



## Concierge Guide to Shopping in Nihonbashi



Mandarin Oriental, Tokyo's neighbourhood, called Nihonbashi, is known as the 'Centre of Japan' because it has been the point of origin for all roads in Japan since the Edo period. For that reason, this area has thrived as a merchant town, and is still renowned as the city's premier shopping and business district. The very first Mitsukoshi department store is located here as is Japan's other iconic department store, Takashimaya, located just on the other side of the Nihonbashi Bridge.

We are delighted to introduce Nihonbashi's countless charms to our guests and to guide you in finding that perfect keepsake of your visit. Nearby you will find fascinating, centuries-old shops offering everything from traditional fans and lacquer ware to delicious Japanese confectionaries and beautiful silk kimonos. Below you will find a list of area merchants purveying the finest Japanese products; the letters correspond with our neighbourhood map. For further information or for further suggestions, please ask our Concierge.

### (A) Chikusen - Kimonos

In business since 1842, Chikusen specializes in two very different types of kimonos: *Edo komon* and *yukata*. Formal *Edo komon* are made from silk dyed in a single, subdued colour and printed with such traditional late-Edo patterns as morning glories, foxes, bamboo, waves, and cherry and plum blossoms. *Edo komon* are recognized easily because their intricate designs are executed in very fine dots, some the size of a pinhead. *Yukata*, by contrast, are light-weight, casual kimonos made of cotton or linen, and are a must for summer evening festivals.

Open weekdays 9am - 5pm  
Closed on weekends and national holidays  
2-3 Nihonbashi Kofune-cho, Chuo-ku, Tokyo  
5-minute walk from the hotel

### (B) Eitaro Sohonpo – Japanese Confectionaries

Eitaro Confectionery was established in 1857 as a portable concession that made and sold a Japanese-style sweet called *kintsuba* (sweet bean paste, formed into rounds, and coated with flour) inside Nihonbashi's sprawling fish market. Today it is recognized as a top maker of Japanese-style confectioneries. Be sure to try their original *kintsuba*, as well as such other favourites as *eitaro* stick candy, *natto* sweet beans, and seasonal Japanese delicacies.

Open daily 9am - 6pm  
Closed on Sundays and national holidays  
1-2-5 Nihonbashi Chuo-ku, Tokyo  
3-minute walk from the hotel

### (C) Ibasen - Fans

With a 400-year history, Ibasen, which created Mandarin Oriental, Tokyo's symbolic fan, originally started out in the service of the Shogunate in Edo, dealing in *washi* and items made from bamboo. Toward the end of the Edo Period, they began dealing in fans with *ukiyo-e* or woodblock prints depicting scenes of daily life, while also managing the production end for Hiroshige and other well-known *ukiyo-e* artists. Today, Ibasen prints are found in fine art museums the world over; the shop carries a beautiful selection of traditional paper fans and is an ideal place to learn about this revered art form.

For information and reservations,  
ring +81 (3) 3270 8240 or  
email us at [moty-concierge@mohg.com](mailto:moty-concierge@mohg.com)  
[www.mandarinoriental.com/tokyo](http://www.mandarinoriental.com/tokyo)



Open Monday to Saturday 10am - 6pm  
Closed on Sundays and national holidays  
Ibasen Building 1F, 4-1 Nihonbashi Kofune-cho, Chuo-ku, Tokyo  
5-minute walk from the hotel

**(D) Kiya - Cutlery**

Blending traditional craftsmanship with modern technology, Kiya has been creating high-quality cutlery for more than 200 years. This specialty shop showcases products crafted from new materials like cosmic steel and titanium alloy that still retain Old World elegance. Ideal for cutlery, kitchen tools, and related products.

Open dairy 10am - 8pm  
Closed New Year's Day  
COREDO Muromachi 1F, 2-2-1 Nihonbashi Muromachi, Chuo-ku, Tokyo  
1-minute walk from the hotel

**(E) Kuroeya – Lacquer Ware**

Since the 17<sup>th</sup> century, Kuroeya has been dealing in fine-quality lacquer ware, which is the generic term applied to utensils usually made of wood and coated with the sap of the Japanese lacquer tree. Kuroeya's intimate showroom features approximately 1,500 richly lustrous lacquer ware pieces, most of it utilitarian, including bowls, chopsticks, trays, small serving tables, stacked boxes, coasters, plates, platters and tea ceremony utensils.

Open weekdays 9am - 5pm  
Closed on weekends and national holidays  
Second Floor, Kuroeya Kokubu Building  
1-2-6 Nihonbashi Chuo-ku, Tokyo  
3-minute walk from the hotel

**(F) Ninben - Dried Bonito**

An essential part of many Japanese dishes, *katsuobushi*, or dried bonito, is actually a fermented food product, like cheese or yoghurt. It is also one of the hardest foodstuffs known and must be shaved, like wood, to be edible. Ninben, established in 1699, has always specialized in bonito and is the ideal place to try this uniquely Japanese delicacy and to learn about its many uses in Japanese cooking.

Open dairy 10am - 8pm  
Closed New Year's Day  
COREDO Muromachi 1F, 2-2-1 Nihonbashi Muromachi, Chuo-ku, Tokyo  
1-minute walk from the hotel

**(G) Ozu Washi – Washi (Japanese Paper)**

Ozu Washi, established in 1653, is renowned for its colourful handmade papers and even has a gallery where beautiful antique *washi* are on display. There is also a studio where guests can watch the entire papermaking process or, with a reservation and for a small fee, experience the joy of making their own handmade *washi*.

Open Monday to Saturday 10am - 6pm  
Closed on Sundays  
Ozu Honkan Building, 3-6-2 Nihonbashi Honcho, Chuo-ku, Tokyo  
5-minute walk on foot from the hotel

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**(H) Sembikiya-Sohonten - Fruits**

Opened by a samurai in 1843, Sembikiya was the first merchant in Japan to deal in imported fruit, was the first to use hothouse production of muskmelons, and led the way in other retail endeavors. Now with multiple stores and its own cafe and restaurant, Sembikiya continues to introduce a variety of imported fruits from around the world to the Japanese population. Sembikiya has been at its present Nihonbashi site since 1867; its newest location, even more convenient for our guests, offers a huge selection of fresh fruit in a unique atmosphere.

Open daily 9am - 7pm  
First Floor, Nihonbashi Mitsui Tower  
2-1-2 Nihonbashi Muromachi, Chuo-ku, Tokyo

**(I) Yamamotoyama - Japanese Tea**

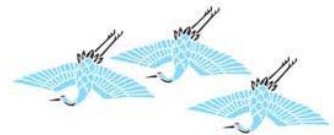
Tracing its origins back to 1690 when its founder moved to Nihonbashi from Kyoto, Yamamotoyama is famed for the high-quality green tea called *gyokuro*. Yamamotoyama is also well known as a purveyor of *nori* seaweed products, making this one shop that sells two of the most important staples to any Japanese household.

Open daily 10am - 6pm  
Closed New Year's Day  
2-5-2 Nihonbashi Chuo-ku, Tokyo  
5-minute walk from the hotel

**(J) Yamamoto Noriten – Nori Seaweed**

More than 150 years old, Yamamoto Nori specializes in *nori* seaweed, which is used in many typically Japanese dishes, including sushi, rice balls, and soba noodles. Nicely packaged, *nori* also makes a wonderful gift item. In fact, seasoned *nori* was first prepared for the Meiji Emperor to take as a gift on his visit to Kyoto in 1869. Be sure to try the delicious *nori* snacks, great for kids of all ages.

Open daily 9am - 6:30pm  
Closed New Year's Day  
1-6-3 Nihonbashi Muromachi, Chuo-ku, Tokyo  
2- minute walk from the hotel



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## Concierge Guide to Dining in Nihonbashi



The Nihonbashi area is home to many of Tokyo's finest Japanese restaurants. The list below features fine establishments located within an easy walking distance from the hotel. Please ask our Concierge for assistance with reservations and directions.

### **(K) Taimeiken - Japanese-Style Western Cuisine**

Taimeiken serves *yoshoku* or Japanese-Style Western Cuisine including famous dishes such as “*omu-raisu*” (omelet with rice), mild curry, and “*hayashi rice*” (beef stew with rice). Taimeiken has two floors, with more casual dining on the first floor.

First floor open Monday to Saturday 11 am - 9pm  
Open Sundays and national holidays 11 am - 8:30pm  
Second floor open Monday to Saturday 11 am - 3pm and 5pm - 9pm  
Closed Sundays and national holidays  
Major credit cards accepted on the second floor only  
First floor lunch from JPY 1000, dinner from JPY 3000  
Second floor lunch from JPY 4,000; dinner from JPY 8,000  
1-12-10 Nihonbashi Chuo-ku, Tokyo  
5-minute walk from the hotel

### **(L) Tenmo - Tempura**

Tenmo, established in 1885, is one of the most famous tempura restaurants in Tokyo. For lovers of tempura, this is the perfect spot to enjoy prawns, seasonal fish, and fresh vegetables that have been delicately coated and deep-fried.

Open weekdays 12noon - 2pm and 5pm - 8pm  
Open Saturdays 12noon - 2pm and 5pm - 7pm  
Closed on Sundays, national holidays, Saturdays in August  
Major credit cards accepted  
Lunch from JPY 7,000; dinner from JPY 10,000  
4-1-3 Nihonbashi Honcho, Nihonbashi Chuo-ku, Tokyo  
3-minute walk from the hotel

### **(M) Kappo Toyoda - Kappo**

Kappo Toyoda, established in 1863 at the end of the samurai period, serves *kappo ryori*, a relaxed version of *kaiseki ryori*, which is regarded as the most refined cuisine in Japan. Dishes are mainly composed of vegetables and seafood with seaweed, and mushroom-based seasonings.

Open Monday to Saturday 11:30am - 2:30pm and 5pm - 10pm  
Closed on Sundays and national holidays  
Major credit cards accepted  
Lunch from JPY 5,000; dinner from JPY 18,000  
1-12-3 Nihonbashi Muromachi, Chuo-ku, Tokyo  
2- minute walk from the hotel

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**(N) Nihonbashi Tamai Muromachiten - Anago**

Many visitors to Japan are familiar with *unagi*, or freshwater eel, but famed restaurant Tamai serves *anago*, or sea eel. Anago is lighter than *unagi* and less sweet; it has 50 percent less fat, is full of vitamins and has lots of health benefits. At Tamai, you can choose how your *anago* is prepared: *yaki-age*, grilled to smoky perfection, or *ni-age*, boiled to a plump softness. Both versions are coated with a specially prepared sauce.

Open weekdays 11am - 2:30pm and 5pm - 10pm  
Open Saturdays 11:30am - 3pm and 4:30pm - 8:30pm  
Closed on Sundays and national holidays  
Major credit cards accepted  
Lunch from JPY 1,600 yen; dinner from JPY 5,000  
4-3-6 Nihonbashi Muromachi, Chuo-ku, Tokyo  
5-minute walk from the hotel

**(O) Rikyu-an - Soba**

Rikyu-an, another long-established local restaurant, specializes in fresh soba noodles. Made from buckwheat flour, these delicious noodles are served in broth or dipped in a delicious side sauce; they are available in many different and delicious variations.

Open weekdays 11am - 8:30pm / Open Saturdays 11am - 4pm  
Closed on Sundays and national holidays  
Major credit cards accepted. Prices from JPY 1,000  
1-12-16 Nihonbashi Muromachi, Chuo-ku, Tokyo  
2-minute walk from the hotel

**(P) Isesada**

Isesada aims at serving the tastiest eel possible by carefully controlling every step of the farm-raising process. They also use the equally delicious brand of rice “koshi hikari,” to create a fluffy base for their traditional style “kabayaki” (grilled eel).

Open weekdays 11am - 2:30pm and 4:30pm - 9pm  
Open Saturdays and national holidays 11am - 7pm  
Closed on Sundays  
Major credit cards accepted  
Lunch/Dinner from JPY 3,000 – JPY 5,000  
1-5-17 Nihonbashi Muromachi, Chuo-ku, Tokyo  
2-minute walk from the hotel.

**(Q) Zakuro Muromachiten - Shabu-Shabu**

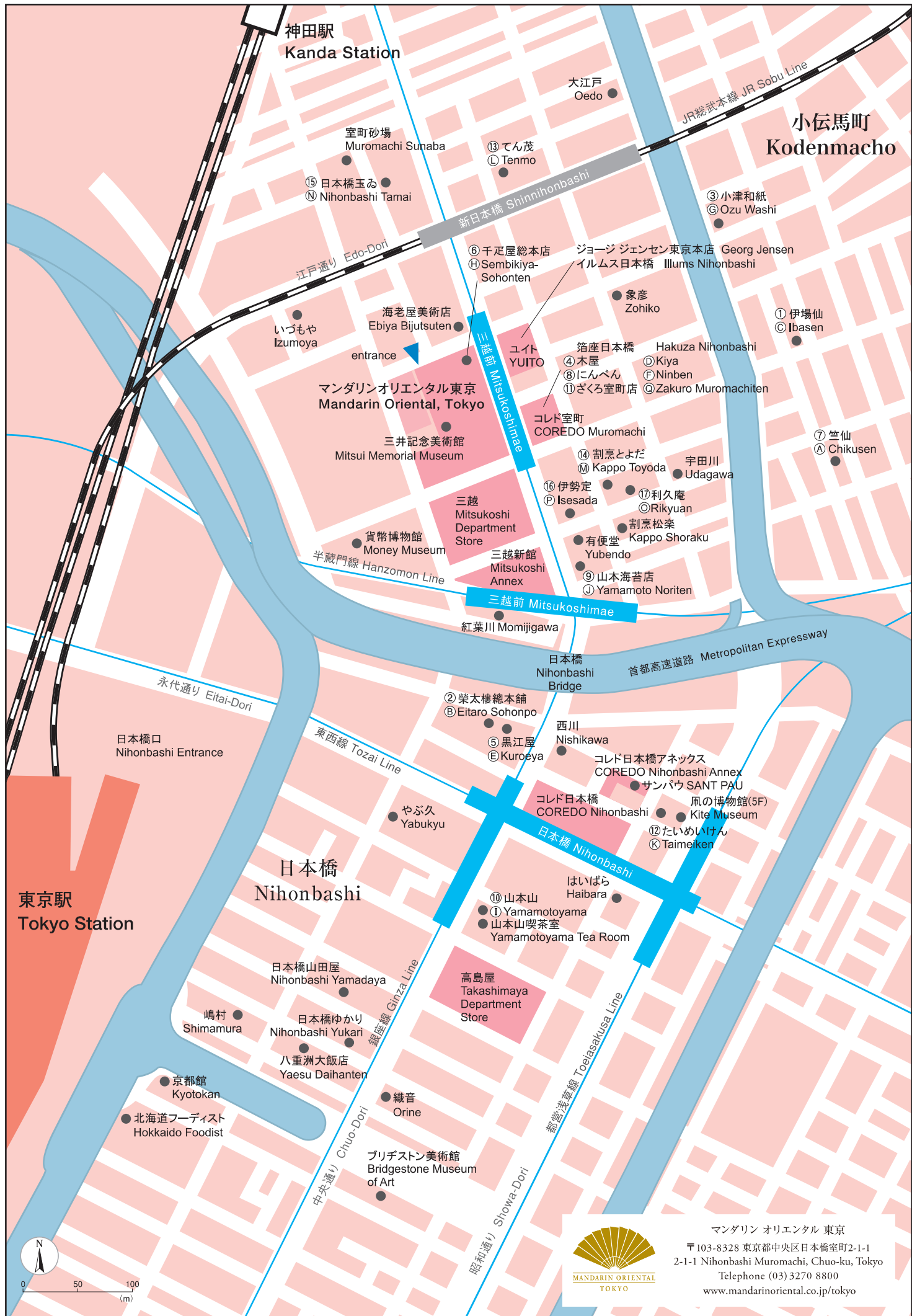
Zakuro is one of Tokyo’s most famous shabu-shabu restaurants. Shabu-shabu is prepared at the table using tender, thin slices of beef dipped into a pot of boiling water for a brief moment, and then dipped in a tasty sauce before being served.

Open weekdays 11am – 3pm and 5pm – 11pm  
Open weekends and national holidays 11am – 11pm  
Closed New Year’s Day  
Major credit cards accepted  
Lunch from JPY 2,000; dinner from JPY 8,000  
COREDO Muromachi 4F, 2-2-1 Nihonbashi Muromachi, Chuo-ku, Tokyo  
1-minute walk from the hotel

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神田駅  
Kanda Station

小伝馬町  
Kodenmachi



室町砂場  
Muromachi Sunaba

大江戸  
Oedo

⑮ 日本橋玉ゐ  
⑯ Nihonbashi Tamai

⑬ てん茂  
⑬ Tenmo

③ 小津和紙  
③ Ozu Washi

江戸通り  
Edo-Dori

新日本橋  
Shinnihonbashi

JR総武本線  
JR Sobu Line

いづもや  
Izumoya

海老屋美術店  
Ebiya Bijutsuten

⑥ 千足屋総本店  
⑥ Sembikiya-Sohonten

ジョージ ジェンセン東京本店  
Georg Jensen イルムス日本橋  
Illums Nihonbashi

象彦  
Zohiko

① 伊場仙  
① Ibasen

マンダリンオリエンタル東京  
Mandarin Oriental, Tokyo

ユイト  
YUITO

④ 木屋  
④ Kiya

⑧ にんべん  
⑧ Ninben

⑪ ざくろ室町店  
⑪ Zakuro Muromachiten

三井記念美術館  
Mitsui Memorial Museum

コレド室町  
COREDO Muromachi

⑭ 割烹とよだ  
⑭ Kappo Toyoda

⑯ 伊勢定  
⑯ Isesada

⑰ 利久庵  
⑰ Rikyuan

⑱ 割烹松楽  
⑱ Kappo Shoraku

⑲ 山本海苔店  
⑲ Yamamoto Noriten

貨幣博物館  
Money Museum

三越  
Mitsukoshi Department Store

三越新館  
Mitsukoshi Annex

⑩ 伊勢屋  
⑩ Isesaya

⑫ たいめいけん  
⑫ Taimuken

半蔵門線  
Hanzomon Line

三越前  
Mitsukoshimae

紅葉川  
Momijigawa

首都高速道路  
Metropolitan Expressway

永代通り  
Eitai-Dori

日本橋  
Nihonbashi Bridge

日本橋口  
Nihonbashi Entrance

② 榮太楼總本舗  
② Eitaro Sohonpo

⑤ 黒江屋  
⑤ Kuroeya

西川  
Nishikawa

コレド日本橋アネックス  
COREDO Nihonbashi Annex

サンパウ SANT PAU

コレド日本橋  
COREDO Nihonbashi

風の博物館(5F)  
Kite Museum

⑫ たいめいけん  
⑫ Taimuken

東西線  
Tozai Line

やぶ久  
Yabukyu

日本橋  
Nihonbashi

⑩ 山本山  
⑩ Yamamotoyama

① 山本山喫茶室  
① Yamamotoyama Tea Room

はいばら  
Haibara

日本橋山田屋  
Nihonbashi Yamada

高島屋  
Takashimaya Department Store

嶋村  
Shimamura

日本橋ゆかり  
Nihonbashi Yukari

八重洲大飯店  
Yaesu Daihanten

織音  
Orine

ブリヂストン美術館  
Bridgestone Museum of Art

⑫ たいめいけん  
⑫ Taimuken

銀座線  
Ginza Line

中央通り  
Chuo-Dori

都営浅草線  
Toei Asakusa Line

昭和三通り  
Showa-Dori

京都館  
Kyotokan

北海道フーディスト  
Hokkaido Foodist

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