L014:30) Lunch Dinner 17:30-22:00 (LO21:00)

Closing Days Wed.

3-minute walk from Koiiva Keikvu station

9-minute walk from Keikyu-Kamata station

For a truly barrier-free environment. Glecial supports people with disabilities, and the terrace seating is guide dog friendly. The soup pasta warms up your mind and body and is recommended for a delicious and enjoyable time.

















© 03-5705-3939

https://chiinmirou-koujiya.foodre.jp/ 4-14-14 Nishikojiya, Ota-ku

CHINMIROU

珍味楼 糀谷駅前店

11:00-15:00 (L014:30) Lunch 17:00-23:00 (LO22:30) Closing Days No regular closing

1-minute walk from Kojiya Keikyu station

Appreciate the most popular Haneda gyoza, our signature menu item, and we are proud of our Chinese cuisine. We welcome a banquet booking for any occasion, even small groups!!













HANEDA SKY BREWING

HANEDA SKY BREWING

© 03-5579-7350

https://www.haneda.beer/

2F Haneda Innovation City, 1-1-4 Haneda Airport, Ota-ku

Weekdays 11:00-14:00 (LO14:00) Sat./Sun./Holidays 11:00-15:00 16:00-23:00 (LO22:30)

(Café opens between lunch and dinner time)

Steak House BUFFALO

Closing Days Irregular closing

© 03-3742-2622

2-6-18 Haginaka, Ota-ku

2-minute walk from Tenkubashi Keikyu station(directly connected)

ステーキハウス バッファロー

https://www.buffalo1992.com/english.html

11:30-14:00 (L013:45)

Kojiya Keikyu station

17:30-21:00

Closing Days Irregular closing

Access 4-minute walk from

Craft beer brewed in 1-1. Haneda Airport! Offering a variety of ingredients from all over Japan with beer from Haneda! Beer is brewed in Innovation City. The restaurant attached to the brewery offers many different dishes that go well with beer, including homemade pizza and meat specialties.















Enjoy tender and tasty Wakahime Beef! It is grilled

with Bincho charcoal, and the grilling method

makes a difference to the taste. While waiting for

the steak, enjoy sake and delicious a la carte

dishes. For wheelchair customers, reservations









Lunch

Dinner

HASUNUMA KITCHEN

蓮沼キッチン

© 03-3733-3504 http://hasunuma-kitchen.com/

6-24-5 Nishikamata, Ota-ku

Business Hours 10:00-15:00 (LO14:30) Closing Days Sat./Sun./Holidays 3-minute walk from Hasunuma

Tokyu station

Hasunuma Kitchen is operated as a disability welfare service that supports people who have difficulty working due to mental disorders, such as alcoholism and schizophrenia, so they can work again and participate in society.



ACCESS MAP

ACCESS MAP







WEBSITE



cafe Columbia

コロンビア茶房

© 03-3735-3051 https://lwy5.buzama.com/coffee/

7-16-1 Nishikamata, Ota-ku

Business Hours 8:00-20:00 Closing Days Sun.

Access 0-minute walk from Hasunuma Tokyu station

Take a moment to unwind with coffee







STEAK HOUSE B&M

ステーキハウス B&M グランデュオ蒲田店

© 03-5713-6283

https://www.steakbm.com/

7F Grand duo Kamata West bldg., 7-68-1 Nishikamata, Ota-ku

Lunch 11:00-15:00

Dinner 15:00-22:00 (LO21:30)

Closing Days According to the building closing day Near Kamata JR/Tokyu station

Offering all handmade original products, such as sauces, dressings, dips, hamburger patties, and even the sausages where we grind the meat and stuff into intestines. Experience the amazing taste that you cannot find anywhere else.















Tatsumi

多津美

© 03-3731-3216

https://tabelog.com/en/tokyo/A1315/A131503/13017744/ 7-48-8 Nishikamata, Ota-ku

Business Hours 11:30-14:30 (LO14:00)

Closing Days Sun.

Access 2-minute walk from Kamata JR/Tokyu station

The Japanese restaurant located on the Kamata shopping street for a long time. Don't miss the exquisite pork cutlets.







ACCESS MAP







WEBSITE



© 03-5703-1988

https://raifuichiba.owst.ip/en/

2F Asuto With, 4-10-14 Kamata, Ota-ku

Rai Fu Ichiba

来富市場 蒲田本店

11:00-15:00 (L014:30) Lunch 17:00-23:00 (LO22:30) Closing Days Irregular closing Access

1-minute walk from Keikyu Kamata station Offering a variety of Chinese cuisine, including Beijing duck, classic, and unique dishes! Sichuan, Fujian, Shanghai, and Hong Kong-style Chinese foods that will satisfy even first-time customers! Excitement that can only be experienced here awaits you!









WEBSITE





WORLD BAR Tsubasa

完全個室 蒲田の餃子&肉バル Tsubasa (ツバサ) 蒲田店

© 03-6428-7864

https://worldbartsubasa.owst.jp/en/ 3F Asuto with, 4-10-14 Kamata, Ota-ku

Business Hours 17:00-23:00 (LO22:30) Closing Days Irregular closing Access 1-minute walk from Keikyu Kamata station

Tubasa's beef steak is very juicy, chewy yet tender. The chewy texture is an excellent gem! Another Tubasa specialty is cheese fondue gyoza! It even comes with quattro cheese pizza, and it is premium!











WEBSITE

KAMATA TENHO

蒲田 呑和

© 03-6424-7701

https://tenhou0801.jp/ 1F. 5-1-3 Kamata, Ota-ku

Business Hours 12:00-24:00 (LO22:00) Closing Days Irregular closing

Access 3-minute walk from Kamata JR station

The relaxing, hideaway ambience of the restaurant creates a comfortable space where you can spend adult time. Offering a wide variety of seasonal dishes and a wide selection of sake, feel free to visit us.







WEBSITE

fu-haku

fu-haku

© 03-5755-5397

https://fu-haku.ip/

Denenchofu seseragi park, 1-53-12 Denenchofu, Ota-ku

Morning 8:30-11:00 (LO10:30) 11:00-18:00 (LO17:30) Lunch

Dinner is available only Fri., Sat., and a day before holiday

18:00-22:00 (LO21:30)

Closing Days 2nd Thu.

Access Near Tamagawa Tokyu station

Denenchofu Seseragi Park. The park used to be Tamagawa-en, and then it was converted into a private tennis club. Now, it is a park surrounded by water, greenery, and a rich natural environment. Located in a corner of the park, a 30-second walk from Tokyu Tamagawa Station.







WEBSITE



A bakery producing simple breads mainly using Japanese wheat and







Re.beer

Re.beer

© 03-6410-6778

https://www.haneda.beer/ 1F, 4-31-16 Ikegami, Ota-ku

11:30-14:00 (L014:00) Cafe Time 14:00-17:00 Dinner 17:00-23:00 (L022:00)

Closing Days No regular closing 3-minute walk from Ikegami Tokyu station at a small factory in Ota! Enjoy rare sakes with Japanese food.



医抗线回

A Japanese food, craft beer, and

sake shop in Ikegami. This craft beer

is freshly made in-store using Ota

City's brewing equipment developed



























© 080-9533-0511

https://www.instagram.com/bistro.aleutian_/ 3-39-4 Kugahara, Ota-ku

Bistro Aleutian

ビストロ・アリューシャン

Business Hours 17:00-23:00 (LO22:00) Closing Days Mon./2nd and 3rd Tue. Access 4-minute walk from Kugahara Tokyu station

With attention to detail, such as preparing and cooking the ingredients, selecting wine, and offering great hospitality, we will create a place where everyone can gather to have fun and enjoy a good meal! That's why we were born: Bistro Aleutian!











Hanuman ハヌマン 久が原店

© 03-6410-2448

https://www.hotpepper.jp/strJ001044644/ 3-40-4 Kugahara, Ota-ku

Kugahara Tokyu station

10:00-15:00 Lunch 17:00-23:00 Closing Days No regular closing 5-minute walk from

The ethnic restaurant offers a wide range of Indian, Thai, and Vietnamese cuisines. Curry and cheese naan are popular! You can also choose the spiciness you like! There are also courses with all-you-can-drink and takeout. Birthday surprises are also available by reservation!















NORA BAKERY

ノラベーカリー

© 03-6459-7037 https://norabakery.com/ 1-55-10 Denenchofu, Ota-ku

Business Hours 9:00-19:00 (LO18:00) Closing Days Mon./Irregular closing Access 3-minute walk from Tamagawa Tokyu station organic ingredients.







LILIBET TEA HOUSE

LILIBET TEA HOUSE

© 03-6805-3349 https://lilibet.online/

2-36-5-1 Ikejiri, Setagaya-ku

9:30-11:00 Lunch

11:00-19:00 (LO18:00)

Ikejiri-ohashi Tokyu station

Closing Days Tue.

Access 7-minute walk from Offering British-style dishes, such as crepe-like pancakes, salad plates, and chicken tikka masala. Some dishes can be sugar-free.









Pasta Alba

パスタアルバ池尻大橋

© 03-6805-2723

https://www.instagram.com/pastaalba_official/ 3-16-5 Ikejiri, Setagaya-ku

Business Hours 11:00-21:30 (LO21:00) Closing Days Wed.(Lunch only) Access 9-minute walk from Ikeiiri-ohashi Tokvu station Takes a week to make bacon that goes well with fresh pasta! Taste it with carbonara and amatriciana! We also process tuna!! Enjoy our homemade bacon and processed tuna together with chewy pasta.













Cafe JOY 喫茶JOY

© 03-3411-6675

https://tabelog.com/en/tokyo/A1317/A131706/13131214/

1F Setagaya Sangyo Plaza, 2-16-7 Taishido, Setagaya-ku

Business Hours 10:00-17:00

Closing Days 2nd Sat./Sun./Holidays/12/28-1/5

Access 3-minute walk from Sangen-jaya Tokyu station A café run by NPO JOY where people with disabilities can experience working. Providing a range of tourism brochures for Setagaya and selling products from facilities for disabled people and Setagaya souvenirs.









soba itijin そば一仁

© 03-5799-6517 http://r.goope.jp/soba-itijin/about

2-26-11 Sakuragaoka, Setagaya-ku

Lunch 11:30-14:30 (L014:00) Dinner 17:30-21:30 (LO21:00) Closing Days Mon./Sun.

Access 3-minute walk from

Chitose-Funabashi Odakyu station

A soba restaurant using homemade flour. A 3-minute walk from Chitose Funabashi Station, Comfortable ambiance for a woman to spend time in and kid friendly. Reservations are



Herbal Chinese STEAMAN

Herbal Chinese STEAMAN

© 03-6805-6464

https://steaman-futakotamagawa.jp/

2F AG Futakotamagawa,

3-14-8, Tamagawa, Setagaya-ku

11:30-15:00 (L014:30) Mon. to Thu./Sun. 17:30-22:00 (L021:00)

Fri./Sat. 17:30-23:00 (L022:00) Closing Days Year-end and New Year holidays/Tue.

4-minute walk from

Futako-tamagawa Tokyu station

The combination of bamboo and cyberpunk represents a new style of cuisine that is a fusion of Chinese and French cuisine. Offering a special atmosphere exquisitely harmonized with contradictory materials, such as natural bamboo, futuristic stainless steel, and neon.















Asian Cafe & Diner Vivid Ajia

Asian Cafe & Diner Vivid Ajia

© 03-6411-7258

https://www.hotpepper.jp/strJ001224602/

1F Santonia Tamagawa. 3-20-8 Tamagawa, Setagaya-ku

Business Hours 11:00-22:00 (LO21:00) Closing Days No regular closing

Access 5-minute walk from Futako-tamagawa

Tokyu station

Authentic ethnic cuisine! Here is the place to enjoy foods created by genuine ethnic cuisine chefs!







ACCESS MAP

CLOCHETTE CAFE's freshly baked

homemade waffles are very

popular! Enjoy the fragrant herbal

tea with a sweet and delicious





CLOCHETTE CAFE クロシェットカフェ

© 03-5343-5088 https://www.clochette-cafe.com/

1F Sancuore, 4-3-1 Nakano, Nakano-ku

Business Hours 10:00-19:30 (LO19:00)

Closing Days Sat.

5-minute walk from Nakano JR station 15-minute walk from Araiyakushi-mae Seihu station

15-minute walk from Numabukuro Seibu station

वश्यवा

dessert.

ACCESS MAP









sarashinasouhonten kitagutiten

さらしな総本店 北口店

© 03-3389-4218

https://tabelog.com/en/tokyo/A1319/A131902/13012893/ 5-56-7 Nakano, Nakano-ku

Business Hours 11:00-20:30 (LO20:15) Closing Days No regular closing

Access 4-minute walk from Nakano JR station

A handmade soba restaurant that has been around for more than 60 vears. The interior is like an old private house and you can enjoy an atmospheric, relaxing meal.











© 03-6825-2970

https://www.instagram.com/fruit_harbor

フルーツハーバー

1F Akiyama bldg... 3-40-10 Kamitakada, Nakano-ku

Business Hours 10:00-17:00 Closing Days Mon./Tue./Wed./Thu. Access 1-minute walk from Araivakushi-mae Seibu station A specialty shop for colorful and lovely fruit sandwiches! The sweetness of the large, carefully selected seasonal fruits, the light fresh cream, and the saltiness of bread are exquisitely matched! Home-roasted coffee and high-quality tea go well with fruit sandwiches! A relaxing space to enjoy a little luxury in everyday life.









Space & Cafe PolePoleza

Space & Cafe ポレポレ坐

© 03-3227-1445

https://pole2za.com/ 1F PolePoleza bldg...

4-4-1 Higashinakano, Nakano-ku Business Hours 11:00-20:30 (LO20:00) Closing Days 2nd and 4th Tue.

2-minute walk from Higashi-Nakano JR station

2-minute walk from Higashi-Nakano subway station A café that offers delicious foods, drinks, and fun times that holds various events, including movies!!













Kizen Cafe & Bar

葵禅カフェ&バー

© 03-6753-5858 https://www.kizencafe.com/

4-15-2 Higashinakano, Nakano-ku

Business Hours 11:00-22:00 (LO21:30) Closing Days Mon.

Access 1-minute walk from Ochiai subway station 6-minute walk from Nakano JR station

Offering original seasonal dim sum dishes using plenty of Chinese ingredients. A kids' menu is available. Everyone from small children to the elderly is welcome.







Pizzer Citraba

Pizzer Citraba

© 03-5942-8296

https://www.pizzercitraba.com/ 1-31-11 Arai, Nakano-ku

Lunch 11:30-14:00 (L014:00) Dinner 17:00-23:00 (LO22:00)

Sat./Sun./Holidays Lunch 11:30-15:00

Dinner 15:00-23:00 (LO22:00)

Closing Days Tue. (Subject to change if Tue. is a holiday) 10-minute walk from Araiyakushi-mae

Seibu station

Enjoy dishes prepared by authentic Italian chefs and a wide selection of drinks. Homemade pizza is baked in the kiln, juicy fried chicken, and a selection of gems. Craft beer and a variety of drinks are also tempting O The bright, spacious restaurant is available for various occasions.

























A café on the second floor of

Za-Koenii, a chocolate-colored

theater visible from the Chuo Line.

Flan, home-made cake, Suginami

vegetable pasta curry, and other

dishes are recommend.

cafe henri fabre カフェアンリ・ファーブル

© 03-3223-7330

https://www.instagram.com/cafe_henri_fabre_koenji/ 2F Za Koenji, 2-1-2 Koenjikita, Suginami-ku

Business Hours 11:30-19:00 (LO18:30)

Closing Days No regular closing, Year-end and

New Year holidays 5-minute walk from Koenii JR station

JULES VERNE COFFEE















© 03-5356-9810

http://r.goope.jp/camino-coffee/

#A106 R-Lieto Koenji, 4-2-24 Koenjikita, Suginami-ku

Business Hours 12:00-17:00 Closing Days Mon./Tue.

8-minute walk from Koenji JR station 9-minute walk from Asagaya JR station

JULES VERNE COFFEE

The home-roasted coffee shop offers a wonderful time with sweets that go well with coffee for coffee lovers.













J-COFFEE KOUENJI

J-COFFEE 高円寺

© 03-5377-3333

https://www.instagram.com/jcoffee2020/ 5-33-7 Koenjiminami, Suginami-ku

Business Hours 8:30-17:30 (LO17:00) Closing Days Sat./Sun./Holidays

とらや椿山

© 03-3314-1331

http://www.toraya-chinzan.com/

Business Hours 9:30-18:00 (LO17:30)

Closing Days Irregular closing

Access 2-minute walk from

1-33-5 Asagayaminami, Suginami-ku

Access 7-minute walk from Koenji JR station

Toraya Chinzan

A place for relaxation and socializing for local residents, so feel free to stop by. Free Wi-Fi and a wheelchair accessible restroom are available.





















A long-established Japanese confectionery

shop founded in 1925. Aiming to make

confectionery that is loved by many

customers. All ingredients are made only in

Japan, and only those that have passed our











FRESCO COFFEE ROASTERS

フレスココーヒーロースターズ

Minami-asagawa subway station

© 03-5397-6267

https://www.caffe-fresco.net/

3-31-1 Asagayaminami, Suginami-ku

Business Hours Weekdays/Holidays 12:00-20:00 Sat./Sun. 10:30-20:00

Closing Days Wed./2nd and 4th Tue.

Access 5-minute walk from Asagaya JR station

Home-roasted coffee shop. Mainly selling coffee beans. Enjoy the coffee in the shop or take out.











unagi nosuke kamiigusaten

うなぎ乃助 上井草店

© 070-4200-2391

https://syways.jp/shop/unagi-nosuke_kamiigusa/ 1F Court06, 3-32-5 Kamiigusa, Suginami-ku

Business Hours Lunch 11:00-14:00 (LO14:00) Dinner 17:00-20:00 (LO20:00)

Closing Days Irregular closing

Access 1-minute walk from Kami-Igusa Seibu station

Unaginosuke is an eel specialty restaurant to enjoy carefully selected hearty eel with a rich flavor at a reasonable price.





Nihon ryouri genji

日本料理源氏

© 03-3392-5287

https://tabelog.com/en/tokyo/A1319/A131906/13012906/ 5-23-8 Ogikubo, Suginami-ku

Business Hours Lunch 11:30-14:00 (LO14:00)

cafe & bar DILLON

Business Hours Lunch 11:00-15:00 (LO15:00)

© 03-6915-1655

Dinner 17:00-22:00 (LO21:30)

Closing Days No regular closgin

Access 2-minute walk from Ogikubu JR station

cafe & bar DILLON

https://tabelog.com/en/tokyo/A1319/A131906/13294368/

Dinner 15:00-23:00 (LO22:30)

Access 1-minute walk from Ogikubu JR station

B1F Gloria bldg., 5-30-12 Ogikubo, Suginami-ku

Welcoming customers with fresh ingredients directly sourced from all over Japan. The main course focuses on seasonal fish that are different every month.



















played giving it a retro atmosphere.



Proud offerings of pizza and pasta, and especially

the rich carbonara with plenty of cheese is

exquisite. Also, eniov many sweets such as Choco

Terrine, made with rich dark chocolate. The lights

are dimmed inside the restaurant, and jazz is







Closing Days Thu.

Getsuyobi

げつようび

© 090-8228-1662

https://tabelog.com/en/tokyo/A1318/A131806/13283120/ 2-13-6 Kugayama, Suginami-ku

Business Hours Lunch 11:00-15:00 (LO14:30) Dinner 18:00-21:00 (LO20:30) Sun./Mon. Lunch only

Closing Days Wed./Thu

4-minute walk from Kugayama Keio station

A fascinating Sri Lankan curry made with Sri Lankan spices and seasonal ingredients. Besides curry, the restaurant offers Sri Lankan food and alcoholic beverages! Sri Lankan accessories procured in Sri Lanka are available. Enjoy the atmosphere!















YOINOFUNE

ヨイノフネ

© 03-6826-9895

https://yoinofune.jp/

#103 Matsumura bldg., 4-1-4 Kugayama, Suginami-ku

Business Hours 17:00-24:00 (LO23:00)

まちのパーラー

https://www.facebook.com/profile.php?id=

Close at 18:00 on Mon.

Kotake-mukaihara subway/Seibu station

みんなのカフェ すまいる・VIVIFY

MINNANO-Cafe Smile VIVIFY

5-minute walk from

© 03-6312-1333

1F. 2-40-4 Kotakecho, Nerima-ku

Business Hours 8:30-22:00 (LO21:00)

© 03-6310-3034

#A102 Lakeside Shakujii-koen,

3-2-8 Shakujiimachi, Nerima-ku

Closing Days No regular closing

Access 8-minute walk from

Weekdays 11:00-17:00 (LO16:30)

Sat./Sun./Holidays 12:00-17:30 (LO17:00)

https://smile-vivify.com/

100063568959033

Closing Days Tue.

Closing Days Wed.

Access 1-minute walk from Kugayama Keio station

Machi-no Parlour

Offering high-class Japanese cuisine using seasonal ingredients and carefully selected sake. The luxurious interior and comfortable space are open until late, so you can drop in anytime. The dishes are made with special ingredients and prepared by skilled artisans with great care and effort.



A bakery and café to enjoy natural

wine along with dishes and breads

using Japanese wheat and homemade









WEBSITE







Each individual's time is very

precious. The café values the time

and space for customers to relax.



















TOKYO MEET Shakujiikouen

TOKYO MEAT 酒場 石神井公園店

Shakujii-koen Seibu station

© 03-5923-0050

https://tokyomeat-shakujiikouen.com/ 3-18-13 Shakuiiicho, Nerima-ku

Business Hours Tue. to Fri. 17:00-23:00 (LO22:00) Sat. 11:30-23:00 (L022:00)

Sun./Holidays 11:30-22:30 (L021:30)

Closing Days Mon Access

1-minute walk from Shakujii-koen Seibu station A good Italian bar to enjoy fresh pasta dishes for lunch and Italian small plates and drinks for dinner! We strive to be a restaurant loved by Shakuiii Park locals and workers with heartfelt customer service and authentic cuisine. Reservations are required for wheelchair access.







MOTOMACHI COFFEE Shakujii Park"HANARE"

元町珈琲 石神井公園の離れ

© 03-3997-0078

https://motomachi-coffee.jp/concept/ 7-1-2 Shakujiicho, Nerima-ku

Business Hours 7:00-21:00 (LO20:00) Closing Days No regular closing Access 1-minute walk from Shakuiii-koen Seibu station Customers will feel like they are in their favorite second home, so the restaurant is named Hanare (annex).















nippachisoba marushima 二八そば 丸嶋

© 03-3995-1201 https://28sobamarushima.com/

2-36-4 Shimoshakujii, Nerima-ku

11:00-15:00 (L015:00) Lunch Dinner 17:00-20:00 (LO20:00)

Closing Days Mon.

7-minute walk from Kami-Igusa Seibu station

you will find a high-quality Japanese space. The menu offers a wide variety of hearty dishes.

Entering from the elegant entrance,











© 03-5935-8077

A spaghetti restaurant in the town that has been loved by the

Toscana Ooizumigakuen

スパゲッティ専門店とすかーな 大泉学園前店

https://toscana-ooizumigakuen.com/ #103 Esquire Oizumi-gakuen, 5-41-13 Higashioizumi, Nerima-ku

Weekdays 11:15-15:00 (L014:30) Lunch Sat./Sun. 11:15-16:00 (LO15:00) Weekdays 17:00-22:00 (LO21:30)

Sat./Sun. 17:00-21:30 (LO 21:00)

Closing Days Arress

1-minute walk from Oizumi-gakuen Seibu station

appetizers, and main dishes that go well with alcoholic drinks. Choose a meal with excitement and make a dish that is not on the menu by choosing different toppings.





people for 31 years. Offering more than 60 types of spaghettis

that have remained unchanged since the company's beginning,









ADRIA

アドリア洋菓子店

© 03-3911-5767

https://www.adriatic.co.jp 4-7-17 Higashijujo, Kita-ku

Business Hours 10:00-19:30

(Morning10:00-11:30)

Closing Days Mon./Tue.

Access 1-minute walk from Higashi-Jujo JR station

Offering a wide variety of sweets with various tastes and textures, as well as seasonal sweets, preserving the traditional taste and creating new taste. With the concept of making cakes loved by all generations, our sweets will make you smile.











VIEW & KITCHEN QUAD17

VIEW & KITCHEN OUAD17

© 070-9030-3172

https://www.quad17.com/

17F Kitatopia, 1-11-1 Oji, Kita-ku

Business Hours 10:00-21:30

(17:00 to 21:30 Reservation only)

Closing Days Irregular closing

Access 2-minute walk from Oii JR station

Directly connected from Oji subway station

A Tokyo view from the northernmost point that can only be seen from here. Enjoy the superb scenery of Mt. Fuji along with tasteful foods. Consult us on allergies or vegetarian and vegan meals when making the reservation.













五感庵 gokan-an © 03-6903-0502

gokan-an

https://www.instagram.com/gokan.an/

1F, 4-2-9 Oji, Kita-ku

Lunch 11:30-14:00 Tea Time 14:00-18:00 (LO17:30) Closing Days Mon./Thu./Sun.

15-minute walk from Oji JR station

12-minute walk from Higashi-Jujo JR station 9-minute walk from Oji-kamiya subway station

textures. Taste our full-hearted dishes with all five senses. We hope that the meal here will elicit a delicious smile.

Offering handmade deli food,

lunchboxes, rice balls, and sweets.

Enjoy the colors, aromas, and









Izunoryoushibaru Otameshiya

伊豆の漁師バル おためし屋

© 03-6807-7553 https://uejimagroup.com/otameshiya/

1F Twin bldg Tabata B, 1-13-9 Higashitabata, Kita-ku

11:30-14:30 (LO14:00) Lunch

Mon. to Sat. only 17:00-22:30 (L022:00) Dinner Closing Days Sun./Holidays

3-minute walk from Tabata JR station

A seafood izakaya to enjoy carefully selected Izu's local sake and dishes of golden red sea bream from Izu. The signature dish Kinmedai no nitsuke (boiled sea bream) prepared with traditional local flavor is highly recommended.







Ohtani Coffee

オータニコーヒー

© 03-3824-3900

https://tabelog.com/en/tokyo/A1323/A132301/13138488/ 1-12-15 Tabata, Kita-ku

Business Hours 9:30-17:30 Closing Days Tue.

Access 6-minute walk from Tabata JR station

A calm café within 5-minute walk from Tabata Station. After the ticket gate walk to the left. Original blend coffee is available for takeout, and beans are for sale.















9 Hamberger & Dining Bar 9 Hamberger & Dining Bar

© 080-4924-2629

https://www.instagram.com/nine9tabata 2-8-3 Tabata, Kita-ku

Weekdays 5:00-14:30 (LO14:00) Sat./Sun./Holidays 5:00-17:00 (LO16:00)

Closing Days Mon.

Access 5-minute walk from Tabata JR station

Umaimonya うまいもんや

https://tabelog.com/en/tokyo/A1323/A132304/13120676/

© 03-3908-1510

1-9-1 Jujonakahara, Kita-ku

Lunch

Dinner

A special patty kneaded with our original blend. It is juicy, not too heavy, and has an easy-to-eat taste. We always purchase fresh ingredients, changing the production area and variety depending on the season, and the patties are kept fresh. The French fries, a recipe that we researched and created, are a gem.









WEBSITE







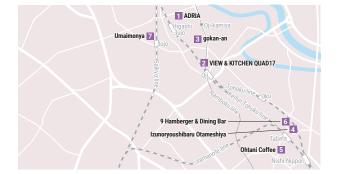
11:00-14:00 (L013:45) and other dishes, in a calm atmosphere. 17:00-24:00 (LO23:00) Closing Days Irregular closing/ Year-end and New Year holidays 3-minute walk from Jujo JR station 12-minute walk from Higashi-Jujo JR station







































ペンナロッソ

© 03-3903-5579

https://tabelog.com/en/tokyo/A1323/A132305/13012304/

1F South Akabane Green Heights, 1-4-9 Akabaneminami, Kita-ku

10:30-14:00 (LO14:00) 17:00-22:00 (LO21:00) Dinner

Closing Days Tue.

Access 3-minute walk from Akabane JR station

Raclette × Raclette

Established in 1993 and owned for two generations, the restaurant is loved by local people. Enjoy a variety of Italian home dishes from appetizers to desserts. Consult us on allergies and vegetarian, vegan, and halal meals when making the reservation.













ラクレット×ラクレット

© 03-5939-9378

http://www.colors-of-life.co.jp 1F Casa Green, 1-30-3 Akabane, Kita-ku

11:30-15:00 (L014:30) Lunch

17:00-23:00 (LO22:00) Dinner

Closing Days Wed.

7-minute walk from Akabane JR station

The restaurant mainly serves Western-style food. It can adjust the flavor, cut into easy-to-eat sizes, and texture can be adjusted according to the customer's request. Bright premises and comfortable sofa seats. Toothpicks and paper cups are available. Feel free to contact us by phone! If you need sign language support, please consult in advance.















Lit

大衆肉ビストロLit

© 03-6903-9199

https://www.instagram.com/lit11149/

1-40-6 Akabane, Kita-ku

11:30-15:00 (L014:00) Lunch 17:00-23:00 (LO22:30) Dinner Closing Days Irregular closing

5-minute walk from Akabane JR station

5-minute walk from

Akabane-iwabuchi subway station

Enjoy low-temperature cooking and elaborate meat dishes at a reasonable price. You will be very pleased in this clean and stylish bistro!! Our friendly staff will consult about food and drinks requests. *Course menus are available for various banquets.

















ACCESS MAP





丸太小屋 © 03-6454-4050

1-41-14 Akabane, Kita-ku

Business Hours 17:00-23:00 (LO22:30) Closing Days Irregular closing

Access 5-minute walk from Akabane JR station

lighting is very popular for girls' gatherings, dates, and anniversaries! If you let us know in advance, we can cooperate as much as possible with your special plan! The terrace is recommended for sunny days.









CAFE&BAR FERNA

CAFE&BAR FERMA

© 090-5755-8315

https://cafeandbar-ferna.owst.jp/en/

2-14-8 Akabane, Kita-ku

Lunch 11:00-17:00 (L016:00) 18:00-23:00 (No last order) Dinner

Closing Days Irregular closing

5-minute walk from Akabane JR station

Experience a sophisticated lunch menu that is unique to central Tokyo, Instagrammable desserts. Enjoy freshly squeezed fruit sours (cocktail) and premier whiskey in the stylish bar at night.







CAFE&NEON new-mon

カフェ&ネオ大衆new-mon

© 080-1213-1556

https://ggad901.gorp.jp/

1F Bibio, 1-6-1 Akabanenishi, Kita-ku

11:00-17:00 Lunch Dinner 17:00-23:00 (LO22:00) Closing Days Irregular closing

Access 2-minute walk from Akabane JR station

service that will leave a small warm light in the hearts of all visitors.

What sets us apart from the other bars

and izakavas is the desire to entertain

our customers from the heart and

have a good time. We provide a





The special hamburg steak is

freshly minced, mixed, and fried at

the restaurant. Our hospitality is in

all the homemade dishes. A

restaurant that welcomes

customers with a warm ambiance.





WEBSITE



AIDA AIDA

© 03-6915-5730 https://tabelog.com/en/tokyo/A1322/A132201/13132544/

Fine Ita 1st bldg., 1-49-8 Itabashi, Itabashi-ku

CAFE&NEON new-mor

Lunch Tue. to Fri. 11:00-14:30 (L014:30)

Sat./Sun./Holidays 11:00-15:00 (L015:00) Tue. to Fri. 18:00-23:00 (LO22:00) Dinner Sat./Sun./Holidays 17:00-22:00 (L021:00)

Closing Days

Access

2-minute walk from Shin-itabashi subway station 7-minute walk from Shimo-itabashi Tobu station

MALTA58

4-minute walk from Itabashi JR station west exit

13

AIDA 14

ACCESS MAP

Raclette × Raclette

CAFE&BAR FERNA

PENNA ROSSO





MALTA58

https://malta58.owst.jp/en/

The stylish interior with indirect warm color









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Oyamaan

大山庵

https://tabelog.com/en/tokyo/A1322/A132203/13106174/ 36-11 Oyamacho, Itabashi-ku

Business Hours 11:30-14:00 (Last entrance14:00)

台湾 タンパオ 大山店

Weekdays Lunch 11:30-15:00 (L014:30)

PON-POKO

© 080-3361-5838

http://www.taiwantanpao.com/

40-4 Oyamacho, Itabashi-ku

Closing Days Tue.

Access 4-minute walk from Oyama Tobu station

Taiwan Tampao oyamaten

Our soba is made from 100% Japanese buckwheat flour.









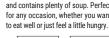












Dinner 17:00-21:00 (LO20:30) Sat./Sun. 11:00-20:30 (LO20:00) Closing Days Irregular closing

Access 5-minute walk from Oyama Tobu station

あんみつと煎茶のお店 茶処 PON-POKO

The authentic taste of the traditional Taiwanese Xiaolong Yubao, Xiaolong Yubao is Xiaolongbao (dumpling) and contains plenty of soup. Perfect for any occasion, whether you want









ACCESS MAP

WEBSITE



Weekdays 11:00-21:00 (LO20:30) Sat./Sun. 11:00-19:30 (LO19:00)

Closing Days Mon./Fri.

Access 3-minute walk from Oyama Tobu station

Why isn't there a shop that carefully brews sencha for each customer? So, I got the qualification of a Japanese tea instructor and opened my shop. Sencha and tea utensils selected by Japanese tea instructors are also sold.











Nana-Terrace

ななテラス

© 03-5926-7945

https://nana-terrace.jimdofree.com/ 3-7-7 Mukaihara, Itabashi-ku

11:30-14:00 (L013:30) Lunch 17:00-19:30 (LO19:00) Dinner Closing Days Irregular closing

9-minute walk from Kotake-mukaihara subway/Seibu station



ACCESS MAP

Nana-Terrace is a community interaction

center visited by multiple generations. In addition to offering delicious food.

Nana-Terrace is an exchange space that







cafe nenene

カフェ ねねね

© 03-5964-5477

https://tabelog.com/en/tokyo/A1322/A132202/13252528/ 1F Kokorone Itabashi, 3-7-9 Mukaihara, Itabashi-ku

Business Hours 11:30-15:00 (LO14:30) Closing Days Sat./Sun./Holidays

Access 8-minute walk from Kotake-mukaihara

subway/Seibu station

At Café Nenene, people with developmental or mental disabilities work together. Offering meals that are gentle to the body and mind, while valuing the connections with the ingredients' producers.





The signature dishes use Sri Lankan spices. The

healthy curry dishes with the concentrated taste

of vegetables go well with the hopper made

from rice flour! A lunch buffet and course menu

are suitable for any occasion. With a stylish











Roger's Kitchen

Roger's Kitchen Cafe Tokyo ロジャースカフェ

© 03-6454-5765

https://tabelog.com/en/tokyo/A1322/A132205/13252825/ 1F Yamashita bldg., 1-12-12 Hasune, Itabashi-ku

11:30-15:00 (L014:30) Lunch Dinner 17:00-21:00 (LO20:30)

Closing Days Mon./Tue.

8-minute walk from Nishidai/Hasune subway station

3-minute walk from Nishidai-Kosatenminami bus stop (Kokusai Kogyo bus)

ACCESS MAP







WEBSITE



KUROGE WAGYU USHINOSUKE

肉焼亭 うしのすけ

© 03-5970-1129

https://gurunavi.com/en/gc9b800/rst/

2F Velde Motohasunuma. 22-8 Hasunumacho, Itabashi-ku

Business Hours 16:00-23:00 (LO22:30) Sat./Sun. 12:00-23:00 (L022:30) Closing Days Irregular closing

Access 1-minute walk from Motohasunuma

subway station

Offering a wide variety of fresh and reasonably priced rare cuts of beef. This yakiniku restaurant offers meat carved from whole, top-quality, A5 grade black Japanese cattle.













Yakiniku King Itabashi Maenocho

焼肉きんぐ 板橋前野町店

© 03-6454-5390

https://www.yakiniku-king.jp/shop/215 2F. 6-10-6 Maenocho, Itabashi-ku

Weekdays 17:00-23:00 (LO22:00) Sat./Sun./Holidays 11:00-23:00 (LO22:00)

Closing Days No regular closing, Year-end and New Year holidays Access 13-minute walk from Tokiwadai Tobu station

12-minute walk from Kami-itabashi Tobu station

screen, and all dishes are served to your table by our staff. A restaurant specializing in all-you-can-eat yakiniku in a table-order buffet style.

Ordering is easy using a touch















Kissa Sakamoto

喫茶さかもと

© 03-3934-4018

https://kissasakamoto.sakura.ne.jp/ 1F Tokiwa Corpo, 4-30-4 Tokiwadai, Itabashi-ku

Business Hours 11:00-18:30 (LO18:00) Closing Days Mon./Tue./3rd Sun.

Access 2-minute walk from Kami-itabashi Tobu station

A café for reading a book in a comfortable ambience while listening to jazz. Mainly plays 50s jazz, please feel free to read the books on the shelves. One or two people visiting is recommended.









Cafe TAPLOW

カフェ・タプロー

© 090-8341-5783

https://tabelog.com/en/tokyo/A1322/A132205/13107047/

2-28-1 Takashimadaira, Itabashi-ku

Business Hours 12:00-18:00

Closing Days Thu./1st Sun.

10-minute walk from Takashimadaira

subway station

The café set a major goal of revitalizing the Takashimadaira area. Most of the customers are in their 50s to 70s, and recently, the number of young customers is increasing. The café has become a place to relax for many elderly singles living in the Takashimadaira apartment complex.









Hibikian

ひびき庵

© 03-6780-0001 https://soba-hibikian.com/

5-34-33 Akatsuka, Itabashi-ku

11:30-14:00 (LO14:00) Lunch

17:30-21:00 (LO20:30) Dinner Closing Days Tue./Wed.

15 minute walk from Nishi-takashimadaira

subway station

1-minute walk from Kuritsubijutsukan bus stop (Kokusai Kogyo bus)

Carefully selected buckwheat still with the husks then ground by a stone mill. All handmade soba noodles are fragrant and a proud delicacy. Each seat is placed with plenty of room so you can relax and enjoy. Handicap-accessible. A shop that you want to visit with your family.



ACCESS MAP

myungdong

焼肉明洞(やきにくみょんどん)

© 03-3939-0296

https://www.myungdong.biz/sp/shop/ 1-28-19 Narimasu, Itabashi-ku

11:00-13:00 (L012:40) 16:00-23:00 (LO22:00) Dinner Closing Days Irregular closing

2-minute from Narimasu subway station

Menya Kikoroku

麺屋きころく成増店

Dinner 17:00-22:00

© 03-3975-2469

https://twitter.com/kikoroku

2-10-7 Narimasu, Itabashi-ku

Tue. to Fri. Lunch 11:00-15:00

D'or Bonheur Narimasu.

Sat./Holidays 11:00-20:00 11:00-15:00

Closing Days Mon.

Providing mainly Imari beef from Saga Prefecture, which has the sweetness of fine. high-quality fat, strong aroma, and rich flavor, For wheelchair users, please make a reservation in advance. Please avoid Saturdays and Sundays

























Seasonal limited menu is popular

and well received. Tsukemen

(dipping ramen) shop offers

vegetable potage soup of seafood,

pork bones, and homemade

noodles.







WEBSITE





パッキーノ © 03-3977-4192

PACCHINO

https://tabelog.com/en/tokyo/A1322/A132204/13029950/ 3F Goko 1st bldg., 2-12-8 Narimasu, Itabashi-ku

Access 1-minute from Narimasu subway station

11:00-15:00 (L014:00) Lunch 17:00-22:00 (LO21:00) Dinner

Closing Days Tue.

Access 1-minute from Narimasu Tobu station

3-minute from Narimasu subway station

Conveniently located near the station. A popular restaurant centered on pizza and pasta that can be enjoyed by both children and adults.















Jindaiji Soba is even mentioned in the Guide to Famous Sites in Edo. The flavor of Jindaiji Edo's intelligentsia adored.

Overview & History

The history of Jindaiji Soba noodles dates back to the Edo period, though there are multiple theories about its origins. The soil around Jindaiji Temple was not suitable for rice cultivation, so farmers grew buckwheat instead and offered it to the temple as a form of tax. The soil in this area is well-suited for growing buckwheat, and its abundant spring water makes it ideal for producing high-quality buckwheat. Additionally, the spring water was perfect for processing soba noodles. The buckwheat grown in the Jindaiji area was large, white, and sweet with around 1.5 kg of grains yielding a substantial amount of flour. The third Tokugawa shogun, lemitsu, and Imperial Prince Kobennoho are said to have praised Jindaiji buckwheat highly. Additionally, Ota Nanpo, a poet and fiction writer from the Edo period, promoted it, helping to boost the popularity of Jindaiii soba noodles.

> Source: Created by processing content from the Ministry of Agriculture, Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/area_stories/tokyo.html)



Specializing in handmade soba noodles, with its own flour mill located in Chofu City, Tokyo, This restaurant serves soba noodles made entirely from scratch, starting with unhusked buckwheat.

© 042-482-6773

http://jindaiji19an.com/index.html 5-11-2 Jindaijimotomachi, Chofu-shi

Weekdays 11:00-15:00 Sat./Sun./Holidays 11:00-15:30

Closing Days Mon. (If Mon. is national holiday, close next week day.)

3-minute walk from Jindaiji bus stop Access (The bus from Chofu, Kichijoji, Tsutsujigaoka, or Mitaka station)











Sobagochisou Monzen そばごちそう門前







Located near the Jindaiji area in Chofu City, which preserves the atmosphere of Musashino. the historic vast wilderness of the Kanto region. Soba noodles were once considered a feast, served as a gesture of hospitality. This history is reflected in the name of the restaurant. Handmade, coarse-ground soba noodles are available in limited quantities.

© 042-487-1815

https://www.monzen.tokyo/

5-13-5 Jindaijimotomachi, Chofu-shi

Weekdays 11:00-16:00 Sat./Sun./Holidays 10:30-16:00 Closing Days Mon./Fri.

1-minute walk from Jindaiji bus stop

(The bus from Chofu, Kichijoji, Tsutsujigaoka, or Mitaka station)



Operating for half a century within the grounds of Jindaiii Temple, this restaurant serves soba noodles at the end of its seasonal cuisine course. Enjoy a menu featuring seasonal ingredients while appreciating the view of a Japanese garden that showcases the beauty of all four seasons. The medicinal cuisine, known for being both delicious and healthy, is also popular.









© 042-486-0811 https://www.musashinokk.co.jp/suijin-en/

5-10-3 Jindaijimotomachi, Chofu-shi Lunch 11:30-15:00 (L014:30)

Dinner 17:00-22:00 (LO19:30) Sat./Sun./Holidays 11:00-22:00 (LO19:30)

Closing Days Wed.

1-minute walk from Jindaiji bus stop(Odakyu bus)

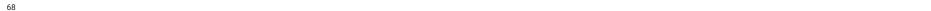
Nutrition & Health Information

"In addition to compounds like rutin and choline, buckwheat soba noodles also contain dietary fiber and B-complex vitamins, so they also help relieve



Ms. Sonoyama Makie

constipation and fatigue, and aid dieting." However, since most of the nutrients in buckwheat are water soluble and end up dissolving in the water when boiled, do not forget the water the noodles are boiled in. Additionally, eating them with grated daikon radish helps to digest the noodles, and boosts absorption of the buckwheat's nutrients.





KIYOKAWA

accompanying vegetables!

© 042-461-0275

1-10-8 Koganei, Kodaira-shi

Business Hours 11:00-15:00 (LO14:25)

Seibu station

Homemade cold noodles served with hot soup. Try

the traditional kate udon, served with a side dish of

https://tabelog.com/en/tokyo/A1328/A132804/13074092/

Thu./Fri./Sat. 17:30-20:00 (L019:25)

30-second walk from Hana-Koganei

A rustic flavor and chewy texture imparted by local flour.

Overview & History

This traditional dish consumed in Musashino since the Edo period is cold udon noodles made from locally-grown wheat flour eaten with a warm soup of dashi stock flavored with soy sauce. The key feature is that it is served with local vegetables called "kate." As water was scarce at the time, there were few rice paddies. Instead, they mainly cultivated grains such as sanwa millet, foxtail millet, and wheat, and where people gathered for New Year or the Obon Festival, it was customary to make udon noodles by hand with local flour from grain harvested in the fields.

> Source: Created by processing content from the Kodaira City website. (https://www.city.kodaira.tokyo.jp/kurashi/012/012203.html)











© 042-560-3559

https://www.mangetsuudon.com/ 1-12-10 Mitsuki, Musashimurayama-shi

Business Hours 11:00-15:00 (LO14:30) Closing Days Mon./Tue.

2-minute from Choenii bus stop(Tachikawa bus from Tachikawa JR station)





Enjoy freshly pounded and boiled country-style udon noodles. The dipping sauce style is the restaurant's specialty since it best highlights the flavor of the udon. The wheat is a blend of 100% domestically produced varieties, including Norin No. 61. All dishes are prepared with care and sincerity to bring smiles to customers' faces.



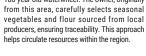












© 03-3995-1577

https://www.udon-enza.com/index.html 5-12-16 Shakujiicho, Nerima-ku Shakujiikoen Furusato Museum

Business Hours 11:00-close when noodles run out Closing Days Mon./1st Tue. 15-minute walk from

Shakujii-koen station on Seibu line







Nutrition & Health Information

Udon made from locally produced flour is especially rich in carbohydrates and B vitamins, making it a great source of energy. The kate or vegetables that accompany udon mainly consist of Japanese mustard spinach,



Ms. Sonoyama Makie

spinach, eggplant, and other local specialties. In recent years, more restaurants have been serving meat soup with pork as well. Since these ingredients complement the vitamins A and C and dietary fiber that are lacking in udon, it makes for a local cuisine with well-balanced nutritional value.

Access

70

Closing Days Wed.



Hot power food. Quickly recharge your stamina with this energizing meal.

Overview & History

Fussa Dog is a signature local specialty of Fussa. Fussa City is home to the U.S. Yokota Air Base, and you often come across American residents in the city. In 2011, the Fussa Dog was created as a local gourmet twist on the classic hot dog, a popular choice among Americans. By definition, the Fussa Dog must use wieners from one of the two ham and sausage producers in Fussa City. (Its standard length is set at 16 cm, inspired by National Route 16, which runs alongside Yokota Air Base. The diameter is 23 mm, chosen because "Fussa" sounds similar to 2 and 3 in Japanese.) Beyond these requirements, the choice of buns, sauces, and toppings is flexible. Currently, around nine shops in the city serve the Fussa Dog.

Source: Created by processing content from the Fussa City Chamber of Commerce and Industry website. (https://fussadog.jp/dog/)



The restaurant serves homemade dishes prepared by the female owner in a charming Japanese-style setting. It also offers a Japanese-inspired Fussa Dog, topped with miso-infused scallions and shiso leaves.

© 042-530-7959

23 Honcho, Fussa-shi

Business Hours 17:00-23:00 Closing Days Mon.

7-minute walk from Fussa JR station

























Japan's first Castle Talk Show Cafe opened in 2022. Talk shows featuring different castles as well as live music performances are held. Seven types of Fussa Dogs are available.



© 090-6000-3908

https://shirouta.sakura.ne.jp/wp/ 2F Medical beans, 158 Ushihama, Fussa-shi

Weekdays 12:00-21:00 (L020:30) Sat./Sun. 12:00-19:30 (LO19:00)

Closing Days Thu.

2-minute walk from Ushihama Access

JR station







© 042-551-1325

https://syutolu-benno-tama.owst.jp/en/ 785 Fussa, Fussa-shi

Wed./Thu. 11:30-14:30 (L014:00) 17:00-21:30 (LO20:30) 11:30-14:30 (L014:00) 17:00-22:00 (LO21:00) Sat./Sun./Holidays 11:30-15:30 (LO15:00)

17:00-21:30 (LO20:30) Closing Days Mon./Tue. Open on holidays.

May be closed on other days. 3-minute walk from Fussa JR station

This restaurant is directly operated by Otama Ham. Fussa Dog, made with wieners from the on-site production facility, is served here. The restaurant also serves a tempting selection of 10 beers, primarily craft varieties.













Supplementary information

These restaurants primarily use wieners made from carefully selected Japanese pork. Some are smoked with mountain cherry chips, while others are flavored with a secret ingredient-sake from



a local brewery, Fussa Ham. Both types of wieners deliver a sizzling burst of flavor that spreads in your mouth with every bite. Each restaurant offers its own unique flavors, including salsa-style sauce, meat sauce, miso-infused scallions, chili con carne, and more. Try them all and find your favorite!

AMA WASAB

Mizu wasabi grows vigorously in the mountain streams of Okutama, with its many mighty trees and mountains.

Overview & History

Located in the northwest of Tokyo Prefecture's Tama region, the town of Okutama is home to the headwaters of the Tama River, and while it has the largest area among the municipalities in Tokyo Prefecture, the majority of the township is mountain forest. This ingredient has been grown here since the Edo period, and it is also used to make Edomae sushi. The spring water of Okutama is oxygen-rich, making it the ideal environment for wasabi, and it is appealing for the firmness and potent spiciness the cold waters produce. In the Guide to Famous Sites in Musashi ("Musashi meisho zue"), it is said to be the specialty of Umezawa Village, and it is written that it was transported to the Kanda Aomono Ichiba produce market.

> Source: Created by processing content from the Ministry of Agriculture. Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/area_stories/tokyo.html)



A food truck run by a wasabi farmer of Okutama. They serve a simple wasabi bowl and special wasabi sausage hot dogs made with their own homegrown wasabi.



https://tokyowasabi.com/foodtruck/ Okutama station square, 210 Hikawa, Okutama-machi, Nishitama-gun

Business Hours 9:30-15:00

Subject to change depending on weather

Closing Days Mon. to Fri.

(Subject to change depending on the month)

1-minute walk from Oku-Tama Access JR station

















okutama wasabi hompo yamasiroya 奥多摩わさび本舗 山城屋

© 0428-83-2368

https://www.yamasiroya.co.jp/ 717-3 Hikawa, Okutama-machi, Nishitama-qu

Business Hours 9:00-17:00

Closing Days Irregular closing, Year-end and New Year holidays

Access 6-minute walk from Oku-Tama JR station



Wasabi has been cultivated in Okutama, a secluded oasis of Tokyo, since the Edo period. A popular item, wasabi-zuke (pickled wasabi) is made using traditional methods that bring out the best qualities of the ingredients.





Sobadokoro Waraku

© 0428-33-0141

https://tabelog.com/en/tokyo/A1330/A133002/13067239/ 8-20-9 Shinmachi, Ome-shi

Lunch 11:00-15:00 (L014:30) Dinner

Access

17:00-20:30 (L019:30) Closing Days Wed./Irregular closing 20-minute walk from Ozaku JR station near Hiramatsu bus stop(Nishi tokyo bus)



Broth made from Rishiri kelp and fermented bonito shavings from Makurazaki offers a rich flavor and aroma that enhance the finest qualities of the ingredients. In this exquisite dish, the tangy kick of Okutama wasabi enhances the full flavor of the ingredients.







Nutrition & Health Information

It is a native Japanese vegetable native and a type of herb. It has powerful anti-microbial abilities, dispersing toxins in the digestive



system, etc., and not only is it essential for eating raw fish, it also works to suppress cancer and inhibit metastasis. The spicy compound isothiocyanate and the antioxidant compounds present in the leaves and stalk as well as the root are effective at thinning the blood, helping to improve circulation.

Teppanyaki Senju

鉄板焼 千珠

© 090-5196-1870

https://senju-tachikawa.owst.jp/en/ 3-4-3 Akebonocho, Tachikawa-shi

Business Hours 18:00-22:30 (LO20:30)

Closing Days Wed. (No regular closing in Dec.)

Access 10-minute walk from Tachikawa JR station

Teppanyaki Senju has been in Tachikawa, Tokyo, for 30 years. A long-established restaurant with an abundance of natural wine and dishes using local ingredients. Consult us on vegetarian, vegan, and halal meals when making the reservation.











5

RISTORANTE Primi Baci

リストランテ プリミ・バチ

© 0422-72-8202

https://primibaci.com/

2F Inokashira Park side bldg.,

1-21-1 Kichijojiminamicho, Musashino-shi

11:00-15:30(L014:30) 17:00-22:00 (LO20:30) Dinner Closing Days Jan. 1, No regular closing

3-minute walk from Kichijoji JR station

3-minute walk from Kichijoji Keio station

A relaxing Ristorante surrounded by the greenery of Inokashira Park in Kichiioii. Based on local cuisine from Piedmont and Emilia Romagna, the northern part of Italy, which is known as an epicurean region, our chef's original Italian cuisine is combined with seasonal Japanese ingredients.













SHI-AN GYOZA

西安餃子 ルミネ立川店

© 042-548-9271

https://shian-gyoza-tachikawa.owst.jp/en/ 8F LUMINE Tachikawa, 2-1 Akebonocho, Tachikawa-shi

Business Hours 11:00-21:00 (LO20:00)

Closing Days According to the building closing day Access 1-minute walk from Tachikawa JR station Welcome! Delicious authentic Chinese dumplings! Shi-An dumplings with vegetables and











和ごはんとカフェ chawan

© 042-548-3531

ttps://www.skvlark.co.ip/en/chawan/index.html ecute Tachikawa.

3-1-1 Shibasakicho, Tachikawa-shi

Business Hours Mon. to Sat. 10:00-21:00 (LO20:30)

Sun./Holidays10:00-20:00 (L019:30)

unagi takeda うなぎ たけ田

11:30-14:30 (L014:00)

17:00-20:00 (LO19:00)

5-minute walk from Tachikawa JR station

© 042-524-8663

3-9-18 Shibasakicho, Tachikawa-shi

https://gcr6100.gorp.jp/

Lunch

Dinner Closing Days Wed

10:00-17:00

Closing Days According to the building closing day 1-minute walk from Tachikawa JR station What awaits customers is a cozy space with colorful and body-friendly dishes.



our pufferfish and only purchase carefully selected ones! Eel





















ACCESS MAP

医线间



B^2

B2 ビースクエアード 吉祥寺店

© 0422-20-6531

https://bsquared.jp/

1F Jo-ji PLAZA Kichijoji Excel Hotel Tokyu, 2-4-14 Kichijojihoncho, Musashino-shi

Business Hours 8:30-18:00 Closing Days Irregular closing

Access 6-minute walk from Kichijoji JR station

Japan's first industrial café combines a bakery factory and a coffee roasting factory. Enjoy the fusion of delicious freshly baked bread and aromatic coffee just roasted here with a constant line on-site. Our breads are made with 100% natural fruit yeast and branded wheat.





医(2)回 (2)数据











LIBERTÉ PÂTISSERIE BOULANGERIE

LIBERTÉ PÂTISSERIE BOULANGERIE 東京本店

© 0422-27-6593

https://libertejapon.com/

2-14-3 Kichijojihoncho, Musashino-shi

Weekdays 11:00-19:00 (LO17:00) Sat./Sun. 9:00-18:30 (LO17:00) Closing Days Open year-round

Access 7-minute walk from Kichijoji JR station

We are particular about making products that you can purchase only at Liberté. We import French flour and change the butter and salt for each product. This method was highly evaluated, we have been exhibiting at the France Exhibition held at department stores in Tokyo since 2019.











RISTORANTE IMAI

リストランテイマイ

© 042-22-2210

http://www.ristoranteimai.com/

2-19-4 Kichijojihoncho, Musashino-shi

Weekdays 12:00-

Last entrance13:00 (L014:30) Sat./Sun./Holidays 11:30-Last entrance13:00 (L014:30)

Dinner Sat./Sun./Holidays 18:00-22:00

(Last entrance19:30)

Closing Days Tue./1st & 3rd Wed. (If holidays, close other day) Access 5-minute walk from Kichijoji JR station

A 5-minute walk from Kichiioii Station. The hideaway Italian restaurant RISTORANTE IMAI stands quietly on the path. Offering authentic Italian cuisine that makes use of ingredients that are particular to a production area. Indulge in luxury.











9

Crayonhouse organic restaurant HIROBA

クレヨンハウス オーガニックレストラン「広場」

© 0422-27-1377

https://www.crayonhouse.co.jp/shop/pages/ restaurant_eng.aspx

2-15-6 Kichijojihoncho, Musashino-shi

Lunch 11:00-14:30 Tea Time 14:40-17:30 17:30-21:00 Dinner

Closing Days No regular closing

Cafe Sacai

Cafe Sacai

© 0422-27-8536

https://instagram.com/cafesacai

4-1-16 Kyonancho, Musashino-shi

Business Hours 11:00-21:00 (LO20:20)

Closing Days Tue./Irregular closing 8-minute walk from

Access 6-minute walk from Kichijoji JR station 6-minute walk from Kichijoji Keio station Buffet-style lunch and dinner. Daily menu using organic ingredients. Except for the meat (or fish) dishes. all dishes are suitable even for vegans. Consult us on halal meals when making the reservation.







ACCESS MAP

WEBSITE





A café where you can enjoy a

relaxing time without

pretentiousness. With homemade

foods, the coffee is special to

satisfy customers all the time at









CAFE HI FAMIGLIA

Musashi-Sakai JR station

CAFF HI FAMIGI IA

© 0422-38-8311 https://hi-famiglia.com/

3-38-4 Shimoreniaku, Mitaka-shi

Business Hours 11:00-21:00

Closing Days Tue.

6-minute walk from Mitaka JR station

We make this a place where everyone can have a fruitful time; the usual coffee, usual cakes, and usual meals await in the usual environment.





Hoshi-to-Kaze Cafe'

星と風のカフェ

© 0422-44-2255

http://www.hanano-kai.jp/hoshi-cafe/

1F Mitaka ekimae fukushijutaku, 3-8-13 Shimoreniaku, Mitaka-shi

Business Hours 11:30-18:00 (LO17:00) Closing Days Mon./Sun./Holidays

Access 7-minute walk from Mitaka JR station

Selling handmade products made at welfare centers for people with disabilities located in Mitaka and neighboring cities. There is also a café in the shop that offers a relaxing and comfortable time.



















Cultiver

3-1-27 Shimorenjaku, Mitaka-shi

Cultiver

12:00-15:30 (L013:30) Lunch Dinner 18:00-22:00 (LO19:30)

Closing Days Mon. (incl. holidays) Access 5-minute walk from Mitaka JR station you need sign language support, please consult in advance.









The restaurant that entertains customers with the best of the

season offers healthy dishes with vegetables from Kitavama

Farm in Fuiinomiya City, Shizuoka, Consult us on alleroy

meals when making the reservation. Reservations for

vegetarian meals are required at least one week in advance. If











13

Cafe Slow

カフェスロー

© 042-401-8505 https://cafeslow.com/

2-20-10 Higashimotomachi, Kokubunji-shi

11:00-15:30 (L015:00) Lunch Tea Time 15:30-17:00 (L016:30) Event Time Depends on each event

Closing Days Mon.

Access 5-minute walk from Kokubunji JR station

Established in 2001 as a place where customers can spend a happy time experiencing nature while eating delicious rice or drinking aromatic coffee. The view from the big window is that of the forest, the weather that day, the river flowing below it, and a place to listen to birdsongs. A place where you might think you were in nature. If you need sign language support, please consult in advance.













Cafe Orange Boots

カフェ オレンジブーツ

© 042-319-9732

https://orangeboo2.com/

5F Fuchu Platz, 1-100 Miyamachi, Fuchu-shi

Weekdays 9:30-20:00 (LO19:30) Sat./Sun./Holidays 11:00-20:00 (LO19:30) Closing Days Year-end and New Year holidays/

1-minute walk from Fuchu Keio station The spacious interior and open space are highly praised by many customers. A restaurant that boasts dishes with plenty of vegetables and homemade dressing.















1F Horei bldg., 2-23-1 Jogawaracho, Akishima-shi

Weekdays/Sat. 17:00-23:00 (LO22:30) Sun./Holidays Lunch 12:00-14:30 (LO14:00) Dinner 17:00-22:00(LO21:30)

8-minute walk from Akishima JR station













TOHOKU FARM

和食バイキング東北牧場

© 042-333-7115

https://www.hotel-continental.co.jp/tohokubokujo_lp/ 1-5-1 Fuchucho, Fuchu-shi

Morning 7:00-9:30 11:30-15:00 Lunch 17:00-22:00 Dinner Closing Days No regular closing

Access 1-minute walk from Fuchu Keio station

A buffet restaurant named after Tohoku Bokuio, our farm in Aomori. Enjoy dishes made with vegetables. herbs, eggs, and wild plants from the Tohoku Farm to your heart's









ACCESS MAP

Eel Kabayaki & Japanese Cuisine UOMOTO うなぎ・日本料理 魚元

© 042-362-2029 https://uomoto.tokvo/

2-14-14 Fuchucho, Fuchu-shi

11:30-14:30 (L013:45) Lunch 17:00-21:00 (LO20:00) Dinner

Closing Days Mon

Access 5-minute walk from Fuchu Keio station A Japanese restaurant established between the end of the Edo period to the beginning of the Meiji period and offers specialty eel from Aichi Prefecture. Dining in a tasteful space with a Japanese garden is perfect for filial piety. Consult us on allergies and vegetarian and halal meals when making the reservation.









ACCESS MAP





ABC FARM CAFE

ABC FARM CAFE

© 042-519-5055

https://abcfarm.shop/

2-23-13 Musashino, Akishima-shi

Business Hours 11:00-16:00 (LO16:00)

Closing Days Mon./Tue

15-minute walk from Seibu-Tachikawa Access

Seibu station

A café attached to the farm where you can experience harvesting seasonal vegetables or fruits. In winter, strawberry picking is also held so enjoy freshly picked strawberry desserts. Pet-friendly on the terrace only. There is a kids' space.

Ushimitsu offers vakiniku that looks

tasty, safe, and delicious with the

concept of a vakiniku restaurant that

will be loved by the community for many years to come. Three generations want

to pass on the fullness and satisfaction.

(310 (241)

WEBSITE



ACCESS MAP



SORA to DAICHI to offers meals

that care for customers health as

much as possible but does not try





WEBSITE





SORA to DAICHI to

空と大地と

© 03-5314-7082

https://soradai.kenseikai-group.or.jp/ 2-27-1 Higashitsutsujigaoka, Chofu-shi

Business Hours 10:30-15:00 (LO14:00)

Closing Days Sun.

Access 2-minute walk from Tsutsujigaoka Keio station



too hard.





Ramen Doppo ABC FARM CAFE 18 Ushimitsu TOHOKII FARM — Eel Kabavaki & Japanese Cuisine HOMOTO SORA to DAICHI to

Ramen Doppo

麺や独歩 拝島駅前店

https://www.instagram.com/doppo_ramen/ 5-1-25 Matsubaracho, Akishima-shi

Lunch 11:00-14:30 Dinner 17:00-21:00 Closing Days Irregular closing Access 2-minute walk from Haijima JR station particular about each of the toppings! Offering a menu that can be enjoyed by all generations and a spacious shop available for many customers.

ACCESS MAP

A seafood soup that uses more than 10

kinds of ingredients lavishly. Ramen is









Yusui

深大寺 手打ちそば 湧水

© 042-498-1323

https://www.yusui.co.jp/

5-9-1 Shindaijimotomachi, Chofu-shi

Weekdays 10:30-18:00 Sat./Sun./Holidays 10:30-19:00 Closing Days Thu.

Access 3-minuite walk from Shindaiji bus stop

(Odakyu bus)

Handmade soba noodles made with Japanese stone mill flour. Offering 90% buckwheat Yusui soba and the 80% buckwheat Jindaiii soba. With a history of more than 400 years, our proud soba is popular among soba connoisseurs. Our special soba tsuyu (dashi + soy sauce to eat with soba) is based on the Kaeshi recipe of Shinsui-an, a soba shop. Enjoy sake and soba yokan (Japanese sweet made of red bean paste, agar, and sugar) as well.











Cafe Gallery Saezuri

Cafe Gallery さえずり

© 042-444-8818

https://cafe-gallery-saezuri.jimdofree.com/

1F Chofu Central Apartment. 1-3-1 Kokuryocho, Chofu-shi

Business Hours 10:30-16:00 (LO15:30)

Closing Days Sat./Sun./Holidays/Irregular closing Access 3-minute walk from Fuda Keio station The café owned by Mejiro Workshop for activities to support independence and promote the social participation of people with disabilities. Wheelchairs and strollers are also welcome. If you need sign language support, please consult in advance.















24 tonkatu tonchinkan

とんかつ 豚珍館

https://tabelog.com/en/tokyo/A1326/A132601/13025421/ 1F CIELO, 1-45-1 Fuda, Chofu-shi

11:40-15:00 Lunch Dinner 18:00-21:00

Closing Days Mon

Access 1-minute walk from Chofu Keio station Tonkatsu-ya is located in front of the east exit of Chofu Station. Tonkatsu (deep fried pork) is thick and hearty! The recommended menu is the garlic cutlet set meal! Pork loin meat with garlic that is pickled in olive oil and spices, chopped, is fried.













nihonryori tenhama

日本料理 天濱

© 042-489-5440 https://hitosara.com/0004023765/

7F PARCO Chofu, 1-38-1 Koiimacho, Chofu-shi

Business Hours 11:00-22:30 (LO22:00) Lunch 11:00-15:00 Closing Days Irregular closing

Access 5-minute walk from Chofu Keio station

Offering dishes for the four seasons, including kaiseki cuisine and a la carte dishes at affordable prices. Tempura is also a gem. The aroma of sesame oil and the light batter are very healthy. It has a clean, calm atmosphere and available for any occasion, such as gathering with friends, memorial services. and auspicious events, even if you are alone.







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NICK STOCK

NICK STOCK トリエ調布店

© 042-444-5830

https://nickstock-trie-keiochofu.com/

1F Trie KEIO CHOFU B, 2-48-6 Kojimacho, Chofu-shi

11:00-15:00

Dinner 15:00-22:00 (LO21:00) Closing Days Irregular closing

1-minute walk from Chofu Keio station

Delicious meat café and bar! It is recommended for various purposes in a casual atmosphere. With a total weight of 1 kg. Nick Village is a popular choice for banquets with succulent beef, pork, and chicken main dishes! Stewed tender beef tongue unraveled in red wine is also recommended.

















デリ&カフェ 桃の実

© 042-483-0150

https://instagram.com/momonomi_150 1-31-24 Kamiishiwara, Chofu-shi

Business Hours 10:00-18:00 (LO17:30)

Closing Days Tue.

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Access 5-minute walk from Nishi-chofu Keio station

Our dish may be not for special occasions, but the store cooks it with all their heart. A store that serves homemade home-style bentos.















cafe Laguras

カフェ ラグラス

© 042-344-7199 https://www.cafelaguras.jp

1F Van Veal, 1-24-14 Mishonocho, Kodaira-shi

Business Hours 10:30-16:00 (LO15:30)

11:30-14:00 (Close when run out)

Closing Days Wed./Thu. (Open if Wed. or Thu. is a holiday) Access 5-minute walk from Kodaira Seibu station

Home-style dishes with a little extra care using ingredients from the Seikatsu Club Co-op and local vegetables grown in Kodaira. Take a break with the deliciousness of the ingredients and seasonal foods. Consult us on halal meals when making the reservation. A universal restroom with an entrance width of 75 cm is available. If you need sign language support, please consult in advance.

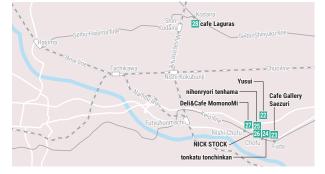






















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Daidaiya Kodaira south exit

橙や 小平南口店

© 042-207-9600 https://r.gnavi.co.jp/p777900/

#106 Rune Seven, 1-8-1 Misonocho, Kodaira-shi

11:30-14:30 (L014:30) 17:00-22:30 (LO21:30) Dinner Closing Days Tue./Wed.

1-minute walk from Kodaira Seibu station

cafe moimoi

A variety of colorful seasonal dishes. A la carte and courses prepared by our skilled chef. Consult us on allergies and vegetarian and halal meals when making the reservation.











WEBSITE





cafe moimoi

© 042-391-0375 https://cafe-moimoi.owst.jp/en/

Éclair Yasaka, 3-10-18 Sakaecho, Higashimurayama-shi

Business Hours 11:30-20:00 (LO20:00) Closing Days Irregular closing

Access 1-minute walk from Yasaka Seibu station

8-minute walk from Kumegawa Seibu station



Handmade, carefully prepared

dishes and cakes.









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Dining Amina

Dining Amina

© 042-308-1402 https://dining-amina.net/index.html

1F, 2-5-3 Sakaecho, Higashimurayama-shi

Business Hours 17:00-23:00 (LO22:30)

Closing Days Sun./Irregular closing

Access 3-minute walk from Kumegawa Seibu station

Welcoming customers with attentive hospitality to help them enjoy the offal hot pot of Shinshu lida beef, creative dishes using handmade ingredients and alcoholic beverages carefully selected by the owner.













LO STIVALE

ロ・スティヴァーレ

© 042-394-2369 http://www.lo-stivale-it.com/

3-5-9 Noguchicho, Higashimurayama-shi

Lunch 11:30-14:30 (L014:00) Dinner 18:00-21:00 (LO20:00)

Closing Days Mon. Access

10-minute walk from Higashi-Murayama

Seibu station

The restaurant offers authentic Italian cuisine focusing on Tuscan cuisine. The ingredients and the space are full of Italian-inspired ingenuity. Enjoy a special moment with a delicious meal.





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hikobae memories

ひこばえメモリーズ

© 03-5761-4819

https://instagram.com/hikobaememories

3-9-6 Higashiizumi, Komae-shi

Business Hours Weekdays 11:30-18:00 (LO18:00)

Sat./Holiday/Year-end and New Year holidays 9:30-19:00 (LO19:00)

Closing Days Thu./Irregular closing(Usually open for holidays) 1-minute walk from Izumi-Tamagawa

Odakyu station

A handmade café to relax comfortably with the blessings of nature in a healing space that makes everyone's dreams come true. You can bring your own musical instruments, and the café is pet friendly. A spacious space away from the hustle and bustle with seasonal menus. Reservations are required for vegetarian options.













MOG MOG no MORI

もぐもぐの森

© 042-452-6613

https://instagram.com/mogu__cafe 1F Friendly, 4-17-14 Tanashicho, Nishitokyo-shi

Tue./Wed./Thu. 11:30-16:30 (LO16:00) 11:30-15:30 (LO15:00) Fri. 10:30-16:30 (LO16:00)

Closing Days Sun./Mon./Holidays/Iffegular closing Access 8-minute walk from Tanashi Seibu station

The café jointly owned with a disabled person to be a community-based café that can be used by anyone other than those without disabilities







ACCESS MAP







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Cafe Hureai

喫茶コーナー ふれあい

© 042-464-8211

https://m.facebook.com/nishitokyosyougaisyafukushi

1F Yagisawa community center, 1-15-1 Yaqisawa, Nishitokyko-shi

Business Hours 10:30-16:15 (LO16:05)

Closing Days Sun./Holidays/According to the building closing Access 1-minute walk from Seibu-Yagisawa station

The café Freai in the Yanagisawa Community Center in Nishitokyo opened in 1987 to promote an understanding of people with disabilities in the community. A place for people with disabilities to participate in society.











Crew's cafe

クルーズカフェ

© 042-625-0041

https://www.kounohara.com/crewscafe 2168-1 Nakanomachi, Hachioji-shi

Business Hours 10:30-12:30

14:00-17:00 (L016:30)

(Changes depend on seasons)

Closing Days Mon. to Fri.

Access 10-minute walk from Nishi-Hachioji JR station

The owner wants quests to feel the ocean's atmosphere, which is reflected in an interior that captures the essence of an seaside café. This is a hole-in-the-wall, back-in-the-allev type of café, designed to give off the feel of a secret hiding place. Once inside, you'll find a cozy space that feels just the right size—not too big nor too small. The custom-made counter seats create the atmosphere of a bar.













© 042-649-7942

https://tokyo-hachioji-shuzo.jp/ 10-12 Nakacho, Hachioii-shi

Business Hours 17:00-22:00 (LO21:00)

手打そば 車家 © 042-676-9505

https://www.soba-kurumaya.co.jp/en/

11:00-15:00 (L014:30)

17:00-20:30 (LO20:00)

3-10 Koshino, Hachioii-shi

Closing Days Wed./3rd Thu.

Closing Days Sun.

Access 8-minute walk from Hachioji JR station

teuchisoba kurumaya

This restaurant aims to serve exceptionally fresh sake, once only available at sake breweries. It is dedicated to enhancing the value of Japanese sake as a drink meant to be enjoyed with meals. Customers can enjoy Tokyo Hachioji Brewery's prototype sake served directly from the sake barrel. Please consult with the restaurant in advance regarding allergies, vegetarian dishes, or halal options before your visit.

Our handmade soba noodles are made from

husked buckwheat grown by contracted

farmers, then stone-ground and milled in our

kitchen every morning. One of the restaurant's

highlights is its wide variety of healthy Japanese

dishes made with seasonal ingredients.

ACCESS MAP





WEBSITE











APOLLON FRUIT GARDEN

APOLLON FRUIT GARDEN

© 042-686-1781

https://www.instagram.com/apollon_fruit_garden 2F Hachioji Opa, 1-12 Asahicho, Hachioji-shi

Business Hours 10:00-22:00 (LO21:00) Lunch 11:00-15:00 Closing Days Open year-round

Access 30-second walk from Hachioii JR station

A café where customers can casually eniov authentic Italian cuisine and seasonal fruits. The café offers parfaits and zuccottes (cakes) filled with fresh fruits. Directly connected to the south exit of JR Hachioji Station.









ACCESS MAP

アーユルヴェーダ家庭料理 ミリス

© 042-649-6848

MIRIS

https://miris-ayurvedic.com/ 7-4 Misakicho, Hachioji-shi

11:00-15:00 (LO14:30) Lunch 17:00-22:00 (LO21:30) Dinner

Closing Days Sun.

Access

5-minute walk from Hachioji JR station

The restaurant is inspired by Ayurveda, one of the three most renowned traditional systems of medicine, which sees a deep connection between medicine and eating habits. The chefs prepare each dish with gratitude for the ingredient's blessings of the sun and the soil. The restaurant is popular among health-conscious customers. Please enjoy the MIRIS original detox curry with hamboo charcoal, a Sri Lankan Avuryedic home-style dish.











Lunch

Dinner

Kona's coffee Tama newtown

(Close 15:00 on Tue, Close 20:30 on holidays.) 24-minute walk from Keio-horinouchi station 3-minute walk from Sanmori-bashi bus stop(Keio bus)

コナズ珈琲多摩ニュータウン店

© 042-674-5001

https://konas-coffee.com/

八王子市別所2-40

Weekdays 10:00-22:00 (LO21:00) Sat./Sun./Holidays 9:00-22:00 (LO21:00) Closing Days No regular closing

> (Opening for Year-end and New Year holidays will be updated on website)

Access

20-minute walk from Keio-horinouchi station

Kona's Coffee is a restaurant that offers Hawaiian cuisine and atmosphere to a diverse range of customers under the concept of being "the closest Hawaii."









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Kappou Watanabe

割烹 渡邊

© 042-620-5080

https://www.kappou-watanabe.com/ 9-12 Misakicho, Hachioii-shi

Business Hours 18:00-23:00

Last entrance at 21:00, for we serve only pre-fix menu for dinner

Closing Days Sun./Holidays

Access 4-minute walk from Hachioji JR station

The restaurant may not be particularly eve-catching or photogenic, but it serves dishes that highlight the best aspects of seasonal incredients. The restaurant also serves special seasonal dishes, featuring crabs, pufferfish, matsutake mushrooms, and other ingredients in peak season. Please enjoy your time and the dishes to the fullest.













































kitchen & dining pukupuku

キッチン&ダイニング プクプク

© 042-673-7737

https://ggks700.gorp.jp/

C bldg. Keio Retnade Takao, 1231-16 Hatsuzawamachi, Hachioji-shi

Lunch 11:30-15:00 (LO14:00) 17:00-22:00 (LO21:00)

Closing Days Tue.

Access 3-minute walk from Takao JR station

3-minute walk from Takao Keio station

Customers can enjoy casual Italian dishes in a relaxed atmosphere.













GRAN DESEO

グラン・デセオ

© 042-649-6480

http://www.deseo.jp/

4-7-1 Koyasumachi, Hachioji-shi4-7-1

11:00-14:30 (L014:30) 17:00-21:00 (LO21:00) Dinner Closing Days Irregular closing

Access 2-minute walk from Hachioii JR station

This restaurant offers a fun dining experience with live performances. The restaurant may be closed for live performance events. Please call to confirm









ACCESS MAP

WEBSITE



Cafe Dining Bonheur

カフェ ダイニング ボンヌール

© 042-706-8651

https://www.instagram.com/tsukushino.bon.heur/

1F Tsukushino No.3 bldg., 2-26-4 Tsukushino, Machida-shi

Business Hours 11:30-19:00 11:30-13:30

Closing Days Irregular closing Access 2-minute walk from Tsukushino Tokyu station

This glass-walled café restaurant, located in front of Tsukushino Station on the Den-en-toshi Line, offers a calming atmosphere. The restaurant offers a selection of around 20 types of Ronnefeldt tea leaves from Germany, used in five-star hotels worldwide. The restaurant recommends exclusive herb teas that are only available here.











ACCESS MAP

https://home.tsuku2.jp/storeDetail.php 2-26-4 Tsukushino, Machida-shi

16:30-22:00 (LO21:00) Dinner











stunning Italian dishes using unique cooking techniques. https://crepitio.owst.jp/en/ Customers can savor these supreme dishes, made with the #203 Olympia bldg., 3-3-1 Haramachida, Machida-shi freshest ingredients available. Enjoy a special evening with

friends or loved ones at this fine dining restaurant, where you

Weekdays 17:00-23:00 (LO21:30) Sat./Sun. Lunch 11:30-14:30 (L013:00) Dinner 18:00-23:00 (LO21:30)

crepitio

クレピティオ

© 042-862-0855

Closing Days Wed./Thu.

2-minute walk from Machida JR station

can relax in comfort and savor the exquisite cuisine. **ESTRIP**

ACCESS MAP

This café is participating in the Type B Career Support Program. It is

located inside the Machida City Museum of Graphic Arts. In addition

The chef transforms carefully selected incredients into visually



WEBSITE







Kissa Keyaki

喫茶 けやき(1号店)

© 042-728-8062

https://sites.google.com/site/amitymachida/ Machida City Museum of Graphic Arts, 4-28-1 Haramachida, Machida-shi

Business Hours 10:30-16:30 (LO16:00)

Closing Days Mon.

Access 13-minute walk from Machida JR station

to its coffee and bread menu, the café also offers a limited-time menu that aligns with special exhibitions at the museum, along with a daily special lunch on weekdays. The café also offers the added charm of beautiful views of Serigaya Park through its large windows.



Finely ground beans are extracted quickly to minimize any unwanted

flavors. The beans are carefully selected from a variety of options

based on their acidity, bitterness, roasting method, and sweetness,

then freshly ground upon receiving an order. Coffee advisors with

extensive knowledge and expertise are available to help customers

choose menus and coffee beans that perfectly match their taste.

Cafe Dining Bonheur







KURASHIKI COFFEE

倉式珈琲店 シエロ町田店

© 042-850-9309

https://www.saint-marc-hd.com/kurashiki/shop/55/

1F South Front Tower Machida. 4-9-8 Haramachida, Machida-shi

Business Hours Weekdays 8:00-20:00 (LO19:30)

Sat./Sun. 7:00-20:00 (LO19:30) Lunch 11:00-14:00

Closing Days Irregular closing

kitchen & dining pukupuku

Access 2-minute walk from Machida JR station

GRAN DESEO

crepitio

KURASHIKI COFFEE

Kissa Kevaki

ACCESS MAP





Kushikatsu tukusibo

串カツ専門 つくし坊

© 042-796-7693

11:30-14:00 (LO14:00) Lunch

Closing Days Tue.

2-minute walk from Tsukushino Tokyu station









One Day Kitchen

One Day Kitchen

© 042-854-0497 Instagram.com/one_day_kitchen_/

1-8-2 Nakamachi, Machida-shi

Lunch 11:00-14:30 16:30-19:00 Dinner

Closing Days Sun. Access 8-minute walk from Machida JR station 8-minute walk from Machida Odakyu station This delicatessen, offering daily specials, is located just a short walk from Machida Station. Customers can enjoy a colorful and well-balanced combination of ingredients served on a plate.



Erbetta is an Italian restaurant beloved by the locals of

Machida for over 20 years. Our specialty is fresh, chewy

pasta! Our homemade sausages (charcuterie) are also a

consistently popular menu item. OWe also offer side









ACCESS MAP

Erbetta エルヴェッタ

© 042-728-0208

https://erbetta-machida.owst.jp/en/ 1-33-18 Morino, Machida-shi

11:30-14:45 (L014:00) Lunch 17:00-22:00 (LO21:00) Dinner

© 042-860-6191

Business Hours 11:00-23:00 (LO22:00)

Closing Days Irregular closing 5-minute walk from

Closing Days Sun.

3-minute walk from Machida Odakvu station 5-minute walk from Machida JR station

Trattoria & Pizzeria Dai

トラットリア&ピッツェリア Dai 町田本店

https://www.pleasure-company.com/trattoria-pizzeria/

1F Kashimaya bldg., 1-34-2 Morino, Machida-shi

Machida Odakyu station

dishes made with fresh, locally sourced ingredients. Please enjoy them alongside our great selection of wines!



Our pizzas are made from scratch,

starting with fresh dough and

baked in an authentic wood-fired

oven. The chef, also known as the

Pizzaiolo, serves up the finest











ACCESS MAP







grand gateau グランガトー

© 042-727-3517 https://www.grandgateau-gouda.jp/ 2-8-25 Tamagawagakuen, Machida-shi

Business Hours 10:00-18:00 (LO17:30) Closing Days Mon./Tue./Wed. 3-minute walk from

Tamagawagakuen-mae Odakyu station

The owner, who studied traditional European confectionery in France, Switzerland, and England, creates beautifully crafted cakes. The menu, which changes on the first of each month, is also a major draw.





Sushi & Shabu-Shabu Yuzu-An Tamasakai

寿司・しゃぶしゃぶ ゆず庵 多摩境店

© 050-3188-1879

https://www.shabu-yuzuan.jp/shop/1 2-7-2 Oyamagaoka, Machida-shi

Business Hours 11:00-24:00

© 042-775-7731

Business Hours 11:00-23:00

2-7-1 Oyamagaoka, Machida-shi

Closing Days No regular closing

(Last entrance22:00) Closing Days No regular closing

Access 3-minute walk from Tamasakai Keio Station

お好み焼本舗 多摩境店

https://www.okonomiyaki-honpo.jp/shop/226

(Last entrance22:00)

3-minute walk from

Tamasakai Keio Station

A restaurant specializing in all-vou-can-eat sushi and shabu-shabu, offering a wide selection of shabu-shabu ingredients, desserts, and seasonal sushi made with the finest ingredients.





















This restaurant offers

all-vou-can-eat okonomivaki.

kushikatsu, and teppanyaki

(including steaks, seafood, and more), along with a wide variety of







ACCESS MAP

à la carte dishes.





© 042-589-0120

https://store-info.skylark.co.jp/bamiyan/map/171536 4-31-2 Manganji, Hino-shi

バーミヤン日野万願寺店

Bamiyan Hinomanganji

Business Hours 10:00-23:30 (LO23:00) Closing Days No regular closing 15-minute walk from Manganji Tama monorail Station

A Chinese restaurant where customers can enjoy a variety of dishes, from gyoza, ramen, and fried rice to authentic Chinese cuisine, all at reasonable prices.













KAGONOYA around Tama Center Station store

かごの屋 多摩センター駅前店

© 050-1807-8638

https://kagonoya.food-kr.com/0577/ 1-2-1 Ochiai, Tama-shi

Weekdays Lunch 11:00-15:30 (L015:00) Dinner 17:00-21:30 (LO21:00)

Sat./Sun./Holidays 11:00-22:00 (LO21:30) Closing Days No regular closing

Access 2-minute walk from Keio-Tama center station

This Japanese restaurant features a menu with set meals and refined dishes unique to Japanese cuisine. This restaurant is perfect for a variety of special occasions, such as a child's weaning ceremony, the start of school celebration, graduations, and birthdays for grandparents.











Lee TanTan Café

Lee TanTan cafe

© 042-357-8558

https://www.hotpepper.jp/strJ000718926/ 6F Cocolia Tama Center, 1-46-1 Ochiai, Tama-shi

Business Hours 11:00-22:00 (LO21:00)

Closing Days Jan. 1

Access 6-minute walk from Odakvu-Tama center station

HATAKE de kitchen

Families with children are welcome in the spacious restaurant, and free jasmine tea is also offered! The tables, divided by partition walls, offer a private room feel, making it ideal for a small group to relax and unwind. A wide variety of popular authentic Chinese set meals are available for both lunch and dinner!









畑de きっちん

© 042-400-0915

https://hatakede.jugem.jp/

6F Cocolia Tama Center, 1-46-1 Ochiai, Tama-shi

Business Hours 11:00-22:00 (LO21:00)

Closing Days Irregular closing

Access 6-minute walk from Odakyu-Tama center station

Located in Tama Center, this restaurant offers creative vegetable dishes made with freshly picked vegetables. The restaurant is dedicated to satisfying customers, from selecting ingredients to serving the meal. It uses fresh, locally grown vegetables from its directly managed farm, Yumebatake, which produces organic vegetables without the use of agricultural chemicals. It also sources the finest shellfish and meat, cooking them carefully before serving to customers.



steaks on lava stones of Mt. Fuji.

ACCESS MAP





WEBSITE

Densetu Steak Restaurant

伝説のステーキ屋

© 042-401-5044

https://densetsu-steak.com/ 917-1 Omaru, Inagi-shi

Business Hours 11:00-22:00 (LO21:30) Closing Days Irregular closing

Access 3-minute walk from Minami-Tama JR station









INASHIRO YAKINIKU SEISAKUJO

稲城焼肉製作所

© 050-8881-3336

https://inashiroyakinikuseisakujyo.com/index.html #201 Fuji bldg., 1045 Omaru, Inagi-shi

Weekdays Lunch 11:30-14:00 (L013:30) Dinner 17:00-22:00 (LO21:30) Lunch 11:30-15:00 (LO15:00) Dinner 15:00-22:30 (LO22:00)

Sun./Holidays Lunch 11:30-15:00 (LO15:00) Dinner 15:00-22:00 (LO21:30)

Closing Days Thu.

2-minute walk from Minami-Tama JR station Access

The motto of this restaurant is "Be kind to others." This restaurant offers carefully selected wagyu beef, paired with a variety of alcoholic beverages to complement the meat

















Schlossberg

喫茶 シュロスベルグ

© 042-378-7111

https://tabelog.com/en/tokyo/A1327/A132703/13127799/ 4-6-18 Koyodai, Inagi-shi

Business Hours 10:00-19:00 (LO18:30)

Closing Days 4th Mon.

(If 4th Mon, is a holiday, the following day will be closed) 9-minute walk from Minami-Tama JR station

Inagi City Central Library. Customers can enjoy freshly ground coffee and meals of curry and pasta while reading books from the library.

A coffee shop located inside the













© 042-379-9225

https://www.instagram.com/akariyakosen/ 3-10-10 Yanokuchi, Inagi-shi

akariyakosen

手打ち蕎麦あかりや弧仙

11:30-14:00 (L013:40) Lunch 17:30-21:00 (LO20:30)

Closing Days Mon./Tue.

1-minute walk from Yanokuchi JR station

This popular restaurant is known for its signature nihachi soba, which is made using the traditional Edo soba noodle method. Seasonal special soba noodles are also a must-try. The restaurant is also renowned for its selection of local sake from various parts of Japan.













Marugen Ramen Ome

丸源ラーメン 青梅店

© 0428-78-4655

https://www.syodai-marugen.jp/shop/205 3-24-11 Higashi Ome, Ome-shi

Business Hours 10:30-24:00 (LO23:40) Closing Days No regular closing,

Year-end and New Year holidays 12-minute walk from Higashi-Ome JR station

Customers can relax and enjoy their meals in a spacious, well-lit setting while savoring the signature dish-aged soy sauce ramen with meat. Each bowl of ramen is freshly cooked to order in its own pot.















© 050-3503-7727

https://omebeer.square.site/ 145 Honcho, Ome-shi

Business Hours 10:00-20:00

During winter 11:00-20:00

鰻・天ぷらくぼた

11:30-14:00 (L013:30)

17:00-21:00 (LO20:00)

7-minute walk from Fussa JR station

10-minute walk from Higashi-Fussa JR station

© 042-551-0545

910 Fussa, Fussa-shi

Closing Days Mon./Tue.

https://www.unagi-kubota.com/

Closing Days Irregular closing

Access 2-minute walk from Ome JR station

unagi.tempura Kubota

The restaurant boasts eight beer taps, each offering a selection of craft beers, alongside meals made with a variety of local ingredients. The staff personally visited breweries across the Kanto region to handpick the beers served fresh at the restaurant











Dining&Gallery MAYUGURA

© 0428-21-7291

https://mayugura.com/ 3-127 Nishiwake-cho, Ome-shi

Weekdays Lunch 11:00-14:00 (LO14:00)

Café time 14:00-17:00 (L016:30) Dinner (Mayugura, Reservation only) Sat./Sun./Holidays Lunch 11:00-14:30 (LO14:30) Café time 14:30-17:00 (L016:30)

Dinner (Mayugura, Reservation only)

Closing Days Tue. (Please check on the website or by phone.) Access 10-minute walk from Higashi-Ome JR station / 10-minute walk from Ome JR station ACCESS MAP

The restaurant is dedicated to preparing dishes with a meticulous process that brings out the full flavor of fresh ingredients, primarily seasonal vegetables. It also ensures that the dishes are well-balanced nutritionally, with ingredients traced back to their producers whenever possible. All this dedication is aimed at receiving one word from customers: "Delicious!"













ACCESS MAP

rich flavor and tender texture.



The restaurant serves carefully selected, grilled

eels topped with a special unagi sauce that has

been continuously refilled and used since its

establishment. The thick, fluffy texture of the

eel, paired with the special sauce, enhances its









Unagi no Unakou

うなぎのうな幸

© 0428-85-9495

https://tabelog.com/tokyo/A1330/A133003/13288894/ 1-30-4 Baigo, Ome-shi

Business Hours 11:00-20:00 (LO19:30)

Closing Days Thu.

16-minute walk from Hinatawada JR station

The restaurant's name is inspired by the wish for customers to "eat eels and be happy." The restaurant purchases fresh live eels produced in Japan and cooks them in the restaurant kitchen to ensure a delicious meal

Ome is located in the western part of Tokyo. Nestled away from the hustle and bustle of the megacity,

this area is rich in nature and cherished by many













Lunch

Dinner

The MINT MOTEL

ミントモーテル

© 042-513-3317 https://mintmotel.com/

2477 Fussaninomiya, Fussa-shi

Weekdays 10:00-17:00 Sat./Sun./Holidays 10:00-18:00 Closing Days No regular closing

Access 10-minute walk from Ushihama JR station

This one-of-a-kind fictional motel store is now open, exclusively here. Enjoy waffles baked with a machine imported directly from the United States, handmade cupcakes, cream sodas, and more in a restaurant that captures an American vintage atmosphere.













Koubaien

梅菓子処 青梅 紅梅苑

© 0428-76-1881

https://www.koubaien.net/ 3-905-1 Baigo, Ome-shi

Weekdays 9:30-17:00 (Café16:30) Sat./Sun./Holidays 9:30-17:00 (Café17:00) Closing Days Mon. (If Monday is holiday, next Tue.) celebrities. Koubaien, a confectionery shop, is situated at the back of an area adorned with the pale red hues of plum blossoms in full bloom in Ome. अस्ट्राब

ACCESS MAP











Access 5-minute walk from Hinatawada JR station

アジアン ダイニング & バー アラティ

© 042-533-4314

https://aratiasiandainingbar.owst.jp/en/ BOOKS TAMA, 1-3-11 Sakaecho, Hamura-shi

11:00-16:00 (L016:00) 16:00-22:00 (LO22:00) Dinner Closing Days No regular closing

5-minute walk from Ozaku JR station

The most popular is everyone's favorite cheese naan! Rich, melted cheese oozes from the inside. Try the naan, delicious on its own or paired with your favorite curry! Please contact us in advance if you need sign language support.









YuYuTenzan 遊遊天山

© 042-578-0203

https://www.hotpepper.jp/strJ000165570/ 1-3-12 Sakaecho, Hamura-shi

11:00-14:00 (L013:45) Lunch 17:00-22:00 (LO21:30) Dinner

Closing Days Mon.

Access 5-minute walk from Ozaku JR station

This Chinese restaurant is dedicated to serving handmade dishes with a sincere approach, serving groza, delicately scorched rice, and expertly crafted seasonings. The cozy, at-home atmosphere is perfect for both solo diners and banquets. The name Yu-Yu reflects the owner's wish for customers to eniov a lively and welcoming atmosphere. The restaurant is conveniently located just a five-minute walk from the station and offers parking spaces.



This American-style restaurant is located in front

of the east exit rotary at Hamura Station. More

than half of the customers at this restaurant are

along with hamburgers, steaks, and pizzas.







AMERICAN DINER LABOOM

アメリカンダイナー ラブーム

© 042-533-4548

https://www.instagram.com/la_boum_623/

#102 City Plaza Hamura. 4-15-11 Gonokami, Hamura-shi

11:00-15:00 Lunch Dinner 15:00-22:00 (LO21:40)

Closing Days Mon.

(If Mon. is a holiday, the following Tue.

Will be closed)

1-minute walk from Hamura JR station Access





sushiya no kantarou すし屋の勘太郎

© 042-595-1794

https://sushiya-no-kantarou.gorp.jp/ 485-6 Ina. Akiruno-shi

Lunch time 11:00-14:00 Dinner time 17:00-22:00 (LO21:30) Closing Days Thu./3rd Wed.

Access 2-minute walk from Musashi-Masuko JR station This sushi restaurant offers a calm atmosphere suitable for adults. Enjoy a party with a course menu featuring seasonal ingredients the chef takes great pride in! The restaurant offers special tables and course menus for a range of special occasions.



Bistro YOSHIZO

Bistro YOSHIZO

© 042-595-3885

https://www.pizza-yoshizo.com/sp/honten/ 808-13 Ina. Akiruno-shi

Weekdays Lunch 11:30-14:30 (L013:45)

Dinner 17:00-22:00

(Last entrance 21:00 LO21:30) Sat./Sun./Holidays Lunch 11:30-15:00 (LO14:15)

> Dinner 17:00-22:00 (Last entrance 21:00 LO21:30)

Closing Days Thu.

1-minute walk from Musashi-Masuko JR station Access

This is a casual Italian restaurant located in Akiruno City, Tokyo.Please contact the restaurant prior to your visit.







Mitsubachi farm cafe みつばちファームカフェ

© 042-519-9327 https://88838.net/

37-3 Uenodai, Akiruno-shi

Business Hours 10:30-17:00 Closing Days Wed.

12-minute walk from Musashi-Masuko Access

JR station

The café serves honey milk gelato. characterized by its natural sweetness. along with a variety of honey-based confections and beverages. The peaceful scenery visible from the café windows is both relaxing and soothing.















信州安曇野手打ちそば たか瀬

Shinshu azumino teuchisoba takase

© 042-519-5779

https://www.instagram.com/sobaya_takase 508-6 Yamada, Akiruno-shi

Weekdays Lunch 11:00-15:00 (LO14:30)

Dinner 17:00-20:00 (LO19:30) Sat./Sun./Holidays Lunch 11:00-15:00 (LO14:30) Dinner 17:00-21:00 (LO20:30)

10-minute walk from Musashi-Masuko Access

IR station

Shinshu azumino teuchisoba takase 14

This restaurant serves soba noodles made exclusively from Japanese buckwheat flour, paired with a soup made from fermented dried bonito broth.









ARATI 8 9 YuYuTenzan AMERICAN DINER LAROOM sushiva no kantarou Mitsubachi farm cafe



Ristro VOSHIZO

Otowa-sushi

音羽鮨

© 042-596-0009 https://otowasushi.com/english/

50 Itsukaichi. Akiruno-shi

Lunch 11:00-13:00 17:00-20:00 Dinner

Closing Days Wed./Please check the restaurant webpage. 10-minute walk from Musashi-Itsukaichi

JR station

This friendly restaurant, established in 1964. offers a varied menu featuring sushi. Chinese food, eel, and more. The restaurant uses seasonal vegetables grown in Akiruno City and is registered as a Locavore Restaurant in Tokyo. It serves dishes that are both flavorful and hearty.













AKIGAWA BASE

https://www.instagram.com/akigawabase 1402 Tokura, Akiruno-shi

Business Hours 11:00-16:00

Closing Days Irregular closing

Access 1-minute walk from Jurigi bus stop

(Nishitokyo bus)

The cute food truck serves hamburgers with thick, juicy patties that are incredibly satisfying! The milky ice cream is also highly recommended













さかなや道場 秋川駅前店

SAKANAYA-DOJO Akikawa

© 042-532-7621

https://sakanavadoio.com/akikawa/#carousel2

1F No.9 Green bldg. Akikawa, 1-1-1 Akigawa, Akiruno-shi

Business Hours 16:00-23:00 (LO22:00) Closing Days No regular holiday

Access 1-minute walk from Akigawa JR station

priced fish, including the popular tuna. Tuna is especially popular among people of all ages, with the menu featuring rare cuts of tuna alongside standard sashimi and sushi dishes.

This restaurant offers fresh, reasonably











TOUTOU AN

https://tou-touan.com/about/

673-4 Amema, Akiruno-shi

11:00-15:00 Lunch

Closing Days Confirmed on the website

family and was built during the Edo period. A beautiful garden greets customers at this relaxing restaurant, which harmoniously blends traditional Japanese architecture with contemporary design. The garden displays the natural beauty of the changing seasons, while the restaurant focuses on offering rustic cuisine. Dimer reservations must be made at least one business day in advance.





Sobaya Igusa 石臼挽手打蕎麦 いぐさ

© 042-558-8590 https://soba-igusa.jimdofree.com/

673-4 Amema, Akiruno-shi

Lunch 11:00-14:30 17:00-21:00 (LO20:30) Dinner

Closing Days Wed./Thu.

5-minute by car from Akigawa JR station

The soup is made without the use of chemical seasonings with broth from Rishiri kelo transported directly from Rishiri (Hokkaido). Incredients are thoughtfully chosen to allow customers to fully experience the essence of each season. The restaurant serves special soba noodles made with a variety of seasonal ingredients that change throughout the year. The restaurant focuses on serving dishes that are made entirely in-house.



















© 042-533-2522 https://kiriuan-akiruno.com 125-10 Aburadai, Akiruno-shi

Business Hours 11:00-15:00 Closing Days Wed./3rd Tue.

Access 6-minute walk from Akigawa JR station

The traditional-style storehouse doors and Mashiko pottery welcome customers and offer a unique and relaxing experience with friends and loved ones. The specialty is the three types of soba noodles, which is carefully chosen by the owner, with three types of soba soup.





In this café overlooking a beautiful

garden, customers can enjoy a

meal or tea while listening to





ACCESS MAP







mizuhomachi koshinkan kissa sutoria 瑞穂町 耕心館 喫茶ストーリア

© 042-568-1505

https://koshinkan.ip/

371-1 Oaza Komagatafujiyama, Mizuho-machi, Nishitama-gun

Business Hours 10:30-21:00 (LO20:00)

Closing Days 3rd Mon./Year-end and New Year holidays Access 20-minute walk from Hakonegasaki JR station



music.

ACCESS MAP





WEBSITE







燈々庵 © 042-559-8080

17:00-21:00 (LO19:00) Dinner

10-minute walk from Higashi-Akiru JR station

The restaurant was created by renovating a traditional storehouse from an old







Soba Unagi Wazen Takahashiya

たかはしや

© 042-557-0231

https://tabelog.com/en/tokyo/A1330/A133002/13298149/ 140 Hakonegasaki, Mizuho-machi, Nishitama-gun

Weekdays Lunch 11:00-15:00 (L014:30)

Dinner 17:00-21:00 (LO20:00) Sat./Sun./Holidays 11:00-21:00 (LO20:00)

Closing Days Tue.

*The restaurant may be closed for private events or rescheduled holidays.

3-minute walk from Hakonegasaki JR station Access

The menu features freshly grilled eel, homemade udon and soba noodles, and other dishes that highlight the comforting warmth of homemade food. The large shrimp tempura bowl is particularly popular with international customers. Large shrimp are deep-fried in a crispy batter and drizzled with a special sauce, creating a visually appealing dish that is both hearty and delicious.









Cafe Seseragi

カフェせせらぎ

© 090-4667-1971

https://tabelog.com/en/tokyo/A1330/A133004/13173056/

1F Hinohara-mura office.

467-1 Hionohara-mura, Nishitama-gun

Business Hours 9:00-17:00 (LO16:30)

Closing Days Year-end and New Year holidays

Access 1-minute walk from Honiuku vakubamae bus stop

(Nishitokyo bus from JR Musashi-Itsukaichi station)

Located in Hinohara Village Hall, this coffee shop serves delicious coffee brewed with spring water. The master, with 35 years of experience running cafés in Ginza and other areas, serves flavorful coffee. He credits the secret ingredient to Hinohara's spring water.













Yamagohan coffee Hinohara Terrace

山ごはんカフェ ヒノハラテラス

© 042-588-4828

https://www.hinoharaterrace.ip/

3395 Kanoto, Hinohara-mura, Nishitama-gun

Business Hours Mid. Mar. to Nov. 11:00-16:30 (LO15:30) Feb. to Early Mar. 11:30-15:30 (L014:30)

*Subject to change. Please refer to the webpage.

Closing Days Beg. of Month: Mon./Tue./Wed. Mid. Mar. to Nov.:Mon Dec. to early Mar.:Mon./Tue.

25-minute by car from Musashi-Itsukaichi JR station 10-minute walk from Kanotoiwa iriquchi bus stop (Nishitokyo busfrom JR Musashi-Itsukaichi station)

Fresh, local ingredients are used whenever possible, and the fluffy pancakes are especially popular. Enjoy a heartwarming experience with a delicious meal and a view of Hinohara's beautiful natural scenery. Prior reservation is required for meals with allergy accommodations or vegetarian options.







Hinohara Factory

ひのはらファクトリー

© 042-588-5170

https://www.hinoharafactory.com/

4023-1 Hinohara-mura, Nishitama-gun Business Hours Apr. to Nov. 11:00-17:00

Dec. to Mar. 11:00-16:00 Closing Days Mon./Tue.(If Mon., Tue. is a holiday, the following day will be closed)

*4/29-5/5(Golden week), 7/21-8/31(During school summer vacation), Oct. to Nov.(Autumn leaves): Open only on Tue.

1-minute walk from Nacchi bus stop (Nishitokyo bus from Musashi-Itsukaichi JR station)

A facility that combines a kiosk, farmer's market, and café. Visitors can also tour a shochu production facility that uses potatoes from Hinohara Village. The kiosk offers a variety of products such as essential oils, perfumes, room fragrances. face mask sprays, and craft kits made with cypress from Hinohara, They offer a variety of ways to enjoy these products.



医线间



Tachibanaya

たちばな屋

© 042-598-0029

https://hinohara-kankou.jp/spot/tachibanaya/ 5574 Motoshuku, Hinohara-mura, Nishitama-gun

11:00-15:00 (L014:45) Dinner 17:00-20:00 (L019:45) Closing Days Tue.

Access 20-minute by car from Musashi-Itsukaichi JR station(5 parking spaces)

1-minute walk from Honjuku yakubamae bus stop(Nishitokyo bus)

A good old-fashioned handmade ramen restaurant. The restaurant offers authentic handmade ramen with soup made from pork and other ingredients. which have been passed on over the generations, as well as rice bowl menus, set menus, wild cherry trout, and grilled and salted sweetfish.











Jinya

© 0428-86-2152

https://tabelog.com/en/tokyo/A1330/A133004/13110220/ 709 Kawano, Okutama-machi, Nishitama-gun

Business Hours 11:30-15:00

Closing Days Thu.

5-minute walk from Mivamabashi bus stop Access (Nishitokyo bus from Oku-Tama JR station)

Enjoy heartwarming countryside dishes made with locally sourced ingredients, such as wild vegetables handpicked by the owner and his family, konjac, and handmade soba noodles.















The winds of Okutama Hatonosuso

奥多摩の風 はとのす荘

© 0428-84-7123

https://www.okutamas.co.jp/hatonosu/# 662 Tanazawa, Okutama-machi, Nishitama-gun

Business Hours 17:30-20:30

27 Jinva

Closing Days Mon. (If Mon. is a holiday, the following Tue. will be closed)

The winds of Okutama

Yamanohan coffee

Hinohara Factory 25

Tachibanaya 26

5-minute walk from Hatonosu JR station

Clear water flows down the waterfall streaming into the valley below. The trees change appearance throughout the four seasons. The restaurant serves a variety of dishes that highlight the best qualities of each ingredient and selected at their peak during the four seasons. The chef will proudly serve his specialties. Visit Okutama, a place that offers a different charm with each season. Allergy-friendly meals are available with prior consultation and reservations.



Soha Unagi Wazen Takahashiya









Gyokaisousakuryori jizakanadokoro uohachitei 魚介創作料理 地魚処 魚八亭

After fresh fish is brought to Hachijo Island, it is marinated in soy sauce and made into sushi using rice sweetened with sugar. Instead of wasabi, mustard paste is used, which is a distinctive feature of this sushi.

© 04996-2-2807

https://tabelog.com/tokyo/A1331/A133101/13163950/

198-1 Mitsune, Hachijo-machi

Business Hours Morning 7:00-10:00 Lunch 11:00-15:00 Dinner 17:00-22:00

Closing Days Irregular closing
Access 20-minute walk from Hacijojima Airport









SS MAP WEBSITE

Delicious sushi from the Izu Islands, glossy like bekko (tortoiseshell).

Overview & History

A local dish popular in the Izu Islands and Ogasawara Islands, it is typically fish pickled in a soy sauce-based tare (called "zuke") paired with vinegared rice as a means of preserving freshness when sailing out to sea. It is prepared differently depending on the area, with some using vinegared rice sweetened with sugar or mirin, mustard paste instead of wasabi, or "Shimato shoyu" soy sauce in which unripe Shima Togarashi peppers have been soaked. It is also known as bekko sushi ("tortoise-shell sushi") for its color.

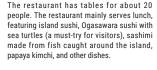
Source: Created by processing content from the Ministry of Agriculture, Forestry and Fisheries website. (https://www.maff.go.jp/j/keikaku/syokubunka/k_ryouri/search_menu/menu/34_19_tokyo.html)













https://www.ogasawaramura.com/en/eat/shimazushi/ Aza Higashi-machi, Chichijima, Ogasawara-mura

Business Hours 10:00-14:00 (LO13:30)

Closing Days When Ogasawara-Maru is setting sail
Access 5-minute from Futami port







This Bekko-zushi is made with fresh fish marinated in Izu Oshima's renowned soy sauce, infused with dissolved green chili peppers. The sauce, made from the restaurant's original blend, is a must-try. This rare sushi is limited to a maximum of two pieces per customer.

©04992-4-0372

https://www.izu-oshima.or.jp/eat.html Kudacchi. Sashikiii. Oshima-cho

Business Hours 11:00-13:30

16:30-20:30

Closing Days Mon.

Near Kudacchi bus station (Ooshima bus)













Nutrition & Health Information

The menu features seasonal fish caught in the waters around Ogasawara, including sea bream, tuna, bonito, swordfish, flying fish, three-line grunt, greater amberjack, and more. These fish are rich in DHA, EPA, minerals, and vitamins, offering a well-balanced mix of protein and healthy fats.



Additionally, since the sushi uses vinegar, a fermented seasoning, it offers potential benefits unique to fermented foods, such as regulating the intestinal environment, boosting immunity, and improving complexion. However, since it contains a generous amount of sugar, it is best to avoid overeating.



The Premium shochu. Savor the mellow aroma as you sip shochu.

Overview & History

Shima shochu made in the Izu Islands south of Tokyo is popular among islanders, and shochu-making has deep roots on the islands. The master brewers take into account the harsh conditions unique to the remote islands and are committed to hand craftsmanship, so all of the shochu is full of individuality. There are three types of Tokyo Shimazake manufactured in the Izu Islands: sweet potato shochu, barley shochu, and sweet potato/barley blend shochu. A key feature of all these types is that they are made with "mugi koji," which uses barley instead of rice as the raw ingredient for the koji malt. In addition, you can use Shima Shochu for cooking as well as drinking. In March 2024, Tokyo Shimazake was designated a geographical indication (GI), which exclusively allows only those products manufactured with the ingredients and production methods characteristic of a specific production area to bear the name of that production area.

Source: Created by processing content from the National Tax Agency website. (https://www.nta.go.jp/about/organization/tokyo/sake/pdf/shimazake.pdf)



©04992-7-5180

https://tabelog.com/en/tokyo/A1331/A133101/13285486/ 6-10-2 Honson, Niijima-mura

Business Hours

Lunch 11:30-14:00 Dinner 17:30-20:00 From Golden Week to September Moning 7:00-9:00 Lunch 11:00-15:00

Closing Days

Mon./Tue. Access 5-minute by car or 10-minute walk from Niijima port





A restaurant where you can enjoy Miyahara Sake Brewery's signature shochu, Shima Jiman. During peak season, the restaurant offers a variety of dishes made with island ingredients. Customers can unwind and enjoy their meal in the restaurant's spacious setting.







TeaHouse Non·no ティーハウスノン・ノ

The Miyake Island shochu, Oyamaichi, is available. A retro-style coffee shop attached to Yamanobe Ryokan offers visitors a chance to enjoy the island's natural beauty with bougainvillea flowers blooming on the terrace.

© 04994-5-0317

https://tabelog.com/en/tokyo/A1331/A133101/13272206/ 1544 Aco, Miyake-mura

Business Hours 11:00-14:00

Closing Days Irregular closing

Access 5-minute walk from Togajinja-mae bus stop(bus from Sabigahama port)





















Izakayasousai Eirin 居酒屋創菜 英凛

A rare authentic Chinese restaurant on Hachijo Island. The restaurant offers a variety of island shochu, including Nasake-jima and Yae-tsubaki. Popular dishes include salty gyoza with ashitaba and spicy tantanmen noodles.

© 04996-9-5961

https://www.hachijo.gr.jp/restaurant/eirin/ 2541-2 Ookago, Hachijo-machi, Hachijojima

Business Hours 11:30-13:30 17:30-22:00

Sometimes close early Closing Days Tue. Access

7-minute by car from airport 9-minute by car from Sokodo port 2-minute walk from Machivakuba



Nutrition & Health Information

The shochu, free of purines and carbohydrates, helps increase the enzyme urokinase, which dissolves blood clots. When consumed in moderation, it offers health benefits by helping prevent diseases caused by blood clots, such as myocardial infarction and cerebral infarction. Potato and barley



shochu, in particular, are considered especially beneficial for health in this regard. They also help increase good cholesterol, and the aromatic compound linalool in potato shochu is known for its relaxing effects. Of course, it is important to enjoy shochu in moderation.

Kiyoumaru

雑魚や 紀洋丸

© 04992-2-1414

https://www.instagram.com/kiyomaru_izuoshima Manose, Motomachi, Oshima-machi

Lunch 11:30-13:30 17:30-20:00 Dinner

Closing Days Thu./Irregular closing on Sun. 5-minute walk from Motomachi port The restaurant's name signifies a variety of fishes, and true to its name. it serves rare fishes that are seldom shipped to central Tokyo. The restaurant serves a unique selection of local dishes found only on the islands.

















Cafe Bar NABEKICHI 喫茶酒場 なべきち

© 04992-7-5318

https://www.instagram.com/nabekichi.gram/ 1-17-2 Motomachi, Oshima-machi

11:00-15:00 (LO14:30) Lunch 18:00-21:00 (LO20:00) Dinner Closing Days Thu./Sun. dinner

Access 1-minute walk from Motomachi port

The restaurant with a pink exterior is only a one-minute walk from Motomachi Port. This restaurant offers homemade dishes and confections in a refreshing Hawaiian atmosphere! A wide variety of drinks are available, including island sake and cocktails. Please inform the restaurant of any allergies when making your reservation.











YAKINIKU CHIKUBA 3

焼肉 竹馬

© 04992-2-1515

https://www.shimajiman.metro.tokyo.lg.jp/02_shop/info_116/ 4-1-2 Motomachi, Oshima-cho

Business Hours 17:30-21:45 (Last order may be at 21:00) (The last order may be taken earlier under

certain conditions.) Closing Days Sun.

Few minute by car from Motomachi port Near Machiyakuba bus stop(Oshima bus) Wagyu A5-rank beef is served, including ribs and loin! The beef served here is primarily from well-known brands. Beef tongue is another popular dish! Bekko innards, a local specialty from Izu Oshima Island, is also offered here.













ACCESS MAP

















DONGURI

どんぐり

© 04994-2-1410

https://www.shimajiman.metro.tokyo.lg.jp/02_shop/info_055/ 237 Kamitsuki, Miyake-mura

Business Hours 17:30-22:00 (LO21:30)

(The restaurant may close early.)

Closing Days Tue.

5

Access Near Yakiba bus stop

The tempura set menu, featuring crispy fried ashitaba herbs, is excellent. It is a Japanese food restaurant where islanders gather.













© 04994-8-2071

https://www.instagram.com/mikura_camburi/ Mikuraiima-mura

Business Hours 18:00-22:00 Closing Days Tue./Wed. Access Mikuraiima

An izakaya where customers can eniov a variety of shochu from the Izu Islands.













Bonina

Bonina (ボニーナ)

© 04998-2-3027

https://www.instagram.com/bonina_ogasawara/ Aza Higashi-machi, Chichijima, Ogasawara-mura

11:30-14:00 (L013:30) Lunch Dinner 17:30-23:00 (LO22:00) Closing Days Irregular closing

3-minute walk from Futami port passenger

terminal of Ogasawara-Maru

The restaurant has long been a local favorite, known for its high-ceilinged indoor dining area and open-air terrace tables. Popular dishes include those made with island ingredients, homemade pizza, and shao-mai. For lunch, enjoy a poke bowl made with fish caught in the island's waters at a terrace table overlooking the ocean.









Sawaya cordonblue

さわやコルドンブルー

© 090-3992-5241

https://www.shimajiman.metro.tokyo.lg.jp/02_shop/info_038/ 676 Kouzushima-mura

12:00-14:00 (L013:30) Lunch 18:30 (Only in winter18:00)-22:00

(LO20:00) Closing Days

10-minute walk from Maehama port Access

The owner, who had been running a French restaurant in Kvoto for 28 years, moved to Kouzu Island in September 2016. The restaurant serves menu items featuring freshly caught fish and other island incredients, complemented by a wide selection of wines and whiskeys. Please contact the restaurant in advance to make reservations for allerov-friendly, vegetarian, or halal options.









Please see the Tokyo Travelers' Map on page 6 for the island area.



TOKYO ACCESSIBLE RESTAURANT





Issued by Welcoming Environment Promotion Section, Tourism Division, Bureau of Industrial and Labor Affairs, Tokyo Metropolitan Government 2-8-1, Nishi-Shinjuku, Shinjuku-ku, Tokyo 163-8001 Japan TEL 03-5320-4802

リサイクル適正(A)

石油系溶剤を 含まないインキを 使用しています。 TOKYO ACCESSIBLE RESTAURANT 東京都飲食店バリアフリーガイド

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