



The PureLuxe City Guide to Tokyo

Tokyo, Japan's bustling metropolis and the country's largest city, pulses with life on its vibrant streets, teeming with a diverse population and offering encounters with the best sushi. Renowned for its electrifying nightlife, no visit is complete without a wild night of sake-fueled karaoke in Shibuya. However, there's a lot more to this city than meets the eye. Beyond the dazzling lights and the fast-paced urban life lies a city steeped in cultural richness and boasts some of the world's finest cuisine. Amid the backdrop of futuristic skyscrapers, pulsating neon lights, and the bustling chaos of crowded intersections, those who explore beyond the superficial will uncover a place destination so rich in culture, with some of the best food in the world.

Sightseeing & Day Trips in and around Tokyo

From the futuristic skyline of Tokyo to the serene beauty of Mount Fuji, embark on unforgettable day trips exploring the vibrant culture, historic landmarks, and natural wonders that surround this dynamic metropolis.



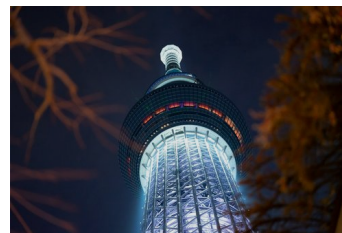
Senso Ji

One of Tokyo's oldest and most vibrant temples invites visitors into a world of rich cultural history. As you pass through the Thunder Gate (Kaminarimon), marvel at the colossal red lantern and follow Nakamise-dori's lively street market leading to the main hall. Immerse yourself in the spiritual aura, and savour the unique blend of ancient traditions and modern city life that defines Senso-ji.



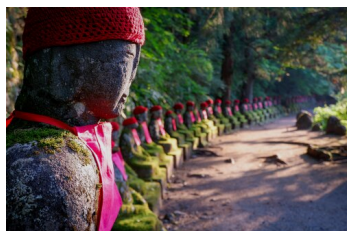
Meiji Shrine

Tokyo's sanctuary in the midst of modernity, honours Emperor Meiji and Empress Shoken. Stroll through lush forested grounds, pass under the iconic Torii gate, and experience the tranquility of this Shinto haven where tradition and nature intertwine.



Tokyo Skytree

More than 600 meters tall, the Tokyo Skytree is the tallest structure in Japan. With a shopping complex, aquarium and 2 observation decks at 350 and 450 meters, it is a must-visit for those who want a bird's eye view of Japan.



Nikko National Park



Sake Brewery Tours

Engage your palate with diverse sake varieties, from crisp and dry to smooth and fragrant, as



Mt. Takao

For those seeking respite from the concrete jungle, Mt Takao is an hour away from Tokyo. With a monkey park, wildflower garden, temple

Home to some of Japan's most beautiful and sacred shrines and temples, Nikko is a 2-hour train ride away from Tokyo making it a good one or two-day trip. Besides shrines, there are hot springs, lakes, gardens and waterfalls in the area making it a beautiful destination. Lake Chūzenji, Tochigi is unmissable.



Tsukiji Fish Market

Explore a variety of experiences in Tsukiji, ranging from attending auctions at Toyosu Market to indulging in the finest sushi. Tsukiji boasts diverse sushi establishments, ranging from traditional Edomae sushi shops to modern and upscale venues. Regardless of your budget or taste preferences, you're bound to discover a sushi restaurant in Tsukiji that captures your heart.

knowledgeable guides unveil the secrets behind each distinct flavour profile. Uncover the cultural significance of this ancient beverage while experiencing the warm hospitality of sake breweries, where history and craftsmanship come together in every exquisite sip.



Mt. Fuji

The tallest mountain in Japan, Mt Fuji offers spectacular views and amazing hiking trails. It is open for climbing in the summer months (July to September). Trails tend to be well marked out and safe but guides can be arranged. Hakone and Fuji Five Lakes are towns on the base of Mt Fuji that are nice for a side trip. It takes about 1.5 to 2.5 hours to reach the base of Mount Fuji from central Tokyo.

and multiple hiking trails this is a great place for nature lovers. The best times to visit include the fall when the foliage starts to change color, and in spring to see the cherry blossoms. They tend to flower 2 weeks later on Mt Takao so are great for those who miss the sakura in Tokyo.



Shinjuku Gyoen National Garden

Shinjuku Gyoen National Garden, located in the heart of Tokyo, is a harmonious blend of traditional Japanese, English, and French garden landscapes. Its serene ponds, meticulously pruned trees, and seasonal flora offer a peaceful escape from the bustling urban surroundings, making it a favourite retreat for locals and visitors alike.

Group Activities | Adventure meets Cultural

Explore the thrill of Tokyo with a dash of adventure through Monkey Kart rides, immerse in the elegance of a Geisha performance, and witness the power and tradition of a Sumo tournament – a perfect blend of excitement and culture.



Sumo Tournament at Ryōgoku Kokugikan

Witness the extraordinary clash of giants at Ryōgoku Kokugikan, the epicentre of sumo wrestling in Tokyo, where the hallowed traditions and electrifying energy of a Sumo Tournament create an unparalleled spectacle.



Monkey Karting

Monkey Karting in Tokyo is quite famous and a must-do. It is as if the ordinary streets have been transformed into a thrilling racetrack to offer you not just a fun ride but unforgettable moments of laughter, adrenaline, and urban wonders; creating memories that race beyond the ordinary.



Kabuki Performance

With elaborate costumes, captivating narratives, and exquisite performances, witnessing a Kabuki show in Tokyo is an enchanting journey into Japan's theatrical heritage, leaving audiences spellbound by the artistry and grace of this classical form.



Tea Ceremony with a Geisha

The Tea Ceremony with a Geisha is a sublime fusion of Japanese tradition and grace. Guided by a skilled Geisha, you can experience the meticulous art of tea preparation in a serene atmosphere, immersing themselves in the beauty of this time-honoured ritual.



Sento bathhouse

Indulge in the ultimate relaxation at a Tokyo Sento bathhouse, where centuries-old bathing traditions come to life. Immerse yourself in the soothing waters, adorned with traditional art, and embrace the serene ambience, transcending into a cultural oasis that revitalizes both body and spirit.

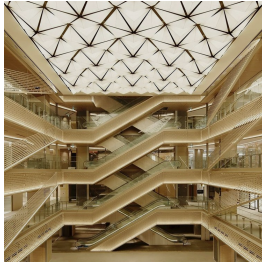


Traditional Japanese Gardens

Explore Hamarikyu Gardens with its historic charm, including ancient pine trees and a tidal pond. Experience Edo-period allure at Koishikawa Korakuen, boasting meticulously landscaped grounds, and visit the iconic Rikugien Gardens for seasonal beauty and meticulously manicured landscapes.

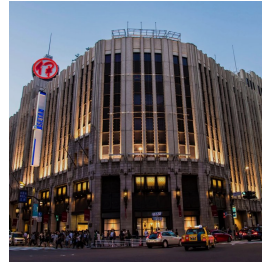
Shop till you Drop!

Dive into Tokyo's unparalleled shopping scene, where luxury avenues, eclectic markets, and trendy boutiques await your indulgence.



Ginza 6

Ginza Six, a multi-level shopping complex in the heart of Ginza, stands as a haven for connoisseurs of luxury. Its refined atmosphere and sleek design host an array of high-end boutiques, showcasing the pinnacle of global fashion and beauty. Beyond the exquisite fashion offerings, indulge in culinary delights at the complex's upscale dining establishments, creating a comprehensive experience that caters to the discerning tastes of luxury enthusiasts in Tokyo.



Isetan

Tokyo's premier department store with a storied history dating back to 1886, this multi-level hub is a shoppers paradise. Situated in the bustling district of Shinjuku, each floor unfolds a curated selection of high-end fashion, featuring both local Japanese labels and renowned international brands. Explore the epicurean pleasures on the lower levels, where the exquisite food hall showcases Japanese delicacies and offers an array of gourmet delights.



Oedo Antique Market

Explore Tokyo's Oedo Antique Market, held twice monthly near Tokyo Station. With numerous independent stalls, this outdoor fair is a treasure trove of unique vintage finds rarely found in permanent shops. Whether you're hunting for old, interesting, or distinctive Japanese items for your home, Oedo is a must-visit. Arrive early for the best selection.



Omotesando Hills

Often referred to as Tokyo's Champs-Élysées, Omotesando Avenue is lined with high-end boutiques and flagship stores from prestigious brands like Prada, Gucci, and Tod's. Strolling down Omotesando is not just a shopping experience but a visual feast, where cutting-edge design seamlessly meets the pinnacle of global fashion trends. An iconic avenue for those seeking the epitome of style in Tokyo.

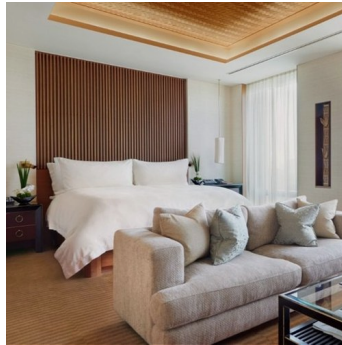
Extraordinary Stays in Tokyo

Experience extravagance at its finest at the most prestigious properties in Tokyo — A handpicked list of PureLuxe favourites that redefine luxury in Tokyo; now yours.



Aman, Ōtemachi Tower

Perched atop Ōtemachi Tower, Aman Tokyo redefines the urban experience with a touch of tranquility. Drawing inspiration from Japanese design traditions, the hotel's expansive lobby, ryokan-style rooms, and the Aman Spa, among the city's largest, exude a serene ambience adorned with ikebana displays, washi paper doors, and engawa platforms. Its suites are elevated urban sanctuaries, intricately fused modern technology with traditional Japanese residence aesthetics.



Peninsula, Chiyoda-ku

Superbly placed in the prestigious Marunouchi district, this PureLuxe favourite is the epitome of luxury and sophistication with commanding views of the city, Imperial Palace Gardens, and Hibiya Park. Boasting some of the largest and most advanced rooms and suites in Tokyo, the hotel provides extraordinary dining experiences and the legendary Peninsula service. From authentic Cantonese delicacies to grilled fare, you can enjoy culinary delights against the city's charming skyline.



Mandarin Oriental, Muromachi

A beacon of sophisticated luxury in the heart of Tokyo's financial district, MO Tokyo is recognized for visionary design and award-winning service, seamlessly blending contemporary elegance with traditional splendour. With breathtaking city skyline views, 15+ rooms, and 20+ suites, each space captures the true essence of Japanese aesthetics. From fine dining to relaxed bistros, our innovative dining destinations will treat you to some of the most extraordinary flavors in the world.



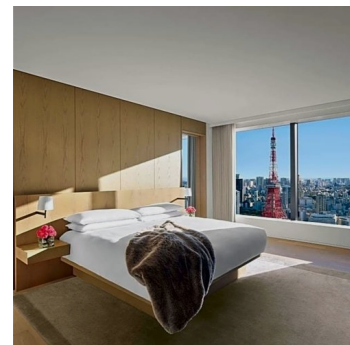
Four Seasons, Ōtemachi

This boutique hideaway placed in the middle of this sprawling metropolis seamlessly integrates silent luxury into the bustling city scenes. This PureLuxe favourite offers a tranquil retreat



The Capitol Hotel Tokyu

Immerse yourself in the sophisticated charm of The Capitol Tokyu, where the historic 1960s Capitol Hotel has been transformed into a modern masterpiece. This five-star luxury hotel



The Tokyo Edition, Toranomon

Immerse yourself in the seamless blend of ancient charm and modern sophistication at The Tokyo EDITION, Toranomon. This urban haven boasts 206 guest rooms, including 22 suites,

amidst the energetic neighbourhood. With all its rooms designed to be a quiet haven, FS Tokyo is the perfect place to rest and unwind after a long day of work or exploration. The chic aesthetics, welcoming staff, and stunning city panoramas render it a prime option for the elite.



Palace Hotel, Marunouchi

Nestled in Marunouchi, Palace Hotel Tokyo offers a moat-side retreat with stunning views of Imperial Palace gardens and the exquisite skyline. Luxuriate in a diverse dining experience, and indulge in Japan's first Evian Spa, all celebrating natural beauty. Elegant interiors with earthy palettes and rare private balconies provide a unique perspective. With a legacy of over half a century, it seamlessly blends independence and a commitment to homegrown hospitality. Satisfy your tastebuds in one or more of the ten restaurants and bars for an incomparable experience.

seamlessly blends contemporary Japanese-inspired design with a tranquil green setting. The hotel exudes serene Japanese aesthetics, featuring sliding wooden screens, paper lanterns, and calligraphic artworks, creating a luxurious interpretation of a traditional Japanese home.



Andaz, Minato City

At Andaz Tokyo experience the convergence of design and culture. Perched atop a 52-story skyscraper in the innovative Toranomon District of Minato, its Japanese-inspired rooms and suites offer spacious and modern retreats with breathtaking city views. Explore nearby centuries-old temples and shrines on your way to the Imperial Palace and Tokyo Tower, or savour a vibrant sunset over Tokyo with a seasonal cocktail at our iconic Rooftop Bar.

each offering iconic views of the Tokyo skyline, Tokyo Tower, and Tokyo Bay. Designed by Kengo Kuma with Ian Schrager's vision, the hotel features three restaurants, including a terrace-specialty venue with Tokyo Tower vistas, a lobby lounge, and three lounge bars.



The Ritz Carlton, Akasaka

Indulge in refined luxury at The Ritz-Carlton, Tokyo, occupying the pinnacle nine floors of the 53-story Midtown Tower in Roppongi, Tokyo's entertainment and design-centric business hub. With 245 elegantly appointed guest rooms, our downtown oasis boasts a Club Lounge and fine dining venues offering panoramic views of Shinjuku, the Imperial Palace, or Mount Fuji. Elevate your stay with access to an indoor pool, a rejuvenating spa, and a dedicated wellness floor.

Tokyo's Epicurian Wonders

From non-negotiable sushi dinners to dining at the infamous Pizza Bar on 38th, food scenes in Japan are no less than going down the rabbit hole. But, here's your guide to navigating this culinary wonderland without getting lost.



Explore Tokyo's endless sushi encounters in every setting. We've listed options ranging from cosy street stalls to large dinner halls as well as high-end sushi bars. While vegetarian sushi may be a rare find, the positive side is that it's genuinely difficult to come across a disappointing sushi experience, when anywhere in Japan.

Elusive Finds

Securing a reservation can be impossible at times, but certain premium agencies or hotel concierges may be able to secure tables for the ones willing to go that extra mile for impeccable sushi.

- **Sukiyabashi Jiro**

Sukiyabashi Jiro is a Michelin three-star sushi restaurant located in Ginza, Tokyo, often hailed as one of the world's best. With a reputation for incredibly fresh and flavorful sushi and impeccable service, the small venue accommodates only 10 people at a time, making reservations essential and challenging to secure.

- **Sushi Saito**

Situated in Akasaka, Saito is another Michelin three-star sushi gem. Renowned for its traditional Edomae-style sushi, made with fresh, seasonal ingredients and elegant simplicity, the intimate restaurant accommodates only 10 patrons at a time, emphasizing the importance of securing reservations in advance.

- **Sushi Azabu**

A Michelin two-star sushi restaurant in Azabu Juban, this one stands out for its modern approach to sushi, incorporating creative toppings and innovative preparations. With a seating capacity of 20, it offers a slightly larger but equally exclusive dining experience, highlighting the use of seasonal ingredients and exceptional service.

- **Sushi Kanesawa**

Nestled in the serene residential area of Meguro, Sushi Kanesawa is a hidden gem. This intimate 7-seat sushi bar provides an omakase experience, highlighting innovative techniques and Chef Kanesawa's expertise in traditional Edomae-style sushi. With reservations highly sought after, securing a spot at this hidden gem can be challenging.

- **Sushi Iwa**

Located in Ginza, Iwa is a renowned sushi bar celebrated for its meticulous preparation and dedication to traditional Edomae-style sushi. With only 8 counter seats, the restaurant's intimate setting adds to its exclusivity and high demand. Securing a reservation at Sushi Iwa demands patience and persistence, often necessitating booking months in advance.

High-end | Michelin-star

Easier to get a table, but still needs to be booked in advance to secure your spot.

- **Kyubey**

Kyubey, a venerable Tokyo institution with a legacy spanning decades, is celebrated for its commitment to finely crafted sushi. The intimate setting allows guests to witness chef artistry up close, creating a quintessential Edomae-style experience that blends tradition with innovation—a must-visit for sushi connoisseurs.

- **Sushi Ya**

A hidden gem, known for its authentic and personalized sushi experience. The skilled chefs take pride in sourcing the highest quality ingredients to create a memorable omakase journey. The intimate atmosphere of the restaurant allows for a close interaction with the chefs, adding a personal touch to each dining experience.

- **Taku**

This spot captures the essence of traditional Edomae-style sushi with a modern twist. The restaurant's minimalist decor sets the stage for an intimate dining experience, allowing patrons to savour expertly crafted sushi in a serene atmosphere. Taku's menu reflects a dedication to seasonal ingredients, ensuring a fresh and dynamic culinary adventure with each visit.

- **Takahashi**

In the bustling streets of Tokyo, Takahashi stands out as a sushi haven, offering a blend of classic and contemporary flavours. The menu showcases a diverse array of sushi, highlighting the chef's creativity and dedication to quality. With a commitment to customer satisfaction, Takahashi invites guests to indulge in the artful world of sushi with a touch of modern sophistication.

- **Seamon Ginza**

Situated in the upscale Ginza district, Seamon Ginza is a sushi establishment that marries elegance with culinary excellence. The restaurant's chic and modern interior sets the stage for an unforgettable dining experience. The menu features a fusion of traditional and innovative sushi creations with a prime focus on quality and presentation, inviting guests to embark on a gastronomic journey that reflects the evolving landscape of Tokyo's sushi culture.

Good Quality, Affordable Picks

- **Sushi Dai**

Sushi No Midori, a chain with 30 locations, stands out for its creative and innovative sushi rolls featuring fusion flavours alongside a wide variety of traditional sushi and sashimi.

- **Sushi No Midori**

Located in the Tsukiji fish market, Sushi Dai is a small, family-owned restaurant renowned for its fresh, high-quality seafood and affordable prices. Despite a limited number of counter seats, the wait is worth it for the experience.

- **Sushi Zanmai**

A popular chain with 80 locations in Japan, Zanmai offers a diverse menu of affordable sushi and sashimi. Their kaiten-zushi option provides an interactive experience with a conveyor belt.

- **Uogashi**

With over 40 locations, Uogashi is a renowned sushi chain known for its fresh, high-quality seafood and traditional Edomae-style sushi.

- **Ganso Zushi**

Another kaiten-zushi chain with 20 locations, Zushi is praised for its affordable prices, diverse sushi and sashimi, and the unique option to order custom-made sushi from the chefs.

Tip: Lunch at a top restaurant is usually much less expensive than dinner, and sometimes easier to secure a spot.

Street Sushi

Standing sushi counters offer an authentic Japanese experience, providing a close and immersive dining experience for those who want to savour Japan like a local. Despite the absence of ultra-high-grade fish and top-notch quality ingredients, some of these establishments maintain good quality, making them a delightful choice for those seeking a genuine taste of Japanese culinary culture. Spread across every nook and corner, they're a great place to stop by for a mid-shopping sushi fix.



When it comes to Japanese cuisine, Tokyo offers a diverse array of options, ranging from traditional Kaiseki-style meals to the beloved comfort of ramen. Here's a curated guide to experiencing the best of Japanese food in Tokyo.

Kaiseki Restaurants - All

- **Bia, Roppongi**

Founded by Thai epicure Beer Peragate Charoenpanich, Bia masterfully merges Japanese luxury with Thai essence, crafting a unique fusion experience. This Roppongi gem elevates Japanese delicacies, from shark fin to bluefin fatty tuna, infusing them with Thai spices and seasonal ingredients for a stunning culinary symphony. The name "Bia," combining "beauty" and "to meet," encapsulates its essence as a place to encounter exquisite cuisine.

- **Oryori Tsuji, Higashi Azabu**

A Michelin-starred culinary experience by Chef Yoshiaki Tsuji, where he combines traditional methods with rare produce, has won acclaim since its June 2017 opening. The intimate setting, hidden within a residential condo, evokes a sense of discovery with its quiet lounge and

wide hinoki wood counter for six guests. Tsuji's unique touch, from traditional finishes to personal touches like daily arranged flowers, defines this culinary haven.

- **Ishikawa, Kagurazaka**

This Kagurazaka gem embodies Japanese aesthetics and Michelin three-star hospitality. Chef Ishikawa infuses warmth and love into each meticulously crafted kaiseki dish. Hidden behind Bishamon Temple, the entrance, purified in Shinto tradition, welcomes you with traditional umbrellas hinting at customer comfort. A sunken pond and seasonal touches grace the exterior, while inside, the warm wooden interior, adorned with a miniature shrine, sets the stage for an unforgettable dining experience.

Kaiseki Restaurants - Vegetarian/Vegan

- **Shojinryori Daigo, Atago**

Experience the essence of traditional Japanese dining at Shojinryori Daigo in Tokyo. Nestled at the foothills of Mt. Atago, this historic gem offers a serene atmosphere, complete with a traditional Japanese garden. Established in 1950, it's a haven for vegans and a favourite among ambassadors. Chef Yusuke Nomura, now in its fourth generation, seamlessly blends tradition with innovation in a sukiyaki-style setting.

- **Akasaka Kikunoi, Akasaka**

A gem of Japanese cuisine globally, it's helmed by Chef Yoshihiro Murata, the third-generation custodian of this culinary legacy. The restaurant offers dual experiences: a formal ryotei and a dynamic kappo counter overlooking the kitchen. Chef Murata's vision extends beyond borders, sharing authentic Japanese flavours in Tokyo. The counter seating, with a view of chefs at work, encapsulates the essence of Akasaka Kikunoi's charm.

- **Ren, Ginza**

Ren invites diners to savour the simplicity of authentic Japanese cuisine amid a tranquil setting. Reflecting its namesake, lotus flowers on a pond, Ren's dishes embody elegance and beauty. A stroll through Kagurazaka unveils a picturesque blend of Japanese aesthetics. Beyond an unassuming facade, Ren unveils a serene world, where an ink drawing of lotus flowers sets the stage for a culinary experience characterized by zen peacefulness and the chef's calm demeanour.

Ramen - All

- **Iruca Tokyo**

Iruca Tokyo, behind Tokyo Midtown, transcends typical ramen joints. Awarded a Michelin Bib Gourmand, this elegant spot crafts refined, modern ramen. The signature porcini Shoyu ramen boasts a blend of seven soy sauces, complemented by luxurious mushrooms and truffle duxelles. Toppings like chicken meatballs, char siu, and Kujo green onions add layers of umami, creating a sophisticated ramen experience.

- **Ginza Hachigo**

Ginza Hachigo elevates ramen to art with consommé-like soup, boiled from Nagoya Cochin chicken, duck, and scallops. The addition of French sea salt enhances flavours. Topped with bamboo shoots, green onions, and Chashu pork, each bite offers a sweet, creamy goodness.

- **Do Miso**

Amid Ginza's dining hub, Do Miso presents inventive miso ramen. The Toku Miso Kotteri Ramen features a rich soup from pork and chicken bones blended with five miso varieties and grated ginger. Loaded with bean sprouts, sweet corn, and Chashu, it offers a substantial meal. The thick, curly noodles absorb miso flavour, while the Miso Orochon Ramen adds optional spiciness levels.

- **Jun Teuchi Men to Mirai**

With a unique udon-ramen hybrid, Jun Teuchi Men to Mirai offers handmade noodles from mochi-hime wheat. The Shio (salt) ramen boasts hand-cut noodles in a briny broth made from chicken wings, clams, kelp, anchovies, and bonito. Optional toppings include shrimp wontons and a marinated egg, creating a distinctive ramen experience.

- **Sobahouse Konjiki Hototogisu**

The Michelin-starred Sobahouse Konjiki Hototogisu stands out with its Shouyu soba, featuring a base of pork broth, wa-dashi, and Hamaguri clam dashi. Topped with truffle sauce, porcini oil, and flakes, it delivers bold umami. The shio soba, blending two salt types, offers a seafood sweetness. With add-ons like eggs and Chashu, this Michelin-quality ramen promises an exquisite dining experience.

Ramen - Vegetarian/Vegan

- **Afuri Ramen**

A very popular vegan ramen chain in Tokyo sprawled across several locations throughout the city. The restaurant is known for its light and flavorful broths, which are made with vegetable oil and kombu (dried kelp). The ramen is also topped with lots of vegetables, such as narutomaki (fish cake), bamboo shoots, and Menma (flavoured bamboo shoots). Afuri Ramen is a great option for those looking for a delicious and healthy vegan ramen experience.

- **T's Tan Tan**

A vegan ramen restaurant in Tokyo that is known for its rich and flavorful Tanmen broth. The broth is made with sesame paste and peanuts and is topped with a bunch of different vegetables, such as bean sprouts, carrots, and mushrooms. T's TanTan is also a popular spot for vegan gyoza (dumplings) and makes a fantastic option for those looking for a hearty and flavorful vegan ramen experience.

- **Soranoiro Nippon**

Among the other top vegan ramen restaurants in Tokyo, Soranorino Nippon offers a variety of ramen dishes, including Shoyu ramen, miso ramen, and tonkotsu ramen. The restaurant is known for its use of seasonal ingredients and its commitment to traditional Japanese cooking techniques making it a great choice for those seeking a traditional and authentic vegan ramen experience.

Iconic Japanese Restaurants

- **Gonpachi Nishi Azabu**

Step into the cinematic allure of Gonpachi Nishi Azabu, a Michelin-starred gem immortalized by "Kill Bill." This culinary haven entices traditional Japanese delights like tempura, soba, and yakitori, crafting an authentic taste of Japan. Immerse yourself in the ambience that once graced the silver screen, promising a dining experience that transcends time.

- **Nihonyori Ryugin**

Discover avant-garde dining at Nihonyori Ryugin, a Michelin-starred haven for culinary creativity. Seasonal ingredients and modern interpretations of traditional Japanese cuisine converge in a sensory symphony. Whether in the private dining room or at the chef's counter, witness the culinary artistry that defines this Tokyo gem.

- **Kappo Ukai**

Embark on a luxurious culinary odyssey at Kappo Ukai, a Michelin-starred haven blending seasonal ingredients with traditional Japanese finesse. Indulge in opulence within a private dining room or on tatami mats, relishing the harmonious dance of flavours. This Tokyo gem promises a sumptuous experience, where culinary artistry meets timeless tradition. Explore these iconic establishments, each a culinary masterpiece, in the vibrant tapestry of Tokyo's gastronomic scene.

- **Sukiyabashi Jiro**

In the heart of Tokyo, Sukiyabashi Jiro beckons as a Michelin-starred sanctuary of sukiyaki excellence. Renowned for its exquisite beef and traditional techniques, this exclusive venue is a culinary pilgrimage. Though elusive, securing a reservation promises entry to a realm where high-quality ingredients and time-honoured preparation converge.

- **Narisawa**

Embark on a gastronomic adventure at Michelin-starred Narisawa, a bastion of innovation in Japanese cuisine. Immerse yourself in the marriage of seasonal ingredients and traditional techniques, presented with modern flair. A choice for special occasions, Narisawa promises a culinary spectacle that transcends convention.



Tokyo is a culinary haven, and French cuisine has carved a special place in its vibrant dining scene. Here are five of the most sought-after French restaurants in Tokyo, renowned for their exquisite dishes, impeccable service, and elegant ambiance:

- **L'Effervescence**

Helmed by Chef Shuzo Kishida, this two-Michelin-starred establishment redefines French cuisine with a Japanese touch. Its signature 'Kaiseki Français' menu showcases seasonal ingredients and traditional French techniques in a harmonious blend of culinary artistry. The restaurant's elegant yet intimate setting complements the exquisite dining experience.

- **Florilège**

Led by Chef Hiroyasu Kawate, Florilège is another Michelin-starred gem that has garnered international acclaim for its innovative and refined approach to French cuisine. Its menu revolves around seasonal ingredients, showcasing their natural flavours and textures through meticulous preparation. The restaurant's minimalist yet sophisticated ambiance sets the stage for a memorable culinary journey.

- **Ambassade de la Cuisine Française**

Under the culinary guidance of Chef Takashi Kondo, this place embodies the spirit of authentic French gastronomy. Its menu features classic French dishes prepared with impeccable technique and the finest ingredients. The restaurant's elegant and refined atmosphere exudes a sense of timeless charm.

- **Quintessence**

Steered by Chef Yoji Koizumi, this Michelin-starred establishment has captivated diners with its innovative and modern interpretation of French cuisine. Its menu showcases seasonal ingredients and creative techniques, transforming traditional dishes into masterpieces of culinary artistry. The restaurant's intimate and sophisticated setting enhances the dining experience.

- **Passage**

Under the leadership of Chef Yukimura Mochizuki, Passage offers a unique dining experience that blends traditional French techniques with Japanese influences. Its menu features seasonal ingredients and creative presentations, showcasing the chef's mastery of both culinary traditions. The restaurant's warm and inviting ambiance provides a comfortable setting for savouring the exquisite dishes.



Tokyo boasts a dynamic culinary landscape, and its pizza scene is no exception, with each pizzeria showcasing unique style and flavour. Here is our list of pizzerias in Tokyo that are a no-miss:

1. Pizza Strada

Discover the perfect blend of traditional Italian flavours and contemporary creativity at Pizza Strada in Tokyo. With a cosy ambience, this pizzeria offers thin, crispy crust pizzas featuring premium ingredients, providing an authentic taste of Italy in the heart of the city.

2. The Pizza Bar on 38th

Found on the 38th Floor of the Mandarin Oriental Hotel in Nihonbashimuromachi, The Pizza Bar on 38th offers an inimitable pizza experience. Immerse yourself in the experience with a live pizza station, where pizzas emerge hot from the brick oven. Enjoy exclusive seating at the 8-seat marble bar, offering an Italian twist on the classic Chef's Table. Don't miss out on this pizza paradise!

3. Pizza Studio Tamaki

A hidden gem in Tokyo, Pizza Studio Tamaki focuses on locally sourced, high-quality ingredients for its diverse range of pizzas. Prepared in a wood-fired oven, the menu combines traditional and avant-garde options, creating a farm-to-table experience in a warm and welcoming atmosphere.

4. Pizzeria e trattoria da Isa

Experience the charm of a traditional Italian trattoria at Pizzeria e trattoria da Isa. Nestled in Tokyo, it offers an authentic menu with a focus on quality. The cosy interior, adorned with rustic decor, invites patrons to enjoy classic and speciality pizzas in a setting reminiscent of an Italian family gathering.

5. Pizzeria e Braceria L'Insieme

More than a pizzeria, L'Insieme in Tokyo celebrates the Italian culinary experience. Combining a pizzeria and braceria, it offers delectable pizzas and grilled meats. With a commitment to the finest ingredients, the cosy atmosphere makes it an ideal spot for casual meals with friends or family gatherings, emphasizing the joy of sharing good food.

A Vegetarian's Guide to Eating in Japan

Navigating Japan's culinary landscape as a vegetarian can be challenging amid abundant non-vegetarian choices, but not under our watch. Here are some ways to experience the flavours of Japan minus the meat.



Temple Food in Kyoto

Indulge in the serene culinary experience of temple food in Kyoto at Daitoku-ji Temple and Tenryuji Temple. Discover the art of shojin ryori, a vegetarian cuisine that reflects mindfulness and simplicity, amidst the tranquil ambiance of these historic sites.



Vegetarian Japanese Food Options

Treat your taste buds to the crispy perfection of tempura, savour the wholesome goodness of soba and ramen, indulge in the comfort of okonomiyaki (savoury pancakes), explore the versatile world of tofu, and experience the rich umami flavors of kombudashi.



Italian or french food in Tokyo

Indulge in the best of both worlds in Tokyo by savoring vegetarian Italian or French cuisine with a unique Japanese twist. Experience the rich flavors of European classics, seamlessly infused with the distinctive culinary style of Tokyo.



Vegan-serving Kaiseki Restaurants

Discover culinary excellence at Michelin-starred Vegan-serving Kaiseki Restaurants in Japan. Elevate your dining experience with meticulously crafted vegan dishes, showcasing innovation and artistry in traditional Japanese haute cuisine.

Find the complete section above.

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