

A TASTE OF TOKYO



CONRAD[®]
TOKYO



Japanese Kaiseki

Ginza Kojyu ❀❀

Toru Okuda fills serving dishes made by modern artists with ingredients that sprout to life season by season. Polished culinary techniques and ingredients from all over Japan resonate together; the chargrilled dishes are highlights. The menu bursts with the vitality of the ingredients and dishes appeal with their dynamism and delicacy.

Akasaka Kikunoi ❀❀

Experience the tradition and innovation of Kyoto's venerable Kikunoi ryotei, but in Tokyo. A watered cobblestone path along with sukiya-style furnishings make for a Kyoto-esque atmosphere. The chef Yoshihiro Murata values the beloved old ceremonial events that make up the Japanese year, as well as the changes brought by the seasons, and incorporates them into the menu.

Ginza Okuda ❀

The menu emphasizes the season and textures of the ingredients. In spring, razor clams and wild vegetables are made into ohitashi to represent the breath of life. Winter dishes include buri shabu-shabu and crab with rice cooked in an earthenware pot. Each dish showcases the flavours of the ingredients without affectation.

Nogizaka Shin ❀

This restaurant was opened under joint management by a chef who worked in Ginza and Paris and a sommelier. The dishes follow the tradition of orthodox kaiseki. The pairing of wine or sake with each dish is novel for Japanese cuisine.

Shojinryori Daigo (Vegetarian) ❀❀

Fourth-generation owner-chef Yusuke Nomura serves shojin ryori, not for religious reasons, but because he wants people to enjoy it and his hospitality. Incorporating Western vegetables and serving vegan dishes is a testament to his training in French cuisine before he took over the family business.

Ginza Kappou Ukai Nikusho

Interweaving varied dishes of carefully selected beef portions with Japanese cuisine comprising seasonal ingredients and fish, we have prepared sumptuous dining courses that best bring out the flavor of meat. Settle in to enjoy refined flavors, served up amid an incredible atmosphere.

Hiroo Onogi

The menu relies heavily on seafood dishes but also features unexpected ingredients and flavor combinations to keep you guessing. The modern furnishings and friendly staff create a cozy atmosphere perfect for a casual lunch or dinner with friends.



Japanese

En Shiodome

Washoku En has more than 80 menu items to choose from, including those made using hand-shaved bonito stock soup and grilled dishes using high-quality Binchotan charcoal.

Zarai Oita

Oita Prefecture is well known for its excellent cuisine, including the finest seafood, top-quality beef and fresh vegetables. Zarai offers a variety of courses that present the very best ingredients creatively prepared.

Gonpachi Nishiazabu

It is mainly known as the restaurant that inspired the backdrop for the main fight scene in Quentin Tarantino's "Kill Bill". Traditional Japanese izakaya food is prepared in an open kitchen right in the center of the restaurant.

Andy's Shin Hinomoto (Izakaya)

Its nickname comes from British owner Andy, who took over his parents-in-law's business together with his Japanese wife, whose family established the izakaya two generations ago. The menu changes daily depending on what the market offers, but you can't go wrong with a sashimi platter and their fist-sized karaage (fried chicken).

Warayakiya Roppongi (Izakaya)

Warayakiya, meaning "straw-grilled shop", is one of the most unique Izakayas in Tokyo. As the name suggests, the food available includes traditional Japanese cuisine grilled in an open kitchen that uses straw instead of charcoal, giving everything a unique taste that you won't forget.

Fukumimi Ginza Corridor

The skewers cooked by their selected yakitori chef, who cleared a rigorous examination, are exquisite. They can accommodate a wide range of group sizes, from small parties to large groups.

Tofuro Ginza Corridor (Izakaya)

Ginza Corridor Street has a unique Japanese style Izakaya with traditional Edo-period atmosphere, housed in a renovated old Japanese-style house. This Izakaya offers fresh seafood, soba, sushi, tempura, and perfectly paired Japanese sake and craft beer.



Sushi (High End Omakase Course)

Sushi Shin

Shintaro Suzuki was fascinated with Edomae cuisine and taught himself. He adds a touch of creativity to how he presses the sushi and adds chopped kinome to kobashira and ume-flavoured soy sauce to sardines - there's a uniqueness in how he incorporates both classic and new ideas.

Sushi Sugawara

The chef, Hideki Sugawara, earned experience at established Ginza sushi restaurants and has been devoted to sushi for 30 years. The mild sushi rice uses a blend of rice vinegar and red vinegar and has a flavor that is not overpowering, balancing well with the painstakingly prepared seafood.

Ginza Masaki

The skilled sushi chef meticulously prepares each piece of nigiri with Edo-style techniques, without compromising on quality. The perfect harmony between the shari (rice) and toppings creates a delightful balance of flavors and beautiful aftertaste that will make your heart sing.

Ginza Sushiko Honten

Ginza Sushiko is a distinguished sushi restaurant with 120 years of proud history. The promising selection of ingredients, taste of tradition, and chef's fine taste creates new innovation that continue to attract fans.

Sushi Kadowaki

You can enjoy unique storytelling experience with each piece of sushi, as they provide information on the ingredients, the sound, fragrance, temperature, and flavor. Indulge in a blissful moment of sensory pleasure with us and savor every sensation.

Ginza Kyubey

There is nothing like the spirit of good service to let you enjoy the current moment comfortably, through the use of the natural flavor of simple ingredients. The Japanese style building is built in the style of a modern tea-ceremony house, giving foreign visitors a chance to feel the wonders of Japan.

Sushi Mitsukawa

"Mitsukawa", which has been the driving force behind the sushi boom in Kanazawa, has opened its first store in Tokyo. There are three major Mitsugawa specialties, including "Hand-rolled Nodoguro" (year-round). Please enjoy with the technique that maximizes the performance of the fish.



Casual Sushi

Tsukiji Aozora Sandaime

This renowned restaurant offers a variety of dishes made with fresh fish, including beloved sushi that has been cherished by locals in the Tsukiji area for generations. You can enjoy authentic Edo-style Sushi, where watch piece is expertly crafted and served at the perfect temperature and flavor.

Itamae Sushi Shimbashi

When you enter the tidy restaurant, you will be warmly welcomed by the sharp and skilled itamae (sushi chef). They use fresh, wild-caught Bluefin tuna every day, allowing you to savor the natural wetness of the melting fat the true flavor of the tuna itself.

Conveyor belt sushi

Mawaru Sushizanmai

The bright and clean restaurant is full of energy, offering a variety of fresh ingredients sourced from Toyosu Market and local fisheries, including live seafood and fresh fish as part of the daily recommendations. With the unique concept of conveyor belt sushi, you can enjoy delicious sushi at affordable prices.

Tsukiji Sushisei Ginza 4 Chome

This sushi establishment is popular with both locals and tourists for its exceptionally fresh seafood, great value and friendly, jovial chefs. Sit at the counter to admire the glass cases of glistening seafood, be entranced by the deft knife skills of the chefs.

Sushi Zanmai Okunoin

This restaurant is hidden gem in Tsukiji, with a calm and tranquil atmosphere that exudes the charm of a former traditional Japanese restaurant. In addition to course and Kaiseki meals crafted by their skilled sushi chefs, you can also order Sushi starting from just one piece.

Standing Sushi Bar

Tachigui Sushi Tonari

This standing Sushi Bar is operated by the renowned upscale sushi restaurant, Azabu Juban Hatano Yoshiki. The restaurant takes great care in balancing the sweetness and sourness of the sushi rice, as well as the seasoning of the toppings. Ordering and payment are done digitally.



Tempura

Tempura Kondo

The chef was one of the first to put the focus on vegetables, elevating their status from that of a side dish. The example is the cylindrical sweet potatoes made to resemble those baked on hot pebbles.

Tempura Ginza Onodera Higashi Ginza

Hikomichi Ishii, the young executive chef, aims to serve tempura worth repeating the next day. He finds seasonal ingredients from Tsukiji market every day, and fries the tempura in high quality sesame oil called taihaku sesame oil.

Ginza Tenichi Honten

Established in 1930, this long-standing restaurant has been known for entertaining many famous guests from both Japan and abroad. Their history is so significant that they have a museum dedicated to them in Gunma Prefecture called "Tenichi Art Museum". The interior of the restaurant exudes a calm and sophisticated atmosphere.

Tempura Mikawa

The material is particular about Edo front, we can take in seasonal seasons according to the season. Fried oil uses the original blended oil to express richness and lightness at the same time.

Ginza Tenkuni

The Edo-style tempura rice bowl at Ginza Tenkuni is created through the perfect combination of tempura, sauce, and rice. When you lift the lid, you will be greeted with the aroma of tradition and craftsmanship along with the delicious tempura rice bowl.

Tempura Yamanoue Ginza

This inherits the tradition from Yamanoue Hotel, which was founded in 1954. The secret to its deliciousness lies in using two separate pots to fry the seafood at high temperatures until crispy, and the vegetables at low temperatures until they are tender and crunchy.

XEX Atago Green Hills Tempura & Sushi An

Tempura & Sushi An is wonderland of Japanese cuisine where you can enjoy both Kaiseki, Sushi, and Tempura. At the tempura counter, you can savor light and juicy tempura while enjoying the night view.



Teppanyaki

Bifteck no Kawamura Ginza

Kobe Beef is a rare delicacy, and Kawamura's commitment to using only female cows makes it even more exceptional. At their restaurant, they display the identification number of the meat you will be enjoying that day. They are proud to offer authentic Kobe beef dining experience.

Roppongi Moncher Ton Ton

Established in 1961, Seryna is a long-standing Japanese cuisine restaurant. Mon Cher Ton Ton has been beloved by famous figures from various fields both Japan and overseas, making it a renowned and admired restaurant. From their course menu to their renowned Kobe beef, fresh seafood, and seasonal vegetables, their chef will prepare your meal right in front of your eyes.

Teppanyaki 10 steak & lobster

It is located under the elevated train tracks, Hibiya Okuroji is a new shopping mall boasting 30 shops, restaurants and bars, all nestled inside 100-year-old brick archways. You can enjoy Teppanyaki dishes featuring carefully selected ingredients such as Wagyu beef and lobster in a classical space inspired by the interior of a ship.

Shabu Shabu and Sukiyaki

Ginza Seryna

If you love shabu shabu or want to try real Kobe beef without eating a large portion of steak, it is one of the best options. Savor the taste of Kobe Beef that keeps fascinating people from far and wide, the always-favorite Crab shabu-shabu, and the seasonal delicacies with the best ingredient in authentic Japanese style and traditional

Imahan Ginza

Ningyocho Imahan is a sukiyaki restaurant with a long history, where you can enjoy the rich aroma and high-quality marbled beef from carefully selected female cows, picked by their discerning experts. They offer a variety of Japanese cuisine incorporating seasonal ingredients, as well as tender and flavorful premium beef that will simply melt in your mouth.

Zakuro Ginza

The restaurant's loyal clientele visits for specialty dishes of Kuroge wagyu beef shabu-shabu and sukiyaki hotpots, traditional Japanese dishes featuring seasonal ingredients, and season-specific Japanese dishes. There are also many casual meals for customers who want to enjoy their own company.



Yakiniku

Ushigoro Ginza Namikidori

Among domestic Japanese black beef, A5-rank is considered the highest grade. At this restaurant you can enjoy yakiniku (Japanese BBQ) with this high-quality meat. They offer various cuts in different cooking styles for their a-la-carte and course dishes. In particular, their selection of a wide variety of brands of wine, selected by their sommelier, are ideal for special occasions.

Seiyuzan

Experience the finest cuts of meat handpicked by skilled artisans, including Matsuzaka beef and Black Wagyu beef, while enjoying a superb atmosphere 215 meters above ground level. The interior of the restaurant features varying levels and partitions, creating a sense of privacy that caters to various occasions such as anniversary and other special events.

Jojoen Yugentei Ginza Namiki street

Yugentei, the pinnacle of the Jojoen Group, offers a "Yakiniku Kaiseki" dining experience that is truly fitting of its name. The cuisine at Yugentei is carefully crafted with finest and most reliable ingredients, and its taste is perfected through meticulous and repeated scrutiny. Their arrangement of their dishes making for an unforgettable culinary experience

Yakitori

Ginza Torishige

Ever since the restaurant's inception, it has become famous for its signature dishes such as the Dry Curry, their special meatballs, and premium chicken wings. These dishes represent the founder's dedication to perfecting the art of yakitori, using only the best ingredients available. Experience the subtle and delicious aroma of charcoal, which fills the restaurant.

Jomon Roppongi

"Jomon" in Hakata dialect means "high quality". The restaurant's feature is a wide variety of skewers. At the entrance counter, the ingredients of the day's skewers are displayed, allowing customers to choose before being seated.

Yakitorino Hachibei Roppongi

A hidden gem of a yakitori restaurant in Hakata. Hakata-style yakitori is made with chicken, beef, pork, vegetables, seafood, or anything that can be skewered and grilled. Yakitorino Hachibei continues to prioritize taste, ingredients, and service. The skewered dishes, grilled with a dedication to perfection, shine due to the simplicity of the cuisine.



Unagi

Nodaiwa Azabuiikura Honten

Housed in a converted kura storehouse transported from the mountains, Nodaiwa is one of the most refined unagi shops in the city. It only uses eels that have been caught in the wild, and the difference is noticeable in the texture, especially if you try the shirayaki (grilled without any added sauce and eaten with a dip of shoyu and wasabi).

Chikuyo-tei Honten

This is a renowned eel cuisine restaurant with over 100 years of history and a signature sauce with a refreshing taste. The serene atmosphere exudes the dignified aura of its main location. Please savor the traditional flavors of the eel cuisine restaurant, "Chikuyo-tei".

Soba

Ginza Tanakaya Honten

This is a popular restaurant known for its white soba noodles, and is also popular for lunch. In addition to soba, you can also enjoy drinks and snacks in the evening. It's a great place to enjoy soba and delicious drinks in Ginza and indulge in a luxurious atmosphere.

Azabu Kawakamian

The main branch of Kawakami-an is located in Karuizawa. The soba noodles at Kawakami-an are made from carefully selected buckwheat flour, and are coarse-ground with a special custom-made mill. They are served with a spicy dipping sauce that complements the soba noodles perfectly, allowing you to fully savor the rich flavor and smooth texture with every bite.

Ginza Sanada Six

Ginza Sanada Six is a restaurant where you can enjoy carefully crafted dishes using fresh vegetables and ingredients from Shinshu, along with local sake. During lunch, they offer soba noodles, and at night, you can enjoy seasonal dishes like simmered rice. You can also experience the unique Ginza view of the Wako clock tower while dining.



Udon

Tsurutontan Ginza

It's the affordable udon joint we know and love - the portions are just as big and the bowls even bigger. Tsurutontan Udon Noodle Brasserie is perfect for families and groups, as there are cocoon-like box seats that can accommodate six as well as communal tables fit for ten.

Ginza Sato Yosuke

A smoothness that your throat can feel, and a strength that cannot be imagined by the thinness. Inaniwa udon of Sato Yosuke is called a handmade masterpiece because of those two amazing features.

They would love to tell you the true taste of inaniwa udon. Ingredients are all delivered from Akita. They tell you four seasons of beauty in Akita.

Tonkatsu

Tonkatsu Ginza Bairin

Established in 1927, Ginza Bairin is the first Tonkatsu restaurant opened in the Ginza area and has been fascinating gourmets in this competitive area. Serving authentic Tonkatsu dishes with selected juicy pork and crispy breadcrumbs and other cutlet dishes. Katsudon (pork cutlet on a bed of rice and coated with egg) is also highly recommended if you wish to try popular Japanese dishes.

Kurobuta Tonkatsu Horiichi

They only use black pork from Kagoshima Prefecture, including two seasonal "special selection" options. The coarse coating is finished crispy by double frying with oils at different temperatures, and it goes perfectly with their sweet soy sauce-based homemade sauce. Although their menu features only one dish, tonkatsu, they offer a variety of options such as à la carte, set meal, and different sizes of pork loin.



French

L'ATELIER de Joel Robuchon ❀❀

The open kitchen is bustling with chefs. The counter seating, an homage to both sushi shops and Spanish tapas bars, celebrates the diversity of culinary culture. The menu ranges from specialities of years gone by to new arrangements incorporating seasonal Japanese ingredients. This really is Joël Robuchon's atelier of modern cuisine.

ESqUISSE ❀❀

The cuisine that is born from Chef Beccat's unique resume is light and innovative. This is because he is constantly thinking about what it means to make French food in Japan, despite being born and raised in France. As a result, the cuisine is innovative yet simple, as if the swaying of Japan's four seasons were directly on the plate. Rooted in French techniques and traditions, but inspired by Japanese nature, the cuisine has become the unwavering character of ESqUISSE.

L'ARGENT ❀

The cuisine at L'Argent features French flavours and dishes infused with Japanese finesse. French dishes features Japanese ingredients, and his cooking offers a unique dining experience only available at the restaurant. The dining room boasts metallic silver walls inspired by the restaurant's name ("silver" in French), which match the modern dishes crafted.

Italian

Aroma Fresca ❀

Aroma Fresca is a renowned Italian restaurant in Ginza that serves dishes prepared with a perfect balance of aroma, presentation, and taste. The restaurant's name, which means "fresh aroma" in Italian, reflects its philosophy of bringing out the best of each ingredient's natural fragrance. Their dishes are expertly crafted to stimulate all the senses, with a tantalizing aroma that wafts from the plate the moment it is served.

La Bisboccia

This is a "ristorante," where you can enjoy regional dishes from all over Italy according to the season. For 29 years, the philosophy regarding taste and ingredients has been passed down from chef to chef, and the restaurant continues to refine its approach while offering exciting dishes made with the freshest ingredients of the day. You can enjoy the lively cooking scene from the open kitchen.

Isola Blu

This is a 4-story hidden gem restaurant, specializing in authentic Southern Italian cuisine with a focus on Neapolitan-style pizza and seafood, cooked in a wood-fired oven made by artisans brought over from Italy. Please enjoy your dining experience at this trattoria and pizzeria.



Chinese

Tsukushiro

You can enjoy their specialty, shark fin, in various forms such as simmered with the body or with noodles. In addition to shark fin, their Peking duck is also a must-try dish. The crispy skin and flavorful meat of their Peking duck is simply amazing. We highly recommend ordering it.

Ishingo Ginza

Since its opening in 1948, the Ginza main store has been well-received as a "restaurant where you can eat big Chinese steamed buns with plenty of meat." It is said to be the origin of the taste of the Vessel Inshokugou. While located in Ginza, the restaurant is cherished for its down-to-earth atmosphere and as a place where you can enjoy Chinese cuisine without being too formal.

Choumunrai

The restaurant invites top-class chefs from various regions in China, including Shanghai, Beijing, Guangdong, and Hong Kong, to provide authentic Chinese cuisine. Their traditional specialties include Shanghai crab and Beijing duck, which have been preserved as signature dishes of their restaurant. Located just a 5-minute walk from our hotel, you can enjoy high-quality and formal Chinese cuisine in a casual and welcoming atmosphere.