

## "Best Business Restaurants in Tokyo"

Created by: Cityseeker

📍 6 Locations Bookmarked

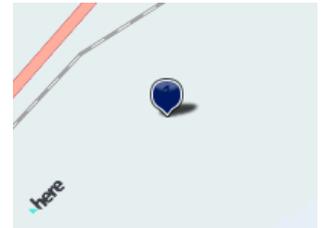


📷 by gate74 ©

### Argento

"Chic and Modern French Place"

Argento Aso is a contemporary Italian restaurant which is known for the bold and innovative flavors of its food and the amazing decor of its spaces. Food consists of both prix fixe options including delicious and seasonal delicacies such as Sturgeon with caviar, Roasted pork with squid ink, Peach and basil with raspberry for the sweet lovers and a lot more. There is also an extensive selection of wines which balances the taste of the dishes perfectly. The main dining area is a study in terrific modern design, with soft colors, white linen covered tables, hardwood flooring, bold flower arrangements and large windows with views of the city. Chic and elegant private dining rooms are also available for business lunches and private events.



📞 +81 5524 1270

🌐 [www.aso-net.jp/eng/argento-aso/](http://www.aso-net.jp/eng/argento-aso/)

📍 3-3-1 Ginza, 8F/ 9F, Zoe Ginza Building, Tokyo

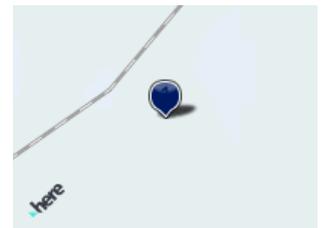


📷 by unitea ©

### Argo

"Imperial Palace Views"

Argo offers the ideal blend of contemporary design, stunning views, and innovative cuisine in one elegantly wrapped package. The upscale restaurant headed by executive chef Atushi Yamashita crafts modern French plates that highlight modern culinary techniques, artistic presentation, and the best ingredients. Overlooking the Imperial Palace and its beautiful gardens, Argo's open plan makes the most of the cherry blossom views. With private dining spaces and an exclusive atmosphere, this is the spot for discrete business meetings. Three tasting menus are offered here. The desserts are works of art and definitely not to be missed either. Bookings are advisable.



📞 +81 3 3265 5504

🌐 [www.tojo.co.jp/](http://www.tojo.co.jp/)

📍 1-4-2 Kojimachi, 9th Floor, Tojo, Tokyo

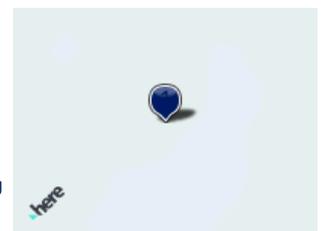


📷 by fan4tian2 ©

### Nagatacho Kurosawa

"Through Kurasawa's Eyes"

Inspired by iconic Japanese director Akira Kurosawa's film Yojimbo, Nagatacho Kurosawa brings to life the director's iconic works in an elegant setting. Set up to resemble a traditional Japanese house, stepping into the restaurant feels like stepping onto the set of a period drama. Besides the main dining room, business guests can opt for private dining rooms separated by screens. The restaurant is known for its shabu shabu and hand-rolled soba noodle dishes. Warm woods, bamboo mats, and beamed ceilings only add to the historic-inspired vibe. The friendly service, seasonal Japanese cuisine, and warm ambiance make dining here memorable experience. This unique restaurant is a must visit for fans of the Japanese director and his art.



📞 +81 3 3580 9638

🌐 [9638.net/nagata/](http://9638.net/nagata/)

✉ [info@9638.net](mailto:info@9638.net)

📍 2-7-9 Nagatacho, Tokyo



by jonathanvalencia5

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## Toh-Ka-Lin

### "Business and Pleasure"

Toh-Ka-Lin, located in the famous Hotel Okura, is notable for its fresh, seasonal Cantonese cuisine. More notably, it has several private dining rooms, perfect for functions, small parties and business meetings. The four-item lunch represents good value for money and dining is also reasonably priced. Call ahead for reservations.



[www.hotelokura.co.jp/tokyo/en/restaurant/tohkalin/](http://www.hotelokura.co.jp/tokyo/en/restaurant/tohkalin/)



Hotel Okura, 2-10-4 Toranomon, Minato-ku, Tokyo



by Engin\_Akyurt

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## Lawry's The Prime Rib

### "American Steakhouse"

Lawry's The Prime Rib is an upscale dining destination that specializes in premium-quality, slow-cooked ribs that have been marinated with a signature spice blend. The restaurant is a meat-eaters dream, serving five unique cuts of meat - English, Tokyo, California, Lawry, and Diamond Jim Brady. Steak lovers can choose the USDA Angus steaks while seafood enthusiasts won't be disappointed with the ocean-fresh seafood like the splurge-worthy Canadian whole lobster. The course menu features a standard and special menu at JPY2000 and JPY3000 respectively. These include the spinning bowl salad and mashed potato on the side. There are eight private rooms that can accommodate between six to 48 guests, making this an ideal business choice as well as a gourmet dining spot.



[www.lawrys.jp/ebisu/](http://www.lawrys.jp/ebisu/)



4-20-3 Ebisu, Shibuya City, B2F, Yebisu Garden Place Tower, Tokyo



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