

"Best Pizza in Tokyo"

Erstellt von : Cityseeker

📍 6 Vorgemerkte Orte



📷 by Lindsey Gira ©

Devil Craft

"The American Pizza Experience"

Devil Craft brings together two of the worlds most loved food and drink-pizza and beer, to offer an experience that is simply delightful. Inspired by the urban American-style eateries, this restaurant is the place to be for an enjoyable experience. Featuring an enticing selection of Chicago-style pizzas and an impressive selection of craft beers, there is much to be enjoyed at this fabulous restaurant. Hand-tossed and cooked to perfection, the pizzas pack a hefty punch of flavor that seems to linger on the palate.

☎ +81 3 6265 1779

🌐 en.devilcraft.jp/kanda/

✉ info@devilcraft.jp



📍 4-2-3 Nihonbashi-muromachi, Ishikawa Building, Tokio



📷 by W. E. Jackson ©

Napule

"Award-Winning Pizza"

If you go to Napule, you'll be able to say that you ate pizza from the establishment that won the 2007 World Cup Pizza Championship. There is often a line for this pretty, lively restaurant, with its classic Mediterranean-feel front, and a wood-fired oven producing perfectly cooked pizza with a bubbling crust. From the delectably simple (margherita) to the experimental (the boleti, which is topped with mozzarella, mortadella and porcini), it's a great place to quell your pizza cravings. Other, well-executed Italian fare is available, along with a good beer and wine selection.

☎ +81 3 3797 3790

🌐 napule-pizza.com/aoyama/

📍 5-6-24 Minami Aoyama, Hayashi Building, Tokio



📷 by Alpha ©

L'Antica Pizzeria da Michele

"Naples Pizza Delight"

L'Antica Pizzeria da Michele is a pizzeria which emulates the Naples pizzeria made famous by the romantic comedy "Eat, Pray, Love". As is the case at the original Naples pizzeria, the Tokyo restaurant serves only two varieties of pizza, Margherita and Marinara. However, the incredible and authentic taste of the marinara sauce and the thick Italian cheese topping of the Margherita pizza more than makes up for any lack of variety. The interior is simple with minimalist decor and wood furniture in a space which is almost completely white. All in all, this is one of Tokyo's go-to places for pizza, whether you are a local or a tourist.

☎ +81 3 5447 3800

🌐 damichele.jp/tokyo/

📍 4-4-7 Ebisu, Yubinbango, Tokio





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Il Pentito

"Pizza-licious"

Il Pentito is not easy to find but it is definitely worth an exploratory trip. It serves up Roman-style (thin crust pizza) fresh from a wood-fired oven. Popular toppings include the house specialty, the Pentito - topped with mascarpone cheese, Pepe Verde sausage, prosciutto, and green peppers. If you're looking for something simpler, the marinara (tomato, garlic, and oregano) should fit the bill nicely. There is a limited, but reasonably priced wine list and whilst the atmosphere doesn't invite a lingering stay, it does have the get-it-and-go feel of a traditional pizzeria.

+81 3 3320 5699

www.meridionale.com/

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3-1-3 Yoyogi, Axis 1F,
Shibuya City, Tokio



by Katrin Morenz

Seirinkan

"Thin Crust Pizza Delights"

Although Seirinkan offers more variety in pastas than pizzas, it is for the delicious pizzas that most people come to visit this restaurant run by the well-known pizza chef, Susumu Kakinuma. The restaurant offers thin-crust pizzas topped with melt-in-your-mouth mozzarella, tomatoes and sauce. The marinara sauce is delicious and authentic and the crust light with a perfect consistency. The decor is striking with wrought iron staircases, dark wood floors and use of bold colors giving the place a chic and elegant ambiance which is perfect for a date.

+81 3 3714 5160

theseirinkan.com/

2-6-4 Kamimeguro, Tokio



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Pizzeria e Trattoria Da Isa

"Authentic Italian Pizzas"

Having opened its doors in 2010, Pizzeria e Trattoria Da Isa is one of the most popular Italian restaurants in the entire city. Although a number of antipasti and pasta dishes are served here, it is the delicious sour-dough pizzas which are the real attraction for diners, so much so, that you can often find a line of people waiting outside the restaurant. Under the direction of well-known pizza chef, Hisanori Yamamoto, the place offers a variety of pizzas which range from the traditional Margherita Pizza to the more complex and innovative varieties like Prosciutto e Rucola, which is made of raw ham, mozzarella and Rucola. This restaurant is a pizza-lover's dream come true and surely not to be missed.

+81 3 5768 3739

www.da-isa.jp/

1-28-9 Aobadai, Tokio



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