

Home Dining Kuraya

☎ 03-3336-0306

URL



📍 B1F Bear Valley Toritsu-Kasei, 3-6-6 Saginomiya, Nakano-ku

🕒 Weekdays: 17:30-24:00

Sat, Sun and Holidays: 11:30-14:00/17:30-24:00

✖ Mondays

🚶 3 min. from Seibu Shinjuku Line, Toritsu-Kasei Station



Signature menu

Boiled komatsuna greens and soy sauce dressing

Available Year-round (depends on availability)

Ingredients *Komatsuna* greens from used Tokyo (Musashino City)

Chilled tomato

Available Summer

Ingredients Tomatoes from Tokyo used (Musashino City)



Tabegotoya-Norabo

☎ 03-3395-7251

URL



📍 4-3-5Nishiogikita, Suginami-ku

🕒 17:00 - 0:00

✖ Mondays

🚶 7 min. from Chuo Line Nishiogikubo Station North Exit



Signature menu

Local vegetables and tofu salad

Available Year-round

Ingredients (Almost completely) Uses seasonal vegetables from used Mitaka City

Kakiage tempura with corn and edamame soybeans

Available June-July

Ingredients Corn and *edamame* soybeans from used Mitaka City



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)

Furukawayaya

☎ 03-5974-0122

URL <http://www.furukawayaya.jp>



Signature menu



- 📍 2F No. 2 Koei Bldg, 1-2-2 Oji, Kita-ku
- 🕒 Lunch: 11:00 – 15:00
Dinner: 17:00 – 22:30
- ✖ Monday (excluding holidays)
- 🚶 Immediately outside Keihin Tohoku Line Oji Station (North Exit)



Lunch Course

Available Year-round

Ingredients used Uses vegetables from Tokyo, mainly seasonal Edo Tokyo vegetables (content varies depending on harvest season)

Evening Course

Available Year-round

Ingredients used Uses vegetables from Tokyo, mainly seasonal Edo Tokyo vegetables (content varies depending on harvest season)

*Also offer and sell the "Tokyo La Baldane" roll cake, which uses Takingogawa burdock, as a course dessert



Theory Akabane

☎ 03-6454-4252

URL <https://www.hotpepper.jp/strJ001162446/>



Signature menu



- 📍 1-29-7 Akabane, Kita-ku
- 🕒 Tue – Sun 12:00 – 15:00/17:30 – 22:00
- ✖ Mondays
- 🚶 5 min. walk from JR Akabane Station East Exit



Hiroshima Yaki

Available Year-round

Ingredients used cabbages from Nerima

Cabbage with Salt-Based Sauce

Available Year-round

Ingredients used cabbages from Nerima



Izumiya Home Cooking

☎ 03-3894-4226

URL <http://www.yuenchidori.com>



- 📍 6-30-9 Nishiogu, Arakawa-ku
- 🕒 11:00 - 14:00 / 17:00 - 22:00
- ✖ Tuesdays
- 🚶 2 min. walk from Toden Arakawa Line Arakawayuenchi-Mae Station



Signature menu

Whole onions roasted on an open grill
(Dinner menu)

Available Year-round

Ingredients Onions from Higashiyamato used

Tokyo matcha tea shaved ice

Available Year-round

Ingredients Tokyo Sayama tea from Higashiyamato used



a Coeur Joie

☎ 03-3809-0915

URL <http://acjoie.jp/>



- 📍 8-44-4 Nishiogu, Arakawa-ku
- 🕒 Lunch 11:30-14:00
Café 14:00-17:00 (Tuesday-Friday)
Dinner 17:30-22:00
- ✖ Mondays, last Sunday of the month (open on Mondays that are holidays, then closed the following Tuesday)
- 🚶 2 min. walk from Toden-Arakawa Line Arakawashako-Mae Station



Signature menu

Tokyo Matcha Cheesecake

Available Year-round

Ingredients Tokyo Sayama matcha used (from Higashiyamato)

Potato Gratin / Turnip Soup

Available Year-round

Ingredients Potatoes and turnips used (from Higashiyamato)



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)

Handmade Izakaya Iwasawa

☎ 03-5811-4658

URL <https://www.iwasawa-foods.com>

Signature menu



- 📍 1F Eiraku Bldg, 7-28-2 Minamisenju, Arakawa-ku
- 🕒 Mon-Fri: 17:00-25:00
Sat, Sun and Holidays: 15:00-25:00
- ✕ Open everyday
- 🚶 1 min. walk from Minami-Senju Station via various lines



Japanese Mustard Spinach and Mushroom Salad

Available Year-round

Ingredients Japanese mustard spinach (from used Kadokura Farm in Edogawa)

Senju Green Onion and Tuna Kushikatsu

Available Year-round

Ingredients Edo Senju green onions used



Enza

☎ 03-3995-1577

URL <http://www.udon-enza.com/>

Signature menu



- 📍 Inside the Furusato Museum at Shakujii Park, 5-12-16 Shakujii-machi, Nerima-ku
- 🕒 11:00 - 15:30
- ✕ Mondays and the first Tuesday of each month
- 🚶 15-20 min. walk to Furusato Museum through Shakujii Park from Seibu Ikebukuro Line Shakujii-koen Station



Mizorekate Udon (hot or cold)

Available Year-round

Ingredients leafy vegetables, Japanese mustard spinach, spinach, Daikon radish, etc. (from Nerima)

Mixed Tempura of Local Vegetables

Available Year-round

Ingredients eggplant, onion, carrot and seasonal vegetables used



*“Hingya no Shio” salt (from Aogashima Island) is used for some dishes.

*Business hours and days when restaurants are closed may change. Please check the latest information on the store's website, etc.

Gochiso Bar yasu & Nonchan

☎ 03-6479-2252

URL



- 📍 105 Diamond Building, 4-24-5 Oizumi Gakuencho, Nerima-ku
- 🕒 17:00 - 23:00 (Last call 22:30)
- ✖ Irregular Please contact us
- 🚌 Take the bus from the Seibu Ikebukuro Line Oizumigakuen Station North Exit. 1 min. after getting off in front of "Oizumi Yubinkyoku Mae"



Signature menu

Daikon radish salad

Available When daikon radish are available
 Ingredients used Daikon radishes (from Oizumi)

Roll cabbage

Available When cabbage is available
 Ingredients used Cabbage (from Oizumi)



Chinese Tapas hachi

☎ 03-6311-0672

URL <http://www.facebook.com/chinesetapashachi/>



- 📍 1F No.2 Pearl Heights, 1-1-9 Oizumi Gakuencho, Nerima-ku
- 🕒 11:30 - 14:30/17:30 - 21:30
- 📅 Mondays
- 🚶 10 min. walk from Seibu Ikebukuro Line Oizumi Gakuen Station (North Exit)



Signature menu

Daikon Mochi

Available Offered only when daikon radishes are harvested in Oizumi
 Ingredients used Daikon radishes (from Oizumi in Nerima-ku)

Stir-Fried Vegetables

Available Year-round
 Ingredients used Seasonal vegetables (from Oizumi in Nerima-ku) (content changes with the seasons)



Chinese Restaurant Taishoken

☎ **03-3923-7770**

URL <http://s-taishouken.com/>



Signature
menu



- 📍 8-22-1 Shakujiidai, Nerima-ku
- 🕒 11:30 - 21:00
- ✖ Tuesdays
- 🚶 From South Exit of Oizumi-gakuen Station on Seibu Ikebukuro Line, take the bus for Kichijoji Station and it is soon reached on foot from Nishimura bus stop.



Anton Gyoza Dumpling

Available Year-round

Ingredients Nerima grown cabbages from used Nerima (at harvest time)

Nerima Vegetable Tanmen Noodles

Available Year-round

Ingredients Nerima grown cabbages from used Nerima (at harvest time)



Koryouri Ishii

☎ **03-4283-1430**

URL <http://www.koryouri-ishii.com/>



Signature
menu



- 📍 First Floor, 5-36-14 Higashioizumi, Nerima-ku
- 🕒 11:30 - 14:00 (Last Call 13:30)
17:30 - 22:00 (Last 21:30)
- ✖ Sundays, Holidays and the first Monday of each month
- 🚶 3 min. walk from Seibu Ikebukuro Line Oizumi-gakuen Station



Evening Course

Available Year-round

Ingredients Seasonal vegetables from Tokyo, especially Nerima-ku (The day's menu is displayed on the blackboard)
used Course example: Zoshigaya eggplant surinagashi cream soup / Nerima daikon radish salad, etc. (Dependent upon the season)



Patisserie Kamitani

☎ 03-3922-2780

URL <http://kamitani.cart.fc2.com/>



Signature menu

- 📍 1F SFC Bldg., 4-27-40 Higashi Oizumi, Nerima-ku
- 🕒 Weekdays: 10:00-19:00 Sundays: 10:00-18:30
- ✖ Mondays Once a month on Sundays (Irregular) (Business hours and holidays change, so please check on the their website)
- 🚶 3 min. from Seibu Ikebukuro Line Oizumigakuen Station North Exit



Oizumi Gakuen Morning Picking Blueberry Madeleine

Available Year-round

Ingredients Blueberries from Oizumi Gakuen, used Nerima-ku

Tokyo Lemon Cake

Available Year-round

Ingredients Lemons from Nerima-ku used



PITANGO

☎ 03-6914-5513

URL <https://www.pitango.tokyo/>



Signature menu

- 📍 2F, 5-15-10 Toyotamakita, Nerima-ku
- 🕒 11:30 - 14:30 (Last call 14:00) 17:00 - 23:00 (Last call 22:30)
- ✖ Tuesdays
- 🚶 2 min. walk from Seibu Line and Toei Subway Oedo Line Nerima Station



"Let's Eat!" Pasta with Seasonal Nerima Vegetables / Cream Pasta with Grilled Green Onions, Bacon, and Nerima Miso

Available Year-round (Dinner only)

Ingredients Seasonal Vegetables (from Nishikai Farm in Nerima-ku) and mukashi miso (from Saburozaemon in Nerima-ku)

Nerima Farm Salad

Available Year-round

Ingredients Seasonal Vegetables (from Nishikai Farm in Nerima-ku)



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)

Japanese Cuisine **Musashino**☎ **03-5372-4501**URL <https://h-cadenza.jp/restaurant/musashino.html>

Signature menu

**Steamed Nerima Daikon and Salmon**

Available Served at peak season (approximately 1 month)

Ingredients used Nerima daikon radish

Waseda Ginger and Zoshigaya Eggplant Tempura

Available Served at peak season (approximately 1 month)

Ingredients used Waseda Ginger and Zoshigaya Eggplant

📍 1F Hotel Kadenza Hikarigaoka, J. CITY, 5-8 Takamatsu, Nerima-ku

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

*Business hours may change. Please check with the store in advance.

✕ Mondays (Open on Holidays)

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Toei Oedo Line Hikarigaoka Station Exit A5, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Shakujii-koen Station

Chinese Cuisine **Hakurakuten**☎ **03-5372-4500**URL <https://h-cadenza.jp/restaurant/hakurakuten.html>

Signature menu

**Nerima Daikon and Pork Spare Rib Earthenware Hotpot**

Available Served at peak season (approximately 1 month)

Ingredients used Nerima daikon radish

Nerima Cabbage Twice Cooked Pork Buns

Available Served at peak season (approximately 2 months)

Ingredients used Cabbage from Nerima

📍 1F Hotel Kadenza Hikarigaoka, J. CITY, 5-8 Takamatsu, Nerima-ku

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

*Business hours may change. Please check with the store in advance.

✕ Tuesdays (Open on Holidays)

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Toei Oedo Line Hikarigaoka Station Exit A5, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Shakujii-koen Station



Bar Lounge Voisin

☎ 03-5372-4499

URL <https://h-cadenza.jp/restaurant/voisin.html>



📍 1F Hotel Cadenza Hikarigaoka,
J. City, 5-8 Takamatsu, Nerimu-ku

🕒 Weekdays and Saturdays 9:30 - 22:00
Weekends and Holidays 9:30 - 21:00

*Business hours may change. Please check with the store in advance.

✖ Open everyday

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, from Toei Oedo Line Hikarigaoka Station Exit A5, from Tobu Tojo Line Narimasu Station South Exit, and from Seibu Ikebukuro Line Shakujii-Koen Station



Signature menu



Pasta with clams and Waseda
myogatake Japanese ginger shoots

Available Provided on spot when in season (1 month)

Ingredients Waseda *myogatake* Japanese ginger shoots (from Kanodai, Nerima-ku)

Fresh Pasta and Sauce with
Dried Tomatoes

Available Provided on spot when in season (3 month)

Ingredients From Oizumi-cho, Nerima-ku (Murata Farm)



Pâtisserie Bon Parfum

☎ 03-5372-4518

URL <https://h-cadenza.jp/restaurant/bonparfum.html>



📍 1F Hotel Kadenza Hikarigaoka,
J. CITY, 5-8 Takamatsu, Nerima-ku

🕒 Everyday 11:00 - 18:00

*Business hours may change. Please check with the store in advance.

✖ Open everyday

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Toei Oedo Line Hikarigaoka Station Exit A5, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Shakujii-koen Station



Signature menu



Nerima *Komorebi* Leaf Pie/Honey
and *Miso* Florentine Cookies

Available Year-round

Ingredients Honey from Nerima, Nakamura-bashi, Nerima used
Kojiya Saburo Eimon Old-fashioned *Miso*

Luxurious Nerima
Blueberry Tart

Available Served at peak season (approximately 2 months)

Ingredients Blueberries from Nerima used



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)

Pizzeria Gtalia da Filippo

☎ 03-5923-9783

URL <https://tabelog.com/tokyo/A1321/A132103/13149962/>



Signature menu



- 📍 2-13-5-103 Shakujimachi, Nerima-ku
- 🕒 12:00 – 14:30 (Last call) / 17:30 – 21:30 (Last call)
- ✕ Thursdays
- 🚶 3 min. walk from Seibu Ikebukuro Line Shakujii-kōen Station North Exit



Whimsical Mixed Salad with Nerima Vegetables

Available Year-round

Ingredients Uses seasonal vegetables used mainly from Nerima farmers

Tokyo NMP (Pizza) with Nerima Greens and Musashino Pork

Available Year-round

Ingredients Uses mainly greens from Mr. Shiraishi of Doshida (varies according to the season). Nerima daikon radish are also used when in season.



OPPLA'! DA GTALIA

☎ 03-6339-6936

URL <https://tabelog.com/tokyo/A1321/A132105/13225908/>



Signature menu



- 📍 2-28-7 Sekimachikita, Nerima-ku
- 🕒 Lunch Weekdays: 11:30-14:00 (Closed: 15:00) (Sat, Sun and Holidays: From 12:00) Dinner 17:30-21:30 (Closed 22:30)
- ✕ Wednesdays
- 🚶 3 min. walk from Seibu Shinjuku Line Musashiseki Station (South Exit)



Meat Sauce Pizza with Eggplant from Tanaka Farm in Nerima, Tokyo

Available June – August

Ingredients Seasonal vegetables (from used Nerima-ku)

Blueberry Tart with Blueberries from Hamanaka Farm in Nerima, Tokyo

Available July – August

Ingredients Blueberries (from Nerima-ku) used



Kutsurogi-dokoro Toride

☎ 03-3995-9378

URL <https://www.hotpepper.jp/strJ000634835/>



- 📍 3-26-3 Shakujimachi, Nerima-ku
- 🕒 17:00 – 23:30
- ✖ Tuesdays and 2nd and 4th Sunday
*Subject to change on a temporary basis
(Please make a reservation before visiting the store.)
- 🚶 3 min. walk from Seibu Ikebukuro Line Shakujii-kōen Station



Signature menu



Seiro-mushi Steamed Seasonal Vegetables

Available Year-round

Ingredients used Seasonal vegetables from Nerima

Ami-yaki Grilled Seasonal Vegetables

Available Year-round

Ingredients used Seasonal vegetables from Nerima



Japanese-Style French Cuisine Komorebi

☎ 03-6904-8797

URL <https://r.goope.jp/komorebi2017>



- 📍 1F Maison Yamazaki, 1-39-25 Kami-Shakujii, Nerima-ku
- 🕒 12:00 – 15:00
17:30 – 24:00
- ✖ Irregular (Reservations are recommended)
- 🚶 5 min. walk from Seibu Shinjuku Line Kami-shakujii Station South Exit



Signature menu



Akiruno-shi Grown Akikawa Beef Steak Cooked on Mt. Fuji Lava Stone Plate

Available Year-round

Ingredients used Akikawa beef and Tokyo grown vegetables

French-cooked Rice with Truffle and Nerima Vegetables

Available Year-round

Ingredients used Nerima grown vegetables, Tokyo Shamo Chicken bouillon



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)

Pizzeria 222

☎ 03-6882-4138

URL <https://www.facebook.com/Pizzeriaduecentoventidue222/>



Signature menu



- 📍 6-47-11 Higashi Oizumi, Nerima-ku
- 🕒 12:00 – 14:30 (Last call 14:00)
17:30 – 22:00 (Last call 21:00)
- ✕ Tuesdays, Irregular
- 🚶 8 min. walk from Seibu Ikebukuro Line Oizumigakuen Station



Chilled Potage with Oizumi Corn

Available Mid-June to mid-July

Ingredients used Corn from Nerima-ku (Oizumi)

Pizza with Simmered Pork and Corn from Oizumi

Available Mid-June to mid-July

Ingredients used Corn from Nerima-ku (Oizumi)



Il Tonsione

☎ 03-3992-9800

URL <https://www.la-gazza.com/>



Signature menu



- 📍 1F Soleil Sakuradai, 2-5-7 Toyotamakami, Nerima-ku
- 🕒 11:30 – 15:00/18:00 – 22:00
- ✕ Wednesdays
- 🚶 5 min. walk from Seibu Ikebukuro Line Sakuradai Station



Tokyo Eggplant with Mille-Feuille Finishing

Available Spring to summer

Ingredients used Silk-skinned eggplant, American eggplant (from Hoya and Higashikurume)

Caprese with Colorful Tokyo Tomatoes

Available Early to late summer

Ingredients used Various kinds of tomatoes (from Nerima, Hoya, and Tama areas)



Aida Kometen

☎ 03-3922-2835

URL <http://blog1.aidakometen.com>



- 📍 2-3-7 Minamioizumi, Nerima-ku
- 🕒 9:00 – 19:00
- ✖ Wednesdays and Thursdays
- 🚶 10 min. walk from Seibu Shinjuku Line Musashi-Seki Station or Higashi-Fushimi Station



Signature menu

Daily Bento with Healthy Side Dishes

Available Year-round

Ingredients Seasonal vegetables used (from Nerima)

Local Vegetables Tempura

Available Year-round (every Friday)

Ingredients Seasonal vegetables used (from Nerima)



Dining for Everyone Tomatoma

☎ 03-5845-3669

URL <http://tomatoma.kitchen/>



- 📍 1-19-22 Chuohoncho, Adachi-ku
- 🕒 12:00 – LO 14:00
- ✖ Saturdays, Sundays and Holidays (Take-out only available in some cases.)
- 🚶 10 min. walk from Tobu Isesaki Line Umejima Station (1 min. walk from Adachi City Office North Building)



Signature menu

Tomatoma Set

Available Year-round

Ingredients Komatsuna greens, Japanese mustard greens, salad

Daily Set

Available Year-round

Ingredients Japanese mustard greens

