

## "Best European in Tokyo"

Created By: Cityseeker

 4 Localizações indicadas

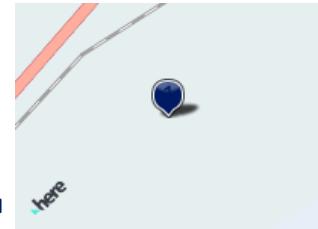


 by gate74 

### Argento

"Chic and Modern French Place"

Argento Aso is a contemporary Italian restaurant which is known for the bold and innovative flavors of its food and the amazing decor of its spaces. Food consists of both prix fixe options including delicious and seasonal delicacies such as Sturgeon with caviar, Roasted pork with squid ink, Peach and basil with raspberry for the sweet lovers and a lot more. There is also an extensive selection of wines which balances the taste of the dishes perfectly. The main dining area is a study in terrific modern design, with soft colors, white linen covered tables, hardwood flooring, bold flower arrangements and large windows with views of the city. Chic and elegant private dining rooms are also available for business lunches and private events.



 +81 5524 1270



[www.hiramatsurestaurant.jp/smp/en/argento/](http://www.hiramatsurestaurant.jp/smp/en/argento/)

 3-3-1 Ginza, 8F/ 9F, Zoe Ginza Building, Tóquio

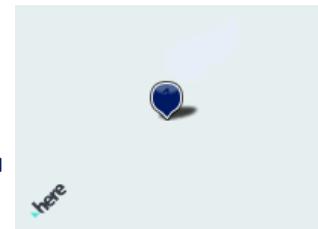


 by Anima Visual on Unsplash 

### L'Effervescence

"Taste of France in Tokyo"

L'Effervescence is a wonderful restaurant by chef Shinobu Namae. The chef takes diners through a delightful gastronomic journey with his skillful creations in the kitchen. The twist is not only a blend of Japanese ingredients with French techniques but also the dramatic presentation of every dish. This establishment has a feel of exclusivity is not only in its location, which is a bit difficult to find, but even in its publicity. It is just the word-of-mouth praise of its patrons that has created a stir on the culinary map of Tokyo. Truly a memorable dining experience that will remain etched in your mind for a long time.



 +81 3 5766 9500



[www.leffervescence.jp/en/](http://www.leffervescence.jp/en/)



[info@leffervescence.jp](mailto:info@leffervescence.jp)

 2-26-4 Nishiazabu, Minato City, Tóquio

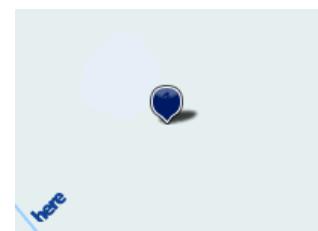


 by Kakidai 

### Joël Robuchon Restaurant

"French Chateau Dining in Tokyo"

At this beautiful chateau-style building in Tokyo's Ebisu neighborhood, world-renowned French chef Joël Robuchon offers world-class dining in a setting that's as refined as the cuisine itself. Spread over four floors, the restaurant offers patrons a choice of options, including a pastry boutique, bar, casual and formal dining rooms, and a salon for private dining. From gold walls, black table linen, and crystal chandeliers in the formal dining room to the elegantly modern black and red appointed decor of the Rogue Bar, the setting is impeccable and bound to leave you impressed. From curated degustation menus to prix fixe vegetarian and non-vegetarian menus, there is something for everyone who wishes to have an exquisite French meal.



 +81 3 5424 1347 (Reservations)



[www.joel-robuchon.com/\\_dev/en/restaurants-tokyo-latable.php](http://www.joel-robuchon.com/_dev/en/restaurants-tokyo-latable.php)

 1-13-1 Mita, Yebisu Garden Place, Tóquio

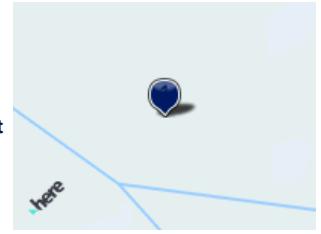


by City Foodsters

## Quintessence

### "Masterfully Cooked Meals"

Established in the year 2006, Quintessence is a modern French restaurant in Tokyo, Japan. It follows a meticulous cooking process acquired from a restaurant in Paris during the training years of the owner Shuzo Kishida who is also the head chef of this lovely place. The only menu served here is decided by chef Kishida himself which consists of dishes made from fresh and top-quality ingredients with a personal touch by him. So be ready to have a pleasant flavorful surprise with a delectable wine pairing on your visit to this elegant fine diner.



+81 3 6277 0485



[www.quintessence.jp/english/concept.html](http://www.quintessence.jp/english/concept.html)



6-7-29 Kitashinagawa, Shinagawa-ku,  
Garden City, Gotenyama 1F, Tóquio

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[cityseeker.com](http://cityseeker.com)

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