

"Best Romantic Restaurants in Tokyo"

Criado por : Cityseeker

📍 4 Localizações 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, Tóquio



📷 by Katrin Morenz ©

La Tour D'Argent

"Famous Parisian Restaurant in Tokyo"

With an esteemed culinary history dating back to the European royalty during 16th Century, this posh restaurant offers a dining experience that few others can match. Located off of the main lobby in the Hotel New Otani, La Tour d'Argent reflects the elegance and exquisiteness of Paris. Its opulent decor with spellbinding chandeliers, candle-lit tables, velvet carpets and floor to ceiling curtained windows will transport the patrons to the mansions on Parisian streets. The menu is just as impressive as its plush setting. The goose foie gras enjoys do-not-miss status as an appetizer, while the roast duckling stands as the kitchen's signature entree. The wine list, as would be expected from a French restaurant, rates superb and offers wine by the glass and the bottle. With views of the Japanese garden, this restaurant is a must-visit for a classy and relaxed lunch or dinner.



☎ +81 3 3239 3111

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

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



📷 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, Tóquio



by Katrin Morenz

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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