

Tokyo *Shamo* Chicken Restaurant  
Nezu Torihana

☎ 03-5834-8079

URL <http://tokyoshamo.com>

- 📍 2F Daini Takano Bldg, 1-27-1 Nezu, Bunkyo-ku
- 🕒 Tue - Sat 12:00 - 14:00 (Last Call 13:30)  
Sun. and Holidays 17:30 - 21:30 (Last Call 20:30)
- ✕ Mondays (or Tuesday if a Holiday falls on a Monday)
- 🚶 5 - 6 min. walk from Nezu, Sendagi and Todaimae subway stations



Signature menu

Tokyo *Shamo* Chicken Course Meal

Price 3,000yen (tax incl.)

Available Year-round

Ingredients used Tokyo *Shamo* chickenTokyo *Shamo* Chicken *Oyakodon*

Price 1,490yen (tax incl.)

Available Year-round

Ingredients used Tokyo *Shamo* chicken

\*Tokyo Tamago no Kagayaki Purin (Tokyo Egg Shining Pudding:380yen) and Tokyo Milk Dainagon Pudding (420yen) are offered at the restaurant and can be purchased for take-out as well.

Edo Shitamachi Cuisine  
Miyatogawa Edogawabashi

☎ 03-5802-5160

URL <http://tabelog.com/tokyo/A1309/A130905/13184762/>

- 📍 1F Asanoya Bldg, 1-4-6 Suido, Bunkyo-ku
- 🕒 Weekdays 11:30 - 14:00/17:00 - 24:00  
Sat. and Holidays 17:00 - 24:00
- ✕ Irregular
- 🚶 7 min. walk from Tokyo Metro Yurakucho Line Edogawabashi Station



Signature menu

## Tokyo Veggie Combo Today's Special

Price 600yen

Available Year-round

Ingredients used Seasonal vegetables from Mitaka (tomato, cucumber, paprika, squash, Terajima eggplant, etc) \*It changes depends on the season.

## Simmered Terajima Eggplant

Price 650yen

Available For 3 months (from June to September)

Ingredients used Terajima eggplant (from Mitaka)



Edo Shitamachi Cuisine  
**Miyatogawa Asakusa**

☎ **03-3841-9362**

URL <http://tabelog.com/tokyo/A1311/A131102/13111645>



📍 2-7-13 Asakusa, Taito-ku

🕒 Weekdays 17:00 - 24:00

Weekends and Holidays 12:00 - 24:00

🗓️ Wednesdays

🚶 5 min. walk from Toei Asakusa Line Asakusa Station Exit A4

5 min. walk from Tokyo Metro Ginza Line Asakusa Station Exit 1



Signature menu

**Grilled Terajima Nasu**  
 (eggplant)

Price 600yen

Available June to September

Ingredients Terajima *nasu* eggplant  
 used (from Sumida)

**Negima**  
 (Chicken and Leek Skewers)

Price 550yen

Available Year-round

Ingredients Senju *negi*  
 used (spring onions) (from Sumida)



Japanese Style Cafe & Dining  
**HATABATA**

☎ **03-3845-5122**

URL <https://www.hotpepper.jp/strj001172794/>



📍 4F Marugoto Nippon, 2-6-7 Asakusa, Taito-ku

🕒 11:00 - 23:00

🗓️ Closed according to the closed days for Marugoto Nippon

🚶 10 min. walk from Asakusa Station on each line



Signature menu

**Senju Negi**  
 (spring onions) with Vinegar Miso

Price 780yen (tax excl.)

Available June to September

Ingredients Senju *negi*  
 used (spring onions) from Adachi

**Tokyo Udo Spikenard Pickles**

Price 650yen (tax excl.)

Available June to September

Ingredients Tokyo Udo spikenard from  
 used Nishitokyo



# Oshiage Yoshikatsu

☎ 03-3829-6468

URL <http://www.hotpepper.jp/strJ000104266/>



Signature menu

"Tsubaki" meal set of snacks, *sashimi*, pickles using Tokyo's Specialty Ingredients

Price 1,490yen

Available Year-round

Ingredients used Edo Tokyo vegetables, fishes from Tokyo Islands, Tokyo *Shamo* chicken, Nanakuni Pass Sakura eggs (Machida), TOKYO-X pork, soybeans (from Hinode and Ome)

Green *Monjayaki* (*Ashitaba* Monja served with baguettes)

Price 1,320yen

Available Year-round

Ingredients used Yanagikubo wheat (Higashikurume), flour (Ome), cabbages (produced in Tokyo), *Ashitaba* (from Tokyo Islands), TOKYO-X sausage, Oshima butter (Izu Oshima Island)

- 📍 5-10-2 Narihira, Sumida-ku
- 🕒 Mon.-Sun. and Holidays 17:00 - 24:00 (Closing time: 22:30)  
Lunch only on Sundays and Holidays 11:30 - 14:00  
(Open for dinner on Sundays and Holidays by reservation only)
- ✕ Irregular
- 🚶 4 min. walk from Oshiage Station Exit B1 on each line



\*Regarding seasoning, we use Tokyo produced seasonings in general, including *Hingya* salt.

# Tokyo *Shamo* Chicken Restaurant Nezu Torihana (Ryogoku Edo NOREN)

☎ 03-6658-8208

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



Signature menu

Tokyo *Shamo* Chicken Course Meal

Price 3,000yen

Available Year-round

Ingredients used Tokyo *Shamo* chicken

Tokyo *Shamo* Chicken  
*Oyakodon*

Price 1,490yen

Available Year-round

Ingredients used Tokyo *Shamo* chicken

- 📍 1-3-20 Yokoami, Sumida-ku
- 🕒 Lunch 11:00 - 14:00  
Dinner 17:00 - 22:00
- ✕ Open daily except otherwise noticed
- 🚶 Edo NOREN can be accessed directly via JR Ryogoku Station West Exit.



# Kameido Masumoto Honten

☎ 03-3637-1533

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



📍 4-18-9 Kameido, Koto-ku

🕒 Mon-Fri 11:30 - 14:30/17:00 - 21:00  
Weekends and Holidays 11:00 - 15:00/17:00 - 21:00  
\* Last Call: 19:30

✕ 3rd Monday of each month (excluding January, August and December) or Tuesday if a national holiday falls on Monday.

🚶 7 min. walk from Kameido Station on each line



Signature menu

## Kameido *Daikon* and *Asari* Clam Hot Pot

Price 2,750yen per person (two orders minimum)

Available Year-round for dinner menu

Ingredients Kameido *Daikon* radish (from used Katsushika and Edogawa)

## Kameido *Daikon* Zushi

Price 500yen for 2 pieces of *sushi*

Available Year-round for dinner menu

Ingredients Kameido *Daikon* radish (from used Katsushika and Edogawa)



# Torimikura DiverCity Tokyo Plaza

☎ 03-6457-2636

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



📍 6F Diversity Tokyo Plaza 1-1-10 Aomi, Koto-ku

🕒 Lunch 11:00 - 16:00  
Dinner 16:00 - 23:00

✕ Open every day (or closed according to the closed days of the facility)

🚶 3 min. walk from Rinkai Line Tokyo Teleport Station  
5 min. walk from Yurikamome Line Daiba Station



Signature menu

## Charcoal-Grilled Tokyo *Shamo* Chicken *Oyakodon*

Price 1,080yen (only for weekday lunch time)

Available Year-round

Ingredients Tokyo *Shamo* chicken used

## Tokyo *Shamo* Chicken Hot Pot

Price 1,990yen per person

Available Year-round

Ingredients Tokyo *Shamo* chicken used



## SHINAGAWA KASHO KYO-AN

☎ 03-3471-6395

URL <http://kyo-an.net/>

- 📍 2-30-27-1F Kitashinagawa, Shinagawa-ku
- 🕒 9:30 – 20:00
- ✖ Tuesdays
- 🚶 4 min. walk from Keikyu Line Shinbaba Station



## Signature menu

## Shinagawa Sweets Turnip

Price	430yen (tax incl.)
Available	November to March (harvest period of turnip)
Ingredients used	Shinagawa <i>kabu</i> turnip (from Shinagawa and Kodaira)

Shinagawa *Kabure* Cookie

Price	130yen (tax incl.)
Available	November to March (harvest period of turnip)
Ingredients used	Shinagawa <i>kabu</i> turnip (from Shinagawa and Kodaira)



## Oyster Shack Yutenji

☎ 03-5768-3069

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

- 📍 2-13-2 Gohongi, Meguro-ku
- 🕒 Weekdays 17:00 – 23:30 (Last Call 22:30)  
Weekends and Holidays 14:00 – 23:30 (Last Call 22:30)
- ✖ Irregular
- 🚶 4 min. walk form Tokyu Toyoko Line Yutenji Station



## Signature menu

## Pickled Cabbage

Price	300yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Komae and Mitaka

## 4 Grilled Veggies Platter

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



# Nakameguro Torimikurachaya

☎ 03-5773-5567

URL <https://www.facebook.com/nakameguro.torimikurachaya/>



📍 1F Bourree, 3-1-8 Kamimeguro, Meguro-ku

🕒 Mon - Fri 11:30 - 15:00  
18:00 - 24:00 (Last Call 23:00)  
Weekends and Holidays 17:00 - 23:30 (Last Call 22:30)

🗨️ Open every day

🚶 3 min. walk from Tokyo Toyoko Line Nakameguro Station



Signature menu

## Ultimate *Oyakodon*

Price 1,080yen (only for lunch time)

Available Year-round

Ingredients used Tokyo *Shamo* chicken

## Tokyo *Shamo* Chicken Hot Pot

Price 1,980yen (small pot)

Available Year-round

Ingredients used Tokyo *Shamo* chicken



# Vegetable Garden Dishes and Fresh Pasta Restaurant Comrade Jiyugaoka

☎ 03-3725-1831

URL <http://be-comrade.com/>



📍 1F 1-14-16 Jiyugaoka, Meguro-ku

🕒 11:30 - 22:00  
(Last Call 21:00 for food, 21:30 for drinks)

🗨️ Tuesdays

🚶 2 min. walk from Jiyugaoka Station on Tokyo Toyoko and Oimachi Lines



Signature menu

## Fresh Musashino Vegetable Salad

Price 1,200yen (tax excl.)

Available Year-round

Ingredients used Seasonal vegetables produced in Tokyo

## Tomato Basil Pasta with 20 Veggies

Price 1,400yen (tax excl.)

Available Year-round

Ingredients used Seasonal vegetables produced in Tokyo



Jiyugaoka Sweets Forest  
**Berry Berry**

☎ **03-5731-6600**

URL <http://www.sweets-forest.com/>



- 📍 2F La Cour Jiyugaoka, 2-25-7 Midorigaoka, Meguro-ku
- 🕒 10:00 - 20:00
- ✕ Open every day (except New Year's Day)
- 🚶 5 min. walk from South Exit of Jiyugaoka Station on Tokyu Toyoko and Oimachi Lines.



Signature menu

**Tokyo Milk Gelato Parfait**

Price 650yen (tax excl.)

Available Year-round (may not be available in winter time)

Ingredients Golden Rule Milk Gelato used (from Isonuma Farm in Hachioji)



Jiyugaoka Sweets Forest  
**Mercy Crepe**

☎ **03-5731-6600**

URL <http://www.sweets-forest.com/>



- 📍 2F La Cour Jiyugaoka, 2-25-7 Midorigaoka, Meguro-ku
- 🕒 10:00 - 20:00
- ✕ Open every day (except New Year's Day)
- 🚶 5 min. walk from Tokyu Toyoko Line/Tokyu Oimachi Line Jiyugaoka Station South Exit.



Signature menu

**Jiyugaoka Bee Mille Crepe**

Price 930yen (tax excl.)

Available Year-round (may not be available in winter time depending on the honey harvesting conditions)

Ingredients Jiyugaoka honey (Jiyugaoka bee project) used \*Limited to the first 12 customers a day



Vegetable Italian  
Yakumo 111

☎ 03-3724-5515

URL <http://yakumo111.com/>

Meguro



📍 Inside the Meguro Persimmon Hall  
1-1-1 Yakumo, Meguro-ku

🕒 Lunch 11:00 - 15:00 (Last Call 14:30)  
Teatime 15:00 - 17:00  
Dinner 17:00 - 22:00 (Last Call 21:00)

✖ Irregular

🚶 7 min. walk from Tokyu Toyoko Line Toritsu-daigaku Station



Signature menu

Local (Meguro) Vegetable Salad Buffet  
\*served for lunch set meals

Price 1,000yen (A La Carte Menu)

Available Year-round

Ingredients used Some of the ten different kinds of vegetables are selected from local vegetables (depending on the season)



Chez l'ami Noix

☎ 03-3750-4449

URL facebook ラミノア chez l'ami Noix

Ota



📍 3-28-6 Shimomaruko, Ota-ku

🕒 Tue - Fri 9:30 - 17:00  
(Nighttime by reservation only)

Saturday 9:30 - 21:00 (Breaktime: 16:00 - 18:00)

✖ Sundays, Mondays, Holidays, New Year Holidays

🚶 10 min. walk from Tokyu Tamagawa Line Shimomaruko Station



Signature menu

Tomato Farce

Price One dish of a course meal (2,500yen) Deli: 500yen

Available June to September

Ingredients used tomatoes from Hirakawa Farm in Shimomaruko, Ota-ku

Kish Lunch (weekend only)

Price 890yen - 1,100yen, Deli: from 500yen

Available Year-round (Shimomaruko vegetables have off-crop season)

Ingredients used Seasonal vegetables from Shimomaruko, Ota-ku (turnip, fava beans, etc.)





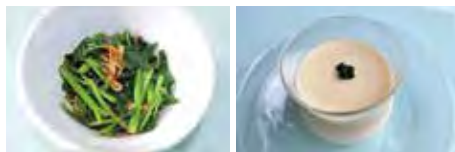
# Setagaya Farm

☎ 03-3702-4500

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



- 📍 5-5-3 Todoroki, Setagaya-ku
- 🕒 10:00 – 20:00
- ✖ Irregular
- 🚶 1 min. walk from Tokyu Oimachi Line Oyamadai Station



## Signature menu

### Ashitaba Namul

Price	650yen
Available	Year-round
Ingredients used	Ashitaba (from Nijima Island)

### Ashitaba Pudding

Price	500yen
Available	Year-round
Ingredients used	Ashitaba (from Nijima Island)



# Seijo Sakurako

☎ 03-3483-5296

URL <http://seijosakurako.blog77.fc2.com/>



- 📍 3F Hana Bldg, 6-10-2 Seijo, Setagaya-ku
- 🕒 10:30 – 18:00 (Last Call)
- ✖ Sundays, Holidays, Mondays
- 🚶 Just steps from Odakyu Line Seijogakuen-mae North Exit



## Signature menu

### Okimari

Price	1,180yen (tax incl.)
Available	Year-round
Ingredients used	Various vegetables (from Kitami, Setagaya-ku), including eggplants, carrots, turnips, tomatoes, cucumbers, zucchini, bamboo shoots, potatoes, taros, spinach and Japanese mustard spinach



Hong Kong and Korean Cuisine  
**Ajizen**

☎ **03-6479-0895**

🌐 <https://azizen.owst.jp/>



- 📍 5-1-1 Kinuta, Setagaya-ku
- 🕒 11:00 – 15:00 (Last Call 13:30)  
17:00 – 23:00 (Last Call: 22:30)
- ✖ Open every day (Closed on New Year's Eve and New Year's Day)
- 🚶 10 min. walk from Odakyu Line Soshigaya-Okura Station South Exit



**Signature menu**

**Fried Eggplant with Yu Lin Sauce/ Fried Eggplant with Chinese Ma-po Chili Sauce**

Price 880yen (tax excl.)

Available Year-round

Ingredients eggplants (from farms in used Komae and Setagaya)

**Seasonal Fresh Vegetables Fried with Salt**

Price 900yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables (from used farms in Komae and Setagaya)



Setagaya

**Gomaya Shibuya**

☎ **03-3770-8158**

🌐 <http://www.jack-pot.co.jp/>



- 📍 B1F Mastubara Bldg, 2-25-13 Dogenzaka, Shibuya-ku
- 🕒 Mon – Fri 17:00 – 24:00  
Sat. 15:00 – 24:00  
Sun. and Holidays 15:00 – 24:00
- ✖ Open every day
- 🚶 3 min. walk from JR/ Keio Inokashira Line Shibuya Station



**Signature menu**

**Sesame Pepperoncino with Colorful Veggies**

Price 900yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables from used Komae and Mitaka

**Fiery Bagna Cauda**

Price 780yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables from used Komae and Mitaka



Shibuya

Charcoal Grill Kappo **Mikore**

☎ 03-3377-4488

URL <http://mikore.info/>

- 📍 B1F Tanaka Bldg, 2-11-12 Yoyogi, Shibuya-ku  
Dogenzaka, Shibuya-ku
- 🕒 11:30 - 5:00 next morning
- ✖ New Year Holidays
- 🚶 5 min. walk from Shinjuku Station  
West Exit on each line



## Signature menu

## Fresh Veggie Salad

Price 680yen

Available Year-round

Ingredients Seasonal vegetables from Mitaka (cabbage, lettuce, tomato, carrot, cucumber, etc.)

## Seasonal Vegetable Tempura

Price 780yen

Available Year-round

Ingredients Seasonal vegetables from Mitaka (mushrooms, potatoes, shiso leaves, carrot, etc.)



## Mikore Zushi

☎ 03-3375-5008

URL <http://mikore.jp/>

- 📍 2F Matsumoto Bldg, 2-14-1 Yoyogi, Shibuya-ku  
Dogenzaka, Shibuya-ku
- 🕒 Mon - Fri 11:30 - 23:00  
Weekends and Holidays 11:30 - 22:30  
(Lunch: 11:30 - 15:00)
- ✖ New Year Holidays
- 🚶 1 min. walk from Toei Shinjuku Line Shinjuku Station Exit.6



## Signature menu

## Vegetable Tempura

Price 840yen

Available Year-round

Ingredients Seasonal vegetables from used Mitaka and Setagaya

## Assorted Pickles

Price 420yen

Available Year-round

Ingredients Seasonal vegetables from used Mitaka and Setagaya



# Ichiba Nakama

☎ 03-6276-7284

URL <https://www.hotpepper.jp/strJ001128021/>



- 📍 1F Tamagawa Bldg, 2-16-19 Yoyogi, Shibuya-ku
- 🕒 11:30 - 24:00
- ✖ New Year Holidays
- 🚶 5 min. walk from Shinjuku Station South Exit



Signature menu

## Fresh Veggie Salad

Price 580yen  
 Available Year-round  
 Ingredients Seasonal vegetables from used Mitaka and Setagaya

## Vegetable Tempura

Price 680yen  
 Available Year-round  
 Ingredients Seasonal vegetables from used Mitaka and Setagaya



# Umenohana Minami-Shinjuku

☎ 03-5354-5757

URL <http://umenohana-restaurant.co.jp/>



- 📍 2F JA Tokyo Minami-Shinjuku Bldg, 2-10-12 Yoyogi, Shibuya-ku
- 🕒 10:00 - 22:00 (Lunch: 11:00 - 16:00)
- ✖ New Year's Day
- 🚶 4 min. walk from JR Shinjuku Station South Exit



Signature menu

## Ume no Hana Zen (with boiled Japanese mustard spinach salad)

Price 4,640yen  
 Available Year-round (11:00 - 21:00)  
 Ingredients Japanese mustard spinach used from Fuchu

## Mixed Tempura of Seasonal Vegetables / Seasonal Side Dish

Price -  
 Available Year-round  
 Ingredients Seasonal vegetables produced used in Tokyo



# Furukawayaya

☎ 03-5974-0122

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



📍 2F Daini Kouei Bldg. 1-1-2 Oji, Kita-ku

🕒 Lunch 11:30 - 15:30  
Dinner 17:00 - 22:30

✕ Mondays (Except Holidays)

🚶 5 min. walk from Keihin Tohoku Line  
Oji Station North Exit



Signature  
menu

## Lunch Courses

Price from 2,900yen (2,300yen for weekdays)

Available Year-round

Ingredients Tokyo grown vegetables, mainly seasonal  
used Edo Tokyo vegetables (available vegetables vary depending on the harvest season)

## Dinner Courses

Price 4,900yen (3,600yen for weekdays)

Available Year-round

Ingredients Tokyo grown vegetables, mainly seasonal  
used Edo Tokyo vegetables (available vegetables vary depending on the harvest season)



\*Takinogawa burdock cake roll "Tokyo La Bardane" is served as a dessert for the course meal, and it can also be purchased at the restaurant (1,500yen per roll).

Yofu Souzai Teppan Daidokoro

# Theory Akabane

☎ 03-6454-4252

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



📍 1-29-7 Akabane, Kita-ku

🕒 Mon. 18:30 - 22:00  
Tue - Sun 12:00 - 15:00/17:30 - 22:00

✕ Open everyday

🚶 5 min. walk from JR Akabane Station  
East Exit



Signature  
menu

## Hiroshima Yaki

Price 1,000yen (tax incl.)

Available Year-round

Ingredients cabbages from Nerima  
used

## Cabbage with Salt-Based Sauce

Price 324 yen (tax incl.)

Available Year-round

Ingredients cabbages from Nerima  
used



# Italian Izakaya Nontanto

☎ 03-3975-0157

URL <https://r.gnavi.co.jp/gate300/>



- 📍 1-15-7 Narimasu, Itabashi-ku
- 🕒 11:30 - 14:30/17:30 - 23:00
- 🗑️ Open every day
- 🚶 3 min. walk from Tobu-Tojo Line Narimasu Station  
1 min. walk from Yurakucho Line Narimasu Station



Signature menu

## Bagna Cauda with Musashino Vegetables

Price 930yen

Available Year-round

Ingredients used About 10 different kinds of seasonal vegetables (mostly from Kiyose)

## Musashino Veggie Green Salad

Price 580yen

Available Year-round

Ingredients used red leaf lettuce, green lettuce, etc. (from Kiyose)



# Enza

☎ 03-3995-1577

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



- 📍 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



Signature menu

## Mizorekate Udon (hot or cold)

Price 850yen

Available Year-round

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

## Mixed Tempura of Local Vegetables

Price 200yen

Available Year-round

Ingredients used eggplant, onion, carrot and seasonal vegetables



\*"Hingya no Shio" salt (from Aogashima Isalnd) is used for some dishes.

# Chinese Tapas hachi

☎ 03-6311-0672

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



- 📍 1F Daini Pearl Heights, 1-1-9 Oizumigakuencho, 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

Price 388yen

Available Provided only when *Daikon* radishes are harvested in Oizumi

Ingredients *Daikon* radish from Oizumi in used Nerima

## Vegetable Stir-fry

Price 810yen

Available Year-round

Ingredients Seasonal vegetables from Oizumi in Nerima (available vegetables vary from season to season) used



# Chinese Restaurant Taishoken

☎ 03-3923-7770

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



- 📍 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.



Signature menu

## Anton Gyoza Dumpling

Price 580yen

Available Year-round

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

## Nerima Vegetable Tanmen Noodles

Price 880yen

Available Year-round

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



# Patisserie KAMITANI

☎ 03-3922-2780

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



- 📍 1F SFC Bldg, 4-27-40 Higashioizumi, Nerima-ku
- 🕒 9:00 - 19:00
- ✖ Irregular (Dates closed will be announced on our website)
- 🚶 3 min. walk from Seibu Ikebukuro Line Oizumi-gakuen Station North Exit



Signature menu

## Oizumigakuen Freshly-Picked Blueberry Madeleine

Price 194 yen (tax incl.)

Available Year-round

Ingredients blueberries from used Oizumigakuen in Nerima

## Oizumi Mont Blanc

Price 540yen (tax incl.)

Available September to December

Ingredients chestnuts from Oizumigakuen in used Nerima



# Japanese Style French Restaurant Komorebi

☎ 03-6904-8797

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



- 📍 1F Maison Yamazaki, 1-39-25 Kami-Shakujii, Nerima-ku
- 🕒 17:00 - 24:00
- ✖ Sundays and Holidays (Open if a holiday falls on a Friday or Saturday)
- 🚶 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

Price 3,200yen

Available Year-round

Ingredients Akikawa beef and Nerima used grown vegetables

## Rice Cooked with Truffle and Nerima Vegetables

Price 2,200yen

Available Year-round

Ingredients Nerima grown vegetables, used Tokyo Shamo chicken bouillon





Japanese Cuisine **Musashino**

☎ 03-5372-4501

URL <http://www.h-cadenza.jp/musashino.html>

Signature menu

**Steamed Nerima *Daikon* and Salmon**

Price 1,000yen (tax/service incl.)

Available Served at peak season (approximately 1 month)

Ingredients used Nerima *daikon* radish**Waseda Ginger and Zoshigaya Eggplant *Tempura***

Price 1,000yen (tax/service incl.)

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

✕ Mondays (Open on Holidays)

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Nerima-Takanodai Station North Exit

Chinese Cuisine **Hakurakuten**

☎ 03-5372-4500

URL <http://www.h-cadenza.jp/hakurakuten.html>

Signature menu

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

Price 1,500yen (tax/service incl.)

Available Served at peak season (approximately 1 month)

Ingredients used Nerima *daikon* radish**Nerima Cabbage Twice Cooked Pork Buns**

Price 300yen (tax/service incl.)

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

✕ Tuesdays (Open on Holidays)

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Nerima-Takanodai Station North Exit



# Lounge Voisin

☎ 03-5372-4499

URL <http://www.h-cadenza.jp/voisin.html>



📍 11F Hotel Kadenza Hikarigaoka, J. CITY, 5-8 Takamatsu, Nerima-ku

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

✖ Open everyday

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Nerima-Takanodai Station North Exit



Signature menu

## Waseda Ginger Bud and Asari Clam Pasta

Price 1,350yen (tax/service incl.)

Available Served at peak season (approximately 1 month)

Ingredients used Waseda *myogatake* (ginger bud) from Takanodai, Nerima

## Fresh Pasta with Dried Tomato Sauce

Price 1,500yen (tax/service incl.)

Available Served at peak season (approximately 3 months)

Ingredients used Produce from Oizumi, Nerima (Murata Farm)



# Bakery Shop Bon Parfum

☎ 03-5372-4518

URL <http://www.h-cadenza.jp/bonparfum.html>



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

🕒 Everyday 10:00 - 20:00

✖ Open everyday

🚗 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Nerima-Takanodai Station North Exit



Signature menu

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

Price 220yen/250yen (tax/service incl.)

Available Year-round

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

## Luxurious Nerima Blueberry Tart

Price Slice: 750yen/Whole: 4,500yen (tax/service incl.)

Available Served at peak season (approximately 2 months)

Ingredients used Blueberries from Nerima

