

渋谷 SHIBUYA GOURMET MAP

PLAY! DIVERSITY SHIBUYA

Shibuya City Tourism Association  
MOSHI MOSHI NIPPON

# JAPANESE

**01 Lowline**  
**Izakaya (Japanese Style Pub)**  
Sink your teeth into black-sized meat topped with truffle salt or homemade garlic sauce. Complement with melted Raclette cheese and wine.

**02 MATOI-YA**  
**Izakaya (Japanese Style Pub)**  
A small bistro located on Aoyama street one minute on foot from Omotesando Station. You can enjoy brand meats and wines collected from many countries.

**03 Nanbantei**  
**Izakaya (Japanese Style Pub)**  
This restaurant along Shibuya Park Street opened almost 30 years ago devoted to making yakitori. You can eat Arisa Chicken produced in Saga Prefecture - winner of the Magardori' Yashubō award - cooked by veteran chefs.

**04 Gyoro Gyoro**  
**Izakaya (Japanese Style Pub)**  
The tasty sake and fresh seafood offered by this restaurant are directly sent from each production area. You can enjoy more than 30 kinds of sake and special seafood dishes.

**05 HIMONO-YA**  
**Izakaya (Japanese Style Pub)**  
Lovers of sake must visit this restaurant! Enjoy all-you-can-drink at 20 varieties of sake including the hugely popular Dassai brand. Choose from a 2-hour plan (2000 yen) or unlimited plan (3000 yen).

**06 Gombo**  
**Izakaya (Japanese Style Pub)**  
At this restaurant, you can enjoy a delicious meal and sake at an affordable price. The list includes a line-up of over 50 brands of sake chosen to one's taste by Sake Sommelier. Their stock of sake is huge and also includes shochu, soirs made with seasonal fruits and more.

**07 USHI no SHITA**  
**Beef Tongue**  
Roll up for an opportunity to taste chargrilled ox tongue from Sendai! They also serve chargrilled beef, pork and chicken.

**08 Hokkaido**  
**Sashimi (Raw Sliced Fish)**  
A designated "Hokkaido Aishoku Taishi", or "Food-Loving Ambassador of Hokkaido," this restaurant serves tasty, quality meals to its customers.

**09 Hanagakoi**  
**Sushi**  
Lap up rich sea urchin soup made with fresh seafood sent directly from Tsukiji and carefully selected chicken.

**10 Aoyama Gato**  
**Kaiseki (Traditional Multi-Course Meal)**  
A high-quality Japanese restaurant offering comfortable fine dining. Indulge in high quality Wagyu (Japanese beef), fresh sashimi, shabu shabu hot pot, sushi and more. They also serve up a gorgeous Japanese-style tea ceremony course.

**11 Futaaji**  
**Kaiseki (Traditional Multi-Course Meal)**  
This restaurant boasts rich flavoured meals created by head chef Michiyasu Nishiyama in line with the seasons, and a range of sake carefully selected from around Japan by Keita Akaboshi of Sake Sommelier. Roll up to experience this perfect pairing woven together by the two of them.

**12 SHOKURAKUEN**  
**Local / Regional Cuisine**  
A restaurant that offers local Niigata prefecture dishes located in Omotesando. Enjoy food and sake from Niigata Prefecture any time!

**13 Yonesuke**  
**Yakitori (Grilled Chicken Skewers)**  
Visit this restaurant to enjoy the "Bhidai (Beautiful Skin) Collagen Chiritori Hot Pot," a popular menu item among women!

**14 Nanashi**  
**Ramen**  
Relish in a new type of pork broth ramen with a full-bodied flavour and mild fragrance at this restaurant.

**15 Bangaichi**  
**Ramen**  
A legendary ramen shop "Bangaichi" which has been open for 50 years in Tokyo Station's Yasu Underground Shopping Mall has set up shop in Shibuya! Tuck into some a bowl of ramen at this shop where everything is handmade.

**16 Nogata Hope**  
**Ramen**  
This restaurant offers seats that cater to all types of customers. Whether you're arriving as a group or on your own, look forward to kicking back and enjoying your meal.

**17 KUGATSU DO**  
**Ramen**  
The ramen served at this restaurant is made with delicious natural ingredients, using no chemical additives whatsoever. Enjoy a bowl in a comfortable seating environment.

**18 Shibuyaki**  
**Ramen**  
A restaurant that serves Japanese peoples' soul food - yakisoba. The restaurant also serves delicious alcoholic drinks and small dishes at night time on weekdays.

**19 Nabexou**  
**Shabu Shabu**  
Enjoy traditional Japanese hot pot dishes such as "shabu shabu" and "sukiyaki" at this restaurant for a reasonable price. They use only the best ingredients.

**20 Sasashigure**  
**Sushi**  
An Edo style sushi restaurant that uses fresh seafood directly sent from Tsukiji, safe, organic vegetables and an organic rice variety called "Sasashigure."

**21 Azuma**  
**Teppanyaki (Iron Grill) Cuisine**  
Enjoy watching steak and seafood being grilled with gridle right before your very eyes. The courses come with seasonal appetizers and desserts and popular lunch menus are available.

**22 Kashiwa**  
**Teppanyaki (Iron Grill) Cuisine**  
Grill your own food at this restaurant where they serve carefully selected chicken, such as the "Akita Kogan Kinai Jidoru" local chicken. The restaurant recommends you wrap their chicken with fresh vegetables when you eat it.

**23 Matsukawa**  
**Unagi (Eel)**  
The eel dishes can be created only by skilled and experienced chefs. When you visit Japan, you must try the eel dishes at Matsukawa, which has been open for over 60 years.

**24 TAKIBIYA**  
**Yakiniku (BBQ)**  
The 800g meat block "Nikuno Himaraya" at this restaurant has become known as a new speciality dish of Shibuya, and was even featured on "televantai." Make sure to visit this restaurant when you go to Shibuya!

**25 KUSHI George**  
**Yakitori (Grilled Chicken Skewers)**  
Wolf down this restaurant's yakitori made from a chicken brand in Hakato, as well as vegetable-wrapped pork sticks, beef sticks and small dishes. Wash it all down with one of their 20 varieties of sake, all just 500 yen each.

**26 HOSHINONARUKI**  
**Kaiseki (Traditional Multi-Course Meal)**  
Experience a special tea ceremony dinner in a sophisticated environment where you can glimpse an unbroken view of Aoyama's nightscape. Partake in original Japanese dishes available only at this restaurant.

**01 Pekin Kaoyaten**  
**Chinese**  
This restaurant offers an all-you-can-eat plan of "Peking Duck" baked in Japan's first ever Peking Duck kiln using only firewood from fruit trees. Enjoy their special Peking Duck.

**02 fu-yuan**  
**Chinese-style Hot Pot**  
The name of this restaurant derives from the Chinese, "good luck and festive." It offers authentic Chinese cuisine and is popular for its hot pot dishes.

**03 XiaoFeiYang**  
**Chinese-style Hot Pot**  
One of China's leading hot pot restaurants. Their special soups include dozens of Kampō ingredients which can be enjoyed together with exquisite lamb, seafood and vegetables.

**01 MIZUcaf**  
**Café**  
This café uses high quality water made by the clean water makes "Cleانسui." Enjoy a specially-made pancake with a cup of coffee made with freshly roasted coffee beans.

# WESTERN

**01 Bee House**  
**Cheese Fondue**  
Bee House was conceived around the idea of a restaurant in the woods where bees gather. Enjoy popular all-you-can-eat honey, cheese and original Italian dishes!

**02 Kailua Weekend**  
**Hawaiian Cuisine**  
Located on the seventh floor of Hikarie connected to Shibuya Station, this restaurant offers a Hawaiian safe and dining experience themed on Hawaii's resort town Kailua.

**03 Trattoria Capricci**  
**Italian Cuisine**  
This popular restaurant from Positano in Southern Italy opened their first ever branch in Japan. Enjoy their dishes lavishly packed with seafood which bring out all the best possible flavours.

**04 Hakuho**  
**Chinese Cuisine**  
This restaurant is located just 2 minutes on foot from Shibuya Station on the B1F floor of the same building where Forever 21 is. Dim Sum dishes, noodles, fried rice and shark fin are popular. 80 tables are available to take time enjoying your meal.

**05 Kokyu**  
**Taiwanese Cuisine**  
This restaurant offers a variety of 40 small Taiwanese dishes available from 250 yen. Their Taiwanese style hot pots are very popular, and they also offer Peking Duck. Have a great time with one of their Taiwan beers or Chinese rice wines.

**04 KAWAII MONSTER CAFE HARAJUKU**  
**Café**  
A famous café & restaurant which visualizes Tokyo and Harajuku in the form of a colourful and crazy monster.

**01 MIZUcaf**  
**Café**  
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**04 CONA SHIBUYA-HYAKENDANA**  
**Italian Cuisine**  
Their pizzas are all 500 yen! They are located 4 minutes on foot from the 1st Exit of Shibuya Station! English-speaking staff are available. Instagram: cona10kendana

**05 Renga**  
**Steak**  
By adjusting the amount of water used, this restaurant can concentrate the flavour of their meat. Dishes are created using a special vacuum and low temperature cooking method along with a fire pit kiln.

**06 Venturo Tokyo**  
**Italian Cuisine**  
This restaurant is just a 2-minutes walk from Shibuya Station down on B1F in the same building where Forever 21 is. They're recommended for their crispy style pizzas. The restaurant seats 100 in total at tables and at the counter.

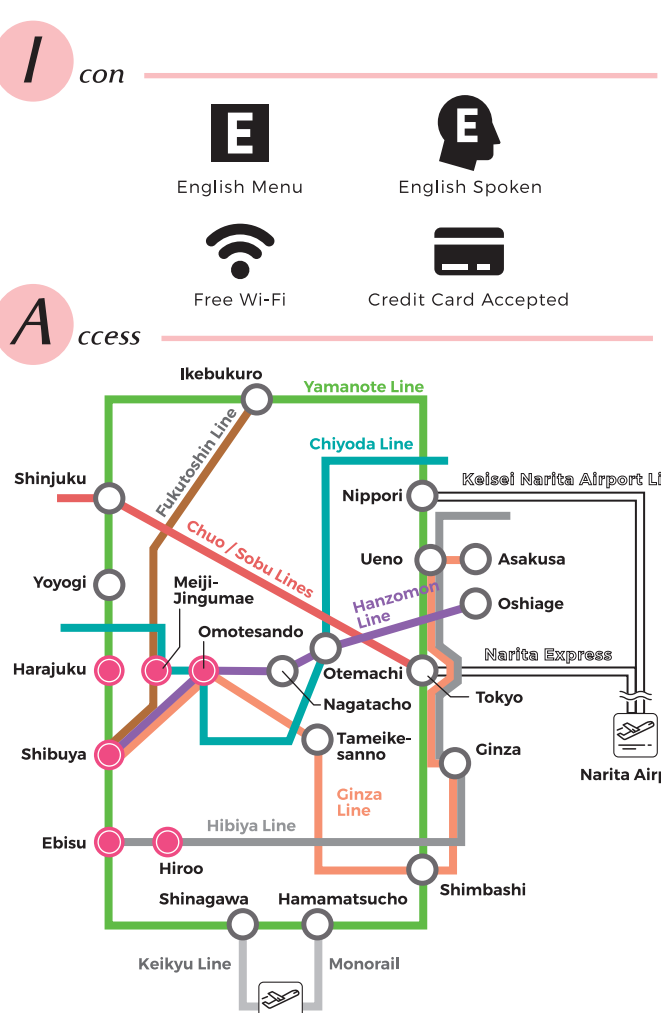
**BUONO!**  
An illustration of two people eating and talking at a table with a pizza and a glass of wine.

**02 HARAJUKU ICE**  
**Café**  
This shop tackles the problem all ice cream lovers face: they serve ice cream that does not melt. Their photogenic, mysterious ice cream can be enjoyed all year round.

**03 Calbee Plus Harajuku Takeshidori Store**  
The Harajuku branch of Calbee Plus sells freshly fried potato chips, potsticker potato sticks and more, as well as souvenirs available only at the Harajuku branch.

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**Last trains from Shibuya**  
**Yamanote Line**  
Inner Tracks for Shinjyawa 01:07  
Outer Tracks for Maebashi 00:52  
(Weekdays, Weekends)

**Hanzomon Line**  
For Oshage 00:07  
(23:26 on weekends, holidays)  
For Kojiyumi Shirakusa 00:15  
(23:53 on weekends, holidays)

**Ginza Line**  
For Asakusa 23:57  
(23:56 on weekends, holidays)  
For Ueno 00:12  
(00:55 on weekends, holidays)

**Fukutoshin Line**  
For Wakao-shi 00:05  
(00:04 on weekends, holidays)  
For Ikebukuro 00:10  
(00:20 on weekends, holidays)

Our mission at MOSHI MOSHI NIPPON is to spread Japanese pop culture to the world - that includes fashion, music, anime, food and a whole lot more.

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# A Guide to Japanese Dining Etiquette

## 1: Should I take off my shoes at restaurants in Japan?



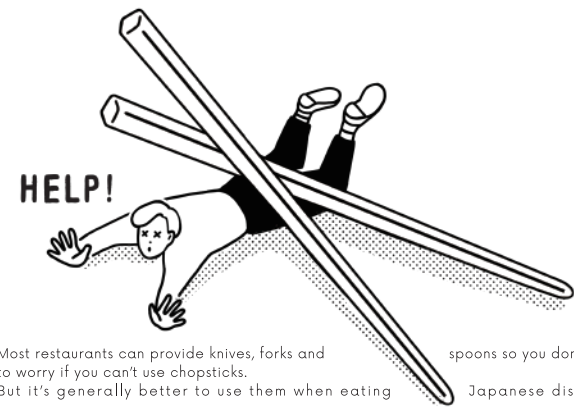
If the restaurant has tatami booths, don't forget to take off your shoes. Some Japanese-style restaurants, such as izakaya, will ask you to take your shoes off at the entrance. In restaurants like these, there will be a shoe box where you can store your shoes in. You can lock it with a key, so keep it safe as you'll need it to retrieve your shoes when you leave the restaurant!

## 2: How should I sit when I eat at traditional Japanese-style restaurants?



You should sit seiza style if you find that the restaurant does not have seats. This is a traditional form of sitting in Japan where you must kneel, keep your back straight and rest your buttocks on your ankles. It might be painful to sit in this position, so if it becomes uncomfortable then spread your legs out. The restaurant staff will generally be understanding.

## 3: I can't use chopsticks! What should I do?



Most restaurants can provide knives, forks and spoons so you don't need to worry if you can't use chopsticks. But it's generally better to use them when eating Japanese dishes.

Keep in mind the following:

- Observe other people using chopsticks if you're unsure how to use them. It might take a while to get used to it but you'll get the hang of it!
- Your chopsticks should be placed on a hashiki, or "chopstick rest", when you are not using them. If the restaurant does not have a hashiki, then you can make your own chopstick rest with the paper packaging your chopsticks come in.
- It is impolite for two or more people to pick up the same piece of food at the same time.
- Never stick your chopsticks vertically into your rice. This is because that's the way bowls of rice are given as an offering to a deceased person at funerals.
- It is considered unhygienic and unwelcoming to take food directly with the side you have eaten with.

## 4: What kind of rules should I remember when participating in a drinking party?



When it comes to the first drink of alcohol, each country has its own manners and customs depending on the culture and language. In English people toast with "Cheers", in French "Santé", in Chinese "Ganbei" and so on. In Japan, the group waits until each person receives their first drink. When everyone has been served, you shout "Kanpai" and start drinking!

## 5: How should I eat sushi?



There are some rules you should know when you eat sushi, one of Japan's most traditional foods.

- When eating sushi, it's perfectly fine to eat it with your hands. You don't have to use chopsticks, but you can if you wish.
- When eating sushi with soy sauce, put just little on the sushi topping, not the sushi rice. Be careful not to put too much soy sauce on though as this will ruin the refined and distinct flavour of the sushi.
- With nigiri sushi, it's recommended to begin eating with the lighter toppings and then move onto the toppings with richer flavours.
- Cleanse your palate while eating sushi by eating pickled ginger. There are people who make the mistake of eating sushi and the ginger together, but you should eat them separately.

## 6: How should I eat Japanese noodles?



Do you like ramen? Did you know that it's OK to slurp when eating Japanese noodles? It's not rude if you make slurping noises in Japan when eating them. The sound actually shows that you're enjoying your meal. You can slurp soba and udon noodles, but slurping pasta is considered rude.

A
B
C
D

1
2
3
4

# SHIBUYA GOURMET MAP

JAPANESE

ASIAN

WESTERN

OTHER