



"Best Japanese/Sushi in Tokyo"

Created by: Cityseeker

 10 Locations Bookmarked

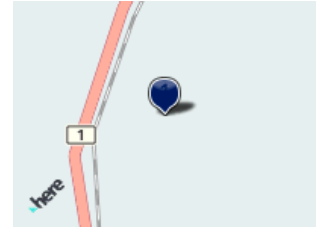



 by Vinicius Benedit on Unsplash on Unsplash 

Kozasa Zushi

"As Traditional As It Gets"

There is a plethora of sushi restaurants in the Ginza, so to be revered by locals, you have to up the ante. Kosaza Zushi, as proven by its enduring local popularity, has definitely done this. Everything from the anagu (sea eel) to the beautifully tender marinated tuna, the sushi here is of the highest quality. It is lovingly and expertly created by a completely silent chef; and you can be guaranteed that if you're eating top-rated sushi in Tokyo, it is among the best sushi in the world. Moreover, it is one of those rare local favorites that isn't publicized much on social media, since the clientele is a much older crowd, making this place even more alluring for those who wish to dine in peace.



 +81 3 3289 2227

 8-16-18 Ginza, Tokyo

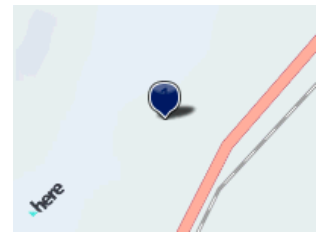


 by Gunawan Kartapranata 

Nihonryori RyuGin


"A Satisfying Multi-Course Japanese Dinner"

Tastefully decorated with an eye toward a Japanese aesthetic, the setting at Nihonryori RyuGin feels both refined and traditional. This refined and sophisticated space exudes a soothing vibe and is a perfect place for those seeking for a peaceful Japanese dining experience. Treat your palate to appetizing delicacies of the highest quality, followed by a ceremonial tea service. Their seasonal dishes are a must try.



 +81 3 6630 0007

 www.nihonryori-ryugin.com/

 1-1-2 Yurakucho, Tokyo

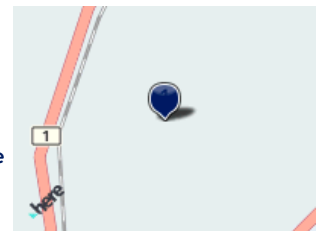



 by quintonwu 

Rokusantei


"Iron Chef's Kaiseki!"

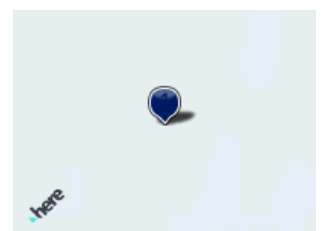
The famous Japanese cooking show Iron Chef may be off the air in its home country, but it has gained a great deal of international fame over the years. As a result, many visitors from abroad will be sure to recognize the proprietor of Rokusantei, Iron Chef Japanese, Mr. Rokusaburo Michiba. World-renowned as one of the finest practitioners of Japanese cuisine alive, Mr. Michiba's culinary skills make this restaurant one of Ginza's most famous eateries. Specializing in kaiseki ryori (a traditional, multi-course Japanese meal) with Mr Michiba's iron touch, diners will find the cuisine here beautiful, intricate and undeniably delicious.



 +81 3 3571 1763

 www.rokusantei.jp/

 8-8-7 Ginza, 9F, 3rd Soireed Ginza Building, Tokyo



Sushi Sho

"Inventive Sushi"

Celebrated sushi chef, Keiji Nakazawa, has many years of experience under his belt and his version of sushi is definitely one to seek out in Tokyo. His nigiri sushi is fresh and inventive; the restaurant is in high demand and he serves lunch until he literally runs out. It is also a great place to test out sake, as Nakasawa is a sake specialist and a lot of thought has gone into his sake/sushi pairings. His vision is also reflected in the traditional, quaint Japanese setting, making it an ideal place to enjoy a sumptuous meal. Be sure to get there early or book ahead. The restaurant is closed on Sundays.

+81 3 3351 6387

1-11 Yotsuya, 1F, Minami Nozomu Hall, Tokyo



by [puamelia] ©

Hanasato Roppongi

"Refined Taste & Style"

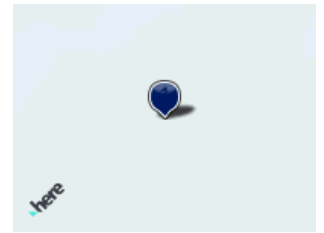
Located in Tokyo's high-energy Roppongi district, Hanasato Roppongi offers refined Japanese cuisine in an equally elegant setting. The menu mainly consists of delicious seasonal Kyoto dishes. Diners will also be delighted with the teppan-yaki selection, where a chef cooks your food right in front of you. The decor has classical Japanese elements in a contemporary and sophisticated style. You'll also find an impressive drink selection to pair with your meal.

+81 3 5775 3888

steak-hanasato.jp/

roppongi@ginza-hanasato.jp

4-2-35 Roppongi, Urban Style Roppongi Mikawadai 1F, Tokyo



by adamcreatives ©

Mikawa

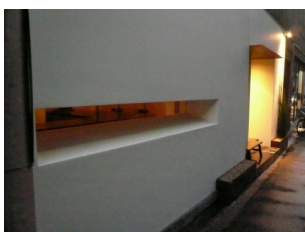
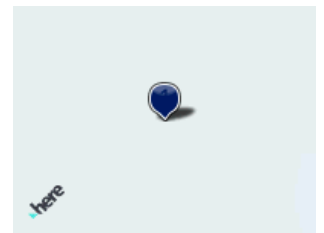
"Golden Tempura Awaits"

Tempura Mikawa, located in the Roppongi Hills complex, stands out for more than just its golden entrance. Stepping inside, the atmosphere immediately charms any guest. With a tempura-bar serving only 10, and three tatami booths, this restaurant is an intimate place to discover the true taste of tempura. Opened by famed chef Testuya Saotome, who also has a place in the Nihonbashi area, Tempura Mikawa is a very welcome addition to Roppongi's new-world charm. From seasonal vegetables to excellent fish and seafood, all cooked fresh in front of you, this golden pavilion of tempura exudes an old-world charm. Although it is not inexpensive, you certainly get a mouthful, along with warm atmosphere and excellent service.

+81 3 3423 8100

www.roppongihills.com/shops_restaurants/restaurants/00154.html

6-12-12 Roppongi Minato-ku, Roppongi Hills Residence B, Tokyo



Yamada Chikara

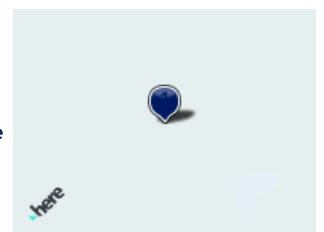
"Exclusive and Innovative Kaiseki Cuisine"

Open by reservation only, Yamada Chikara offers the immense experience of traditional Japanese kaiseki ryori (a traditional and intricate, multi-course meal) combined with the highest quality of European culinary technique. A veritable closet of a restaurant, only 8 guests per night are privy to the prix fixe menu at this intimate and acclaimed restaurant.

+81 3 5942 5817

yamadachikara.com/

1-15-2 Minami Azabu, Tokyo



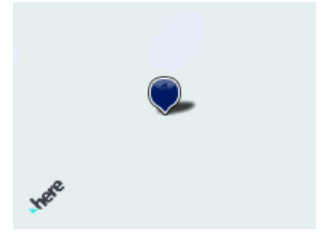


by [puamelia] ©

Hachiku

"Superb Sushi"

Hachiku is famous for its Osaka-style (boxed) sushi, perfectly made at this tiny establishment. As there are only four tables, most customers choose to get take-out. Try the chakin-sushi, rice is mixed with eel, pickled gourd, lotus and minced fish then wrapped in a thin layer of omelet. For the experimental types, get a sushi variety box, which is a great way to sample many of the twenty or so flavors. Hachiku has been open for eighty years now and continues to set a very high standard for Osaka-style sushi.



+81 3 3351 8989

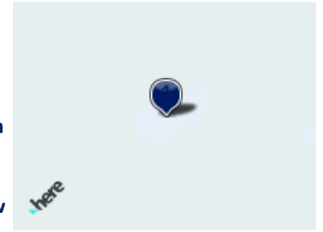
3-11 Yotsuya, Shinjuku-ku, Tokyo



Tamasaka

"Delicious & Private"

Housed in a building that used to be a private home, Tamasaka might be a little bit difficult to locate; however, once inside, diners will find that the restaurant's unique layout provides an intimate and private setting. The largest room has a counter with only 10 seats from which patrons can view the preparation of their meal, while overlooking the garden. In addition, there are 6 small rooms which can be reserved for small private parties. The decor here is simple, encouraging diners to pay attention to the intricate taste and aesthetic beauty of the food, which is predominantly kaiseki ryori, a style of Japanese cuisine that is similar to Western haute cuisine, and consists of many courses with a focus on beautiful presentation.



+81 3 5485 6690

www.tamasaka.com/

2-21-11 Nishi-Azabu, Tokyo

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