

Tokyo *Shamo* Chicken Restaurant  
**Nezu Torihana**

☎ **03-5834-8079**

🌐 <http://tokyoshamo.com>



- 📍 2F Daini Takano Bldg, 1-27-1 Nezu, Bunkyo-ku
- 🕒 Tue - Sat 12:00 - 14:00 (Last Call 13:30)  
Tue - Sat 17:30 - 22:30 (Last Call 21:30)  
Sun. and Holidays 17:30 - 21:30 (Last Call 20:30)
- ⓧ Mondays (or Tuesday if a Holiday falls on a Monday)
- 🚶 5 - 6 min. walk from Nezu, Sendagi and Todaimae subway stations



Signature menu

**Tokyo *Shamo* Chicken Course Meal**

Price	3,000yen (tax incl.)
Available	Year-round
Ingredients used	Tokyo <i>Shamo</i> Chicken

**Tokyo *Shamo* Chicken *Oyakodon***

Price	1,490yen (tax incl.)
Available	Year-round
Ingredients used	Tokyo <i>Shamo</i> Chicken



\*Tokyo Tamago no Kagayaki Purin (Tokyo Egg Shining Pudding: 410yen) and Tokyo Milk Dainagon Pudding (450yen) are offered at the restaurant and can be purchased for take-out as well.

Edo Shitamachi Cuisine  
**Miyatogawa Asakusa**

☎ **03-3841-9362**

🌐 <http://tabelog.com/tokyo/A1311/A131102/13111645>



- 📍 2-7-13 Asakusa, Taito-ku
- 🕒 Weekdays 17:00 - 24:00  
Weekends and Holidays 12:00 - 24:00
- ⓧ Wednesdays
- 🚶 5 min. walk from Toei Asakusa Line Asakusa Station Exit A4  
5 min. walk from Tokyo Metro Ginza Line Asakusa Station Exit 1



Signature menu

**Grilled Terajima *Nasu* (eggplant)**

Price	600yen
Available	June to September
Ingredients used	Terajima <i>nasu</i> eggplant (from Sumida)

***Negima* (Chicken and Leek Skewers)**

Price	550yen
Available	Year-round
Ingredients used	Senju <i>negi</i> (spring onions) (from Sumida)



## Asakusa Shuzen Ichimon Honten

☎ 03-3875-6800

URL <http://www.asakusa-ichimon.com/>

Signature menu

## Edo Negima Hot-pot Upper / Premium

Price (2 customers) 3,800 - 12,000yen

Available Year-round

Ingredients Seasonal Edo Tokyo used vegetables

## Tokyo Bay Simmered Conger Eel, Kohada Vinegar

Price 600yen

Available Year-round

Ingredients Conger eel and kohada from Tokyo Bay

📍 3-12-6 Asakusa, Taito-ku

🕒 Mon - Fri 18:00 - 23:00

Weekends and Holidays 17:00 - 22:00

✖ New Year Holidays

🚶 7 min. walk from Tokyo Metro Tawaramachi Station

12 min. walk from Tokyo Metro Hibiya Line Iriya Station

3 min. walk from Tsukuba Express Asakusa Station



## Asakusa Shuzen Ichimon Bekkan

☎ 03-3871-1015

URL <http://www.asakusa-ichimon.com/>

Signature menu

## Kaiseki Group Course (Tokyo Bay Shellfish, Edo Tokyo Vegetables)

Price 3,000 - 25,000yen

Available Year-round

Ingredients General fish and shellfish from Tokyo Bay used Seasonal Edo Tokyo vegetables

## Edo Negima Hot-pot Upper / Premium

Price (Two orders) 3,800 - 12,000yen

Available Year-round

Ingredients Seasonal Edo Tokyo used vegetables

📍 3-32-2 Asakusa, Taito-ku

🕒 18:00 - 22:30

✖ Sundays and Holidays

🚶 8 min. walk from Toei Subway Asakusa Station

8 min. walk from Tobu Isesaki Line Asakusa Station

6 min. walk from Tsukuba Express Asakusa Station



# Oshiage Yoshikatsu

☎ 03-3829-6468

URL <http://www.hotpepper.jp/strJ000104266/>



Signature menu

“Tsubaki” meal set of snacks, *sashimi*, pickles using Tokyo’s Specialty Ingredients

Price 1,490yen

Available Year-round

Ingredients used Edo Tokyo vegetables, fishes from Tokyo Islands, Tokyo Shamo Chicken, Nanakuni Pass Sakura eggs (Machida), TOKYO X Pork soybeans (from Hinode and Ome)

Green Monjayaki (*Ashitaba* Monja served with baguettes)

Price 1,320yen

Available Year-round

Ingredients used Yanagikubo wheat (Higashikurume), flour (Ome), cabbages (produced in Tokyo), *Ashitaba* (from Tokyo Islands), TOKYO X Pork sausage, Oshima butter (Izu Oshima Island)

- 📍 5-10-2 Narihira, Sumida-ku
- 🕒 Mon-Sun. and Holidays 17:00 – 24:00 (Closing time: 22:30)  
Lunch only on Sundays and Holidays 11:30 – 14:00  
(Open for dinner on Sundays and Holidays by reservation only)
- ✕ Irregular
- 🚶 4 min. walk from Oshiage Station Exit B1 on each line



\*Regarding seasoning, we use Tokyo produced seasonings in general, including *Hingya* salt.

# Tokyo Shamo Chicken Restaurant Nezu Torihana <Ryogoku Edo NOREN>

☎ 03-6658-8208

URL <http://www.tokyoshamo.com/>



Signature menu

Tokyo Shamo Chicken Course Meal

Price 3,000yen

Available Year-round

Ingredients used Tokyo Shamo Chicken

Tokyo Shamo Chicken  
*Oyakodon*

Price 1,490yen

Available Year-round

Ingredients used Tokyo Shamo Chicken

- 📍 1-3-20 Yokoami, Sumida-ku
- 🕒 Lunch 11:00 – 14:00  
Dinner 17:00 – 22:00
- ✕ Open daily except otherwise noticed
- 🚶 Edo NOREN can be accessed directly via JR Ryogoku Station West Exit.





## Kameido Masumoto Honten

☎ 03-3637-1533

URL <https://masumoto.co.jp/>

📍 4-18-9 Kameido, Koto-ku

🕒 Mon-Fri 11:30 - 14:30/17:00 - 21:00

Weekends and  
Holidays 11:00 - 14:30/17:00 - 21:00

\* Last Call: 19:30

✕ 3rd Monday of each month (excluding January, August and December) or Tuesday if a national holiday falls on Monday.

🚶 7 min. walk from Kameido Station on each line

Signature  
menuKameido *Daikon*  
and *Asari* Clam Hot Pot

Price 2,750yen per person (two orders minimum)

Available Year-round for dinner menu

Ingredients Kameido *Daikon* radish (from  
used Katsushika and Edogawa)Kameido *Daikon* Zushi

Price 5,000yen

Available Year-round for dinner menu

Ingredients Kameido *Daikon* radish (from  
used Katsushika and Edogawa)

## Torimikura DiverCity Tokyo Plaza

☎ 03-6457-2636

URL <http://www.wid.co.jp/>📍 6F Diversity Tokyo Plaza 1-1-10  
Aomi, Koto-ku

🕒 Lunch 11:00 - 16:00

Dinner 16:00 - 23:00

✕ Open every day (or closed according to the closed days of the facility)

🚶 3 min. walk from Rinkai Line Tokyo Teleport Station  
5 min. walk from Yurikamome Line Daiba StationSignature  
menuCharcoal-Grilled  
Tokyo *Shamo* Chicken *Oyakodon*

Price 1,080yen (only for weekday lunch time)

Available Year-round

Ingredients Tokyo *Shamo* Chicken  
usedTokyo *Shamo* Chicken Hot Pot

Price 1,990yen per person

Available Year-round

Ingredients Tokyo *Shamo* Chicken  
used



- 📍 2-30-27-1F Kitashinagawa, Shinagawa-ku
- 🕒 9:30 – 20:00
- ✖ Tuesdays
- 🚶 4 min. walk from Keikyu Line Shinbaba Station



**Signature menu**

**Shinagawa Sweets Turnip**

Price	430yen (tax incl.)
Available	November to March (harvest period of turnip)
Ingredients used	Shinagawa <i>kabu</i> turnip (from Shinagawa and Kodaira)

**Shinagawa *Kabure* Cookie**

Price	130yen (tax incl.)
Available	November to March (harvest period of turnip)
Ingredients used	Shinagawa <i>kabu</i> turnip (from Shinagawa and Kodaira)



BISTRON



- 📍 1F Sakanazome Bldg., 5-7-4 Nakanobu Shinagawa-ku
- 🕒 Lunch (Mon - Fri) 11:30 – 15:00 (Last Call 14:30)  
(Weekends and Holidays) 11:30 – 16:00 (Last Call 15:00)  
Dinner 17:00 – 22:00 (Last Call 21:00)
- ✖ Irregular
- 🚶 1 min. walk from Tokyu Oimachi Line Ebaramachi Station



**Signature menu**

**Vegetables for Cheese Fondue**

Price	690yen
Available	Year-round
Ingredients used	Seasonal vegetables produced in Tokyo

**Bagna Càuda with Colorful Grilled Vegetables**

Price	1,020yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables produced in Tokyo



# Chanko Harumi

☎ 03-3787-0141

URL <http://www.ha-ru-mi.com/>



- 📍 5-4-11 Nakanobu Shinagawa-ku
- 🕒 17:00 - 24:00
- ✖ Thursday
- 🚶 2 min. walk from Tokyu Oimachi Line Ebaramachi Station



Signature menu

## Assorted Sashimi from Tokyo

Price 2,376yen (tax incl.)

Available Year-round

Ingredients Fish and shellfish from Tokyo used  
\*Varies according to the season and harvest

## Tokyo Chanko Nabe Hot-pot

Price 2,376yen (tax incl.)

Available Winter

Ingredients Seasonal vegetables produced in Tokyo



# Turkish Restaurant DEDE

☎ 03-3786-5600

URL



- 📍 5-6-17 Nakanobu Shinagawa-ku
- 🕒 Lunch 11:00 - 14:30  
Dinner 17:00 - 23:00
- ✖ Irregular
- 🚶 1 min. walk from Tokyu Oimachi Line Ebaramachi Station Shoumen Exit



Signature menu

## Kebab Vegetables

Price From 600yen

Available Year-round

Ingredients Seasonal vegetables produced in Tokyo

## Chef's Recommended Grill/Salad etc.

Price 1,500yen / 900yen

Available Year-round

Ingredients Seasonal vegetables produced in Tokyo





# Yamako Hanten Chinese Cooking

☎ 03-3782-4990

URL <http://yamakohanten.jp/>



- 📍 5-13-15 Nakanobu Shinagawa-ku
- 🕒 11:30 - 14:30  
17:00 - 21:30
- 🗑 Mondays
- 🚶 5 min. walk from Tokyu Oimachi Line Ebaramachi Station



Signature menu

## Steamed Fresh Fish

Price	Available for banquet courses of 5,000yen or more (year-round)
Available	Year-round
Ingredients used	Fresh Izu Islands fish

## Tokyo eggstir-fly

Price	800 - 1,200yen
Available	Year-round
Ingredients used	Seasonal vegetables from Tokyo (mainly produced in Kunitachi and Tachikawa), Tokyo eggs from Hino



Meet and Cheese

# Goriko Jiyugaoka

☎ 03-3725-1831

URL <http://be-comrade.com/>



- 📍 1F 1-14-16 Jiyugaoka, Meguro-ku
- 🕒 11:30 - 22:00  
(Last Call 21:20 for food, 21:40 for drinks)
- 🗑 Tuesdays
- 🚶 2 min. walk from Jiyugaoka Station on Tokyu Toyoko and Oimachi Lines



Signature menu

## Beef Rib and Tokyo Vegetables Steak Meal

Price	4,800yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables produced in Tokyo

## Whole Tomato and Caciocavallo Cheese Caprese

Price	800yen (tax excl.)
Available	Year-round
Ingredients used	Seasonal vegetables produced in Tokyo



Jiyugaoka Sweets Forest

## Berry Berry



☎ 03-5731-6600

URL <http://www.sweets-forest.com/>

- 📍 2F La Cour Jiyugaoka, 2-25-7 Midorigaoka, Meguro-ku
- 🕒 10:00 - 20:00
- ✖ Open every day (except New Year's Day)
- 🚶 5 min. walk from South Exit of Jiyugaoka Station on Tokyu Toyoko and Oimachi Lines.



Signature menu

## Tokyo Milk Gelato Parfait

Price	650yen (tax excl.)
Available	Year-round (may not be available in winter time)
Ingredients used	Golden Rule Milk Gelato (from Isonuma Farm in Hachioji)



Jiyugaoka Sweets Forest

## Mercy Crepe



☎ 03-5731-6600

URL <http://www.sweets-forest.com/>

- 📍 2F La Cour Jiyugaoka, 2-25-7 Midorigaoka, Meguro-ku
- 🕒 10:00 - 20:00
- ✖ Open every day (except New Year's Day)
- 🚶 5 min. walk from Tokyu Toyoko Line/Tokyu Oimachi Line Jiyugaoka Station South Exit.



Signature menu

## Oka-honey Custard

Price	800yen (tax excl.)
Available	Year-round (may not be available in winter time depending on the honey harvesting conditions)
Ingredients used	Jiyugaoka honey (Jiyugaoka bee project)







📍 Inside the Meguro Persimmon Hall  
1-1-1 Yakumo, Meguro-ku

🕒 Lunch 11:00 - 15:00 (Last Call 14:30)  
Teatime 15:00 - 17:00  
Dinner 17:00 - 22:00 (Last Call 21:00)

✖ Irregular

🚶 7 min. walk from Tokyo Toyoko Line Toritsu-daigaku Station



Signature menu

**Local (Meguro) Vegetable Salad Buffet**

\*served for lunch set meals

Price 1,000yen (A La Carte Menu)

Available Year-round

Ingredients used Some of the ten different kinds of vegetables are selected from local vegetables (depending on the season)



Soba-kobo Hatano



📍 5-30-9 Minamimagome, Ota-ku

🕒 11:30 - 14:00  
17:30 - 21:00

✖ Tuesdays, third Wednesday of the month

🚶 1 min walk from Toei Asakusa Line Nishimagome Station West Exit



Signature menu

**Cut Magome Oobuto  
Sanzun Carrot Soba**

Price 900yen (incl.)

Available November to March

Ingredients used Magome Oobuto Sanzun Carrots (Produced in Ota-ku)

**Kakiage Tempura**

Price 600yen (incl.)

Available Year-round

Ingredients used Seasonal vegetables from Tokyo (Magome Oobuto Sanzun Carrots are from November to March)



Asian Restaurant

## Saigon-kamimachi

☎ 03-3420-5581

URL



- 📍 3-3-5 Setagaya, Setagaya-ku
- 🕒 11:30 - 15:30/17:00 - 24:00
- ✖ Monday lunchtime  
(also during summer/New Year holidays)
- 🚶 As soon as you get off at Tokyu Setagaya Line Kamimachi Station



Signature menu

## Cilantro salad and shrimp senbei

Price 780yen (excl.)

Available Year-round

Ingredients Cilantro (produced in Komae and Kitami)

## Water Spinach Stir Fry

Price 900yen (excl.)

Available Year-round

Ingredients Water Spinach (produced in Komae and Kitami)



## Setagaya Farm

☎ 03-3702-4500

URL <http://www.setagayafarm.com/>

- 📍 5-5-3 Todoroki, Setagaya-ku
- 🕒 10:00 - 20:00
- ✖ Irregular
- 🚶 1 min. walk from Tokyu Oimachi Line Oyamadai Station



Signature menu

## Ashitaba Namul

Price 650yen

Available Year-round

Ingredients used Ashitaba (from Nijima Island)

## Ashitaba Pudding

Price 500yen

Available Year-round

Ingredients used Ashitaba (from Nijima Island)



# Seijo Sakurako

☎ 03-3483-5296

URL <http://seijosakurako.blog77.fc2.com/>



- 📍 3F Hana Bldg, 6-10-2 Seijo, Setagaya-ku
- 🕒 10:30 –18:00 (Last Call)
- ✖ Sundays, Holidays, Mondays
- 🚶 Just steps from Odakyu Line Seijogakuen-mae North Exit



Signature menu

## Okimari

Price 1,180yen (tax incl.)

Available Year-round

Ingredients Various vegetables (from Kitami, Setagaya-ku), including eggplants, carrots, turnips, tomatoes, cucumbers, zucchini, bamboo shoots, potatoes, taros, spinach and Japanese mustard spinach



Setagaya

# Hong Kong and Korean Cuisine Ajizen

☎ 03-6479-0895

URL <https://ajizen.owst.jp/>



- 📍 5-1-1 Kinuta, Setagaya-ku
- 🕒 11:00 –15:00 (Last Call 13:30)  
17:00 –23:00 (Last Call: 22:30)
- ✖ Open every day (Closed on New Year's Eve and New Year's Day)
- 🚶 10 min. walk from Odakyu Line Soshigaya-Okura Station South Exit



Signature menu

## Fried Eggplant with Yu Lin Sauce/ Fried Eggplant with Chinese Ma-po Chili Sauce

Price 880yen (tax excl.)

Available Year-round

Ingredients eggplants (from farms in Komae and Setagaya)

## Seasonal Fresh Vegetables Fried with Salt

Price 900yen (tax excl.)

Available Year-round

Ingredients Seasonal vegetables (from farms in Komae and Setagaya)



Setagaya