

"Best Seafood in Tokyo"

Créé par: Cityseeker

📍 4 Emplacements marqués



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Fish Bank

"Spectacular Views"

Fish Bank offers spectacular views from its 215-meter-high perch. Opt for a window-side table and savor a gourmet meal with a panoramic view of Tokyo Tower and Odaiba in front of you. The menu is inspired French cuisine with an emphasis on innovative seafood preparations. Contemporary elegance is reflected in both the decor and the menu, and the glittering chandeliers cast a glow across the elegant space. Ideal for a romantic evening or a special occasion dinner, Fish Bank offers a balance of fine cuisine and ambiance. Oenophiles will appreciate the 2000-strong wine list that includes a sizable by-the-glass selection. Reservations are recommended.

☎ +81 3 3569 7171

💻 fish-bank-tokyo.jp/en/index.html

✉ fish-bank-tokyo@edge.co.jp

📍 1-5-2 Higashi-Shimbashi, Shiodome City Center 41F, Minato City, Tokyo



📷 by unitea ©

Azure 45

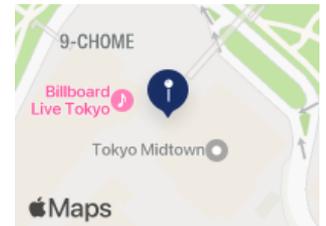
"Culinary Fusion Masterpieces"

Azure 45 at The Ritz-Carlton Tokyo is an award-winning, Michelin Star contemporary restaurant that focuses on French cuisine. Perched on the 45th floor of the hotel, it offers mesmerizing views of the Tokyo cityscape that creates a romantic atmosphere. The inspired menu features the best ingredients from around the globe that are artistically presented with an eye for detail. The seafood options stand out on the menu as some of the best in town, especially the Scottish blue lobster. The upscale ambiance encourages you to look your elegant best before stepping into this classy establishment. With a Michelin star under its belt, Azure 45 is making waves on Japan's fine dining scene and is not to be missed for those who don't mind splurging for a meal.

☎ +81 3 6434 8711

💻 www.ritzcarlton.com/en/hotels/japan/tokyo/dining/azure-45

📍 9-7-1 Akasaka, 45th Floor, The Ritz-Carlton Tokyo, Tokyo



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Tsugu Sushimasa

"A Culinary Legacy"

Tsugu Sushimasa is a Tokyo institution that's carved a spot for itself in the city's dining scene. Locals consider this to be one of the top restaurants to appreciate Japanese culinary traditions. What sets the sushi here apart is that they use a heritage vinegar, the origins of which can be traced to the Edo era. The richer flavor imparts a unique depth to the seafood preparations here and makes for a memorable experience. For those who prefer their fish cooked, the menu also features Asian tapas and small plates of grilled seafood preparations. Chef Shogo Sugaya is the third generation in his family to take up the knife and carry on the family legacy, so you're in expert hands here.

☎ +81 3 3358 0934

📍 8 Arakicho, Tokyo



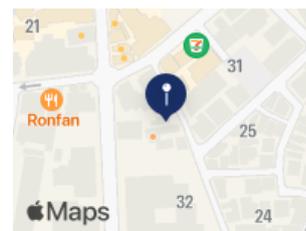


 by Irenna86 

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.



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 cedros.jp/home

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