

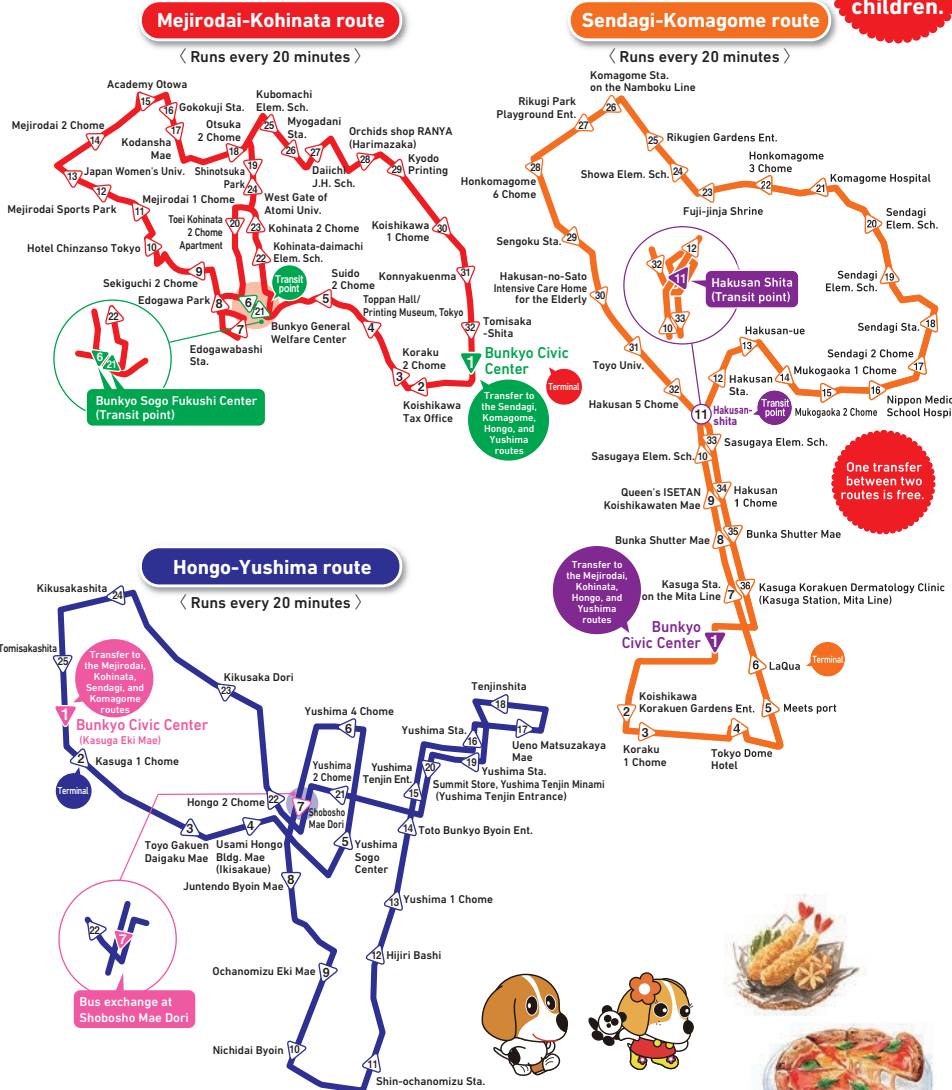
Bunkyo Community Bus B-GURU

[contact] <https://www.hitachi-gr.com/bus/bus06/>



Three routes around Bunkyo City, with the Bunkyo Civic Center at the center!

100 yen
per ride for
adults and
children.



- Special Feature 1** Delicious sweets & drinks
- Special Feature 2** Wow everybody without fail! Perfect gifts with excellent taste.
- Special Feature 3** Literary confections from Bunkyo (lit. "Literary capital")

2023-2025

Full of tasty food! Introducing all the recommended shops
and restaurants in Bunkyo City!

A consumption tax will be charged to all prices. A service charge and room charge may also apply when dining at shops and restaurants.

2025.02

2025
Edition

Bunkyo Gourmet Map

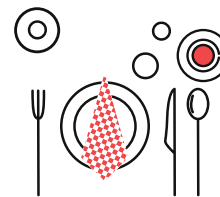


About Bunkyo Gourmet Map

At Food Bunkyo Brand Executive Committee (Bunkyo City Shopping District Federation; Bunkyo City Tourism Association; Bunkyo Chapter, The Tokyo Chamber of Commerce and Industry), we have significantly revised the former list of 100 Selected Brand Restaurants in Bunkyo, and selected new shops and restaurants for the Food Bunkyo Brand in 2020. Food Bunkyo Brand spreads information about restaurants and shops in the area, with the joint aims of inviting people living both inside and outside of Bunkyo City to visit and enlivening the area through its cuisine.

In the Edo period, Samurai residences covered the area of Bunkyo City and merchants' houses lined the main streets of the Yushima and Hongo areas, the Nakasendo trail leading to Itabashi-shuku, and the streets of Hakuzan and Nezu—towns built in front of temples. In these areas, various types of businesses have sprung up. That's why there are a lot of shops and restaurants offering delicious food. Some of them have been in business for hundreds of years, passing on their traditions from generation to generation, and others are housed in historical buildings. Many of them display an originality all of their own and draw big crowds—the list includes a lot of shops and restaurants that we can recommend with confidence.

Grab yourself a Bunkyo Gourmet Map and stroll around the streets of Bunkyo City! While visiting the attractive, famous spots dotted around Bunkyo City, taste the delicious food that we take pride in.



Food Bunkyo Brand

Organization : Food Bunkyo Brand Executive Committee
Bunkyo City Shopping District Federation
Bunkyo City Tourism Association
Bunkyo Chapter, The Tokyo Chamber of Commerce and Industry

Bunkyo Gourmet Map

Published by Bunkyo City Tourism Association
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112-0003 B2F Bunkyo Civic Center,
1-16-21 Kasuga, Bunkyo City, Tokyo
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BUNKYO
Gourmet
Map

Connecting food with culture.
Introducing the delicious cuisine
of shops and restaurants that you can
only find in Bunkyo City!



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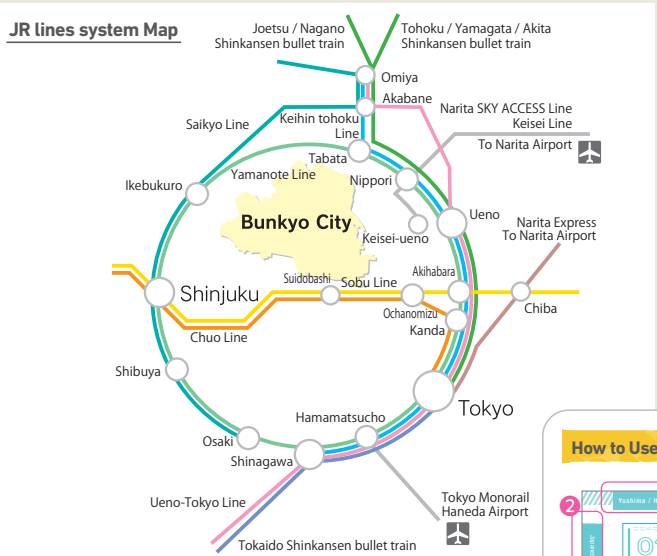
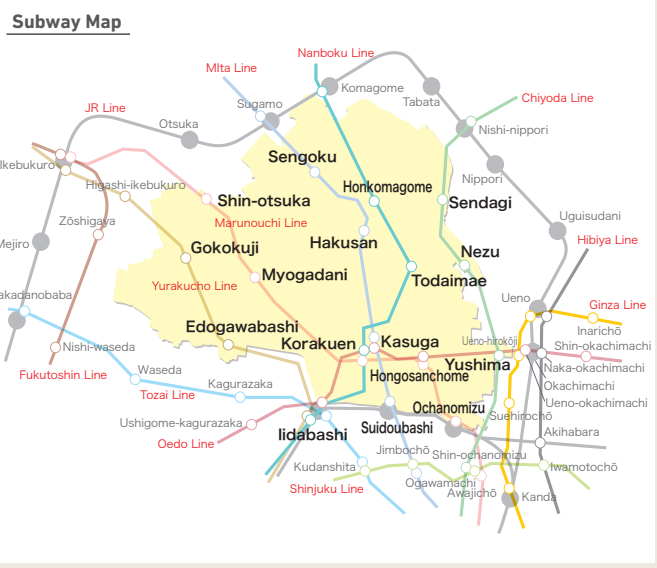
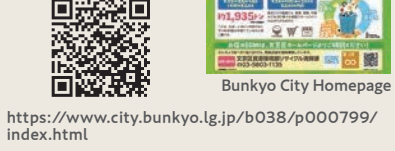
Scan the QR code to view the detailed information included in the "BUNKYO Gourmet map" on your computer or smartphone!
www.bunkyo-gourmet.jp/



Official Website of the Bunkyo Sokojikara
The official Bunkyo Sokojikara website introduces attractive shops such as restaurants and merchandise.
https://bunkyosokojikara.com/



Under the slogan of "Thank you for the food," many restaurants are working to reduce food loss and waste. Each participating restaurant is registered as a "Bunkyo eat-all collaborator," and their initiatives are introduced in Bunkyo City.



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Table listing contents by area: AREA1 Yushima / Hongo Area, AREA2 Korakuen / Kasuga Area, AREA3 Koishikawa Area, AREA4 Nezu / Sendagi Area, AREA5 Hakusan / Honkomagome Area, AREA6 Sekiguchi/Mejirodai Area. Includes sub-sections for Area Maps, Information on Shops and Restaurants, Special Features, and Bunkyo Cafe tour.

How to Use this Guide. Includes a diagram showing how to use the guide with numbered steps: 1. Colored tabs by area, 2. Colored tabs by genre, 3. Icons indicate the information you need to know when choosing a shop or restaurant.

A historical area beloved of writers and cultural figures.

YUSHIMA / HONGO

AREA INFORMATION

The Yushima / Hongo area preserves a townscape reminiscent of the Edo period. Schools and historical sites related to education are gathered in this area. For example, Yushima Temple which is known as the birthplace of Japanese school education, and the University of Tokyo with its extensive campus. There are also the former residences of Ichio Higuchi, Takuboku Ishikawa, Shusei Tokuda, and other famous writers. Yushima Tenmangu is famously called Tenjin-sama. The area between Hongo-sanchoe Station and Yushima Station, only a stone's throw away from the shrine, is home to many long-established restaurants and Japanese confectionery shops. This is an especially lively and bustling area within Bunkyo City.



Yasuda Auditorium, University of Tokyo

recommended route

1 Yushima Tenmangu Shrine

The deity of learning—Sugawara no Michizane—is enshrined at Yushima Tenmangu. People visit this shrine to pray for success in their academic exams.

✓ A 5-minute walk

2 Monja En (Izakaya Teppanyaki)

You can enjoy monjayaki and okonomiyaki in a cozy atmosphere.

✓ A 10-minute walk

3 The University of Tokyo Akamon Gate

Goshuden-mon is a gateway which was formerly a part of the Edo residence owned by the lords of the old Kaga Domain. The gate has long been a symbol of the University of Tokyo and is nationally designated as an Important Cultural Property.

✓ A 4-minute walk

4 Kissa Ruu

This cafe exhibits some famous paintings including one by Rouault, and is famous for Japanese curry rice.

✓ A 9-minute walk

5 Hongo Miharado

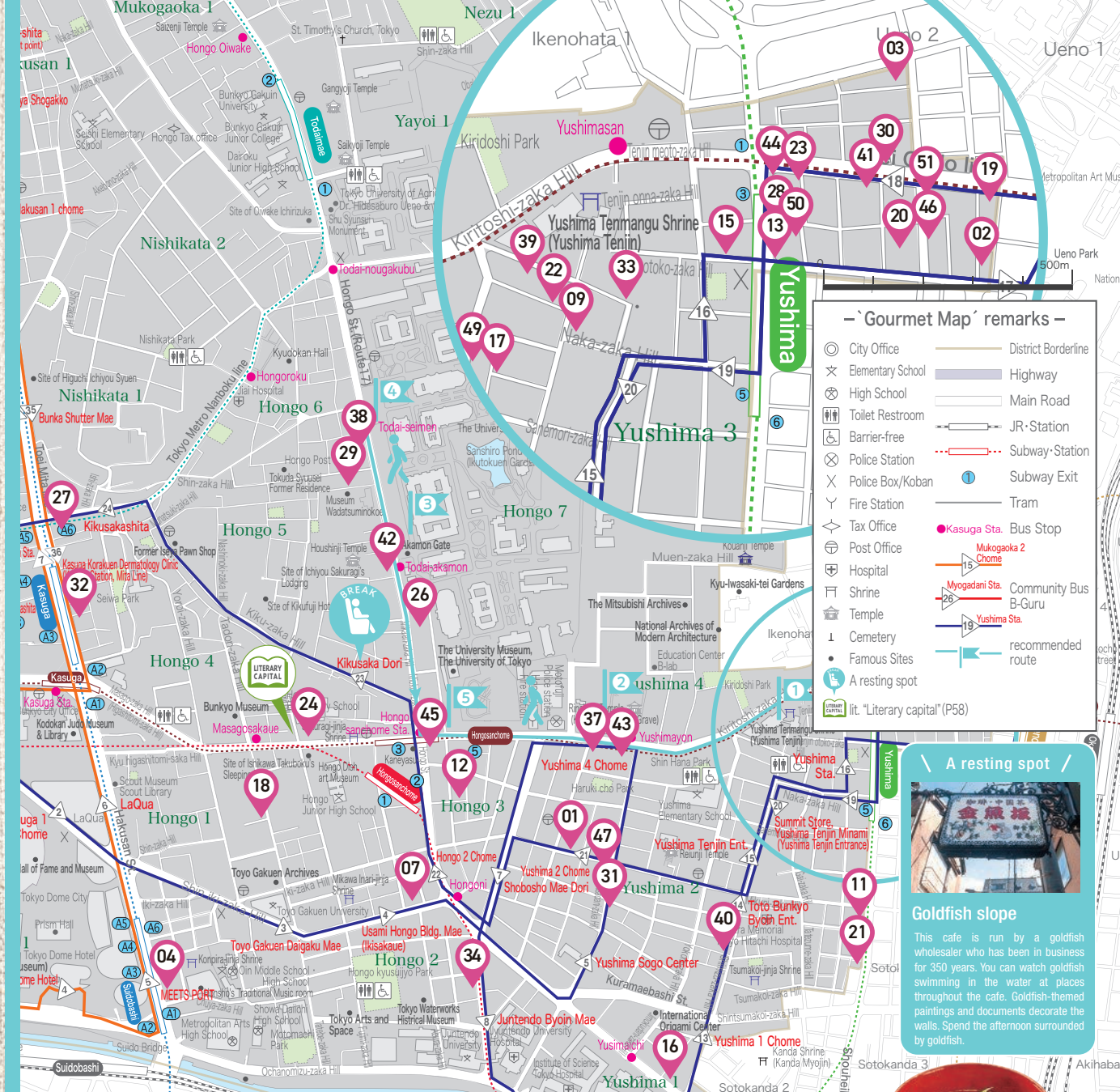
A long-established Japanese confectionery store founded in 1932. Originating from the University of Tokyo, "Daigaku Monaka" (University Monaka) is its signature product.

List of Shops and Restaurants

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Goldfish slope

This cafe is run by a goldfish wholesaler who has been in business for 350 years. You can watch goldfish swimming in the water at places throughout the cafe. Goldfish-themed paintings and documents decorate the walls. Spend the afternoon surrounded by goldfish.



01 Unagi Ishibashi-tei

A popular unagi restaurant much loved by the locals. The restaurant serves grilled eel and uses unagi eels raised in Japan that have a firm texture. The aromatic eel is drizzled with a sauce that has been passed down and perfected by the restaurant over generations. Prices for the signature dish of unagi vary from 2,310 to 3,960 yen. Unadon is available for the reasonable price of 1,700 yen. While waiting for your eel to be grilled, enjoy some Japanese sake served with an accompaniment of unique-tasting grilled liver (400 yen).

Specialty



Premium unagi ¥3,960 (including tax)



Assorted sashimi (for two people) ¥3,300 (including tax)

3-24-3 Hongo, Bunkyo City

☎03-3811-3612

☀ 11:30~14:00 (LO)

Open for lunch only on the 2nd and 4th Saturdays of each month

🌙 17:00~20:30 (LO20:00)

🏠 Sun. Holiday. The 1st and 3rd Saturdays of each month

¥ ☀ ¥2,000~¥3,000 (Excluding tax)

🌙 ¥3,000~¥4,000 (Excluding tax)

🚶 A5-minute walk from Hongo-sancho Station



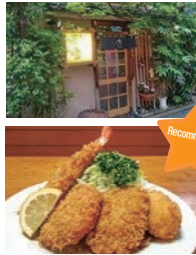
02 Pork cutlet Ueno Isen Honten

A pork cutlet restaurant that has not changed its signage since it opened. This restaurant has been serving tender pork cutlets for generations. Made by the founder, they are the result of a long process of trial and error. The pork cutlet is so tender that it can be cut with chopsticks. The famous pork cutlet sandwich was inspired by the deep fried pork cutlets made by the founder. Taste the delicious harmony of crispy pork cutlet, sweet—but not too sweet—special sauce and bread in this sandwich.

Specialty



Pork fillet cutlet ¥2,100 (including tax)



Assorted fried food ¥2,400 (including tax)

3-40-3 Yushima, Bunkyo City

☎03-3834-2901

☀ 11:30~15:00 (LO)

🌙 16:30~20:10 (LO19:45)

🏠 Wed. Open on public holidays

¥ Average budget ☀ ¥1,500 (Including tax)

🌙 ¥1,900 (Including tax)

🚶 A 1-minute walk from Ueno Hirokoji Station

www.isen-honten.jp



03 Japanese Cuisine Itakura-Chaya Kaname

This long-established Japanese restaurant in Yushima offers dishes cooked by excellent chefs. Gastronomes, authors, and artists have all been fascinated by their food. Ooku hot pot is on the menu from November to March. The owner before last once served in the Imperial Cuisine Division of the Imperial Household Agency and created this hot pot by improving the recipe that had been passed on from Ooku—the residence for Tokugawa shoguns' wives, concubines, and their female servants. This hot pot can be tasted nowhere else apart from this restaurant. Set courses start from 13,200 yen (including tax, excluding service and room charges).

Specialty



Kochi fish (flathead fish) sashimi (subject to change depending on the season)
Note: One of the dishes in the set course



Ooku hot pot Note: One of the dishes in the set course available from November to March

5F, Yushima-Kaname Bld., Yushima 3-44-9, Bunkyo City

☎03-3831-6265

☀ 12:00~14:00 (LO13:00)

🌙 17:00~21:00 (LO19:00)

🏠 Sat. Sun. Holiday.

Opens with a reservation for a group of seven or more people.

¥ ☀ ¥5,500~¥15,000 (including tax)

🌙 ¥15,000~¥25,000 (including tax)

🚶 A 5-minute walk from Okachimachi Station

www.itakurajaya-kaname.com/



04 Pork cutlet Suidobashi Katsukichi

Katsukichi's deep-fried dishes were loved by Kawabata Yasunari and Mishima Yukio. This restaurant serves selected Japanese brand-name pork and seasonal ingredients. These are coated with locally-produced, beaten eggs and top-quality raw bread crumbs, then carefully fried one by one in a blend of fresh corn oil and sesame oil at low temperature. The restaurant's interior is just like a traditional Japanese-style house and is decorated with around 2,000 antiques, numerous writings, and rubbings. It is well worth checking out in its own right.

Specialty



Deluxe iwachu pork fillet cutlet set meal ¥3,100 (including tax)



Beef loin steak set meal ¥3,000 (including tax)

81F, Zensuidokaikan, 1-4-1 Hongo, Bunkyo City

☎03-3812-6268

☀ 11:30~15:30 (LO14:30)

🌙 17:00~22:30 (LO21:30)

Sun. Holiday. 11:00~22:00 (LO21:00)

🏠 No holiday

¥ ☀ ¥1,100~¥2,200 (Including tax)

🌙 ¥3,000~¥5,000 (Including tax)

🚶 A 5-minute walk from Suidobashi Station

<https://katsukichi.owst.jp/>



07 Soba Sobakiri Morino

This restaurant serves sweet and aromatic Hitachi-Aki soba noodles made from buckwheat flour produced by contracted farmers in Iwase Town, Ibaraki Prefecture. A customer favorite is Nishokumori—an assortment of country-style soba noodles and regular soba noodles. You can choose between Kanto-style dark dipping sauce or Kansai-style light dipping sauce. Freshly fried tempura are served by the plate as you order them. Served in an iron kettle, the soba water is rich and a perfect match for the dipping sauces.

Specialty



Sanzoku Soba noodles ¥1,950 (including tax)



1F Mutou Bld., 2-25-1 Hongo, Bunkyo City

☎03-3818-9555

☀ 11:30~14:30 (LO)

Sat. 11:30~14:30 (LO14:00)

🌙 17:00~20:30 (LO20:00)

🏠 Sun. Holiday.

¥ ☀ ¥1,000~¥2,000 (Including tax)

🌙 ¥4,000~¥6,000 (Including tax)

🚶 A 3-minute walk from Hongo-sancho Station



09 Chicken dishes Toritsune (Yushima Tenjin-mae branch)

Toritsune, located in front of the gate of Yushima Tenjin, has been dedicated to chicken dishes since its establishment. Its famous *oyakodon* is a gem that is often featured in the media. Chicken is cooked with a generous amount of *kaeshi* (a mixture of soy sauce, mirin and sugar) and then bound together by the creamy lightly-stirred yolk and white of a half-cooked egg. The sweetness of the kaeshi is effective, with the flavor of the sauce soaking through the rice. If it's dinner time, try a chicken hot pot course meal.

Specialty



Premium oyakodon ¥1,800 (including tax) *Lunchtime price



Chicken hot pot ¥7,000 (including tax)

1st floor, Shiraume Heights, 3-29-3 Yushima

☎03-3831-2380

☀ 11:00~13:30 (LO13:30)

🌙 17:00~21:00 (LO20:30)

🏠 Sun. Holiday.

¥ ☀ ¥1,800~¥3,000 (Including tax)

🌙 ¥2,000~¥10,500 (Including tax)

🚶 A 3-minute walk from Yushima Station



11 Japanese Cuisine

Nihon-ryori Marushima

Marushima's set courses are made to stimulate your five senses with ingredients gathered from across Japan. The details of the set courses change every month. Not only its dishes but also the plates, flowers, and seasonal arrangements display the culture and richness nurtured by Japan's unique climate. Set courses always come with rice cooked in a clay pot to finish up the meal. You can savor the seasonal ingredients—for instance, bamboo shoots in spring, hamo fish (conger eel) and corn in summer, matsutake mushrooms and saury in autumn, and yellowtail and crab in winter.



Set course meal ¥12,128 (tax/service charge included)



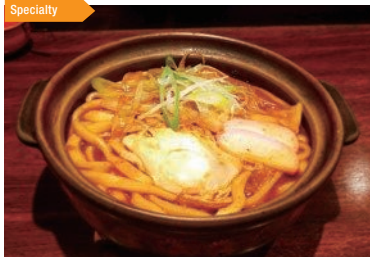
Water: Pictures are for illustrative purposes only
Chef's choice set course ¥17,325 (tax/service charge included)

3-13-8 Yushima, Bunkyo City
☎03-3835-1729
☀ 11:30~14:00 (L013:30)
🌙 17:30~21:30 (L020:00)
🏠 Sun. Holiday.
¥ ☀ ¥2,420~¥7,161 (tax/service charge included)
🌙 ¥9,818~¥23,100 (tax/service charge included)
5% of private room charge will be added when using a private room for dinner
🚶 A 4-minute walk from Yushima Station
A 4-minute walk from Suehirocho Station
www.washoku-marushima.jp/

12 Udon

MISO NIKO MIN

The owner, who is originally from Aichi Prefecture, learned that there are no good miso nikomi udon restaurants in Tokyo and decided to open this restaurant in 2007. The most popular menu item is the standard miso nikomi udon. This dish uses homemade noodles and a blend of four types of miso, including hatcho miso. The firm noodles and rich miso-based broth finish so well that you will feel "trapped" by its delicious taste. For dinner, you should try the rare sake label with a selection of a la carte dishes.



Miso nikomi udon ¥1,000 (including tax)



Dotori ¥650 (including tax)

3-31-15 Hongo, Bunkyo City
☎03-3812-2286
☀ 11:30~14:30 (L014:30)
*Monday-Saturday (lunch only on Saturdays)
No reservations can be made for lunch.
🌙 17:30~22:00 (L021:30)
*Reservations can be made only for dinner.
🏠 Sun. Holiday.
¥ ☀ ¥1,100 (including tax)
🌙 ¥2,500 (including tax)
☀ ¥1,000~¥1,200 (including tax)
🚶 A 5-minute walk from Hongo-sanchoime Station

13 Unagi Kapp

Yushima Kofuku

This restaurant was loved by rakugo storyteller Yanagiya Kosan V, and it is still visited by many rakugo storytellers. In recent years, many musicians have also visited the restaurant. Seating available on the 2nd and 3rd floors. On the 2nd floor, you can enjoy a counter-style seating with a view of carp swimming right in front of you. Its specialty, Yawatamaki (burdock root rolled with eel slices) is only offered at Kofuku. The customer-favorite Uzaku is a masterpiece made with freshly grilled eel and the restaurant's own original sauce.



Premium unaju (sakura) ¥8,250 (including tax)



Course meal (kotobuki) ¥11,000 (including tax)

3-36-5 Yushima, Bunkyo City
☎03-3831-7683
🕒 Weekdays (Open for dinner on Mondays only)
☀ 11:30~14:00 (L013:30)
🌙 17:00~21:00 (L019:30)
Sat. 11:30~14:00 (L013:30)
*Contact the store regarding event bookings if you wish to book the entire restaurant for an evening.
🏠 Sun. Holiday. Lunch on Mondays or the following day after consecutive holidays
¥ ☀ ¥4,400~¥8,250 (including tax)
Set course ¥8,800 (including tax)~
🚶 A 1-minute walk from Yushima Station
A 5-minute walk from Okachimachi Station
r.gnavi.co.jp/g125300/

15 European cuisine

Ofu-ryori Suisen

Look for a warm, welcoming sign board placed outside the restaurant on the Otokoza SLOPE of Yushima Tenshin. Once you open the door to this restaurant, you will be welcomed by the owner who is knowledgeable about many topics. Try their homemade European-style dishes such as beef stew made with wagyu beef ribs simmered in plenty of red wine, penne gratin with a special béchamel sauce, and the special European croquette.(Japanese croquettes originated from European croquettes.)



Special beef stew ¥2,000 (Excluding tax)



Vegetable and bacon gratin ¥1,200 (Excluding tax)

3-33-2 Yushima, Bunkyo City
☎03-3832-3737
☀ 17:30 ~ 24:30
🏠 Sun. Holiday.
¥ ¥2,800~¥4,700 (Excluding tax)

🚶 A 3-minute walk from Yushima Station

Note: The bar menu is available after 21:00.

https://tabelog.com/tokyo/A1311/A131101/13080284/

16 Western Cuisine

Ochanomizu Ogawaken

Opened in 1905, this long-established restaurant enjoys a reputation as one of the best Western restaurants in Tokyo. Delight your tongue with the delicious Hamburger Steak and Stewed Beef, both well-known signature dishes of Western cuisine. A must try is the store's original confectionery "Raisin Wich," which is raisins soaked in Western liquor with special butter cream sandwiched between sablé cookies.



Chopped beef (hamburger steak) Lunch time ¥2,300 (including tax)



1-9-3 Yushima, Bunkyo City
☎03-5802-5420
☀ 11:30~13:45 (LO)
🌙 17:30~19:00 (LO)
🏠 Sun. Holiday. The 3rd Saturday of each month
¥ Average budget ☀ ¥2,300 (including tax)
🌙 ¥8,000 (including tax)

🚶 A 5-minute walk from Ochanomizu Station

www.ogawaken.com

17 Italian

Cucina Italiana HARU

This restaurant opened 15 years ago near the Yushima Tenmangu Shrine. The owner chef, who trained in Italy, has a motto that "food should be the source of life." Using no synthetic seasonings or preservatives, every dish is healthy to the body and spirit. A selection of three chef's choice courses for dinner that use seasonal ingredients are offered to match the diner's budget. For the lunch menu, you can choose from a lunch salad, which is limited to the first four orders each day, standard pastas, risotto dishes, etc. The chef will readily adjust the flavoring of the meals based on the diner's preference or allergies.



course ¥4,500~ (including tax)



Fig compote with red wine gelato (seasonal menu)

1st floor, Grace Yushima, 2-26-4 Yushima, Bunkyo City
☎03-3833-8606
☀ 11:30~ (L013:30)
🌙 18:00~ (L022:00)
🏠 Sun. Mon. (see the homepage or Facebook page for temporary closures and full bookings.)
¥ Average budget ☀ ¥3,000 (including tax)
🌙 ¥9,000 (including tax)
☀ ¥2,500~¥5,000 (including tax)

🚶 A 4-minute walk from Yushima Station
A 8-minute walk from Hongo-sanchoime Station

https://cucina-italiana-ha3.wixsite.com/haru

18 Italian Klima di Tuscany

Hidden out of sight with no sign, this Italian restaurant serves over 100 types of Tuscany wine. Come and try cuisine prepared by a chef who is well versed in the culture and traditions of the Tuscany region. The chef is also a sommelier, and he will offer wine that goes perfectly with your set course. In front of the restaurant stands a giant camphor tree called "Hongo Yumicho no Kusu" which is said to be over 600 years old.

Specialty



Sole (course meal)

¥12,100 (Including tax)



Filato (course meal) ¥8,800 (Including tax)



101-1-28-32 Hongo, Bunkyo City

☎03-5615-8258

☀ 12:00~15:00 (L013:00)

🌙 18:00~23:00 (L020:30)

🏠 Sun. Every other Monday

¥ Average budget ☀ ¥6,000 (Including tax)

🌙 ¥13,000 (Including tax)

*Takeout available. Please ask our staff for more information.

*Mail-order is also available.

🚶 A 4-minute walk from Hongo-sanchoime Station

www.klima-di-toscana.jp



Western food

21 Mediterranean cuisine Bistro Grasso

Serving creative cuisine using ingredients direct from Kochi Prefecture. The Tosa, Italian, and Asian dishes using seafood, organic vegetables, Shimanto chicken, and Shimanto pork are gorgeous. The restaurant also offers a variety of wine choices, so it is fun to choose your favorite out of their selection of wines from around the world. Their lunch courses or set courses with pasta as the main dish are reasonably priced, and very popular among women.

Specialty



Warmed salad of seasonal vegetables with bagna cauda sauce

¥1,300 (Including tax)



Sea urchin cream pasta ¥1,700 (Including tax)



1st floor, M Building., 3-9-11 Yushima, Bunkyo City

☎03-3835-1184

☀ 11:30~14:30 (L014:00)

🌙 17:00~23:00 (L022:00)

🏠 Sun. Holiday. Golden Week, New Year's Holidays

¥ ☀ ¥1,000~¥2,800 (Including tax)

🌙 ¥5,000~¥6,000 (Including tax)

🚶 A 3-minute walk from Yushima Station

Note: No smoking throughout the store

https://grasso.jp



Western food

19 Western Gensen Yoshoku Sakurai

Enjoy Western cuisine with a sophisticated, yet also somewhat nostalgic taste, in a modern setting overlooking busy Kasuga-dori Avenue. The classic dish is omurice, wrapped in fluffy runny egg with a demi-glaze sauce that has been simmered for two weeks. The wine is matched with the dishes, and it changes every month. We also recommend trying the kurobuta pork cutlet sandwich with a special sauce. The pork is marinated in honey and aged for a week.

Specialty



Beef tongue stew

¥5,000 (Including tax)



Omurice

¥2,000 (Including tax)



7F・8F Custom Bld., 3-40-7 Yushima, Bunkyo City

☎03-3836-9357

☀ 11:30~14:30

🌙 17:30~21:00 (LO)

Note: On Saturdays, Sundays, and national holidays, the opening hours may vary according to the following.

11:30~14:30

17:00~21:00 (LO)

🏠 Mon. Tue.

¥ ☀ ¥2,000~¥3,000 (Including tax)

🌙 ¥4,000~¥5,000 (Including tax)

🚶 A1-minute walk from Ueno Hirokoji Station

www.yoshoku-sakurai.com



Western food

22 French cuisine Bistro Taka

French restaurant where the dishes embody the goodness of classical cuisine and essentials of French cooking acquired by the chef in France. The duck confit and the restaurant's signature custard pudding have been popular dishes since the restaurant's founding. The Chef's Choice course is the standard option for both lunch and dinner.

Specialty



Custard pudding*



Duck confit*



2-33-1 Yushima, Bunkyo City

☎03-3836-9250

☀ 12:00~14:30 (L013:00)

🌙 18:00~22:30 (L020:00)

🏠 Mon. Opens only for lunch on a Monday that falls on a national holiday, and is then closed on the following Tuesday.

¥ ☀ ¥3,900~¥9,900 (Including tax)

🌙 ¥7,700~¥9,900 (Including tax and service charge)

🚶 A 4-minute walk from Yushima Station

*If you let us know in advance, you can request this as a dessert in the prix fixe lunch course (800 yen if ordered individually).
*You can select the duck confit as the main dish in the prix fixe set course for an additional 800 yen (tax included). (Reservations required)

www.bistrot-taka.com/



Western food

20 Pizza/Italian/Pasta da GIORGIO

The owner underwent training for many years at a famous restaurant in the city of Naples, the birthplace of pizza. As much as he possibly can, he directly imports his ingredients from Italy so as to recreate that authentic taste. This restaurant's pizza oven was made by Ernesto, who comes from a family of pizza oven craftsmen who have passed down the traditional art for over 201 years. Eating pizza baked in this oven will make you feel just like you are dining in Naples. The owner has carefully selected much of the restaurant's decor from Naples, including tables, chairs, and tiles.

Specialty



Margarita D.O.C.

¥2,900 (Including tax)



Pizza Giorgio

¥2,950 (Including tax)



1F・2F Solmiovir, 3-37-14 Yushima, Bunkyo City

☎03-5826-4300

☀ Tue. Wed. Thu. Fri. 17:00~22:00 (L021:30)

Sat. Sun. holiday.

☀ 11:30~14:30 (L014:00)

🌙 17:00~22:00 (L021:15)

🏠 Mon. (Open if Monday is a holiday, but closed for the following Tuesday)

¥ ☀ ¥2,000~¥3,000 (Including tax)

🌙 ¥4,000~¥5,000 (Including tax)

🚶 A3-minute walk from Yushima Station

www.da-giorgio.jp



Western food

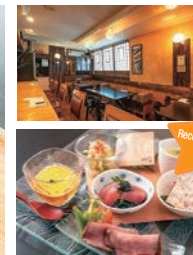
23 Japanese wagyu beef cuisine (steak / meat hot pot) Bistro Takeuchi

In the past, this restaurant was a butcher's shop with a century of history in Yushima, Bunkyo City, Tokyo. With a steak main course of A5-rank Japanese Black beef, appetizers made with seasonal ingredients, and charcuterie that exhibits expert use of both Japanese and Western culinary techniques, this is an experience that only a former butcher's shop could provide. The steak main dish is grilled to be crispy on the outside and juicy on the inside. Choose your preference from top-tier chateaubriand fillet or sirloin to the recommend rare cut of the day.

Specialty



Japanese black wagyu beef A5 chateaubriand fillet steak (120g) ¥6,200 (Including tax)



Japanese meat-centric cuisine ¥12,000 (Including tax)



8F Core Yushima, 3-35-8 Yushima, Bunkyo City

☎03-3836-0816

☀ 17:00~23:00 (Sat. 22:00)

🏠 Sun. Holiday.

¥ ¥8,000~¥12,000 (Including tax)

🚶 A1-minute walk from Yushima Station

www.nikuno-takeuchi.com



Western food

24 Hamburger Restaurant FIRE HOUSE

Hamburger restaurants are found everywhere in the city, but FIRE HOUSE is one of the first pioneers of specialty hamburger restaurants. All burgers come with lettuce, tomatoes, and onions. When dining in, French fries and pickles are included with your meal. Try the bacon cheeseburger, which has a perfect combination of bacon and cheese, and the original apple burger filled with cinnamon stewed apples.



Bacon cheeseburger ¥1,947 (including tax)



Apple burger ¥1,793 (including tax)

4-5-10 Hongo, Bunkyo City
☎03-3815-6044
🕒 11:00~16:00
🌙 16:00~21:30 (LO21:00)
🏠 No holiday
💵 Average budget ☀️ ¥1,400 (Including tax)~
🌙 ¥1,800 (Including tax)~

🚶 A3-minute walk from Hongo-sanchome Station

www.firehouse.co.jp



26 French cuisine Restaurant [Camellia]

A brick warehouse near the Akamon Gate of the University of Tokyo, which was used for the storage of important documents, is now transformed into a restaurant. Enjoy French cuisine in this restaurant along with its classical interior. The restaurant can cater for various purposes, such as business lunches and dinners, girls' get-togethers, and quick lunches for busy people. The adjoining café offers weekly Foresta plates, seasonal pasta, and desserts.



Note: Pictures are for illustrative purposes only.
Full set courses (Dinner) ¥8,000 (tax/service charge included)



Lunch short set courses
¥5,500 (tax/service charge included)

7-3-1 Hongo, Bunkyo City, Ito International Research Center, The University of Tokyo
☎03-3812-2766
🕒 11:00~15:00 (LO14:30)
🌙 17:00~22:00 (LO20:00)
🏠 Sun. Holiday, New Year holidays, University entrance exam days
💵 ☀️ ¥1,800~¥5,500 (Tax and service charge included)
🌙 ¥6,000~¥12,000 (Service charge 10% not included)
Café ¥550~¥1,400 (Tax and service charge included)
A 6-minute walk from Hongo-sanchome Station
Note: There is a 10% service charge.
*Contact the store in advance for more information on services.

hotel-chinzanso-tokyo.jp/restaurant/u-tokyo/



27 Hamburg steak Restaurant Sengoku, Kasuga Honten

This restaurant's popular "steak hamburger" was created because the chef wanted the general public to taste a delicious steak, which was not affordable to ordinary people in late 1970s. The wines, which are indispensable for meat dishes, are all carefully selected to match the meal. You can also enjoy wine straight out from the barrel. The restaurant was founded in Kasuga, which has deep roots in the city and is loved by the local community. There are three other restaurant branches within Bunkyo City in addition to the Kasuga Honten.



Ste-bur (Steak Hamburg) 200g ¥1,380 (including tax)*Weekday lunch price



200g sirloin steak
¥2,080 (including tax)*Weekday lunch price

2nd floor, Lichfield Hongo 4 home Building,
4-25-8 Hongo, Bunkyo City
☎03-3815-5606
🕒 Sun.~Mon. 11:00~15:00 (LO14:30)
🌙 17:00~22:00 (LO21:30)
🏠 New Year's Holidays
💵 ☀️ ¥1,200 (Including tax)
🌙 ¥2,500 (Including tax)
☀️ ¥1,000 (Including tax)~

🚶 A 2-minute walk from Kasuga Station

https://sengokuga.com/

28 French bistro Yushima Wine Shokudo PAPIN

A casual bistro where you can enjoy authentic French cuisine cooked by the chef who puts a lot of time and effort into the cuisine. The restaurant aims to become a place where diners want to visit once a week rather than once a year. The restaurant's passion for wine is extraordinary, offering more than 150 exceptional wines that match every meal. The sommelier will choose the wine based on individual preferences. Because the restaurant purchases its wine in large quantities, it is provided at reasonable prices, which will make you want to try different wines.



Specialty! Aligot

¥803 (including tax)



Grilled scallop with sea urchin sauce
¥550 (including tax)

1st floor, TFK Yushima Building,
3-35-5 Yushima, Bunkyo City
☎03-5812-4933
🕒 Mon.~Sat.
Mon.~Thu. 18:00~26:00
Fri. 18:00~27:00
Sat.17:00~23:00
🏠 Sun. holiday.
💵 ☀️ ¥5,000 (Including tax)

🚶 A 1-minute walk from Yushima Station, A4 exit

www.ameyadining.com/



29 Korean home cooking Taste of Korean Home Cooking Inakaya

This inconspicuous restaurant is frequented by students and faculty from The University of Tokyo. The basic soup used for various Korean dishes contains no special seasonings, so it is filled with the rich savory taste of the ingredients. The popular samgyetang is a limited menu item and is cooked as soon as the order is placed. The secret ingredient of pepper brings out the delicious taste. The restaurant also offers vegetarian menu items. Along with reducing food waste, the restaurant values healthy, sustainable meals.



Samgyetang

¥1,380 (including tax)



Short rib stone pot bibimbap

¥1,000 (including tax)

5-30-2 Hong, Bunkyo City
☎03-5689-6307
🕒 Mon.~Fri. 11:30~14:00 (LO13:30)
🌙 17:30~21:00 (LO20:30)
🏠 Sat. Sun.

💵 ☀️ ¥900 (Including tax)
🌙 ¥1,200 (Including tax)
☀️ ¥900~¥1,200 (Including tax)

🚶 A 10-minute walk from Hongo-sanchome Station

*Wheelchairs access: There are low steps. Our staff will assist you in entering the restaurant. Additionally, we will remove the chairs from your table for your convenience.

*Takeout: available for some items

Special edition ①

"Auspicious Souvenirs" Food Edition

You can't fight if you're hungry. We would like to present some delicious souvenirs that will also bring you good luck.



Raifuku Monaka

Eisendo Okano

⇒Shop details on page 42



Musubi-ume

Tsuruse

⇒Shop details on page 18

30 Indian / Nepalese food

Delhi Ueno

The line of people in front of this Indian-Pakistani restaurant is now a familiar sight in Yushima. The customer favorite is the Kashmir curry. Its soup-like roux is mixed with hot and flavorful spices to offer a deep, rich, and spicy taste. This signature dish will captivate those who love spicy curry. In addition to their classic Kashmiri and korma curries, they also serve a daily-special curry and a set menu.



Kashmir curry ¥1,200 (Including tax)



Tandoori chicken tikka ¥900 (Including tax)

3-42-2 Yushima, Bunkyo City
☎03-3831-7311
🕒 11:50~21:30
🏠 New Year holidays
💰 ¥1,080~¥2,600 (Including tax)
🚶 A 4-minute walk from Yushima Station

www.delhi.co.jp



31 Indian / Nepalese food

PUNA MALIKA Yushima branch

Come and visit this restaurant when you want to eat authentic curry that uses spices directly imported from India. Lunch is the way to go—you get to choose your favorite curry, and naan or saffron rice, and it comes with a salad and a drink. They offer all-you-can-eat naan. With five levels of heat to select from, even those who cannot handle spicy food can rest easy. The taste of their tandoori chicken baked in a tandoor oven is in a class of its own.



Dinner set: Indian Thai ¥2,200 (Including tax)



Tandoori chicken 2pc ¥583 (Including tax)

1F TS Bld., 2-11-7 Yushima, Bunkyo City
☎03-3814-3327
🕒 11:00~16:00
🌙 16:00~22:30
🏠 Fixed holidays: None
💰 ¥890~¥1,390 (Including tax)
📊 Average budget ¥2,500 (Including tax)

🚶 A 8-minute walk from Hongo-sanchome Station

www.jmalika.com/

32 Yakiniku

Yakiniku Satsuki, Korakuen head branch

A good place to go when you want to eat grilled Japanese black wagyu at a reasonable price. You should definitely try the “Large misuji,” soft shoulder blade meat with special sauce. In addition to beef, the restaurant offers select, richly flavored pork thighs and a variety of side menu items such as salad. Order the party course (6,000 yen) to fully enjoy wagyu with free drinks for two hours.



A large cut of misuji beef ¥1,250 (Including tax)



Salted beef tongue ¥1,760 (Including tax)

4-17-6 Hong, Bunkyo City
☎03-6912-0429
🕒 11:30~14:30 (L014:30)
Sat. Sun. Holiday.
🌙 17:00~23:30 (L022:45)
Sun. (If Monday is a national holiday, Monday falls under this time as well.)
17:00~23:00 (L022:00)

🏠 No holiday
💰 ¥1,000~¥1,800 (Including tax)
📊 ¥4,000~¥6,000 (Including tax)
🚶 A 1-minute walk from Kasuga station

satsuki29.com/shop/satsuki/

33 Swiss cuisine

Cheese and raclette restaurant

Yushimatenjinyoko Raclette Grill

Specializes in raclette and Swiss wine. Raclette is a standard Swiss home meal of sliced bread or potato topped with warm melted cheese. Many people in Japan know the dish from watching scenes of a meal in the animated series “Heidi, Girl of the Alps.” Cheese fondue with stretchy Swiss cheese is also popular. This restaurant is one of the few places that offer Swiss wine, which is rare because most of the wine produced every year is consumed in Switzerland.



Raclette cheese from the world ¥1,260~ (Including tax)
Authentic Swiss cheese fondue ¥2,200 (Including tax)



Grilled spiral sausage (bratwurst) ¥1,700 (Including tax)

3-28-16 Yushima, Bunkyo City
☎03-3839-0011
🕒 Wed.~Sun. 12:00~15:00
🌙 Tue.~Sun. 17:00~23:00
🏠 Mon.
💰 ¥2,640 (Including tax)
📊 ¥5,000 (Including tax)
📊 ¥1,980~¥3,300 (Including tax)

🚶 A 1-minute walk from Yushima Station, A5 exit

https://raclette.jp

34 ramen

Koya-menbo

A restaurant with a proprietor who used to work at Yotsuya's China Soba restaurant, Kouya. Their prized wonton noodles are topped with five large wontons stuffed with a minced meat filling. The dish is further garnished with two slices of pork belly, bamboo shoots, and green onion giving it an assortment of colors. The soup is made from pork-bone broth with the addition of stock from chicken bones and pot herbs. The straight noodles have a balanced firmness and texture that goes well with this savory soup.



Wonton noodles ¥1,100 (Including tax)
Wonton noodle soup with 5 wontons ¥1,100 (Including tax)
3 wontons ¥1,000 (Including tax)



Cold noodles (summer only) ¥1,100 (Including tax)

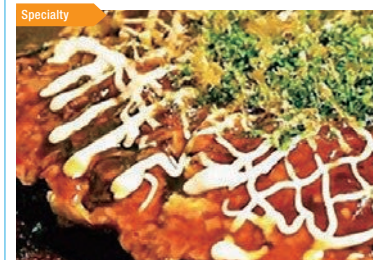
2-10-8 Hongo, Bunkyo City
☎03-3818-5855
🕒 Mon. Tue. Thu. Fri. 11:00~14:45
18:00~21:00
Wed. Sat. 11:00~14:45
Second Saturday, Sun. Holiday.
💰 ¥900 (Including tax)~
📊 ¥650~¥1,200 (Including tax)

🚶 A 5-minute walk from Hongo-sanchome Station
A 5-minute walk from Ochanomizu Station

37 Izakaya Teppanyaki

Monja En

This restaurant painstakingly selects the ingredients which are used in their monja and okonomiyaki, to the point where they source the majority of their seafood from Toyosu. In addition to this, there are so many original teppanyaki items including grilled seafood, mountain yam with cheese, and cheesy pounded fish cake that you will have hard time deciding what to eat. Enjoy the flavors of the old neighborhood in a family-friendly atmosphere, where office workers, families with children, and students at the University of Tokyo all come to gather.



Tempura pork wrapped in Japanese basil ¥1,450 (Including tax)



Pollock roe mochi cheese monja ¥1,550 (Including tax)

3-42-8 Hongo, Bunkyo City
☎03-5802-2278
🕒 11:30~14:00 (L013:30) *Set meals only
🌙 17:00~23:00 (L022:00)
🏠 Sun. National holiday.
💰 ¥600~1,000 (Including tax)
📊 ¥1,500~3,000 (Including tax)

🚶 A 4-minute walk from Hongo-sanchome Station

monjaen.owst.jp/

38 Kissa Ruo

Kissa



Coffee and Sweets

Once an art gallery slash cafe, the walls are decorated with a number of paintings including Rouault's *Clown de Profil*—from which this cafe takes its name—as well as posters that promote art and other exhibits. A customer favorite is their Ceylon-style curry rice. The onion-based roux is simmered to perfection, and has potatoes and large chunks of tender pork in it. It is a simple curry, but it tastes familiar.

Specialty



Ceylon-style curry rice (comes with a half-sized coffee) ¥1,000 (Including tax)



Cream coffee jelly ¥680 (Including tax)



6-1-14 Hongo, Bunkyo City

☎03-3811-1808

🕒 9:30~20:00

Note: Closes at 17:00 on Saturdays.

🏠 Sun. Holiday.

💰 ¥400~¥1,000 (Including tax)

🚶 A 8-minute walk from Hongo-sanhome Station



39 SABO MATSUO

Japanese food / sweetness



Coffee and Sweets

This cafe values the tea ceremony's "hospitality." Their specially selected matcha, Wako, is of the highest quality used for thin tea. Their anmitsu agar-agar jelly is made by cooking high-grade agar algae from Kozushima Island, and their zenzai (sweet red bean soup) uses daidai adzuki bean paste. Their mochi is handmade every day using a millstone and hammer. During lunchtime, you can also try one of their limited quantity meals that come with a variety of side dishes.

Specialty



Obanzai Temari Zen ¥1,650 (Including tax)



Kofuku Zannai ¥1,320 (Including tax)



1F Okada Bld, 2-33-11 Yushima, Bunkyo City

☎03-3834-3883

🕒 11:30~15:30 (LO15:00)

🌙 Tue. Thu. Fri. 17:30~22:00 (LO20:00)

Sat. Sun. Holiday. 11:30~17:30 (LO17:00)

🏠 No holiday. Irregular holidays

💰 Average budget ☀ ¥1,000 (Including tax)

🌙 ¥5,000 (Including tax)

🚶 A 3-minute walk from Yushima Station

www.sabomatsu.com



40 Home roasted coffee Mijinko

Cafe



Coffee and Sweets

Quaint, old-fashioned coffee shops have become hard to find over the years. This cafe is a reinvention of such coffee shops but with a modern taste. The cafe's concept—"a place where a lone female customer can have a good time"—is filled with the wish that you will enjoy good quality coffee in a space where you can forget about time and relax. They also serve a wide range of handmade dishes, including made-to-order hot sandwiches and pancakes made with the best ingredients.

Specialty



Pancakes ¥930 (Including tax)



Hamburg sandwich ¥1,080 (Including tax)



2-9-10 Yushima, Bunkyo City

☎03-6240-1429

🕒 Weekdays. 11:00~20:00 (LO19:00)

Sat. Sun. Holiday. 10:00~19:30 (LO18:30)

🏠 No holiday

💰 Average budget ☀ ¥1,100 (Including tax)

🌙 ¥1,500 (Including tax)

🚶 A 6-minute walk from Yushima Station

A 8-minute walk from Ochanomizu Station

www.mijinko-coffee.com



42 Okashidokoro Ogiya

Japanese sweets



Japanese sweets

Hongo was greatly loved by writers such as Ogai, Soseki, Takuboku, and Ichiyo, and the principal Edo residence of the Kaga Maeda clan used to stand on the premises of the University of Tokyo. Ogiya offers confectionery suitable for such a city of education and its historical sites. These include Akamon-mochi (trademarked), the Bungaku Sansaku set of Hongo specialty sweets, Kagatobi Edo-Hongo specialty sweets, and it also sells seasonal handmade jo-namagashi confections.

Specialty



Akamon-mochi ¥230 (Including tax)~



Dorayaki ¥250 (Including tax)~



5-26-5 Hongo, Bunkyo City

☎03-3811-1120

🕒 9:00~18:00

Holiday. 9:00~17:00

(We may close on some national holidays.)

🏠 Sun.

💰 ¥180 (Including tax)~

🚶 A 6-minute walk from Hongo-sanhome Station

www.oogiya.co.jp/



43 Japanese sweets

Tsuboya Sohonten

With 400 years of history, this Japanese confectionery shop serves three kinds of monaka (wafers filled with sweet red bean paste). Oldest first, these are: Tsubo Tsubo Monaka, Tsubo Monaka, and Tsubogata Monaka. The monaka are all stuffed full of red bean paste which is made using Hokkaido adzuki beans cooked in a sweet syrup. The paste's delicious shine is so tempting, you will be reaching out for more without even thinking. The square mark on the monaka wafer is the telltale sign that the rectangular mochi has been placed in a mold and baked into shape.



Tsubo Monaka
Smooth red bean paste ¥250, Chunky red bean paste ¥270 (including tax)



Tsubogata Monaka Smooth paste ¥270,
Chunky paste ¥290 (including tax)

3-42-8 Hongo, Bunkyo City
☎03-3811-4645

🕒 9:00~16:00

Sat. 9:00~15:00

☑ Sun.

¥ ¥170 (including tax)~

🚶 A 3-minute walk from Hongo-sanchome Station



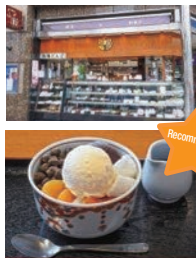
44 Japanese sweets and sweets cafe

Tsuruse Yushima main store

Tsuruse, which has been in business for 94 years near Yushima Tenjin, is known for its mame daifuku (bean daifuku). The red bean paste for the filling is made from thin-skinned azuki beans. The beans are boiled while the scum is skimmed off using the "shibukiri" method which has been passed down for generations. The beans are then soaked in a syrup of high-quality, coarse sugar overnight and made into paste. Extra red beans are inserted into the mochi skin. At the adjoining cafe, you can have soft serve anmitsu parfait and matcha tea with sweets.



Mame daifuku
¥220 (including tax)



Soft serve anmitsu parfait
¥730 (including tax)

3-35-7 Yushima, Bunkyo City
☎03-3833-8516

🕒 10:00~19:00

Sun. Holiday. ~18:00

☑ Mon. (Closed on Tuesday if Monday is a national holiday)

¥ ¥120~¥800 (including tax)

🚶 A 1-minute walk from Yushima Station
Note: No smoking from 12:00 to 17:00



45 Japanese and Western confectionery sales

Hongo Miharado

The signature product of the store is Daigaku Monaka, named after the University of Tokyo. It has been in the confectioner's product line-up since it first opened for business on the corner of Hongo 3-chome intersection in 1932. In addition to the Daigaku Monaka, roughly 15 other varieties of monaka continue to draw the crowds each season. The store also offers seasonal namagashi confections made by skilled confectioners. There is a wide variety of products, including Jeanne Trois chocolate and salt-flavored sembei.



Daigaku Monaka
¥320 (including tax)



Salt-flavored sembei

3-34-5 Hongo, Bunkyo City
☎03-3811-4489

🕒 9:30~18:00

Sat. Holiday 10:00~18:00

☑ Sun.

¥ -

🚶 A 2-minute walk from Hongo-sanchome Station

www.hongo-miharado.co.jp



46 Karinto

Yushima Kagetsu

Kagetsu's specialty karinto is a masterpiece, handmade with a lot of care and effort. The smooth dough is fried three times in oil at different temperatures, and then candied in caster sugar syrup. When you bite into one, it is crunchy on the outside, and light and crispy on the inside. The shop also makes its own unique and original packaging, including the classic round canister in a bright scarlet color and the triple-decker box.



Karinto (90g)
¥648 (including tax)



Sazare (75g)
¥594 (including tax)

3-39-6 Yushima, Bunkyo City
☎03-3831-9762

🕒 9:30~20:00

Sat. Sun. Holiday. 10:00~17:00

☑ None except during New Year holidays and Summer holidays.

¥ ¥648 (including tax)~

🚶 A 3-minute walk from Ueno Hirokoji Station

www.karintou-kagetsu.com



47 Western sweets

Ozawa Yogashiten

This Western confectionery shop has long been prized by the locals. Its specialty is Ichigo Chande, which is a strawberry on a cookie, topped with a squeeze of whipped cream and covered with chocolate. About 100 Ichigo Chande are sold every day, and some customers come from afar to get their hands on them. The dessert was created by the previous chef to make it easier to enjoy strawberries, which used to be small, hard, and sour back in those days.



Ichigo Chande (small) Note: Large and extra-large sizes also available
¥260 (including tax)



Strawberry shortcake ¥570 (including tax)

3-22-9 Hongo, Bunkyo City
☎03-3815-9554

🕒 10:30 ~ 18:00

☑ Sun. Mon.

¥ Namagashi confections:
¥240~¥850 (including tax)
Baked confections:
¥200~¥280 (including tax)

🚶 A 8-minute walk from Hongo-sanchome Station



Special edition ②

The restaurant that ignited the gourmet burger boom—Fire House

It has already been over a decade since the start of the boom for gourmet burgers that cost over 1,000 yen a piece. Fire House opened in 1996, and was the instigator of the first gourmet burger boom back in the 90s. Along with Mineya in Shinjuku City, Fire House developed sakadane buns, and created a burger that suited the tastes of the rice-loving Japanese. The exquisite balance of the meat and the sweet bread captured the hearts of many, and laid the foundation for gourmet burgers in Japan.



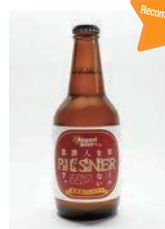
⇒ Shop details on page 12

49 Beer production/wholesale August Beer Co., Ltd.

Other

A life without good beer is a sin—that's the tag line for August Original. This unfiltered draft beer is made with the finest ingredients, water, and brewing know-how by a brewer who has returned to the basics of beer making. Because the beer is unpasteurized and unfiltered, the yeast remains alive and the beer is naturally fermented, making it unnecessary to inject gas into it. The beer is only available at restaurants that have made a special arrangement with the brewer.

Specialty



August Pilsner

101 Residence, Yushimadai, 2-27-4 Yushima, Bunkyo City

☎03-5807-6530

The products are not available here.

www.augustbeer.com/



51 Salted fish Yushima Maruaka

Other

Maruaka's dried fish is made from carefully selected fish that is as edible as sashimi. It is completed with the perfect amount of salt and a technique that brings out the flavor of the fish. It's fleshy and substantial, and packed with umami. The signature product Maaji is fatty horse mackerel dried slowly, using sun-dried salt made using a traditional method. "Fish bento" with salmon or sablefish marinated with saikyo miso (1,000 yen).

Specialty



Dried fish assortment pack

¥5,500 (Excluding tax)~



Sample pack

¥3,000 (Excluding tax)~

3-39-9 Yushima, Bunkyo City

☎03-3831-5701

🕒 10:00~17:00

Sat. (Except for the summer and winter gift-giving periods)~15:00

☑ Sun. Holiday.

¥ ¥400 (Excluding tax)~

🚶 A 3-minute walk from Yushima Station

www.maruaka.co.jp



Special edition ③

Food by Long-Standing Establishments that Great Figures Loved

Bunkyo City is known as an area where many writers and cultural figures lived their lives. The city is dotted with many literary monuments and the sites of their former residences. You can also come across many stores and other locations that were associated with them. Why not savor the food of the long-standing establishments that those great figures loved, while thinking back on the old days?

Okashitsukasa Ichiroan



Just a stone's throw away from Ichiroan is the site of the house that Natsume Soseki formerly lived in. It was said that he loved Ichiroan's sweets and frequented the confectionery. I am a Cat was written around the time that he was a resident here. Perhaps Soseki would enjoy Ichiroan's sweets whenever he took a break from writing that piece.
⇒Shop details on page 42

Suidobashi Katsukichi



Katsukichi Suidobashi is a pork cutlet restaurant that was frequented by Kawabata Yasunari and Mishima Yukio. Inside the restaurant, you can find a wood carving depicting the handwriting of Kawabata Yasunari. Mishima Yukio is reputed to have stopped by here often on his way to and from a gym in Korakuen.
⇒Shop details on page 7

Tsuboya Sohonten



During the Meiji Restoration, the majority of confectionery purveyors who catered to samurai families closed their businesses out of a sense of duty to the Tokugawa Shogunate. Tsuboya also thought about closing, but, so the story has it, they changed their minds after Katsu Kaishu—a store regular—convinced them to continue with their business.
⇒Shop details on page 18

50 Tea /nori Roho Osawa

Other

A specialty store for green tea and nori seaweed founded more than 170 years ago. The customer favorite among its teas is Koisencha Tairo green tea made with aromatic tea leaves. When it comes to nori, premium Yakinori Kenran roasted laver sheets are a favorite. Both are perfect for gifts. Other green teas and nori for daily use—the essentials for your dining table—also boast an excellent flavor. In addition to its flagship store in Yushima, there are also retail outlets in other areas, and its products are sold at big-name department stores throughout Tokyo.

Specialty



Koisencha Tairo Fuin (100g)

¥1,512 (Including tax)



Owasa no Nori Chazuke (5 sachets)

¥540 (Including tax)

3-36-5 Yushima, Bunkyo City

☎03-3831-6359

🕒 9:00~18:00

☑ Sun. Holiday.

¥ ¥432 (Including tax)~

🚶 A 3-minute walk from Yushima Station

www.oosawarouho.com



KOURAKUEN / KASUGA

AREA INFORMATION

The observation lounge^(*) on the 25th floor of the Bunkyo Civic Center—one of the landmarks of the Korakuen / Kasuga area—commands a grand panoramic view of the Tokyo Sky Tree, Shinjuku subcenter, Mt. Fuji, and Mt. Tsukuba. The name Korakuen is derived from the garden of the Mito Tokugawa clan's principal Edo residence, built by Tokugawa Mitsukuni (known as Mito Komon). The western half of the residence's former site is now Koishikawa-Korakuen, and the eastern half is currently Tokyo Dome City. The area name Kasuga derives from the historical fact that Kasuganotsubone, a nanny of Tokugawa Iemitsu, was granted land in this area by the shogunate.



Koishikawa Korakuen

(*) Temporarily closed from March 2025 due to renovation work

recommended route

1 Koishikawa Korakuen

The garden of the Mito domain's principal Edo residence. You can enjoy various landscapes named after famous spots in China.



✓ A 4-minute walk

2 Kitano-jinja

(It's NOJI N which has come.), COW Tenjin

This place is the origin of the belief in "nadeishi" stones, which are now seen in Tenjin shrines all over Japan. The stone here is famous for being sat on by Minamoto no Yoritomo.



✓ A 5-minute walk

3 Inarisoba Mansei

A long-standing restaurant founded in 1620. Famous for Inarisoba noodles that come with abura-age (deep-fried tofu).



✓ A 11-minute walk

4 Kodokan

The headquarters of the worldwide judo community founded by Kano Jigoro, a judo practitioner and educator.



✓ A 12-minute walk

5 THE ARTIST'S CAFÉ

Located 150 meters above the ground on the top floor of a hotel, this cafe offers lunch and afternoon tea.



List of Shops and Restaurants

1. Inarisoba Mansei
2. Teppanyaki Grow Korakuen store
3. THE ARTIST'S CAFÉ
4. LISZT



A resting spot / Tokyo Dome Hot Spring and Spa LaQua



Relax and refresh your mind and body with a sauna, and soak in spacious baths and open-air pools filled with natural hot spring water gushing out from 1,700 meters underground. The spa is a great spot to stop by during or after a walk around the city.

01 Soba Inarisoba Mansei

Long-standing soba (buckwheat) noodle restaurant with a history of over four centuries. After the Takuzos Inari-jinja Shrine was erected nearby, successive generations of owners of the restaurant made inaribako soba noodle offerings to the shrine. These noodles are served together with sweet, boiled deep-fried tofu slices (abura-age) that goes wonderfully with salty-sweet Edo-style flavor of the soba dipping sauce (soba-tsuyu). Even today, the owner continues to place the first soba of the day into a vermilion-lacquered box as an offering to the shrine. You also should try the Tempura Soba dish that is said to have been a favorite of Takuzos, who studied at Denzoin temple.

Specialty



Inari hako soba

¥900 (Including tax)



Tempura soba

¥1,550 (Including tax)

Recommended



2-24-15 Kasuga, Bunkyo City

☎03-3811-2763

☀ 11:15~14:30

🌙 17:30~21:00 (LO20:15) (Wed. Fri.)

☀ Sun.

💡 ☀ ☀ ¥680 (Including tax)~

🚶 A 8-minute walk from Korakuen Station

Note: Bowl dishes, along with mori, zaru, and tenseiro soba noodles can be delivered.

02 Teppanyaki Teppanyaki Grow Korakuen store

A teppanyaki restaurant just off Kasuga Station and Korakuen Station, close to Tokyo Dome. In the restaurant, you can casually enjoy sake and black Wagyu beef in a cozy wooden interior. The premium A5 rank black Wagyu beef is used for all lean steaks, including sirloin and fillet. Enjoy our teppanyaki performance while savoring a luxurious teppanyaki course menu featuring Ise shrimp and abalone.

Specialty



Premium A5-rank Japanese Black beef steak



Ultimate course

¥13,200 (Including tax)

Recommended

1F Takahashi Bldg., 2-24-2 Koishikawa, Bunkyo City

☎03-6801-6467

☀ 17:00~23:00 (Dinner only on weekdays.)

Sat. Sun. Holiday. ☀ 12:00~14:00

🌙 17:00~23:00

☀ Irregular holidays

💡 ☀ ¥6,600 (Including tax)~

🌙 ¥8,800 (Including tax)~

🚶 A 2-minute walk from Korakuen Station

<https://www.grow-korakuen.com/>

03 Italian Sky Lounge & Dining THE ARTIST'S CAFÉ

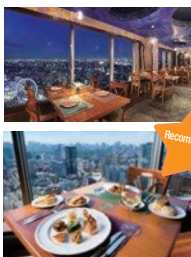
Enjoy the chef's specialty Italian cuisine while taking in the view from the 43rd floor of a hotel, 150m above ground level. This powerful view combines with the colorful dishes to create an extraordinary atmosphere.

Specialty



"Felice" dinner course (per person)

¥14,000



Panorama lunch course

(Image is for illustration purposes only.)

Recommended



43F, Tokyo Dome Hotel, 1-3-61 Koraku

☎03-5805-2237

Reception hours 10:00~19:00

☀ 11:30~15:00 (LO14:00)

Sat. Sun. Holiday. 11:00~

18:00~22:00 (LO21:00)

course (LO20:00)

Tea time 15:00~18:00 (LO17:00)

☀ No holiday

💡 Average budget ☀ ¥5,000 🌙 ¥12,000

🚶 A 2-minute walk from Suidobashi Station

Note: The menu may change according to the season.

www.tokyodome-hotels.co.jp/restaurants/list/artistcafe/

04 Chocolate LISZT

A specialty store for chocolate-covered dried fruits. Its main product is Orange Peel Chocolate, made by coating orange peels in high-quality Swiss chocolate and then sprinkling them with cocoa powder. It also offers chocolate-covered lemon peels, chocolate-covered pecan nuts, and more. The Andante Box—an assortment of 2-6 products—is recommended for anyone who wants to sample all the different flavors.

Specialty



Orange Peel Chocolate (in a bag)

¥880 (Including tax)



Andante (L) Box

¥2,980 (Including tax)

Recommended



2-14-2 Kasuga, Bunkyo City

☎03-3815-6013

☀ 11:00~18:30

☀ Sun. Mon.

💡 ¥700~¥5,760 (Including tax)

🚶 A 10-minute walk from Korakuen Station

www.liszt-sweet.com

Special edition ④

Food That Originated in Bunkyo City

Bunkyo City is known as a prominent educational center in Japan. It is said to be the birthplace of Japanese school education, as it was the place where the Yushima Confucius Mausoleum (Yushima Temple) was built during the Edo period. The mausoleum was used as a government school during the time of the shogunate under the name of Shoheizaka Gakumonsho. This column introduces the delicious food that originated in Bunkyo City—an area rich in history and culture.

Koishikawa



Daifuku

A widow from Koishikawa-Tansucho in Edo wrapped sweet red bean paste in mochi, and sold these extra-large uzuramochi under the name harabutomochi (belly thick mochi). They became very popular, and after some adjustment to make them slightly smaller and therefore easier to eat, the daifukumochi (big belly mochi) was born. After that, the fuku character was changed from the character for belly to the character for luck.

Yushima



Pork cutlet sandwich

Isen is a pork cutlet restaurant in Bunkyo City's Yushima. At the time the restaurant was founded, the Shitaya area was Tokyo's bustling red-light district. The restaurant came up with the idea of a pork cutlet sandwich as a thoughtful precaution against crumbs spoiling the makeup of geisha women. To make it easier to eat, the restaurant orders custom-made bread which is made smaller than ordinary white bread. The sandwich is packed with the chef's careful thought.

⇒ Shop details on page 6

Hongo



Cream bun

The long-running bakery Shinjuku Nakamura was first established in front of the main gates of the University of Tokyo in Hongo, Bunkyo City. The founders, Mr. and Mrs. Soma, had been overwhelmed by the deliciousness of the first cream puff they ever ate. "If you put this cream into bread, it will definitely be delicious!" After a period of trial and error, they created the cream bun.

KOISHIKAWA

An Area with Vibrant Seasonal Views

KOISHIKAWA

AREA INFORMATION

Located near the heart of Bunkyo City, this quiet, calm part of town is home to many schools. High schools, colleges, and other educational institutions have gathered here since long ago, and it has developed into one of the most prominent educational centers in Japan. There are many places where you can experience the history of the Edo period. These include the Koishikawa Oyakuen which was opened by the Edo shogunate, and Denzuin Temple, which holds many graves with ties to the Tokugawa family. It is also one of the most relaxing areas of Bunkyo City, with plenty of greenery—including parks and green spaces incorporating the gardens and former sites of samurai residences.



Koishikawa Botanical Garden



recommended route

1 Denzu-in

It is the final resting place of many people with ties to the Tokugawa family, including Odai no Kata, Tokugawa Iyemasa's mother.



✧ A 9-minute walk

2 aux pains gourmands

Along with staples like baguettes and anpan, this bakery also offers its own original breads.



✧ A 9-minute walk

3 Koishikawa Botanical Garden

The oldest botanical garden in Japan. Around 4,000 species of plants grow within the grounds of approximately 160,000 m2.



✧ A 8-minute walk

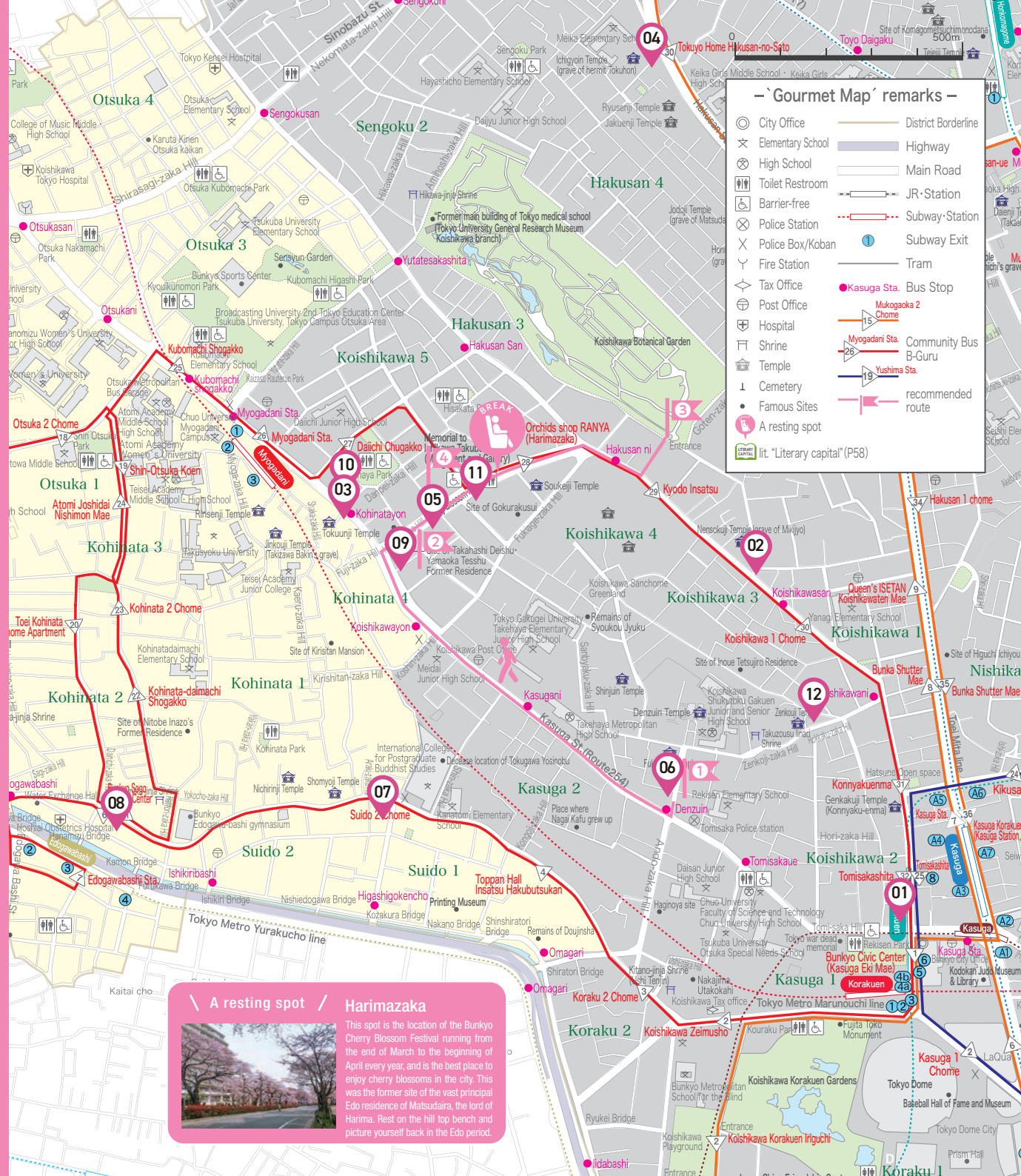
4 Tanta Roba

This restaurant offers local cuisine from the various regions of Italy, with a focus on Northern Italian cuisine.



List of Shops and Restaurants

- | | | |
|------------------------|---------------|-------------------------------|
| 1. Okonomiyaki Kintaro | 5. TantaRoba | 9. aux pains gourmands |
| 2. Kin sushi | 6. CITTA'ALTA | 10. Okashi Choshinjo Ikkoan |
| 3. Chiso Dining Bunzo | 7. TXOKO | 11. Patisserie L'essentielle |
| 4. Volo Così | 8. Shinga | 12. Nihon Jyozo Kogyo Co.,Ltd |



— 'Gourmet Map' remarks —

- | | |
|-------------------|----------------------|
| City Office | District Borderline |
| Elementary School | Highway |
| High School | Main Road |
| Toilet Restroom | JR Station |
| Barrier-free | Subway Station |
| Police Station | Subway Exit |
| Police Box/Koban | Tram |
| Fire Station | Bus Stop |
| Tax Office | Community Bus B-Guru |
| Post Office | recommended route |
| Hospital | |
| Shrine | |
| Temple | |
| Cemetery | |
| Famous Sites | |
| A resting spot | |
- lit. "Literary capital" (P58)

A resting spot / Harimazaka



This spot is the location of the Bunkyo Cherry Blossom Festival running from the end of March to the beginning of April every year, and is the best place to enjoy cherry blossoms in the city. This was the former site of the vast principal Edo residence of Matsudaira, the lord of Harima. Rest on the hill top bench and picture yourself back in the Edo period.

01 Okonomiyaki Kintaro

It has been 40 years since this restaurant opened in Koishikawa. This at-home style restaurant, managed by the second-generation owner, offers okonomiyaki and monjayaki that are loved by the local community. "Bonjour fuwatto" filled with Japanese yam is the signature menu item. Enjoy the fluffy and plump okonomiyaki with special tartar sauce. Enjoy the "Wagamama monja" with spicy cod roe, cheese, and dashi while it is still hot.

Specialty



Bonjour fuwatto (scallop, shrimp, tartar sauce) ¥1,100 (including tax)



Wagamama monja ¥1,700 (including tax)



2-1-1-B1 Koishikawa, Bunkyo City
☎03-3813-0801
 ☀ 11:30~14:30 (LO14:00)
 🌙 17:00~23:00 (LO20:00)
 *Dinner is available only on weekdays
 *Last drink order by 22:30
 🏠 Irregular holidays
 💵 ¥900 (Including tax)~
 💵 ¥2,000 (Including tax)~
 🚶 A 3-minute walk from Korakuen Station
 🚶 A 3-minute walk from Kasuga Station



02 Sushi Kin Sushi

A long-established sushi restaurant that celebrated its 100th year in 2020. Using careful techniques passed down since its founding chef, the third head chef creates a menu that suits modern tastes. Even after eating a variety of dishes at the counter, the cost will only be around 10,000 yen per person (excluding drinks). The takeout lunch service (1,080 yen, tax included) is also very reasonably priced. If you order by phone, you can quickly pick up your lunch.

Specialty



Select nigiri
¥5,170
(including tax)



Takeout-only special lunch nigiri (Only on weekdays)
/ Chirashi (Every day) ¥1,400 (including tax)



1-25-6 Koishikawa, Bunkyo City
☎03-3811-5051
 ☀ 11:30~13:30
 🌙 17:00~21:00 (LO20:00)
 🏠 Wed. Thu.
 💵 ☀ ¥1,080 (Including tax)~
 💵 🌙 ¥5,000~¥15,000 (Excluding tax)
 Special lunch available for takeouts only
 🚶 A 8-minute walk from
Kasuga Station

www.kinsushi.com



03 Chiso Dining Bunzo

Japanese restaurant run by the owner who was born and raised in Myogadani. Enjoy seasonal fish dishes in this restaurant's quiet atmosphere. The daily "Today's special" and regular "Grand menu" use fresh fish personally selected at the Toyosu Market by the owner's expert eyes. The sashimi combo with 5 different varieties of fish including wild-caught tuna and flounder is highly recommended. Finish the meal with crab and salmon roe pot rice. The bento box lunch is also highly regarded for its delicious taste.

Specialty



Sashimi combo with fresh fish purchased daily at the Toyosu Market ¥4,400 (including tax)



Red snow crab and salmon roe pot rice
¥1,980 (including tax)

102 STK Myogadani, 4-5-17 Kohinata, Bunkyo City
☎03-3944-6217
 ☀ 10:30~13:00
 🌙 17:00~22:00 (LO21:00)
 Fri. Sat 10:30~22:00
 🏠 Sun. holidays
 💵 ☀ Average budget ¥950 (Including tax)
 💵 🌙 Average budget ¥5,000 (Including tax)
 Does not accept credit cards
 🚶 A 3-minute walk from Myogadani Station

www.myogadani-bunzou.com/



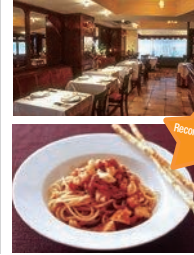
04 Volo Cusi

Enjoy true Northern Italian cuisine prepared by a chef who has written a textbook on the subject. The lunch menu is a choice between the 5,000 yen set course, the 9,000 yen set course, and the chef's choice course. The courses start with amuse-bouche and appetizers, then continue onto pasta and the main dish. The pasta can be switched out for risotto. There is also a porcini course which is only offered in fall.

Specialty



One dish in the set course



One dish in the set course

4-37-22 Hakusan, Bunkyo City
☎03-5319-3351
 ☀ 12:00~15:00 (LO13:00)
 🌙 18:00~22:00 (LO20:00)
 Tue. 18:00~22:00
 🏠 Mon.
 💵 ☀ ¥6,000 (Including tax)~
 💵 🌙 ¥11,000 (Including tax)~
 🚶 A5-minute walk from Sengoku Station

www.volocosi.com



05 TantaRoba

This Northern Italian restaurant is loved by the locals and sits on Harimazaka—a slope lined all the way up with cherry blossom trees. Its food is endorsed by the Italian Trade Promotion Agency through its inclusion in their "Tokyo Italian Restaurant Guide." This taste can only be achieved with the best quality ingredients. Their chef's choice set course at dinner time will have you smacking your lips. In the spring, take a seat out on the terrace and enjoy cherry blossom viewing.

Specialty



Agnolotti del pin (Northern Italian ravioli)

¥2,200 (including tax)



Tajarin ragu

¥2,200 (including tax)

4-18-7 Koishikawa, Bunkyo City
☎03-3815-1122
 ☀ 11:30~15:00 (LO14:00)
 🌙 18:00~22:00 (LO20:30)
 🏠 Wed. Irregular holidays
 💵 ☀ ¥1,265~¥4,345 (Including tax)
 💵 🌙 ¥7,480 (Including tax)~
 🚶 A 7-minute walk from Myogadani Station

www.tantaroba.jp/



06 CITTA'ALTA

The owner-chef trained at a 3-star restaurant in Europe and other establishments, and has state-of-the-art culinary skills. He only serves multi-course meals. The dishes look artistic, but taste traditional. The restaurant features a casual atmosphere, and its dishes are reasonably priced. You need to have made a reservation for lunch the day before, and you are advised to make one for dinner, too.

Specialty



The Chef's Choice course of 18 dishes and drink pairing ¥15,000 (including tax)



Starter (One dish in the set course)

1F K-wing, 3-1-24 Koishikawa, Bunkyo City
☎050-6869-8067
 ☀ 12:00~ (LO12:00)
 🌙 19:00~ (LO19:00)
 🏠 Irregular holidays
 💵 ☀ Average budget ¥15,000 (Including tax)~
 💵 🌙 Average budget ¥15,000 (Including tax)~
 Does not accept credit cards
 🚶 A 8-minute walk from
Korakuen/ Kasuga Station.

www.cittalta.jp



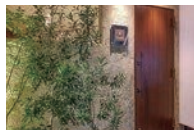
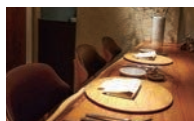
07 Italian cuisine

TXOKO (pronounced "choco")

Only offering the "chef's seasonal selection course," each dish at this establishment is the product of a master who served as the head chef of Ristorante Hiro's main branch in Aoyama. Using ingredients ordered from producers all over Japan, the chef uses the lightest of touches to bring out the unique flavors of the ingredients in each dish. By appointment only.



Chef's seasonal selection course ¥19,800 (including tax)



2-19-14 Suido, Bunkyo City
☎03-6801-6921
 ☀ 18:00~23:00
 🏠 Irregular holidays
 💰 ¥30,000 (Including tax)
 Note: Reservations required
 🚶 A 10-minute walk from Edogawabashi Station
 🚶 A 15-minute walk from Iidabashi Station, East Exit

www.txoko.jp



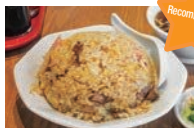
08 Chinese cuisine

Shinga

Visit this famous Chinese restaurant with endless queues, where you can sate your appetite with *nirasoba* (Chinese chive ramen) or fried rice. The owner's quick handling of ingredients brings out their umami flavors. The soup, which forms the foundation of the restaurant's delicious ramen, is prepared with chicken, pork bone, kelp and boiled mackerel scad. Nirasoba uses more than 120 g of vegetables, the daily required amount recommended by Bunkyo City. Guests are welcomed with the heartwarming service of a family business.



Nirasoba ¥950 (including tax)



Fried rice ¥800 (including tax)

2-11-2 Suido, Bunkyo City
☎03-3946-2077
 ☀ 11:00~14:00 (LO13:30)
 🌙 17:00~21:00 (LO20:30)
 🏠 Sun. holidays, Wed.
 💰 ¥600~¥1,100 (Including tax)
 Does not accept credit cards
 🚶 A 5-minute walk from Edogawabashi Station



09 Bread

aux pains gourmands

The bakery's name—"aux pains gourmands"—means "a bakery where bread-lovers gather." Located near Myogadani Station, the bakery offers many unique breads that you will not find anywhere else. The place is filled with the heavenly aroma of some 60 different kinds of breads including seasonal offerings. The bakery makes all of its breads with natural rye starter and flour made from wheat produced in Japan. It's a must-visit place for all bread-lovers.



Croissant ¥280 (including tax)



Walnut and raisin ¥340 (including tax)

1F, 4-21-2 Koishikawa, Bunkyo City
☎03-5684-3699
 ☀ 8:00~18:00
 🏠 Mon. Tue. Wed.
 💰 ¥150~¥600 (Including tax)
 🚶 A 6-minute walk from Myogadani Station

www.auxpainsgourmands.jp/



10 Japanese sweets

Okashi Choshinjo Ikkoan

Mizukami Chikara is a wagashi artisan famous among patissiers the whole world over. His warabi-mochi are so soft they melt in your mouth. They sell out fast, so it's recommended that you reserve yours by phone. The seasonal namagashi that line the shop's shelves look and taste gorgeous. Here you can find Kurifukumase with a whole candied chestnut in it, and Azabu Monaka, which you make by sandwiching red bean paste between two wafers right before enjoying it.

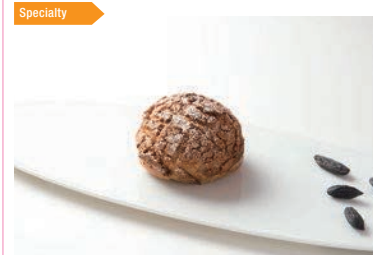


5-3-15 Koishikawa, Bunkyo City
☎03-5684-6591
 ☀ 10:00~16:00
 🏠 Sun. Mon. Tue. Irregular holidays
 💰 Does not accept credit cards
 🚶 A 5-minute walk from Myogadani Station

11 Western sweets

Patisserie L'essentielle

A patisserie located on a street lined up with cherry trees along Harimazaka that focuses on "fragrance." The store usually offers around 13-15 types of cakes. While training in Southern France, the owner became impressed by the French culture and fragrance of each ingredient so each pastry has a faint fragrance, such as basil, pink pepper, or fragrant olives. Enjoy a cake with a cup of coffee at the open terrace on a warm day. Baked confectioneries meant to be given as a gift are also available.



Choux à la crème Take out ¥350 Eat in ¥357 (including tax)



Bouquet Take out ¥600 Eat in ¥611 (including tax)

4-16-7 Koishikawa, Bunkyo City
☎03-6320-8669
 ☀ 10:00~18:00
 🏠 Thu.
 💰 Average budget ¥1,100
 🚶 A 7-minute walk from Myogadani Station

https://www.lessentielle.info/



12 Seasoning / Koji

Nihon Jyozo Kogyo Co., Ltd

Nihon Jyozo Kogyo produces and sells the koji starter used for producing soy sauce, miso, sake, and other fermented products. Koji starter is the spores from the fungus *aspergillus oryzae* which is used to cause fermentation in foods. Koji contains the enzymes that *aspergillus oryzae* produces, and produces sugar and amino acids that serve as taste-active components and nutrients. The brewery also sells condiments such as Marujo Soy Sauce made with Marufuku Koji Starter.



3-18-9 Koishikawa, Bunkyo City
☎03-3816-2951
 ☑ Please contact the brewery in advance about the sale of its products.

www.nihonjouzou.co.jp/

NEZU / SENDAGI

AREA INFORMATION

The Nezu and Sendagi areas still retain vestiges of Tokyo's good old neighborhoods. Along with Yanaka in Taito City, these areas are referred to as Yanesen, and together they make up a popular tourist destination. Throughout the year, there are many people enjoying a stroll, and foreign tourists have also been spotted frequently in recent years. Nezu-jinja Shrine, which is famous for its row of a thousand torii gates, is home to a shrine hall constructed by the fifth Shogun, Tokugawa Tsunayoshi. This area is also known to people as being home to Mori Ogai and Natsume Soseki during the Meiji period. You can find a number of historical sites and Japanese confectioneries that have ties with these great writers.



Nezu Shrine



recommended route

1 Nezu Kamachiku (Udon)

Savor the popular kamaage udon noodles in a tasteful restaurant housed inside a stone warehouse.



✓ A 10-minute walk

2 Nezu Shrine

This ancient shrine was founded by Yamato Takeru no Mikoto, and is believed to bring good luck in marriage. The place is famous for azaleas.



✓ A 5-minute walk

3 Nezu no Taiyaki (Taiyaki)

In business since 1957. This taiyaki shop serves "natural," freshly baked taiyaki.



✓ A 9-minute walk

4 Ogai Mori Museum

This building is located on the site of Kancho-Ro, the former residence of the great novel writer Mori Ogai. The museum introduces Ogai's achievements through his writings, manuscripts, letters, and belongings.



✓ A 10-minute walk

5 Sendagi Koshizuka (Meat specialty store)

This meat specialty shop's best products are Japanese wagyu beef, homemade corned beef, and belly ham.



List of Shops and Restaurants

- | | | |
|-----------------------|----------------------------|------------------------|
| 1. Toriyasu | 5. Takoya Sanchu | 9. Nezu Yaegaki Senbei |
| 2. Nezu Kamachiku | 6. Kanmidokoro Imojin | 10. Nezu no Taiyaki |
| 3. Nezu Torihana | 7. Okashitsukasa Musashiya | 11. Sendagi Koshizuka |
| 4. Hantei Nezu Honten | 8. Kikumi Senbei Sohonten | |



A resting spot / MORIKINE CAFE



A tea room on the first floor of the Mori Ogai Memorial Museum. Take a break and admire the garden associated with Ogai, such as the Shara tree (Sara no ki) and the San-nin-Jogo-no-Ishi stone. This café offers menu items that correspond with the themes of the exhibitions. SKYTREE is also visible beyond the garden.

01 Unagi/chicken dishes Toriyasu

Toriyasu is a long-established restaurant that has stood inconspicuously in Sendagi for 100 years. Indulge yourself with their reasonably-priced unaju for lunch (1,750 yen, tax included). Chicken cuisine (840 yen, tax included) changes daily between karaage, sauce-grilled, miso-grilled, and other dishes. Right next to the restaurant is a store that sells raw chicken, yakitori chicken skewers, and broiled eel.



Unaju (Premium) ¥3,200 (Including tax)



Yakitori chicken skewers ¥460 (Including tax)

1F, Rune Sendagi Plaza, 2-13-1 Sendagi, Bunkyo City
☎03-3821-1301
☀ 11:30~14:00 (L013:45)
🌙 17:30~20:00 (L019:45)
🏠 Wed.
¥ ☀ ¥840~¥3,500 (Including tax)
🌙 ¥980~¥5,000 (Including tax)
🚶 A 3-minute walk from Sendagi Station



02 Udon Nezu Kamachiku

A Tokyo outlet of Kamachiku—a renowned udon restaurant from Osaka. Enjoy the sensation of the restaurant's signature silky, bouncy kamaage udon noodles sliding down your throat. The noodles are stretched and cut for each order, and served fresh from the boiling pot. Their udon dough is made with different ratios of water and salt according to the temperature and humidity of the day. The dipping sauce with a stronger taste is made with stock from frigate tuna, red-eye round herring, and other ingredients, then mixed with soy sauce without adding kaeshi (a mixture of soy sauce, sugar, and mirin). Create your favorite flavor with a variety of condiments.



Kamaage udon ¥990 (Including tax)



Japanese sake by the bottle ¥1,650 /
by the glass ¥770 (Including tax)

2-14-18 Nezu, Bunkyo City
☎03-5815-4675
☀ 11:30~14:30
🌙 17:30~21:30 (L020:30)
Note: Reservations only accepted for dinner
🏠 Sun. Mon.
¥ ☀ ¥1,200 (Excluding tax)~
🌙 ¥4,000 (Excluding tax)~
🚶 A 2-minute walk from Nezu Station

www.kamachiku.com/



03 Roast chicken Nezu Torihana

The rare brand-name chicken called Tokyo Shamo is only produced in a limited quantity. Tokyo Shamo is lean, and has a fresh taste packed with umami and rich flavor. For lunch, try the four kinds of oyakodon (chicken and egg bowls) made with special eggs. For dinner, the restaurant serves charcoal-grilled yakitori chicken skewers, along with Ryoma-Nabe, which is a chicken sukiyaki pot.



Tokyo Shamo Yakitori set course ¥4,100 (Including tax)



Tokyo Shamo Oyakodon ¥1,680 (Including tax)

2F Takano Second Bld., 1-27-1 Nezu, Bunkyo City
☎03-5834-8079
☀ 12:00~14:00 (L013:30)
🌙 17:30~22:00 (L021:00) Tue.~Sat.
18:00~21:00 (L020:00) Sun. Holiday.
🏠 Mon. (closed for lunch irregularly)
¥ ☀ ¥1,380~¥3,500 (Including tax)
🌙 ¥2,450~¥5,100 (Including tax)
🚶 A 8-minute walk from Nezu/ Sendagi Station

torihana-nezu.gorp.jp

04 deep-fried skewers Hantei Nezu Honten

This three-story building is made completely of Japanese zelkova wood, and is particularly eye-catching in the Nezu neighborhood. The meal starts with the Hantei yoruzen dinner course, which consists of twelve kushiage skewers and two appetizers. All the skewers are chef's choice, and made-to-order. The skewers use fine, custom-ordered panko crumbs and are fried at a fairly low temperature, making them light and crispy. At lunchtime, there's a great-value Hiruzen lunch set featuring eight types of kushiage skewers.



Hantei Hiruzen lunch set ¥3,630 (Including tax)



2-12-15 Nezu, Bunkyo City
☎03-3828-1440
☀ 11:30~15:00 (L014:00)
🌙 17:00~22:00 (L021:00)
🏠 Mon.
¥ ☀ ¥3,630 (Including tax)~
🌙 ¥5,500 (Including tax)~
🚶 A 2-minute walk from Nezu Station

www.hantei.co.jp/

05 octopus dishes Takoya Sanchu

An izakaya with a focus on octopus cuisine. On the menu filled with various octopus dishes, the most famous is the takoshabu. Giant Pacific octopi caught in Hokkaido are frozen alive and then thinly sliced. The octopus akashiyaki is like meringue and fluffy. Octopus and shrimp tempura rice bowls and octopus rice are also available. Take the challenge of trying the rare octopus odorigui—eating it alive while it is still moving! They also offer an octopus tempura bowl and octopus rice. Challenge yourself by trying the rare octopus odorigui—eating it alive while it is still moving.



Takoshabu (for one person) Note: Only offered for two people or more
¥2,200 (Including tax)



Combo of two octopus dishes ¥1,500 (Including tax)



3-1-17 Sendagi, Bunkyo City
☎03-3824-2300
☀ 17:30~22:30
Sat. 17:00~22:30
Sun. 17:00~22:00
🏠 Wed. Irregular holidays
¥ ¥4,000~¥8,000 (Including tax)
🚶 A 3-minute walk from Sendagi Station



06 Sweets shop Kanmidokoro Imojin



This store was originally opened as a sweet potato shop (imooya) by Yamada Jinzo, and was therefore named Imojin. The shop was turned into a sweets cafe at the beginning of the Showa period, and has been crowded with sweets lovers ever since. They take particular pride in their homemade ice cream menu, a classic example of which is the ice cream anmitsu parfait—anmitsu topped with vanilla ice cream—and Avec ice cream, which uses both vanilla and ogura ice cream. In winter they serve oshiruko and showayaki (similar to imagawayaki), and in the summer they have shaved ice.

Specialty



Ice cream monaka sandwich
Takeout available

¥140 (including tax)



Ice cream anmitsu parfait

¥580 (including tax)

2-30-4 Nezu, Bunkyo City

☎03-3821-5530

🕒 11:00~18:00 (LO17:40)

🏠 Mon.

💰 Average budget ¥600 (Including tax)

🚶 A 5-minute walk from Nezu Station



09 Senbei/hail Nezu Yaegaki Senbei



This senbei shop is cherished by the rakugo performer Danshi Tatekawa, and offers more than 50 kinds of rice crackers. Its flagship items are the shoyu senbei (soy sauce flavor) and the age tsutsuji senbei (azalea-shaped, deep-fried) sold in bags. The classic soy sauce crackers are thin and light with a lingering deliciousness. You will definitely snack on three pieces in no time! Another must-try is the popular okoge (scorched crackers).

Specialty



Shoyu senbei / Age tsutsuji senbei

¥486 (including tax)



Okoge

¥432 (including tax)

1-23-9-102 Nezu, Bunkyo City

☎03-3828-7228

🕒 10:00~18:00

Sun. Holiday. 11:00~17:00

🏠 No holiday

💰 ¥324~¥3,240 (Including tax)

🚶 A 5-minute walk from Nezu Station / Sendagi Station

07 Japanese sweets Okashitsukasa Musashiya



The long-standing, much-loved local specialties of mame daifuku and half-cooked dorayaki have been featured enough on television and in magazines to make them well known, even outside the area. The mame daifuku are made with mochi that has been freshly pounded every morning. Their refined taste comes from the saltiness of the red beans sourced from Furano City, and the light sweetness of the high quality, north sea adzuki beans that make up the coarse red bean paste inside. The half-cooked dorayaki are a popular product that always sells out, set apart by their fluffy pancakes with the texture of half-cooked omelets.

Specialty



Mame daifuku

¥170 (including tax)



Half-cooked dorayaki

¥190 (including tax)

3-42-9 Sendagi, Bunkyo City

☎03-3822-1505

🕒 9:30~18:30

🏠 Wed.

💰 ¥130~¥300 (Including tax)

Does not accept credit cards

🚶 A 5-minute walk from Sendagi Station

10 taiyaki Nezu no Taiyaki



A favorite of the people of Nezu, this store gets so busy it has long lines outside it day after day. These traditional, "natural" taiyaki are baked one by one and can be eaten right away while they are hot, but they are also good after they've cooled. The fragrant skin is thin and baked until crisp, and the inside is soft and chewy. Inside is some piping hot, chunky red bean paste. The store sells out at around 14:00 every day.

Specialty



Nezu no Taiyaki

¥210 (including tax)



Red bean paste by the bag (500g)

¥840 (including tax)

1-23-9-104 Nezu, Bunkyo City

☎03-3823-6277

Note: During busy periods, they may not be able to answer the phone.

🕒 10:00~14:00

🏠 Sat. Sun. Holiday. and Irregular holidays

💰 ¥210 (Including tax)~

Does not accept credit cards

🚶 A 5-minute walk from Nezu Station



08 sweet rice confectionery Kikumi Senbei Sohonten



Unusually, Kikumi Senbei Sohonten's senbei are square. Their hard-baked, aromatic soy sauce-flavored crackers were loved by Mori Ogai, Takamura Koun, and Takamura Kotaro and have never changed. They make good souvenirs of Yanesen, or they can be a good snack on a walk. The standard is the Sanshoku Fukuroiroi Senbei assortment—shoyu senbei flavored with soy sauce, slightly sweet amasembei, and matcha-flavored chasembei, all included in one bag.

Specialty



Sanshoku Fukuroiroi Senbei

13 pieces in one bag ¥1,100 (including tax)



Shoyu Senbei

¥80 (including tax)

3-37-16 Sendagi, Bunkyo City

☎03-3821-1215

🕒 10:00~19:00

🏠 Mon.

💰 ¥80~¥7,000 (Including tax)

🚶 A 1-minute walk from Sendagi Station

kikumisenbei.tokyo

11 Meat specialty store Sendagi Koshizuka



A middleman for the Tokyo Meat Market, their beef is SQF (Safe Quality Food) quality certified. Processed goods such as sausages and belly ham are made thoughtfully and slowly, with carefully selected ingredients. Try the popular homemade corned beef that has been featured in various media.

Specialty



Homemade corned beef

¥3,180 (including tax)



Belly ham

¥1,580 (including tax)

3-43-11 Sendagi, Bunkyo City

☎03-3823-0202

🕒 10:00~19:00

🏠 Wed.

💰 ¥500~¥10,000 (Including tax)

🚶 A 7-minute walk from Nippori Station
A 5-minute walk from Sendagi Station

* We also have a branch in Tokyo Dome City LaQua.

www.koshizuka.co.jp/



HAKUSAN / HONKOMAGOME

AREA INFORMATION

In the Hakusan / Honkomagome area, there are many Japanese gardens and temples. Between Hakusan and Honkomagome stations, there are over 30 temples centered around Hongo-dori Avenue, which are linked to anecdotes from the Edo period and home to a number of gravestones. The main landmark in this area is Rikugien, which used to be a daimyo's garden. Now it is visited by many tourists. The stretch to the west of Sengoku Station is a residential area developed on the remains of traditional town houses and samurai residences. From historic spaces to spaces that give off the feel of an old neighborhood, you can see many different faces of the city.



Rikugien Garden



recommended route

1 Hakusan Shrine

A shrine to a matchmaking god. Famous for its hydrangeas. The main shrine is called Kaga Ichinomiya.



✓ A 8-minute walk

2 Handmade western sweets Le Bon Vivant

The Hakusan series, Ichio shortbread, and Japanese ganache all make great souvenirs from your walk through this literary part of town.



✓ A 7-minute walk

3 Sakanamachi Chojuan

Chojuan has been around for 320 years, and they recommend their handmade soba, made from 100% freshly-ground buckwheat flour.



✓ A 7-minute walk

4 Okashitsukasa Ichiroan (Japanese sweets)

An old Japanese confectionery store that was loved by Natsume Soseki. Their unique jo-namagashi confections are highly recommended.



✓ A 25-minute walk

5 Rikugien Garden

A daimyo's garden built in a strolling garden style with man-made mountains and miniature lakes, typical of the gardens popular in the Edo period. It has beautiful autumn foliage.



List of Shops and Restaurants

- | | | |
|---|------------------|---|
| 1. Unagi Genji | 5. Squalo Bistro | 9. Okashitsukasa Ichiroan |
| 2. Edo Soba Takumi Shonosuke Sakana-machi Chojuan | 6. Bolija | 10. Matsumemon |
| 3. kappo kaneko | 7. Komori-tei | 11. Handmade western sweets Le Bon Vivant |
| 4. Kisaburo Nojo | 8. Eisendo Okano | 12. Pâtisserie Française Héritier |



- | | |
|-------------------------------|----------------------|
| City Office | District Borderline |
| Elementary School | Highway |
| High School | Main Road |
| Toilet Restroom | JR Station |
| Barrier-free | Subway Station |
| Police Station | Subway Exit |
| Police Box/Koban | Tram |
| Fire Station | Bus Stop |
| Tax Office | Community Bus B-Guru |
| Post Office | Yushima Sta. |
| Hospital | |
| Shrine | |
| Temple | |
| Cemetery | |
| Famous Sites | |
| A resting spot | |
| lit. "Literary capital" (P58) | |

A resting spot / Toyo Bunko museum



A museum of valuable Oriental Studies materials. The Morrison Collection is said to be the most beautiful bookcase in Japan. There is a cafe/restaurant created by Koivai Farm, which is perfect for a short break.

01 Unagi Genji

Unagi dishes

This restaurant's unaju uses brand-name eels reared in Aichi Prefecture's Mikawa Ishiki. The dish is prepared using Kanto-style cooking techniques that require more preparation steps, such as steaming, so it takes 30 minutes for your order to be served. However, the taste of this fluffy, grilled eel is in a class all of its own. They also offer a range of other items on their menu, including a la carte dishes like fried eel bones and yakitori chicken skewers, as well as Japanese sake. The restaurant will close once they run out of eel, so please be advised to make a reservation before you visit.

Specialty



Premium unaju ¥4,200 (including tax)



4-42-3 Honkomagome, Bunkyo City
☎03-3821-1006
 ☀ 11:30~14:00 (L013:15)
 🌙 16:30~20:00 (L019:00)
 🏠 Tue. Irregular holidays
 💰 ☀ ¥2,750~¥5,400 (Including tax)
 Does not accept credit cards
 🚶 A 8-minute walk from Tabata Station

www.unagi-genji.com



02 Edo Soba Takumi Shonosuke Sakana-machi Choju-an

Soba

Choju-an was established 320 years ago, and every year of that accumulated history comes through in its flagship menu item: *juwari* soba noodles (made from 100% buckwheat flour), which are a source of pride for the restaurant. They grind just the required amount of domestic buckwheat flour for each day in a stone mortar to hand-make noodles every day. *Tenseiro* is another must-try. This dish is cold soba noodles and tempura. They use the freshest possible prawns and conger eel, which are the "stars" among all the tempura. These are kept alive until an order is received, before being deep-fried in a batter that's crispy on the outside and fluffy on the inside. Freshly-fried tempura is served with a slightly sweet warm sauce, together with *nihachi* soba noodles (made from 80% buckwheat flour; 20% wheat flour).

Specialty



Cold soba noodles made from raw 100% buckwheat flour, served on a bamboo tray ¥1,513 (including tax)



Cold soba noodles with ¥3,031 (including tax) fresh prawn tempura, served on a bamboo tray

Atlas Hills Bunkyo Hakusan 1F, 2-29-5 Mukogaoka, Bunkyo City
☎03-3811-4313
 ☀ 11:00~14:30 (LO)
 🌙 17:00~22:00 (L021:00)
 Sun. Holiday. ~21:00 (L020:30)
 🏠 Wed. Thu.
 💰 ☀ ¥1,000~¥3,000 (Including tax)
 🌙 ¥1,000~¥3,000 (Including tax)
 🚶 A 3-minute walk from Honkomagome Station

www.tyoujuan.com

03 Kappo Kaneko

Japanese cuisine

* Food and drink services are currently suspended.

Founded in 1930. Just off of the main Hongo Street, you can experience a Japanese dining atmosphere. Dining is offered in Japanese style private rooms with chairs. You can leisurely spend time here for celebrations involving children or grandparents. Also, even if you are dining by yourself, you can feel free to participate in our regularly held Japanese event "Kihon-no-ki."

Specialty



2-12-2 Mukogaoka, Bunkyo City
☎03-3821-1008

*Only the renting of rooms, including the café space, is available.

*Please check our website for more information: www.kappou-kaneko.com

🚶 A 4-minute walk from Todaimae Station



04 Kisaburo Nojo

Egg dishes

This restaurant has popular and must-eat egg dishes that are cooked using only select eggs. When ordering the signature dish Tamago Kake Gohan (rice with raw egg), you can choose one out of eight different eggs that the owner found around the country, who is a certified egg sommelier. You should definitely take the opportunity to taste the difference compared to eggs sold at grocery stores. Their brand chicken and brand pork are also shipped directly from the farm. Oyakodon, which is made with Kaiji shamo chicken raised in Yamanashi Prefecture is also a popular menu. At lunch, the restaurant offers all-you-can-eat-raw eggs with rice meals.

Specialty



Rice with raw egg meal (all-you-can-eat raw eggs) ¥1,200 (including tax)



Special sunset oyakodon meal with local chicken ¥1,200 (including tax)

1-23-11 Sengoku, Bunkyo City
☎03-3943-3746
 ☀ 11:00~14:30
 🌙 17:00~22:00 (L021:00)
 Sat. Sun. Holiday. ☀ 11:00~16:00
 🏠 Open every day (excluding New Year's Holidays)
 💰 ☀ ¥1,000~¥2,500 (Including tax)
 🚶 A 2-minute walk from Sengoku Station

www.kisaburo-sengoku.com



05 Squal Bistro

French cuisine

A local restaurant where you can enjoy French and Western-style cuisines. It offers set courses at reasonable prices. The most popular choice for dinner is their Special Full Set Course, which comes with a choice of a main dish, including a sirloin steak, and an assortment of nine different kinds of hors d'oeuvres. During lunch time, they offer popular daily specials with either meat or seafood paired with a filling salad.

Specialty



Ise shrimp gratin ¥5,478 (including tax)



Assortment of nine kinds of hors d'oeuvres ¥2,728 (including tax)

4-45-18 Sengoku Nagashima Building 1F, Bunkyo City
☎03-3945-6821
 ☀ 11:30~14:00 (L014:00)
 🌙 17:00~21:00 (L021:00)
 🏠 Wed.
 💰 ☀ ¥1,450~¥7,678 (Including tax)
 🌙 ¥5,500~¥16,500 (Including tax)
 🚶 A 2-minute walk from Sengoku Station

www.squale-bistrot.co.jp/



06 Bolija

Chinese cuisine

The restaurant's name means "house of glass" in Chinese. It was designed by Yo Shoen, who is renowned for his glass architecture. You can try the weekly set meal, rice gruel, and dim sum in the restaurant on the second floor. The Free Topping Bowl is also popular for takeouts. You can choose three kinds of sides to add to either rice, rice gruel, or fried noodles. The third floor can accommodate banquets of up to 35 people, while the private rooms in the basement can be used for business dinners. You can enjoy a set course or buffet according to your budget and preferences.

Specialty



Gomoiku anake yakisoba noodles ¥1,200 (Excluding tax)



2-11-8 Mukogaoka, Bunkyo City
☎03-5834-1255
 ☀ 11:30~15:00 (L014:30)
 🌙 17:30~22:30 (L021:30)
 🏠 New Year holidays
 💰 ☀ ¥1,000~¥2,000 (Including tax)
 🌙 ¥1,500~¥10,000 (Including tax)
 🚶 A 2-minute walk from Todaimae Station



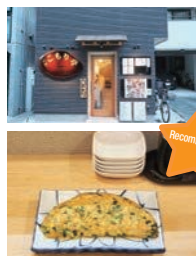
07 Izakaya Komori-tei

This restaurant first opened over 40 years in the back alley of Honkomagome. The menu features seasonal seafood carefully selected by the second-generation owner as well as local sake, such as Juyundai. The local sake is a perfect match for the fresh sashimi combo. The regular diners always order the delicious garlic chive omelet, which has the same flavor and price since the restaurant first opened. In 2021, the izakaya-style restaurant was renovated to welcome diners of all ages.

Specialty



Seasonal sashimi combo ¥1,800 (Excluding tax)



Garlic chive omelet ¥400 (Excluding tax)



1-3-18 Honkomagome, Bunkyo City
☎03-3813-8625
 ☎ 17:00~22:00 (21:00)
 ☎ Mondays, and 1st & 3rd Sundays
 ☎ ¥¥6,000 (Excluding tax)
 Does not accept credit cards
 🚶 A 3-minute walk from Honkomagome Station
 🚶 A 3-minute walk from Hakusan Station



08 Japanese sweets Eisendo Okano

Ever since its establishment, this confectionery shop has used absolutely no additives in any of their products, including the jo-namagashi confections that they have long made by hand. Their signature product, baked mame daifuku has a unique taste—its smooth sweet red bean paste filling has red beans in it. The bean paste is sweetened with a high quality sugar called "onizarato," and the surface of the mochi is nicely baked. Their dorayaki have recently gained popularity. There are three kinds of dorayaki, including butter dorayaki with sweet bean paste which is glazed with butter on the outside.

Specialty



Baked mame daifuku (one) ¥238 (Including tax)



Butter dorayaki ¥270 (Including tax)



1F Eisendo Bld., 6-2-1 Honkomagome, Bunkyo City
☎03-3946-0141
 ☎ 9:00~18:00
 ☎ Sun.
 ☎ ¥¥210~¥2,000 (Excluding tax)
 Does not accept credit cards
 🚶 A 1-minute walk from Sengoku Station

09 Japanese sweets Okashitsukasa Ichiroan

Placing great importance on seasonal themes, this confectionery shop offers 15 to 20 kinds of jo-namagashi confections for each of the 24 divisions of the solar year (each about 2 weeks in duration). This amounts to 400 to 450 kinds a year. In addition to traditional sweets, they also have Christmas-themed ones. Nearby, you will find the site of a house where Natsume Soseki formerly lived for about three and half years while he was writing I am a Cat. With his house being so close, they say Soseki himself often visited the shop.

Specialty



Various Japanese confectioneries



Seasonal jo-namagashi confections ¥400 (Including tax)~



2-14-9 Mukogaoka, Bunkyo City
☎03-3823-1365
 ☎ 9:00~18:00
 ☎ Sat, Sun, and holidays~17:00
 ☎ Tue.
 ☎ ¥¥400 (Including tax)~
 Does not accept credit cards
 🚶 A 8-minute walk from Todaimae Station
 🚶 A 10-minute walk from Nezu/ Sendagi Station

10 Japanese sweets/Western sweets Matsuemon

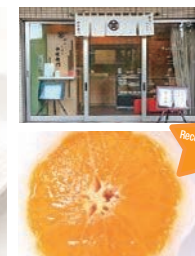


A Japanese and Western confectionery shop inconspicuously facing out on Hakusan-dori Street. Look out for the conspicuous curtain covering its entrance that is emblazoned with the shop owner's family crest and characters reading "Matsuemon". We are committed to making confectionary that uses zero or as little as possible preservatives, emulsifiers, and modified starches. Using matcha green tea from Uji in Kyoto and Hokkaido-grown daifuku azuki beans, the shop makes its signature dorayaki Japanese pancakes, matcha cakes, and matcha chocolates. Japanese and Western confectionery styles come together here in beautiful harmony.

Specialty



Dorayaki daifuku ¥260 (Excluding tax)



Whole tangerine daifuku ¥520 (Excluding tax)

5-1-9 Hakusan, Bunkyo City
☎03-6801-5110
 ☎ 11:00~19:00
 ☎ Irregular holidays
 ☎ ¥¥180~¥6,500 (Excluding tax)
 🚶 A 5-minute walk from Hakusan Station

www.matsuemon.co.jp/

11 Western sweets Handmade western sweets Le Bon Vivant



In French, the shop's name means "to find delight in eating and playing." The confectioners put their hearts into making various kinds of sweets, including seasonal cakes, cakes for anniversaries and celebrations, ganache, eight kinds of baked goods, and twelve kinds of cookies. The Hakusan Bokujo Series and Hakusan no Ishidatami (recognized by the Bunkyo City Tourism Association as recommended souvenirs) and the specialty Kanchoro no Icho Sable, inspired by writers who have ties to Hakusan, all make perfect gifts.

Specialty



Hakusan Bokujo assortment of six packs ¥1,760 (Including tax)
 twelve packs ¥3,304 (Including tax)



Hakusan no Ishidatami ¥1,512 (Including tax)

1F, 1-32-7 Hakusan, Bunkyo City
☎03-3815-3925
 ☎ 10:00~18:30
 ☎ 1 Jan.
 ☎ ¥¥162~ (Including tax)
 🚶 A 2-minute walk from Hakusan Station

<https://sites.google.com/view/bon-vivant>

12 Western sweets Pâtisserie Française Héritier



A popular patisserie loved by the local residents. The most popular item is HAKUSAN (Mont Blanc). The name is stylish because Hakusan means "white mountain" in Japanese. The traditional French pastry canelé, which is crispy outside and soft inside, is also a popular item. The shop has a wide range of pastries. The French term Héritier refers to "successor," and the name symbolizes the owner's passion to continue the traditional French pastry making processes.

Specialty



HAKUSAN (Mont Blanc) ¥702 (Including tax)



Canelé de Bordeaux ¥356 (Including tax)

HAKUSAN Sky View 101., 2-29-6 Hakusan, Bunkyo City
☎03-3868-0512
 ☎ 11:00~19:00
 ☎ Random holidays and Tuesdays
 ☎ ¥¥200~2,000 (Including tax)
 🚶 A 10-minute walk from Hakusan Station

<https://heritier-jp.com/>

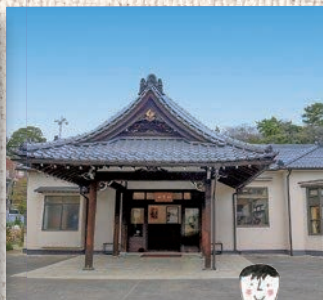


An Area where Tradition Passes Seamlessly from the Edo Period to Modern Times

SEKIGUCHI / MEJIRODAI

AREA INFORMATION

In Edo times, the Mejiro dai area to the north of the Kanda River was lined with samurai residences stretching toward Gokokuji Temple. There are a large number of parks and facilities with some connection to the Edo Period. These include the Hotel Chinzano Tokyo, Sekiguchi Bashoan where Basho Matsuo used to live, the Eisei-Bunko Museum that displays treasures from the Hosokawa clan (the lords of the old Kumamoto Domain), and the Higo Hosokawa Garden, laid down on the remains of the residence that the Hosokawa clan used to use as a retreat. Also home to the publishing company Kodansha, Japan Women's University, and Ochanomizu University, the area is a noted educational center.



Higo-Hosokawa Garden



recommended route

1 Gokokuji

Founded in 1681. The main hall, which is designated as an Important Cultural Property, was built in 1697.



▼ A 1-minute walk

2 Kogetsudo

(Japanese sweets)

Standing in front of the Gokokuji Temple, this confectionery shop is famous for its Gekkoden-themed monaka.



▼ A 1-minute walk

3 SPERANZA

(Italian)

Lightheartedly relish the taste of brick oven pizza, an Italian daily staple.



▼ A 8-minute walk

4 Le Pain Francais Sekiguchi

The first bakery in Japan to bake French bread. The way the bread is prepared has never been changed.



▼ A 11-minute walk

5 Higo-Hosokawa Garden

Incorporating the natural landscape of Mejiro dai, this garden offers a dynamic view with its man-made pond and beautiful walkway.



List of Shops and Restaurants

- | | | |
|------------------|--|---------------------------|
| 2. Sushi Yanagi | 8. Bistro Le Soleil | 14. MAHLZEIT |
| 3. Hashimoto | 9. Ristorante La Barrique Tokyo | 15. Edogawabashi Naniwaya |
| 4. Ryotei Kinsui | 10. MENSHO | 17. Kogetsudo |
| 5. SPERANZA | 11. GYOKUROEN Co., Ltd. | 18. Teyaki Senbei Kisaku |
| 6. Taverna I | 12. Le Pain Francais Sekiguchi Mejirosaka Main Store | |
| 7. Bandiera | 13. Pane & Olio | |



A resting spot / Tokyo cathedral Virgin Mary cathedral



This cathedral was designed by the world-famous architect Kenzo Tange and constructed in 1964. If you look at the building from above, you can see it is built in the form of a giant cross.

- 'Gourmet Map' remarks -

- | | |
|-------------------------------|-----------------------|
| City Office | District Borderline |
| Elementary School | Highway |
| High School | Main Road |
| Toilet Restroom | JR-Station |
| Barrier-free | Subway-Station |
| Police Station | Subway Exit |
| Police Box/Koban | 1 |
| Fire Station | Tram |
| Tax Office | Bus Stop |
| Post Office | Mukogawa 2 Chome |
| Hospital | Myogadani Sta. B-Guru |
| Shrine | Yushima Sta. |
| Temple | recommended route |
| Cemetery | |
| Famous Sites | |
| A resting spot | |
| lit. "Literary capital" (P58) | |

02 Sushi Yanagi

Sushi

Experienced sushi chefs stand behind the counter in a Showa-esque atmosphere. This highly reputed restaurant offers sushi that is every bit as good as that found in Ginza, but for less than half the price. Its specialty topping is natural raw tuna which is always on the menu. The signature dish is nigiri sushi (Sakura). Stop by for lunch and try their nigiri sushi that comes with shrimp head soup and fruit (1 serving: 1,200 yen including tax, 1.5 servings: 1,800 yen including tax).



Nigiri sushi (Sakura)

¥2,750 (Excluding tax)



Their rolled egg is made with Okukuji eggs.



Japanese food

1-48-12 Sekiguchi, Bunkyo City

☎03-3260-1365

☀ 11:00~14:00 (LO13:45)

🌙 17:00~21:00 (LO20:30)

🏠 Closed irregularly on Wednesdays and Tuesdays. (About three times a month)

* Please check our website for more information.

☀ ¥1,720~¥2,000 (Including tax)

🌙 ¥5,000~¥7,000 (Including tax)

🚶 A 1-minute walk from Edogawabashi Station

www.sushi-yanagi.co.jp

03 Unagi Hashimoto

Unagi

A 180-year-old broiled eel specialty restaurant. Broiled using the traditional Kanto-style cutting and skewering, their eel is soft and fluffy. The sauce has been passed down over many years and makes for a perfect combination with the aroma of the binchotan charcoal and the rice packed under the eel. The discerning eyes of the sixth generation chef who maintains the restaurant's unique taste are so good that he can pick great eels regardless of where they are reared. Another must-try is the grilled eel liver with a fragrant aroma and bitter taste that makes it the perfect accompaniment to Japanese sake.



Premium unagi

¥4,800 (Including tax)



Rolled egg*

¥800 (Including tax)



Japanese food

2-5-7 Suidou, Bunkyo City

☎03-3811-4850

☀ 11:30~14:00 (LO14:00)

🌙 16:30~20:00 (LO19:30)

🏠 Thu. We also take consecutive holidays once a month.

* Please contact the restaurant for more information.

☀ ¥4,000~¥6,000 (Including tax)

🚶 A 4-minute walk from Edogawabashi Station

* We take orders from two servings.

www.unagi-hashimoto.jp



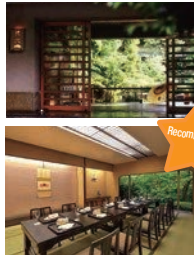
04 Ryotei Kinsui

Banquet dishes

The sukiya-style traditional Japanese restaurant (ryotei) in the garden of the Hotel Chinzanso Tokyo serves traditional multi-course Japanese dinners (kaiseki) made with seasonal ingredients. Dishes made with the distinctive techniques of Japanese cuisine are pleasing to the eye in their workmanship and execution. Enjoy your meal while admiring the natural beauty of the garden from one of the restaurant's thirteen private rooms in an atmosphere fit for a special day. At night, the garden is lit by a "thousand lights" that seem to express the power of life itself.



Chef's choice kaiseki set course Note: The name of the course changes with each season.



Private rooms for each group of guests



Japanese food

inside Hotel Chinzanso Tokyo, 2-10-8 Sekiguchi, Bunkyo City

☎03-3943-5489 (10:00~19:00)

☀ 11:30~22:00 (LO 20:00)

🏠 No holiday

☀ ¥12,800~(Sat. Sun. ¥20,300~)

🌙 ¥20,300~

Note: Prices include consumption tax, but do not include the service charge and private room charge.

🚶 A 10-minute walk from Edogawabashi Station

www.hotel-chinzanso-tokyo.jp/restaurant/kinsui/

Specialty

05 SPERANZA

Italian cuisine



Western food

This pizza restaurant was opened with the hope of offering people in Japan a place to light-heartedly enjoy pizza, an ever-present staple in Italy. The food is prepared using ingredients from Italy in accordance with authentic Italian recipes. Pizzas are baked in a wood-fired oven which was imported directly from Italy. Try the lunch set, which allows you to choose your favorite pizza or pasta, and comes complete with a salad and coffee (cappuccino). Their cappuccino latte art will surely warm your heart.

Specialty



Pizza margherita

¥1,470 (Excluding tax)



Beef steak

¥1,680 (Excluding tax)

1F Noble Otowa, 2-4-2 Otowa, Bunkyo City

☎03-5981-9083

☀ 11:30~15:00 (LO)

🌙 17:30~24:00 (LO)

🏠 Sun. Holiday. (Open on the restaurant's scheduled holidays if a reservation for eight or more people is made.)

☀ ¥1,000~¥2,000 (Including tax)

🌙 ¥2,000~¥3,000 (Including tax)

🚶 A 2-minute walk from Gokokuji Station

www.jp-speranza.sakura.ne.jp/

06 Taverna I

Italian cuisine



Western food

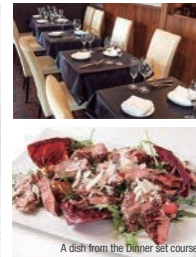
In the same sense that the Italian word "taverna" means everyman's restaurant, the owner-chef's forte is local food that Italian people would make in their own homes. Each and every dish is simple and heartwarming. The lunch set starts from 1,000 yen (exclusive of tax) and comes with your choice of meat, fish, or pasta. This restaurant's cozy atmosphere puts you at ease and is just the place to come dine with your kids.

Specialty



Lunch set

¥1,100 (Excluding tax)~



Dinner set course ¥4,000 (Excluding tax)~

1F Felice Mejirodai, 3-18-4 Sekiguchi, Bunkyo City

☎03-6912-0780

☀ 11:30~14:00 (LO)

🌙 17:30~21:30 (LO21:00)

Sat. Sun. Holiday. 12:00~21:30 (LO21:00)

🏠 Tue. (Open if Tuesday is a holiday, but closed for the following Wednesday). The 3rd Monday of each month

☀ ¥1,000~¥2,000 (Excluding tax)

🌙 ¥4,000~¥5,000 (Excluding tax)

🚶 A 7-minute walk from Gokokuji Station

Note: Private rooms are available for groups of five or more.

http://www.taverna-i.net



07 Bandiera

Italian cuisine



Western food

With a focus on handmade pasta, this restaurant recreates Italian local food. Their delicious pasta has a chewy texture and catches every bit of the sauce. Their menu offers pasta noodles that you can only find in an Italian restaurant, including tagliatelle, a flat, ribbon-like pasta, and trofie, a pasta rolled into strings by hand. Orders are usually a la carte at dinnertime, but you can also enjoy a set course if you make a reservation in advance.

Specialty



Amalfi-prosciutto with lemon cream

¥1,980 (Including tax)



A party package that includes an all-you-can-drink option (Reservations required for six or more people)

¥7,700 (Including tax)

1F Dome Sekiguchi, 1-5-9 Sekiguchi, Bunkyo City

☎03-6228-1091

☀ 11:30~14:30 (LO14:00)

🌙 18:00~22:00 (LO21:00)

🏠 Mon. Tue. (Closed on the following Tue. and Wed., if Mon. is a national holiday) Other irregular holidays

☀ ¥1,500~¥2,500 (Including tax)

🌙 ¥4,000~¥5,000 (Including tax)

🚶 A3-minute walk from Edogawabashi Station

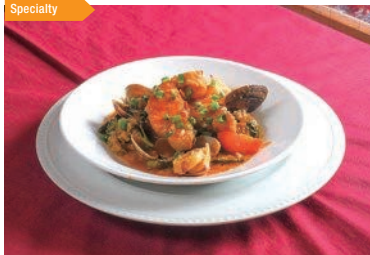


08 French cuisine

Bistro Le Soleil

A bistro inspired by the south of France. You can enjoy a casual lunch at a reasonable price of 1,000 yen (tax included). Each table is separated by a partition, making dining pleasurable whether alone or in a group. It offers reasonably priced individual dishes during dinner time, starting at 520 yen (tax included). Recommended dishes include beef stew and steak frites (sirloin steak and fries). Wine is available from 2,420 yen (tax included) for a bottle. This is a good restaurant for casual dining.

Specialty



Fish of the day: Provence-style stew (dinner only) ¥2,280 (Excluding tax)



Roast beef donburi with soft-boiled egg ¥1,300 (Excluding tax)



101 Sakae-Otowa Mansion, 1-3-3 Otowa, Bunkyo City
☎03-3943-1440
 ☀ 11:45~14:30 (LO14:00)
 🌙 18:00~22:00 (LO20:30)
 Sun. Holiday. ~21:30 (LO20:00)
 🏠 Mon. The 2nd and 4th Tuesday of each month
 💰 ☀ ¥1,100~¥1,900 (Including tax)
 🌙 ¥3,000~¥4,000 (Including tax)
 🚶 A 3-minute walk from Edogawabashi Station

09 Italian cuisine

Ristorante La Barrique Tokyo

An Italian restaurant in a renovated 70-year-old Japanese house. Offers a Chef's Choice course consisting of high-quality dishes using seasonal ingredients that are unique to Japan as well as over 500 types of Italian wines served by a sommelier.

*Reservations are required for both lunch and dinner.

Specialty



Chef's choice full course meal ¥22,000 (Including tax)
 Note: Pictures are for illustrative purposes only.



2-12-2 Suidou, Bunkyo City
☎03-3943-4928
 ☀ 11:30~12:30 (LO)
 🌙 18:00~21:30 (LO)
 Note: Reservations required
 🏠 Sun. Mon.
 💰 ☀ ¥15,000 (Tax and service charge included)~
 🌙 ¥28,000 (Tax and service charge included)~
 🚶 A 3-minute walk from Edogawabashi Station

<https://labarrique.jp>

10 Ramen

MENSHO

The ramen noodles are made with the finest selected domestic ingredients. It is like a dish of French cuisine that is beautiful to the eye. The flagship menu item is the "Okunoto no Shio Ramen (Salt-flavored ramen)," a dish that expresses MENSJO's Farm to Bowl concept. A clear soup made from domestically produced chicken and broth made from giant kelp and shellfish. This sauce is made by using rebrewed soy sauce directly from a brewery. Our chef extensively travels all over Japan to choose the best ingredients.

Specialty



Shoyu ramen ¥1,000 (Including tax)



Wagyu beef tantan noodles ¥1,400 (Including tax)

1F, 1-17-16 Otowa, Bunkyo City
☎03-6902-2878
 ☀ 11:00~21:00
 🏠 Mon. New Year holidays (12/29~1/3)
 💰 ☀ ¥1,000 (Including tax)~
 🚶 A 2-minute walk from Gokokuji Station

www.menya-shono.com/mensho/



11 Cafe

GYOKUROEN Co., Ltd.

A cafe run by Gyokuroen, a tea retailer famous for kombu tea. It is located in Jizodori Shopping Street. Traditionally Japanese yet modern, the cafe has a collection of bonsai placed in front of it. Along with the items that are typically found in a cafe, it serves Gyokuroen's signature products like kombu tea, green tea, and matcha. The cafe's lunch menu offers dishes that utilize kombu tea. You can purchase Gyokuroen products in the cafe.

Specialty



Kombu tea (with snack)

¥500 (Including tax)



Green tea float ¥650 (Including tax)

1-14-1 Sekiguchi, Bunkyo City
☎03-3269-7060
 ☀ 10:00~17:00
 🏠 Sat. Sun. Holiday.
 💰 ¥1,000~¥1,100 (Including tax)
 Does not accept credit cards
 🚶 A2-minute walk from Edogawabashi Station

www.gyokuroen.co.jp

Special edition ⑤

Bunkyo City "Auspicious Souvenirs" Collection

We would like to present Bunkyo City's "Auspicious Souvenirs" that will make perfect gifts for your loved ones, family, and friends when they are taking on the challenge of entrance exams, job hunts, and the like.

Yushima Tenman-gu Shrine



Fuku-ume

The deity of learning—Sugawara no Michizane is enshrined at Yushima Tenmangu. The shrine is visited by many students taking entrance exams and people who wish to pass other exams as well. Lord Sugawara no Michizane dearly loved plum blossoms. With that in mind, the shrine gives away carefully selected pickled plums called Fuku-ume to general visitors (after they have been dedicated to the deity). They are popular as gifts for many people, including students.

Nezu Shrine



Migawari Mamori

Nezu-jinja Shrine is a popular sightseeing spot with foreign tourists. It is home to a dense, parallel row of a thousand torii gates (a quintessentially Japanese type of scenery), a devotional Japanese nutmeg tree, Otome Inari-jinja Shrine, and a tower gate. The Migawari Mamori good luck charm is a small earthenware bell of about 4 cm in size, shaped like one of the animals from the Japanese zodiac. It is said that if you carry a bell in the shape of your zodiac sign, the bell will stand in as your substitute if disaster strikes.

Kitano-jinja (It's NOJI N which has come.), cow Tenjin



Goshuin stamp book

Ushi-Tenjin Kitano-jinja Shrine is famous for its "wishing cow," a stone where Minamoto no Yorimoto was once said to have sat. The front page of Kitano-jinja Shrine's goshuin stamp book features a print of Snowy Morning at Koishikawa, which was one of the scenes from Thirty-six Views of Mt. Fuji by Katsushika Hokusai. In fact, this scene is said to depict the actual view that Hokusai saw when he looked out at Mt. Fuji from the tea house which used to stand in the grounds of Kitano-jinja Shrine.

12

Bakery & cafe

Le Pain Francais Sekiguchi Mejirosaka Main Store



Widely known as the first bakery in Japan to make authentic French bread. In addition to their specialty French bread, their sandwiches and other breads are also firm favorites with their customers. Some customers will even come from far away to visit the shop on weekends, so that they can purchase bread and enjoy the food at the cafe. The customer-favorite lunch menu is the grilled clubhouse sandwich set with a drink (starting from 900 yen, tax included).



French bread baguette ¥346 (including tax)



Clubhouse sandwich ¥886 (including tax)

2-3-3 Sekiguchi, Bunkyo City

☎03-3943-1665

🕒 8:00~18:00 (Sun. Holiday. 17:00)

Lunch 11:00~14:00 (Cafe)

📅 31 Dec. ~4 Jan.

💰 ¥180~¥1,728 (Including tax)

🚶 A 5-minute walk from Edogawabashi Station

www.sekiguchipan.co.jp



13

Bakery

Pane & Olio



This bakery specializes in Italian breads and is run by Chef Kobayashi, who has received recognition in Italy. His panettone requires five days to prepare, and it has won many prizes at contests held in Milan, Italy. Kobayashi focuses on the bread making process and ingredients, and his Italian style and sophisticated sense of Japan are loved around the world.



Panettone ¥4,752 (including tax)



Gourmet focaccia ¥300 (including tax)

1-20-13 Otowa, Bunkyo City

☎03-6902-0190

🕒 10:00~18:00

📅 Sun. Holiday.

💰 ¥800 (Including tax)

Does not accept credit cards

🚶 A 3-minute walk from Gokokuji Station

http://paneolio.co.jp/



14

Bread, baked goods

MAHLZEIT



The only bakery in Japan that makes bread using a homemade milk sourdough starter. The traditional German bread made using a homemade milk sourdough starter is a perfect match for cheese and wine, and you can really have your fill of the taste of Europe. The bakery uses only ingredients that can be consumed with complete peace of mind, such as domestically-produced wheat flour and organic nuts. It holds the belief that safe food will make people both happy and healthy.



Rye campagne A whole loaf of bread (photo) ¥1,360 (including tax)



Quiche (slice) ¥405 (including tax)

102 Tryin Myogadani, 3-15-7 Otsuka, Bunkyo City

☎03-5976-9886

🕒 11:00~19:00

📅 Mon. Thu. Sun. Holiday.

💰 ¥130~¥1,620 (Including tax)

🚶 A 7-minute walk from Myogadani Station

www.mahlzeit.jp

15

Taiyaki

Edogawabashi Naniwaya



The specialty taiyaki are individually baked using special molds. A pinch of salt added to the red bean paste brings out its mild sweetness. The aromatic taiyaki's thin, crispy crust is filled to the brim with bean paste. The store also bakes Mini Taiyaki ningyo-yaki, which are filled with a smoother red bean paste. One package has eight bite-sized pieces, so it makes a great souvenir.



Taiyaki (chunky bean paste only) ¥180 (Including tax) Limited availability



1-5-8 Sekiguchi, Bunkyo City

☎03-3268-6261

🕒 10:00~18:00

📅 Tue.

💰 ¥180 (Including tax)

Does not accept credit cards

🚶 A 3-minute walk from Edogawabashi Station

17

Japanese sweets

Kogetsudo



This confectionery shop's signature item is the Gekkoden Monaka, which is inspired by Gekkoden, a nationally designated Important Cultural Property in the grounds of Gokokuji Temple. The aromatic crust features a tea bowl and tea whisk design. The monaka comes in three different fillings: chunky red bean paste, smooth red bean paste, and white bean paste—all of them sweet but not too sweet. Rikyu Manju is another recommended product. There are round-shaped ones filled with smooth red bean paste and barrel-shaped ones filled with a chunkier red bean paste. The manju skin is made using brown sugar from Okinawa. These are also not too sweet.



Gekkoden Monaka ¥160 (including tax)



Rikyu Manju ¥130 (including tax)

1F River Stone Otowa, 2-10-1 Otowa, Bunkyo City

☎03-3941-4355

🕒 10:00~18:00

📅 Mon. The last Tuesday of each month

💰 -

Does not accept credit cards

🚶 A 1-minute walk from Gokokuji Station

18

Senbei

Teyaki Senbei Kisaku



Kisaku's senbei are individually hand-baked over charcoal, in accordance with the old-fashioned way of making senbei. Their senbei are typically hard-baked, soy sauce-flavored crackers. Each one is solid and filling. The principal ingredient is the brand-name rice that everyone enjoys, rather than the industrial grade rice which is commonly used in the making of senbei. The senbei are flavored with the shop's own, secret soy sauce, and baked all the way through using the infrared rays emitted by the binchotan charcoal.



Wazato Kowashi Warisen Nidozuke (double-dipped halved senbei pieces) ¥730 (Including tax)



Note: Pictures are for illustrative purposes only. Hand-baked senbei

1-7-2 Sekiguchi, Bunkyo City

☎03-3268-1121

🕒 10:00~18:00

📅 Sun. Thu. Holiday. Other irregular holidays

💰 -

🚶 A 3-minute walk from Edogawabashi Station

Bunkyo Sokojikara

The official website of Bunkyo Sokojikara disseminates a wide range of useful information on shops in Bunkyo City, such as restaurants, retail stores, and lifestyle-related services, as well as information on their special offers. In addition to introducing menu items and other information on the stores in Bunkyo, the website shares videos about the stores and give you updates on events at shopping streets. Also visit Bunkyo Sokojikara's official LINE and Instagram accounts to check out weekly updates on the shopping streets.



Current registrants

706 shops and restaurants as of November 30, 2024

Scan the QR code to see more details.



Bunkyo Sokojikara HP Official LINE account Official Instagram account

Direct inquiries to:

Industry Promotion Team, Economics Affairs Division,
Bunkyo City

TEL : 03-5803-1173

Bunkyo eat-all collaborator

Under the slogan of "Thank you for the food," many restaurants are working to reduce food loss and waste. Each participating restaurant is registered as a "Bunkyo eat-all collaborator," and their initiatives are introduced in Bunkyo City.



Current registrants

89 shops and restaurants as of November 30, 2024

Scan the QR code to see more details.



Website for shops and restaurants cooperating
in the Bunkyo No Food Waste campaign

Direct inquiries to:

Recycling Promotion Team, Recycling and Cleaning Division,
Bunkyo City

TEL : 03-5803-1135

About Buntaro

- 特徴 1 The mysterious character Buntaro appeared at the Bunkyo City Tourism Association
- 特徴 2 He wears a bee-like hat and for some reason knows about Bunkyo City.
- 特徴 3 He gives tours of Bunkyo City to the people who just moved here.



©2021 Bunkyo City Tourism Association/ Buntaro Channel

Delicious sweets & drinks

Bunkyo Cafe tour

Each area in Bunkyo City has many great shops that offer a wide range of delicious sweets. Some shops are stylish, some are traditional, and others are casual Japanese-style cafes. Here are four cafes you should visit while walking around the city.



“Koke (Moss)” at the terrace table surrounded by falling cherry blossoms

Patisserie L'essentielle

→See page 31 for shop information

A faint fragrance of cinnamon-like tonka beans surrounds Patisserie L'essentielle located in the middle of Harimazaka. The main source of the fragrance is the “coumarin” which is also found in the cherry trees. It is one of the chef's favorite fragrances. When enjoying a cake at a table on the open terrace while the trees in one of the best cherry tree streets in Bunkyo City are in full blossom, the fragrance from the

cherry trees compliments the fragrance of the tonka beans. The chef's outstanding new cake is “Koke (Moss).” This green tea colored sponge cake is likened to moss. A generous amount of matcha green tea is used for the jelly, mousse, and biscuit, and the soft bitterness is so delicious that it can easily become an addiction. Enjoy the cake with a cup of tea or latte.



Left: External view of the shop Top right: Koke ¥611 Tea (Darjeeling) ¥600(Including tax) Bottom right: Interior



Traditional method protects the original taste

Kissa Ruo

→See page 16 for shop information

When traveling near the main entrance of The University of Tokyo, which is lined with beautiful ginkgo trees, you should stop by Ruo. Along with its signature menu, the Ceylon-style curry rice, the floats with homemade vanilla ice cream are also popular. The owner recommends them saying, “We have kept the original taste by maintaining the traditional methods.” In addition to cream soda, which is a regular menu item in cafes, the coffee float is also popular. The combination of the bitter coffee jelly and sweet vanilla ice cream is superb.



Top left: Painting by Rouault hung in the store
Bottom left: Cream soda ¥730(Including tax) Right: Interior



French toast with home roasted coffee

Home roasted coffee Mijinko

→See page 16 for shop information

Mijinko is located in the middle of a hill that connects Yushima Tenmangu Shrine and Yushima Seido. It has a variety of food items on the menu, including special coffee and thick pancakes. The “honey & mascarpone” teppan (skillet) French toast (available only from October to May) has a caramel-colored exterior with an interior texture that is similar to pudding. Enjoy the rich flavor of the mixed flower honey and mascarpone. In addition, try the homemade pudding made with lots of eggs and topped with original coffee caramel. All of the menu items pair well with the home roasted coffee. You can also enjoy their lunches, too.



Top: Interior Bottom left: Original blend No.1 mild ¥650(Including tax)
Teppan French toast honey & mascarpone ¥980(Including tax)
Bottom right: External view of the shop

A Japanese-style cafe you will want to stop by while walking around “Yanesen” area

Kanmidokoro Imojin

→See page 36 for shop information

Imojin is located on Aisome Odori (street) in Nezu. It is a Japanese-style cafe you should visit while walking around the “Yanesen” area. Their specialty is ice cream. The second-generation owner became afraid of big fires like the one he experienced during the Great Kanto Earthquake, so he changed the business from a baked sweet potato shop to a milk bar (ice cream shop). Their signature menu item is “Avec ice cream,” which is a combo of vanilla and ogura ice cream. The delicious “Avec mamekan” uses Avec ice cream to bring out the flavor of the red peas and agar. For the shop's cream soda, a special melon syrup for shaved ice is used. They also sell fresh, warm showayaki that is an even thicker version of imagawayaki (muffin containing sweet bean paste) at the store front. It will warm your heart as well as your hands in cold seasons.



Top: Interior Bottom left: Cream soda ¥480(Including tax)
Bottom right: Avec mamekan ¥680(Including tax)



1



2



5



6

Wow everybody without fail!

Perfect gifts with

These sweets—no matter how old or new they are—are much loved by the locals as snacks and as desserts after a meal. Besides the sweets, there are other not-to-be-missed masterpieces that originated in Bunkyo City and have become popular throughout Japan. We have selected a wide variety of souvenirs, ranging from Japanese and Western confections by renowned, long-standing confectioneries and cake shops—delicious but also fun with their unique appearances and packaging—to food that you can take along with you to enjoy with someone when you are visiting them. Here are some of the exciting masterpieces of Bunkyo City that will delight and impress anyone.



3



4

① Ozawa Yogashiten
Ichigo Chande (large)
¥300

A refreshingly sour strawberry with whipped cream, placed on a cookie and covered with chocolate. This dessert is known only to a few. Some famous celebrities visit the shop in private so they can hand out these sweets at work. In order to ensure that you get your hands on them, it is best to make a reservation.

⇒Shop details on page 19

② Yushima Kagetsu
Karinto (Small round canister)
¥2,322

The classic. People consider it to be the signature product of Kagetsu. The bright scarlet round canister contains two packages of their delicious karinto (90 grams each). When a regular customer gave them to their acquaintances in Kyoto as souvenirs, everyone asked where they could get them for themselves.

⇒Shop details on page 19

③ Sendagi Koshizuka
Corned beef Reuben sandwich
¥680

A delicious sandwich made with popular corn beef, cabbage, and cheese on select bread. The sandwich uses coleslaw instead of sauerkraut. It tastes good as it is, or it can be warmed up in a toaster oven.

⇒Shop details on page 37

④ Edogawabashi Naniwaya
Taiyaki
¥180

These "natural" taiyaki are individually baked using special molds. The chunky red bean paste is made with adzuki beans from Tokachi, with a pinch of salt added as a secret ingredient to enhance the paste's sweetness. They are tasty hot or cold, so they make the perfect souvenir.

⇒Shop details on page 51



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⑤ Ueno Isen Honten
Pork Cutlet Sandwich (six pieces)
¥1,080

Now popular throughout the country, the pork cutlet sandwich originated at this restaurant. In its early days, the restaurant came up with the idea of a pork cutlet sandwich using smaller bread, so that geisha women could snack on them without spoiling their makeup. This sandwich also has a long history as a souvenir. They also have a box of nine pieces (1,580 yen, including tax).

⇒Shop details on page 6

⑥ Tsuruse Yushima main store
Mame daifuku
¥220

The customer-favorite mame daifuku is made with plenty of red beans from Hokkaido. Tokachi adzuki beans are soaked overnight in a syrup made from high-quality coarse sugar and then carefully made into a paste the next morning — the resulting red bean paste is simply exquisite. They always sell out fast, so it's best to visit the shop in the morning.

⇒Shop details on page 18

⑦ Ochanomizu Ogawaken
Raisin Wich (ten pieces)
¥1,728

Raisins infused with Western liquor and sweet — but not too sweet — cream sandwiched between two fragrant sable cookies and topped with almonds. These special sweets from Bunkyo City will be a sure-fire hit with anyone. Chill them well before eating.

⇒Shop details on page 9

⑧ Teyaki Senbei Kisaku
Wazato Kowashi Warisen Ichidozuke
¥730

These magnificent treats come recommended from a "real deal" rice cracker specialty shop famous for having appeared in a popular food-themed TV series. These deliberately broken senbei rice crackers are soaked in a secret soy-based sauce for a savoriness that is irresistible with the high-quality brand-name rice.

⇒Shop details on page 51

Literary confections from Bunkyo (lit. "Literary capital")

Popular local confectionery shops in Bunkyo City make confections referencing leading literary figures linked to Bunkyo City. Enjoy walking around the town of Bunkyo City along with the flavor of "Bunjin Meika from the town of literature" as a souvenir that can only be purchased here.

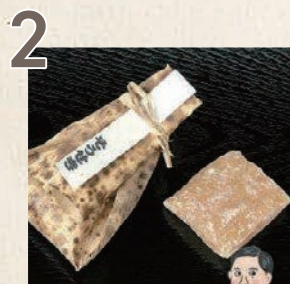


**Hongo Miharado
Matchazuke**

¥220 (Including tax)

The milk paste is likened to white rice and wrapped with green tea flavored dough. It was made based on the image of "Manju-chazuke" (placing a manju on top of rice and pouring green tea into the rice bowl), which is said to have been Mori Ogai's favorite food. With each bite, the red bean paste and matcha green tea melt together to create a wonderful flavor in the mouth. Enjoy this sweet while drinking green tea.

3-34-5 Hongo, Bunkyo City
TEL:03-3811-4489
FAX:03-3811-8194
Regular holiday:Sun.
business hours: weekday 9:30-18:00
Sat. National holiday Sun.10:00-18:00
→ See page 18 for shop information



**Hongo-Masagocho Kikuduki
Soseki**

¥194 (Including tax)

Natsume Soseki is said to have loved peanuts. He used to eat them in secret even when the doctor told him to stop. This sweet is made by mixing peanuts into gyuhi (a type of rice cake), and then wrapping it with a bamboo sheath. This sweet has a strong peanut flavor that is unparalleled.

4-6-13 Hongo, Bunkyo City
TEL:03-3811-0467
FAX:03-3811-0467
Regular holiday:Sun.
business hours:9:00-19:30
→ See the map 5-23



**Pâtisserie Shimon
Elise**

¥280 (Including tax)

Mori Ogai's story The Dancing Girl includes the protagonist Toyotaro and the dancer Elise. The naive but passionate love of these two characters is expressed using pistachios and framboise, and two different tastes are hidden in the heart. The baked confectionary will make you feel the passion for Elise.

1-3-3 Honkomagome, Bunkyo City
TEL:03-3947-3866
FAX:03-3947-3866
Regular holiday:Tue. Closed irregularly
on Mondays
business hours:10:00-18:00
→ See the map 33-39



**Le Bon Vivant
Kanchoro House Ichu shortbread**

¥183 (Including tax)

The large ginkgo tree in the yard of Kanchoro House, Mori Ogai's residence. This shortbread expresses the leaves of the ginkgo tree that watched over as many literary figures gathered together to talk. Orange peel cooked in syrup is mixed into mild butter cream to give a great accent.

1F Akaike Bld., 1-32-7 Hakusan,
Bunkyo City
TEL:03-3815-3925
FAX:03-3815-3925
Regular holiday:New Year holidays
business hours:10:00-18:30
→ See page 43 for shop information



**Matsuemom
Ogai Mochi**

¥324 (Including tax)

Mori Ogai is said to have loved eating manju on rice with tea poured over it. Based on an image of this "manju-chazuke," Ogai Mochi is made by wrapping smooth bean paste with domyoji dough (a type of dough made from rice powder) mixed with green tea, and powdering the mochi with kori-mochi (mochi freeze-dried in the winter air). With this sweet, you can enjoy the taste of rice, bean paste, and green tea all at once.

5-1-9 Hakusan, Bunkyo City
TEL:03-6801-5110
E-mail:info@matsuemom.co.jp
Regular holiday:Irregular holidays
business hours:11:00-19:00
→ See page 43 for shop information



**Kisaku
Kanchoro Dora-no-oto (sound of the gong)**

¥250 (Including tax)

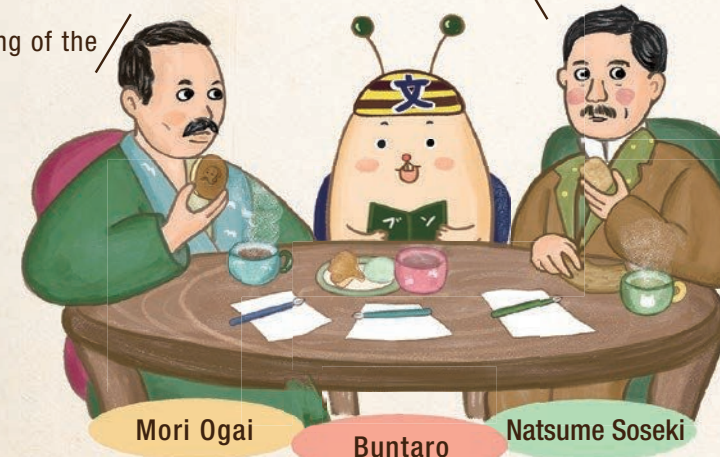
*Make to order in quantities of 5 or more

Mori Ogai's residence "Kanchoro" was an important place for social gatherings within the literary circle in the Meiji era. This dorayaki branded with Ogai's face was made based on an image of the "dora (gong)" that may have existed in the tea room of Kanchoro. Between the dough is filled with lots of mashed bean paste, giving the dorayaki a rich taste.

1-7-2 Sekiguchi, Bunkyo City
TEL:03-3268-1121
FAX:03-3268-1122
Regular holiday:Sun. Holiday Other
irregular holidays
business hours:10:00-18:00 (Mon.-Sat.)
→ See page 51 for shop information

Thinking of the

late famous writers...



Mori Ogai

Buntaro

Natsume Soseki



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