

Nanko Rest House

☎ 03-3231-0878

URL <http://fng.or.jp/koukyo/>



- 📍 1-1 Kogyogaien, Chiyoda-ku
- 🕒 11:00 – 14:00
- 🗓 December 28 to January 1
- 🚶 10 min. walk from JR Tokyo and Yurakucho stations
5 min. walk from Tokyo Metro Nijubashimae and Hibiya stations



Signature menu

Edo Eco Koraku-ju

Price	1,836yen (tax incl.)
Available	Year-round
Ingredients used	Fish (from Hachijojima Island), vegetables (from Nerima) and salt (from Oshima Island)

Ichi-ju San-sai Gozen

(1 soup & 3 side dishes)

Price	From 1,000yen (tax incl.)
Available	Year-round
Ingredients used	Fresh local ingredients of the day



* Salt: "Umi no Sei" brand from Oshima Island

Chiyoda

The Forest Kitanomaru

☎ 03-3214-3730

URL <http://fng.or.jp/koukyo/>



- 📍 1-1 Kitanomaru Park, Chiyoda-ku
- 🕒 8:30 – 17:00
- 🗓 Open everyday
- 🚶 5 min. walk from Toei Subway Shinjuku Line Kudanshita Strn
10 min. walk from Tokyo Metro Tozai Line Takebashi Strn



Signature menu

Hachijojima Island Mackerel Scad Burger

Price	680yen (tax incl.)
Available	Year-round
Ingredients used	Mackerel scad (from Hachijojima Island)

Hachijojima Island Fish Sandwich

Price	680yen (tax incl.)
Available	Year-round
Ingredients used	Flying fish (from Hachijojima Island)



* Salt: "Umi no Sei" brand from Oshima Island

Chiyoda

mikuni MARUNOUCHI

☎ 03-5220-3921

URL <http://www.mikuni-marunouchi.jp/>

- 📍 2F Marunouchi Brick Square Annex,
2-6-1 Marunouchi, Chiyoda-ku
- 🕒 11:00 – 15:30 (Last Call 14:30)
17:30 – 23:00 (Last Call 21:00)
- ✕ January 1, when Brix Square is closed
- 🚶 4 min. walk from JR and others Tokyo Station Marunouchi South Exit
2 min. walk from Tokyo Metro Chiyoda Line Nijubashimae Stn Exit 1



Signature menu

Chef's Special
with Tokyo Ingredients

Price	3,700yen (tax incl.)
Available	Year-round
Ingredients used	Vegetables from Western Tokyo, etc., and eggs from Machida

Special Lunch with Seasonal
Tokyo Vegetables

Price	5,800yen (tax incl.)
Available	Year-round
Ingredients used	Edogawa mustard spinach and Takinogawa burdock



L'art et Mikuni

☎ 03-3213-0392

URL <http://lart-et-mikuni.jp/>

- 📍 In the National Museum of Modern Art
3-1 Kitanomaru Park, Chiyoda-ku
- 🕒 11:30 – 15:00
17:30 – 22:00
- ✕ Mondays
- 🚶 3 min. walk from Tokyo Metro Tozai Line Takebashi Stn Exit 1b



Signature menu

Piccolo Course (lunch)

Price	3,500yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal Tokyo vegetables (menus vary)

Grande Course (lunch/dinner)

[Example] (June–July: using Iris-snow turnip)
Sautéed red sea bream with seasonal vegetable sauce

Price	Lunch 5,500yen (tax excl.) Dinner 6,000yen (tax and service excl.)
Available	Year-round
Ingredients used	Seasonal Tokyo vegetables (menus vary)



Jackpot Marunouchi

☎ 03-6267-0008

URL <http://www.jack-pot.co.jp/>



📍 B1 Mitsubishi Shoji Bldg, 2-3-1 Marunouchi, Chiyoda-ku

🕒 Mon-Fri 11:30 - 14:30/17:00 - 23:00
Weekends and holidays 12:00 - 15:00 (Last Call)
15:00 - 23:00 (Last Call 22:00)

🗨️ Open everyday

🚶 2 min. walk from JR Tokyo Station
1 min. walk from Tokyo Metro Chiyoda Line Nijubashimae Stn Exit 5a



Signature menu

Oyster and Vegetable Spaghetti

Price 1,380yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables from
used Komae and Mitaka

Bountiful Green Salad

Price 900yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables from
used Komae and Mitaka



Yakitori Tsuge Otemachi

☎ 03-6213-0088

URL <http://www.jack-pot.co.jp/>



📍 B1 Conference Center, 1-3-2 Otemachi, Chiyoda-ku

🕒 Mon-Fri 11:30 - 14:00/17:00 - 22:30
Sat 12:00 - 15:00/17:00 - 21:00

🗨️ Sundays and Holidays

🚶 1 min. walk from Tokyo Metro Otemachi Station Exit C2b



Signature menu

Fresh Cabbage with Special Salt-based Sauce

Price 432yen

Available Year-round

Ingredients Cabbage
used (from Komae and Mitaka)

Whole Cucumber with Delicious Miso

Price 270yen

Available Year-round

Ingredients Cucumber
used (from Komae and Mitaka)



Kakigoya Shimbashi

☎ 03-6205-4328

URL <http://www.jack-pot.co.jp/>



- 📍 Under the JR train tracks, 1-6-1 Uchisaiwaicho, Chiyoda-ku
- 🕒 Mon-Fri 16:00 – 23:30
Weekends and holidays 12:00 – 23:00
- ✖ Open everyday
- 🚶 2 min. walk from JR Shimbashi Station



Signature menu

Quick Pickled Cabbage

Price	300yen (tax excl.)
Available	Year-round
Ingredients used	Cabbage, carrot, cucumber, etc. from Komae

Grilled Vegetables

Price	600yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae



Kakigoya Shimbashi 2

☎ 03-6205-4335

URL <http://www.jack-pot.co.jp/>



- 📍 Under the JR train tracks, 1-6-1 Uchisaiwaicho, Chiyoda-ku
- 🕒 Mon-Fri 11:30 – 14:00/16:00 – 23:30
Weekends and holidays 12:00 – 23:00
- ✖ Open everyday
- 🚶 2 min. walk from JR Shimbashi Station



Signature menu

Quick Pickled Cabbage

Price	300yen (tax excl.)
Available	Year-round
Ingredients used	Cabbage, carrot, cucumber, etc. from Komae

Grilled Vegetables (4 kinds)

Price	600yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae



Tokyo Oven Honten

☎ 050-2018-1792

URL <http://r.gnavi.co.jp/gapj901/>



📍 2-6-9 Uchikanda, Chiyoda-ku

🕒 Mon-Fri [Lunch] 11:30 - 14:00
[Dinner] 17:00 - 24:00

Sat [Lunch] Closed

[Dinner] 16:00 - 23:00

🗓 Sundays and Holidays

🚶 5 min. walk from JR Kanda Station West Exit

5 min. walk from Tokyo Metro Otemachi Station Exit A2



Signature menu

Homemade Farmhouse Vegetable Pickles

Price 430yen

Available Depends on the availability of ingredients

Ingredients used Seasonal Tokyo vegetables (e.g., radish from Western Tokyo)

Iron-pot Steamed Tokyo Vegetables

Price 680yen

Available Depends on the availability of ingredients

Ingredients used Seasonal Tokyo vegetables (mainly from Mitaka)



Tokyo Oven Petit

☎ 03-6206-0789

URL <http://tokyoovenpetit.favy.jp/>



📍 2-8-12 Uchikanda, Chiyoda-ku

🕒 17:00 - 24:00 (dinner only)

🗓 Sundays and Holidays

🚶 3 min. walk from JR Kanda Station West Exit



Signature menu

Homemade Farmhouse Vegetable Pickles

Price 430yen

Available Depends on the availability of ingredients

Ingredients used Seasonal Tokyo vegetables (e.g., radish from Western Tokyo)

Iron-pot Steamed Tokyo Vegetables

Price 680yen

Available Depends on the availability of ingredients

Ingredients used Seasonal Tokyo vegetables (mainly from Mitaka)



Kanda Myojin Shita
Miyabi Honten

☎ **03-3251-0155**

URL <http://www.miyabi.org/top.html>



- 📍 2-8-9 Sotokanda, Chiyoda-ku
- 🕒 11:30 - 14:00/17:30 - 22:00
- ✖ Sundays
- 🚶 8 min. walk from JR Ochanomizu Station



Signature
menu

Sillago Tempura

Price 648yen
 Available Year-round
 Ingredients used Sillago from Tokyo Bay

**Conger Eel Tempura/
 Tempura Rice Bowl (lunch)**

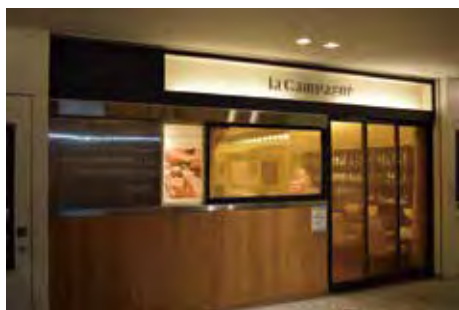
Price 864yen/1,200yen
 Available Year-round
 Ingredients used Conger eel from Tokyo Bay



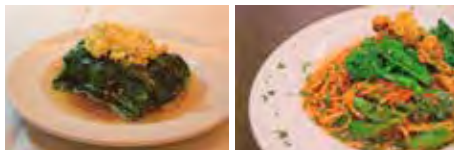
La Campagne

☎ **03-5293-1171**

URL <http://www.minoriminoru.jp/campagne/>



- 📍 B1 Otemachi Conference Center, 1-3-2 Otemachi, Chiyoda-ku
- 🕒 11:30 - 14:00
17:30 - 22:00
- ✖ Sundays and Holidays
- 🚶 Directly connected to Tokyo Metro Chiyoda Line Otemachi Stn Exit C2b
Directly connected to Otemachi Stn of Tokyo Metro Tozai and Hanzomon lines and Toei Subway Mita Line



Signature
menu

**Tanashi Vegetables
 with Anchovy Butter**

Price 620yen (tax incl.)
 Available Year-round
 Ingredients used Seasonal Tokyo vegetables (Japanese mustard spinach, spinach, arugula, etc.)

Pasta of the Day

Price 1,000yen (tax incl.)
 Available Year-round
 Ingredients used Seasonal Tokyo vegetables (arugula, etc.)



Vin Picoeur Marunouchi

☎ 03-6212-1011

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



📍 B1 Shin-Tokyo Bldg, 3-3-1 Marunouchi, Chiyoda-ku

🕒 Mon-Fri 11:30 - 15:00 (Last Call 14:00)

17:30 - 23:00 (Last Call 22:00)

🕒 Weekends and holidays 11:30 - 22:30 (Last Call 21:30)

✖ New Year Holidays

🚶 3 min. walk from JR Yurakucho Station International Forum Exit

2 min. walk from Tokyo Metro Yurakucho Line Yurakucho Stn

3 min. walk from Tokyo Metro Hibiya Line Hibiya Stn



Signature menu

Charcoal Grilled Tokyo *Shamo* Chicken

Price 2,160yen (tax incl.)

Available Year-round

Ingredients Tokyo *Shamo* chicken used (from Hachioji)

Vin Picoeur Ginza

☎ 03-3567-4122

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



📍 2F Ginzaya Saketen Bldg, 4-3-4 Ginza, Chuo-ku

🕒 Mon-Fri 17:30 - 24:00 (Last Call 23:15)

🕒 Weekends and holidays 14:00 - 23:00 (Last Call 22:00)

✖ Open everyday (please check for the New Year Holidays)

🚶 2 min. walk from Tokyo Metro Ginza Line Ginza Stn

5 min. walk from JR Yurakucho Station



Signature menu

Charcoal Grilled Tokyo *Shamo* Chicken Breast from Hachioji

Price 2,400yen (tax incl.)

Available Year-round

Ingredients Tokyo *Shamo* chicken used (from Hachioji)

Nihonbashi Yukari

☎ 03-3271-3436

URL <http://www.nihonbashi-yukari.com/>



- 📍 3-2-14 Nihombashi, Chuo-ku
- 🕒 11:30 - 14:00 / 17:00 - 22:00
- ✖ Sundays and Holidays
- 🚶 3 min. walk from JR Tokyo Station
1 min. walk from Tokyo Metro Ginza Line Nihombashi Stn



Signature menu

Braised Tokyo X Pork Belly with Senju Green Onion

Price 2,160yen

Available Year-round

Ingredients used Tokyo X pork and Senju green onion

Tokyo *Shamo* Chicken Meatballs with Kanamachi Turnip Sauce

Price 2,700yen

Available Year-round

Ingredients used Tokyo *Shamo* chicken, Kanamachi small turnip



Tenmo

☎ 03-3241-7035

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



- 📍 4-1-3 Nihombashi Honcho, Chuo-ku
- 🕒 12:00 - 14:00 / 17:00 - 20:00
- ✖ Saturdays in August, Sundays and Holidays
- 🚶 2 min. walk from Tokyo Metro Ginza Line Mitsukoshimae Stn
2 min. walk from JR Shin-Nihombashi Station



Signature menu

Edo Tokyo Vegetable *Tempura*

Price -

Available Varies in each season

Ingredients used Tokyo *udo* spikenard (from Tachikawa), Terajima eggplant (from Mitaka, etc.) and Shinagawa turnip (from Kodaira, Nerima, etc.)

Assorted Pickles

Price -

Available Year-round

Ingredients used Turnip (from Kiyose, etc.), Magome *Hanjiro* cucumber (from Kokubunji), Mikawashima greens (from Kodaira, etc.), cabbage (from Nerima, etc.), and *Hingya* salt (from Aogashima Island)



Iseju

☎ 03-3663-7841

URL <http://iseju.com/>



📍 14-9 Nihombashi Kodemmacho, Chuo-ku

🕒 11:00 – 22:00

✖ Sundays and Holidays

🚶 3 min. walk from Tokyo Metro Hibiya Line Kodemmacho Stn

3 min. walk from JR Sobu Line Rapid Train Bakurocho Stn

3 min. walk from Toei Subway Shinjuku Line Bakuro yokoyama Stn



Signature menu

Braised Pork Belly of *Sukiyaki* Restaurant with Japanese Mustard Spinach

Price 620yen (tax excl.)

Available Year-round

Ingredients used Japanese mustard spinach (from Edogawa)



* Other vegetables (e.g., cabbage, turnip, snow pea, and *daikon* radish) are also used in various menu items.

Nihombashi Funazushi

☎ 03-3661-4569

URL <http://www.funazushi.info>



📍 Fukazawa Bldg, 11-2 Nihombashi Kobunacho, Chuo-ku

🕒 11:30 – 14:30/16:30 – 22:00

✖ Sundays, Holidays and the fourth Saturdays

* Reservations are required for Saturday evenings at least one day in advance (for about 10 people).

🚶 5 min. walk from Tokyo Metro Mitsukoshimae Station

Exit A4 or COREDO Muromachi 2 Exit

5 min. walk from Tokyo Metro Ningocho Station Exit A5



Signature menu

Edo-style Conger Eel Sashimi/Sushi

Price 1,300yen/330yen

Available Year-round

Ingredients used Conger eel from Tokyo Bay

Edo-style Sillago Sashimi/Sushi

Price 1,300yen/330yen

Available Year-round

Ingredients used Sillago from Tokyo Bay



* *Sushi* is served from one piece.

Nihonbashimuromachi
Hounen Manpuku



Signature
 menu

**Steamed *Joshu Mochi* Pork, Edo Tokyo
 Vegetables and Seasonal Vegetables**

Price 1,350yen (per serving, tax excl.) * Two orders minimum.

Available Year-round

Ingredients Seasonal Edo Tokyo vegetables (e.g., mustard
 used spinach, *udo* spikenard, Senju green onion, etc.)

☎ 03-3277-3330

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

📍 1-8-6 Nihombashi Muromachi,
 Chuo-ku

🕒 Lunch 11:30 - 14:30

Mon-Fri 17:00 - 23:00

Weekends
 and holidays 17:00 - 22:00

✕ Open everyday

🚶 1 min. walk from Tokyo Metro Mitsukoshimae Station Exit B6
 3 min. walk from Nihombashi Station Exit B10 and Exit D4



Ginza Himorogi



Signature
 menu

**Tokyo *Shamo* Chicken
 Thigh Yakitori**

Price 420yen

Available Year-round

Ingredients Tokyo *Shamo* chicken
 used (from Akiruno)

Edo *Shamo* Chicken Hot Pot

Price 2,500yen (per serving)

Available Year-round

Ingredients Tokyo *Shamo* chicken
 used (from Akiruno)

☎ 03-6274-6779

URL <http://himorogi.tokyo/>

📍 1F Meiko Bldg, 8-2-15 Ginza, Chuo-ku

🕒 Lunch (Mon - Fri): 11:30 - 14:00

Dinner (Mon - Fri): 17:00 - 4:00

next morning (Last Call 3:00)

(Sat): 17:00 - 23:00 (Last Call 22:00)

✕ Sundays

🚶 5 min. walk from Ginza, Shimbashi, Hibiya, and Uchisaiwaicho stations



Minoru Diner

☎ 03-5524-3128

URL <http://minoriminoru.jp/diner/>



- 📍 Ginza Terrace, 9F Ginza Mitsukoshi, 4-6-16 Ginza, Chuo-ku
- 🕒 11:00 – 23:00
- ✖ When Ginza Mitsukoshi is closed
- 🚶 1 min. walk from Tokyo Metro Ginza, Marunouchi and Hibiya lines Ginza Stn
9 min. walk from JR Yurakucho Station Central and Ginza exits



Signature menu

Vegetable Tempura with Japanese Prosciutto

Price	810yen (tax incl.)
Available	Year-round
Ingredients used	Vegetables from Nishitokyo (zucchini, green pepper, eggplant, etc.)

Side Dish Buffet for Lunch

Price	Lunch set from 1,630yen (tax incl.)
Available	Year-round
Ingredients used	Vegetables from Nishitokyo (zucchini, bitter melon, leaf lettuce, green bean, etc.)



Minori Café

☎ 03-5524-3127

URL <http://minoriminoru.jp/cafe/>



- 📍 Ginza Terrace, 9F Ginza Mitsukoshi, 4-6-16 Ginza, Chuo-ku
- 🕒 10:30 – 23:00
- ✖ When Ginza Mitsukoshi is closed
- 🚶 1 min. walk from Tokyo Metro Ginza, Marunouchi and Hibiya lines Ginza Stn
9 min. walk from JR Yurakucho Station Central and Ginza exits



Signature menu

Japanese Mustard Spinach and Apple Smoothie

Price	594yen (tax incl.)
Available	Year-round
Ingredients used	Japanese mustard spinach from Tokyo

Minori Salad

Price	626yen (tax incl.)
Available	Year-round
Ingredients used	Vegetables from Tokyo (cucumber and zucchini)



Torimikura Kyobashi Edogrand

☎ 03-6262-0879

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



- 📍 1F Kyobashi Edogrand, 2-2-1 Kyobashi, Chuo-ku
- 🕒 Lunch 11:00 – 17:00
Dinner 17:00 – 23:00
- ✕ Open everyday
(except when Kyobashi Edogrand is closed)
- 🚶 Directly connected to Tokyo Metro Ginza Line Kyobashi Stn



Signature menu

Ultimate Tokyo Shamo Chicken and Egg Rice Bowl

Price 1,080yen (for lunch)

Available Year-round

Ingredients used Tokyo Shamo chicken

Tokyo Shamo Chicken Hot Pot

Price 1,980yen (per serving)

Available Year-round

Ingredients used Tokyo Shamo chicken



Aoyama Torimikura Honten

☎ 03-5770-5039

URL <http://www.wid.co.jp/tenpo/torimikura-aoyama/>



- 📍 3-12-4 Minami Aoyama, Minato-ku
- 🕒 Mon – Fri 11:30 – 16:00
18:00 – 23:30 (Last Call 22:30)
Weekends and holidays 11:30 – 16:00
17:00 – 22:30 (Last Call 21:30)
- ✕ Open everyday (except New Year Holidays)
- 🚶 4 min. walk from Tokyo Metro Omote-sando Station Exit A4



Signature menu

Charcoal Grilled Tokyo Shamo Chicken and Egg Rice Bowl

Price 1,080yen (for lunch)

Available Year-round

Ingredients used Tokyo Shamo chicken

Tokyo Shamo Chicken Hot Pot

Price 2,050yen (per serving)

Available Year-round

Ingredients used Tokyo Shamo chicken



Organic Japanese Cuisine
Yamafuji

☎ **03-5795-2683**

🌐 <http://www.yamafuji.net/>



📍 2F-E Hiro-o Rokkoku, 5-15-25
Minami Azabu, Minato-ku

🕒 17:00 – 22:00 (Last Call)

✖ Sundays

🚶 30 sec. walk from Tokyo Metro Hibiya Line Hiro-o
Stn Exit 2



**Signature
menu**

Deep Fried Sakamoto Potato

Price 780yen
Available July - December
Ingredients used Potato (from Koganei)

Charcoal Grilled *Kawazato* Turnip

Price 780yen
Available April - May/October - November
Ingredients used Turnip (from Kodaira)



Jackpot Shinagawa

☎ **03-5780-6955**

🌐 <http://www.jack-pot.co.jp/>



📍 B1 Shinagawa Central Tower Grand
Passage, 2-16-3 Konan, Minato-ku

🕒 Mon - Fri 11:30 – 14:30/17:00 – 23:00
Weekends and holidays 11:30 – 23:00

✖ Open everyday

🚶 2 min. walk from JR Shinagawa Station Konan Exit
2 min. walk from Keikyū Line Keikyū Shinagawa Stn
JR Konan Exit



**Signature
menu**

**Bagna Cauda Dip
with Assorted Vegetables**

Price 1,350yen (tax excl.)
Available Year-round
Ingredients used Seasonal vegetables from
Komae and Mitaka

**Roasted Pork Belly
with Roasted Vegetables**

Price 1,780yen (tax excl.)
Available Year-round
Ingredients used Seasonal vegetables from
Komae and Mitaka



Jackpot Shiodome

☎ 03-6252-3655

URL <http://www.jack-pot.co.jp/>



📍 2F Careta Shiodome Canyon Terrace
1-8-2 Higashi Shimbashi, Minato-ku

🕒 Weekdays 11:30 - 14:30/17:00 - 23:00
Saturdays 11:30 - 23:00
Sundays and holidays 11:00 - 22:00

✕ Open everyday

🚶 5 min. walk from JR Shimbashi Station
2 min. walk from Shiodome Station on Yurikamome Line and Toei Dodo Line



Signature menu

All-In-One Seafood Salad

Price 1,350yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables from used Komae and Mitaka, coriander

Hot from Oven Pizza with Oysters and Vegetables

Price 1,600yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables from used Komae and Mitaka



La Befana Shiodome

☎ 03-5537-0414

URL <http://www.jack-pot.co.jp/>



📍 2F Careta Shiodome Canyon Terrace
1-8-2 Higashi Shimbashi, Minato-ku

🕒 Weekdays 11:30 - 14:30 /17:00 - 23:00
Saturdays 11:30 - 23:00
Sundays and holidays 11:30 - 22:00

✕ Open everyday

🚶 5 min. walk from JR Shimbashi Station
2 min. walk from Shiodome Station on Yurikamome Line and Toei Oedo Line



Signature menu

Pizza with Plenty of "Salanova" Salad

Price 1,450yen (tax excl.)

Available Year-round

Ingredients Vegetables from in-store vegetable used factory and Komae grown vegetables

Bagna Cauda - the Kingdom of Vegetables with Contract Farmers and In-Store Factory Vegetables

Price 1,500yen (tax excl.)

Available Year-round

Ingredients Vegetables from In-store vegetable used factory and Komae grown vegetables



Tokyo Ai-land

☎ 03-5472-6559

URL <http://www.tokyoislands-net.jp/>



- 📍 In the premises of Takeshiba Passenger Ship Terminal, 1-12-2 Kaigan, Minato-ku
- 🕒 9:00 – 22:30
- ✖ Open everyday
- 🚶 1 min. walk from Takeshiba Station on Yurikamome Line
7 min. walk from JR Hamamatsucho Station/Daimon Station on Tokyo Metro Subway and Toei Subway Lines

Minato

Signature menu

Minced Amberstripe Scad Burger

Price 550yen

Available Year-round

Ingredients minced amberstripe scads
used from Hachijojima Island

Tempura Udon Noodle with Island Seaweed and Ashitaba Leaf

Price 700yen

Available till middle of June (May change in summer.)

Ingredients seaweed from Izu Islands,
Ashitaba



Shinkyoutei Shinkan

☎ 03-3580-2211

URL <http://shinkyotei.com/>



- 📍 2-4-2 Shimbashi, Minato-ku
- 🕒 Weekdays 11:00 – 22:00 (Last Call)
Weekends and holidays 11:00 – 21:00 (Last Call)
- ✖ New Year Holidays
- 🚶 3 min. walk from JR Shimbashi Station Hibiya Exit

Minato

Signature menu

Tokyo Feast Course Meal

(Course meal using carefully selected ingredients from Tokyo and served only from October to November)

Price 9,000yen

Available October to November

Ingredients Vegetables from Tokyo, Tokyo S'nomo chicken, TOKYO-X pork, mushrooms from Okutama, fishes from Izu Islands and Tokyo Bay, Japanese gear, grapes, etc.

TOKYO-X Char-Siu Pork

Price 1,800yen (tax excl.)

Available Year-round

Ingredients TOKYO-X pork



Soba Restaurant
Sarashina Horii Azabujuban Honten

☎ **03-3403-3401**

URL <http://sarashina-horii.com/>

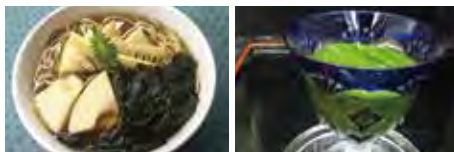


📍 3-11-4 Motoazabu, Minato-ku

🕒 Weekdays 11:30 – 20:30 (Last Call)
 Weekends and holidays 11:00 – 20:30 (Last Call)

✕ Open everyday

🚶 5 min. walk From Toei Subway Oedo Line Azabu-juban Station Exit 7
 5 min. walk from Tokyo Metro Namboku Line Azabu-juban Station Exit 4



Signature menu

Wakatake Soba

Price 1,770yen

Available late April to early May

Ingredients Hachioji grown bamboo shoots (one of Edo Tokyo vegetables)

Norabona Smoothie

Price 380yen

Available early March to late April

Ingredients *Norabona* (Edo Tokyo Vegetable)



*Our restaurant is using *Edo Senju negi* (spring onions) throughout the year.

HATAKE CAFÉ

☎ **03-5925-8220**

URL <http://www.hatake-cafe.com>



📍 B2F Shinjuku Isetan Store Main Bldg.
 3-14-1 Shinjuku, Shinjuku-ku

🕒 10:30 – 20:00

✕ Irregular (Closed according to the closed days for Shinjuku Isetan)

🚶 1 min. walk from Tokyo Metro Marunouchi Line Shinjuku-sancho Station
 3 min. walk from Toei Shinjuku Line Shinjuku-sancho Station
 5 min. walk from JR / Seibu Shinjuku Line Shinjuku Station



Signature menu

HATAKE Veggie Special Lunch Set

Price 1,840yen

Available Year-round

Ingredients Some of seasonal vegetables grown in Tokyo are used (It may change due to availability)

Squid Ink Pasta with Naito Red Pepper and Mushrooms

Price 2,000yen

Available First two weeks of October 1

Ingredients Naito red pepper (from Shinjuku)



* Dishes using seasonal ingredients (such as Edo Tokyo vegetables) will be provided on the spot.

Jackpot Shinjuku

☎ 03-5312-0345

URL <http://www.jack-pot.co.jp/>



- 📍 3-12-2 Shinjuku Shinjuku-ku
- 🕒 Mon-Fri 17:00 - 23:30
Weekends and holidays 12:00 - 23:30
- 🗒 Open everyday
- 🚶 10 min. walk from JR Shinjuku Station East Exit
3 min. walk from Shinjuku-sanchoime Station Exit B2 on each line



Signature menu

Bagna Cauda with Assorted Vegetables

Price	980yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae and Mitaka

Oyster and Vegetable Risotto

Price	1,380yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae and Mitaka



Ekaie JP

☎ 03-5919-3880

URL <http://www.jack-pot.co.jp/>



- 📍 1F Sato Bldg, 3-12-1 Shinjuku, Shinjuku-ku
- 🕒 17:00 - 24:00
- 🗒 Open everyday
- 🚶 10 min. walk from JR Shinjuku Station East Exit
3 min. walk from Shinjuku-sanchoime Station Exit B2 on each line



Signature menu

Shrimp & Cabbage Ajillo

Price	800yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae and Mitaka

Bagna Cauda with Assorted Vegetables

Price	980yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae and Mitaka



Gomaya Shinjuku-Sanchome

☎ 03-5269-8158

URL <http://www.jack-pot.co.jp/>



- 📍 5F Higashi Shinjuku Bldg. 3-4-1 Shinjuku, Shinjuku-ku
- 🕒 11:30 - 15:30 / 16:30 - 23:30
- ✖ Open everyday
- 🚶 5 min. walk from JR Shinjuku Station East Exit
1 min. walk from Shinjuku-sanchome Subway Station Exit C3



Signature menu

Chopped, Hefty, Amazing Salad

Price 1400yen (tax excl.)

Available Year-round

Ingredients Seasonable vegetables from used Komae and Mitaka

Fiery Bagna Cauda with Plenty of Colorful Veggies

Price 1,500yen

Available Year-round

Ingredients Seasonable vegetables from used Komae and Mitaka



Tokyo Islands *Shochu Izakaya*

Kokkome

☎ 080-9971-3471

URL <https://m.facebook.com/kokkome8jo/>



- 📍 2F Maneki Dori Golden Street, 1-1-5 Kabukicho, Shinjuku-ku
- 🕒 19:00 - 3:00 next morning
- ✖ Irregular
- 🚶 10 min. walk from JR Shinjuku Station East Exit



Signature menu

Hachijojima Island *Kusaya* (dried fish)

(Two or three days dried mackerel scad, lightly salted and semi-dried mackerel scad and flying fish)

Price 600yen - 800yen

Available Year-round

Ingredients Mackerel scad and flying fish used from Hachijojima Island

Ashitaba Tempura and Boiled Salad

Price 400yen - 800yen

Available Year-round

Ingredients *Ashitaba* (from Hachijojima Island, Kozushima Island, etc.)



Cafe Hananoki

☎ 03-3341-1461

URL <http://www.fng.or.jp>



- 📍 Inside the Shinjuku Gyoen National Garden Information Center, 11 Naito-cho, Shinjuku-ku
- 🕒 9:00 – 16:00
- ✖ Closed days for Shinjuku Gyoen National Garden
- 🚶 In the information center next to [Shinjuku Gate] at Shinjuku Gyoen
Nearest station to Shinjuku Gate: 5 min. walk from Shinjuku-gyoenmae / Shinjuku -sancho Subway Stations

Signature menu

"Edo Tokyo Vegetable" Naito Red Pepper Flavored Strawberry Sauce Ice Cream

Price 300yen

Available Year-round

Ingredients Vegetables grown in Tokyo used (Nerima, Kodaira, Koganei, etc.)

Cake & Drink Set-Yuzu Flavor Leek and Red Pepper Cake

Price 650yen

Available Year-round

Ingredients Vegetables grown in Tokyo used (Nerima, Kodaira, Koganei, etc.)



* Oshima Island "Umi no Sei" sea salt is used.

Restaurant Yurinoki

☎ 03-3341-1461

URL <http://www.fng.or.jp>



- 📍 11 Naito-cho, Shinjuku-ku (In the Shinjuku Gyoen National Garden * separate admission fees for the garden)
- 🕒 9:00 – 16:00
- ✖ Closed days for Shinjuku Gyoen National Garden
- 🚶 Shinjuku Gate /Ookido Gate: 5 min. walk from Shinjuku-gyoenmae/Shinjuku-sancho Subway Stations (10 min. walk from Shinjuku station on each line)
Sendagaya Gate: 5 min. walk from JR Sendagaya Station/ Kokuritsu-kyogijo Subway Station

Signature menu

Set Meal: Forest Feast Venison Curried Rice with Naito Red Pepper

Price 1,000yen

Available Year-round

Ingredients Vegetables grown in Tokyo used (Nerima, Kodaira, Koganei, etc.)

Satogaeri Gozen (Homecoming Special Set Meal)

Price 1,500yen

Available Year-round

Ingredients Vegetables grown in Tokyo used (Nerima, Kodaira, Koganei, etc.)



* Oshima Island "Umi no Sei" sea salt is used.

Tokyo Catering

Tokyo Metropolitan Government Main Building No.2. Staff Cafeteria

☎ 03-5320-7516

URL



📍 4F Tokyo Metropolitan Government Main Building No.2
2-8-1 Nishi-Shinjuku, Shinjuku-ku

(The entry procedure will be required on the first floor or the second floor of the government building)

🕒 [Lunch] 11:30 - 14:00

[Staff Club Cafeteria] 17:30 - 21:00

✕ Weekends and Holidays (Closed days for Tokyo Metropolitan Government Buildings)

🚶 2 min. walk from Toei Subway Oedo Line Tochomae Station



Signature menu

Tokyo Veggie Healthy Lunch (weekly menu)

Price 690yen

Available Year-round (served daily on weekly menu basis)

Ingredients used Seasonal vegetables grown in Tokyo (sample menu: *Chicken Kombaro Fried Chiken with Black Vinegar source served from June 5 to 9 using Machida grown carrots, Komatsuzuki Japanese mustard spinach, Wakegi scallions)

Variety Lunch Special

Price 750yen

Available Year-round (about two weeks in a month)

Ingredients used e.g. soft pork (produced in Tachikawa)



Meat Dishes and Japanese Food Restaurant -

Gensai

*It will be closed temporarily for renovation from February to March 2018.

☎ 03-5338-3457

URL <http://gensai.co.jp>



📍 1F Miyako Bldg, 7-11-15 Nishishinjuku, Shinjuku-ku

🕒 11:30 - 14:00/17:00 - 23:30
(to 22:30 on Saturdays)

✕ Sundays and Holidays

🚶 2 min. walk from Toei Oedo Line Shinjuku-nishiguchi Station Exit D5

3 min. walk from Seibu-Shinjuku Station

5 min. walk from Shinjuku Station West Exit on each line



Signature menu

Sashimi (Seafood from Izu Islands)

Price 1,000yen - 1,500yen

Available Year-round

Ingredients used Abalone, Splendid altonisino, blue fusilier, grunt (from Oshima Island, Kozushima Island, etc.)

Tokyo Udo spikenard served as Kinpira, Tempura and with Vinegar Miso

Price 750yen

Available from February

Ingredients used Tokyo Udo spikenard



Gensai Honten

☎ 03-3371-7533

URL <http://gensai.co.jp>



📍 1F Daini Ito Bldg, 7-10-11 Nishi-Shinjuku, Shinjuku-ku

🕒 11:30 – 14:30/17:00 – 23:30
(to 23:00 on Saturdays)

🗓️ Sundays and Holidays

🚶 2 min. walk from Toei Oedo Line Shinjuku-nishiguchi Station
2 min. walk from Seibu-Shinjuku Station
5 min. walk from Shinjuku Station West Exit on each line



Signature menu

Splendid alfonsino Shabu-Shabu Style Salad

Price 1,500yen

Available Year-round (served from 11:30)

Ingredients Splendid alfonsino (from Oshima Island, used
Kozushima Island and Niijima Island)

Conger Eel as *Sashimi* / *Tempura* / *Shirayaki* (lightly grilled)

Price 1,850yen

Available Year-round (served from 17:00)

Ingredients conger eel
used (from Tokyo Bay, etc.)



GENSAI ICHIJYO

☎ 03-3369-5110

URL <http://gensai.co.jp>



📍 2F Daiichi Ito Bldg, 7-9-17 Nishi-Shinjuku, Shinjuku-ku

🕒 11:30 – 14:00/17:00 – 23:00
(to 23:00 on Saturdays)

🗓️ Sundays and Holidays

🚶 1 min. walk from Toei Oedo Line Shinjuku-nishiguchi Station
2 min. walk from Seibu-Shinjuku Station
3 min. walk from Shinjuku Station West Exit on each line



Signature menu

Simmered Head of Splendid alfonsino

Price 1,250yen

Available Year-round

Ingredients Splendid alfonsino
used (from Kozushima Island)

Diamond Squid *Sashimi*

Price 1,250yen

Available Year-round

Ingredients Diamond squid (from Ogasawara)
used *One of the largest edible cuttlefishes



*Also served as *sashimi*, boiled and *shabu-shabu* style, etc.

Kaidarake



☎ 03-6279-0116

URL <http://mikore.info/>

- 📍 1F LeCIEL Nishi-Shinjuku, 1-13-8 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:30 – 23:30
(Lunch served till 15:00)
- ✖ Sundays
- 🚶 5 min. walk from Shinjuku Station West Exit on each line



Signature menu

Green Salad

Price	600yen
Available	Year-round
Ingredients used	Seasonal vegetables from Mitaka (cabbage, lettuce, tomato, carrot, cucumber, etc.)

Vegetable Tempura

Price	780yen
Available	Year-round
Ingredients used	Seasonal vegetables from Mitaka (mushroom, potato, shiso/Japanese basil, carrot, etc.)



Charcoal Grill Kappo

Mikore Shinjuku Nishiguchi

☎ 03-6302-0903

URL <http://mikore.info/>

- 📍 3F Masuya Bldg, 1-15-5 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:30 – 24:00
(Lunch served till 15:00)
- ✖ New Year Holidays
- 🚶 5 min. walk from Shinjuku Station West Exit of each line



Signature menu

Fresh Vegetable Salad

Price	680yen
Available	Year-round
Ingredients used	Seasonal vegetables from Mitaka (cabbage, lettuce, tomato, carrot, cucumber, etc.)

Tempura of the Season

Price	780yen
Available	Year-round
Ingredients used	Seasonal vegetables from Mitaka (mushroom, potato, shiso/Japanese basil, carrot, etc.)



Sakana no Mikore

☎ 03-5990-5906

URL <http://mikore.tokyo/>



- 📍 B1F Sunflower Bldg, 1-3-1 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:30 – 5:00 next morning (Lunch served till 16:00)
- ✖ New Year Holidays
- 🚶 3 min. walk from Shinjuku Station West Exit on each line



Shinjuku

Signature menu

Freshly-Picked Veggie Sticks

Price 600yen

Available Year-round

Ingredients used Seasonal vegetables from Mitaka (Daikon radish, kidney bean, carrot, cucumber, etc.)

Smashed Cucumber Salad

Price 420yen

Available Year-round

Ingredients used cucumbers from Mitaka



Mikore Shokudo

☎ 03-6279-4767

URL <http://mikore.top/>



- 📍 2F Seiei Bldg, 1-16-9 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:00 – 15:00/17:00 – 23:00
*Subject to change.
- ✖ Sundays
- 🚶 3 min. walk from Shinjuku Station East Exit



Shinjuku

Signature menu

Organic Vegetable & Tofu Salad

Price 520yen

Available Year-round

Ingredients used Seasonal vegetables from Mitaka and Setagaya (cabbage, red leaf lettuce, carrot, broccoli, cucumber, etc.)

Cucumber seasoned with Japanese Plum

Price 350yen

Available Year-round

Ingredients used cucumbers (from Mitaka and Setagaya)

