

冊子のイメージ

(飲食店紹介ページの主な掲載内容)



飲食店名、所在地、地図（島しょ地域はQRコードで地図表示）、電話番号、主なメニュー名、価格（島しょ地域のみ）、使用食材など

○「とうきょう特産食材使用店ガイド」英語版（23区及び多摩地域の飲食店（204店）を紹介）

Sumida Creative Italian Meat Bar **SUONO** ☎ 03-6659-9617

URL: [suono.jp](#)

📍 1-28-11 Midori, Sumida-ku
🕒 11:30 - 14:30 (LO 14:00)
17:30 - 22:30 (LO 21:30)
Wednesdays and Saturdays dinner on
Sundays and national holidays
🚶 1 min. walk from Toei Oedo Line Ryogoku Station

Signature menu

Tokyo X Pork Braised in Balsamic Vinegar


Available: Year-round

Ingredients used: TOKYO X Pork

Tokyo X Pork Steak

Available: Year-round



Ingredients used: TOKYO X Pork



Kodaira La Fontana Hanakoganei ☎ 042-444-1067

URL: [lafontana.jp](#)

📍 1-8-2 Hana-Koganei, Kodaira-shi
🕒 11:30 - 15:30 (Last call 15:00)
17:00 - 22:30 (Last call 21:30)
☒ New Year holidays
🚶 2 min. walk from Seibu Shinjuku Line Hana-Koganei Station

Signature menu

"Seafood Salad" with Mustard Dressing


Available: Year-round

Ingredients used: Frill lettuce, leaf lettuce (from Kodaira)

Caprese with Kodaira King Tomato and Burrata Cheese

Available: October to June



Ingredients used: Tomatoes (from Kodaira)



Setagaya gita Ristorante-italiano ☎ 03-5494-5519

URL: [setagaya-gita.com](#)

📍 3-17-6 Kinuta, Setagaya-ku
🕒 11:00 - 15:00 (Last call 14:00)
17:00 - 22:00 (Last call 21:00)
☒ Mondays
🚶 13 min. walk from Odakyu Line Soshigaya-Okura Station

Signature menu

Aglio Olio with Setagaya Vegetables and Oysters


Available: December to March

Ingredients used: Spinach and other seasonal vegetables (from Setagaya)

Green Salad

Available: Year-round



Ingredients used: Carrots, Komatsuna, mustard spinach, spinach, tomatoes and other seasonal vegetables (from Setagaya)



Higashikurume KAKUSHICHI ☎ 042-476-8050

URL: [kakushichi.jp](#)

📍 2-1-34 Chuo-cho, Higashikurume-shi
🕒 11:00 - 17:00
☒ Sundays and Mondays
🚶 15 min. walk from Seibu Ikebukuro Line Higashikurume Station

Signature menu

Spiced Carrot Cake

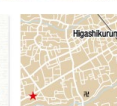
Available: Year-round

Ingredients used: Carrots (from Higashikurume)

Edamame Scone

Available: June to July

Ingredients used: Edamame soybeans (from Higashikurume)



*Business hours and days when restaurants are closed may change. Please check the latest information on the store's website, etc.

○「東京 島じまん食材使用店」ガイドブック英語版（島しょ地域の飲食店（90店）を紹介）

Oshima Tantanmen **kUi**

URL: <https://kuitantanmen.com/> | <https://www.instagram.com/kuitantanmen/>

Address: 3 Habu-minato, Oshima-machi
Opening hours: Lunch 11:00-14:30 (LO 14:00) / Dinner 18:00-20:30 (LO 20:00)
(Dinner on Thursdays and Saturdays only) Closed: Mondays and Tuesdays ☎ 090-5800-9195

We serve tantanmen noodles that can only be eaten on Oshima, made with minced meat from Camellia black pork, a specialty of Oshima raised on feed mixed with camellia oil cake and ashitaba vegetables!
The space, designed by the owner who is also a designer, is stylish and comfortable—not what you would expect from a ramen shop—making it easy for women, families, and couples to visit.
As for spiciness, you can add Oshima-produced island chili peppers to your preference, so even those who do not like spicy food can enjoy these tantanmen!



kUi Tantanmen

Food used ▶ Camellia black pork, salt (flower of ocean)

Available: Year-round

¥1,290

We serve tantanmen noodles that can only be eaten on Oshima, made with minced meat from Camellia black pork, a specialty of Oshima raised on feed mixed with camellia oil cake and ashitaba vegetables!
Unlike typical tantanmen, these have a soy milk base with a mild taste. A one-of-a-kind tantanmen experience!



Chilled Tantanmen

Food used ▶ Camellia black pork, salt (flower of ocean)

Available: Year-round

¥1,290

We serve tantanmen noodles that can only be eaten on Oshima, made with minced meat from Camellia black pork, a specialty of Oshima raised on feed mixed with camellia oil cake and ashitaba vegetables!
The refreshing chilled version is also available year-round.



Spicy Curry Tantanmen

Food used ▶ Camellia black pork, salt (flower of ocean)

Available: Year-round

¥1,290

We serve tantanmen noodles that can only be eaten on Oshima, made with minced meat from Camellia black pork, a specialty of Oshima raised on feed mixed with camellia oil cake and ashitaba vegetables!
A one-of-a-kind tantanmen experience made with authentic spices.



Hachiojima Ryu's Island kitchen

URL: <https://ryus-kitchen.com/> | https://x.com/ryu_6318_molly

Address: 371-1 Okaga, Hachiojima-machi, Hachioji-shi
Opening hours: 11:00-14:00 (LO 13:30) / 15:30-21:00 (LO 20:00)
Closed: Thursdays and Fridays ☎ 090-7651-7809

Local production for local consumption as much as possible. With today's specials showcased on the menu and recommendation board, you can enjoy island meals using seasonal local fish and vegetables from the island. We offer both traditional island dishes and creative new cuisine using island ingredients.
We are also developing desserts and other items using island ingredients.



Kusaya Gyoza Dumplings

Food used ▶ Kusaya, ashitaba vegetables, island chili peppers

Available: Year-round

¥1,000

Kusaya gyoza created by owner Ryul! Even first-time kusaya eaters find them easy to eat and delicious, earning excellent reviews.



Soukanbana Tea (Tairin Getto shell ginger)

Food used ▶ Tairin Getto

Available: Year-round

¥500

This tea is rich in polyphenols and offers a wonderfully soothing aroma.
Tairin Getto (shell ginger) grows only in limited areas and is a rare variety of shell ginger, distinct from the type commonly seen on the island.
On Hachiojima, shell ginger is traditionally called "Soukanbana."

