



UJA
KING DAVID SOCIETY

JAPAN

RESTAURANT GUIDE

WHERE TO EAT IN HAKONE

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WHERE TO EAT IN HAKONE

RESTAURANT RECOMMENDATIONS

Nestled in the mountainous Kanagawa Prefecture, Hakone is world-famous for its *onsen* (hot springs), breathtaking natural landscapes, and stunning views of Mount Fuji. But there's more to this charming town than its thermal baths and scenic beauty—it's also full of delightful laidback restaurants, often overlooked.

Below is a list of some of the best place to dine in Hakone, listed by closest proximity to our accommodations—Hotel Gora Karaku.



TAMURA GINKATSU-TEI

Since it opened in 1973, Tamura Ginkatsu-tei has been a staple of the region, known for its tofu dishes. The restaurant, housed in a traditional Japanese-style building, offers a serene ambiance with *tatami* seating. Due to its popularity, it's recommended that guests arrive early or take advantage of the numbered ticket system for efficient seating.

Address: 1300-739 Gora, Hakone, Ashigarashimo District, Kanagawa, 250-0408, Japan

Website: <http://ginkatsutei.jp/>

GORA BREWERY & GRILL

Designed by award-winning architect Hiroshi Nakamura, Gora Brewery & Grill—Hakone's first craft brewery—is a stylish, nature-inspired space where craft beer and expertly grilled dishes come together seamlessly. Guests can enjoy a one-of-a-kind experience by sipping freshly brewed beer while soaking their feet in a Hakone *onsen* foot bath. The menu features hearty, bone-in meats grilled over charcoal and served on rustic cutting boards with seasonal vegetables. With meals designed for carving and sharing, every visit is both interactive and unforgettable.

Address: 1300-72 Gora, Hakone, Ashigarakami District, Kanagawa, 250-0408, Japan

Website: <https://itoh-dining.co.jp/gorabrewery/index.html>

Instagram: https://www.instagram.com/gora_brewery_grill/?hl=en

ITOH DINING BY NOBU

A hidden gem in Gora, Hakone, Itoh Dining by Nobu presents an intimate take on teppanyaki, featuring A5 Wagyu beef, fresh seafood, and seasonal produce. A collaboration between world-renowned chef Nobuyuki Matsuhisa and local chef Mr. Itoh, the restaurant offers Nobu-style fusion cuisine in a serene forest setting.

Address: 1300-64 Gora, Hakone, Ashigarashimo District, Kanagawa 250-0408, Japan

Website: <https://itoh-dining.co.jp/hakone/menu/index.html>

HAKONE SUSHI ZEN

Tucked away in Gora, Hakone Sushi Zen is a sushi lover's paradise, offering premium cuts of tuna and sea urchin, alongside seasonal seafood from Sagami and Suruga Bays. For a rare indulgence, try the Hakone Seiroku Beef nigiri. Guests seated at the counter can elevate their meal with an exclusive 90-minute free-flow drink menu, featuring champagne, *sake*, and *shochu*—an innovation first introduced by this restaurant. With expert sushi chefs who bring both precision and personality to the table, Hakone Sushi Zen promises an unforgettable dining experience.

Address: 1300-442 Gora, Hakone, Ashigarashimo District, Kanagawa 250-0408, Japan

Website: <https://www.hakonesushi-zen.com/>

CHASEKI

An elegant tea-focused retreat in Gora, Hakone, Chaseki pays homage to Japan's historic teahouses. Inspired by traditional stone-paved roads, the minimalist space offers a tranquil setting to enjoy premium seasonal teas and delicate sweets. For guests looking to dive into the different types of Japanese teas, this is the perfect place to visit.

Address: 1300-307 Gora, Hakone, Ashigarashimo District, Kanagawa, 250-0408, Japan

Website: <https://www.hakone-chaseki.com/>

PUB STOP PIZZA AND GRILL

A laid-back spot where Neapolitan-style pizza meets award-winning craft beer, PUB STOP Pizza & Grill offers the perfect pairing. Indulge in the Margherita, crafted by a chef trained in Naples, or try the Pescatore, loaded with fresh, locally sourced seafood. Choose between two types of crust and enjoy beer flights featuring premium drafts on tap. Whether you're here for a casual meal or a post-*onsen* refreshment, this lively Hakone pub promises a great time.

Address: 1300-71 Gora, Hakone, Ashigarashimo District, Kanagawa, 250-0408, Japan

Website: <https://itoh-dining.co.jp/pubstop/index.html>

Instagram: https://www.instagram.com/pubstop_pizza_and_bar/

GYOZA CENTER

For lovers of gyoza, dumplings, pierogies, *kreplach*, pot stickers, and all things of the like, Gyoza Center in Gora, Hakone, is the perfect casually delicious destination. This specialty shop offers an impressive variety of gyoza, from classics to creative options like *natto* (fermented soybean) and *kimchi*. Enjoy your meal indoors or in the *al fresco* seating area. Whether ordering à la carte or a set menu with rice and miso soup, it's a perfect stop for a satisfying lunch or early dinner.

Address: 1300-537 Gora, Hakone, Ashigarashimo District, Kanagawa 250-0408, Japan

HAKONE KAPPEI

A cozy sushi spot in Hakone, Kappei Sushi is renowned for its fresh, locally sourced seafood and artisanal touches. Their signature *inari* sushi, simmered in a 30-year-old secret-recipe stock, comes in two varieties—one with black sesame seeds and the other with vinegared lotus root. The yellowtail sushi is another fan favourite. The sushi is made with pesticide-free rice from Shinjo City (in the Yamagata prefecture), ensuring pure flavours.

Address: 1143-49 Ninotaira, Hakone, Ashigarashimo District, Kanagawa 250-0407, Japan

Website: <https://www.hakone-kappei.com/>

MADOKANOMORI

Celebrating the natural surroundings and harvest of Hakone, MADOKANOMORI transforms the fresh flavours of Sagami Bay's seafood and the region's lush mountains into a beautifully crafted *kaiseki* experience. Expert chefs meticulously prepare each dish, from delicate sashimi to rich, slow-cooked specialties that include *Hida-gyu* alongside locally harvested ingredients—*Hida-gyu* beef is a high-quality Wagyu beef from the Hida region of the Gifu Prefecture, often referred to as a cousin to Kobe beef. The restaurant's seasonal *kaiseki* courses showcase the essence of Hakone throughout the year, offering a symphony of textures and flavours across thirteen meticulously plated dishes.

Address: 1320-862 Gora, Hakone, Ashigarashimo District, Kanagawa, 250-0408, Japan

Website: <https://gorahanaougi.com/madokanomori/en/>

HAKONE PICNIC

Nestled in a scenic park near Kowakudani Station, Hakone Picnic is a charming Taiwanese eatery offering fresh, locally sourced ingredients in a relaxed, picnic-style setting. Enjoy beautifully crafted bento boxes, sandwiches, and salads—perfect for an *al fresco* meal while soaking in Hakone's natural beauty. Open for lunch and dinner, it's a must-visit for food lovers and outdoor enthusiasts alike.

Address: 457-6 Kowakudani, Hakone, Ashigarashimo District, Kanagawa, 250-0406, Japan

Website: <https://hakonepicnic.com/menu/>

Instagram: <https://www.instagram.com/hakonepicnic/?hl=en>

THE FUJIYA HOTEL DINING ROOM

Blending European fine dining with Japanese precision, The Fujiya Hotel's historic dining space has been serving guests since 1930. The grand hall, adorned with hand-painted alpine plants and a soaring coffered ceiling, offers an elegant setting for classic French cuisine. Highlights include the Wagyu steak and mountain vegetable risotto. For a traditional Japanese experience, visit KIKKA-SO, an Imperial Family villa turned restaurant also on site.

Address: 359 Miyanoshita, Hakone, Ashigarashimo District, Kanagawa 250-0404, Japan

Website: <https://fujiyahotel.net/dining/>

YUBADON NAOKICHI

A short walk from Hakone-Yumoto Station, Yubadon Naokichi specializes in *yuba* (tofu skin) dishes made with Hakone's pure spring water. Their tasting menus allow guests to explore the delicate flavours of soy-based cuisine.

Address: 696 Yumoto, Hakone, Ashigarashimo District, Kanagawa 250-0311, Japan

KINOSUKE

For an authentic *kaiseki* experience, Kinosuke specializes in expertly grilled dishes and seasonal delicacies. This intimate restaurant highlights the art of charcoal grilling, featuring premium sashimi, additive-free *himono* (dried fish), and exquisitely plated appetizers. With its serene atmosphere and meticulous attention to detail, Kinosuke is a top choice for a refined and memorable dining experience.

Address: 703-19 Yumoto, Hakone, Ashigarashimo District, Kanagawa 250-0311, Japan

Website: <https://www.kinosuke.co.jp/>

ZEN

A hidden gem in Hakone, Zen Teppanyaki blends artistry and precision to deliver an unforgettable dining experience. The chef masterfully prepares premium meats and fresh seasonal vegetables on a sizzling grill, creating a perfect harmony of flavours. Chef Yohei Tasaka takes pride in sourcing the finest Kobe beef—known for its delicate marbling and rich fragrance—along with Ishigakijima Kitauchi Farm Premium Wagyu, prized for its smooth, melt-in-your-mouth texture. Carefully selected seasonal vegetables from across Japan enhance the earthy flavour and overall experience.

Address: 191 Tonosawa, Hakone, Ashigarashimo District, Kanagawa 250-0315, Japan

Website: <https://kinnotake-resorts.com/restaurant-zen/en/>

GORA BREWERY PUBLIC HOUSE

Hakone's first craft brewery, Gora Brewery offers locally brewed beer made with Hakone's spring water. The menu features wood-fired dishes, including premium game meats and Neapolitan-style pizza. With a lively atmosphere and diverse seating options, it's an ideal stop for beer lovers or guests just looking to have a good time with a casual dining experience.

808 MONSMARE

Bringing wood-fired Italian cuisine to Hakone, 808 Monsmare serves handcrafted pizzas and natural wines in a warm, rustic setting. Ingredients are locally and internationally sourced, with fresh seafood from Odawara and seasonal produce from Hakone's mountains. Considered one of the best restaurants in Hakone, guests can expect laid back excellence.

Address: 698-10 Yumoto, Hakone, Ashigarashimo District, Kanagawa 250-0311, Japan

Website: <https://808monsmare.com/#menu>

HAKONE KAWADOKO GYUNABE UKON

A one-of-a-kind dining experience in Hakone, Gyunabe Ukon is the only restaurant in the region offering *kawadoko*-style dining, where guests enjoy their meals on a raised platform by the river. Specializing in *kuroge wagyu* hotpot, Gyunabe Ukon pairs the finest Wagyu beef with fresh vegetables from Kanagawa Prefecture. Their signature *warishita* broth is enhanced with mountain yam and egg, creating an unparalleled depth of flavour. Guests can also indulge in decadent meat sushi, topped with luxurious ingredients like sea urchin, caviar, salmon roe, and *awa-shoyu* (meringue soy sauce).

Logistical note: Gyunabe Ukon is approximately a 15-minute drive from the hotel.

Address: 185-5 Yumotochaya, Hakone, Ashigarashimo District, Kanagawa, 250-0312, Japan

Website: <https://www.hakone-ukon.jp/>

HAKONE AMAZAKE TEA HOUSE

A thatched-roof hideaway along the historic Tokaido Road, this 400-year-old tea house specializes in *amazake* (a naturally sweet rice drink) and freshly grilled mochi. The rustic charm, open hearth, and lush surroundings make it a perfect stop for an Edo-period experience.

Logistical note: Hakone Amazake Tea House is approximately a 20-minute drive from the hotel.

Address: Hatajuku 395-28, Hakone, Ashigarashimo District, Kanagawa, 250-0314, Japan

Website: <https://www.amasake-chaya.jp/>

KISAKU

Perched above the sea, Kisaku offers a fusion of tradition and innovation in a visually stunning space. With its white castle-like exterior and stylish interior of antique chairs and concrete walls, this restaurant delivers a refined dining experience—best known for its soba noodles—that nourishes both body and soul.

Logistical note: While a popular dining spot in Kanagawa, please note that Kisaku is an approximately 30-minute from our hotel.

Address: 133-6 Enoura, Odawara, Kanagawa 250-0025, Japan

Website: <https://www.soba-kisaku.com/>