

"Best American in Tokyo"

Realizado por : Cityseeker

📍 5 Ubicaciones indicadas

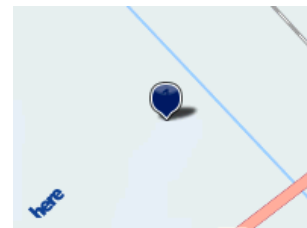


📷 by Lindsey Gira ©

Devil Craft

"The American Pizza Experience"

Devil Craft brings together two of the worlds most loved food and drink- pizza and beer, to offer an experience that is simply delightful. Inspired by the urban American-style eateries, this restaurant is the place to be for an enjoyable experience. Featuring an enticing selection of Chicago-style pizzas and an impressive selection of craft beers, there is much to be enjoyed at this fabulous restaurant. Hand-tossed and cooked to perfection, the pizzas pack a hefty punch of flavor that seems to linger on the palate.



☎ +81 3 6265 1779

💻 en.devilcraft.jp/kanda/

✉ info@devilcraft.jp

📍 4-2-3 Nihonbashi-muromachi, Ishikawa Building, Tokio



📷 by Aimaimyi ©

Hard Rock Cafe

"Rock N Roll in Style"

This icon is part of the veritable mega-restaurant chain Hard Rock Cafe and is the anchor for branches throughout Japan and Asia. Featuring some of Tokyo's most authentic American food, all the popular basics are done well here. Great hamburgers and a full-service bar make it a popular place to start or spend an evening. The lunch specials are not so well known, but are a great deal for those in the know. This location is also popular for foreign athletes and stars. Space is available for parties and special events. This place opens daily at 11.30am.



☎ +81 3 3408 7018

💻 www.hardrockcafe.com/location/tokyo-roppongi/

📍 5-4-20 Roppongi, Tokio

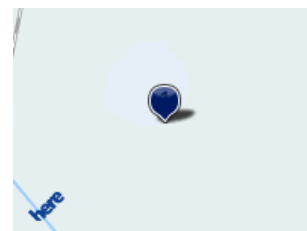


📷 by avixyz ©

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/

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

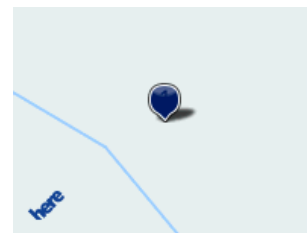


by gifrancis

Cedros

"Seafood Fiesta"

Located in a bustling neighborhood in Japan's capital city, Cedros is the place to be for a scrumptious seafood experience. A cozy and intimate space, replete with elegant wooden themes, warm colors, exposed brick walls and a couple of trademark fish figures and posters, the ambiance sets the tone for an blissful meal. Sourced from reliable fish vendors, Cedros assures you of only the freshest possible seafood treat. Inspired by traditional American cuisine, the food beautifully captures the essence of American culinary culture. From the Lobster Risotto and Tuna Tartar to the Chilean Sea Bass and Pan-Fried Swordfish, no matter what you choose, the experience is nothing short of spectacular.



+81 3 3461 2279

cedros.jp/home

1-32-3 Ebisu-Nishi, D Tradgard Daikanyama, Tokio



by Joshua Rappeneker

New York Grill

"La Elegancia de Manhattan con un Toque de Tokio"

Ubicado en el piso 52 y equipado con ventanales que van el piso al techo, New York Grill ofrece una vista espectacular del centro de Tokio. Los inmensos cuadros italianos, los techos abovedados y las sillas de cuero acolchonadas contribuyen al "elemento despampanante" del establecimiento. La cocina, que para nada pasa a segundo plano, sirve un menú continental espectacular que incluye platos como tartar de carne, scaloppine de ternera asada y muchas opciones de mariscos. La carta de vinos solamente incluye variedades de California.



+81 3 5323 3458 (Reservations)

restaurants.tokyo.park.hyatt.co.jp/en/nyg.html

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