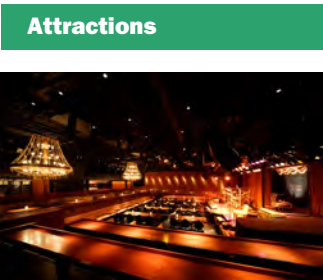


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# About Marunouchi

Sandwiched between Tokyo Station and the Imperial Palace, Marunouchi is Japan's top business district. However, beneath its formal suit-and-tie veneer lies a wide array of exciting cafés, restaurants, shops and attractions. Moreover, with pleasant tree-lined boulevards peppered with contemporary art installations and sculptures, this Tokyo district sure knows how to balance work and play to create a lively cosmopolitan lifestyle.



**01 Spend an evening with jazz**

One of Tokyo's most prestigious jazz venues, Cotton Club is based on the original establishment of the same name in 1920s New York. The swanky set-up and stellar sound system make it a favourite stage for many local and international jazz artists. Complement your jazzy evening with a sumptuous dinner featuring classic Western dishes including sirloin steak and carpaccio.

Cotton Club 2-C



**02 See art in an iconic building**

This museum is housed in a meticulous reconstruction of an 1894 red-brick building designed by British architect Josiah Conder. With a focus on modern art from the 19th to the early 20th century, it hosts three exhibitions per year. The museum's collection includes works from notable artists such as Henri Toulouse-Lautrec, providing a rich cultural experience in a historical setting.

Mitsubishi Ichigokan Museum 2-B



**03 Explore one of Tokyo's coolest streets**

Running across the entire length of Marunouchi, the famous Marunouchi Naka-dori Street features local and international brand boutiques as well as a plethora of culinary options. The boulevard also hosts art installations (see Marunouchi Street Gallery on the back page) and seasonal events. Beautifully landscaped with lush greenery, the street's blend of contemporary and traditional architecture makes it an attractive destination with lots to offer.

Marunouchi Naka-dori Street 2-A – 2-E



**16 Try an iconic Osaka dish**

This outpost of Osaka's renowned okonomiyaki restaurant Kiji offers the classic savoury pancakes as well as other teppan favourites like yakisoba fried noodles and modanyaki (Osaka-style okonomiyaki with noodles). The choices can be overwhelming, but you can't go wrong with the grilled tendon okonomiyaki, filled with chunks of melt-in-your-mouth beef tendon and topped with sweet sauce and green onions.

Okonomiyaki Kiji 2-C



**17 Indulge in premium Japanese beef**

Savour top-shelf Japanese beef at this restaurant curated by 'wagyu master' Hisato Hamada alongside chef Kenichiro Okada. The menu showcases creative dishes such as wagyu paired with chilled noodles. More impressively, the restaurant features a 'butcher's lab' stocked with a stellar selection of rare wagyu. Diners are welcome to select their preferred cuts and enjoy the meat freshly cooked to perfection.

Yakiniku The Innocent Carvery 2-D



**18 Pair good sushi with local sake**

This classic sushi restaurant specialises in the incredible seafood mainly from the Sea of Japan and the Hokuriku region. Highlights include nodoguro (blackthroat seaperch, the king of white fish) and shiraebi, the famous white shrimp of Toyama Bay. These fresh sushi are best paired with local sake from Ishikawa. The restaurant also offers bento box lunches for takeaway.

Kanazawa Maimon Sushi Tamahime Otemachi 1-E

**19 Treat yourself to a luxurious teppanyaki meal**

Nothing beats watching your meal being prepared fresh in front of you on a hot teppanyaki grill. At Teppanyaki Ten Honmaru, you can enjoy quality wagyu beef and seafood including spiny lobster and abalone while looking out at Tokyo Station. While dinner here is a worthwhile splurge, drop by at lunch for one of the affordable courses.

Teppanyaki Ten Honmaru 2-D

**20 Slurp ramen with a view**

This noodle joint serves authentic Hakata-style ramen with all the right components: creamy tonkotsu broth enriched with soy sauce, springy ultra-thin noodles, and an abundance of toppings including braised char siu pork and seasoned bamboo shoots. Order the Moriawase Hakata Ramen for extra portions of char siu and then just dig in while enjoying an unimpeded view of Tokyo Station.

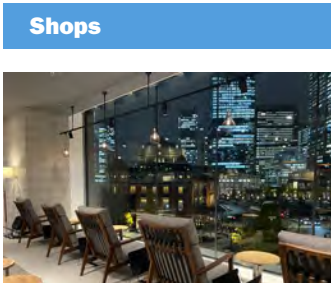
Hakata Ramen Akanoren 2-D



**04 Venture into a slice of Japanese history**

Occupying the site of the former Edo Castle, Tokyo's Imperial Palace has been home to a succession of emperors since 1868. While the lovely East Garden is open year-round, reservations are required to visit other areas including the early 20th-century Privy Council and Imperial Household Agency buildings, the Fujimi-yagura Keep, and the 1968 Imperial Palace. Tours are available in English.

Tokyo Imperial Palace 1-C



**05 Level up your knowledge**

This multi-storey bookstore is popular for its extensive collection covering stationery and a wide range of literary genres from novels and academic texts to rare and specialised publications in both Japanese and English. Embracing the 'book museum' concept, the store features a visually rich and edifying museum zone.

Maruzen 2-E

**06 Admire fashion and tradition in one place**

Tepei Kojima founded Tradman's Bonsai as a way to combine his love for fashion-forward streetwear with traditional Japanese culture – specifically, the age-old art of cultivating bonsai trees. At this new Marunouchi store, you can admire rare and beautiful miniature trees as you browse the racks for trendy graphic tees.

Tradman's Bonsai 2-B

**07 Stock up on sweet gifts**

Number Sugar makes one of Tokyo's most popular confectionery souvenirs, a rich and chewy caramel that's crafted by hand and without additives. A number is assigned to every flavour of its classic treat, hence the name of the brand. The Marunouchi store carries three unique Japanese flavours exclusive to the outlet: miso, brown sugar and matcha. They come beautifully packaged in a box that's also limited to this store.

Number Sugar 2-B



**08 Stock up on Japanese and world spirits**

This one-stop bottle shop offers a remarkable variety of distilled spirits and brewed alcohol from rum and tequila to sake and beer. But what sets it apart is the on-site standing bar, where you can enjoy tastings (for a fee) as well as seasonal cocktails. Aside from Japanese gin and whisky, the store carries spirits that are hard to come by in Japan, including mezcal and aquavit.

Sake Collective&Spirits 2-D



**21 Go restaurant and bar-hopping**

Head to Marunouchi House for all your food and entertainment needs. The multi-purpose establishment, set on the seventh floor of the Shin-Marui Building, features 12 restaurants and bars where you can enjoy casual meals and drinks while hopping between venues. For some fresh air, grab a seat at the scenic terrace facing Tokyo Station. DJs spin cool beats here on Thursday and Friday evenings.

Marunouchi House 2-D



**22 Experience Niigata in Tokyo**

Tsubamesanjo Bit is the perfect place to get a taste of some regional flavours, as the menu features dishes inspired by the owner-chef's hometown of Tsubame-Sanjo in Niigata prefecture. Highlights include snow-aged Niigata wagyu beef fillet and the signature TKG (tamago kake gohan) truffle and foie gras egg on rice. The drink menu is notable, too, for its selection of wines and sake from Niigata.

Tsubamesanjo Bit 3-E

**23 Discover Japan's retro cuisine**

Shunkoutei is one of Tokyo's top purveyors of yoshoku, the Japanese interpretation of Western food. While the original eatery can be found in Mejiro, this outpost in Marunouchi cooks up the same retro offerings including deep-fried pork cutlets, hamburg steaks, curries and stews. Stop by at lunch and choose from a selection of Shunkoutei's signature dishes, served alongside soup and rice.

Mejiro Shunkoutei Marunouchi 1-B



**25 Bite into golden, crispy goodness**

This long-standing tempura specialist's sky-high Marunouchi restaurant serves up a classic Japanese dining experience. While all three rooms offer sunken kotatsu-style seating, two of them feature U-shape counters, each presided over by a chef preparing textbook tempura in front of diners upon order. The tempura omakase meals highlight shrimp from Kyushu as well as vegetables and seasonal seafood from across Japan.

Ozashiki Tempura Tenmasa 2-D



**09 Dive deep into Japan's tea culture**

This elegant store offers everything you need to recreate a relaxing Japanese teatime at home – from classic and seasonal teas and their accompanying sweets, known as wagashi, to artisanal tea-brewing paraphernalia and tableware. Meanwhile, the on-site tea salon is a calming retreat from the city's frenetic energy, serving up a variety of Japanese teas including matcha, hojicha and gyokuro.

Higashiya Man Marunouchi 2-D

**10 Give the gift of tea**

Founded in 1861, Kitagawa Hanbee Shoten from Kyoto is a tea purveyor widely celebrated for its premium Uji green tea that has the perfect balance of umami and bitterness. This outpost stocks a wide selection of beautifully packaged Japanese teas that are perfect for gifting. Don't miss the rich and decadent desserts – ice cream, Basque cheesecake, chocolate and financiers – made with matcha and hojicha.

Gion Kitagawa Hanbee Tokyo Marubiru 2-D

## Restaurants & bars

**11 Turn dinner into game night**

Party it up at this super fun venue where you can dig into classic American grub like burgers and pizzas while enjoying a range of games and activities including karaoke, darts and table tennis. The expansive dining and drinking area stretches across two floors while the second floor also hosts all the entertainment including VIP rooms ideal for parties.

Marunouchi Base 1-E

**12 Bite into golden pork cutlets**

This tonkatsu restaurant has been in the pork-frying business since 1961 and does not disappoint. Katsukichi mainly uses premium meat from Iwate prefecture and fries the breaded pork cutlets in a mix of corn and sesame oil to give them a beautifully light and golden crispy exterior. Always get the deep-fried wild shrimp on the side.

Katsukichi 2-D

**26 Taste history in a glass**

World-renowned bartender Shingo Gokan of the SG Club partnered with star chef Yoshihiro Narisawa for the SG Tavern, a drinking den inspired by the historic voyage of 19 young samurai in 1865. The bar menu is inspired by their route to the UK, paired with Narisawa's take on international dishes like fish and chips. Gokan blends Japanese sake culture with global flavours to create innovative cocktails rooted in historical narratives.

The SG Tavern 2-E



**27 Enjoy fresh butter churned in Tokyo**

Fresh milk gets sterilised and cooled at Hokkaido's Biei Free-Range Dairy Farm before being aged while en route to Tokyo. It's then churned into butter right in this store's workshop, which is on view. The adjacent café serves a variety of dairy products including cheese, soft-serve and pudding. Get the signature pancake set, which comes with 100g of freshly churned butter.

Butter 2-D



**30 Meet a ninja over lunch or dinner**

Treat yourself to an entertaining meal at Tokyo's stealthy ninja restaurant. From the moment you step in the door, you'll enter a world resembling a ninja's hideout, where ninjas serve you food while performing cool theatrics. Multi-course meals highlight luxurious Omi-Sawai wagyu beef from the southern part of Shiga prefecture, which has a pleasing mellow flavour.

Ninja Tokyo 2-E

**13 Sit down for a fancy meal**

Hip and stylish, TexturA offers a modern dining experience with its two distinct spaces. The front of the restaurant works as a casual area while the fine dining section is set towards the back, complete with plush sofas and a good view of the open kitchen. The menu, offering à la carte options as well as multi-course meals, is an interesting mix of flavours from Chinese, Spanish and French cuisines – think spicy Sichuan chicken, paella and shrimp churros.

TexturA 2-A



**14 Enjoy a casual meal with craft beer**

Functioning as a café during the day and a lively bar in the evening, Stand T is an unpretentious spot to enjoy lunch, coffee, light bites and a great selection of craft beer. The food menu offers a mix of flavours, from pasta and pizza to fried chicken and spicy shrimp. The restaurant also has a lovely terrace facing Tokyo Station, so you can sit back, relax and people-watch.

Stand T 2-D



**15 Savour exquisite unagi**

This unagi specialist from Nagoya takes pride in its signature method that differs from the Kanto style of eel preparation. Here, the eels are never steamed. Instead, they are bathed twice in a soy-sauce-based marinade and then grilled over charcoal, resulting in crisp, beautifully caramelised skin and soft, sweet flesh. Enjoy the eel in a regional Nagoya style known as Hitsumabushi, where it's served on rice in a traditional wooden container for three ways of eating: as is, with green onions and wasabi, and with dashi soup.

Hitsumabushi Bincho 2-D



**28 Savour a classic French meal**

Appreciate classic French cuisine at this spacious two-floor restaurant whose menu was created in partnership with acclaimed chef Yusuke Takada of Osaka's two-Michelin-starred La Cime. The light and airy space features plenty of seating, a lush green terrace and a sleek bar. Expect refined dishes like steak and steamed mussels as well as exclusive cocktails and a wide selection of wine.

The Upper 1-E

**29 Have a magical time in Marunouchi**

This magic-themed bar is the only place in Marunouchi where you can enjoy magic tricks by professional magicians. The shows are designed to be fun for the whole family. The set price comes with snacks, bottomless drinks and of course, magic shows, which are performed on stage and at your table.

Ginza Jyuji Marunouchi 2-C