

## "Best Steakhouses in Tokyo"

Created by: Cityseeker

📍 5 Locations Bookmarked

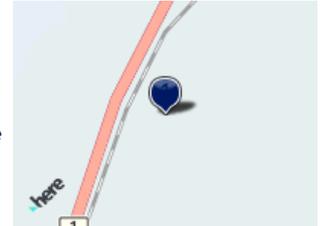


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### Kawamura

#### "Incredibly Exclusive Steak"

If you want to dine at Kawamura, be prepared to wait. And then wait some more. Owing to the popularity of the place and its reputation as a premium steakhouse, competition is fierce and the likelihood of getting a table is slender at best. The specialty is an 8cm thick steak, and it's made from the finest cut of meat chosen that day by the chef. If you are lucky enough to get in and you find that Japanese-style steak is to your taste, you can book a table immediately after your meal.



📞 +81 3 3289 8222

📍 7-3-16 Ginza, Togo Building 1F, Chuo City, Tokyo

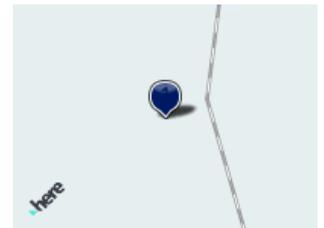


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### Ikinari Steak

#### "Standup Steakhouse"

Ikinari Steak is a popular stand up steakhouse joint. Offering a variety of juicy steaks in a casual environment, the restaurant has garnered rave reviews for its delicious food as well as the pocket-friendly prices. The eatery is also a great bet if you are in the mood to relish some steak but aren't very hungry as Ikinari Steak sells its food by the gram. The restaurant is generally brimming over with people, but don't let that deter you from trying out this place. The delicious food at bargain prices is sure to leave you with no room for complaints.



📞 +81 3 6273 2929

💻 [ikinaristeak.com.e.abd.hp.transer.com/shopinfo/shinjuku-2/](http://ikinaristeak.com.e.abd.hp.transer.com/shopinfo/shinjuku-2/)

📍 2-5-11 Shinjuku, Tokyo Kazuhisa Shinjuku Building, Tokyo

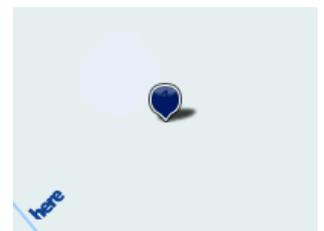


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### Joël Robuchon

#### "French Chateau Dining in Tokyo"

At this beautiful chateau-style building in Tokyo's Ebisu neighborhood, world-renowned French chef Joël Robuchon offers patrons world-class dining in a setting that's as refined as the cuisine itself. Spread out over four floors, diners have a variety of options to choose from here, including a pastry boutique, bar, casual and formal dining rooms, and a salon for private dining. From gold walls, black table linen and crystal chandeliers in the formal dining room, to the elegantly modern black and red appointed decor of the Rogue Bar, the setting is impeccable and bound to leave you impressed. From curated degustation menus to prix fixe vegetarian and non vegetarian menus, there is something for everyone who wishes to have an exquisite French meal.



📞 +81 3 5424 1347 (Reservations)

💻 [www.robuchon.jp/joelrobuchon](http://www.robuchon.jp/joelrobuchon)

📍 1-13-1 Mita, Yebisu Garden Place, Tokyo

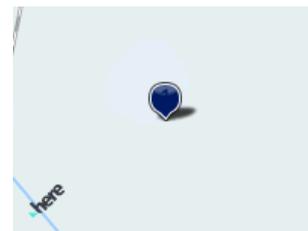


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## Lawry's The Prime Rib

"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.



+81 3 5488 8088

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

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

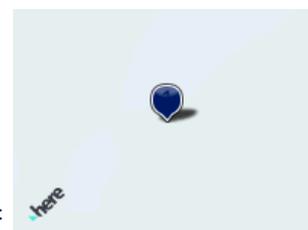


by Joshua Rappenecker

## New York Grill

"Manhattan Chic with a Touch of Tokyo"

Located on the 52nd floor of the Park Hyatt, the New York Grill offers a spectacular American dining experience. With its floor-to-ceiling windows affords spectacular views of downtown Tokyo. Massive Italian paintings, vaulted ceilings and leather cushioned chairs add to the "wow-factor." Not to be outdone, the kitchen serves a spectacular continental menu with such dishes as steak tartar, grilled veal scallopini and plenty of seafood options as well. The wine list features only California vintages. Whether it is prix fixe or a la carte, the New York Grill serves American grilled delights to Tokyo with a side of elegance.



+81 3 5323 3458 (Reservations)

[restaurants.tokyo.park.hyatt.co.jp/en/nyg.html](http://restaurants.tokyo.park.hyatt.co.jp/en/nyg.html)

3-7-1-2 Nishi Shinjuku, Park Hyatt Hotel, 52F, Tokyo

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