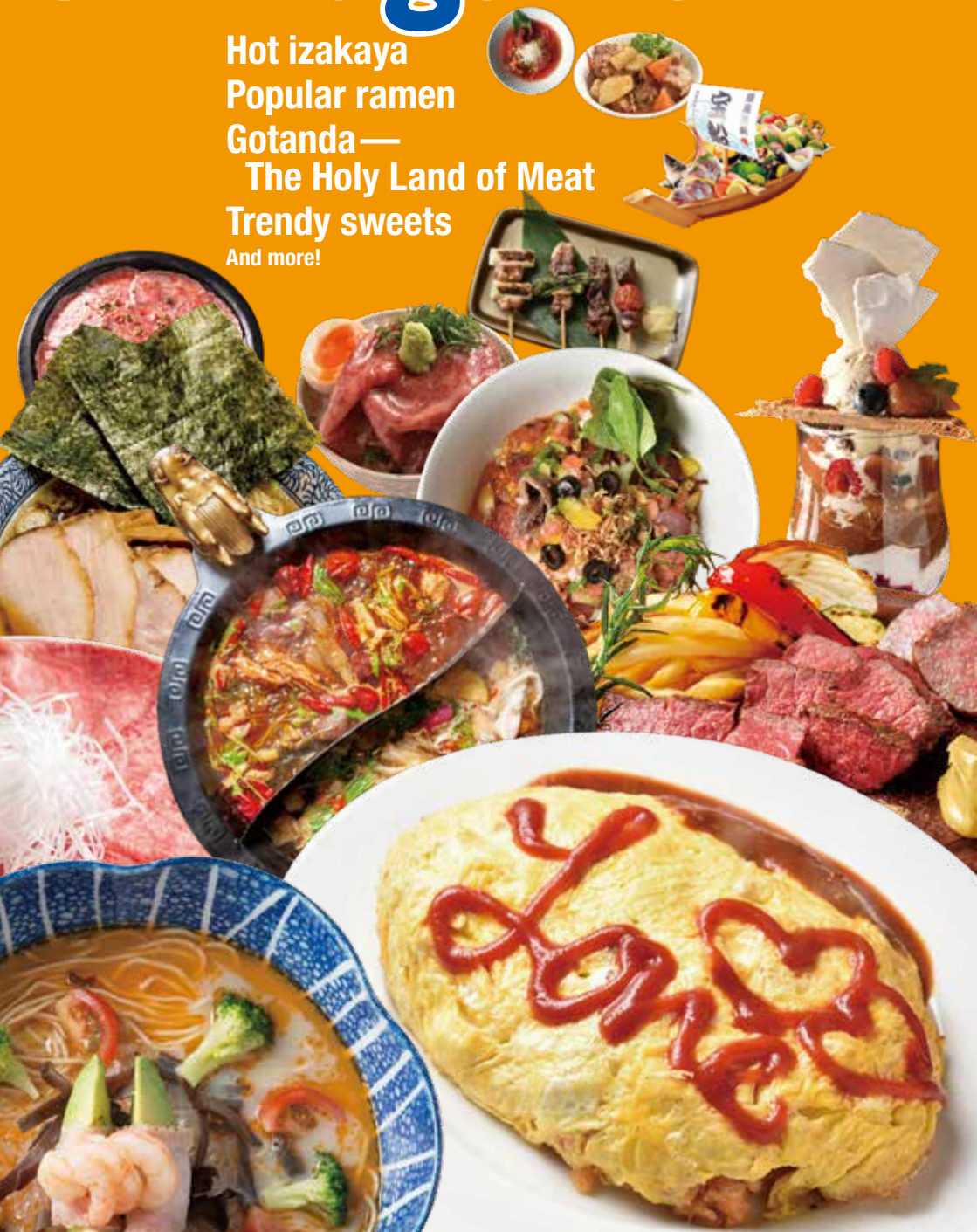


Gourmet
Food Heaven!

Shinagawa



Hot izakaya
Popular ramen
Gotanda —
The Holy Land of Meat
Trendy sweets
And more!



Shinagawa City Culture and Sports
Promotion Department
Culture and Tourism Section
2-1-36 Hiromachi, Shinagawa-ku, Tokyo
<http://www.city.shinagawa.tokyo.jp>

[Shinagawa Tourism Information]
Shinagawa Tourism
Association
<https://shinagawa-kanko.or.jp>



Gourmet Food Heaven! Shinagawa

Fun and food galore!

Get to Shinagawa easily from the airport!

Haneda Airport	As little as 11 minutes	Shinagawa	As little as 14 minutes	Shibuya
Narita Airport	As little as 68 minutes	Shinagawa	As little as 12 minutes	Ginza



Shinagawa is a great place to visit if you want to take a deep dive into the world of Japanese gourmet food. Here is all the info you need to find snacks to enjoy as you walk through the lively shopping precinct and see the historical urban landscape, izakaya (Japanese-style pubs) frequented by local office workers, and famous shops and restaurants with lines going out the door.

Go fishing in the pub!

ZAÜ Meguro Branch S-1

This popular restaurant cooks up the fish you catch for yourself. In addition to their fresh seafood, they also offer a variety of Japanese cuisine.

5th Floor, Sun Felist Meguro Building, 2-27-1 Kamiosaki, Shinagawa-ku
5PM-11PM (last order 10PM),
Weekends/Hol: 11:30AM-11PM (last order 10PM)
Irregular
<http://www.zaue.com/en/>

The Takarabune or "Treasure Ship" Plate. Only available at the Meguro location Mondays to Thursdays. Content and price depends on time of year.

We also have a range of delicious sake

Urabamba S-2

This restaurant is located on the old highway known as the Tokaido, and the charcoal-grilled chicken and game meat skewers here are delicious. Banquet space is available on the second floor.

2-4-17 Kitashinagawa, Shinagawa-ku
Weekdays: 5PM-12AM / Fri: 5PM-3AM / Sat: 5PM-2AM *Last order one hour before close
Sun <http://www.urabamba.com/>

Beautifully arranged sweets

Ichonoki S-3

This sweet shop was first opened in 1979, and it is famous for its colorfully decorated shaved ice.

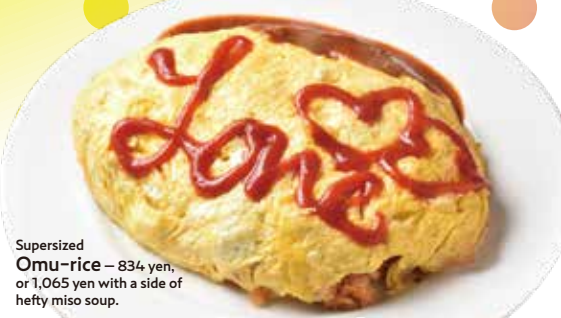
1-28-14 Kitashinagawa, Shinagawa-ku
11:30AM-5PM (sign-in seating Jul-Sep, no further admission once seating sheet fills up)
Thu (Sun/Thu Jul-Sep) and other temporary closures
<https://ameblo.jp/ichonoki1979/>

Assorted Tempura Plate - 1,280 yen. Diners can also order set meals or enjoy Hakata-style cuisine.

Liver Rolls made with fresh pork liver wrapped in chicken skin - 280 yen. Coated in aromatic homestyle sauce.

Game Platter with charcoal-grilled skewers of deer, boar, and pheasant - four for 1,090 yen, one skewer from 250 yen.

Various seasonal flavors of shaved ice available. Photo shows the beautiful Fruit Farm dish at 900 yen.



Supersized Omu-ryu - 834 yen, or 1,065 yen with a side of hefty miso soup.

You better be REALLY hungry!

This is the place to party!

HUMMER CAFÉ S-5

This café is located in the headquarters for Hummer Japan. Check out a Hummer H1 as you enjoy your meal.

3-6-27 Minamishinagawa, Shinagawa-ku
10:30AM-12AM (last order 11:30PM),
10:30AM-9PM (last order 8:30PM) on holidays
Sun <http://www.hummercomplex.com>

The Hummer Cheeseburger Plate at 1,300 yen. With its big bun and patty, this is popular with customers from overseas, too.

Bulldog S-4

A classic Japanese-style western restaurant that has often been seen on TV serving enormous portions.

5-4-13 Higashi, Shinagawa-ku
11:40AM-8:30PM
Wed, 3rd Thu/month



Get your money's worth with spaghetti and hamburgers too!

Massive Menchi-katsu for 713 yen. Crispy fried heaven.



Seafood and Kato Pork Hotpot - 6,500 yen per person. Enjoy two different soups: mala chili and a Malaysian pork rib stew known as bak kut teh.

This soup is good for you, too



Spicy and delicious!

Spicy Soupsless Noodles - 900 yen. Choose from one of two types of sauce.



Artistic sweets for the soul

Baton Pound Cake - from 1,200 yen. Three classic selections shown in photograph.



pâtisserie de bon coeur S-7

This patisserie feels like an up-scale boutique. A café space is available downstairs.

1st Floor, 3-11-2 Koyama, Shinagawa-ku
11AM-6PM (café last order 7:30PM)
Open year-round
<http://deboncoeur.com/>

Monthly Dessert Plate with Seasonal Fruit - 1,700 yen (with drink for 2,000 yen).



fire whole 4000 S-6

The owner and chef of this hotpot restaurant, Kinya Komoda, is a licensed teacher of Chinese herbal cuisine.

#107 Token Shimazuyama-minami Heights Bldg., 1-25-19 Higashigotanda, Shinagawa-ku
11:30AM-2:30PM (last order 2PM) / 5PM-10:30PM (hotpot last order 9PM, other noodle dishes 9:30PM)
Mon <https://www.firewhole.jp/>

Acerola Ramen Super Food - 1,000 yen, made with acerola berries and fruit juices.



BumBunBlauCafe with BeeHive S-8

This restaurant/esthétician operates on the theme of "food that is delicious and good for you".

2nd Floor J-Box Bldg., 3-12-3 Hatanodai, Shinagawa-ku
12PM-3PM / 6PM-11PM, 12AM-4PM on Sun/Hol *Last orders 30 minutes before close (while supplies last)
Wed <http://bumbunblaucafe.com/>

Strawberry Espuma Sauce Red Shaved Ice - 800 yen.



*All information in this publication is valid as of January 2019. *Prices within are all before tax values.

Gourmet gems that everyone needs to try!

Top 8 Ramen in Shinagawa

On your sightseeing trip to Tokyo, make sure to try out these popular ramen dishes in Shinagawa!

This is the perfect match of aromatic tonkotsu soup and thin noodles

There's always a lineup, but with such a big restaurant, there's little wait

Try the chashu-wrapped avocado and other popular toppings!

Try the spiciest level... Infinite!!

Tonkotsu

Soy sauce

Super spicy

01



Akamaru Shin'aji – 787 yen
Enjoy the variable harmony of tasty soup made with flavorful homemade oil and spicy miso paste.

02



Tokusei Chuka Soba – 900 yen
Rich, Tokyo-style ramen with broth made from pork knuckle, Hinai chicken, and seafood.

05



Ebisoba
Kawa: Koikoku Ebishio Soba (white) – 815 yen
This mellow soup made from seafood and chicken is partnered with plentiful shrimp heads, shrimp oil, and pure soy milk.

06



Jigoku-no-tantanmen Chi-no-ike – 926 yen
One of the spiciest dishes on the spice-laden menu. This ramen really leaves the lips tingling.

03

Ajitama Tsukemen – 862 yen
Tsukemen topped with a soft-boiled, flavored egg. Enjoy the great aroma and delicious, gooey center.

Free toppings include anchovies and olives

Mazesoba

Tsukemen



Pizza Soba (regular size) – 788 yen
Complete with veggie-rich tomato sauce, special spices, cheese, salami, and other ingredients.

07



Umekaoru Tokusei Tsukemen – 1,010 yen
A truly unique dish with an exquisite balance of aromatic niboshi soup and plum sauce-dressed noodles.

Up to 400g of noodles for free!

Tsukemen

If you're looking for a boat-load of veggies, come on by!

Vegetable tanmen



Vegetable Shio Tanmen – 741 yen
Simple salt-based clear chicken broth with crispy, perfectly cooked vegetables.

08

01 R-1

IPPUDO
Gotanda Higashiguchi



Popular among overseas visitors, this restaurant offers an array of drinks and other snacks to enjoy with tonkotsu ramen.

2nd Floor Kitahara Bldg., 1-14-14 Higashigotanda, Shinagawa-ku
11AM-2AM, Fri: 11AM-3AM, Sun/Hol: 11AM-1AM
Open year-round
<http://www.ippudo.com/>

02 R-2

Chuka-soba Tagano



This restaurant near Ebara-Nakanobu Station appears in the Michelin Guide, and it *always* has a line.

2-15-10 Nakanobu, Shinagawa-ku
11:30AM-2:30PM (while soup lasts)
Wed

03 R-3

Rokurinsha Osaki



This restaurant helped popularize tsukemen and its rich soup nationwide, and the flavor continues to evolve.

#103 1st Floor Osaki Wiz City Terrace, 2-11 Osaki, Shinagawa-ku
11AM-11PM (last order 10:30PM), Weekends/Hol: 11AM-10:30PM (last order 10PM)
Open year-round
<http://www.rokurinsha.com/>

04 R-4

ajitoism



A popular noodle shop offering creative dishes like Pizza Soba with rich flavors that pair well with a glass of beer.

1st Floor Orashion Oi, 1-37-4 Oi, Shinagawa-ku
11AM-2PM / 5:30PM-10PM, Hol: 11AM-2PM (while supplies last)
Weekends

05 R-5

SOBA DINING QUATRO



Unique noodle dishes come in four themes – sea, sky, mountain, and river – with salt-based, soy-based, and other unique soups.

6-8-9 Minamioi, Shinagawa-ku
11AM-3PM / 5:30PM-8:30PM, Weekends/Hol: 11AM-3:30PM, 5:30PM-9PM (while soup lasts)
Open year-round

06 R-6

Jigoku no Tantanmen Gomaryu Gotanda



This shop offers super spicy tantanmen with homemade chili miso paste and special chili peppers that create a flavor as rich as it is spicy.

1st Floor Akashi Residence, 2-20-1 Higashigotanda, Shinagawa-ku
11:30AM-4PM / 6PM-10PM
Sun
<http://gomaryu.com/>

07 R-7

Edomae Niboshi Chuka-Soba Kimihan Gotanda



An offshoot of the Tsukemen Tetsu shops, the richly flavorful Chuka Soba (soy or salt) here is also highly recommended.

Under the tracks at JR Gotanda Station, 2-1-1 Higashigotanda, Shinagawa-ku
11AM-4AM, Sun: 11AM-11PM
Open year-round
<http://www.tetsu102.com/>

08 R-8

Ramen Shionoya



Opened in the Nishi-Koyama shopping district in 2016, this shop offers a classic salt-based ramen alongside miso and soy-based soups.

6-4-7 Koyama, Shinagawa-ku
11AM-10PM
Open year-round

Find the best of the best here...

Gotanda — The Holy Land of Meat Cuisine

Getting the most out of the wholesale-retail connection

Meat Yazawa G-1

This steak and hamburger restaurant is operated by Kuroge wagyu meat wholesalers Yazawa Meat, and the line is always out the door.

2-15-13 Nishigotanda, Shinagawa-ku
11AM-3PM (last order 2PM) / 5PM-11:30PM (last order 10:30PM)
Weekends/Hol: 11AM-11:30PM (last order 10:30PM)
Open year-round
<http://www.kuroge-wagyu.com/my/>



Yazawa Combo — 3,480 yen
This popular menu item comes with beef round steak (100g) and hamburger (200g).

Roast Beef — 1,300 yen
Slow-roasted beef that offers juicy perfection.



USHIGORO Bambina Gotanda G-2

This grilled meat restaurant offers high-quality ingredients, including such rare cuts as the base of the tongue with only two servings per head.

Matsumura Bldg., 1-25-5 Nishigotanda, Shinagawa-ku
5PM-12AM (last order 11PM)
Weekends/Hol: 4PM-12AM (last order 11PM)
Open year-round
<http://www.ushigoro-bambina.com/en/>



Kiwami-no-tan — 2,800 yen
A luxurious dish offering the juiciest part of the tongue, the rare cut right at the base.



Rib Steak Aburi-nigiri — 500 yen
Rib Steak Aburi Uni Gunkan — 900 yen
Sushi made with the juicy and delicious spencer roll cut of beef, offering rich, mellow flavor.

Experience the charm of Kuroge wagyu firsthand

BISTRO marumiche G-3

Affiliated with the famous Marumichi chain of horumon-yaki restaurants, this restaurant makes use of the chain's many suppliers to offer Kuroge wagyu at reasonable prices.

1-4-8 Nishigotanda, Shinagawa-ku
5PM-2AM (last order 1AM), Sat/Hol: 5PM-12AM (last order 11PM)
Sun (open when the following Mon is a national holiday and closed that Mon) <http://bistro-marumiche.com/>



Marumiche no Gyu-toro-mabushi
722 yen. Heavily marbled Kuroge wagyu cooked at low temperature and served in oxtail soup.

Three-item Luxury Assortment — 3,222 yen
An assortment of Kuroge wagyu red meat (rump) and aged meat (round). Cuts change daily.

Yakiton Sakaba Kanesho G-4

This restaurant has been popular since it opened. Enjoy the chance to sit with strangers.

2-6-1 Nishigotanda, Shinagawa-ku
4:30PM-11:30PM (last order 11PM)
Open year-round



Cheap, tasty, and popular

Beef Tendon and Tomato Stew (small) — 250 yen
The softly stewed beef tendon and tomato stew offers great flavor that has been popular since the restaurant's opening.

Motsuyaki
(liver, cheek: 100 yen, shiokoro horumon: 160 yen)
A rich variety of reasonably priced skewers, available dressed in salt or sauce.



Try some exquisite meaty flavors here in Gotanda, where all the most famous meat cuisine restaurants compete.

The perfect match of wagyu and sake



Soregashi Roast Beef — 2,000 yen
Thinly sliced meat provides melt-in-your-mouth appetizer perfection in a soy-based sauce made with egg yolk.

Get take-out from this chicken restaurant

Toriniku Shinanoya G-6

Located near the Meguro River a short walk from the shopping district, this shop specializes in chicken. Enjoy the walk with a few grilled chicken skewers!

1-13-1 Nishigotanda, Shinagawa-ku 9 AM-7PM
Sun/Hol <http://www.torinikuya.com/>



Wakadori Karaage (100g) — 186 yen
Deep-fried in chicken fat, this popular dish has a clean, fresh flavor, even when it's cold.



Yakitori 121 yen/skewer
Range of options including chicken skin, red meat, tsukune, liver, chicken & green onion, and more. The sweet sauce has been constantly evolving since the shop first opened.



A famously creative menu

Uni-on-the-nitamago — 700 yen
Enjoy uni and the rich flavor of egg yolk. Very soft and best eaten by hand.



Beef Rice 1,000 yen
Topped with two types of beef cooked rare. Shiso leaf offers a great accent to the dish.

Tachinomi Todaka G-7

The Japanese name says this shop is "standing only", but most visitors enjoy their meals at the seated tables available here. The creative menu changes daily.

Basement, River Light Bldg., 1-9-3 Nishigotanda, Shinagawa-ku
6PM-12AM (last order 11PM)
Sun



This is the place for aged beef

BUTCHER REPUBLIC UNITED G-8

Enjoy aged Kuroge wagyu, Tokyo-X pork, and other meats alongside craft beer and wine.

1-15-6 Nishigotanda, Shinagawa-ku
Mon-Tue: 11:30AM-3PM / 5PM-11PM, Wed-Fri: 11:30AM-3PM / 5PM-12AM, Weekends/Hol: 11:30AM-11PM
Open year-round
<http://www.butcher-nyc.com/gotanda.html>



Beef Brunch Meal — 1,389 yen
Tenderized Australian knuckle-cut beef steak served with caramelized minced onion sauce.



Assortment of Tokyo-X Pork, Angus Beef, and Sausages — 4,500 yen
The delicate and soft Tokyo-X pork simply melts in the mouth.

*All information in this publication is valid as of January 2019. *Prices within are all before tax values.

Check the latest information and have fun discovering Shinagawa!

Application

● **Wa! Shinagawa Tourist Spots** (kokosil, Shinagawa)

An application for exploring the city using AR (augmented reality) to introduce sightseeing spots, cultural properties and filming locations in Shinagawa.

The text and audio guides are available in English, Simplified Chinese, Traditional Chinese and Korean.

HP <https://home.shinagawa.kokosil.net/en>



Website and SNS

● **Shinagawa Sightseeing Federation**

Public site run by the Shinagawa Tourism Association. Receive the latest information about sightseeing spots, model courses, secret restaurants popular with locals and events! (Available in English, Simplified Chinese, Traditional Chinese and Korean)

HP <https://shinagawa-kanko.or.jp/?lang=en>



● **shinagawonder Instagram**

Share the charms of photogenic Shinagawa!

HP <https://www.instagram.com/shinagawonder/>



● **Shinagawa Tourism Association YouTube**

Fun videos of sightseeing spots and festivals are posted here

HP <https://www.youtube.com/channel/UCMN09zORT10ss1nnjZ64vjg>



● **JAPAN TRAVEL** (Special Shinagawa Page)

Merging Tokyo's traditions and the latest culture — Shinagawa Experience and Sightseeing Information

HP <https://en.japantravel.com/tokyo/shinagawa>



Free Wi-Fi

● **SHINAGAWA FREE Wi-Fi**

Shinagawa Free Wi-Fi can be used at public facilities, main stations and parks in Shinagawa. The portal site when you connect and the confirmation screen are multilingual (English, Simplified Chinese, Traditional Chinese, Korean).

HP <http://www.city.shinagawa.tokyo.jp.e.ke>

HP http://transer.com/PC/kuseizyoho/kuseizyoho-siryo/kuseizyoho-siryo-free_wifi/index.html



Share Cycle! Rent and return bikes wherever you want!



Bicycles can be rented or returned at any cycle port in Shinagawa and ten other Tokyo wards. Convenient for short trips.



Tokyo Bicycle Sharing

Search

HP http://docomo-cycle.jp/tokyo-project/en_index.html

← Get the latest info online!



Get Shinagawa tourist info here!

Visitors can pick up a variety of guidebooks and pamphlets on the area, and digital signs provide multilingual information.

Shinakan PLAZA

Os 1-Chome Kyodo Bldg. 1F, 1-14-1 Oi, Shinagawa-ku
9:30-17:00

