

"Best Romantic Restaurants in Tokyo"

Realizado por : Cityseeker

📍 4 Ubicaciones indicadas



📷 by JFXie ©

Apicius

"Seamless Mix of Art and Food"

This self-styled Grand Maison has a beautiful setting in which you can enjoy classic French cuisine. The restaurant is adorned with paintings and sculptures by the likes of Goya, Kandinsky, and Rodin - and all are genuine pieces. The restaurant, uniquely, doubles as an art gallery and is surrounded by the works of masters, which only heightens a diner's anticipation for the food. And it doesn't disappoint - it is rich, redolent of truffles and butter. There is an excellent cheese selection, as well as an, intimidatingly vast wine cellar; the restaurant carries vintages of Chateau Petrus but more affordable choices are available.



☎ +81 3 3214 1361

🌐 www.apicius.co.jp/

✉ apicius@apex-co.co.jp

📍 1-9-4 Yuraku-cho, Sanshi-Kaikan Building B1, Chiyoda City, Tokio



📷 by Katrin Morenz ©

La Tour D'Argent

"Un Famoso Restaurante Parisino en Tokio"

Con una historia culinaria muy estimada que se remonta hasta los días del siglo XIV, este restaurante elegante ofrece una experiencia gastronómica que pocos pueden igualar. Ubicado a pasos del lobby principal del Hotel New Otani, el restaurante propone una decoración tan opulenta como el menú. El foie gras de ganso es una de las entradas imperdibles, mientras que el pato asado es el plato principal insignia de la cocina. La carta de vinos, tal como uno esperaría de un restaurante francés, es excelente y la oferta incluye copa o botella.



☎ +81 3 3239 3111

🌐 www.newotani.co.jp/en/tokyo/restaurant/tour/index.html

📍 4-1 Kioi-cho, Hotel New Otani, Tokio



📷 by BurgTender ©

La Matiere

"The Newest Star on the French Scene"

In a city replete with French restaurants - many of which are fantastic - it's no mean feat to open a French restaurant in 2006 and be instantly successful. Tatsuyuki Ikeda is a perfectionist, whose classical French training melds well with Japanese flavors - there's ratatouille with Edo eel flavored with ginger, incredibly juicy steaks, and a mouthwatering dessert menu. Portions are generous and prices are reasonable, enabling La Matiere to still retain its opening buzz and popularity. Be sure to reserve well in advance as tables can be booked out for up to two months.



☎ +81 3 3260 4778

📍 6-29 Kagurazaka, Shinjuku City, Tokio






Benoit


"A Touch of Ducasse"

Alain Ducasse is considered one of the masters of French cuisine, and Benoit opened under the capable hands of Kei Kojima, who trained under Ducasse at the Michelin three-star restaurant, Louis XV in Monaco. Settle back and look up at the ceiling frescoes, designed to evoke the skies of Provence. Try the escargot, for a true taste of France; or order the succulent pork belly. The house dessert, the Benoit, is a luscious confection of chocolate and orange. It's a place for a special occasion, but the combination of world-class food and atmosphere make it worth every penny. Reservations are essential.

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