7 03-5220-7031 STARBUCKS COFFEE

Marunouchi Bldo **2** 03-5220-7748

WISE SONS TOKYO

15 Shin-Marunouchi Bldg.

MACHIMURA FARM MARUNOUCHI **2** 03-5926-4900

Caffe Appassionato Shin-Marunouchi Bldg

STARBUCKS COFFEE Shin-Marunouchi Bldg. **7** 03-5224-8688

1F The Lobby

☎ 03-6270-2888

2 Yurakucho Denki Bldg, North Bldg

3 03-3217-2521

Yurakucho Bldg. 1F STARBUCKS COFFEE

B1F ST-MARC CAFÉ **2** 03-6266-9309

STARRIICKS COFFFI Yurakucho Bldg. B1F

Pit NENOHI ₱ 03-6212-8088

KOBEYA RESTAURANT Marunouchi

2 03-5220-5011

Soup Stock Tokyo Marunouchi **2** 03-3215-1333

PRONTO IL BAR Marunouchi Oazo **2** 03-5224-3561 **6**

arunouchi BRICK SQUARE

STARBUCKS COFFEE

TULLY'S COFFEE **7** 03-5220-5525

COFFEE ROOM GINZA RENOIR Shin-Yurakucho Bldg. **2** 03-6213-5580

B1F DOUTOR COFFEE SHOP B1F DOUTOR COFFEE SHOP **2** 03-3240-8845

Yurakucho Bldg. 1

23 03-3216-3552

2 03-5221-0380

8 03-5288-9050

*Opening hours may vary for weekends and national holidays. Contact the store directly for detail free in-store Wi-Fi available.

Raimu Raito [Mon]-[Sat] \$ 03-5218-5210

Restaurant Sawamura [Mon]-[Sat] 2 03-3240-0033

Tokyo Washoku Bunshiro [Mon]-[Sat] 2 03-5220-2351

SO TIRED [Mon]-[Sat] 2 03-5220-1358

HENRY GOOD SEVEN [Mon]-[Sat] 2 03-5220-0267

Maison Kayser Café ☎ 03-6269-9411

[Mon]-[Sat] \$\mathbf{T}\$ 03-5224-8678

8 Shin-Tokyo Bldg. 1F STARBUCKS COFFEE

ST-MARC CAFÉ

*Closed on Sundays and national holidays.

5 Shin-Marunouchi Bldg

Oden&Washoku GINZA OGURA [Fri] 2 03-5222-7212

P.C.M. Pub Cardinal Marunouchi [Mon]-[Sat] \$\pi\$ 03-5222-1251

> REN REN REN [Mon]-[Sat] \$\pi\$ 03-5252-7361

Marunouchi BRICK SOUARE

Soba Kichi [Monl-[Sat] & 03-5222-5133

Marunouchi Park Bldc **3** 03-5220-2082 [Mon]-[Sat] 2 03-5218-5200

[Mon]-[Sat] 2 03-6267-0989

BARBARA market place 151 [Fri/Day before national holidays]

B & B COFFEE MARUNOUCH

1E STARBUCKS COFFEE

LA FONTANA MAGGIORE Courtyard —A16 * You can also use the B1F elevator.

So up the 1F escalator by REN REN REN to 2F. Walk across

dan genten Marunouchi— B2-5F-7F Elevator for late-night stores
*You can also use the B1F elevator.

Tokyo Building TOKIA

Ginza Jyuji Marunouchi [Thu/Fri/Sat] 2 03-6269-9110

[Fri/Sat] 2 03-6270-2888

[Entire day] 2 03-6212-6066

ANTHEMBLE by My Humble House [Fri] 2 03-5220-1923

*Cannot be reserved

1F 6th by ORIENTAL HOTEL

4 Shin-Yurakucho Bidg.

*Bar area only

1F B bar Marunouchi

B1F [Mon]-[Sat] \$\mathbb{\alpha}\$ 03-5223-8871

5 Kokusai Bldg.

1 The Peninsula Tokyo

24F Peter Bar

AGED AWAMORI (OKINAWAN SPIRITS) & OKINAWAN FOODS URIZUN

[Mon]-[Sat] 2 03-5224-8040 PASTA HOUSE AWkitchen TOKYO [Mon]-[Sat] 2 03-5224-8071

NIPPONSAISEISAKABA MOTSUYAKIDOKORO ISHII

2 03-5918-7780

*Closed on Sundays and national holidays. Late Night Entrance *The entrances and exits are closed after the stores close.

-MUCHO-MODERN MEXICANO- 1F Marunouchi-Nakadori Northwest

Entrance
Entrance
Entrance
Entrance
Entrance
Escalator (from 1F)

BAR de ESPÂNA MUY

The days shown above are those on which the shop is open late (Last order is from 24:00 onward). *Opening times may vary depending on the day of the week and on national holidays at some shops. Inquire at each shop for more details



Watashi no Heya Marunouchi lousehold aoods 5 Shin-Marunouchi Bldg. 4F Shin-Marunouchi Bldg. 4F ☎ 03-3211-6131 ☎ 03-3211-1184

Mt. Fuji Sake Cups - Lucky Design -A pair of differently colored sake cups with a Mt. Fuji design. Mt. Fuji is a symbol of Japan, and is also a sign of good luck. ¥3.564 tax incl

☎ 03-5293-8877

CHOCOLATIER PALET D'OR 🗥 Shin-Marunouchi Bldg. 1F

panese tea shop 3 03-6212-0202 Kaboku Sencha (small can)

MCS Marunouchi

MAIN STORE

Cosmetics Selection

18 Marunouchi Oazo 1-4F

5 Shin-Marunouchi Bldg. 3F

MARUZEN MARUNOUCHI



Household goods and ashion accessories Shin-Marunouchi Bldg 4F ☎ 03-3211-2012 Ovajika Linen Pouch

atterned chonstick honsticks decorated with a Nishijin fabric style foil for a brilliantly colorful appearance. and expertly formed for excellent grip. ¥3,240 tax incl.

IPPODO TEA CO.

Dassai Chocolate A selection of 6 chocolates with the striking mellow flavor of famous "Dassai" sake. ¥2.484 tax incl.



Flat nouch with a tiny deer in needlepoint embroidery Choose from red, natural, or vellow,



Marunouchi Oazo

TIPNESS

18 Marunouchi Oazo B1F

MARUNOUCHI STYLE

Marunouchi BRICK SQUARE 4

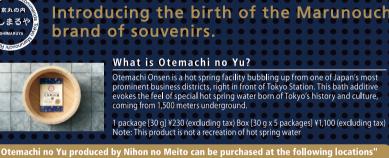
A high grade sencha with an slowly unfolds in the mouth. ¥3.240 tax incl.



5 Kokusai Bldg. 1F 2 03-5288-5015 Kagatobi" is a representative of dry Japanese sake, filling this bean cask with a Kabuki-themed design, ¥2,160 tax incl.



Kagatobi Mametaru (300 ml



MARUNOUCHI LOFT THE CONRAN SHOP **IARUNOUCHI** Marunouchi Bldg. 2-3F Marunouchi Café × WIRED CAFE larunouchi Bldg. 1F

For more details marunouchi.com Q Doravaki Yoisho!! • • • • • • • • • • • • • • • •

This Yoisho!! "Apple Polisher" dorayaki takes its name from the English slang for Price: 1 piece ¥300 tax incl. 8 pieces ¥2,400 tax incl. KITAYA ROKUNIN-SHU 23 03-6268-0108 Aarunouchi Limited offer-e e e e e e e e e e e

'Marunouchi pattern" Japanese style hand towel 💿 💿 💿 💿 mawanu 🏗 03-3211-5277

Marunouchi-Nakadori

There are around 900 shops and restaurants i Marunouchi. Marunouchi-Nakadori is the main street in Marunouchi. It has partnership with Madison Avenue and Bond Street, and its many brand boutiques and attractive shops help make it the best shopping street in Marunouchi.



Marunouchi Illumination 2018 is an annual winter event in the Marunouchi area that brightens the business district in a colorful light display. The 1.2 kilometer-long Marunouchi-Nakadori Street, lined with brand name shops is lit with nearly 1,000,000

Marunouchi original Champagne Gold colored November 8 to February 17 (planned) LED lights on the over 200 streetlights.

17: 30 - 23: 00 (planned) Note: Planned from 17:00 - 24:00 for December.



Renovation construction on the red brick Tokyo Station Building was completed in October 2012. The station building has been restored to its original state from when it was first constructed. We introduce spots where you can enjoy good views of the beautiful red brick station building and its domed roof, and restaurants where you can enjoy great food and drinks while gazing at the station building!



Marunouchi Bldg. 5F Terrace The perfect spot for looking out over the station building and plaza in front! On the right is the new KITTE building, built on the

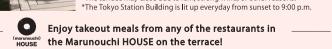
site of the former Tokyo Central Post Office. pening hours @11:00 - 20:00

Sun, National holiday 11:00 - 19:00 *If there are several holidays in a row, only the final day closes at 19:00)* The terrace may close due to rain, strong



5 Shin-Marunouchi Bldg. 7F Marunouchi HOUSE

Treat yourself to gorgeous views of Tokyo Station while enjoying the city breeze. The terrace is open until 11 p.m.Relax and enjoy the night with great drinks. Opening hours 11:00 - 23:00



[International cuisine] [Cafe / bar]

Soba Kichi Tokvo Washoku Bunshiro [Soba, sake and snacks] ◆ Raimu Raito ◆ HENRY GOOD SEVEN

*Please refrain from bringing food and drinks onto the terrace except those purchased at one of the Marunouchi

[Lounge and dining]

Mitsubishi Ichigokan Museum, Tokyo

10 Marunouchi BRICK SQUARE





Japanese-style holiday in Marunouchi



unforgettable memories of your trip.

still open today, Edo life and culture!

App Store is a service mark of Apple Inc.

*For more details search for "Edo Walker" in Google play or the App Store.

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Kimono Rental and Dressing



Back to Marunouchi in the Edo period!?

Travel back in time to Edo. Open the app on your smart device at any of the 5 viewpoints* to enjoy a 360° panoramic view of Kanei era Edo, featuring places such as Edo castle. The app gives you information about Edo period shops



<Information>

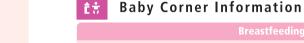
Shin-Marunouchi Building. Please feel free to pay them a visit if you have any problems. [11:00-21:00 (until 20:00 on Sundays and national holidays)]

Providing information on tourism throughout Japan mainly at customer counters. **□**9:00-17:00 **☎**03-3201-3331

The restored Meiji-era Mitsubishi Ichiqokan. Contains a collection of 19th century modern art.







Day trip and activities



Spending a Japanese-style holiday in Marunouchi will leave you

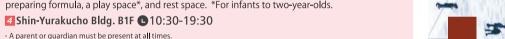


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MITSUBISHI ESTATE GROUP

MARUNOUCHI AREA GUIDE

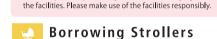
マルノウチエリアガイド



12:00-19:00

Hibiva Station

Marunouchi BRICK SQUARE 3F



14 Marunouchi Bldg 1F Information Counte

14 Marunouchi Bldg. 2F

Shuttle Bus "Marunouchi Shuttle" ree travel from one end of Marunouchi to the other!

This room is equipped with a breastfeeding room, diaper changing tables, a sink for

← Everyday, 10:00-20:00 ← Monday to Friday, 8:00-10:00

11:00-20:00 (Until 19:00 on Sundays and holidays) Tokyo Station

(Until 19:00 on Sundays and holidays) Tokyo Station Yurakucho Station

15 Shin-Marunouchi Bldg.

1F Information Counter

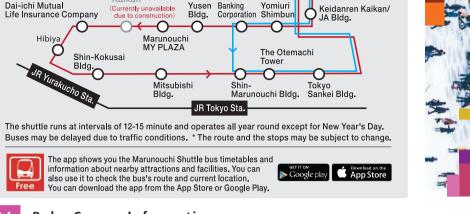
11:00-20:00

<Marunouchi> Station <Marunouchi> Station - Strollers are only available for use inside the Marunouchi Building and Shin-Marunouchi Building during rainy or - A limited number of strollers is available. Reservations are not accepted.

Marunouchi Free Wi-Fi (Japan Free Wi-Fi) Internet service is provided via a wireless LAN (Wi-Fi) in the Marunouchi area. SSID: JAPAN-FREE-WIFI

very windy weather.

to borrow a stroller





1111111111





marunouchi.com Q













- Please bring the stroller back to the counter where it was picked up.

Si Chuan Dou Hua Restaurant

5 Shin-Marunouchi Bldg. 6F

03-3211-4000

☎ 03-5224-8050

Ta-im Marunouchi

2 03-6268-0985

Nijubashi SOUARE B1F

Chinese Dining CHINKASHISAI

5 Kokusai Bldg. B1F

23 03-3214-5888

dumplings).

Ramen



is restaurant-grill features the nost delicious seasonal edients in arilled dishes



BREEZE OF TOKYO French Grill & Bar 14 Marunouchi Bldg. 36F A 03-5220-5551

This stylish restaurant and bar offers the best night views of Tokyo. The menu is centered on grilled French cuisine made from dynamic view from the large carefully selected seasonal



madaya Marunouchi delivers history and tradition of entic Usuki puffer fish in a n, wood-paneled



mikuni MARUNOUCHI latural French cuisine Marunouchi BRICK SOUARE 2F

Eniov a menu made of local goods for local consumption featuring rare traditional Edo-Tokyo vegetables and other Tokyo-produced ingredients. This restaurant features a charming, lush space selected to accompany sushi also surrounded by flowers and



Ginza Sushiko

23 03-3240-1908

Marunouchi Bldg, 35F

A long-established Edo-style

artisan chefs. Also serving a

wide selection of sake and

vears of history Specializing in

sushi from the hands of veteran

pairing foods. Wine carefully

GRILL UKAI MARUNOUCHI

Marunouchi BRICK SQUARE 2F ☎ 03-5221-5252



Sens & Saveurs **23** 03-5220-2701

Enjoy classical French food arranged in a modern style with delicate, light flavors against a windows of this restaurant.



AOYUZU TORA lapanese / seafood 14 Marunouchi Bldg. 6F ☎ 03-3240-5790

> Filleted, raw, grilled or stewedeniov fresh seafood delivered from all over Japan and cooked in the kitchen. Lunch is a set course of delicious rice with freshly-cooked fish.



CITA · CITA International Asian cuisine Marunouchi Bldg. 5F **23** 03-5220-2011

The very best of dishes from Asia including Thai and Vietnamese cuisine, made by chefs invited direct from their home countries, who use their own unique cooking styles.



Kushi-age Hantei 5 Shin-Marunouchi Bldg. 5F **2** 03-3287-9000

Try popular French dishes served A variety of fresh ingredients as vividly colored, healthy meals like meat, seafood, vegetables with fruit essence in this new and a selection of delicacies way to enjoy French cuisine. served on skewers. Lightly fried in vegetable oil to draw out the innate flavors of each



panese / new traditiona Marunouchi Bldg. 6F 3 03-3240-1020

These heartfelt dishes are made

with seafood from the Seto Inland Sea (Seto Naikai) and carefully selected seasonal ngredients. Enjoy authentic apanese food and the depth of sake in a relaxed atmosphere.



Western-style cuising 🛂 Marunoúchi Bldg. 5F **2** 03-5224-3070

With a focus on the traditional This farm-direct restaurant flavor of Ashikaga Issa-an, only features dishes made with heef carefully-selected soba flour is eggs, and dairy products from used to create the very chewy. Koiwai Farm. Each and every unique flavor of the authentic menu item brings out the bes soba you'll find here. qualities of the ingredients.



Kamakura Issa-an Maruyama

☎ 03-3201-0755

Restaurant with a view of Tokyo Station

Teppan Yaki Ten Honmaru 5 Shin-Marunouchi Bldg. 5F **2** 03-3211-6633

> This restaurant features simple teppanyaki grilled dishes made of quality ingredients such as carefully selected domestic beef and seasonal fish. The chef's filleting techniques are wondrous to behold.



MAISON BARSAC 55 Shin-Marunouchi Bldg. 5F ₹ 03-6268-0305

This is "a Japanese bistro with a slice of modern Paris" created by M.O.F. prize recipient Eric



YAMAGATA sake and dining 14 Marunouchi Bldg. 6F **23** 03-3212-3313

> This casual restaurant offers sake and Japanese foods. Come here to taste the seasonal offerings of Yamagata where you can enjoy the next level of flavor and hospitality of

Japanese Restaurant & Sake

Enjoy Japanese dining with a

the Shinshu region and unique

lunchtime. Enjoy local brews and

Japanese / restaurant and sake

23 03-5224-8686

5 Shin-Marunouchi Bldg. 5F



Yakitori, Gibier, Wine Torio 5 Shin-Marunouchi Bldg. 5F 2 03-6269-9435

This restaurant features yakitori grilled chicken, wild game, and wine. The power of the ingredients is utilized to create sometimes simple, sometimes boundless dishes for the greatest meals.



eric'S by Eric Trochon 5 Shin-Marunouchi Bldg. 5F ☎ 03-3212-9305

Trochon. Enjoy Eric's new cuisine as it grows in Japan.



Tokyo Washoku Bunshiro ananese food har 5 Shin-Marunouchi Bldg. 7F ☎ 03-5220-2351

This restaurant serves a new kind of Japanese food made based around local Tokyo ingredients.



Sapporo Taruzen 5 Shin-Marunouchi Bldg. 5F 25° 03-5218-7007

Come here to taste Edo-style sushi ade from the freshest fish lelivered daily, mainly from various

delicious sake, delicious snacks,



Katsukichi Shin-Marunouchi Bldg. apanese / tonkatsu 5 Shin-Marunouchi Bldg. 5F **23** 03-3211-6655

Here you can enjoy the popular menu featuring ingredients from cutlet meals made from the finest sake brewery that has been in grade of Iwate pork, fried natural local flavoring. Try dishes with rice shrimp so big they hang off the cooked in a copper pot during plate, and shiso rice containing homemade salt pickled shiso wine along with snacks at night. leaves. and delicious foods.



Marunouchi Sake and dining bar 18 Marunouchi Oazo 6F

Charcoal grill and kushiage 77 iivo!! B1F 23 03-6273-4901 This restaurant is directly run by a Fresh fish, dried fish, and operation for 346 years, All Japanese sake brands are sent grilled over a charcoal flame at directly from the brewers. Enjoy



This veteran restaurant has been in business for over 200 years. Enjoy the ingenious artisanal à la Their grilling techniques and carte dishes, starting with their home made sauce bring out the famous "Tokyo Tomato Meat and true flavor of the eels."



2 03-3217-2861

This restaurant offers

from carefully-selected

out of their flavors.

Nakame no Teppen

rich in umami flavor.

MARUNOUCHI

counter-style dining where the

chef cooks each and every dish

ingredients, making the most

KONAYA Marunouchi Oazo

This superb curry udon is popular

spicy curry soup and slim, chewy

Curry udon noodles

☎ 03-5220-5500

18 Marunouchi Oazo 5F

vakinikuTAMURA

☎ 03-3213-4129

shabu-shabu.

for its perfect harmony of creamy, This restaurant features a varied

Tokyo Building TOKIA B1F

menu with carefully-selected

focus on Hokkaido Beef and

barbecue, steak, sukiyaki, and

seafood, offering vakiniku

ingredients from the land with a

Marunouchi BRICK SQUARE B1F Marunouchi BRICK SQUARE B1F ☎ 03-6269-9100

Enjoy authentic Edo-style sushi Fach and every one of the with seasonal seafood sent fresh delicacies here makes the most of the ingredients' flavor, from the each day from Toyosu, based on the concept of 'a little bit of a lot charcoal grilled chicken, cooked of different things yakiniku style, to the chicken hot pot packed with surprising flavo



SHIKOKU LOCAL RESTAURANT 88YA(HACHI-HACHI-YA) 77 iivoll R1F **2** 03-6273-4560

vegetables direct from the source packed with flavor from Shikoku. the counter. Enjoy simple dishes drinks, Japanese sake, and



Tokyo Building TOKIA B1F

This veteran Marunouchi

restaurant was established in

dishes including Edo-style

sashimi, and other seasonal

tempura cooked with

Okonomiyaki Kiii

2 03-3216-3123

Tokyo Building TOKIA B1F

A branch of a famous Osaka

okonomiyaki restaurant. Must-try

okonomiyakis include the fluffy

soup and bonito fish stock, and

"suii-vaki", made with chicken

the melt-in-the-mouth

2 03-6269-9226

1951. Enjoy a variety of Japanese

time-honored techniques, fresh

ingredients along with a cup of top-shelf Japanese sake.

₹ 03-3212-7891

Nurukan satou Marunouchi Nijuhashi SOUARE B1E **2** 03-6273-4648

The famous Kochi dish of seared skipjack tuna cooked in straw is You can also enjoy Shikoku citrus



This restaurant has won the Here you can enjoy the subtle "Super Hot Gourmet Festival" changes in aroma and flavor of Grand Prix two years running! The carefully-selected Japanese sakes owner chooses only the best prepared at 11 different seasonal ingredients from the temperature levels. Don't miss the Szechuan province, Enjoy food Japanese cuisine created from seasonal ingredients by the chef made with passion here. along with profound Japanese





Traditional Thai cuisine 5 Shin-Marunouchi Bldg. 6F

"Pho" is a healthy dish of thick noodles made from rice flour topped with plenty of fresh vegetables. The soup is simmered for many hours for a taste that can be boasted about.



Homemade Mediterranean **23** 03-6212-6066 **⋒** 🗊 📚 🚾

Come try vegan-friendly hummus the atmosphere of a foreign and falafel made with bold herbs and spices along with Israeli



Dim sum specialty shor

This restaurant features a

cutting-edge, creative dim sum

first restaurant in Japan among

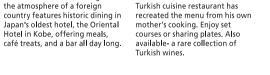
many that have enjoyed success as

a smash hit in cities around the

experience by Alan Yau. This is his

23 03-6269-9818

23 03-3215-3600





8 Shin-Tokvo Blda, B1F **2** 03-5220-5588

This is a roast chicken specialty Authentic Indian cuisine with a restaurant. Domestic Date lunch set menu including all you Chicken raised among the can eat naan and rice. Sharing greenery and water of the great outdoors is slow-roasted in ovens. dinner, and can be enjoyed with



Sichuan cuisine developed in Singapore served in a completel authentic way, "Mabo Tofu" is particularly popular for its deep spicy flavor.



Com Pho Marunouchi Vietnamese cuisine **2** 03-3216-0564

Savor various authentic dishes including green curry made with an entire raw coconut and massaman curry served in a pineapple.



6th by ORIENTAL HOTEL Shin-Yurakucho Bldg. 1F

The India Coffee House

5 Kokusai Bldg. B1F

☎ 03-5293-0115

ndian restaurant and café

plates are also available for

an alcoholic beverage.

This restaurant overflowing with The founder of this Southern country features historic dining in recreated the menu from his own Japan's oldest hotel, the Oriental mother's cooking. Enjoy set Hotel in Kobe, offering meals, courses or sharing plates. Also









on the side) with soun flavored with mackerel and other fish, pork and chicken simmered over time. Take-out menu also available.



GRILL MANTEN-BOSHI A 03-5288-7070

omurice (omelette with fried rice) crafted by French using seasonal vegetables sourced from select chefs. Sharing plates or seasonal set courses, which farms, and its springy homemade pasta. The lunch can be enjoyed with your favorite drink, are also buffet is also very popular!



Enjoy a wide variety of western food all made by



Marunouchi BRICK SOUARE 1E





Eitai-dori

Otemachi Sta. on the Tozai Line

Tokyo Sta. on the JR Keiyo Line

IARUNOUCHI

Traditional tonkotsu ramen with soup slowly simmered in a traditional iron pot, and flat, fine

The main event of this menu is 3 types of tonkotsu ramen. Also choose from a wide selection of other noodles. Also offers accompaniments for shochu such izakaya sharing-plate menu items. Enjoy ramen with as chashu (sliced pork belly) or fried gyoza (stuffed a drink and something on the side.



Enjoy carefully created "Tsukemen" (ramen with soup Serving Hakata-style ramen for the traditionalist With soup carefully simmered with quality pork bones, and thin in-house noodles. Also available at



5 Shin-Marunouchi Bldg. 5F **3** 03-5224-8071

Yoshimaru Marunoucl

Excellent reputation for it's hamburger steaks and

Best known for its wonderfully colorful dishes, made

English speaking staff available.

Free in-store Wi-Fi available.

English menu available.



California. It prides itself on its simple food made using seasonal ingredients, such as stone-oven baked Neapolitan pizza, and grilled fish and meat.

Entertainment

Diners at this magic restaurant can enjoy alcohol Children may also dine here.

and food along with a wonderful stage magic show and table magic unfolding right before one's eyes.







*Contact each shop for further details.

*Each building will be closed on days for legally-mandated inspections and January 1. Please contact each store for





further details on closure dates and operating hours.

* Information correct as of December 2018. Please understand that some information may be subject to change after the publication of this guide.

YAMAGATA sake and dining

This casual restaurant offers

here to taste the seasonal

flavor and hospitality of

offerings of Yamagata where

you can enjoy the next level of

sake and Japanese foods. Come

14 Marunouchi Bldg. 6F

23 03-3212-3313

ANTICA OSTERIA DEL PONTE **3** 03-5220-4686

Come here to enjoy classic and modern flavors cleverly expressed in an artistic way, fragrant wines, and subtle, meticulous service against an



Ginza Sushiko

23 03-3240-1908

Marunouchi Bldg, 35F

A long-established Edo-style

vears of history Specializing in

artisan chefs. Also serving a

wide selection of sake and

sushi from the hands of veteran

pairing foods. Wine carefully

French Grill & Bar

A 03-5220-5551

14 Marunouchi Bldg. 36F

This stylish restaurant and bar

offers the best night views of

carefully selected seasonal

RISTORANTE HIRO CENTRO 4 Marunouchi Bldg. 35F **23** 03-5221-8331

A famous open-plan Italian restaurant with an open kitchen sushi restaurant with over 130 to boot. Features dishes designed to please all five senses, drawing out the innate character of seasonal



GRILL UKAI MARUNOUCHI Marunouchi BRICK SQUARE 2F ☎ 03-5221-5252

is restaurant-grill features the nost delicious seasonal edients in arilled dishes



Sens & Saveurs **23** 03-5220-2701

Enjoy classical French food arranged in a modern style with Tokyo. The menu is centered on delicate, light flavors against a grilled French cuisine made from dynamic view from the large windows of this restaurant.



Filleted, raw, grilled or stewed-

from all over Japan and cooked

eniov fresh seafood delivered

in the kitchen. Lunch is a set

course of delicious rice with

madaya Marunouchi delivers history and tradition of entic Usuki puffer fish in a n, wood-paneled



mikuni MARUNOUCHI CITA · CITA latural French cuisine International Asian cuisine Marunouchi BRICK SOUARE 2F Marunouchi Bldg. 5F **23** 03-5220-2011

Eniov a menu made of local goods for local consumption Asia including Thai and featuring rare traditional Edo-Tokyo vegetables and other Tokyo-produced ingredients. This restaurant features a charming, lush space surrounded by flowers and



Kushi-age Hantei 5 Shin-Marunouchi Bldg. 5F **2** 03-3287-9000

A variety of fresh ingredients like meat, seafood, vegetables and a selection of delicacies way to enjoy French cuisine. served on skewers. Lightly fried in vegetable oil to draw out the innate flavors of each



panese / new traditiona Marunouchi Bldg. 6F 3 03-3240-1020

These heartfelt dishes are made with seafood from the Seto Inland Sea (Seto Naikai) and carefully selected seasonal ngredients. Enjoy authentic apanese food and the depth of sake in a relaxed atmosphere.



Kamakura Issa-an Maruyama ☎ 03-3201-0755

Restaurant with a view of Tokyo Station

With a focus on the traditional flavor of Ashikaga Issa-an, only carefully-selected soba flour is used to create the very chewy. unique flavor of the authentic soba you'll find here.



Teppan Yaki Ten Honmaru 5 Shin-Marunouchi Bldg. 5F **2** 03-3211-6633

The very best of dishes from Vietnamese cuisine, made by chefs invited direct from their home countries, who use their own unique cooking styles.



MAISON BARSAC ₹ 03-6268-0305

Try popular French dishes served as vividly colored, healthy meals with fruit essence in this new



KOIWAI Freminar Western-style cuising 🛂 Marunoúchi Bldg. 5F **2** 03-5224-3070

This farm-direct restaurant features dishes made with heef eggs, and dairy products from Koiwai Farm. Each and every menu item brings out the bes qualities of the ingredients.



Yakitori, Gibier, Wine Torio 5 Shin-Marunouchi Bldg. 5F 2 03-6269-9435

This restaurant features yakitori This restaurant features simple teppanyaki grilled dishes made grilled chicken, wild game, and of quality ingredients such as wine. The power of the carefully selected domestic beef ingredients is utilized to create and seasonal fish. The chef's sometimes simple, sometimes filleting techniques are boundless dishes for the wondrous to behold. greatest meals.



55 Shin-Marunouchi Bldg. 5F

This is "a Japanese bistro with a slice of modern Paris" created by M.O.F. prize recipient Eric Trochon. Enjoy Eric's new cuisine

5 Shin-Marunouchi Bldg. 5F

☎ 03-3212-9305

as it grows in Japan.



Tokyo Washoku Bunshiro

This restaurant serves a new kind

around local Tokyo ingredients.

5 Shin-Marunouchi Bldg. 7F

of Japanese food made based

ananese food har

☎ 03-5220-2351

Potato Stew".

Japanese Restaurant & Sake Japanese / restaurant and sake 5 Shin-Marunouchi Bldg. 5F **23** 03-5224-8686

Enjoy Japanese dining with a menu featuring ingredients from cutlet meals made from the finest sake brewery that has been in grade of Iwate pork, fried natural the Shinshu region and unique local flavoring. Try dishes with rice shrimp so big they hang off the cooked in a copper pot during plate, and shiso rice containing lunchtime. Enjoy local brews and homemade salt pickled shiso wine along with snacks at night. leaves.



carte dishes, starting with their home made sauce bring out the

famous "Tokyo Tomato Meat and true flavor of the eels."

Katsukichi Shin-Marunouchi Bldg.

apanese / tonkatsu 5 Shin-Marunouchi Bldg. 5F **23** 03-3211-6655 Here you can enjoy the popular



operation for 346 years, All

and delicious foods.

Japanese sake brands are sent

directly from the brewers. Enjoy

delicious sake, delicious snacks,

Sapporo Taruzen



Marunouchi Bldg 36F \$ 03-3240-0003

s restaurant communicate

the culture and beauty of Japan

pirit of Japanese tea and

the four seasons made with

a modern building.

vith cuisine focused around the

ospitality Enjoy various dishes

rich in the noetic sentiment of

respect for the intrinsic flavors

of the ingredients in a space you

would never believe is located in



Marunouchi BRICK SQUARE 2F

counter-style dining where the

chef cooks each and every dish

ingredients, making the most

2 03-3217-2861

This restaurant offers

from carefully-selected

out of their flavors.

77 iivo!! B1F

Fresh fish, dried fish, and

rich in umami flavor.

KONAYA Marunouchi Oazo

This superb curry udon is popular

spicy curry soup and slim, chewy

Curry udon noodles

☎ 03-5220-5500

18 Marunouchi Oazo 5F

vakinikuTAMURA

☎ 03-3213-4129

shabu-shabu.

for its perfect harmony of creamy, This restaurant features a varied

Tokyo Building TOKIA B1F

menu with carefully-selected

focus on Hokkaido Beef and

barbecue, steak, sukiyaki, and

seafood, offering vakiniku

ingredients from the land with a

Marunouchi BRICK SQUARE B1F Marunouchi BRICK SQUARE B1F ☎ 03-6269-9100

Enjoy authentic Edo-style sushi with seasonal seafood sent fresh each day from Toyosu, based on the concept of 'a little bit of a lot charcoal grilled chicken, cooked of different things



Nakame no Teppen MARUNOUCHI Charcoal grill and kushiage 77 iivoll R1F **2** 03-6273-4560 23 03-6273-4901

vegetables direct from the source packed with flavor from Shikoku. grilled over a charcoal flame at the counter. Enjoy simple dishes drinks, Japanese sake, and



SHIKOKU LOCAL RESTAURANT 88YA(HACHI-HACHI-YA) **2** 03-6273-4648

The famous Kochi dish of seared skipjack tuna cooked in straw is You can also enjoy Shikoku citrus



Nijuhashi SOUARE B1E

Here you can enjoy the subtle changes in aroma and flavor of carefully-selected Japanese sakes prepared at 11 different temperature levels. Don't miss the Japanese cuisine created from seasonal ingredients by the chef along with profound Japanese



Singapore served in a completel

particularly popular for its deep

authentic way, "Mabo Tofu" is

spicy flavor.

5 Shin-Marunouchi Bldg. 6F 03-3211-4000 Sichuan cuisine developed in

This veteran Marunouchi restaurant was established in 1951. Enjoy a variety of Japanese dishes including Edo-style tempura cooked with time-honored techniques, fresh sashimi, and other seasonal ingredients along with a cup of top-shelf Japanese sake.

Tokyo Building TOKIA B1F

Tokyo Building TOKIA B1F

2 03-3216-3123

₹ 03-3212-7891



SIAM HERITAGE TOKYO Traditional Thai cuisine 5 Shin-Marunouchi Bldg. 6F **☎** 03-5224-8050 Savor various authentic dishes

A branch of a famous Osaka including green curry made with okonomiyaki restaurant. Must-try an entire raw coconut and okonomiyakis include the fluffy massaman curry served in a "suii-vaki", made with chicken pineapple. soup and bonito fish stock, and the melt-in-the-mouth



Ta-im Marunouchi Homemade Mediterranean Nijubashi SOUARE B1F **2** 03-6269-9226 2 03-6268-0985

Fach and every one of the delicacies here makes the most of the ingredients' flavor, from the yakiniku style, to the chicken hot pot packed with surprising flavo



Come try vegan-friendly hummus

and falafel made with bold herbs

and spices along with Israeli

Chinese Dining CHINKASHISAI 5 Kokusai Bldg. B1F **23** 03-3214-5888

> This restaurant has won the "Super Hot Gourmet Festival" Grand Prix two years running! The owner chooses only the best seasonal ingredients from the Szechuan province, Enjoy food made with passion here.



Com Pho Marunouchi

"Pho" is a healthy dish of thick

vegetables. The soup is simmered

for many hours for a taste that

noodles made from rice flour

topped with plenty of fresh

can be boasted about.

23 03-6212-6066

⋒ 🗊 📚 🚾

Vietnamese cuisine

2 03-3216-0564

ndian restaurant and café 5 Kokusai Bldg. B1F ☎ 03-5293-0115

Authentic Indian cuisine with a lunch set menu including all you can eat naan and rice. Sharing plates are also available for dinner, and can be enjoyed with an alcoholic beverage.



Dim sum specialty shor

23 03-6269-9818

6th by ORIENTAL HOTEL Shin-Yurakucho Bldg. 1F

This restaurant overflowing with The founder of this Southern the atmosphere of a foreign country features historic dining in recreated the menu from his own Japan's oldest hotel, the Oriental mother's cooking. Enjoy set Hotel in Kobe, offering meals, courses or sharing plates. Also café treats, and a bar all day long. available- a rare collection of Turkish wines.



This is a roast chicken specialty





Traditional tonkotsu ramen with soup slowly simmered in a traditional iron pot, and flat, fine ramen. Also choose from a wide selection of other noodles. Also offers accompaniments for shochu such izakaya sharing-plate menu items. Enjoy ramen with as chashu (sliced pork belly) or fried gyoza (stuffed a drink and something on the side. dumplings).



With soup carefully simmered with quality pork on the side) with soun flavored with mackerel and bones, and thin in-house noodles. Also available at other fish, pork and chicken simmered over time.



This restaurant features a cutting-edge, creative dim sum experience by Alan Yau. This is his first restaurant in Japan among many that have enjoyed success as a smash hit in cities around the



Turkish kitchen and har 5 Kokusai Bldg. B1F **23** 03-3215-3600

Turkish cuisine restaurant has



8 Shin-Tokvo Blda, B1F **2** 03-5220-5588

restaurant. Domestic Date Chicken raised among the greenery and water of the great outdoors is slow-roasted in ovens.





Enjoy carefully created "Tsukemen" (ramen with soup Serving Hakata-style ramen for the traditionalist Take-out menu also available.



GRILL MANTEN-BOSHI A 03-5288-7070

Excellent reputation for it's hamburger steaks and

Best known for its wonderfully colorful dishes, made omurice (omelette with fried rice) crafted by French using seasonal vegetables sourced from select chefs. Sharing plates or seasonal set courses, which farms, and its springy homemade pasta. The lunch can be enjoyed with your favorite drink, are also buffet is also very popular!







IARUNOUCHI kata-style ramer

oshimaru Marunouci

5 Shin-Marunouchi Bldg. 5F

3 03-5224-8071

The main event of this menu is 3 types of tonkotsu

night, a variety of Kyushu-style side dishes.

Marunouchi BRICK SOUARE 1E

California. It prides itself on its simple food made using seasonal ingredients, such as stone-oven baked Neapolitan pizza, and grilled fish and meat.

Entertainment

Enjoy a wide variety of western food all made by

that has been passed down for over 40 years. Pair

your food with German beer and wine.

hand, centered around their famous hamburg steak



Diners at this magic restaurant can enjoy alcohol

and food along with a wonderful stage magic show and table magic unfolding right before one's eyes. Children may also dine here.



Marunouchi 6th

VEGE Vegetarian dishes available on request. VEGAN Vegan dishes available on request.

English speaking staff available.

Free in-store Wi-Fi available.

English menu available.

Halal dishes available on request.

*Contact each shop for further details.

*Each building will be closed on days for legally-mandated inspections and January 1. Please contact each store for further details on closure dates and operating hours.

* Information correct as of December 2018. Please understand that some information may be subject to change after the publication of this guide.



Babasaki-dori Marunouchi 5th



Eitai-dori

Otemachi Sta. on the Tozai Line