

# Hôtel de Mikuni



## Signature menu

### Lunch Course (changes monthly)

Available Year-round

Ingredients used Seasonal ingredients such as golden sesame, *shitake* mushrooms, and passion fruit, etc.

### Dinner Course (changes monthly)

Available Year-round

Ingredients used Seasonal ingredients such as cucumbers, radishes, bitter gourds, chestnut pumpkins, watermelons, Japanese pears, and bananas, etc.

☎ 03-3351-3810

URL <https://oui-mikuni.co.jp>

- 📍 1-18 Wakaba, Shinjuku-ku
- 🕒 12:00 – 14:30 (Last call) / 18:00 – 21:30 (Last call)
- ✕ Sunday night / Monday
- 🚶 7 min. walk from JR and Marunouchi Line Yotsuya Station (Akasaka Exit)



# TOKYO Tocho Gijido Restaurant



## Signature menu

### Ashitaba Tempura

Available Year-round (17:00-21:00)

Ingredients used *Ashitaba* from Izu Island

### Three Slices Grilled Pork with TOKYO Sauce

Available Year-round (17:00-21:00)

Ingredients used Seaweed from Izu Islands, island *shochu* liquor

☎ 03-3345-8703

URL <https://tokyotochougizidourestaurant.gorp.jp/>

- 📍 1F Tokyo Metropolitan Assembly Building, 2-8-1 Nishishinjuku, Shinjuku City
- 🕒 11:00 – 22:00
- ✕ Saturdays, Sundays, and Holidays
- 🚶 Immediately from Toei Subway Lines Tocho-mae Station. 10 min. walk from JR Shinjuku Station.



\*Menus using seasonal ingredients (Edo Tokyo vegetables, etc.) are provided.

# Kaidarake

☎ 03-6279-0116

URL <http://mikore.info/>



- 📍 1F LeCIEL Nishi-Shinjuku,  
1-13-8 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:30 – 23:30  
(Lunch served till 15:00)
- ✕ Sundays
- 🚶 5 min. walk from Shinjuku Station West Exit  
on each line



Signature  
menu



## Green Salad

Available Year-round

Ingredients Seasonal vegetables from Mitaka (cabbage,  
used lettuce, tomato, carrot, cucumber, etc.)

## Vegetable Tempura

Available Year-round

Ingredients Seasonal vegetables from Mitaka (mushroom,  
used potato, shiso/Japanese basil, carrot, etc.)



# Charcoal Grill Kappo Mikore Shinjuku Nishiguchi

☎ 03-6302-0903

URL <http://mikore.info/>



- 📍 3F Masuya Bldg, 1-15-5  
Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:30 – 24:00  
(Lunch served till 15:00)
- ✕ New Year Holidays
- 🚶 5 min. walk from Shinjuku Station West Exit  
of each line



Signature  
menu



## Fresh Vegetable Salad

Available Year-round

Ingredients Seasonal vegetables from Mitaka (cabbage,  
used lettuce, tomato, carrot, cucumber, etc.)

## Tempura of the Season

Available Year-round

Ingredients Seasonal vegetables from Mitaka (mushroom,  
used potato, shiso/Japanese basil, carrot, etc.)

\*Also served as *sashimi*, boiled and *shabu-shabu* style, etc.



# Sakana no Mikore

☎ 03-5990-5906

URL <http://mikore.tokyo/>



Signature menu



Dinner only Dinner only Dinner only

- 📍 B1F Sunflower Bldg, 1-3-1 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:30 – 5:00 next morning (Lunch served till 16:00)
- ✖ New Year Holidays
- 🚶 3 min. walk from Shinjuku Station West Exit on each line



## Freshly-Picked Veggie Sticks

Available Year-round

Ingredients Seasonal vegetables from Mitaka (*Daikon* radish, kidney bean, carrot, cucumber, etc.)

## Smashed Cucumber Salad

Available Year-round

Ingredients cucumbers from Mitaka used



# Mikore Shokudo

☎ 03-6279-4767

URL <http://mikore.top/>



Signature menu



Dinner only Dinner only Dinner only

- 📍 2F Seiei Bldg, 1-16-9 Nishi-Shinjuku, Shinjuku-ku
- 🕒 11:00 – 15:00/17:00 – 23:00  
\*Subject to change.
- ✖ Sundays
- 🚶 3 min. walk from Shinjuku Station East Exit



## Organic Vegetable & Tofu Salad

Available Year-round

Ingredients Seasonal vegetables from Mitaka and Setagaya (cabbage, red leaf lettuce, carrot, broccoli, cucumber, etc.)

## Cucumber seasoned with Japanese Plum

Available Year-round

Ingredients cucumbers (from Mitaka and Setagaya) used





Eurest Japan, Inc.  
Tokyo Tocho

☎ 03-5320-7510

URL



Signature menu

*Ashitaba Roll Katsu*

Available Year-round

Ingredients used Hachiojima Ashitaba

*Murobushi Croquette and TOKYO X Pork Tonjiru Pork Soup*

Available Year-round

Ingredients used Hachiojima scad katsuobushi, Tokyo X Pork



Shinjuku

Tokyo Islands *Shochu Izakaya*  
Kokkome

☎ 080-9971-3471

URL <https://m.facebook.com/kokkome8jo/>



Signature menu

Hachiojima Island *Kusaya* (dried fish)

(Two or three days dried mackerel scad, lightly salted and semi-dried mackerel scad and flying fish)

Available Year-round

Ingredients used Mackerel scad and flying fish from Hachiojima Island

*Ashitaba Tempura and Boiled Salad*

Available Year-round

Ingredients used Ashitaba (from Miyakejima Island, Hachiojima Island, etc.)

- 📍 2F Maneki Dori Golden Street, 1-1-5 Kabukicho, Shinjuku-ku
- 🕒 19:00 – 3:00 next morning
- ✖ Irregular
- 🚶 10 min. walk from JR Shinjuku Station East Exit



Shinjuku

Tokyo *Shamo* Chicken Restaurant  
Nezu Torihana

☎ 03-5834-8079

URL <http://tokyoshamo.com>



Signature menu

Tokyo *Shamo* Chicken Course Meal

Available Year-round

Ingredients used Tokyo *Shamo* Chicken

Tokyo *Shamo* Chicken *Oyakodon*

Available Year-round

Ingredients used Tokyo *Shamo* Chicken

\*The "Tokyo Tamago no Kagayaki Purin" is offered in the store and is also sold as a souvenir.

- 📍 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



Edo Shitamachi Cuisine Miyatogawa

☎ 03-5802-5160

URL <http://tabelog.com/tokyo/A1309/A130905/13184762/>



Signature menu

Daily Assortment of Local Tokyo Vegetables

Available Year-round (content changes based on availability)

Ingredients used Seasonal vegetables from Mitaka (tomatoes, cucumbers, bell peppers, squash, Terajima eggplant, etc.)

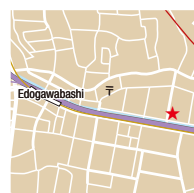
\*Changes depending on the season.

Boiled Assortment with Terajima Eggplant

Available Approx. 3 month period from June to September

Ingredients used Terajima eggplant (from Mitaka City)

- 📍 1F Asanoya Bldg., 1-4-6 Suido, Bunkyo-ku
- 🕒 Weekdays: 11:30-14:00  
17:00-24:00
- Sat and Holidays: 17:00-24:00
- ✖ Irregular
- 🚶 Approx. 7 min. walk from Tokyo Metro Yurakucho Line Edogawabashi Station



# Asakusa Shuzen Ichimon Honten

☎ 03-3875-6800

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



📍 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



Signature  
menu



## Edo Negima Hot-pot Upper / Premium

Available Year-round

Ingredients Seasonal Edo Tokyo  
used vegetables

## Tokyo Bay Simmered Conger Eel, Kohada Vinegar

Available Year-round

Ingredients Conger eel and kohada from  
used Tokyo Bay



# Asakusa Shuzen Ichimon Bekkan

☎ 03-3871-1015

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



📍 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



Signature  
menu



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

Available Year-round

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

## Edo Negima Hot-pot Upper / Premium

Available Year-round

Ingredients Seasonal Edo Tokyo  
used vegetables



P Parking lot  
available

📄 Takeout menu available  
(may require a reservation)

📶 Wi-Fi available

📅 Reservations  
possible

💳 Credit cards accepted  
(confirm types that  
are accepted)

👛 Electronic money accepted  
(confirm types that  
are accepted)