

in \_\_\_\_\_  
Roppongi-itchome,  
六本木一丁目  
Kamiyacho,  
神谷町  
Tameike-sanno  
溜池山王

# good things

74 things  
and ways to find,  
learn, and enjoy  
this area  
even more

## contents

- Lovely ways to spend the morning
- Overseas visitors × Akasaka Hikawa Matsuri Festival
- Embassy staffs' favorites
- ARK Hills Music Week
- Encountering antiques and art
- Bars open until late at night
- Souvenirs with a story
- An around the world trip of gastronomy

## Global Neighborhood



# Global Neighborhood

People who live, work, or visit this area... Presenting the daily lives and culture of our "global neighbors"

## Enjoy the morning

Weekdays and weekends. 5 ways to spend a lovely morning.



Because of the location, VIPs and businesspeople from around the world visit the area, and diverse languages fly about in cafes

### The traditional taste of the Hotel Okura Tokyo. A rich breakfast with French toast

For those who wish to relax and savor something delicious at the beginning of the day, we propose the Dining Café Camellia in the Hotel Okura Tokyo. In the bright and spacious cafe with "Stylish New York" as its concept, you can enjoy the morning buffet as well as the traditional French toast. The French toast - a classic favorite, with fans all over the world. At Dining Café Camellia, the bread is cut and dried two days before, then dipped in a milk, sugar, and egg mixture with a vanilla scent the day before, and finally baked in the oven for 15 minutes on the day it is served. Thick and puffy, golden brown, it bounces in your mouth like a pudding. It's simple, but its taste is luxurious, because a lot of care is put into it. "Begin by eating the oven fresh toast as it is, then enjoy altering the taste with maple syrup and butter." says the chef. You will easily be able to see why a certain head of state praised it as "the best French toast in the world."



The sandwich bread of Hotel Okura is used for the French toast. The recipe is shown on the website. Reservations are recommended, as the number of servings of French toast is limited. Price:1300 yen (2 pieces). The service charge is extra.

**Coffee Shop Dining Café Camellia** 1  
2-10-4 Toranomon Minato-ku Hotel Okura Tokyo 1F ☎03-3505-6074 6:30-24:00 (Breakfast until 10:00, Weekends and public holidays until 10:30) Open all year round

Savor authentic French taste in the classic Parisian shop

From early morning, many arrive to buy bread, as they chat with the cheerful staff. In the large indoor seating area or the terrace, you can elegantly savor their drinks and their famous croissants imported directly from France.



**PAUL Roppongi-itchome shop** 2  
1-6-1 Roppongi Minato-ku IZUMI GARDEN TOWER 1F ☎03-5545-9515 Weekday8:00~21:00. Saturday10:00~20:00. Sundays and public holidays 10:00~18:00 /irregular holidays

Morning buffet with a variety dishes, loved by people of all ages



This cafe serves a rich selection of appetizers such as ham, terrine, and marinades. It also serves freshly made omelets and pancakes, as well as Japanese items, Chinese noodles, and Vietnamese Pho. For its vast range of Japanese, western, and Chinese dishes, the morning buffet is full of guests every day.

**Cascade Cafe** 3  
1-12-33 Akasaka Minato-ku ANA InterContinental Tokyo 2F ☎03-3505-1185 6:00~22:00 (Breakfast until 10:00) / Open all year round

A precious time with coffee brewed with carefully selected beans one cup at a time



This coffee stand annexed to natural food market Fukushimaya serves a menu that uses selected ingredients from Fukushimaya. It includes morning sets of waffles and toast. Overseas visitors conversing over a cup of espresso are seen as well.

**BE A GOOD NEIGHBOR COFFEE KIOSK ROPPONGI** 4  
1-4-5 Roppongi Minato-ku ARK Hills South Tower B1F ☎03-3586-1025 Weekdays 8:00~22:00. Weekends and public holidays 10:00~21:00 /irregular holidays

A fresh start to the day with a gym workout



This gym boasts assistance by personal trainers as well as super convenience of access: It is directly connected to the station. Exercising on workout machines, in the swimming pool, and doing yoga, you'll begin the day with a positive vibe. More good news: workout gear can be rented for free.

**ésforta Roppongi** 5  
1-6-1 Roppongi Minato-ku IZUMI GARDEN TERRACE 2F ☎03-3560-3466 7:00~23:00 (Sundays and public holidays~20:00) /irregular holidays



## Japanese Festival

### Akasaka Hikawa Matsuri Festival. Where even Non-Japanese carry Mikoshi and pull Dashi

Akasaka Hikawa Shrine was founded in 951, the 5th year of Tenreki. The present shrine was built by the 8th Shogun Yoshimune Tokugawa and survived earthquakes as well as wars and fire. The main building, registered as a historic building by the city of Tokyo, is made completely of Zelkova wood, with a copper roof, and lacquered vermilion (Sou-keyazukuri-doubuchi-shunuri). The coffered ceiling has a Kachozu (image of flowers and birds) painted by the Japanese artist Choukagai, a disciple of Kawai Gyokudou. A Chinese Phoenix by

Miyabe Shuhou is painted on the wall. A prominent shrine in Tokyo for its grandeur. Among the events of the Hikawa Matsuri Festival held every September, Shinkousai has recently become popular. We usually imagine Mikoshi (portable shrines) when we think about Matsuri (festivals), but actually Dashis (parade floats) were the main attraction in the Edo period. Akasaka Hikawa Shrine inherits an "Edo Style" Dashi, which has dolls that move up and down fixed on the base to which the wheels are attached. Thanks to reparations and

production from dolls and parts which miraculously remained, it was revived in 2007, after 80 years being absent. In 2016, the 300th anniversary of Tokugawa Yoshimune's inauguration, these Dashis carrying dolls will parade the city, together with the Mikoshi which was revived from its destruction in the Great Air Raid of Tokyo. Anyone who reserves in advance can pull the Dashi, so the young, of course, as well as the old, children, and visitors can participate. Such a sight is characteristic of this area.



A place not only to learn the Japanese culture but also to interact with locals

Mr. Hasamnis majored in Japanese in university and loves Japan so much that he travels around the country to visit temples and shrines. He participated in the Hikawa Matsuri Festival to understand the Japanese culture more deeply. "Carrying Mikoshi, shouting, drinking sake... It was so much fun interacting with the locals."

I boasted about this to my Indian friends!



Millind Hasamnis (Infosys Limited)



Above/ Dashis parade through the city, carrying dolls of historical figures such as Minamoto no Yoritomo and Minamoto no Yoriyoshi, and the deity Ebisu. Their dynamic figures catch the eyes of the spectators. From pieces that were left from the Edo period, such as the base, side boards, transoms, and dolls' arms, they were repaired with diligence, and a part of them were revived in 2007. Below left/ Yoimiya Jungyo, the parade in the city of Akasaka by night, and Bon Odori dance, with the stage in the precincts of the temple, are popular for their charming atmosphere. Below right/ In addition to Dashis, local Mikoshis parade through the streets.



**Akasaka Hikawa Matsuri Festival**  
When: mid-September  
Where: Akasaka Hikawa Shrine  
6-10-12 Akasaka Minato-ku Akasaka Hikawa Shrine

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An area with many embassies and residences of their employees. Where and how do they usually pass their time? Among them were unexpected answers.

## Embassies

We asked embassy employees "What are your favorites?"

We regularly hold art exhibitions and concerts by artists and musicians related to Spain. Please come and visit our embassy.



Embassy of Spain  
Gonzalo de Benito  
Ambassador

A walking course representing the exchange between Japan and Spain

Here's the walking course he enjoys on his way to the gym every morning: ARK Hills Sengokuyama Mori Tower, with the sculpture commemorating the 400th anniversary of the exchange between Japan and Spain, Spain-zaka Hill, and Izumi-dori Street. Cherry blossom season is his favorite.

**Cherry blossoms of Izumi-dori Street**  
Upper right : The sculpture named "Dual Year", "Arturo Berned", Spain.

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For our family Hie Shrine is a place full of memories. We visited in the new year for Hatsumoude, and also when our daughter was born.



Embassy of the Kingdom of Bahrain  
Dr. Khalil Bin Ebrahim Hassan  
Ambassador

A selective food market frequented by Ambassador's wife

The ambassador has resided in this area for 10 years, and his wife prefers shopping at FUKUSHIMAYA. Among the line-ups are fresh groceries made in collaboration with producers around the country, and delicatessen pursuing the policies of "no additives and made in Japan."

**FUKUSHIMAYA (Natural food market)**  
1-4-5 Roppongi Minato-ku ARK Hills South Tower B1F ☎03-6441-3961 Weekdays 8:00~22:00. Weekends and public holidays 10:00~21:00 / irregular holidays

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Swedish people are interested in everyday Japanese meals. The characteristic ambiance makes it perfect.



The Swedish Chamber of Commerce and Industry in Japan  
Hans G. Rhodiner  
Executive Director

Experiencing the "real Japan" in Izakaya Takeyan

In his 34th year in Japan, Mr. Rhodiner patronizes this Izakaya restaurant, which has 30 years of history. Nikomi (stews), Karaage (deep fried items), and dried squid can be savored here. Some are addicted to this atmosphere and come here on every stay in Japan.

**Takeyan**  
3-4-3 Roppongi Minato-ku Masaki Bldg. 1F ☎03-3584-4359 11:30~15:00. 17:00~5:00 / Close on Sundays and public holidays

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## Column

The only day of the year when the American embassy residence is open to the public

Did you know that there is a day when the general public can enter the precincts of the residence of the American embassy? Only on Community Friendship Day, an exchange event held by the American embassy. You can enjoy concerts and parades by the American military band stationed in Japan, face painting, and authentic gourmet stands with food like hamburgers and hot dogs. It's so popular that advance tickets sell out every year.

**Community Friendship Day**  
When: late in August  
Where: America Embassy Compound  
2-1-1 Roppongi Minato-ku  
※ 6 plus 1500yen,  
Under 5 free of charge,  
Capacity of 3500

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# Music Week

## Gracious music overflows the city during Suntory Hall Festival / ARK Hills Music Week



In fall, the season for art, there are two events in this area for enjoying music. The first is the Suntory Hall Festival, for classic music. Every year in the months of October and November, a rich line-up of splendid concerts is offered, with world famous conductors and musicians, such as the Vienna Philharmonic Orchestra. The city enlivens with an elegantly dressed audience.

The second event is ARK Hills Music Week, the theme of which is "Music meets music, Come encounter music." With its aim as a community based music festival that familiarizes people with music, concerts are held not only in places like ARK Karajan Place and Suntory Hall, but also in various other places, such as local museums, hotels, embassies, cafes, restaurants, and the lobbies of IZUMI GARDEN and Akasaka Intercity. The world's most refined music, ranging from classical, jazz, and Japanese, resonate everywhere. Enjoy the sight, sounds, and touch of a rich musical experience in the city deeply rooted in classic music.



Above/ Many of the world's top musicians perform at the Suntory Hall Festival, which started in 2011. The 2016 event marks the 30th anniversary of Suntory Hall's opening, hence an exceptional program awaits us. Below left/ The rooftop garden of Suntory Hall, usually closed, was opened to the public. Below right/ In Karajan Place, in addition to outdoor live performance and concerts, trials and sale of instruments and workshops for kids are held. In 2015, 18 local facilities became venues, and more than 10,000 people participated.



The plaza named after the renowned conductor Herbert von Karajan represents the relation between ARK Hills and music. The same sign is found in Vienna's Karajan Platz.

### ARK Hills Music Week

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When: beginning of October  
Where: within each facilities: ARK Karajan Place, Suntory Hall, Akasaka Intercity, IZUMI GARDEN

Cherishing once-in-a-lifetime encounters in an urban flea market

Various objects, furniture, used clothes, jewelry, crafts, and books. Many European antiques and items of good taste, suited to contemporary life, are gathered at the Akasaka Antique Market. It started in April of 2014, and around 50 shops participate every time. Encountering unique objects is fun, but there is much more. For example, delicious food in food trucks.



### Akasaka Antique Market in ARK HILLS

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1-12-32 Akasaka Minato-ku  
ARK Hills ARK Karajan Place  
The fourth Sunday of every month  
11:00~17:00



Japan's first private museum founded in 1917

It houses around 2500 works of antique art and modern paintings from Japan and the western world, collected by entrepreneur Okura Kihachiro and his son and founder of Hotel Okura, Kishichiro. The collection includes the Fugen Bosatsu Kizou Statue and Kokin Wakashujo, as well as National Treasures and Important Cultural Properties.

### Okura Museum of Art

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2-10-3 Toranomon Minato-ku  
☎03-5404-4040  
※ Closed for repair work until around summer of 2019

## Authentic Style

### Antiques, art, vintage apartments. Encountering the good, the old, and the authentic.

Starting with cultural institutions such as museums, we introduce to you places and buildings where you can get in touch with diverse cultures: new and old, national and international. This is an area where you can encounter long history and tradition, as well as new values that stimulate your senses.

Meeting new beauty in an elegant space

A museum where contemporary pottery work is presented. Along with the exhibition space, the beautiful, extraordinary spaces, such as the entrance with the calligraphy artist Shinoda Toko's work, and the spiral staircase with glass handrails by glass artist Naoto Yokoyama, are not to be missed.



### Musée Tomo

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4-1-35 Toranomon Minato-ku Nishikubo Bldg. ☎03-5733-5131 11:00~18:00 / Closed : Monday, exhibition preparation periods (if public holiday falls on Monday, it is closed the next day.)

The pioneer in rental apartments for non-Japanese

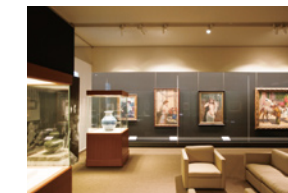
Many high class rental apartments of the HOMAT series are found in Minato Ward. Advanced features, such as high ceilings, spacious layouts and common areas, and imported kitchens and fireplaces, united with Japanese components, such as cobblestones and Japanese gardens; this design has always been highly valued. The stylish HOMAT PRESIDENT was completed in 1971. Its philosophy is inherited in the HOMAT VISCOUNT of 2005.



### HOMAT PRESIDENT

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1-3-30 Roppongi Minato-ku



The truly diverse Sumitomo Collection from bronze artifacts to modern paintings and crafts

Ancient Chinese copperware and mirrors, Chinese and Japanese calligraphy, western paintings, and tea utensils. This collection, of high international acclaim, was gathered by the 15th head of the Sumitomo family Shunsui. Exhibitions of the collection and related artworks are housed both in the main building in Kyoto and the Tokyo annex.

### Sen-oku Hakuko kan Tokyo

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1-5-1 Roppongi Minato-ku  
☎03-5777-8600  
10:00~17:00 / Close on every Monday



Savoring the cocktail made by the finalist of the World Bartenders' Championship

Bartender Hiroshi Oikawa was the representative of Japan and finalist of the World's Most Imaginative Bartender Championship held by Bombay Sapphire in 2012. The theme of the Special Cocktail (1700 yen, service charge extra) is "Wa," which has meanings such as peace, harmony, and Japanese. It has a juicy flavor, thanks to seasonal fruits and vegetables used, like Japanese persimmons and ginger. The dry-aged meat served in the steakhouse is also popular.



**Ruby Jack's Steakhouse & Bar** 19

1-4-5 Roppongi Minato-ku ARK Hills South Tower 2F ☎03-5544-8222 Monday~Thursday / Saturday 11:00~24:00, Friday ~26:00, Sunday / public holidays~22:00 / irregular holiday

good things

Relishing the fresh seafood of exquisite sushi until late at night

This restaurant is clearly distinct from conventional Tsukiji Sushiko, serving sushi of a higher rank. As its name JIN (hospitality) implies, the representative director and the manager of the restaurant go to Tsukiji market every morning and carefully select the best catch of the day. There is also a private room with a counter where an exclusive chef makes sushi right in front of your eyes. It's a popular option for entertaining overseas visitors. Chutoro (medium fatty tuna) from 864 yen, flounder from 540 yen.



**TSUKIJI SUSHIKO JIN** 20

1-12-32 Akasaka Minato-ku ARK Mori Bldg. 1F ☎03-3582-1555 Weekday 11:00~14:00, 17:00~27:00, Saturday 11:00~27:00, Sunday / public holidays 11:00~22:00 / Open all year round

Global Neighborhood



Creative and artistic sweets with a hint of esprit de Paris

A patisserie produced by the famous three star chef Pierre Gagnaire, master of gourmet cooking. Artistic cakes that represent Gagnaire's world, bread baked with the same recipe as his Paris restaurant, baked sweets, and ready-made dishes are sold. Among the most popular are 4 types of cakes, such as the Cake Citron (3400 to 3600 yen), and La Panthere Rose, with its eye-catching pink pattern.



**Pierre Gagnaire Pains et Gateaux** 23

1-12-33 Akasaka Minato-ku ANA InterContinental Tokyo 2F ☎03-3505-1111 Weekday 7:00~20:30, Weekends and public holidays 8:00~20:30 (cake 10:00, delicatessen 11:00~) / Open all year round

## Souvenir

In a renowned shop there is always a souvenir with a story.

Souvenirs are essential when we are invited somewhere or when we go home to our families. If you tell the story of the famous and long-loved shop when giving the gift, you will surely be able to start a lively conversation.



**Take-Out Corner Chef's Garden Camellia** 24

2-10-4 Toranomon Minato-ku Hotel Okura Tokyo 1F ☎03-3224-6654 6:30~24:00 (cake 11:00~) / Open all year round

In production for half a century without any change in the recipe

The sweet meringue, the filling with a hint of lemon fragrance and sourness, and crispy pie crust. This lemon pie (whole pie 3888 yen) has an exquisite balance of taste, but its ingredients and its recipe are very simple. The original taste of the first era is maintained, and continues to attract many people of all ages and nationalities. Shnecken (390 yen for two), which is baked from brioche dough enveloping almond cream, is also a classic, sold from the shop's inauguration.

## Night Life

Enjoying conversations and masters' expertise in bars open until late at night

In a tranquil space, you can savor delicious food and drinks while watching masters show their expertise. Here are some sophisticated ways to spend the evening, including dining late and drinking after overtime work.



A pleasing bar terrace loved by young and old

Designed with the image of "a balcony on the American west coast," this restaurant prides itself in using seasonal produce in free and unconventional ways. Inside, you are immersed in the sounds and fragrances coming from the open style kitchen. In the adjacent bar there are also open terrace seats, and you can sit back on the armchair for a relaxing conversation. It is popular among a wide range of ages, but especially among young people who work in the area.

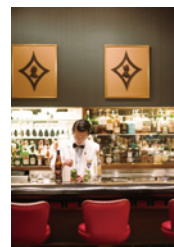


**balcony Restaurant & Bar** 21

1-6-1 Roppongi Minato-ku IZUMI GARDEN TOWER 3F ☎03-3560-5013 11:30~15:00, 18:00~23:00 / Bar Monday~Thursday 17:30~26:00, Friday~27:00 (Weekends and public holidays are reserved.)

A Scottish Bar nestled in a hotel full of Japanese traditional beauty.

A tartan carpet and a table made from the drums of Scottish soldiers. This is the only part of Hotel Okura Tokyo Annex that has maintained its design ever since its opening 42 years ago. It is known as the bar loved by John Lennon. The leather seat where he sat continues to be recovered and is still in use. Also, cigars and 200 types of Scotch can be enjoyed.



**Scottish Bar Bar Highlander** 22

2-10-4 Toranomon Minato-ku Hotel Okura Tokyo 1F ☎03-3505-6077 11:30~25:00 (Sunday and public holidays~24:00) / Open all year round



Sushi of Chakaiseiki (dishes served before tea ceremony) made from selected ingredients and wrapped one by one

A long-established shop known for its invention of Chimaki Sushi and Chakin. There are six types of the cone shaped Chimakizushi (432 yen each): sea bream, prawn, trout, horse mackerel, eggs, and the catch of the season. When you open it, a bite-size sushi appears, enveloped in the fresh smell of bamboo leaves. You can eat it without dirtying your hands, so it is popular among those who go to the theater or visit someone backstage. It is also appreciated for celebrations. Foreign clients adore the colorful Chakin Zushi (from 756 yen per packet), or sushi with mixed rice wrapped in baked egg.



**Yushoku** 25

2-2-21 Akasaka Minato-ku Nagatacho Hoso Bldg. B1F ☎03-3560-7577 9:00~17:00 (Sunday~15:00) / Open all year round

## —Delivery—

Savoring at home, the taste of tradition passed on from the end of the Edo period

More than 200 years have passed since the opening at the end of the Edo period, of this shop specializing in unagi (eel). Selected Japanese eel is steamed slowly, dipped in the sauce passed on from when they open and grilled over coal fire one by one. The delivery, which even served residences of Daimyos (feudal lords), includes the Unaju (3800 yen, photo above), Kimosui soup (310 yen), Kabayaki, and Yanagawa. A copper container and delivery basket that maintain heat are also available.



**Nodaiwa Azabu Iikura** 26

1-5-4 Higashiazabu Minato-ku ☎03-3563-7852 11:00~13:30, 17:00~20:00 (any time telephone order) / closed on Sunday and the midsummer day of the ox

# Food Journey

## Let's go on around the world gourmet tour in the heart of Tokyo!

U.S., Italy, Germany, China... As an area where people of many nationalities live, restaurants are also diverse. Enjoy your gourmet tour in 8 countries of the world, while learning about their cultures.



Germany



The restaurant of the chef who helped spread German cuisine in Japan

Chef Noda, a famous German chef in Japan, opened the restaurant in response to a German diplomat's wish for "a restaurant that makes us want to invite the Japanese." The chef, who learned from the diverse culinary cultures of various parts of Germany, challenges our idea of German cuisine, in a good way. The Wiener Schnitzel (3200 yen) is made by beating and stretching a choice piece of veal, and frying after applying fine breadcrumbs made from German bread. Although simple, the crispiness and the profoundness of its taste will surprise you.



**Restaurant zum-einhorn** 27  
1-9-9 Roppongi Minato-ku Roppongi First Bldg. B1F ☎03-5563-9240  
Weekday 11:30~15:30, 17:00~22:00, Saturday 17:00~22:00 / Close on Sundays and public holidays



Spain



A bar for both day and night with a selective choice of ingredients

It's the second bar of FERMINTXO in Nishi Azabu. You can taste the Spanish sandwich Bocadillo along with meat and fish dishes for lunch, and authentic tapas for dinner. It is full of office workers on weekdays, and families on the weekend. The evening favorite is the Special Tapas (918 yen), by Chef Satsuki. Limited to 5 portions per day. The photo shows the smoked eggplant and duck, an arrangement of the Spanish dish escalivada. The finest Iberian pork and organic vegetables grown in red soil represent their highly selective choice of ingredients.



**FERMINTXO BOCA** 28  
1-4-5 Roppongi Minato-ku ARK Hills South Tower 1F ☎03-6426-5760  
11:00~16:00, 17:00~23:00 (Saturday~22:00) / Close on Sundays and public holidays



Mexico



Creating authentic taste with home made tortillas and sauce

In San Francisco, the owner was shocked by how delicious the tacos he ate were. Wishing to bring this taste in Japan, he opened this restaurant a year ago. The corn tortillas are hand made every day from corn flour imported from the United States. His recommendation is Carnitas (700 yen), stewed pork shoulder loins topped with salsa verde, onions, and fresh home-made salsa. You'd be fascinated by seeing the preparation in front of your eyes.



**TACO RICO** 31  
1-12-32 Akasaka Minato-ku ARK Mori Bldg. 2F ☎03-3505-1570  
11:00~21:00 / Close on every Sunday and public holidays



Thailand

Let's enjoy authentic Thai food in a homey atmosphere

Their authentic local dishes are popular mainly among young customers. They are made by lively cooks who come from northern Thailand, Chenmai and Isan for example. The Kao Gapao Gai (lunch 850 yen, dinner 1280 yen) in the photo, is in high demand at lunchtime by business people. In addition to dishes like Kao Man Gai and Pad Thai, there are also many that are rarely seen in Japan. They are happy to adapt to your wish for the level of spiciness and specific ingredients. With the hope for customers to come every day, a low price range is set.



**Soi Roppongi** 32  
3-3-6 Roppongi Minato-ku ☎03-3568-4571 Weekday 11:30~15:00, 18:00~23:00, Saturday 18:00~23:00 / Close on every Sunday and public holidays



U.S.A.

Exquisite steak of dry-aged beef grilled at a high temperature in a specialized oven

When you have a craving for a good steak, you won't regret coming here. BLT STEAK is one of the most famous steakhouses in the United States. USDA Prime grade beef, certified the highest rank by the U.S. Department of Agriculture, is used. The dry-aged beef is cooked in the specialized oven heated to 925 degrees, leaving the outside crisp and the inside juicy. The T-bone steak (750g, 16,200 yen) can be shared by 2 to 3 people, and lets you enjoy both filet and sirloin steaks. You can choose from 8 to 9 types of sauces.



**BLT STEAK ROPPONGI** 29  
1-6-1 Roppongi Minato-ku IZUMI GARDEN 5F ☎03-3589-4129  
11:30~15:00, 17:00~23:00 / Open all year round



China



Savoring delicate Chinese home-style cuisine in a serene atmosphere

Researcher and chef Machi Hakusho, active worldwide, opened the restaurant in Mita and operated it for 47 years. This is the 4th year after he transferred the restaurant to the present location. The oil added is vegetable and is limited to a minimum amount, and authentic ingredients and seasonings are used. There are even fans who have been coming for three generations. An example of a popular dish is Chunbin (5000 yen per person, service fee and tax is extra for dinner only), a traditional dish from northern China, for which you roll fried meat and vegetables in dough. Another favorite is hot pot with fermented Chinese cabbage. The impressive interior has the color royal blue as its theme. It is considered a refined color in China.



**SHATO HANTEN** 30  
1-9-10 Roppongi Minato-ku ARK Hills Sengokuyama Mori Tower B2F ☎03-3587-9111 11:30~14:30, 17:30~21:30 (Weekends and public holidays~20:30) / Open all year round



Italy



A small ristorante that conveys the chef's care for ingredients

An Italian restaurant operated by Chef Kitamura and service manager Mr. Harashina. Its founding is rooted in the exquisite and profound local food of northern Italy that touched Chef Kitamura when he visited the area. He makes the best out of the ingredients ordered from trustworthy producers. Many are attracted to the particular taste born from the chef's sincerity, and frequent this restaurant. Dry aged meat dishes are among those recommended. Dry aged pork shoulder loin of Nakasei grilled on a coal fire (3456 yen) is accompanied by colorful vegetables from Kawada Farm in Mashiko. Sit back and savor it with a glass of wine.



**DA OLMO** 33  
5-3-9 Toranomon Minato-ku ZELKOVA 5 1F ☎03-6432-4073 Tuesday~Friday 11:30~14:00, Monday~Saturday 18:00~23:00 / Close on every Sunday and public holidays

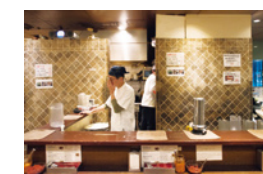


India



Curry with a punch of spices made with care and time

The famous restaurant known to many curry fans. The restaurant is full of the smell of spices, and stimulates your appetite. The sauce is made by stir frying 30 kg of onions each day, and combining 10 types of toasted spices, thus resulting in a taste of an Indian home. The curry combination is popular because you can taste two types of curry in one dish. Chicken and keema curry rice (1100 yen) is one of the favorites. Many become addicted to the spiciness and tastefulness that fill the mouth in each spoonful.



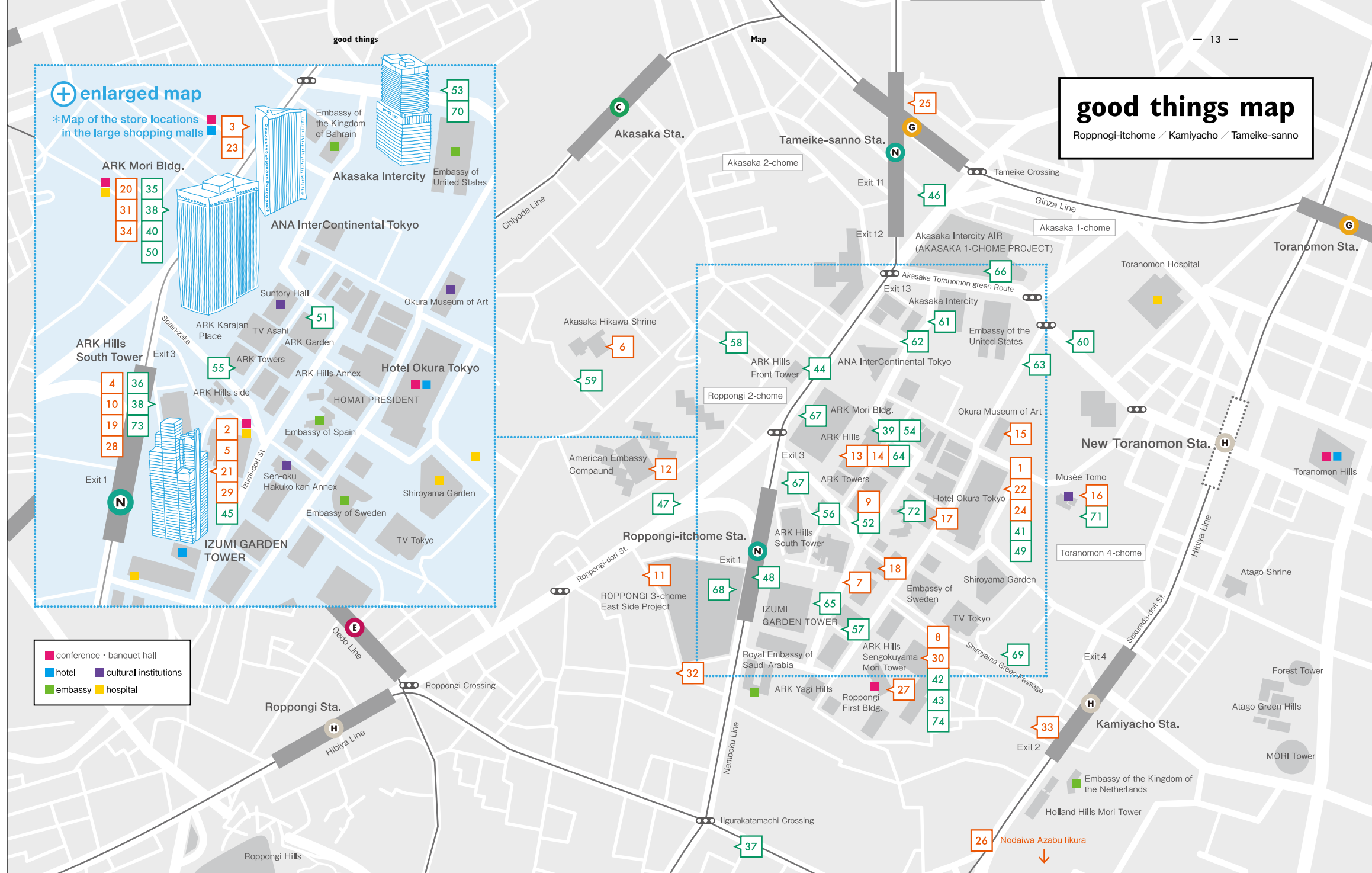
**SPECIALTY CURRY SHOP FISH** 34  
1-12-32 Akasaka Minato-ku ARK Mori Bldg. 3F ☎03-5562-4305  
Weekday 11:00~22:30, Weekends and public holidays 11:30~20:30 / Open all year round

### Why "good things" ?



This is an area guidebook created by Nippon Steel Kowa Real Estate Co., Ltd., Sumitomo Realty and Development Co., Ltd., and MORI Building Co., Ltd. We develop the area of Roppongi-itchome, Tameike-sanno, and Kamiyacho, with the concept "Finding, learning, and enjoying even more." The "Global Neighborhood" part includes contents such as festivals and events, recommendations by ambassadors, and food from around the world. The "Urban Green" part has contents such as landscapes with gardens, walking courses, cherry blossoms, and markets. Along these two themes, we present things and ways recommended by those who work or live in this area.

good things  
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 \* All indicated prices include tax.  
 \* Shops in major shopping facilities are indicated here.



### Global Neighborhood

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| 2. PAUL Roppongi-itchome shop                | 10. FUKUSHIMAYA (Natural food market)   | 19. Ruby Jack's Steakhouse & Bar           | 28. FERMINXO BOCA             |
| 3. Cascade Cafe                              | 11. Takeyan                             | 20. TSUKIJI SUSHIKO JIN                    | 29. BLT STEAK ROPPONGI        |
| 4. BE A GOOD NEIGHBOR COFFEE KIOSK ROPPONNGI | 12. Community Friendship Day            | 21. balcony Restaurant & Bar               | 30. SHATO HANTEN              |
| 5. ésforta Roppongi                          | 13. ARK Hills Music Week                | 22. Scottish Bar Bar Highlander            | 31. TACO RICO                 |
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| 45. The wall of IZUMI GARDEN          |   |   |  |
| 46. Asada-ya                          |   |   |  |

# Green Collection

## We collected various “greenery” found in the city

Green does not only mean gardens and plants. If you look closer, you find it on the regular menu of that famous restaurant, sweets, drinks, logos, signs, and even on transportation. You discover greenery here, there, and everywhere!



The Nicoise salad and beer at AUX BACCHANALES



The avocado soup of SHATO HANTEN



The bulletin board of Minato Ward



The green tea and green tea ice cream of NOSEEN



The Kiwi Martini that represented Japan in the world championship



Chianti's Spaghetti al Basilico



The logo of STARBUCKS COFFEE



The wall of IZUMI GARDEN



The mugwort dumplings of Asada-ya



The color of Toei Bus



Hills Marché



The signboard of FISH



The logo of Hotel Okura Tokyo



The theme color of Tokyo Metro's Namboku Line



The Mojito of Bar Highlander



The 3D printed sample of TechShop Tokyo

35\_AUX BACCHANALES ( ☎03-3582-2225) has served the voluminous Nicoise salad (850 yen) since opening, as well as the French beer Kronenbourg (750 yen). 36\_Fresh kiwis are grated in Ruby Jack's Steakhouse & Bar (p.8). Kiwi Martini (1500 yen, service charge extra). 37\_Chianti likura Katamachi Main Restaurant ( ☎03-3583-7546) is a legendary restaurant loved by many celebrities. The Spaghetti al Basilico (2700 yen) has the same taste as when the restaurant opened in 1960. 38\_About 20 years ago, the logo of STARBUCKS, which was brown until then, changed to dark green. The image is the Siren, the twin-tailed mermaid from Greek mythology. The photo is of The ARK Hills South Tower shop ( ☎03-5572-6835) and the staff Risa Matsumoto. ARK Hills shop ( ☎03-3224-3495) is also nearby. 39\_Hills Marché (p.17) is full of fresh vegetables. 40\_The signboard of SPECIALTY CURRY SHOP FISH (p.11) is yellow green. The name is an acronym for Fineness · India · Splendid · Hottest. 41\_The logo of Hotel Okura Tokyo (p.2-3,9) is bronze in color. 42\_The famous soup with crab, shark fin, and avocado (1728 yen) from SHATO HANTEN (p.10). Made by adding chicken broth and Shaoxing wine to the purée of avocados, it is a soup full of flavor. 43\_The bulletin board of Minato Ward is also green, and blends in with the city. 44\_The Matcha (green tea, 260 yen) and Matcha ice cream (310 yen). The main store of the tea wholesale shop NOSEEN ( ☎03-3582-3671) has a history of 126 years. Tea leaves arrive directly from producers all

over the country. From May to June, Matcha made from newly picked tea leaves are sold. 45\_The curtain wall of IZUMI GARDEN is made entirely of glass. It looks green because glass that absorbs heat is used. 46\_Asada-ya ( ☎03-3583-3445) is a Japanese confectioner in Tameike-sanno with a history of more than 100 years. Its most famous sweet is Kusamochi, or rice cakes flavored with the fragrant mugwort herb. Mame Daifuku is also a well-known favorite. (Both are 190 yen) 47\_The 01 line route, with buses running every few minutes between Shibuya and Shimbashi, is crucial for the residents in this area. It's an important route for Toei buses, with a high number of users. 48\_The theme color of Tokyo Metro's Namboku Line, which connects Meguro and Akabane-iwabuchi, is emerald. 49\_The Mojito (normal 1800 yen, King Mojito 2000 yen) with ample use of mint is served in Hotel Okura Tokyo's Bar Highlander (p.8). The recipe used is the one that was loved by an American writer who won the Nobel prize. 50\_TechShop Tokyo ( ☎03-5797-7110), an American DIY shop with a membership system, marks its grand opening in April 2016. It has around 50 types of craft machinery, and some are rare in Japan. Metal processing machinery, industrial sewing machines, and 3D printers are among the line-up. You can bring resin of your preferred colors for 3D printing.





The special opening of the "secret garden" usually closed to the public

**Garden Special publication**

When : several times a year in spring and autumn  
Where : Suntory Hall roof garden

51

The Roof Garden is designed after the Union Jack, and is intended to be seen from above. It has around 100 types and more than 5000 flowers. It is open only few times a year. Tours by professional gardeners are also held.

**Four Seasons**

In an urban garden let's enjoy the seasonal green.

Even among high-rise buildings, you can find places full of greenery where you can relax. Observing leisurely, walking slowly, you can escape from the ordinary routine.



During the rainy season, do look down. A secret spot for hydrangea

At the foot of cherry trees on the upward slope that leads to the Spanish embassy, around 300 hydrangeas of 40 types are planted, including Yamaajisai, or Tea of Heaven. Every May and June, they flourish on both sides of the sidewalk. Many people stop to observe their beauty.

The hydrangea of Spain-zaka Hill

52



A giant tree, hundreds of years old, and a walking course loved by neighbors

Akasaka Intercity / HOMAT VISCOUNT was born in 2005. The southern half of the site makes use of the greenery on the slope. Around the pond and the stream, azalea, maple, and osmanthus, among others, are planted. The pathway lets you feel the transformation of the seasons. Bamboo is planted along the path facing the American embassy, and the bamboo path is known and loved by neighbors and local

workers. The giant Himalayan cedar and camphor tree, which exist in this area for several hundreds of years, have been transplanted at the entrance and appear as though they watch over the city.

**The Himalayan cedar and the bamboo path in Akasaka Intercity / HOMAT VISCOUNT**

1-11-40/-40 Akasaka Minato-ku Akasaka Intercity / HOMAT VISCOUNT

53

**Hills Marché**

Buying fresh vegetables and ingredients in Hills Marché



"A marché where you can meet the producers." This is the concept of Hills Marché, which started in 2009. Fruits and vegetables of the season, seafood, bread, baked sweets, processed food such as jam, flowers, and crafts such as accessories and hats, all gathered from around the country. Agricultural produce are freshly harvested, and there are also rare finds. Being a market, you can enjoy conversations with the producers, asking for products in season and ways to cook them. On the occasions of Cherry Blossom Festival (p.19) and Music Week (p.6), workshops, such as making instruments, Japanese paper, tree and plant dyes, are held. Another event is the "Clothes post," in which clothes left unused at home are gathered and passed on to those who would use them.

**Hills Marché in ARK Hills**

When: every Saturday 10:00~14:00 (Rain or shine. Cancellation in the event of stormy weather)  
Where: ARK Hills ARK Karajan Place

54



The market is held every Saturday, more than 300 times already. With many overseas visitors in sight, it seems like a market in another country. Kids' space is also present, so you can stroll around with your family, with delicious bread and coffee in hand.

**With Flower**

A life with beautiful flowers from Beebien



A refined and classical modern interior. The chic shop with gray as its theme color reminds you of ateliers in Europe. Everyone feels free to enter, regardless of age and gender.

**BEEBIEN**

1-3-40 Roppongi Minato-ku ARK Towers West  
☎ 03-5114-0087 11:00~20:00 (Saturday~19:00) / Sunday and public holidays are regular holidays

55

Beebien, which is found in a corner of Karajan Place, is a flower shop whose owner Naoyoshi Maeda did internship experience in a flower shop in Paris. "Sophisticated chic" is the concept of the arrangements created by Mr. Maeda. He creates arrangements with both the elegance of Europe and the serenity of Japan. His excellent sense of beauty is applauded by many, including an ex-coach of Japan's national soccer team. Because of the owner's wish for people to give flowers casually, even a single flower can be bought and wrapped as a gift.



Dogenji-zaka 56

The vines on the left wall of Dogenji temple on top of the hill, and the greenery of the old tree in the middle of the hill, are beautiful.

— Column —

The condition of a "good hill," according to Tamori

The slope should be steep, with curves, and should have the atmosphere of Edo surrounding it. The name should have an origin. Along with photos that have been taken by the vice chairman of Japan Hill Society Tamori himself, 37 hills of Tokyo and walking courses are presented.



"New Edition Introduction to Tokyo Hill Aesthetics by Tamori" (Kodansha)



Okumi-zaka 57

The name is derived from the presence of the mansion of "Osakitegumi," the Edo government's advance troops



Nambu-zaka 58

The setting of the famous scene in the story of Chushingura. For its steepness, it is also called "Nambo-zaka," which means "a difficult hill to walk."

History of the City

Walking the hills, you ponder the history of this area

Tokyo has many hills. Minato ward is known to be especially hilly. If you go to the website of the ward and click the content of "the encyclopedia of hills," you find that the number is 86. Even if you limit this to the areas of Roppongi-itcho, Kamiyacho, and Tameike-sanno, the number exceeds 10. We can call it an area of hills without any objection. Tamori, the vice chairman of Japan Hill Society, writes in his book that the condition of a good hill is "to have an

atmosphere of Edo surrounding it." This reminds us that Tokyo's hills have names given in the Edo period, and each has its own origin. The names may come from temples and shrines, mansions of feudal lords, something that existed or exists yet now in place, the fact that the sea could be viewed, the topography...etc etc. Buildings soar, and remnants of history fade, but hills remain intact. Walking up and down, you contemplate the area's history. At times, such a walk is pleasing.



Motohikawa-zaka 59

A hill with the grove of Hikawa shrine and a slope with various inclinations. A magnificent hill, also praised by Tamori.



Shiomi-zaka 60

As the name Shiomi (sea viewing) implies, prior to the middle of Edo period, one could view the sea from here.



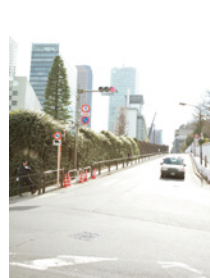
Shin-enoki-zaka 61

This hill is followed by Enoki-zaka which leads to the American embassy. Above the hill soars the Himalayan cedar.



Sakura-zaka 62

A path created in the middle of the Meiji era. It has always been a famous place for enjoying cherry blossoms.



Reinan-zaka 63

The name comes from Reinan, a monk who Tokugawa Ieyasu trusted. The kanji of "Rei" has changed over the course of history.

Cherry Blossoms

Did you know that Roppongi-itcho is famous for its cherry blossoms?



Above/ The terrace of RANDY (p.22) is always popular. Below/ Sakura-zaka (left) and Izumi-dori Street (right), with Somei Yoshino cherry trees planted on both sides, impress all visitors with their tunnel of cherry blossoms in full bloom.



— Column —

Let's find various types of cherry blossoms in IZUMI GARDEN



Somei Yoshino



Jugatsu Zakura



Taiko Chiyo Shidare



Danchi Outou

The cherry blossoms found here are among others Somei Yoshino, the Jugatsu Zakura, which bloom also in fall, Taiko Chiyo Shidare, which is the descendant of the cherry blossoms of Toyotomi Hideyoshi's "Cherry viewing at Daigo," and Danchi Outou, on which cherries grow. You can enjoy cherry blossoms of different colors and in various periods.

Sakura-zaka and Spain-zaka, hills on the periphery of ARK Hills, and Izumi-dori street, in IZUMI GARDEN. In these places altogether, there are around 220 cherry trees, and in spring they form a tunnel of cherry blossoms of a total of 1km, transforming the city in pink. In ARK Hills, the Sakura Matsuri Festival is held just when the flowers bloom. You can observe the floral decorations by flower artist Masaru Akai, and enjoy meals and workshops. In IZUMI GARDEN, the ohanami matsuri Festival is held. With a market full of sweets, a rich program of events, and the magical atmosphere of cherry blossoms lit up at night, the visitors of this festival increase every year. Roppongi-itcho has become one of the best places to see cherry blossoms in Tokyo.

ARK HILLS SAKURA FESTIVAL 64

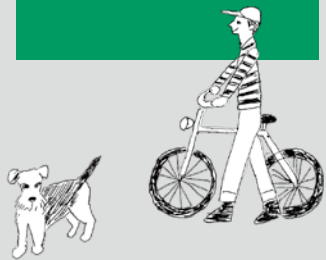
When:beginning of April  
Where:ARK Karajan Place and others

IZUMI GARDEN ohanami matsuri 65

When:late March~April  
Where:IZUMI GARDEN

### Take a Walk

The recommended walking course to visit the Urban Green spots



### Minato City Bike-Sharing

When you're tired of walking the green passage, you can rent and bring back bikes at 30 stations in the ward, by registering. (\*Riding the bike on the green passage is forbidden) Chiyoda ward, Chuo ward, and Koto ward also participate. 30 minutes 162 yen (extension 30 minutes / 108 yen). Minato ward Bike Sharing Operation Office ☎ 0120-10-3196 <http://docomo-cycle.jp/minato/>



### Relaxing in the open spaces that utilize the topography ROPPONGI 3CHOME EAST AREA PROJECT

A green redevelopment project that will merge with IZUMI GARDEN. Making use of the complex topography, open areas full of green, resembling fields, hills, and valleys, are created. A green passage will run from Kamiyacho to IZUMI GARDEN, and will continue in the direction of Roppongi Station. It is planned to open in 2016.

future



Making a tree-lined path with a flow of people Akasaka Intercity AIR (AKASAKA 1-CHOME PROJECT) / Akasaka Toranomon green passage

It started from the idea of making a tree-lined path where people walk about freely, among office buildings that stand in the woods, instead of making a square where people gather. The goal is an environment where insects and birds flourish naturally, and therefore gardening kept to a minimum. It is a project in collaboration with local institutions, such as Hotel Okura and the American embassy. Its planned inauguration is September 2017.

The hills → P.18



Hills Marche → P.17

The Himalayan cedars → P.16



The hydrangea of Spain-zaka → P.16



Cherry blossoms at IZUMI GARDEN → P.19



Cherry blossoms-Sakura-zaka → P.19



### Shiroyama Green Passage

A green passage that runs from Kamiyacho Station to the Swedish embassy. It was opened on the occasion of the inauguration of Shiroyama Garden in 1991. Sunlight filters through the trees on this gentle slope. Cars and bikes cannot enter, so it is perfect for a walk.

GOAL

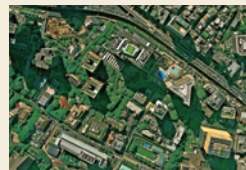
START

### Take a Walk

From Shiroyama Ryokudo to Toranomon. Strolling the future green passages.

### — Column —

Looking at this area from the sky...



Observing the picture taken from the sky, of a part of the walking course on the left page, you can understand how green this area is. In the surrounding area there are many projects that are in development. In the near future, the percentage of greenery will increase even more.

Trees grow luxuriantly, giving you a sense of a summer resort. The green passages, where you can enjoy beautiful nature and seasonal flowers, are one of the attractions of this area. We recommend the course on the left, which passes through various spots listed in this magazine. It's a distance of 30 to 40 minutes, starting at Kamiyacho Station and arriving at Toranomon Shin Station, which is planned to open in 2020. First, you pass Shiroyama Garden, then IZUMI GARDEN, and then to ARK Hills. During March and April you can enjoy the cherry blossom tunnel from Izumi-dori street to Sakura-zaka. In the rainy season

in June, you can observe the hydrangeas on Spain-zaka. Once you take a rest in the marché, on with the second half. Let's proceed observing the Himalayan cedars that are said to be hundreds of years old. Now from here, the story is about the near future. Currently local members gather and talk about a plan for an 850m long "Akasaka Toranomon Green Passage" on the street in front of the American embassy. The walking course that will merge and connect with existing paths, in the near future. Would you like to stroll along the course, as a rehearsal?

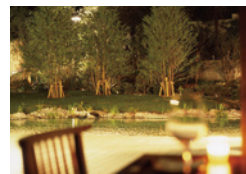


### A dining bar with a view of the garden full of Japanese atmosphere

Hibiki is known as a leader in dining bars and has 11 restaurants in Tokyo. This restaurant, Futei Akasaka, demonstrates luxurious hospitality in every way, from interior design, tableware, to food. From the main dining space with a high ceiling, one can view a huge Japanese garden that reminds us of woodlands. The verdure of spring, the coolness conveyed by the water basin in the summer, and the colored leaves

of fall. Because the transformation of the four seasons can be fully enjoyed, it is also popular as a venue for wedding parties. In contrast to the open atmosphere of the main dining space, there are tranquil private rooms and VIP rooms with a view of the bamboo forest. These spaces are frequently used for banquets. Seasonal ingredients are used abundantly for the dishes. The Shunka Course has

dishes that change every one or two months. There are 4 courses in total, and 50 dishes a la carte. It is beautiful not only during daytime but also at night for the light-up of the garden. It is a good option for an anniversary with friends or families, and meals with colleagues. With the space and food that lets you feel the change of the seasons, it's the perfect place for special occasions with your loved ones.



Hibiki Futei Akasaka 70

1-11-44 Akasaka Minato-ku Akasaka Intercity 2F  
☎03-5545-7615 11:30~14:30, 17:00~23:00 / Closed on Weekends and public holidays

### There are many more restaurants with "special green seats"

A Japanese garden with 100 years of history that makes you forget about the hustle and bustle of the city

Through the large glass pane you can view the beautiful Japanese garden. It is the restaurant built beside Musee Tomo (p.7). As the name Voie Lactée, or Milky Way, indicates, a ceiling light like a star spangled sky creates a magical interior at night.



Restaurant Voie Lactée 71

4-1-35 Toranomon Minato-ku  
☎03-5733-5135 11:30~22:00 / Closed on Mondays

Terrace seats immersed in green are the trademark of this single house restaurant.



RANDY 72

1-3-37 Roppongi Minato-ku ARK Hills Annex ☎03-3568-2888 11:00~22:30 (Weekends and public holidays ~20:30) / Open all year round

Spending a luxurious evening in an open rooftop garden

The beer garden that opens only in the summer on the rooftop garden of ARK Hills South Tower. Surrounded by greenery, feeling the night breeze, you can relax on the sofa. There is an ample choice of appetizers and grilled dishes, as well as a barbecue plan that you can do without bringing anything.



Rooftop lounge 73

1-4-5 Roppongi Minato-ku ARK Hills South Tower SKY PARK (open only in summer)

Let's have tasty bread and coffee on the lawn, with a book in hand.



A small cafe in Machino Hoikuen (the town's nursery) Roppongi, open to the neighborhood. The sandwich and bread is made under the supervision of the famous cafe Parlor Ekota, and books are selected by B&B, a bookstore in Shimokitazawa, and numabooks. Enjoy them on the lawn in front of the cafe.

Book & Sandwich store for MACHINOHOIKUEN COMMUNITY SCHOOL Roppongi 74

5-5-1 Toranomon Minato-ku ARK Hills Sengokuyama Mori Tower ☎03-5401-3930 11:30~17:00 / Closed on Weekends and public holidays

### Green Spot

Leaves rustle with the breeze and shadows of leaves waver. We take you to the "special green seats" where you can cherish nature.

### Urban Green

Restaurants where you can enjoy beautiful gardens, green passages and hills, and even markets. We present you landscapes in this area full of greenery.



The main dining space of Hibiki Futei has glass panes that arrive till the ceiling. There are also private rooms that have a more tranquil atmosphere.

in \_\_\_\_\_  
Roppongi-itcho,me,  
六本木一丁目  
Kamiyacho,  
神谷町  
Tameike-sanno  
溜池山王

# good things

74 things  
and ways to find,  
learn, and enjoy  
this area  
even more



## Urban Green

### Contents

- Restaurants with “special green seats”
- Strolling along future green passages
- Is Roppongi-itcho famous for cherry blossoms?
- Walking the hills, and learning about history
- Life with marché and flowers
- The four seasons of urban gardens
- We highlighted many “greenery” places