

Long Established Taste Tour in Tokyo

~Enjoy the Japanese Professionalism~

Restaurant dishes have become “instagrammable”. Visual performance is the top priority for both those who serve and are served. What has lost attention instead is “the long established tastes”. They might not look as exciting as latest fashionable dishes since such restaurants are not interested in entertainment. But they give you totally different experience of taste, even from other well-admired restaurants in Japan. They keep the recipes of wisdom from older generations but never stop change for better taste.

It should be difficult for guests from foreign countries to find them with a guidebook. This tour will take you to a few of Japanese real professional restaurants. We hope you’ll enjoy it as well as a few other experiences of Japanese long established culture.

<Itinerary>

11 : 00 AM :
Meet at your hotel
Go to Hotel Okura (by taxi)



Hotel Okura



11 : 30 AM – 1 : 00 PM :
Lunch at Coffee Shop Dining Café Camellia in Hotel Okura

• Coffee Shop Dining Café Camellia

Since Hotel Okura Tokyo, one of the most luxury hotel chains in Japan, opened in 1962, it has served a wide variety of light meals. While any dishes are great, especially Japanese-style western meals should be tried. A lot of western foods have been well-Japanized with ideas of Japanese cuisines and they are now one of the representative Japanese foods many foreign tourists love. Camellia’s “Curry and Rice”, “Hashed Beef and Rice”, “Crabmeat Croquettes” and “Custard Pudding with Whipped Cream” are the best.



Crabmeat Croquettes



Custard Pudding with
Whipped Cream

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1 : 30 PM – 2: 30 PM : Hamarikyu Garden

• Hamarikyu Garden

10 minutes drive from lunch will take you to one of the most traditionally well-kept Japanese gardens in Tokyo. Hamarikyu Garden used to be the garden of a villa of a high-rank samurai and has been remodeled as a public park so you could see good combination of the old and new with the view of a traditional Japanese garden and high buildings of the big city behind. The view of seasonal flowers will give you comfortable stroll as well.



3 : 00 PM – 4: 00 PM : Tea Ceremony Experience in a Japanese-style tea salon

• Tea Ceremony Experience

We offer you the time of one of Japanese-style relaxations after one-hour walk. We go to Chazen, the tea salon in Ginza which provides a lot of foreign guests with opportunities for Japanese tea ceremony. You could try not only having a cup of green tea but making tea. Kimono dressing is an option.



4 : 00 PM – 6: 00 PM : Kabuki Theater browsing and free time



- Kabuki Theater browsing (Kabuki is a classical Japanese performing art)

Kabukiza, the kabuki theater in Tokyo, is just around the corner of Chazen so why not take a look at it. Tickets are not required to enjoy the theater itself. It has some gift and sweet shops and a small museum (paid service). Walk-up stage tickets for one act are available in limited numbers so we could try to get it in a line since we offer you some free time there. It'll totally depend on the time schedule of the stages whether we could do or not. Or you could enjoy shopping and browsing in Ginza, one of the high-end shopping area in Tokyo.

6 : 30 PM – 8 : 30 PM : Dinner in the main restaurant of Imahan

- Imahan

Imahan serves excellent Japanese beef dishes. It was founded in 1895 and has established high reputation since then as one of the best long-established tastes. One of their best specialties is Sukiyaki, a hot pot dish of sliced beef and vegetables cooked in well-prepared soy sauce broth. The tip of finding the great taste is going to the main restaurant of a top class establishment, which is not easy for foreign guests to find one with limited information.



Sukiyaki

Japanese cuisine is categorized into three groups :

- Traditional Japanese cuisine (Washoku) is the style that has been uniquely developed under Japan's climatic, geographic and cultural conditions. It was designated by UNESCO in 2013 as an intangible cultural heritage asset. Sushi, Tempura and a multi-course dinner at a tea ceremony are a few examples.
- Japanese-style western cuisine (Yoshoku) is the Japanized form of western dishes. A lot of western foods have been well-Japanized with ideas of original Japanese cuisines for about 150 years since Japan started international trade with western

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countries. It's sometimes said "Western foods go well with bread but it's Yoshoku that goes well with rice." Curry and rice, Hayashi rice and Korokke are examples of it.

- Harmonized cuisine between Japanese and western style is a good combination of Japanese and western ingredients and cooking techniques. The examples are Anpan (Japanese sweet buns stuffed with sweet beans paste) and Sukiyaki.

Japanese food has a wide range of price, taste and service options in tough competition. Streets are crowded with every kind of restaurants and there's a tons of information but the professionals don't announce loudly their existence. We'd like to take you to such places that have established a good reputation as the professional, taking a long time, among people in the know, taking a long time. You can be satisfied with local's favorite cheap food, of course, but why not different experience of taste this time, taking advantage of staying in "the country of food"?

• We also welcome private requests. Please feel free to ask us any questions.

Name	
E-mail	@
Request	