

"Best Specialty Bars in Tokyo"

Created by: Cityseeker

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📷 by [puamelia] ©

Sasahana

"Traditional Japanese Restaurant"

Experience the culinary traditions of Japan as you dine at Sasahana. Established in 1984, this restaurant entices your palate with scrumptious Japanese delicacies and has gained several fans for the same. The delectable menu is followed by an impressive list of beverages to accompany your meal. In case you are confused about ordering the right drink with your meal, their knowledgeable and friendly staff suggest the perfect sake to go with your order. The brightly lit interiors of the restaurant have a traditional Japanese theme with its simple and elegant bamboo furnishings.

📞 +81 3 3561 3761

💻 www.sasahana.com/

📍 1-4-9 Ginza, 1 Tamura Building, B1F, Tokyo



📷 by TechCocktail ©

Namikibashi Nakamura

"Experience Japanese Culinary"

Tucked away in the popular Japanese neighborhood of Shibuya-Ku, Namikibashi Nakamura, though a bit difficult to find, is a popular hangout spot. Namikibashi Nakamura pampers your palate with scrumptious Japanese delicacies along with a wide range of Sake varieties to accompany your meal. Don't forget to try their seafood preparations which have gained them many fans. The extensive beverage list also features a range of beers and wines in addition to the various sake and soju offered here. The sleek black open-kitchen, classy wooden furnishings and motifs adorning the walls and windows, all complement the traditional Japanese theme of the restaurant. In case you are confused while ordering your drinks, the warm and friendly staff gladly helps you to choose the right sake or soju to accompany your meal.

📞 +81 3 6427 9580

📍 3-10-13 Shibuya, Tokyo



📷 by stu_spivack ©

Kozue

"Truly Japanese"

From the fresh ingredients in the food to the bamboo interiors, everything about Kozue is Japanese. A paradise for sushi and sashimi lovers, this place has the best of what the sea has to offer. The elaborate menu also includes a variety of soups, grilled fish and seasonal treats. And that's not all! The restaurant has a sake list where you can pick from a range of diverse styles from all over Japan. Enjoy the view of Mount Fuji on clear days and eat in earthen and porcelain dishes.

📞 +81 3 5323 3460

💻 restaurants.tokyo.park.hyatt.co.jp/en/koz.html

✉ mail@parkhyatttokyo.com

📍 3-7-1-2 Nishishinjuku, Shinjuku City, 40F, Park Hyatt Tokyo, Tokyo





by Max_7000 ©

Shimomiya

"Delicious Japanese Fare"

Head to Shimomiya to experience the culinary traditions of Japan. This restaurant pampers your palate with delectable Japanese cuisine and is specially known for offering fresh seafood delicacies. The scrumptious menu is accompanied with an extensive list of beverages to go with your meal. Shimomiya boasts of offering over 200 sake labels from around the country to choose from. The elegant interiors are dimly lit with an intimate wooden seating, making this a great spot to enjoy a hearty meal with your loved ones. Its friendly staff is efficient and assures a pleasant experience every time you dine here.



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www.shimomiya.jp/

sake-shimomiya@sirius.ocn.ne.jp

1-52-18 Higashi-Nakano,
Kuwahausu First Floor, Tokyo



by Gunawan Kartapranata ©

Akaoni

"Sake and Sashimi"

Boasting around 100 varieties of sake from all over Japan, Akaoni is one of Tokyo's premier sake pubs. If you are a sake novice confused with the sheer variety on offer, the warm and friendly staff will help you make your choice. And while you wait for your sake to come, take a look at the food list. The sashimi moriwase is highly recommended. Other fish delicacies include sea urchin, gurnard and striped jack. Try some spring cabbage and wakame salad to go with your fish. There is also some beer on offer to help you wash down the food.



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