

RECOMMENDED VARIETY STORE

GINZA Loft is the place to find the perfect souvenirs. Be sure to visit GINZA Loft to find something uniquely Japanese.

銀座 ロフト GINZA LOFT



今年リニューアルした同店のアンテナフロアとなる1階「こみちのえき」には、ご当地菓子や特産品、話題の雑貨など国内外の逸品が集結。ギフトにぴったりのアイテムが見つかる。1.九谷焼の名品をよみがえらせた「ヨシタデザインプランニング」のお香焼紙皿6枚入り660円 2.1Fにはコーヒー豆ブランド「虎へび珈琲」の常設コーナーが誕生

At the antenna shop of the GINZA Loft, Komichinoeki renovated this year on the first floor, local sweets and snacks and other local products, and much-talked about selected items from inside and outside Japan are available. You can find items best suited for your gift. 1.Paper Plate set with Kutani ware printings (6 plates – 660 JPY) from Yoshita Design Planning, which helps give fine Kutani ware art a new lease of life. 2.A coffee bean brand “Torahabi Coffee” is now open at the permanent space on the first floor.

☎03-3562-6210 (representative) 📍2-4-6 Ginza, Chuo-ku, Tokyo ☎11:00～21:00 sun～20:00 closed: Irregular holidays

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アーティゾン美術館
Artizon Museum

古代から現代美術まで、多様なジャンルの作品を広々とした展示場で鑑賞できる美術館。併設ショップには日本画グッズも豊富。円山応挙《竹に狗子猿に鴨図横》マスキングテープ(15mm)275円、《鳥獸戯画簡簡》のノート550円ほか。

Artizon Museum is an art museum where diverse genres of artworks from ancient to contemporary art can be enjoyed in spacious exhibition halls. At the on-site shop, here is also a wide selection of Japanese painting goods, such as Maruyama Okyo’s Japanese painting making tape(15mm) for 275 JPY.

☎565-541-8600(hello dial) 📍1-2 Kyjoshi, Chuo-ku, Tokyo ☎10:00～18:00Fridays except holidays-20:00 Last entry 30 minutes before closing. closed:month in the case of a holidays, the next weekday will be closed.) Also closed during exhibit change periods, New Year holidays.

9

東京鳩居堂
Tokyo Kyukyodo

江戸時代に京都で創業し1880年に銀座に店を構えた、お香や書画道具の老舗。季節の柄をあしらったはきぎなど、和紙製品和小物を多彩に展開。京千代紙を表紙にしたマル橋ノート (A5) 594円、鳩居堂レトロふせん385円。

Kyukyodo is a well-established shop for incense and calligraphic work and painting tools, which opened the shop in Ginza in 1880. Maruhashi Notebook with Kyukyodo’s symbol on the Chiyogami (Japanese paper with colored figures) cover (Size A5) (594 JPY) and post-it (385 JPY).

☎03-3571-4429 📍5-7-4 Ginza, Chuo-ku, Tokyo ☎11:00～19:00 closed:Irregular holidays

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MATSUZAKI SHOTEN

瓦煎餅の老舗。松崎うろうる385円は、やわらかな瓦煎餅にあんにょ、クリーム、天然着色料で色付けした白玉を挟んだ1品。イトインも可能。富士山などの絵柄が揃う瓦煎餅・大江戸松崎 三味鯛1枚162円～ほか定番商品にも注目。

Matsuzaki Shoten is a well-established shop for incense and calligraphic work and painting tools, which opened the shop in Ginza in 1880. Maruhashi Notebook with Kyukyodo’s symbol on the Chiyogami (Japanese paper with colored figures) cover (Size A5) (594 JPY) and post-it (385 JPY).

☎03-6264-4703 📍1F Iwafuji Building 4-13-8 Ginza, Chuo-ku, Tokyo ☎10:00～19:00 closed:none ※12/25～1月半ばは松崎うろうるの販売休止(Sales of Matsuzaki rouu are suspended from December 25 to mid-January)

日本を感じられる食材を使った和菓子などのお菓子はもちろん、歴史ある和紙舗や伝統を感じられるお香など、日本独自のアイテムに注目。銀座～日本橋で長く愛される雑貨やおやつをぜひおみやげに

This map focuses on unique Japanese items, including sweets such as Japanese sweets, made from Japanese cultural ingredients as well as historical Japanese paper and incense that gives a sense of tradition. Why don’t you choose such goods and sweets long loved in Ginza-Nihonbashi shops for souvenirs.

みやげ -SOUVENIR-

きなこの甘みに
びっくり！



6

香十 銀座本店
Koku Ginza

安土桃山時代から続く御香所がルーツのお香専門店。衣替え用の『薫衣香』や名刺サイズの『名私香』など、伝統とカジュアルさが調和する香りのアイテムが並ぶ。香り袋を作る体験なども。

Koku is an incense store that has its roots in Gokudokoro (incense department at the Imperial Court) dating back to the Azuchi-Momoyama era. It always offers a range of more than a thousand items. You can also participate in experience workshops to make a scent bag.

☎03-6264-2450 📍4-9-1-815, Ginza, Chuo-ku, Tokyo ☎11:00～19:00※Reservations required for the listening to incense experience closed: none

7

樺原
Haibara

日本橋で200年以上続く老舗の和紙舗。和紙の質感と色緑取りが上品な紅ふちレターセット1716円／青ふちレターセット3135円や、好きな長さで切れる、ちいさい蛇腹便箋550円など、モダンで使いやすいアイテムも充実。

Haibara is a Japanese paper shop with more than 200 years of history in the Nihonbashi. There is a full lineup of modern and easy-to-use items, such as the elegant Red Border Letter Set (1,716 JPY) and Blue Border Letter Set (3,135 JPY) with the texture of Japanese paper and colored borders, and tiny bellows letterheads that can be cut to any length.

☎03-3272-3801 📍2-7-1 Nihonbashi, Chuo-ku, Tokyo ☎10:00～18:30※sat & sun～17:30 closed:holidays

5

QINA&Co. 日本橋店
QINA&Co.

大豆と黒大豆をブレンドし二度焙煎して作るきな粉と、小豆の選別や炊き方にこだわったあんこのスイーツ専門店。白いココベのきな粉パン280円やパイ、アイスクリームのほか、日持ちする豆菓子540円～なども豊富に揃う。

QINA&Co. is a sweets shop for sweets made of soybean powder, a blend of twice roasted soybeans and black soybeans, and sweet red bean paste with well-selected red beans simmered in a special way. The shop sells soybean flour bread for 280JPY and long-lasting bean sweets starting from 540JPY.

☎080-4176-6011 📍2-10-11 Nihonbashi, Chuo-ku, Tokyo ☎11:00～19:00※sat & sun & holidays～18:00 closed:fourth Monday

明治時代、文明開化とともに日本のカフェブームの中心となった銀座。当時オープンした「カフェパウリスタ」をはじめ、このエリアには巡るだけで日本の古きよき雰囲気を楽しめる老舗がいろいろ

In the Meiji era, Ginza became the center of Japan’s café boom with the cultural enlightenment. Just strolling around the area, you can find many well-established cafes where you can enjoy the atmosphere of Japan’s good old days, including Café Paulista, which opened at that time.

3

トリコロール本店
Tricolore honten

今から約90年前に創業。現在の建物は1982年に完成した3代目。回転扉や花柄の絨毯など当時の華やかな趣を残す。ネルドリップで丁寧に淹れたアンティークブレンドコーヒー 1070円や、リンゴの皮むきから店内で行う手作りのアップルパイ710円を味わおう。

Ginza Tricolore was established about 90 years ago. The current building is the third on the site and was completed in 1982. The atmosphere remains gorgeous like that time with the revolving door and flower pattern carpet. Try the antique blended coffee (1,070 JPY) diligently brewed and dripped with a flannel filter and apple pie (710 JPY) homemade from scratch.

☎03-3572-1811 📍5-9-17 Ginza, Chuo-ku, Tokyo ☎8:00～19:00(18:30) closed:tue

4

喫茶ストリーマー
Kissa Streamer

サードウェーブ系カフェとして人気のストリーマコーヒーカンパニーが昭和48年創業の老舗喫茶を継承。ブレンド550円やマッকারサーナボリタン1000円など王道メニューが揃う。ブレンドは朝9時までなら何杯でも、以降も2杯目まで無料なのが嬉しい。

“Kissa” means Japanese old-styled coffee shop. The Streamer Coffee company, famous as a third wave café, succeeded the café from a well-established café founded in 1973 to open Café Streamer. It serves classic café menu items, such as blended coffee (550 JPY) and Neapolitan spaghetti (1,000 JPY). It is great that free refills for the blended coffee are offered until 9 a.m., and the second refill is offered free even after 9 a.m.

☎none 📍4-9 Kobuncho, Nihonbashi, Chuo-ku, Tokyo ☎8:00～17:00 closed:none



洋食や和食の名店＆老舗が多いものこのエリアの特徴。見事な手さばきを目前で堪能できたり、料理人との交流も味わい深いスポットをめざそう。日本ならではのお酒、コスバ族群の使い勝手◎な店もチェック！

This area is characterized by many famous and long-established Western and Japanese restaurants. You can enjoy the beautiful dexterity of the chefs and experience profound interactions with them. Check out the shops that offer alcohol unique to Japan and excellent value for money!

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平和どぶろく 兜町醸造所

Heiwadoburoku Kabuto-cho Brewery

1928年創業の老舗蔵元「平和酒造」による醸造所。提供するのは水と米、米麹を合わせて作られる日本の伝統的なお酒「どぶろく」(プレーン500円～)。日本酒の祖先ともいえるお酒で、もろみをこさない製法ゆえ、お米が持つ本来の豊かな味が口内に広がる。

As a traditional brewery, Heiwa Brewery was established in 1928. What they mainly provide is the traditional Japanese sake called Doburoku (plain:500 JPY)-made of water, rice, and malted rice. Doburoku can be said to be the root of Japanese sake and gives the original rich and soft flavor of rice as it doesn’t filter the fermentation mash (Moromi) in the production process.

☎03-6264-9457 📍8-5 Kabutocho, Nihonbashi, Chuo-ku, Tokyo ☎13:00～22:30※sat/200～sun&Last day of consecutive holidays21:00～22:00 closed:none

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銀座パール・デルソレ 2Due
GINZA BAR DEL SOLE 2DUE

本場イタリアさながらの空間で多彩な楽しみ方ができるパール。平日限定のパール定食ランチはサラダやハーフパスタ、本日のメイン料理・付け合わせなどセットで1,350円とコスバ族群。イタリアエスプレッソ協会認定の豆ミラニニを使った本格エスプレッソもぜひ。

A bar where you can enjoy a variety of ways in a space just like authentic Italy. The bar set lunch, which is only available on weekdays, is a set that includes salad, half pasta, today’s main dish and side dishes, and is an excellent value at 1,350 JPY. We also offer authentic espresso made with Milani beans certified by the Italian Espresso Association.

☎03-5159-2020 📍Ginza Velvia-kan 1F, 2-4 Ginza, Chuo-ku, Tokyo ☎11:30～14:30(14:00)※weekend & holidays☎12:00～14:30(14:00) & closed:Irregular holidays

喫茶 -CAFE-

1

カフェパウリスタ 銀座本店
Cafe Paulista Ginza

創業は明治時代。日本ではまだ珍しかったコーヒーのおいしさを広め、喫茶店文化の礎を築いた。農業不使用の完熟豆を使う定番の森のコーヒー 770円やオペラ1340円(ドリンク付)など約10種揃うホームメイドケーキをいただくながら長い歴史に思いををせたい。

Café Paulista, established in the Meiji era, spread the delights of coffee, which had still been rare at that time in Japan, and established the basis of the café culture in Japan. You can enjoy the classic coffee (Morino Coffee - 770 JPY) made from chemical-free fully ripe coffee beans with one of the ten varieties of homemade cakes, including Opera (1,340 JPY including coffee).

☎03-3572-6160 📍1F Nagasaki Center Building, 8-9 Ginza, Chuo-ku, Tokyo ☎9:00～20:00 sun & holidays11:30～19:00 closed:none

2

銀座ウエスト本店
Ginza West

文人たちも通った清楚で凛とした店内は、サロンのような趣。そんな空間での時間をじっくり堪能してほしいと、ハンドドリップのコーヒー 1100円や紅茶はおかわり自由。喫茶限定のミルフィュー550円や名物のシュクリームなどを供にゆっくり過ごして。

Ginza West has neat and clean, and dignified, salon atmosphere, which the literati visited. With the desire to have people enjoy themselves thoroughly in such an atmosphere, the café serves hand-dripped coffee or tea with unlimited refills for 1,100 JPY. You might also want to enjoy a relaxing time there with a café-limited mille-feuille (550 JPY) and the café’s specialty, cream puffs.

☎03-3571-1554 📍7-3-4 Ginza, Chuo-ku, Tokyo ☎9:00～22:00(21:30) sat & sun & holidays11:00～20:00(19:30) closed:none



Central Tokyo Sights Information
English & 日本語

GINZA-NIHONBASHI YORIMICHI MAP

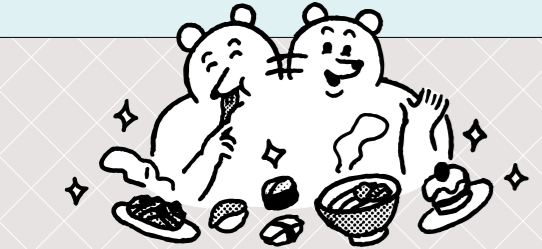


OZ
magazine

What’s “YORIMICHI” ?

おでかけ雑誌「オズマガジン」の台言葉。よりみちすることで、思いがけない素敵な出会いがあります。このMAPでは、オズマガジン編集部が過去取材した情報から、銀座～日本橋でよりみちしたい場所をご紹介します

“Yorimichi(=stop off somewhere)” is the slogan of the outing magazine “OZ Magazine”. By taking a detour, you can have unexpected wonderful encounters. This MAP introduces places you’ll want to visit between Ginza and Nihonbashi, based on information collected by the OZ Magazine editorial department in the past.



RECOMMENDED SHOPPING CENTER

On the food and beverage floor of the newest commercial facility, you can enjoy all the tastes of famous restaurants from all over Japan!

丸の内ハウス®新丸の内ビルディング
Marunouchi House ® Shin-Marunouchi Building



1・2.メキシコ料理店「Molé TAQUERIA Y BAR」のランチメニュー、ザ・モレー1300円は豚のスパイスマリネなど個性豊かなタコス4種セット 3.テラス席は美しい夜景も楽しめる

1・2・“Molé TAQUERIA Y BAR” Mexican restaurant’s lunch menu, The Molé 1,300 JPY, is a set of four tacos that includes spiced marinated pork 3. Terrace seating also offers beautiful night views

東京駅前の商業ビル、新丸の内ビルディング(通称 新丸ビル)は昨年で開業15周年。これを記念し、7階の飲食フロア「丸の内ハウス」が今春大リニューアル。街のゲストハウスをテーマにしたタコス店やカフェなど新たな5店舗がオープンし、全11店舗に。誰もが利用できるテラス席もブラッシュアップ。テラス席には、丸の内ハウス内の各飲食店で購入したテラス用料理ならなんでも持ち込みＯＫ。どんなシーンでも充実した時間を過ごせる空間へぜひ足を運んで。

It has been 15 years last year since the commercial building in front of Tokyo Station, Shin Marunouchi Building (known as Shin-marubiru) was established. To celebrate this, the restaurant floor on the seventh floor of Shin-marubiru, Marunouchi House, was largely renovated in this spring. New five restaurants including tacos restaurant and café opened under a theme of “a Guesthouse of the City” and 11 restaurants are now available. The floor was renewed by newly installing wide sofa, table, and counter seats on the terrace which is available to anyone. It is also great that you can bring any meals for the terrace purchased at any shops and restaurants in Marunouchi House. It is a great spot to spend quality time in any occasions such as lunch with friends with a view of Tokyo Station and the Imperial Palace, or dinner alone with a beautiful night view sometimes.

☎03-5218-5100(call center) 📍Shinmaru Building 7F, 1-5-1 Marunouchi, Chiyoda-ku, Tokyo ☎Varies by store closed:none

ヤエパブ@東京ミッドタウン八重洲
Yaesu Public (YaePub) @ Tokyo Midtown Yaesu



1.「立喰酒場 金獅子」は大阪で人気の立ち飲み店 2.国内外のクラフトビールが少量から楽しめるビールバー「KATARATAS YAESU」 3.有名店がリレー形式で出店する「POPUPラーメン」

1. “Tachigui Sakaba Kinjishi” is a popular standing bar in Osaka 2. Beer bar “KATARATAS YAESU” where you can enjoy small quantities of domestic and international craft beer 3. “POPUP Ramen” where famous restaurants open in relay style

東京駅前にオープンした街の新たな機能 راھ複合施設「東京ミッドタウン八重洲」。商業ゾーンには、ジャパニーズブランド57店舗が集結。注目は2階のバリエーションスペース「ヤエパブリック(通称ヤエパブ)」。“人と場所、文化が重なる新しい八重洲の公共スペース”をコンセプトに、観光客など来訪者や近隣で働く人が食事や買い物、ちょっとした休憩など、思い思いに過ごせる空間が広がる。11ある店舗は不定期に入れ替わるため、いつ訪れても新鮮。

Tokyo Midtown Yaesu plays a new role of the city providing a primary school and parenting support facility inside the multi-complex facility containing offices, commercial facilities, hotel, and bus terminal, utilizing the best location as a gateway of Tokyo. In the commercial zone 57 Japanese brand stores are gathered including unique shops and restaurants some of which entered first time in Tokyo. One of the high-profile sports is the public space “Yaesu Public (known as YaePub)” opened on the second floor. The space provides a space where visitors including tourists and people working at nearby offices can spend their time as they like for such as dining, shopping, or short breaks, under the theme of new public space in Yaesu where people, places and cultures overlap each other. As some shops are replaced on an irregular basis, you can always find something new.

☎03-6225-2234 📍2-2-1 Yaesu, Chuo-ku, Tokyo ☎B1F10:00～21:00 1～3F Product sales/services11:00～21:00 Restaurant 11:00～23:00 closed:Irregular holidays

15

RISTASIX

今秋、リニューアルしたホテルのメインダイニング。メニューには定番の洋食に加え、多国籍の食材や調理法を駆使した料理が揃う。昭和通りに面したガラス張りの店内は開放感にあふれ、肩ひじ張らずくつろげるのも嬉しい。ランチプレート2700円～。

RISTASIX is the main dining restaurant of Courtyard by Marriott Tokyo Ginza, renovated in this autumn. In addition to standard Western dishes, the menu includes dishes that make full use of international ingredients and cooking methods. It is great that the glass-walled restaurant space on Showa-dori street provides a sense of openness and customers can fully relax themselves. The lunch plate starts from 2,700 JPY.

☎03-3546-8985 📍6-14-10 Ginza, Chuo-ku, Tokyo ☎6:30～10:30 11:30～17:30 17:30～22:00(21:00) closed:none

ロイヤルパークホテル
Royal Park Hotel

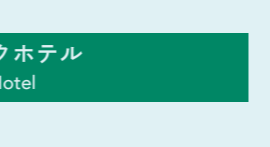
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鉄板焼 すみだ
Teppan-yaki Sumida

東京の景色を眼下に望む眺めの中、和牛や魚介類を熟練したシェフの鮮やかな手さばきとともに堪能できる。ライブ感あふれる鉄板焼を五感で楽しんで。目の前で調理される趣向を凝らしたコース料理も季節ごとに用意。ランチセット 5692円～(平日限定価格)。

With a spectacular view of Tokyo below, you can enjoy carefully selected Wagyu beef and seafood prepared by the skillful chef. Enjoy teppanyaki with a live feel with all five senses. Depending on the season, we also offer elaborate course meals that are prepared right in front of you. Lunch courses start at 5,692 JPY. (Weekday price only)

☎03-5641-3600 📍Royal Park Hotel 20F, 2-1-1 Kakegawa-cho, Nihonbashi, Chuo-ku, Tokyo ☎11:30～14:30(14:00)※weekend & holidays☎15:00(14:30) 17:30～21:30(21:00) closed:tue



ごはん -LUNCH & DINNER-

11

日本橋ゆかり

Nihonbashi Yukari

1935年創業、3代にわたり 宮内庁出入りを許された名門和食店。京都の名店で修業を重ねた 3代目の喜三夫さんは海外でも和食を発信し、TVやYou Tubeなどメディアでもおなじみ。全国から厳選する食材を才気あふれる料理に仕立てる。お昼のゆかり御膳4950円。

Nihonbashi Yukari established in 1935 is a fine Japanese restaurant permitted to enter the Imperial Household Agency for three generations. The third generation, Kimio Nonaga, who underwent extensive training at fine restaurants in Kyoto distributes information about Japanese food to overseas and is familiar to media including TV and You Tube. He turns ingredients which are selected across Japan to brilliant dishes. Yukari Lunch is served at 4,950 JPY.

☎03-3271-3436 📍3-2-14 Nihonbashi, Chuo-ku, Tokyo ☎11:30～14:00 (13:30) 17:30～21:30(21:00) closed:sun & holidays

12

にしゅ 銀座
Nishimura Ginza

親子2代でやり盛りするとんかつの人気店。星は父の義郎さん、夜は息子の真一さんがこだわりのとんかつを揚げる。上ロースなど常時4種のとんかつ膳は昼夜同じ価格なのが嬉しい(ロースかつ膳1300円～)。セットの酒粕入り豚汁と茨城産産の白米も美味。

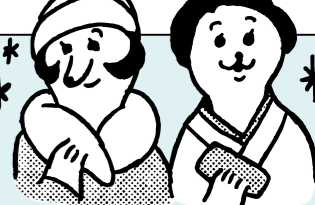
Ginza Nishimura is a famous pork outlet restaurant in Ginza run by two generations—lunch is served by the father Yoshio and dinner by the son Shinichi. It is great that the four regular pork cutlet set menus, including premium tenderloin, are served at the same prices both at lunch and dinner time. (Pork Loin Cutlet Set: 1,300 JPY-). The pork miso soup in the set menus is also delicious.

☎03-5565-2941 📍Morishige Building 1F, 3-12-6 Ginza, Chuo-ku, Tokyo ☎11:00～14:30 17:30～21:00 closed:sat & sun & holidays

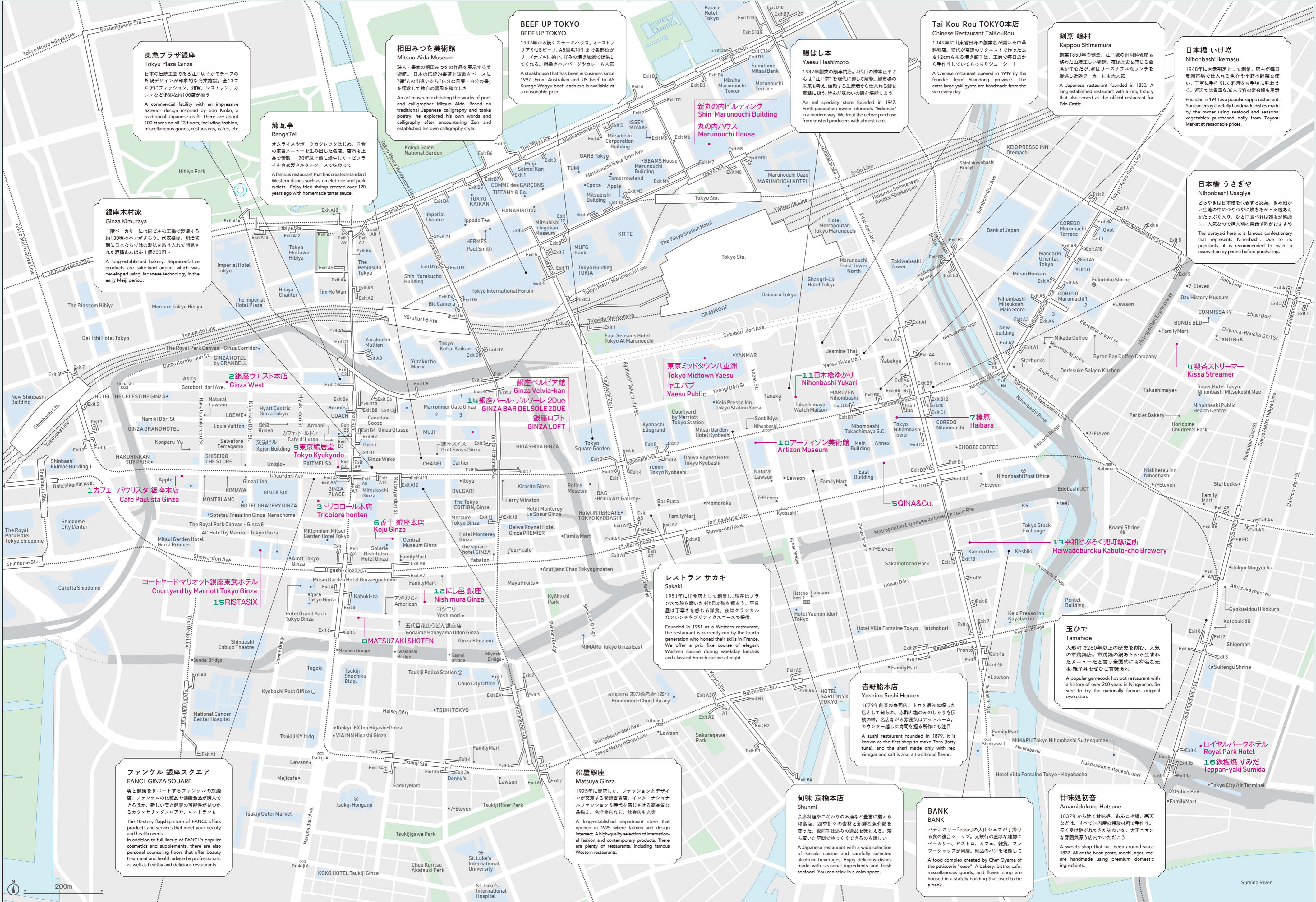
WHAT KIND OF AREA? HISTORY & ATMOSPHERE

江戸時代(1603年～)、日本の道路の起点となった日本橋。現百貨店や江戸歌舞伎の起りどころこの街で、各所から文化人々集結。日本橋魚河岸は“1日千両(＝1億円以上)が動く”と言われるほど、江戸の中心地となりました。明治(1868年～)に入ると銀座界隈に電車が走り始め、洋風品物を扱う大商店が開店、1887年頃には日本橋と並んで銀座が一大ショッピング街に。新聞社なども周りに集中し、時代の先端をいく街へと変貌を遂げました。一方、日本橋では明治時代に金融機関が続々設立。1896年には日本銀行が開業し、日本経済の中核となっていきます。1923年以降、関東大震災により日本橋地区が壊滅した影響で、デパートが一斉に銀座へ進出。カフェ・バーなどの人気も相まって、いっそう流行最先端の繁華街へと成長しました。しかしこうした繁栄も戦時下でなくなり、1945年の東京大空襲で界隈は瓦礫の街と化します。銀座～日本橋の復興は急ピッチで進められ、2年後には“中央区”として再編、現在もお日本文化の中心として栄え続けています。戦火や災害に見舞われながらも復興を遂げてきたこの界隈は、最先端の文化と古きよき日本の魅力、同時に街に根付く底力も感じられる、唯一無二のエリアです。ぜひ、近代建築の宝庫でもある銀座～日本橋を歩き回り、日本有数の百貨店や最新の商業施設、粋な個人店をお楽しみください。

Nihonbashi was the starting point of roads in Japan during the Edo period (1603). The current department store and Edo Kabuki theater were founded here, and cultural figures from all over the country gathered here. The Nihonbashi fish market became the center of Edo, where it is said that “1,000 ryo (= over 100 million yen) moves in a day. In the Meiji period (1868-), trains began to run in the Ginza area, and large stores selling Western-style goods opened, making Ginza a major shopping district along with Nihonbashi around 1887. Around 1887, Ginza, along with Nihonbashi, became a major shopping district. Newspaper companies also concentrated around the area, transforming it into a district that was at the forefront of the times. Meanwhile, financial institutions were established in Nihonbashi one after another during the Meiji period (1868-1912), and the Bank of Japan opened in 1896, becoming the center of the Japanese economy. 1923 saw the Great Kanto Earthquake destroying the Nihonbashi district, and department stores moved into Ginza en masse. Combined with the popularity of cafes and bars, Ginza grew even more into a trendy, cutting-edge downtown area. However, this prosperity was short-lived during the war, and the Tokyo Air Raid of 1945 reduced the area to rubble. Reconstruction of Ginza and Nihonbashi proceeded at a rapid pace, and two years later the area was reorganized as “Chuo Ward” and continues to flourish as the center of Japan to this day. This neighborhood, which has been rebuilt despite war and disasters, is a one-of-a-kind area with cutting-edge culture and old-world Japanese charm, as well as the underlying strength of the city. We invite you to explore Ginza and Nihonbashi, a treasure trove of modern architecture, and enjoy some of Japan’s leading department stores, the latest commercial facilities, and chic individual stores.



参考:中央区観光協会ホームページ



東急プラザ銀座
Tokyu Plaza Ginza
日本の伝統工芸である江戸切子でモチーフの外観デザインが印象的な商業施設。全13フロアにファッション、雑貨、レストラン、カフェなど多岐な約100店が揃う
A commercial facility with an impressive exterior design inspired by Edo Kiriko, a traditional Japanese craft. There are about 100 stores on all 13 floors, including fashion, miscellaneous goods, restaurants, cafes, etc.

煉瓦亭
RengaTei
オムライスやポークカツレツをはじめ、洋食の定番メニューを生み出した名店。店内も上品で素敵。120年以上前に誕生したエビフライを自家製タルタルソースで味わって
A famous restaurant that has created standard Western dishes such as omelet rice and pork cutlets. Enjoy fried shrimp created over 120 years ago with homemade tartar sauce.

相田みつを美術館
Mitsuo Aida Museum
詩人・書家の相田みつをの作品を展示する美術館。日本の伝統的書道と短歌をベースに「詩」との出逢いから「自分の言葉・自分の書」を追求して独自の書風を確立した
An art museum exhibiting the works of poet and calligrapher Mitsuo Aida. Based on traditional Japanese calligraphy and tanka poetry, he explored his own words and calligraphy after encountering Zen and established his own calligraphy style.

BEEF UP TOKYO
BEEF UP TOKYO
1997年から続くステーキハウス。オーストラリアやUSビーフ、A5黒毛和牛まで各部位がリーズナブルに揃い、好みの焼き加減で提供してくれる。粗挽きハンバーグやカレーも人気
A steakhouse that has been in business since 1997. From Australian and US beef to A5 Kurage Wagyu beef, each cut is available at a reasonable price.

鱈はし本
Yaesu Hashimoto
1947年創業の鱈専門店。4代目の橋本正平さんは「江戸前」を現代に即して解釈。鱈市場の未来も考え、信頼する生産者から仕入れる鱈を真鱈に扱う。選んだ味わいの鱈を堪能しよう
An eel specialty store founded in 1947. Forth-generation owner interprets "Edomae" in a modern way. We treat the eel we purchase from trusted producers with utmost care.

Tai Kou Rou TOKYO本店
Chinese Restaurant TaiKouRou
1949年に山東省出身の創業者が開いた中華料理店。初代が常連のリュウエストで作った長さ12cmもある焼き餃子は、工場で毎日皮から手作りしていてもっともジュシー！
A Chinese restaurant opened in 1949 by the founder from Shandong province. The extra-large yaki-gyoza are handmade from the skin every day.

割烹 嶋村
Kappou Shimamura
創業1850年の割烹。江戸城の御用料理屋も務めた由緒正しい老舗。夜は歴史を感じる会席が中心だが、昼はリーズナブルなランチを提供し近隣ワーカーにも人気
A Japanese restaurant founded in 1850. A long-established restaurant with a long history that also served as the official restaurant for Edo Castle.

日本橋 いけ増
Nihonbashi Ikemasu
1948年に大衆割烹として創業。店主が毎日豊洲市場で仕入れる魚や季節の野菜を使い、丁寧に作り出した料理をお手頃に味わえる。近辺では貴重な36人収容の宴会場も用意
Founded in 1948 as a popular kappo restaurant. You can enjoy carefully handmade dishes made by the owner using seafood and seasonal vegetables purchased daily from Toyosu Market at reasonable prices.

日本橋 うさぎや
Nihonbashi Usagiya
どらやき日本橋を代表する銘菓。きめ細かい生地の中につやつやに焼きあがった粒あんがたっぷり入り、ひと口食べれば誰もが笑顔に。人気なので購入前の電話予約がおすすめ
The dorayaki here is a famous confectionery that represents Nihonbashi. Due to its popularity, it is recommended to make a reservation by phone before purchasing.

東京ミッドタウン八重洲
Tokyo Midtown Yaesu
ヤエバブ
Yaesu Public
1.1 日本橋ゆかり
Nihonbashi Yukari
1.0 アーティゾン美術館
Artizon Museum
7 榛原
Haibara
1.3 平和とぶろく兜町醸造所
Heiwadoburoku Kabuto-cho Brewery

レストラン サカキ
Sakaki
1951年に洋食店として創業し、現在はフランスで腕を磨いた4代目が腕を振る。平日星は丁寧さを感じる洋食、夜はクラシカルなフレンチをブリックコースで提供
Founded in 1951 as a Western restaurant, the restaurant is currently run by the fourth generation who honed their skills in France. We offer a prix fixe course of elegant Western cuisine during weekday lunches and classical French cuisine at night.

吉野館本店
Yoshino Sushi Honten
1879年創業の寿司司。トロを最初に握った店として知られ、赤酢と塩のみのしゃりも伝統の味。名店ながら雰囲気はアットホーム。カウンター越しに寿司を握る所作にも注目
A sushi restaurant founded in 1879. It is known as the first shop to make Toro (fatty tuna), and the shari made only with red vinegar and salt is also a traditional flavor.

旬味 京橋本店
Shunmi
会席料理やこだわりのお酒など豊富に揃える和食店。四季折々の素材と新鮮な魚介類を使った、板前手仕込みの逸品を味わえる。落ち着いた空間でゆっくりできるのも嬉しい
A Japanese restaurant with a wide selection of kaiseki cuisine and carefully selected alcoholic beverages. Enjoy delicious dishes made with seasonal ingredients and fresh seafood. You can relax in a calm space.

BANK
BANK
パティスリー「ease」の大山シェフが手掛ける食の複合ショップ。元銀行の重厚な建物にベーカリー、ビストロ、カフェ、雑貨、フラワーショップが同居。絶品のパンを堪能して
A food complex created by Chef Oyama of the patisserie "ease". A bakery, bistro, cafe, miscellaneous goods, and flower shop are housed in a stately building that used to be a bank.

甘味処初音
Amamidokoro Hatsune
1837年から続く甘味処。あんこや餅、寒天などは、すべて国内産の特級材料で手作り。長く受け継がれてきた味わいを、大正ロマンな雰囲気満々店内で味わおう
A sweets shop that has been around since 1837. All of the bean paste, mochi, agar, etc. are handmade using premium domestic ingredients.

ファンケル 銀座スクエア
FANCL GINZA SQUARE
美と健康をサポートするファンケルの旗艦店。ファンケルの化粧品や健康食品が購入できるほか、新しい美と健康の可能性が見つかるカウンセリングフロアや、レストランも
The 10-story flagship store of FANCL offers products and services that meet your beauty and health needs. In addition to full lineup of FANCL's popular cosmetics and supplements, there are also personal counseling floors that offer beauty treatment and health advice by professionals, as well as healthy and delicious restaurants.

松屋銀座
Matsuya Ginza
1925年に開店した、ファッションとデザインが交差する老舗百貨店。インターナショナルファッションと時代を感じさせる高品質な品揃え。名洋食店など、飲食店も充実
A long-established department store that opened in 1925 where fashion and design intersect. A high-quality selection of international fashion and contemporary products. There are plenty of restaurants, including famous Western restaurants.