

DESSERTS

GURU GURU GELATO YANAKA GINZA

If you want a cold treat while walking around, stop at Guru Guru Gelato. They serve handmade Italian-style gelato with seasonal Japanese flavors.

What to try: Matcha and black sesame double scoop
Price: ¥500–¥700

APPLE POCKETS

A must-try if you're in the area. Apple Pockets serves freshly baked pastries filled with warm apple or custard. The crust is light and flaky, making it an easy snack to eat while walking through Yanaka Ginza.

What to try: Classic apple or custard-filled pocket
Price: ¥350–¥450



TAYORI



100% recommend! Tayori is the only restaurant I recommend to try as they serve home-cooked food made with care and seasonal ingredients. It's a **local favorite** that focuses on simple Japanese meals prepared fresh each day, often featuring **grilled fish, rice bowls, miso soup, and pickled vegetables**. The flavors are light and balanced, showing the real taste of home-style cooking in Tokyo.

Every dish is made to order and served with attention to detail. Open from 12:00 PM to 8:00 PM, closed on Monday and Tuesday. Average price per person is around **¥1,000 to ¥1,999**.



RIKUGIEN GARDENS



An optional visit, it's the **most beautiful garden in all of Tokyo**. Rikugien is a large landscaped park built in the **Edo period**, designed to reflect scenes from classic Japanese poetry. It's known for its calm walking paths, small hills, teahouses, and a central pond surrounded by seasonal trees. Many locals come here for quiet walks, especially during cherry blossom and autumn seasons.

The garden feels peaceful and well-kept, showing a side of Tokyo that's calm and traditional. You can sit by the pond, have tea inside the teahouse, or simply walk through the bridges and stone paths. Entry costs **¥300**, and it's open daily from **9:00 AM to 5:00 PM**.



YAMATANE MUSEUM OF ART

As an artist myself, this is one of **the most beautiful museums to visit in Tokyo**.

The Yamatane Museum of Art focuses on **Nihonga**, traditional Japanese paintings made with natural pigments. Exhibits change regularly and feature both historic and modern artists.

The museum has a calm and open layout with plenty of space to view each piece comfortably. Open from 10:00 AM to 5:00 PM, closed on Mondays. Admission is ¥1,300 for adults.

EXHIBITION



This special exhibition traces a path through the world of Nihonga by showcasing works from masters like **Hayami Gyoshū, Higashiyama Kaii, and Yamaguchi Akira**. You'll see pieces that reflect nature, seasons, and inner landscapes — paintings that carry both serenity and depth.

Dates: October 4, 2025 – November 30, 2025

Hours: 10:00 AM to 5:00 PM (last admission at 4:30 PM)

Admission: standard museum pricing.

YEBISU GARDEN PALACE



An optional place to visit near the area — Yebisu Garden Place is a self-contained complex with shops, cafés, museums, and restaurants in a garden-city style.

- It's built on the site of the old Yebisu Beer brewery.
- You can visit the free **Yebisu Beer Museum** and enjoy beer tasting there.
- There's also the Tokyo Photographic Art Museum inside the complex.
- For views, go up to the Yebisu Garden Place **Sky Lounge on the 38th floor**. It offers panoramic views of Tokyo.
- Opening hours vary by facility; for example, the Beer Museum is 12:00 to 20:00



SHIBUYA SKY

Before heading to the hidden dinner spot, you can visit Tokyo SkyTree if you haven't yet and make this your last view of Tokyo before moving to the next city. The observation decks offer a full panoramic view of the city, stretching from the bay to the mountains on a clear day. The top level reaches **450 meters**, giving one of the highest views in Japan.

Tickets cost around **¥2,100 to ¥3,100** depending on the floor, and the last entry is at 9:20 PM. It's best to arrive before sunset to see both the daylight view and the night lights.



EBISU YOKOCHO



Finally, the perfect dinner spot where you can interact with locals. This place is **full of izakayas**, each with its own style and menu. You can walk through the narrow hall, peek inside, and choose any stall that catches your eye.

There are plenty of options — **grilled skewers, sashimi, sake, and small shared plates**. Prices are fair, and there's no tourist markup. It's casual, lively, and a great way to end the night surrounded by friendly energy and good food.



Each stall is its own small izakaya. You choose one stall to sit at and order from their menu only. When you're done, you can move to another stall and try something different.

Seats are usually counter-style or small tables, and **once you sit, you're considered a customer of that stall**. Staff may guide you to an open seat if it's busy.

Always order at **least one drink** when you sit down, as it's standard in izakayas. Some places have English menus, but it's fine to point at what you want.

Think of it as a small food crawl under one roof — eat, drink, move, and repeat.

AFURI RAMEN



If you're still not full, this is a 100% must-try. Afuri Ramen is **considered one of the best ramen** in Japan, known for its light and refreshing yuzu shio broth. The soup is clear, flavorful, and perfectly balanced, **made with chicken, seafood, and a hint of citrus**. Every bowl is topped with grilled chashu, bamboo shoots, and a soft-boiled egg cooked just right.

The shop is clean and modern, with counter seating and a fast, efficient service style. You order from a vending machine before sitting down, and the food arrives within minutes. It's open late, so it's a great stop after dinner at Ebisu Yokocho or before heading back to your hotel. ¥1,200, and it's well worth every yen.

DINNER OPTIONS (MO-MO)



NABEZO SHIBUYA KOENDORI MO- MO

Nabezo Shibuya Koendori is a family-friendly spot for all-you-can-eat shabu-shabu and sukiyaki. It offers quality meats, fresh vegetables, and several broth options. Just 5 minutes from Shibuya Station. Prices range from **¥3,000** to **¥5,000** per person.

MO-MO- PARADISE SHIBUYA

Mo-Mo-Paradise Shibuya is a casual all-you-can-eat restaurant for shabu-shabu and sukiyaki, about 5 minutes from Shibuya Station. You can choose your broth, cook fresh meats and vegetables at the table, and eat at your own pace.

Prices range from **¥2,800** to **¥4,500** per person.



YAMAMOTO TRAVEL

DINNER OPTIONS

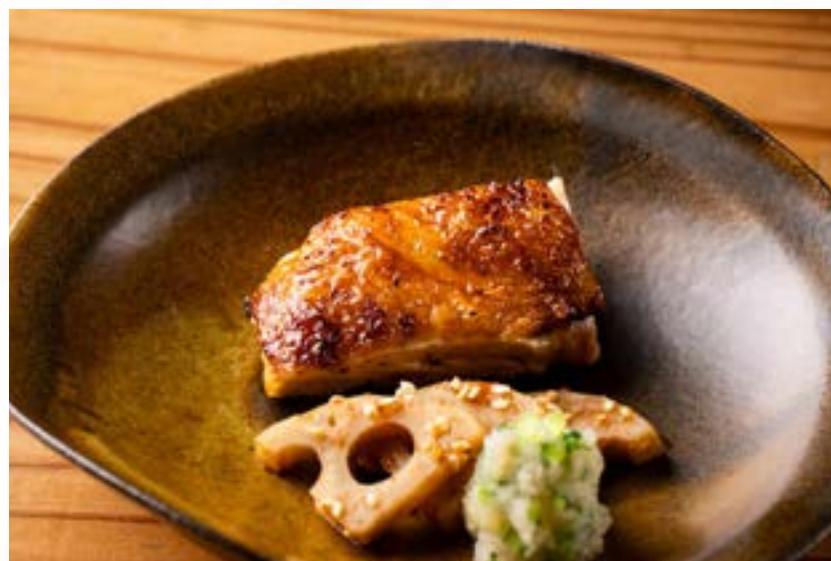


TONKATSU KAGURAZAKA SAKURA SHIBUYAJINNA NTEN

A local favorite for thick-cut tonkatsu made from high-quality pork. Each meal comes with unlimited rice, miso soup, and cabbage. Located about 7 minutes from Shibuya Station. Average price is around **¥1,500** to **¥2,500**.

TORI CHATARO

Tori Chataro is an upscale yakitori restaurant about 6 minutes from Shibuya Station. It serves premium jidori chicken grilled over charcoal and presented omakase-style at an 11-seat counter. Courses range from **¥10,000** to **¥15,000**.



DINNER OPTIONS (RESERVATION)

For reservations, please call or message me in advance.



涩谷 寿司 神南 / **SUSHI JINNAN**

Sushi Jinnan is a calm, refined sushi restaurant hidden in Shibuya's Jinnan area, about a 7-minute walk from the station. It's known for seasonal fish, carefully made nigiri, and attentive counter service.

Prices range from **¥8,000** to **¥18,000** depending on the course.

SHIBUYA KAPPO SANCHO

A hidden gem in Shibuya, Kappo Sancho serves refined kaiseki in a calm, traditional setting. The 70-year-old building has private rooms and counter seats facing a small garden. Seasonal omakase courses feature Ozaki beef, fresh seafood, and well-paired sake. Courses range from **¥15,000** to **¥25,000**. Reservation is required.





HIGHLIGHTS

Yanaka Ginza – Old Tokyo charm with a local feel. Small shops, street snacks, and friendly faces that show a slower side of the city.

Yamatane Museum of Art – Traditional Japanese paintings (Nihonga) displayed in a bright, open space. A quiet stop for art and culture.

Shibuya sky – The highest viewpoint in the city with panoramic views, day or night. A good stop before leaving Tokyo.

Ebisu Yokocho – A lively mix of izakayas where you can eat, drink, and talk with locals. Real food, real Tokyo.

Afuri Ramen – Light yuzu ramen with clean flavors and perfect balance. Quick, simple, and one of Japan's best bowls.