

"Best Barbecue in Tokyo"

Created by: Cityseeker

📍 5 Locations Bookmarked



📷 by Gunawan Kartapranata ©

Teppanyaki Akasaka

"Japanese Culinary Traditions"

Teppanyaki Akasaka at the ANA InterContinental Tokyo is an upscale teppanyaki restaurant that offers stunning views from its sky-high perch. Black-haired Wagyu, Kobe beef, fish from Tsukiji market, and vegetables from Ota are prepared perfectly, bringing out the flavors of these seasonal local ingredients. Set menus are available and are priced more than JPY10000. The stylish ambiance and world-class service combined with top-notch cuisine make for a memorable meal. Come discover why Japanese beef is so coveted the world over at this award-winning, fine-dining spot.



📞 +81 3 3505 1185

🌐 www.anaintercontinental-tokyo.jp/e/rest/akasaka.html

📍 1-12-33 Akasaka, ANA InterContinental Tokyo, 37th Floor, Tokyo

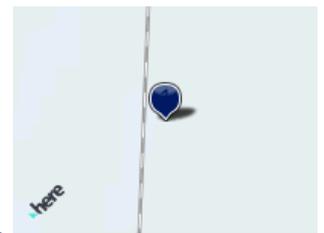


📷 by jetalone ©

Barbacoa

"Festive Brazilian Eatery"

The people who created this restaurant brought with them a very festive Carnival spirit straight from Brazil. The festive atmosphere here turns every meal into a party and the excitement helps diners to continue to feed on simple but filling Brazilian buffet fare. The all-you-can-eat Viking dinner menu offer includes Churrasco sets. The accompanying side dishes found here are delicious and should not be passed up.



📞 +81 3 3796 0571

📍 4-3-2 Jingumae, B1 Omotesando Square, Tokyo

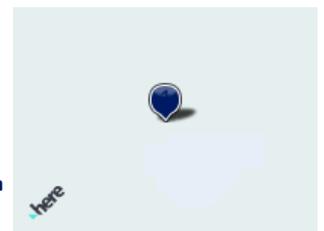


📷 by DaveCrosby ©

Yakiniku Jojoen

"The Prime Cut"

Yakiniku Jojoen is one of the best known Korean barbecue restaurants in the city. The multi-level restaurant occupies a bustling corner of Kabukicho. The restaurant specializes in Japanese beef served the Korean way. Each table comes with its very own grill so diners can barbecue the sliced meat on hot coals to their liking. Diners can also enjoy other Korean specialties like japchae, kimchi, kalbi noodles, grilled abalone, and grilled black pork. The restaurant features individual booths for a more exclusive dining experience.



📞 +81 3 5285 0089

📍 1-10-7 Kabukicho, Tokyo

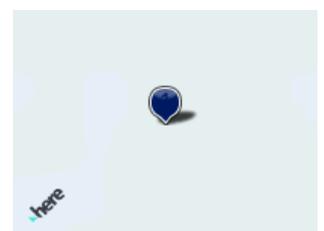


📷 by jules:stonesoup ©

Rokkasen

"All About Beef"

Rokkasen has been serving premium cuts of beef for over three decades. Especially known for their Matsuzaka and Japanese Black Cattle cuts, Rokkase is an ideal place to discover the world of Korean-style barbecue. While the barbecue is the specialty here, you can also opt for their delicious soup, noodle, and seafood preparations. Buffet, shabu-shabu, and all-you-can-eat menus are available too. A great place for a group,



business or family outing, this Shinjuku restaurant caters to a diverse clientele. Open till 5am, Rokkasen is equally popular for its set lunch menu as it is its late-night dining.

+81 3 3348 8676

www.rokkasen.co.jp/

1-3-1 Nishi-Shinjuku, Sunflower Building
6 F / 7 F, Tokyo



by SteFoul ©

Han No Daidokoro Dogenzaka

"Korean BBQ Extravaganza"

Han No Daidokoro Dogenzaka in vibrant Shibuya specializes in Korean barbecue. The casual restaurant specializes in beef and serves premium Japanese cuts of meat, including regional varieties; the Yamagata beef is a hot favorite here. The concept is simple - diners are served slices of beef which are then cooked at the table on a searing hot grill fired with coal. Opt for the set menu that comes with complimentary salad, sides, soup, and drinks. The staff are friendly and make you feel right at home. Most servers also speak English which is an added bonus for tourists.



+81 3 5489 7655

hannodaidokorobettei.gorp.jp/

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Building, 7th Floor, Tokyo

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