

## "Best European in Tokyo"

Created by: Cityseeker

📍 5 Locations Bookmarked



📷 by Alpha ©

### Piacere

"Artistic Eats"

Piacere is the Shangri-La Hotel's flagship restaurant. The fine-dining spot commands stunning views of the Tokyo skyline, which combined with an award-winning wine list and gourmet cuisine makes for a memorable meal. Each dish is a work of art, conceptualized and executed to perfection by executive chef Andrea Ferrero and his talented team. A cut above your average Italian restaurant, the simplest of pastas is elevated to new heights by the addition of stellar seasonal ingredients and creative flair. From culinary experts to wine connoisseurs, this restaurant is at the forefront of Tokyo's modern dining scene and aims to cater to every distinguished palate.



📞 +81 3 6739 7898

🌐 [www.shangri-la.com/tokyo/shangrila/dining/restaurants/piacere/](http://www.shangri-la.com/tokyo/shangrila/dining/restaurants/piacere/)

✉️ [tokyo@shangri-la.com](mailto:tokyo@shangri-la.com)

📍 1-8-3 Marunouchi, Chiyoda City, Shangri-La Hotel, Tokyo



📷 by Katrin Morenz ©

### 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

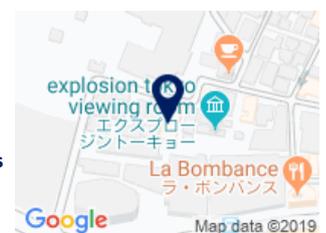


📷 by BurgTender ©

### L'Effervescence

"Wonderful Twists"

L'Effervescence is a wonderful restaurant by chef Shinobu Namae. Inspired by his mentors Michel Bras and Heston Blumenthal, Namae takes diners through a delightful gastronomic journey. The twist is not only a blend of Japanese ingredients with French techniques but also the dramatic presentation of every dish. This establishment has a feel of exclusivity in not only its location which is a bit difficult to find, but even in its publicity. It is just the word-of-mouth praise of its patrons that has created a stir in the culinary map of Tokyo. Truly a memorable dining experience that will remain etched in your mind for a long time.



📞 +81 3 5766 9500

🌐 [www.leffervescence.jp/en/](http://www.leffervescence.jp/en/) ✉️ [info@leffervescence.jp](mailto:info@leffervescence.jp)

📍 2-26-4 Nishiazabu, Minato City, Tokyo



by JFXie

## 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



by Katrin Morenz

## Restaurant Quintessence

### "Surprise Menu"

Restaurant Quintessence is the brainchild of owner and chef, Shuzo Kishida. Opened in 2006, this modern French diner bases its food on fresh seasonal ingredients, and the menu changes daily or sometimes even on the same day. Using the techniques Kishida learned at L'Astrance, the ingredients or produce are beautifully highlighted through the cooking process and seasoning. They not only cater to every palate but are also pleasing to the eye. Since there is no pattern to the fare, it is like a mystery unfolding before you.



+81 3 6277 0485

[www.quintessence.jp/english/concept.html](http://www.quintessence.jp/english/concept.html)

6-7-29 Kitashinagawa, Shinagawa-ku, Garden City, Gotenyama 1F, Tokyo

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