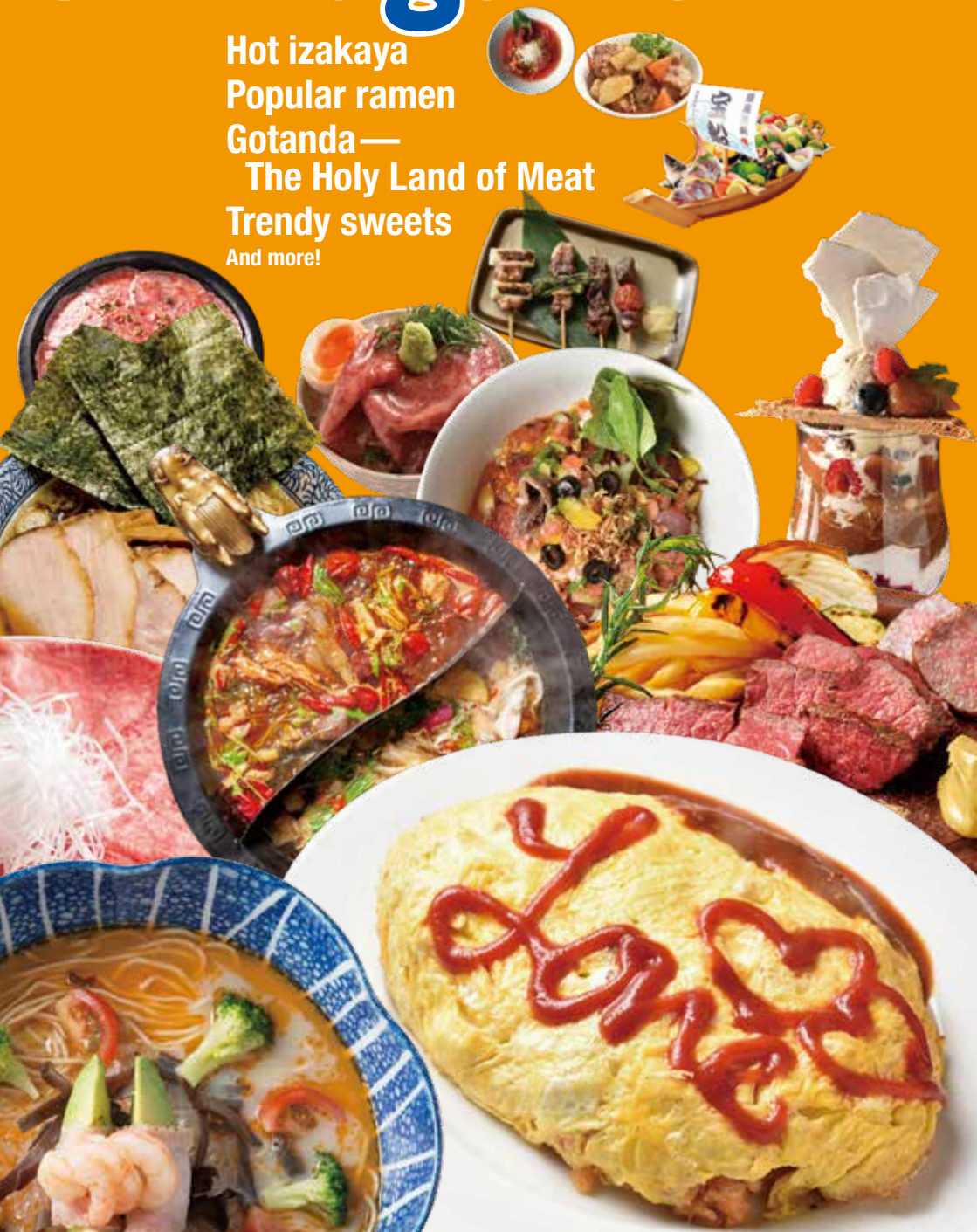


Gourmet
Food Heaven!

Shinagawa



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



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

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



Gourmet Food Heaven! Shinagawa

Fun and food galore!

Get to Shinagawa easily from the airport!

Haneda Airport As little as 11 minutes Narita Airport As little as 68 minutes	Shinagawa As little as 14 minutes As little as 12 minutes	Shibuya As little as 14 minutes Ginza As little as 12 minutes
------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------	--------------------------------------------------------------------------------------



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

Go fishing in the pub!

ZAUO Meguro Branch

S-1

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

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

The Takarabune or "Treasure Ship" Plate.

Only available at the Meguro location Mondays to Thursdays. Content and price depends on time of year.

We also have a range of delicious sake

Urabamba

S-2

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

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

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



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

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



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



Beautifully arranged sweets



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



Ichonoki

S-3

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

- 1-28-14 Kitashinagawa, Shinagawa-ku
- 11:30AM-5PM (sign-in seating Jul-Sep, no further admission once seating sheet fills up)
- Thu (Sun/Thu Jul-Sep) and other temporary closures
- <https://ameblo.jp/ichonoki1979/>





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

You better be REALLY hungry.

**This is the place
to party!**



Try the Hummer Café original steak for 1,400 yen. Served rare on a heated iron plate so you can allow it to keep cooking until it's just the way you like it.



HUMMER CAFÉ S-5

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

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

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

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



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



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

This soup
is good for
you, too



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

Spicy and delicious!

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



Artistic sweets for the soul

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



pâtisserie de bon cœur S-7

This pâtisserie feels like an up-
scale boutique. A café space is
available downstairs.

1st Floor, 3-11-2 Koyama, Shinagawa-ku
11AM-6PM (café last order 7:30PM)
Open year-round
<http://deboncoeur.com/>



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

fire whole 4000 S-6

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

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

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



BumBunBlauCafe with BeeHive S-8

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

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

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



Gourmet
gems that
everyone needs
to try!

Top 8 Ramen

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



Tonkotsu



01

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

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



Soy sauce



02

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

Free toppings
include
anchovies and
olives



03

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



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



Tsukemen



Mazesoba



04

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

01 R-1

IPPUDO Gotanda Higashiguchi



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

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

02 R-2

Chuka-soba Tagano



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

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

03 R-3

Rokurinsha Osaki



This restaurant helped popular-
ize tsukemen and its rich soup
nationwide, and the flavor con-
tinues to evolve.

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

04 R-4

ajitoism



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

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

in Shinagawa

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

Try the chashu-wrapped avocado and other popular toppings!



05

Ebisoba

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

Try the spiciest level... Infinite!!!



Super spicy



06

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

Up to 400g of noodles for free!



Tsukemen



07

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

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



Vegetable tanmen



08

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

05 R-5

SOBA DINING QUATRO



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

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

06 R-6

Jigoku no Tantanmen Gomaryu Gotanda



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

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

07 R-7

Edomae Niboshi Chuka-Soba Kimihan Gotanda



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

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

08 R-8

Ramen Shionoya



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

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

Find the best
of the best
here...

Gotanda — The Holy Land of Meat Cuisine

Getting the
most out of
the wholesale-
retail
connection

Meat Yazawa G-1

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

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



Yazawa Combo — 3,480 yen
This popular menu item comes with beef round steak (100g) and hamburger (200g).

Roast Beef
— 1,300 yen
Slow-roasted beef that offers juicy perfection.



USHIGORO Bambina Gotanda G-2

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

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



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

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



Experience the
charm of Kuroge
wagyu firsthand

Enjoy some
rarer cuts of
meat!



BISTRO marumiche G-3

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

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



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

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



Yakiton Sakaba Kanesho G-4

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

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



Cheap,
tasty, and
popular



Beef Tendon and Tomato Stew (small) — 250 yen
The softly stewed beef tendon and tomato stew offers great flavor that has been popular since the restaurant's opening.

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



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

The perfect match of wagyu and sake



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



Nikuryori Soregashi G-5

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

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

Get take-out from this chicken restaurant

Toriniku Shinanoya G-6

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

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



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

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



A famously creative menu

Tachinomi Todaka G-7

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

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



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



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



This is the place for aged beef

BUTCHER REPUBLIC UNITED G-8

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

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



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



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

Check the latest information and have fun discovering Shinagawa!

Application

● **Wa! Shinagawa Tourist Spots** ([kokosil-shinagawa](http://kokosil-shinagawa.com))

An application for exploring the city using AR (augmented reality) to introduce sightseeing spots, cultural properties and filming locations in Shinagawa.

The text and audio guides are available in English, Simplified Chinese, Traditional Chinese and Korean.

<https://home.shinagawa.kokosil.net/en>



Free Wi-Fi

● **SHINAGAWA FREE Wi-Fi**

Shinagawa Free Wi-Fi can be used at public facilities, main stations and parks in Shinagawa. The portal site when you connect and the confirmation screen are multilingual (English, Simplified Chinese, Traditional Chinese, Korean).

<http://www.city.shinagawa.tokyo.jp.e.ke>

[hp.transer.com/PC/kuseizyoho/kuseizyoho-siryo/kuseizyoho-siryo-free_wifi/index.html](http://transer.com/PC/kuseizyoho/kuseizyoho-siryo/kuseizyoho-siryo-free_wifi/index.html)



Website and SNS

● **Shinagawa Sightseeing Federation**

Public site run by the Shinagawa Tourism Association. Receive the latest information about sightseeing spots, model courses, secret restaurants popular with locals and events! (Available in English, Simplified Chinese, Traditional Chinese and Korean)

<https://shinagawa-kanko.or.jp/?lang=en>



● **shinagawonder Instagram**

Share the charms of photogenic Shinagawa!

<https://www.instagram.com/shinagawonder/>



● **Shinagawa Tourism Association YouTube**

Fun videos of sightseeing spots and festivals are posted here

<https://www.youtube.com/channel/UCMN09zORT10ss1nnjZ64vjg>



● **JAPAN TRAVEL** (Special Shinagawa Page)

Merging Tokyo's traditions and the latest culture — Shinagawa Experience and Sightseeing Information

<https://en.japantravel.com/tokyo/shinagawa>



Share Cycle! Rent and return bikes wherever you want!



Bicycles can be rented or returned at any cycle port in Shinagawa and ten other Tokyo wards. Convenient for short trips.



Tokyo Bicycle Sharing

Search

http://docomo-cycle.jp/tokyo-project/en_index.html

← Get the latest info online!



Get Shinagawa tourist info here!

Visitors can pick up a variety of guidebooks and pamphlets on the area, and digital signs provide multilingual information.

Shinakan PLAZA

1-Chome Kyodo Bldg. 1F, 1-14-1 Oi, Shinagawa-ku
9:30-17:00

