



YAMAMOTO TRAVEL

SELF GUIDED  
TOUR  
**BLAALID &  
ROWLESS  
FAMILY**

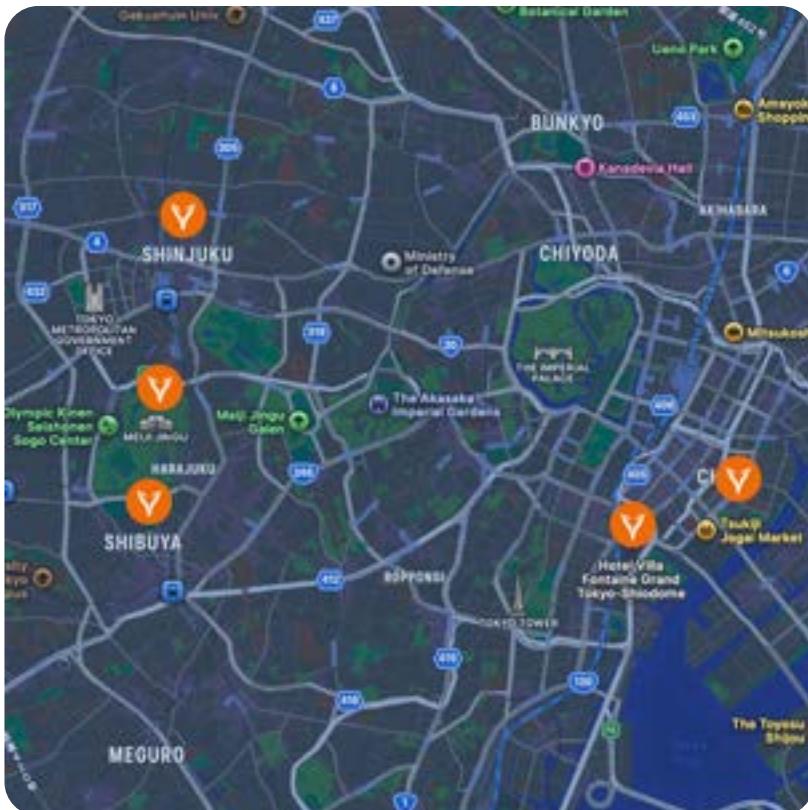
MARCH  
2026

The Big Three

# TOKYO DAY 2

From shrine paths to street fashion, mega-crossings to Godzilla rooftops — this route captures Tokyo's loudest, trendiest, and most iconic neighborhoods in one perfect day.

# DAY 2 ESSENTIALS



Code: 8989

Weather:

[CLICK HERE](#)

Begin with breakfast at **Tsukiji Outer Market**, then make your way to **Meiji Shrine** for a quiet morning walk. Explore **Harajuku's Pet shops** and sweet spots, continue to **Shibuya** for lunch and the famous crossing, and end the day in **Shinjuku** with dinner and neon city views. The route flows from calm to lively, giving you a full taste of Tokyo in one day.

## FRONT PAGE 03

Introduction and Essentials, this is where you will find the google map link for the overview and Linktree links for food and shopping recommendation.

## TAKESHITA STREET 08

Harajuku's busy youth fashion alley with pet cafés, crepe stands, and quirky shopping.

## SHIBUYA 14

Famous for the Scramble Crossing, Hachikō Statue, and nonstop shopping, dining, and nightlife.

## SHINJUKU 21

Neon streets, yakitori alleys, Golden Gai bars, and endless shopping around the world's busiest station.

## DINNER 25

All-you-can-eat shabu-shabu, sukiyaki, and yakiniku and local spots. A mix of popular places and hidden gems that give you the classics and something different

## OPTION 1



# TSUKIJI MARKET

Tsukiji is best in the morning. The outer market still buzzes with more than **300 stalls serving sushi, grilled seafood, tamagoyaki, fresh fruit, and all kinds of local snacks**. Chefs, locals, and travelers weave through the narrow lanes filled with flavor and energy. It is one of the best spots for a casual breakfast with wagyu skewers, uni don, or a hot bowl of clam miso soup. No strict plan is needed here. Just explore, taste what catches your eye, and enjoy the city waking up around you.

# FOODS TO TRY AT TSUKIJI



## MATCHA STAND MARUNI TOKYO TSUKIJI

A cozy stop for freshly whisked **matcha** and smooth matcha lattes right in the middle of Tsukiji. Simple, high-quality, and perfect for a quick reset between food stalls.

## TSUKIJI YAMACHO

Local's favorite quick bite is the thick, **fluffy tamagoyaki** made fresh right in front of you. Served warm on a stick, either sweet or savory, it's simple, satisfying, and a classic taste of Tsukiji in just a few bites.



# FOODS TO TRY AT TSUKIJI



## TSUKIJI UNAGI SHOKUDO

This place is all about unagi. Grilled eel with a sweet soy glaze, served over rice or on skewers. Fresh, tender, and full of flavor. A solid stop for a quick, satisfying meal in the market.

## AJINOHAMAF UJI TSUKIJI HONTEN

A good stop for quick bites in Tsukiji. Freshly fried fish cakes like corn fritters and tuna cutlets, all easy to eat on the go. Simple, tasty, and a nice way to try local flavors while moving through the market.





From Harajuku Station, walk through the tall wooden torii gates and along wide gravel paths shaded by thousands of trees. The shrine was built in **1920 to honor Emperor Meiji and Empress Shoken**, with a forest of over **100,000** donated trees planted around it.

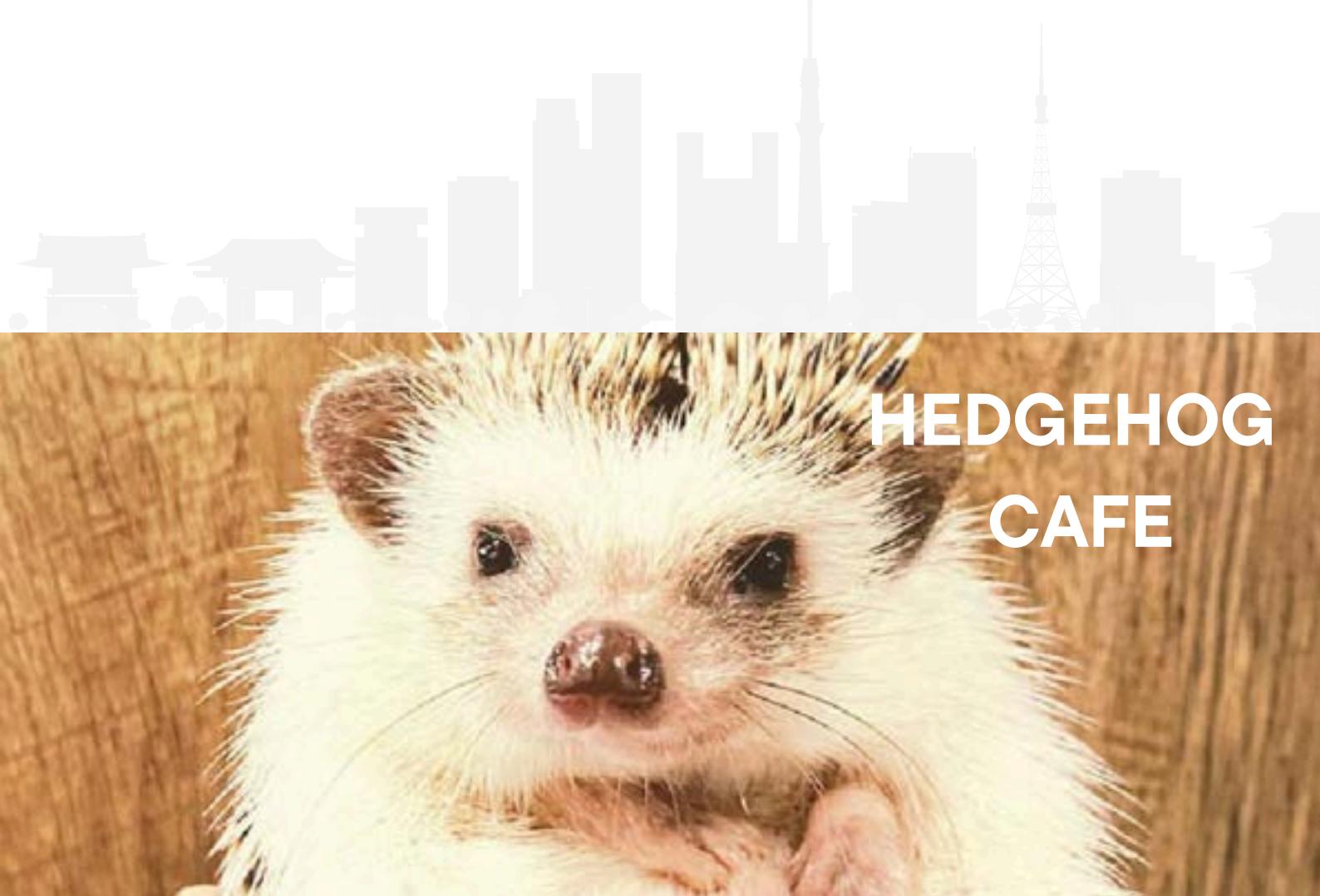
Inside the grounds, you'll find the main shrine buildings, a purification fountain, and wooden ema plaques where visitors write wishes. On weekends, you might see a Shinto wedding procession. It's one of the best places in Tokyo to step out of the city and experience a major Shinto site.



## TAKESHITA STREET

Before heading to Harajuku Station for the short ride to Shibuya, take a quick walk through Takeshita Street, **Harajuku's most famous youth fashion alley.** It's about 10–15 minutes on foot from Meiji Shrine.

The street is always packed with energy. You'll see rainbow cotton candy, crepes with fruit and cream, bubble tea, pastel shops, anime pop-ups, purikura photo booths, and plenty of quirky souvenirs. It's a fun, fast look at Tokyo youth culture, even if you just pass through.



# HEDGEHOG CAFE

## Harajuku: Hedgehog Cafe & Pet Store HARRY

It's just a fun little stop to unwind, snap some cute photos, and get your fill of tiny, wiggly creatures before diving back into the buzz of Harajuku.

- **Hours:** Usually open from 11:00 AM to 7:00 PM (last entry 6:30 PM).
- **Peak times:** It does get crowded in the afternoons, so if you want a calmer experience, try going right after opening or later in the evening.

MORNING

## HARAJUKU KAWAII LAND

As requested, another one — **Harajuku Kawaii Land Kyun Kyun Animal Petting.**

Right in the middle of Harajuku's colorful swirl, this little place lets you unwind by cuddling and feeding a bunch of cute animals. It's around **¥1,650 for a 30-minute session**, and they're open from 11:00 AM to 7:00 PM (last entry about 6:30 PM). It does get pretty busy, so for a more relaxed time, try popping in earlier or on a weekday. Just a simple, playful way to keep that lighthearted Harajuku energy going.

MORNING



## MIPIG CAFE HARAJUKU

A café where you can spend time with small, friendly micro pigs. They'll climb onto your lap, walk around the tables, and are easy to play with. The fee is **¥1,000 for 30 minutes**, with an extra ¥500 if you want to extend your stay. Open daily from **10:00 AM to 8:00 PM** (last entry around 7:30 PM). Weekdays are less crowded, so it's easier to relax and enjoy.

# SNACKS TO TRY AT TAKESHITA STREET



## GAMARO GANGJUNG HARAJUKU

Gamaro GangJung in Harajuku (Takeshita Street) serves bold Korean street food like **sweet & spicy fried chicken, cheesy tteokbokki**, and viral corn dogs with stretchy mozzarella or rainbow cheese.

## OSUSHIYASAN NO PORK TAMAGO ONIGIRI

is a specialty shop serving Okinawa-style rice balls filled with juicy pork, fluffy tamago (**Japanese omelet**), and savory toppings, all wrapped in nori. It's a satisfying grab-and-go comfort bite with a sushi shop twist.



# SNACKS TO TRY AT TAKESHITA STREET



## TABANENOS HI HARAJUKU CREPE

A popular stop in Harajuku for crepes made with **rich Kakegawa matcha** from Shizuoka. The crepes are thin, crisp at the edges, and soft inside.

### **What to order:**

- Matcha cream crepe
- Matcha and strawberry crepe
- Matcha ice cream crepe

## PAP.COFFEE

A stylish café near Harajuku Station known for its paper-themed design and creative drinks. Open 11:00 AM to 7:00 PM, closed on Thursdays.

### **What to order:**

Specialty drip coffee  
Dolce shaved ice (seasonal)  
Chocolate orange rum drink





# SHIBUYA

One of the most famous intersections in the world. At peak times, more than **3,000 people cross from every direction at once**. It's fast, crowded, and worth stopping to watch before you walk across.

The crossing is a symbol of Shibuya's energy and youth culture. It's been shown in movies like Lost in Translation and Tokyo Drift, as well as anime and music videos. Shibuya Station next to it moves over 2 million passengers a day, making this one of the busiest pedestrian areas anywhere.

For the best view, head up to Shibuya Sky, the Starbucks overlooking the crossing, or the new Scramble Square building.

## AFTERNOON



Right across from the crossing, **MAGNET by SHIBUYA109** has a rooftop deck called **MAG's PARK**. It's one of the best spots to see the scramble from above. Entry is free with a drink purchase, and there's even a photo booth where you can get a crossing shot from the rooftop view.

From there, walk about 8 minutes to **Shibuya PARCO**. Inside you'll find Pokémon Center Shibuya, with its glowing Mewtwo capsule and futuristic displays. Next door is Nintendo Tokyo, packed with limited-edition games, merch, and plenty of nostalgia.

AFTERNOON

# HACHIKO STATUE

A small statue that honors  
**Tokyo's most loyal dog.**

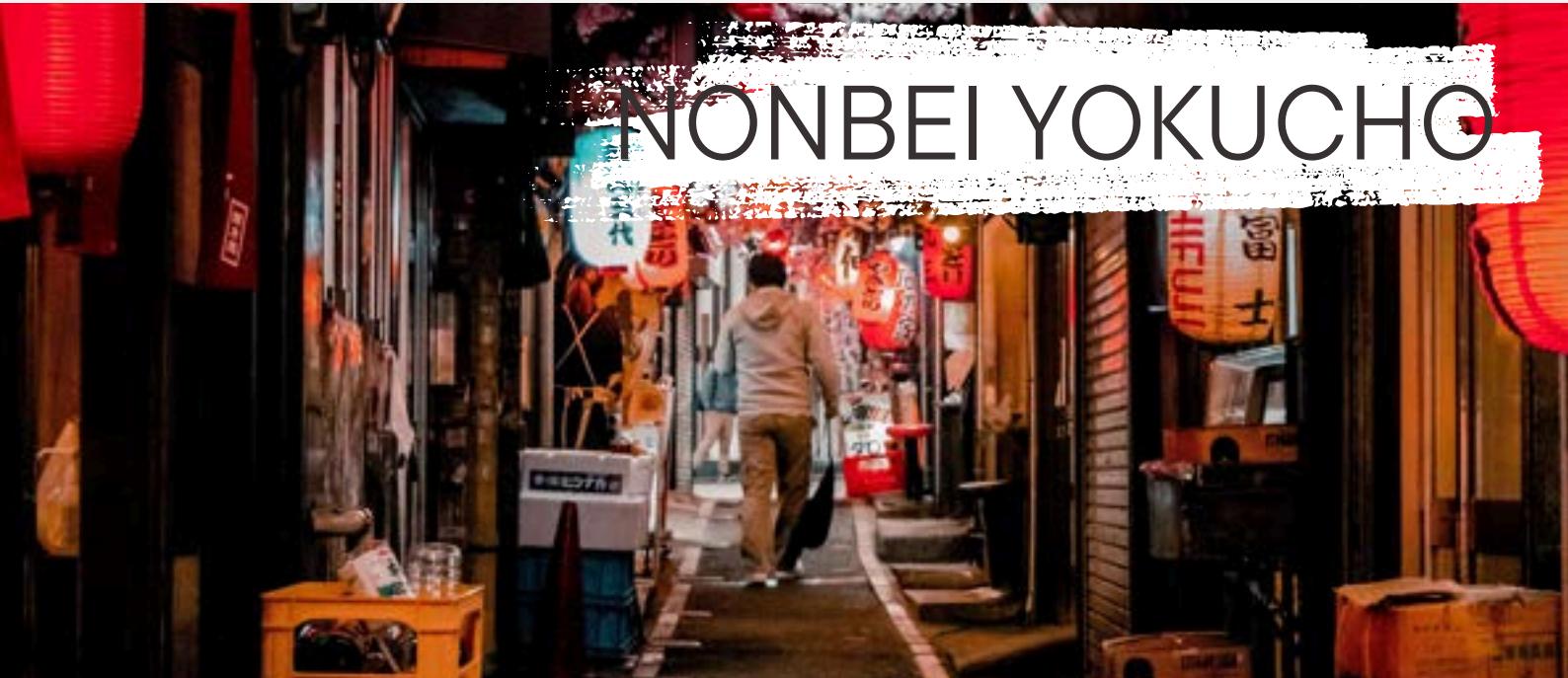
Hachikō, an Akita, came here every day to wait for his owner, even after the man died in **1925**. He kept coming for almost 10 years until his own death.

The story became famous across Japan as a symbol of loyalty. The first statue was put up in 1934, and today's version — rebuilt after WWII is one of the most common meeting spots in Shibuya.



OPTIONAL

## NONBEI YOKUCHO



### Off the Beaten Path: Nonbei Yokochō (optional for night revisit)

Just a 2-minute walk from the scramble, this narrow alley feels like old Tokyo. The name means “**Drunkard’s Alley**,” and it dates back to the years right after WWII. Small wooden izakaya, paper lanterns, and smoky grills fill the space, with most shops seating only 5–6 people.

It’s best to visit in the late afternoon or early evening when the lanterns come on and the first regulars slip inside. **Some bars have been run by the same families for decades**, giving the place a sense of history. Even if you don’t stop for a drink, walking through offers a rare look at postwar Shibuya that still survives beside the neon.

# WHERE TO EAT AT SHIBUYA (MUST TRY)



## NIIGATA KATSUDON TAREKATSU

Serves up Niigata-style katsudon—thin, crispy pork cutlets dipped in a sweet soy-based tare sauce and layered over rice. The **signature double-layer bowl** hides extra cutlets beneath the rice for a fun surprise.

¥1,000- ¥1,999 per person

## NABEZO SHIBUYA KOENDORI

offers a relaxed all-you-can-eat **shabu-shabu** and sukiyaki experience with quality meats and a fresh vegetable buffet. Located just 3 minutes from Shibuya Station, one of my go-to spot!

¥4,000- ¥ 5000 per person



# WHERE TO EAT AT SHIBUYA



## KATSUKICHI SHIBUYA

is a long-established tonkatsu spot known for its thick, **juicy pork cutlets** fried low and slow for a perfectly crisp bite. Set in a warm, rustic interior just minutes from Shibuya Station, it's a top pick for a classic Japanese comfort meal.

¥2,000-¥3,000 per person

## YAKINIKU GYUGUJO BETTEI

is a high-end yakiniku restaurant known for premium Japanese **Wagyu**, elegant private rooms, and its celebrity owner Hiroyuki Miyasako. Perfect for a refined grill experience in the heart of Shibuya.

¥10,000 per person



# WHERE TO EAT AT SHIBUYA (NOTABLE)



## MUSHIYA SEIRO SHIBUYA

is a cozy izakaya specializing in steamed dishes like their **signature seafood and pork seiro** (bamboo basket) sets. Just 5 minutes from Shibuya Station, it offers private rooms in a warm, ryokan-inspired setting. (5PM onwards)

¥4,000-¥5,000 per person.

## KUSHITEI SHIBUYA STREAM

A kushiage spot in Shibuya Stream that serves seasonal ingredients **fried on skewers**. With both counter and private seating, it's a good choice for a light and flavorful omakase-style meal.

Lunch: around ¥1,400 per person.  
Dinner: about ¥6,000 per person.





# SHINJUKU

Final stop of the day — Shinjuku. Bright lights, giant screens, and streets that don't slow down. **Kabukicho** is the neon core, packed with restaurants, bars, and karaoke. The area is also a major shopping hub with Isetan's food halls, Don Quijote's late-night bargains, and huge electronics stores like Yodobashi Camera.

Shinjuku Station is the busiest in the world, moving millions of people every day, so expect crowds. But that's part of the experience — Shinjuku is about energy, motion, and getting swept up in the pace of Tokyo at night.

EVENING



## Now for Tokyo's iconic night buzz! Welcome to Kabukicho.

This is **Shinjuku's entertainment jungle**: neon signs, game centers, karaoke, and streets that never sleep. Start with Godzilla Road, where the massive Godzilla head roars hourly from Hotel Gracery — a great photo spot. The main streets are packed, safe, and fun to explore before 9 PM, with plenty of people grabbing food or just soaking in the chaos. It's flashy, weird, and pure Tokyo energy — take it all in.

MANY SPOTS HERE ARE TOURIST TRAPS, SO IT'S OFTEN BETTER TO JUST WALK THROUGH.

## OMOIDE YOKUCHO



Right next to Shinjuku Station, this narrow alley is lined with **tiny yakitori stalls, smoky grills, and lanterns glowing overhead**. Most places seat only a handful of people, so it's not ideal for kids, but it's packed with atmosphere. The alley started just **after WWII as a black-market drinking spot**, and many stalls here have been run by the same families for decades.

Today it's one of Shinjuku's best-known nightlife alleys. Locals and visitors come for quick skewers, cold drinks, and the nostalgic vibe of old Tokyo. Even if you don't stop to eat, walking through for the smells, photos, and energy is worth it.

EVENING (OPTIONAL)

## GOLDEN GAI

Golden Gai is a pocket-sized maze of alleys with more than **200 micro-bars**, each with its own theme, mood, and story. Most places seat only five to ten people, which makes them feel like hidden little clubs. Some bars still cater mainly to locals, but more and more are opening up to travelers. It is very much an adult scene, but even just walking through is unforgettable. Neon signs light the narrow paths, music drifts out of open doors, and the whole place captures the underground nightlife of Tokyo in one surreal block.

# MY USUAL GO TO, MOMO PARADISE!

BUDGET FRIENDLY



## MOMO PARADISE SHINJUKU HIGASHI-GUCHI

All-you-can-eat **shabu-shabu** and sukiyaki near Shinjuku Station East Exit. Courses (100 min) include **domestic beef, Kumamoto pork, fresh veggies, noodles, rice, and dessert.** Broths range from classic and sukiyaki to salted tonkotsu or spicy kimchi. Around ¥3,500 for lunch and ¥6,500 for dinner.

## MOMO -NABEZO SHINJUKU SANCHOME STORE

One minute from Shinjuku Sanchome Station, Nabezo serves **all-you-can-eat shabu-shabu and sukiyaki with premium meats and fresh veggies.** Broths include classic dashi, sukiyaki, and spicy kimchi. Courses run from ¥4,620 to ¥10,450, with options like A5 Wagyu and beef tongue. Spacious, family-friendly, and English-friendly.



PREMIUM VERSION

## WHERE TO EAT AT SHINJUKU (OPTIONAL)



### SUSHI YAMAKEN SHINJUKU HIGASHIGUCHI

A few minutes from Shinjuku Station's East Exit, this modern sushi spot offers counter seating and quality cuts at fair prices. The highlight is the **all-you-can-eat bluefin tuna course** (about **¥6,999**), which starts with seasonal dishes before unlimited maguro nigiri.

### KITAOHJI SHINJUKU SARYO

A refined kaiseki restaurant tucked inside Shinjuku Sumitomo Building, offering seasonal multi-course meals in private rooms. Known for **Wagyu sukiyaki, sashimi, and tempura**, it's a peaceful spot perfect for special occasions. Lunch from **¥4,400**, dinner from **¥7,700**.



# WHERE TO EAT AT SHINJUKU (OPTIONAL)



## NIKU TO TAMAGO SHINJUKU

Niku to Tamago Shinjuku is a cozy omurice spot near Shinjuku Station, known for fluffy egg rice topped with **juicy hamburg steaks**. It's a small, casual place with big flavor. Go for the cheese hamburg omurice or the wagyu-topped version — both served sizzling with rich demi-glace or hayashi sauce. Perfect for a quick, hearty meal under ¥2,000.

## 和牛ホルモン WAIGAYA 新宿

Near Shinjuku Sanchome, this yakiniku spot is known for **wagyu steaks and hormone cuts**. Courses run **¥11,000–¥13,000** with chateaubriand, tongue, harami, and wagyu yukhoe. They also offer a weekday 5 PM all-you-can-eat wagyu yukhoe course from ¥5,000 (2 hours, soft drinks). Smokeless grills keep clothes from smelling.



**HIGHLY RECOMMEND!  
RESERVATIONS NEEDED**

**TRAIN GUIDE TO MENTEN**



## MENTEN SUSHI

Make sure to make a reservation here — I can assist you with that. This **Michelin-recognized sushi spot** is inside **Marunouchi Brick Square**, just a short walk from Tokyo Station. They serve omakase only, with about 40 pieces over the course of the meal. The sushi is high quality but offered at a reasonable price for central Tokyo, making it one of the best value omakase experiences in the city.

Lunch runs around ¥6,000, and dinner around ¥12,000 per person. The counter seating lets you watch the chefs prepare everything right in front of you, which is part of the experience. Highly recommend!



# TOKYO DAY 2 HIGHLIGHTS

## Quick Highlights Recap:

- **Meiji Shrine** – A peaceful start in Tokyo's sacred forest
- **Takeshita Street** – Bold, colorful, and buzzing with youth culture
- **Shibuya Crossing & Hachikō** – Iconic, energetic, and rooted in history
- **Nintendo & Pokémon** – Modern, interactive fun for all ages
- **Kabukicho & Godzilla** – Neon lights, city energy, and Tokyo at night.