

## "Best Street Food in Tokyo"

Realizzata per : Cityseeker

📍 4 Posizioni indicati

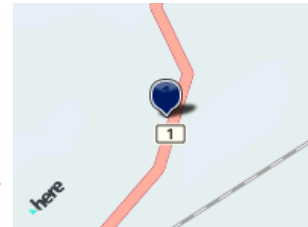


📷 by jonolist ©

### Okonomiyaki Kiji Marunouchi

"Authentic Japanese Street Food"

Okonomiyaki is a special type of savory Japanese pancake which is served with a variety of toppings and can be found in street stalls all around Japan. Okonomiyaki Kiji Marunouchi is a Japanese restaurant which takes this street-food and turns it into a classy but traditional culinary experience. Toppings include varieties like soba noodles, steaks and pork tenderloin. Their pork tenderloin ponzu is also quite popular with the diners. The restaurant has a classy and traditional feel to it with traditional screen doors, minimal decor and an okonomiyaki grill at every table. If you want a true Japanese street food experience without risking actual street-side stalls, this is the place to visit.



☎ +81 3 3216 3123

🌐 [www.okiziji.jp/marunouchi.html](http://www.okiziji.jp/marunouchi.html)

✉ [info@o-kizi.jp](mailto:info@o-kizi.jp)

📍 2-7-3 Marunouchi, Tokyo Building B1, Chiyoda City, Tokyo

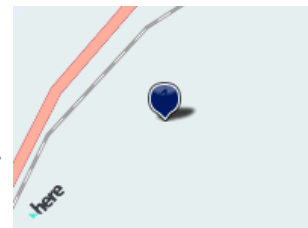


📷 by Ruth and Dave ©

### Bird Land

"Delectable Chicken Skewers"

Bird Land is a classy, upscale yakitori restaurant which serves a surprisingly wide variety of skewered chicken dishes. Take a seat near the chef's table and try out the different types of grilled chicken including options like pepper-grilled chicken, cheese-grilled chicken, and chicken wings among others. To add a bit of variety to appease your palate you can also gorge on some grilled vegetables. Beer is usually the drink which is recommended to accompany the flavors of the poultry dishes although quite a number of wines are also available.



☎ +81 3 5250 1081

🌐 [ginza-birdland.sakura.ne.jp/](http://ginza-birdland.sakura.ne.jp/)

📍 4-2-15 Ginza, Tsukamoto Motoyama Building B1F, Chuo City, Tokyo

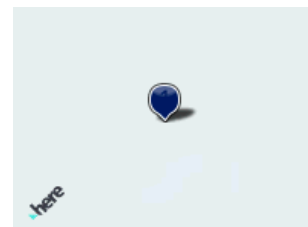


📷 by Gunawan Kartapranata ©

### Suito Pozu

"Dumplings Galore"

Suito Pozu is a small, unpretentious restaurant which has been around in the Chiyoda district since the 1930s. The restaurant serves different kinds of dumplings, including the open variety called gyoza. Although the gyozas do not have any garlic which is a staple ingredient in this dish, they are quite flavorful and highly recommended by diners. Having been around for more than eight decades, this place has become somewhat of an icon, highly touted by the locals. To experience the local flavor of Tokyo, a visit to this restaurant is a must.



☎ +81 3 3295 4084

📍 1-13-2 Kanda-jimbocho, Chiyoda City, Tokyo

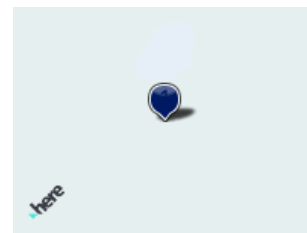


by Dinner Series

## Thien Phuoc

### "Quality Vietnamese Cuisine"

Like many of the best restaurants in Tokyo, Thien Phuoc is neatly hidden away, in a modest building off the main street. It serves tasty Saigon-style street food, from spring rolls, pho (traditional Vietnamese soup) and banh xeo, traditional savory pancakes, served sizzling hot. The prices are reasonable and the staff are enthusiastic and helpful; Thien Phuoc is perfect for a little culinary deviation for when you want a break from Japanese cuisine.



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