



UJA
KING DAVID SOCIETY

JAPAN

RESTAURANT GUIDE

WHERE TO EAT IN TOKYO

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WHERE TO EAT IN TOKYO

RESTAURANT RECOMMENDATIONS

Tokyo is more than just the political and cultural heart of Japan; this energetic metropolis is also a global culinary capital. Whether you're indulging in luxurious omakase sushi or hunting for hidden ramen stands down neon-soaked alleyways, the food is nothing short of spectacular. Home to record-breaking Michelin-starred restaurants, underground *izakayas*, charming bakeries, and everything in between, Tokyo is an exciting gastronomical playground.

The cuisine here is not just about eating—it's about storytelling. Each meal reflects centuries of culture, innovation, and an undying commitment to quality. And in spring, Tokyo chefs elevate their menus with seasonal ingredients, like tender bamboo shoots, *sakura*-flavoured desserts, and fresh fish at its peak flavour. Get ready to savour the essence of Japan.



SUSHI

HIGASHIAZABU AMAMOTO

A two Michelin-starred restaurant, Higashiazabu Amamoto is an exclusive, eight-seat sushi restaurant known for its artisanal creations. Helmed by a master chef trained in traditional *umi* techniques, watch the chef with his lightning-fast knife skills as he prepares each dish with only the freshest ingredients. Dining here will be an unforgettable experience, though reservations are required well in advance and guests can expect to spend around \$350 USD per person.

Address: 1 Chome-7-9 Higashiazabu, Minato City, Tokyo, 106-0044, Japan

Website: <http://higashiazabuamamoto.com/en/>

SUSHI SAITO

With just eight counter seats, this revered sushi restaurant offers an intimate experience with some of the world's best seafood—renowned for its meticulous preparation and high-quality ingredients. Chef Takashi Saito's menu features delicacies like sea urchin, eel, and various cuts of tuna. Warning: reservations are notoriously difficult to secure.

Address: 1st Floor, Ark Hills South Tower, 1-4-5 Roppongi, Minato-ku, Tokyo, 106-0032, Japan

Website: <https://www.masakisaito.ca/>

SUGITA

Sugita is known for its artistry, with a storied legacy and an intense focus on precision. Chef and owner Takaaki Sugita uses techniques passed down from his father (who was also a chef), honing these skills with a modern flair. With some of the freshest nigiri in the world at Sugita, this restaurant a must-visit for sushi aficionados.

Address: 1 Chome-33-6 Nihonbashikakigaracho, Chuo-ku, Tokyo 103-0014, Japan

Website: <https://restaurant-sugita.com/en/>

LOOKING FOR MORE SUSHI RECOMMENDATIONS? TRY:

- **SUSHI ISHIJIMA:** A small, sought-after sushi spot offering omakase menus crafted from the day's freshest market selections. Address: 1 Chome-24-3 Ginza, Chuo City, Tokyo, 104-0061, Japan.
- **SUSHI ARAI:** Chef Yuichi Arai is at the helm of this sushi haven, which offers a meticulously curated menu with high-end seafood like Hokkaido scallop and bluefin tuna. Address: B1F Ruan Building, 8-10-2 Ginza, Chuo Ward, Tokyo, 190-0012, Japan. [Website](#).
- **ISANA:** Chef Junichi Onuki defies stereotypes of a stern sushi master, instead bringing warmth and humour to this cozy sushi bar with just seven counter seats and two tables. After honing his craft in London, he now serves expertly balanced sushi in a laid-back, welcoming space. English-friendly and ideal for those seeking a relaxed, yet high-quality sushi experience. Address: 1 Chome-11-6 Nishiazabu, Minato City, Tokyo 106-0031, Japan. [Website](#).
- **SUSHI DAI:** Located near Toyosu Market, this spot is worth the early morning wake up. Expect melt-in-your-mouth *toro* (fatty tuna) and a cozy, authentic atmosphere. Address: 6 Chome-5-1 Toyosu, Koto City, Tokyo, 135-0061, Japan.

KAISEKI & OMAKASE

Kaiseki and *omakase* are two distinct yet exceptional Japanese dining experiences. *Kaiseki* is a structured, multi-course meal that reflects the seasons through meticulously crafted dishes, following a traditional sequence from appetizers to dessert—often ranging from 7-15 courses. *Omakase*, by contrast, is more spontaneous, relying on the chef's creativity to craft a personalized meal based on the freshest ingredients available. Both celebrate culinary artistry and the use of the finest ingredients, and both offer unique opportunities to indulge in Japanese gastronomy.



KAGURAZAKA ISHIKAWA

Nestled in Tokyo's historic geisha district, Ishikawa offers a refined *kaiseki* experience in a tranquil setting. Chef Hideki Ishikawa's 10-course tasting menu highlights seasonal Japanese ingredients, from crispy sea turtle croquettes to buttery horsehead snapper. The elegant, yet unpretentious atmosphere makes for an unforgettable evening—an impressive feat given its three Michelin stars.

Address: 5-37 Kagurazaka, 1F Takamura Building, Shinjuku-ku, Tokyo, 162-0825, Japan

Website: <http://kagurazaka-ishikawa.co.jp/>

SHIROSAKA

Chef Hideki Ii—a former chef for Japan's U.N. ambassador—blends traditional and contemporary techniques at this modern and relaxed *kaiseki* restaurant. The sake and wine menu, while short, is well curated and chosen to compliment the restaurant's delicious signature dishes. Seating options include a cherrywood counter or a private dining room for six, giving ShiroSaka an intimate atmosphere. With delicious food, a Michelin star, and a more laid-back environment than other *kaiseki* restaurants, reservations fill up fast.

Address: 6 Chome-3-9 Akasaka, Minato City, Tokyo 107-0052, Japan

Website: <https://www.shirosaka.jp/english/>

KAISEKI & OMAKASE CONTINUED

KANDA

This three-star-Michelin restaurant is the embodiment of Japanese hospitality, with a deep respect for tradition and craftsmanship. Chef Hiroyuki Kanda creates seasonal dishes rooted in simplicity, such as filefish sashimi topped with liver and shiso flowers. The ever-changing menu ensures returning diners always experience something new. The elegant interior, crafted with the help of contemporary artist Hiroshi Sugimoto, enhances the refined atmosphere. Guests can expect to sit close to the kitchen at this *kappo-kaiseki* style restaurant. *Kappo*, which means “to cut and to cook,” is a multi-course meal left completely up to the chef.

Address: Toranomon Hills Residential Tower, 1-1-1 Atago, Minato-ku, Tokyo, 105-0002, Japan

Website: <http://www.nihonryori-kanda.com/restaurant/>

DEN

Kaiseki may be traditional, but Chef Zaiyu Hasegawa gets modern and adventurous at Den, giving his *kaiseki* a playful twist. Expect to see dishes like mushroom-stuffed "Kentucky Fried Chicken" in a fast-food box, foie gras wafer sandwiches, and salads topped with emoji-shaped carrot slices. The new location of Den features a communal table, offering a family-like atmosphere.

Address: JIA Building, 2-3-18 Jingumae, Shibuya-ku, Tokyo, 150-0001, Japan

Website: <https://www.jimbochoden.com/en/>

LOOKING FOR MORE KAISEKI RECOMMENDATIONS? TRY:

- **SAZENKA:** Blending Japanese elegance with Chinese culinary traditions, Sazenka provides guests with a unique *kaiseki* experience. Set in a former diplomatic residence, the ambiance is intimate, with polished wood and soft lighting. Address: 4-7-5 Minamiazabu, Minato, Tokyo, 106-0047, Japan. [Website.](#)
- **AZABU KADOWAKI:** Known for his inventive use of luxury ingredients, Chef Toshiya Kadowaki offers patrons an unforgettable Michelin-starred *kaiseki* experience. Try his signature dish—truffle rice—which blends Western flavours with traditional Japanese techniques. Address: 2-7-2 Azabujuban, Minato-ku, Tokyo, 106-0045, Japan. [Website.](#)

GENERAL JAPANESE CUISINE

DAIKANYAMA TENPU

This standing-only *takoyaki* spot serves perfectly golden, gooey fried octopus-filled balls. Osaka-born owner Masahide Sakuramoto brings authenticity to this cheerful eatery, where customers pour their own drinks and share dishes in a lively atmosphere. If looking to try an Osaka staple and hallmark of Japanese street food, this is the perfect place. Insider tip: *takoyaki* is best paired with a cold beer.

Address: 1-5 Sarugakucho, Shibuya, Tokyo, 150-0033, Japan

Website: <https://tempu.jp/menu>

DAIGO

Michelin-starred Daigo is a top destination for *shojin ryori*, Japan's traditional Buddhist vegetarian cuisine. Guests dine in private rooms overlooking a lush garden, enjoying dishes like carrot-burdock soup, bracken fern tempura, and soba with Japanese mustard. Rooted in elegant simplicity, Daigo offers an authentic taste of tradition. While primarily vegetarian, some broths contain dried bonito flakes (dried, smoked, and fermented skipjack tuna flakes).

Address: 2 Chome-3-1 Atago, Minato-ku, Tokyo, 105-0002, Japan

Website: <http://www.atago-daigo.jp/>

NARISAWA

Describing his restaurant as innovative *satoyama* cuisine, Chef Yoshihiro Narisawa celebrates Japan's natural landscapes through food. Incorporating elements from forests, rivers, and seas, you'll find unique combinations at this two-Michelin starred restaurant. Try the their signature 'Bread of the Forest'—bread fermented with wild yeast from Shirakami-Sanchi. The restaurant accommodates dietary restrictions with advance notice, making Narisawa a must-visit for those seeking a nature-inspired fine-dining experience.

Address: 2-6-15 Minamiaoyama, Minato-ku, Tokyo, 107-0062, Japan

Website: <https://www.narisawa-yoshihiro-en.com/>

SERYNA

Known for its world-class Kobe beef and giant snow crab, Seryna offers a luxurious take on surf and turf—Japanese-style. Enjoy melt-in-the-mouth beef with a secret sesame sauce or the restaurant's signature snow crab legs cooked *shabu-shabu*-style—*shabu shabu* is traditional Japanese hot pot. Seasonal dishes like Kyoto-style sablefish and orient clams are to be expected. Open for more than 55 years, Seryna knows how to keep guests satisfied and coming back for more.

Address: 3 Chome-12-2 Roppongi, Minato-ku, Tokyo 106-0032, Japan

Website: <https://www.seryna.co.jp/en/seryna/>

ABYSSE

A celebration of Japanese landscapes—from ocean to forest—Abyse offers seafood-driven tasting menus inspired by nature's cycles. At the helm, Chef Kotaro Meguro first honed his skills under Michelin-starred French chefs before bringing his expertise to his own Michelin-starred restaurant. Focused on the entirety of the dining experience, he has recently introduced original cocktail pairings to complement his creations.

Address: EbisuHills 1F, 1-30-12 Ebisunishi, Shibuya-ku, Tokyo, 150-0021, Japan

Website: <https://abyse.jp/>

JAPANESE CUISINE CONTINUED

TORISHIKI

Chef Yoshiteru Ikegawa, whose motto is “one skewer, one lifetime,” elevates *yakitori* to an art form in this intimate, 17-seat restaurant. Expect perfectly grilled chicken skewers, preserving the traditions of Japanese gastronomy, while evolving the flavours, technique, and overall experience. Reservations are notoriously difficult—it’s recommended to try and call on the first day of each month for a chance to secure a seat.

Address: 2 Chome-14-12 Kamiosaki, Shinagawa-ku, Tokyo, 141-0021, Japan

Website: <https://torishiki-ichimon.jp/en/>

YORONIKU

Indulge in *yakiniku*—Japanese barbeque—with premium wagyu cuts and a refined atmosphere at Yoroniku. Chef Vanne Kuwahara creates curated set-menus of perfectly cooked beef dishes—each one grilled meticulously over the charcoal grill at your table, seasoned and cooked to highlight the specific cut. The low-lit, intimate restaurant provides fine dining with an inherently cool atmosphere, making it a wonderful dining experience for any meat-lover.

Address: Luna Rossa Building 1F, 6-6-22 Minamiaoyama, Minato-ku, Tokyo, 107-0062, Japan

Website: <https://omakase.in/en/r/dx551592>



LOOKING FOR MORE GENERAL JAPANESE CUISINE RECOMMENDATIONS? TRY:

- **SOSAKUMENKOBO NAKIRYU:** A Michelin Bib Gourmand-awarded ramen shop known for its dandan noodles. Chef Kazumasa Saito fuses Japanese and Chinese flavours, offering a rich sesame-based broth alongside house-made gyoza and steamed chicken. Address: 2-34-4 Minamiotsuka, Toshima-ku, Tokyo, 170-0005, Japan. [Website](#).
- **GINZA UKAI-TEI:** A luxurious teppanyaki restaurant featuring premium Wagyu beef and fresh seafood. The elegant Art Nouveau-inspired setting enhances the immersive dining experience, with chefs preparing meals tableside. Address: 1F, Jiji-tsushin Bldg., 5-15-8 Ginza, Chuo-ku, Tokyo 104-0061, Japan. [Website](#).
- **TEMPURA KONDO:** Chef Fumio Kondo masterfully elevates tempura—a classic Japanese dish—using a range of vegetables. Try the signature sweet potato tempura for a mouth-watering experience. Address: 9F, 5-5-13 Ginza, Chuo-ku, Tokyo, 104-0061, Japan. [Website](#).

FRENCH CUISINE

FLORIÈGE

A perfect fusion of French and Japanese—with modern French dishes and techniques paired with Japanese ingredients—Floriège is a must if looking for relaxed fine dining. Once famous for its beef carpaccio, Chef Hiroyasu Kawate has redone his menu in the name of sustainability and now focuses on predominantly plant-based dishes. Guests can expect to be seated around a single large table, creating a warm and colloquial atmosphere.

Address: 2F Garden Plaza D Azabudai Hills, 5-10-7, Toranomon, Minato-ku, Tokyo, 105-0001, Japan

Website: <https://www.aoyama-florilege.jp/en/>

SÉZANNE

Located in the Four Seasons Hotel, this modern French restaurant takes its inspiration from the Champagne region. Led by British chef Daniel Calvert, the menu features luxurious ingredients like black truffle with champagne cream and 48-month aged Comté gougères (the most delightful cheese puff). The refined pastel-toned dining room, designed by André Fu, creates a relaxed yet sophisticated atmosphere. Relatively new to the scene, Sézanne has already received countless accolades, including three Michelin stars in the 2025 guide (going up a star from its 2023 and 2024 rankings).

Address: Four Season Hotel (7th Floor), Pacific Century Place, Marunouchi 1-11-1, Chiyoda-Ku, Tokyo 100-6277, Japan

Website: <https://www.sezanne.tokyo/>

LES CHANTERELLES

This cozy eight-seat restaurant is a paradise for mushroom lovers. Chef Yusuke Nakada crafts innovative dishes featuring seasonal fungi, such as mushroom tea paired with foie gras macarons. Without a set menu, meals are tailored to guests' preferences.

Address: 24-1 Higashi-Yoyogicho, Shibuya-ku, Tokyo, 1151-0062, Japan

Website: <https://chanterelle.jp/en/>

L'EFFERVESCENCE

Chef Shinobu Namae's philosophy centres on sustainability and terroir at this three-Michelin-star restaurant. Dishes like 'Artisanal Vegetables' and 'Forest to Ocean' showcase Japan's landscapes—the restaurant prioritizes domestic ingredients, avoids endangered fish, and supports reforestation efforts through the use of thinned wood. L'Effervescence won the inaugural Sustainable Restaurant Award in Asia in 2018, highlighting the chef's unparalleled commitment to freshness, nature, the environment, and natural resources.

Address: Address: 2-26-4 Nishiazabu, Minato-ku, Tokyo, 106-0031, Japan

Website: <https://www.leffervescence.jp/en/>

LOOKING FOR MORE FRENCH RECOMMENDATIONS? TRY:

- **L'OSIER:** A three-Michelin-starred restaurant known for its exquisite French dishes and elegant ambiance. Address: 7-5-5 Ginza, Chuo-ku, Tokyo 104-0061, Japan. [Website](#).
- **QUINTESSENCE:** One of Tokyo's most exclusive restaurants, Quintessence is a three-Michelin-starred restaurant known for harmoniously blending French and Japanese flavours together over an ever-evolving multi-course tasting menu. Address: 6-7-29 Kitashinagawa, Shinagawa, Tokyo, 140-0001, Japan. [Website](#).
- **ODE:** Enjoy an inspired tasting menu by chef Yusuke Namai at Ode, where French techniques are fused with Japanese ingredients to create a fresh, avant-garde take on haute cuisine. Address: 2F 5-1-32 Hiroo, Shibuya-ku, Tokyo 150-0012, Japan. [Website](#).



ITALIAN CUISINE

IL RISTORANTE – LUCA FANTIN

Situated on the ninth floor of the Bulgari Ginza Tower, this upscale Italian restaurant offers a refined dining experience. Under the guidance of Luca Fantin—named one of Asia’s top Italian chefs—the menu features seasonal dishes and classic Italian staples. For dessert, try one of Fabrizio Fiorani’s stunning creations, including his famed Lampone 1.1, which is an 11-textured raspberry delight. At Il Ristorante – Luca Fantin, you will find Italian at its finest, blending luxury and culinary prowess.

Address: Bulgari Ginza Tower 2-7-12 Ginza, Chuo-ku, Tokyo 104-0061, Japan

Website: https://www.bulgarihotels.com/en_US/tokyo-osaka-restaurants/tokyo/il-ristorante

PRISMA

Chef Tomofumi Saito is a perfectionist, adjusting sauces and ingredients daily to craft exquisite dishes, like tagliolini with house-cured caviar and red wine sauce. His market-driven menu evolves constantly, with his wife hand-writing the selections each day to reflect the chef’s passion. Awarded two Michelin stars, guests won’t be disappointed at this elegant, yet simple restaurant, where the quality of the food and the ingredients speak for themselves.

Address: 6-4-6 Minamiaoyama, Minato-ku, Tokyo, 107-0062, Japan

Website: <https://restaurant.ikyuu.com/114680>

PIZZA BAR ON 38TH

Tucked inside the Mandarin Oriental, this exclusive eight-seat pizzeria has won accolades for its impeccable Neapolitan-style pies. Chef Daniele Cason’s dough—fermented for 48 hours—produces light, airy crusts with the perfect char. Toppings range from truffle mascarpone to seasonal Japanese mushrooms, while the omakase menu features 10 courses, including pizza-inspired appetizers and desserts.

Address: Mandarin Oriental Hotel, 2-1-1 Nihonbashi Muromachi, Chuo-ku, Tokyo, 103-8328, Japan

Website: <https://www.mandarinoriental.com/en/tokyo/nihonbashi/dine/the-pizza-bar-on-38th>

LOOKING FOR MORE ITALIAN RECOMMENDATIONS? TRY:

- **AUDACE:** Offering a communal dining experience, guests can enjoy rustic Italian dishes with a creative twist at this Bib Gourmand-awarded restaurant. *Address: 3-8-1 Kamimeguro, Meguro-ku, Tokyo, 153-0051, Japan. [Website](#).*
- **LA BOTTEGAIA:** Enjoy elevated Italian cuisine made with seasonal ingredients, paired with a selection of organic wines—the sommelier-owner using his knowledge of oenology to take a holistic approach when curating his menu. *Address: 3-12-15 Ginza, Chuo-ku, Tokyo, 104-0061, Japan. [Website](#).*

SPANISH CUISINE

TINC GANA

Tinc Gana is an upscale Spanish restaurant, helmed by Chef Jerome Quilbeuf. Formerly the head chef of Spain's three-Michelin-starred Sant Pau, Quilbeuf brings the best of Spanish cuisine to Japan. Expect dishes like charcoal-grilled tuna with pine-nut sauce, saffron-scented paella onigiri, and top-tier Spanish jamón. With an open kitchen, watch the team work as they prepare Catalan staples infused with Japan techniques and ingredients.

Address: 4-3 Rokubancho, Chiyoda-ku, Tokyo, 102-0085, Japan

Website: https://jeromequilbeuf.jp/tincgana_en

TAPAS MOLECULAR BAR

Located on the 38th floor of the Mandarin Oriental, Tapas Molecular Bar reimagines traditional gourmet cuisine with molecular techniques and playful presentations. Expect playful, avant-garde dishes—think squid ink spheres, caramel-coated sweet corn ice-cream balls, and umami-rich mushroom cappuccinos. Chef Kento Ushikubo, with his background in art, creates an Omakase menu designed to stimulate all five senses, using techniques that would feel more fitting in a science lab than kitchen—but that is more than half the fun.

Address: Nihonbashi Mitsui Tower, 2 Chome-1-1 Nihonbashimuromachi, Chuo-ku, Tokyo, 103-8328, Japan

Website: <https://www.mandarinoriental.com/en/tokyo/nihonbashi/dine/tapas-molecular-bar>

MASIA

Named after the Catalan word for "farmhouse," MASIA channels Chef Mateu Villaret's roots. His menu unites land and sea, seamlessly blending Japanese seafood with Spanish ham and chorizo for a Mediterranean-inspired dining experience.

Address: 8F, 2-4-6 Ginza, Chuo-ku, Tokyo, 104-0061, Japan

Website: <https://masia.jp/>



INTERNATIONAL CUISINE

MAZ

Enjoy a taste of Peru at MAZ, a two-Michelin-starred restaurant, opened by Chef Virgilio Martinez. Already renowned for his hit restaurant Central in Lima, Martinez brought the flavours of his home to Japan, introducing dishes from the Amazon to the Andes. What makes dining at MAZ truly unique is how Peruvian cuisine is created with Japanese ingredients—80 percent of the ingredients used are sourced in Tokyo. The outcome leads to an elegant fusion of South American flavours with Japanese seasonality.

Address: 1-3 Kioicho, Otemachi, Tokyo 102-0094, Japan

Website: <https://maztokyo.jp/?lang=en>

GINZA HABSBURG VEILCHEN

Try the more unconventional (at least by Japan's standards) at Ginza Habsburg Veilchen, where Chef Shingo Kanda brings Austrian staples to Tokyo. Recognized by the Austrian government and named an ambassador of their cuisine, Kanda introduces classic Viennese dishes like Wiener schnitzel and Wiener Rindsuppe (a clear soup) at this European-styled restaurant.

Address: 7F, 7-8-7 Ginza, Chuo-ku, Tokyo, 104-0061, Japan

Website: <https://ginza-habsburg.com/>

CRISTIANO'S

Owner-chef Koji Sato pays homage to Japan and Portugal's centuries-old culinary connection, reimagining classic Portuguese cuisine with traditional Japanese ingredients and techniques. Sato's dedication to authenticity even led him to build a *bacalhau* curing chamber in the kitchen. Everything is served as *petiscos* (small plates), making it easy to explore Portugal's rich, yet subtle flavours. Guests can also enjoy an extensive list of 80+ Portuguese wines.

Address: 1-51-10 Tomigaya, Shibuya-ku, Tokyo, 151-0063, Japan

Website: <http://www.cristianos.jp/>

HOPPERS

A Bib Gourmand-recognized restaurant, Hoppers provides a taste of elevated Sri Lankan cuisine in Japan—blending authentic flavours and dishes with Japanese ingredients and seasonality. In a contemporary and chic setting, you can enjoy rich, flavourful foods at reasonable prices.

Address: 7-1 Nihombashikabutocho, Chuo-ku, Tokyo, 103-0026, Japan

Website: <https://hoppers.jp/>

VEGAN & VEGETARIAN FRIENDLY

AIN SOPH

Ain Soph, a pioneering vegan restaurant group in Japan since 2009, specializes in plant-based dining with a focus on sustainability and inclusivity. Its flagship Ginza location features a dairy-free and egg-free patisserie on the ground floor, offering signature sweets like Japanese pudding and tiramisu. Upstairs, the restaurant blends Japanese and international flavors. The name Ain Soph, derived from Hebrew, means “infinity,” reflecting the belief that food can reconnect people with nature and their true essence.

Address: 4-12-1 Ginza Chuo-ku, Tokyo 104-0061, Japan. (multiple locations in Tokyo and Kyoto)

Website: <https://en.ain-soph.jp/>

SOUGO

Chef Daisuke Nomura modernizes *shojin ryori*—the vegetarian cuisine of Buddhist monks—highlighting seasonable vegetables from land and sea, along with traditional Buddhist staples like *fu* (wheat gluten) and *yuba* (soymilk skin). Sougo is capable of catering to vegan diets—let them know when making reservations about any dietary restrictions.

Address: 3F Roppongi Green Bldg, 6-1-8 Roppongi, Minato-ku, Tokyo, Japan

Website: https://www.sougo.tokyo/index_e.html

FARO

FARO merges Italian tradition with Japan's seasonal bounty, championing vegan cuisine as a sustainable future. Signature dishes, like the “Flower Tart”, spotlight regional herbs, while organic ingredients and Japanese honey support the ecosystem. A Michelin-starred restaurant, FARO also holds a Michelin Green Star for its sustainability efforts.

Address: 10F, 8-8-3 Ginza, Chuo-ku, Tokyo, 104-0061, Japan

Website: <https://faro.shiseido.co.jp/en/>

BON

Bon is one of Japan's rare *Fucha Ryori* restaurants, specializing in this refined vegetarian cuisine introduced by Chinese Zen monks more than 300 years ago. Rooted in Buddhist principles, its communal meals—framed by tea—avoid pungent ingredients while highlighting delicate, seasonal flavours. Set in a traditional space, Bon offers a serene, historic dining experience.

Address: 1 Chome-2-11 Ryusen, Taito City, Tokyo 110-0012, Japan

Website: <http://www.fuchabon.co.jp/english/fucha.html>

LOOKING FOR MORE VEGAN AND VEGETARIAN RECOMMENDATIONS? TRY:

- **SAIDO:** Saido, one of Tokyo's top vegan restaurants, reinvents Japanese cuisine with artful presentations and bold plant-based flavours. Address: 2 Chome-15-10 Jiyugaoka, Meguro City, Tokyo 152-0035, Japan. [Website](#).
- **T'S TANTAN:** A vegan ramen shop in Tokyo Station, T's Tantan specializes in creamy dandan noodles made with sesame and peanut oil. Options include konjac noodles for a lighter meal, as well as vegetable gyoza and soy char siu. Try their signature tantan ramen. Address: Keiyo Street 1F, Tokyo Station, 1-9-1 Marunouchi, Chiyoda-ku, Tokyo. [Website](#).

DESSERTS: BAKERIES & CANDY

NANAYA

Nanaya's Shibuya outpost, a hidden gem from Shizuoka's famed tea region, offers seven intensities of matcha gelato, with No. 7 boasting the world's strongest matcha flavour. The darker the scoop, the bolder and more bitter the taste—perfect for tea lovers. Guests can mix and match flavours, including hojicha, sencha, black sesame, and seasonal chestnut. Marked by a mural of rolling green hills, the minimalist shop also sells premium loose tea and matcha-infused chocolates, making it an ideal stop for an authentic taste of Japan.

Address: 2-7-12 Shibuya, Shibuya, Tokyo

Website: <https://nanaya-matcha.com/>

TORAYA TOKYO STATION

Nestled inside Tokyo Station Hotel, Toraya's café pairs seasonal *wagashi* (traditional Japanese sweets) with green tea in a historic setting. The cozy space, lined with original station bricks, serves light meals, like artisanal pork cutlet sandwiches and elegant rice dishes. Signature sweets include *yokan*—a firm, jelly-like red bean treat—and *anmitsu*, a refreshing mix of *anko* (sweet bean paste), fruit, and *kuromitsu* (black sugar syrup). *Yokan* is also available to-go, beautifully packaged in a Tokyo Station-themed box—a perfect edible souvenir.

Address: Tokyo Station Hotel 2F, 1-9-1 Marunouchi, Chiyoda, Tokyo, Japan

Website: <https://www.toraya-group.co.jp/>



SHIRO-HIGE'S CREAM PUFF FACTORY

Shiro-hige's Totoro-shaped cream puffs, officially licensed by Studio Ghibli, are as adorable as they are delicious. Owned by Hayao Miyazaki's sister-in-law—co-owner of Studio Ghibli—this charming bakery offers custard and chocolate year-round, along with seasonal flavours like matcha, strawberry, chestnut, and mango, each marked by a tiny edible decoration. While the Kichijoji location is small with no seating, it's a perfect stop before or after a visit to the Ghibli Museum. For those wanting a sit-down experience, the Setagaya branch offers more space. In addition to the signature pastries, the shop also sells Totoro-shaped shortbread cookies, making for an ideal Ghibli-themed gift or souvenir.

Address: 2 Chome-7-5 Kichijoji Minamicho, Musashino, Tokyo 180-0003, Japan

Instagram: <http://www.shiro-hige.net/>