

# Wadatsumi Kokubunji

☎ 042-324-2118

URL <https://mix-up.owst.jp/>



- 📍 3-12-6 Minamicho, Kokubunji-shi
- 🕒 17:00 – 23:00  
(Reservations required for lunch)
- ✖ Sundays
- 🚶 3 min. walk from JR Kokubunji Station South Exit



Signature menu

## Seasonal Fish Dishes

Available Year-round (Every season)

Ingredients used Seasonal fish from Tokyo Bay

## Tosa Pickled Tomatoes

Available Summer

Ingredients used Tomatoes from Kokubunji



# Aburyanse Hyakukan

☎ 042-329-2336

URL [http://www.newtokyo.co.jp/tempo/hyakukan/kokubunji/hyakukan\\_kokubunji.htm](http://www.newtokyo.co.jp/tempo/hyakukan/kokubunji/hyakukan_kokubunji.htm)



- 📍 9F Celeo Kokubunji, 3-20-3 Minamicho, Kokubunji-shi
- 🕒 11:00 – 22:30
- ✖ New Year's Day, and other days on which Celeo Kokubunji is closed
- 🚶 Inside Celeo Kokubunji in the station building directly connected to JR Kokubunji Station



Signature menu

A set of dishes steamed in a bamboo steamer and containing Kokubunji vegetables

Available Year-round (Every season)

Ingredients used Seasonal vegetables from Kokubunji

Seasonal menu items including Caesar salad, grilled eggplant, etc.

Available Summer

Ingredients used Seasonal vegetables from Kokubunji



# May cafe

☎ 042-312-0576

URL <https://www.hotpepper.jp/slrJ001129336/>



Signature menu



- 📍 2F Verona Kokubunji, 2-11-16 Minamicho, Kokubunji-shi
- 🕒 11:00 - 18:00 (subject to change)
- ✕ Wednesdays (other irregular holidays)
- 🚶 3 min. from Kokubunji Station South Exit



## Rich vegetable pasta

Available Year-round

Ingredients Broccoli, cabbage, seasonal vegetables from Kokubunji

## Kokubunji Wild Flower Honey Café au Lait

Available Year-round

Ingredients Kokubunji Wild Flower Honey, ceases to be available as soon as the honey for that fiscal year runs out



Yakiniku Grilled Meat

# Keijoen

☎ 042-323-5746

URL <http://kokubunji.shop-info.com/yakinikkeijouen/>



Signature menu



- 📍 1F Tozai Bldg., 2-15-5 Honcho, Kokubunji-shi
- 🕒 Weekdays 17:00 - 23:30  
Sundays and Holidays 17:00 - 23:00
- ✕ Wednesdays
- 🚶 3 min. walk from JR Chuo Line Kokubunji Station North Exit



## Homemade *Namul* with Koku-veggies (Flavorful Veggies)

Available Year-round

Ingredients Seasonal vegetables from used Kokubunji

## Keijoen Salad with Koku-veggies (Flavorful Veggies)

Available Year-round

Ingredients Seasonal vegetables from used Kokubunji



# Syokusai Warabitei

☎ 042-511-7269

URL <http://kunitachi.shop-info.com/units/36236/warabitei/>



- 📍 3-7-6-1F Higashi, Kunitachi-shi
- 🕒 11:30 – 14:00/17:00 – 22:00
- ✖ Wednesdays and the third Tuesday of the month (if a public holiday falls on a Wednesday, open that day and closed the following Thursday)
- 🚗 About 15 min. from JR Chuo Line Kunitachi Station



Signature menu



## Jellied tomatoes/corn shinjowan/ fig sesame paste

Available Summer

Ingredients used tomatoes, corn, figs from Fuchu

## Fugu course

Available November-February

Ingredients used onions, long leeks, chrysanthemums, Chinese cabbage from Fuchu



# Kunitachi Vegetable Restaurant Nakamichi Café

☎ 042-848-4991

URL <https://www.facebook.com/nakamichicafe>



- 📍 4-12-11-1F Fujimidai, Kunitachi-shi
- 🕒 11:30 – 22:30  
(Until 20:30 on Sundays and Holidays)
- ✖ Irregular
- 🚗 1 min. walk from JR Nambu Line Yagawa Station



Signature menu



## Daily Quiche

Available Year-round

Ingredients used Made with seasonal vegetables from Kunitachi for that day

## Daily Kunitachi Vegetable Salad

Available Year-round

Ingredients used Made with seasonal vegetables from Kunitachi for that day



## CRAFT! KUNITA-CHIKA

☎ 042-843-0607

URL <https://r.gnavi.co.jp/eb5fsg6n0000/>

📍 B1F Kunitachi Sekiya Bldg., 1-9-30 Kunitachi-shi

🕒 Tuesdays-Saturdays 17:30-23:00 (Last call 22:30)  
Sundays and Holidays 16:00-22:00 (Last call 21:30)

✕ Mondays

🚶 3 min. walk from JR Chuo Line Kunitachi Station South Exit  
(Under the building where you enter for the Seiyu Store)

## Signature menu

## Deep-fried local vegetables

Available Year-round

Ingredients Seasonal vegetables from used Tokyo

## Pickles

Available Year-round

Ingredients Seasonal vegetables from used Tokyo



## Stuben Otama

☎ 042-551-1325

URL <http://www.otama.co.jp/>

📍 785 Fussa, Fussa-shi

🕒 Weekdays 11:30 - 14:00/17:00 - 21:00  
Weekends and Holidays 11:30 - 15:00/17:00 - 21:00

✕ Tuesdays

🚶 3 min. walk from JR Ome Line Fussa Station East Exit



## Signature menu

## TOKYO X Pork Lunch

Available Year-round (Lunch only)

Ingredients TOKYO X Ham · sausages and used bacon

## TOKYO X Pork Steak Set

Available Year-round (Dinner only, reservation required)

Ingredients TOKYO X Pork used



# Ikesu Restaurant Hamazen

☎ 042-551-0035

URL <https://www.kourakuen.com>



- 📍 1018 Kumagawa, Fussa-shi
- 🕒 11:00 - 22:00
- ✕ Open everyday (Only closed for New Year's holidays)
- 🚶 5 min. walk from JR Musashi-Itsukaichi Line Kumagawa Station



Signature menu

## Nishitama Nigiwai Meal

Ingredients Pork from Ome, freshwater Ayu Fish used from Akigawa, corn from Akiruno, etc.  
Ingredients change with the seasons.

## Tempura Assorted

Available Year-round  
Ingredients Maitake mushrooms from used Hinohara, etc.



# Asian Restaurant Komae Saigon

☎ 03-3430-5186

URL <http://www.hotpepper.jp/strJ000230484/>



- 📍 1-3-1 Izumihoncho, Komae-shi
- 🕒 11:30 - 15:00 (Last Call 14:30)  
17:00 - 24:00
- ✕ Mondays (Changes on public holidays)
- 🚶 3-4 min. walk from Odakyu Line Komae Station



Signature menu

## Coriander Salad

Available Year-round  
Ingredients Coriander (from Komae and used Setagaya)

## Water Spinach and Garlic Stif-fry

Available Year-round  
Ingredients Water spinach (from Komae and Setagaya)



P Parking lot available

📄 Takeout menu available (may require a reservation)

📶 Wi-Fi available

📅 Reservations possible

💳 Credit cards accepted (confirm types that are accepted)

📱 Electronic money accepted (confirm types that are accepted)

Italian Restaurant **Vino Uno**☎ **03-3430-4884**URL <http://vinouno-komae.com/>

Signature menu



📍 1F Izumi-no-Mori Hall, 1-8-12 Motoizumi, Komae-shi

🕒 12:00 – 14:30 (Last call 14:00)  
18:00 – 21:30 (Last call 21:00)✕ Mondays  
(Substituted to Tuesday if Monday is a holiday)

🚶 1 min. walk from Odakyu Line Komae Station North Exit



**Lunch Course**  
(Includes homemade, stone oven-baked bread made with natural yeast)

Available Year-round

Ingredients GAP Komae vegetables, used  
Komae vegetables

**Dinner Course**  
(Includes homemade, stone oven-baked bread made with natural yeast)

Available Year-round (Dinner only, reservation required)

Ingredients GAP Komae vegetables, used  
Komae vegetables

## Jack Pot Komae

☎ **050-3184-1680**URL <http://www.jack-pot.co.jp/>

Signature menu



📍 1F, 1-1-5 Izumihon-cho, Komae-shi

🕒 8:00 – 20:00 (Last call 19:00)

✕ Open everyday

🚶 2 min. walk from Odakyu Komae Station North Exit  
(Inside Komae City Hall)

**Seasonal Vegetable Simple Salad**

Available Year-round

Ingredients Seasonal vegetables from used  
Komae

**Oyster and Vegetable Cream Spaghetti**

Available Year-round

Ingredients Seasonal vegetables from used  
Komae

# Teppan TOKIO

☎ 03-5761-8805

URL [https://www.instagram.com/iron\\_plate\\_tokio/](https://www.instagram.com/iron_plate_tokio/)



- 📍 Second floor, 1-20-4 Higashiizumi, Komae-shi
- 🕒 17:00 - 25:00
- ✖ Thursdays
- 🚶 Immediately next to Odakyu Line Komae Station



## Signature menu



### Salad with our Renowned Homemade Dressing

Ingredients used Seasonal vegetables from Komae  
\*Served with homemade dressing that uses onions, carrots, etc. from Komae (changes with the seasons)

### Potage with Butternut Squash from Komae

Available Around Aug to Nov  
Ingredients used Butternut squash from Komae



# Casual French restaurant Arbre

☎ 042-492-7800

URL <http://blog.arbre-fr.jp/>



- 📍 Yamaka Bldg., 1-4-17 Matsuyama, Kiyose-shi
- 🕒 11:30 - 14:30 (LO 13:30)  
17:45 - 22:00 (LO 20:30)
- ✖ Monday every week and the first Tuesday of the month
- 🚶 2 min. from Seibu Ikebukuro Line Kiyose Station South Exit



## Signature menu



### Dinner A course

(One example: grill of Amakusa-raised red seabream, together with Kiyose vegetables...)

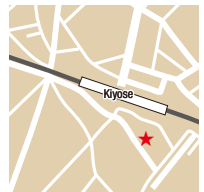
Available Year-round

Ingredients used seasonal vegetables (yellow and round zucchinis, amaranth, turnips, tiny chou chou, carrots, cauliflowers, beets, new onions, tomatoes, etc.) from Kiyose

### Seasonal Kiyose vegetable potage

Available Year-round

Ingredients used Kiyose-grown purple sweet potatoes, turnips, etc.



P Parking lot available

📄 Takeout menu available (may require a reservation)

📶 Wi-Fi available

📞 Reservations possible

💳 Credit cards accepted (confirm types that are accepted)

📱 Electronic money accepted (confirm types that are accepted)

# Shunsaigyō hiro

☎ 042-459-1486

URL <http://www.localplace.jp/t100056643/>



Signature menu



- 📍 1F Namiki Bldg., 1-13-7 Motomachi, Kiyose-shi
- 🕒 11:00 – 14:30 (Last Call 14:00)  
16:00 – 24:00 (Last Call 23:00)
- ✕ Sundays and days with no fish deliveries
- 🚶 3 min. walk from Seibu Ikebukuro Line Kiyose Station North Exit



## Kiyose Salad

Available Year-round

Ingredients Seasonal vegetables from Kiyose

## Fish and Kiyose Vegetables *Tempura*

Available Year-round

Ingredients Seasonal vegetables from Kiyose



# Ika Bar x Niku Bar Haru

☎ 042-497-9268

URL <https://www.facebook.com/ikabaranikubaru/>



Signature menu



- 📍 1-9-3 Motomachi, Kiyose-shi
- 🕒 16:00 – 24:00 (Last Call 23:00)
- ✕ Open everyday
- 🚶 1 min. walk from Seibu Ikebukuro Line Kiyose Station North Exit



## Salad with Raw Ham and Arugula from Kiyose

Available Year-round

Ingredients Arugula from Kiyose

## Fish and Kiyose Vegetables *Tempura*

Available Year-round

Ingredients Turnips from Kiyose





Murayama  
**Mangestu Udon Noodles**

☎ **042-560-3559**  
 URL <http://www.mangetsuudon.com>



- 📍 1-12-10 Mitsugi, Musashimurayama-shi
- 🕒 11:00 – 15:00 (Also open from 18:00 to 20:30 on Friday and Saturday)
- ✖ Mondays and 2nd Tuesday of the month
- 🚌 Take the Tachikawa Bus from JR Tachikawa Station towards "Hakonegasaki." Approx. 4 min. walk after getting off at "Choenji" bus stop.



Signature menu



**Udon Noodles with Meat Soup**

Available Year-round

Ingredients Japanese mustard spinach from Musashimurayama

**Udon Noodles Topped with Broiled Chashu Pork Slices**

Available Summer

Ingredients Daikon radish from Musashimurayama



Handmade Ice Cream Workshop  
**Verde**

☎ **042-560-6651**  
 URL <http://gelat-verde.jp/>



- 📍 1-80-3 Mitsufuji, Musashimurayama-shi
- 🕒 Apr – Sep 11:00 – 17:30  
 Oct to Mar 11:00 – 17:00
- ✖ Mondays and Tuesdays (subject to change)
- 🚌 5 min walk from Tachikawa Bus and Seibu Bus "Aeon Mall" bus stop



Signature menu



**Milk**

Available Year-round

Ingredients Milk from Musashimurayama (store produced)

**Blueberry**

Available Middle of June to early September

Ingredients Milk from Musashimurayama (store produced), blueberry from Musashimurayama (store produced)



\*Depending on the season, uses Okutama wasabi, edamame soybeans from Komae-shi, black tea from Hinohara-mura, and strawberries / mikan oranges / apples from Musashimurayama-shi

## Nikujiru Udon Nagashimaya

☎ 042-516-8669

URL <https://m.facebook.com/3.nagashimaya/>

Signature menu

## Nikujiru Udon

Ingredients Seasonal vegetables from Tokyo used (mainly from Musashimurayama)  
\*A portion of our flour is from Musashimurayama

Matsuzen (Nikujiru udon and tempura rice bowl) / Takezen (Nikujiru udon and tempura)

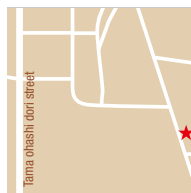
Ingredients Seasonal vegetables from Tokyo used (mainly from Musashimurayama)  
\*A portion of our flour is from Musashimurayama

📍 1-135-2 Ominami,  
Musashimurayama-shi

🕒 Lunch 11:30 – 15:00  
Dinner 18:00 – 21:00

✕ Irregular

🚗 Take the bus from the Tachikawa Station. 2 min. walk from "Ominami 1-chome" bus stop



## Yokocho Wine Sakaba Lido

☎ 042-400-7445

URL <http://www.lido-vins.com/>

Signature menu

## Lido-style salad

Available Year-round

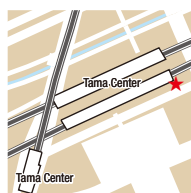
Ingredients Seasonal vegetables from Hachioji and Tama

📍 B1 Ochiai Yokocho, 1-11-3 Ochiai,  
Tama-shi

🕒 18:00 – 23:30

✕ Sundays, additionally some other irregular days

🚗 1 min. walk from the Keio Line, Odakyu Line, and Tama Monorail stations



# Hatake de Kitchen

☎ 042-400-0915

URL <http://kusamura.org/introduction/kitchen/>



- 📍 6F Cocolia Tama Center 1-46-1 Ochiai, Tama-shi
- 🕒 11:00 - 22:00 (Last call 21:00)
- ✖ New Year's Day (\*A day on which Cocolia Tama Center is closed)
- 🚶 5 min. walk from Keio Sagami-hara Line Keio Tama-Center Station, Odakyu Tama Line Odakyu Tama-Center Station, and Tama Toshi Monorail Tama-Center Station

Signature menu



## Hanakago Set

Available Year-round  
 Ingredients used Seasonal vegetables (shiitake mushrooms, etc.) from Hachioji

## Rice soup containing shiitake mushrooms and small, dried fish

Available Year-round  
 Ingredients used Shiitake mushrooms from Hachioji



Run! Yoshoku-ya-san ♪

# Inagi Satoyama Kitchen

☎ 042-331-3318

URL <http://soup-shisyou.jimdo.com/>



- 📍 36-104 Hirao Jutaku, 3-1-1Hirao, Inagi-shi
- 🕒 11:30 - 16:00/17:00 - 21:00 (Mon to Fri)  
11:30 - 21:00 (Sat, Sun and Holidays)
- ✖ Wednesdays
- 🚶 Take the bus from either Odakyu Line Shin-Yurigaoka Station or Keio Line Inagi Station. Store is immediately next to the "Hirao Danchi" bus stop.

Signature menu



## Hearty Domestic Beef Stew

Available Year-round  
 Ingredients used Seasonal vegetables from Inagi (broccoli, Green beans, carrots, sunny lettuce, etc.)

## Inagi Satoyama Special Taco Rice

Available Year-round  
 Ingredients used Seasonal vegetables from Inagi (sunny lettuce, lettuce, tomatos, broccoli, carrots, green beans, etc.)



## Akariya Kosen

Handmade *Soba* Noodles

☎ 042-379-9225

URL <http://akariyakosen.com/>

Signature menu



- 📍 310-10 Yanokuchi, Inagi-shi
- 🕒 1:30 – 13:40 Last Call (14:00 Closed)  
17:30 – 20:30 Last Call (21:00 Closed)
- ✕ Mondays and 4th Tuesdays  
(closed the following day if a holiday)
- 🚶 1 min. walk from Nambu Line  
Yanokuchi Station



## Duck Hot-pot

Available Nov to Mar

Ingredients Seasonal vegetables from Inagi  
(Vegetables received: Long leeks, chrysanthemums, *shiitake* mushrooms, etc.)

## Pear Soba

Available End of August to early October

Ingredients Pears from Inagi (Inagi, Niitaka, etc.)



## ORTOLANA

☎ 042-407-5659

URL <http://ortolana.kitchen/>

Signature menu



- 📍 965-1 Oomaru, Inagi-shi
- 🕒 11:00 – 13:30 Last Call  
(From 11:30 for weekends and Holidays)  
17:30 – 21:00
- ✕ Tuesdays (May be closed on other days)
- 🚶 2 min. walk from JR Nambu Line  
Minami-Tama Station



## Ortolana Napolitan Pasta

Available Year-round

Ingredients Seasonal vegetables from Inagi (onions, carrots, bell peppers, eggplants, chayote, *norabou* greens, cabbage, etc.)

## Peperoncino with Inagi Vegetables

Available Year-round

Ingredients Seasonal vegetables from Inagi (cucumbers, carrots, paprika, chayote, *norabou* greens, etc.)





📍 1736-1 Higashinaganuma, Inagi-shi

🕒 Weekdays 9:00 – 18:00  
Weekends 10:00 – 18:00

✕ Wednesdays, Thursdays and Holidays

🚶 10 min. walk from Keio Sagamihara Line Inagi Station



Signature menu



## Imacoco Original Salad

Available Year-round

Ingredients used To the greatest extent possible, we use seasonal vegetables from Inagi

## Homemade Pie and Pear Jam

Available Year-round

Ingredients used Pears from Inagi (Kaya En Produce)



Italian Restaurant

# Crescere



📍 First floor, 4-15-11 Gonokami, Hamura-shi

🕒 11:30 – 14:30 (Last Call 14:00)  
18:00 – 22:30 (Last Call 22:00)

✕ Sundays

🚶 2 min. walk from JR Ome Line Hamura Station East Exit



Signature menu



## Peperoncino Spaghetti with Fresh Tomatoes, Bell Peppers, and Roasted Eggplant

Available Jul to Nov

Ingredients used Tomatoes, bell peppers, eggplants (from Hamura)

## Grilled Cheese with Eggplant and Minced Meat

Available Jul to Nov

Ingredients used Eggplants (from Hamura)

