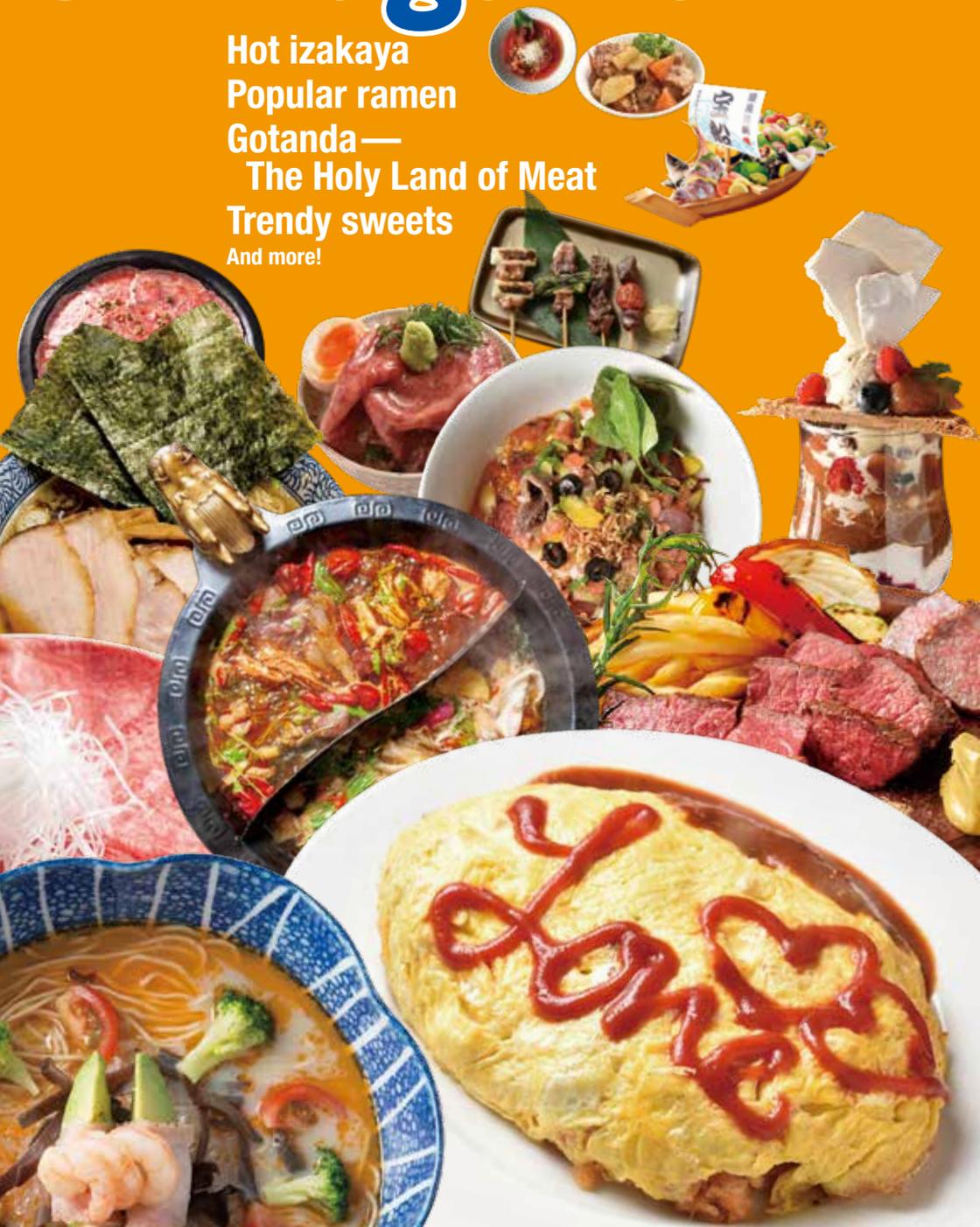


Gourmet  
Food Heaven!

# Shinagawa



Hot izakaya  
Popular ramen  
Gotanda —  
The Holy Land of Meat  
Trendy sweets  
And more!



Shinagawa City Culture and Sports  
Promotion Department  
Culture and Tourism Section  
2-1-36 Hiromachi, Shinagawa-ku, Tokyo  
<http://www.city.shinagawa.tokyo.jp>

[Shinagawa Tourism Information]  
Shinagawa Tourism  
Association  
<https://shinagawa-kanko.or.jp>



# Gourmet Food Heaven! Shinagawa

Fun and food galore!

Get to Shinagawa easily from the airport!



Shinagawa is a great place to visit if you want to take a deep dive into the world of Japanese gourmet food. Here is all the info you need to find snacks to enjoy as you walk through the lively shopping precinct and see the historical urban landscape, izakaya (Japanese-style pubs) frequented by local office workers, and famous shops and restaurants with lines going out the door.



Enjoy your fish the way you want it – be it sashimi or salt-grilled



## Go fishing in the pub!

### ZAUO Meguro Branch

S-1

This popular restaurant cooks up the fish you catch for yourself. In addition to their fresh seafood, they also offer a variety of Japanese cuisine.

- 📍 5th Floor, Sun Felista Meguro Building, 2-27-1 Kamiosaki, Shinagawa-ku
- 🕒 5PM-11PM (last order 10PM)
- 🕒 Weekends/Hol: 11:30AM-11PM (last order 10PM)
- 📞 Irregular
- 🌐 <http://www.zauo.com/en/>

You're going to want to take pics of everything! Enjoy the delicious flavors, atmosphere that each

**The Takarabune or "Treasure Ship" Plate.**  
Only available at the Meguro location Mondays to Thursdays. Content and price depends on time of year.



**Assorted Tempura Plate**  
– 1,280 yen.  
Diners can also order set meals or enjoy Hakata-style cuisine.

We also have a range of delicious sake

## Urabamba Skewers with the taste of the wild

S-2

This restaurant is located on the old highway known as the Tokaido, and the charcoal-grilled chicken and game meat skewers here are delicious. Banquet space is available on the second floor.

- 📍 2-4-17 Kitashinagawa, Shinagawa-ku
- 🕒 Weekdays: 5PM-12AM / Fri: 5PM-3AM / Sat: 5PM-2AM \*Last order one hour before close
- 📞 Sun 🌐 <http://www.urabanba.com/>



**Liver Rolls** made with fresh pork liver wrapped in chicken skin – 280 yen.  
Coated in aromatic homestyle sauce.



**Game Platter** with charcoal-grilled skewers of deer, boar, and pheasant – four for 1,090 yen. one skewer from 250 yen.



## Beautifully arranged sweets



Various seasonal flavors of shaved ice available. Photo shows the beautiful Fruit Farm dish at 900 yen.



### Ichigo no Ki

S-3

This sweet shop was first opened in 1979, and it is famous for its colorfully decorated shaved ice.

- 📍 1-28-14 Kitashinagawa, Shinagawa-ku
- 🕒 11:30AM-5PM (sign-in seating Jul-Sep, no further admission once seating sheet fills up)
- 📞 Thu (Sun/Thu Jul-Sep) and other temporary closures
- 🌐 <https://ameblo.jp/ichounoki1979/>





Supersized  
**Omu-rice** – 834 yen,  
or 1,065 yen with a side of  
hefty miso soup.

## Bulldog S-4

A classic Japanese-style western restaurant that has often been seen on TV serving enormous portions.

📍 5-4-13 Higashioji, Shinagawa-ku  
🕒 11:40AM-8:30PM  
📅 Wed, 3rd Thu/month



Get your money's worth with spaghetti and hamburgers too!

## You better be REALLY hungry!

This is the place to party!



## HUMMER CAFÉ S-5

This café is located in the headquarters for Hummer Japan. Check out a Hummer H1 as you enjoy your meal.

📍 3-6-27 Minamishinagawa, Shinagawa-ku  
🕒 10:30AM-12AM (last order 11:30PM),  
10:30AM-9PM (last order 8:30PM) on  
holidays  
☀ Sun  
🌐 <http://www.hummercomplex.com>



The Hummer Cheeseburger Plate at 1,300 yen. With its big bun and patty, this is popular with customers from overseas, too.



Massive  
**Menchi-katsu**  
for 713 yen.  
Crispy fried heaven.



**Seafood and Kato Pork Hotpot** – 6,500 yen per person. Enjoy two different soups: mala chili and a Malaysian pork rib stew known as bak kut teh.

This soup is good for you, too



you order at these popular shops. serving styles, and restaurant offers.

## Spicy and delicious!

**Spicy Soupless Noodles** – 900 yen.  
Choose from one of two types of sauce.



## Artistic sweets for the soul

**Baton Pound Cake** – from 1,200 yen.  
Three classic selections shown in photograph.



## pâtisserie de bon coeur S-7

This patisserie feels like an upscale boutique. A café space is available downstairs.

📍 1st Floor, 3-11-2 Koyama, Shinagawa-ku  
🕒 11AM-8PM (café last order 7:30PM)  
📅 Open year-round  
🌐 <http://deboncoeur.com/>



**Monthly Dessert Plate with Seasonal Fruit** – 1,700 yen (with drink for 2,000 yen).

## fire whole 4000 S-6

The owner and chef of this hotpot restaurant, Kinya Komoda, is a licensed teacher of Chinese herbal cuisine.

📍 #107 Tokai Shimazuyama-minami Heights Bldg., 1-25-19 Higashigotanda, Shinagawa-ku  
🕒 11:30AM-2:30PM (last order 2PM) / 5PM-10:30PM (hotpot last order 9PM, other noodle dishes 9:30PM)  
☀ Mon  
🌐 <https://www.firewhole.jp/>

**Acerola Ramen Super Food** – 1,000 yen, made with acerola berries and fruit juices.



## BumBunBlauCafe with BeeHive S-8

This restaurant/esthétician operates on the theme of "food that is delicious and good for you".

📍 2nd Floor J-Box Bldg., 3-12-3 Hatanodai, Shinagawa-ku  
🕒 12PM-3PM / 6PM-11PM, 12AM-4PM on Sun/ Hol \*Last orders 30 minutes before close (while supplies last)  
☀ Wed  
🌐 <http://bumbunblaucafe.com/>



**Strawberry Espuma Shaved Ice** – 800 yen.

Gourmet gems that everyone needs to try!

# Top 8 Ramen

This is the perfect match of aromatic tonkotsu soup and thin noodles

There's always a lineup, but with such a big restaurant, there's little wait

## Tonkotsu

## Soy sauce



01

02

**Akamaru Shin'aji** – 787 yen  
Enjoy the variable harmony of tasty soup made with flavorful homemade oil and spicy miso paste.

**Tokusei Chuka Soba** – 900 yen  
Rich, Tokyo-style ramen with broth made from pork knuckle, Hinai chicken, and seafood.

Free toppings include anchovies and olives

03

**Ajitama Tsukemen** – 862 yen  
Tsukemen topped with a soft-boiled, flavored egg. Enjoy the great aroma and delicious, gooey center.

## Mazesoba



04

**Pizza Soba** (regular size) – 788 yen  
Complete with veggie-rich tomato sauce, special spices, cheese, salami, and other ingredients.

We've got a cheerful atmosphere that is popular with women, too!



01 R-1

**IPPUDO**  
Gotanda Higashiguchi



Popular among overseas visitors, this restaurant offers an array of drinks and other snacks to enjoy with tonkotsu ramen.

- 📍 2nd Floor Kitahara Bldg., 1-14-14 Higashigotanda, Shinagawa-ku
- 🕒 11AM-2AM, Fri: 11AM-3AM, Sun/Hol: 11AM-1AM
- 📞 Open year-round
- 🌐 <http://www.ippudo.com/>

02 R-2

**Chuka-soba**  
Tagano



This restaurant near Ebara-Nakanobu Station appears in the Michelin Guide, and it *always* has a line.

- 📍 2-15-10 Nakanobu, Shinagawa-ku
- 🕒 11:30AM-2:30PM (while soup lasts)
- 📞 Wed

03 R-3

**Rokurinsha**  
Osaki



This restaurant helped popularize tsukemen and its rich soup nationwide, and the flavor continues to evolve.

- 📍 #103 1st Floor Osaki Wiz City Terrace, 2-11 Osaki, Shinagawa-ku
- 🕒 11AM-11PM (last order 10:30PM), Weekends/Hol: 11AM-10:30PM (last order 10PM)
- 📞 Open year-round
- 🌐 <http://www.rokurinsha.com/>

04 R-4

**ajitoism**



A popular noodle shop offering creative dishes like Pizza Soba with rich flavors that pair well with a glass of beer.

- 📍 1st Floor Orashion Oi, 1-37-4 Oi, Shinagawa-ku
- 🕒 11AM-2PM / 5:30PM-10PM, Hol: 11AM-2PM (while supplies last)
- 📞 Weekends

# in Shinagawa

On your sightseeing trip to Tokyo, make sure to try out these popular ramen dishes in Shinagawa!

Try the chashu-wrapped avocado and other popular toppings!



05

## Ebisoba

**Kawa: Koikoku Ebishio Soba (white) – 815 yen**  
This mellow soup made from seafood and chicken is partnered with plentiful shrimp heads, shrimp oil, and pure soy milk.

Try the spiciest level... Infinite!!



06

## Super spicy

**Jigoku-no-tantanmen Chi-no-ike – 926 yen**  
One of the spiciest dishes on the spice-laden menu. This ramen really leaves the lips tingling.

Up to 400g of noodles for free!



## Tsukemen

If you're looking for a boat-load of veggies, come on by!

07

**Umekaoru Tokusei Tsukemen – 1,010 yen**  
A truly unique dish with an exquisite balance of aromatic niboshi soup and plum sauce-dressed noodles.

## Vegetable tanmen



08

**Vegetable Shio Tanmen – 741 yen**  
Simple salt-based clear chicken broth with crispy, perfectly cooked vegetables.

05 R-5

### SOBA DINING QUATRO



Unique noodle dishes come in four themes – sea, sky, mountain, and river – with salt-based, soy-based, and other unique soups.

- 📍 6-8-9 Minamioi, Shinagawa-ku
- 🕒 11AM-3PM / 5:30PM-8:30PM, Weekends/Hol: 11AM-3:30PM, 5:30PM-9PM (while soup lasts)
- 🔄 Open year-round

06 R-6

### Jigoku no Tantanmen Gomaryu Gotanda



This shop offers super spicy tantanmen with homemade chili miso paste and special chili peppers that create a flavor as rich as it is spicy.

- 📍 1st Floor Akashi Residence, 2-20-1 Higashigotanda, Shinagawa-ku
- 🕒 11:30AM-4PM / 6PM-10PM
- 📅 Sun
- 🌐 <http://gomaryu.com/>

07 R-7

### Edomae Niboshi Chuka-Soba Kimihan Gotanda



An offshoot of the Tsukemen Tetsu shops, the richly flavorful Chuka Soba (soy or salt) here is also highly recommended.

- 📍 Under the tracks at JR Gotanda Station, 2-1-1 Higashigotanda, Shinagawa-ku
- 🕒 11AM-4AM, Sun: 11AM-11PM
- 🔄 Open year-round
- 🌐 <http://www.tetsu102.com/>

08 R-8

### Ramen Shionoya



Opened in the Nishi-Koyama shopping district in 2016, this shop offers a classic salt-based ramen alongside miso and soy-based soups.

- 📍 6-4-7 Koyama, Shinagawa-ku
- 🕒 11AM-10PM
- 🔄 Open year-round

Find the best of the best here...

# Gotanda – The Holy Land of Meat Cuisine

Getting the most out of the wholesale-retail connection



## Meat Yazawa G-1

This steak and hamburger restaurant is operated by Kuroge wagyu meat wholesalers Yazawa Meat, and the line is always out the door.

- 📍 2-15-13 Nishigotanda, Shinagawa-ku
- 🕒 11AM-3PM (last order 2PM) / 5PM-11:30PM (last order 10:30PM)
- 📅 Weekends/Hol: 11AM-11:30PM (last order 10:30PM)
- 📞 Open year-round
- 🌐 <http://www.kuroge-wagyu.com/my/>



## Yazawa Combo – 3,480 yen

This popular menu item comes with beef round steak (100g) and hamburger (200g).

## Roast Beef

– 1,300 yen  
Slow-roasted beef that offers juicy perfection.



## USHIGORO Bambina Gotanda G-2

This grilled meat restaurant offers high-quality ingredients, including such rare cuts as the base of the tongue with only two servings per head.

- 📍 Matsumura Bldg., 1-25-5 Nishigotanda, Shinagawa-ku
- 🕒 5PM-12AM (last order 11PM)
- 📅 Weekends/Hol: 4PM-12AM (last order 11PM)
- 📞 Open year-round
- 🌐 <http://www.ushigoro-bambina.com/en/>



Enjoy some rarer cuts of meat!

**Kiwami-no-tan – 2,800 yen**  
A luxurious dish offering the juiciest part of the tongue, the rare cut right at the base.



**Rib Steak Aburi-nigiri – 500 yen**  
**Rib Steak Aburi Uni Gunkan – 900 yen**  
Sushi made with the juicy and delicious spencer roll cut of beef, offering rich, mellow flavor.

Experience the charm of Kuroge wagyu firsthand



**Three-item Luxury Assortment – 3,222 yen**  
An assortment of Kuroge wagyu red meat (rump) and aged meat (round). Cuts change daily.

## BISTRO marumiche G-3

Affiliated with the famous Marumichi chain of horomon-yaki restaurants, this restaurant makes use of the chain's many suppliers to offer Kuroge wagyu at reasonable prices.

- 📍 1-4-8 Nishigotanda, Shinagawa-ku
- 🕒 5PM-2AM (last order 1AM), Sat/Hol: 5PM-12AM (last order 11PM)
- 📅 Sun (open when the following Mon is a national holiday and closed that Mon)
- 🌐 <http://bistro-marumiche.com/>



**Marumiche no Gyu-toro-mabushi**  
722 yen. Heavily marbled Kuroge wagyu cooked at low temperature and served in oxtail soup.

## Yakiton Sakaba Kanesho G-4

This restaurant has been popular since it opened. Enjoy the chance to sit with strangers.

- 📍 2-6-1 Nishigotanda, Shinagawa-ku
- 🕒 4:30PM-11:30PM (last order 11PM)
- 📞 Open year-round



Cheap, tasty, and popular

## Beef Tendon and Tomato Stew (small) – 250 yen

The softly stewed beef tendon and tomato stew offers great flavor that has been popular since the restaurant's opening.

## Motsuyaki

(liver, cheek: 100 yen, shirokoro horomon: 160 yen)  
A rich variety of available priced skewers, reasonably dressed in salt or sauce.



Try some exquisite meaty flavors here in Gotanda, where all the most famous meat cuisine restaurants compete.

The perfect match of wagyu and sake



## Nikuryori Soregashi G-5

The menu here is centered around A5-ranked Kuroge wagyu, and there are always around 50 types of sake available.

- 📍 #202 Shuya Gotanda-ekimae Residence, 1-4-8 Nishigotanda, Shinagawa-ku
- 🕒 5PM-12AM
- 🌐 Open year-round
- 🌐 <http://www.soregashi.jp/>

**Soregashi Roast Beef** – 2,000 yen  
Thinly sliced meat provides melt-in-your-mouth appetizer perfection in a soy-based sauce made with egg yolk.

Get take-out from this chicken restaurant

## Toriniku Shinanoya G-6

Located near the Meguro River a short walk from the shopping district, this shop specializes in chicken. Enjoy the walk with a few grilled chicken skewers!

- 📍 1-13-1 Nishigotanda, Shinagawa-ku
- 🕒 9 AM-7PM
- ☀️ Sun/Hol
- 🌐 <http://www.torinikuya.com/>



**Wakadori Karaage** (100g) – 186 yen  
Deep-fried in chicken fat, this popular dish has a clean, fresh flavor, even when it's cold.



**Yakitori** 121 yen/skitch  
Range of options including chicken skin, red meat, tsukune, liver, chicken & green onion, and more. The sweet sauce has been constantly evolving since the shop first opened.



**Uni-on-the-nitamago** – 700 yen  
Enjoy uni and the rich flavor of egg yolk. Very soft and best eaten by hand.



## A famously creative menu

**Beef Rice** 1,000 yen  
Topped with two types of beef cooked rare. Shiso leaf offers a great accent to the dish.



## Tachinomi Todaka G-7

The Japanese name says this shop is "standing only", but most visitors enjoy their meals at the seated tables available here. The creative menu changes daily.

- 📍 Basement, River Light Bldg., 1-9-3 Nishigotanda, Shinagawa-ku
- 🕒 6PM-12AM (last order 11PM)
- ☀️ Sun



This is the place for aged beef

## BUTCHER REPUBLIC UNITED G-8

Enjoy aged Kuroge wagyu, Tokyo-X pork, and other meats alongside craft beer and wine.

- 📍 1-15-6 Nishigotanda, Shinagawa-ku
- 🕒 Mon-Tue: 11:30AM-3PM / 5PM-11PM, Wed-Fri: 11:30AM-3PM / 5PM-12AM, Weekends/Hol: 11:30AM-11PM
- 🌐 Open year-round
- 🌐 <http://www.butcher-nyc.com/gotanda.html>



**Assortment of Tokyo-X Pork, Angus Beef, and Sausages** – 4,500 yen  
The delicate and soft Tokyo-X pork simply melts in the mouth.



**Beef Brunch Meal** – 1,389 yen  
Tenderized Australian knuckle-cut beef steak served with caramelized minced onion sauce.

