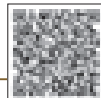


Station Landmark
Cafe Ota

☎ 042-312-2878

URL <http://ota-cafe.com/>



- 📍 1-13-6 Nishimoto-cho, Kokubunji-shi
- 🕒 9:00 – 17:00 (Until 19:00 on Saturdays, Sundays, and Holidays from April to October) (Until 19:00 every day from July to August)
- ✖ Mondays (Tuesday if Monday is a holiday)
- 🚶 20 min. walk from JR Chuo Line Kokubunji Station
15 min. walk from JR Chuo Line Nishi Kokubunji Station



Signature menu

Seasonal Vegetable Potage and Bread Set

(A drink set or individual menu items are also available)

Available Year-round

Ingredients Seasonal vegetables from Kokubunji used

Thick-cut Cheesecake

Available Year-round

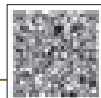
Ingredients Blueberries from Kokubunji used



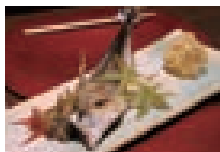
Wadatsumi Kokubunji

☎ 042-324-2118

URL <https://mix-up.owst.jp/>



- 📍 3-12-6 Minamicho, Kokubunji-shi
- 🕒 17:00 – 23:00 (Reservations required for lunch)
- ✖ Sundays
- 🚶 3 min. walk from JR Kokubunji Station South Exit



Signature menu

Seasonal Fish Dishes

Available Year-round (Every season)

Ingredients Seasonal fish from Tokyo Bay used

Tosa Pickled Tomatoes

Available Summer

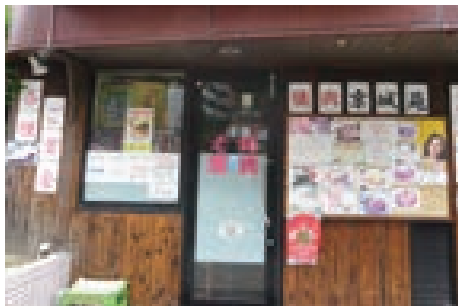
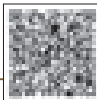
Ingredients Tomatoes from Kokubunji used



Keijo-en

☎ **042-323-5746**

🌐 <http://kokubunji.shop-info.com/yakinikkeijouen/>

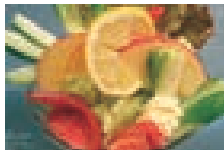


📍 1F Tozai Bldg., 2-15-5
Honcho, Kokubunji-shi

🕒 Weekdays 17:00 – 23:30
Sundays and
Holidays 17:00 – 23:00

✕ Wednesdays

🚶 3 min. walk from JR Chuo Line
Kokubunji Station North Exit



**Signature
menu**

Homemade *Namul* with Koku-veggies
(Flavorful Veggies)

Available Year-round

Ingredients Seasonal vegetables from
used Kokubunji

Keijo-en Salad with Koku-veggies
(Flavorful Veggies)

Available Year-round

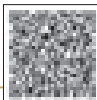
Ingredients Seasonal vegetables from
used Kokubunji



Nakamichi Café

☎ **042-848-4991**

🌐 <https://www.facebook.com/nakamichicafe>



📍 4-12-11-1F Fujimidai, Kunitachi-shi

🕒 11:30 – 22:30
(Until 20:30 on Sundays and Holidays)

✕ Mondays

🚶 1 min. walk from JR Nambu Line
Yagawa Station



**Signature
menu**

Daily Quiche

Available Year-round

Ingredients Made with seasonal vegetables
used from Kunitachi for that day

Daily Kunitachi
Vegetable Salad

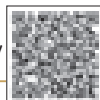
Available Year-round

Ingredients Made with seasonal vegetables
used from Kunitachi for that day

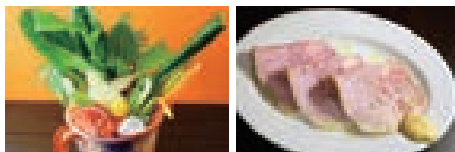


CRAFT! KUNITA-CHIKA

☎ 042-843-0607

URL <https://r.gnavi.co.jp/eb5fsg6n0000/>

- 📍 B1F Kunitachi Sekiya Bldg.,
1-9-30 Kunitachi-shi
- 🕒 Mondays-Saturdays 17:30-23:30
Sundays 16:00-22:00 (Last order is 30 minutes before each day's closing)
- ✕ Open everyday
- 🚶 3 min. walk from JR Chuo Line Kunitachi Station South Exit
(Under the building where you enter for the Seiyu Store)



Signature menu

WILD!! Vegetable Sticks

Available Year-round

Ingredients Seasonal vegetables from Kunitachi,
Tachikawa, and Kokubunji (Menu
used changes depending on the season)

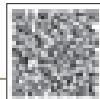
Hoshino Ham with TOKYO X Brand Pork

Available Year-round

Ingredients TOKYO X Pork
used

Stuben Otama

☎ 042-551-1325

URL <http://www.otama.co.jp/>

- 📍 785 Fussa, Fussa-shi
- 🕒 Weekdays 11:30 - 14:00/17:30 - 21:30
Weekends and
Holidays 11:30 - 15:00/17:00 - 21:30
- ✕ Tuesdays
- 🚶 3 min. walk from JR Ome Line Fussa
Station East Exit



Signature menu

TOKYO X
Pork Ham Platter

Available Year-round

Ingredients TOKYO X Ham
used

TOKYO X Pork Steak Set

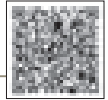
Available Year-round (Dinner only, reservation required)

Ingredients TOKYO X Pork
used

Ikesu Restaurant Hamazen

☎ 042-551-0035

🌐 www.kourakuen.com



- 📍 1018 Kumagawa, Fussa-shi
- 🕒 11:00 - 22:00
- ✕ Open everyday (Only closed for New Year's holidays)
- 🚶 5 min. walk from JR Musashi-Itsukaichi Line Kumagawa Station



Signature menu

Nishitama Nigirai Meal

Ingredients Pork from Ome, freshwater Ayu Fish from Akigawa, corn from Akiruno, etc.

 Ingredients change with the seasons.

Tempura Assorted

Available Year-round

 Ingredients Maitake mushrooms from Hinohara, etc.

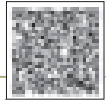


Fussa

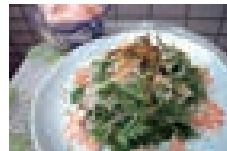
Asian Restaurant Komae Saigon

☎ 03-3430-5186

🌐 <http://www.hotpepper.jp/strJ000230484/>



- 📍 1-3-1 Izumihoncho, Komae-SHI
- 🕒 11:30 - 15:00 (Last Call 14:30)
17:00 - 24:00
- ✕ Mondays (Changes on public holidays)
- 🚶 3-4 min. walk from Odakyu Line Komae Station



Signature menu

Coriander Salad

Available Year-round

 Ingredients Coriander (from Komae and Setagaya)

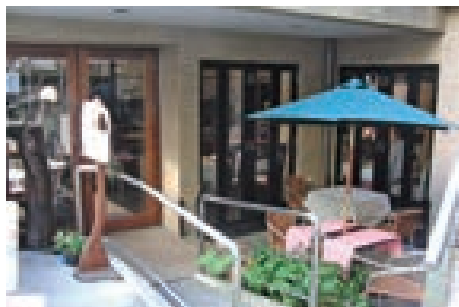
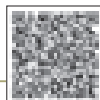
Water Spinach and Garlic Stif-fry

Available Year-round

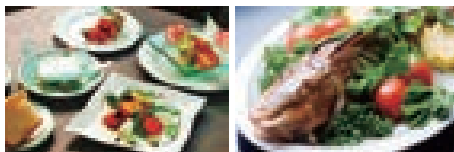
 Ingredients Water spinach (from Komae and Setagaya)



Komae

Italian Restaurant **Vino Uno**☎ **03-3430-4884**URL <http://vinouno-komae.com/>

- 📍 1F Izumi-no-Mori Hall, 1-8-12 Motoizumi, Komae-shi
- 🕒 12:00 – 14:30 (Last call 14:00)
18:00 – 21:30 (Last call 21:00)
- ✕ Mondays
(Substituted to Tuesday if Monday is a holiday)
- 🚶 1 min. walk from Odakyu Line Komae Station North Exit



Signature menu

Lunch Course

Available Year-round

Ingredients GAP Komae vegetables, Komae vegetables, homemade yeast bread using black rice from Fuchu

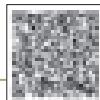
Dinner Course

Available Year-round (Dinner only, reservation required)

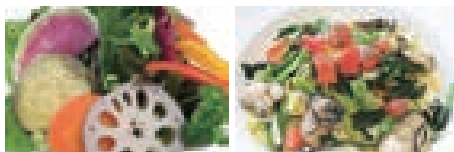
Ingredients GAP Komae vegetables, Komae vegetables, homemade yeast bread using black rice from Fuchu



Jack Pot Komae

☎ **050-3184-1680**URL <http://www.jack-pot.co.jp/>

- 📍 1F, 1-1-5 Izumihon-cho, Komae-shi
- 🕒 11:00 – 22:00 (Last call 21:00)
- ✕ Open everyday
- 🚶 2 min. walk from Odakyu Komae Station North Exit (Inside Komae City Hall)



Signature menu

Seasonal Vegetable Simple Salad

Available Year-round

Ingredients Seasonal vegetables from Komae

Oyster and Vegetable Cream Spaghetti

Available Year-round

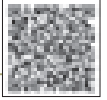
Ingredients Seasonal vegetables from Komae



Tanoshi

☎ 03-3489-6455

URL <http://r.gnavi.co.jp/gahm600/>



- 📍 1-14-2 Iwatokita, Komae-shi
- 🕒 17:00 - 24:00
- ✖ Mondays
- 🚶 8 min. walk from Odakyu Line Komae Station / 9 min. walk from Kitami Station



Signature menu

Enjoy Bagna Càuda with Delicious Vegetables!
~With Homemade Anchovy Garlic Sauce~

Available April-September

Ingredients Seasonal vegetables from Komae and Chofu

Freshly Boiled *Edamame* Soybeans from Masami's Farm in Komae

Available June-August

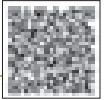
Ingredients *Edamame* soybeans from Komae



Teppan TOKIO

☎ 03-5761-8805

URL https://www.instagram.com/iron_plate_tokio/



- 📍 Second floor, 1-20-4 Higashiizumi, Komae-shi
- 🕒 17:00 - 25:00
- ✖ Thursdays
- 🚶 Immediately next to Odakyu Line Komae Station



Signature menu

Salad with our Renowned Homemade Dressing

Ingredients Seasonal vegetables from Komae used
*Served with homemade dressing that uses onions, carrots, etc. from Komae (changes with the seasons)

Potage with Butternut Squash from Komae

Available Around Aug to Nov

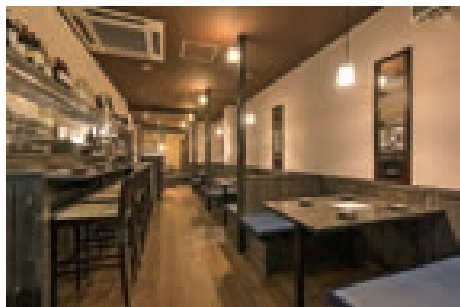
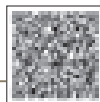
Ingredients Butternut squash from Komae used



Shunsaigyo hiro

☎ 042-459-1486

URL <http://www.localplace.jp/t100056643/>



- 📍 1F Namiki Bldg., 1-13-7 Motomachi, Kiyose-shi
- 🕒 11:00 – 14:30 (Last Call 14:00)
16:00 – 24:00 (Last Call 23:00)
- ✕ Sundays and days with no fish deliveries
- 🚶 3 min. walk from Seibu Ikebukuro Line Kiyose Station North Exit



Signature menu

Kiyose Salad

Available Year-round

Ingredients Seasonal vegetables from used Kiyose

Fish and Kiyose Vegetables Tempura

Available Year-round

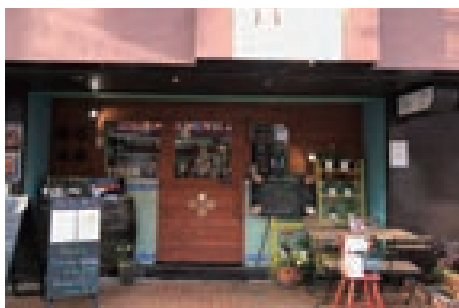
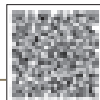
Ingredients Seasonal vegetables from used Kiyose



Ika Bar x Niku Bar Haru

☎ 042-497-9268

URL <https://www.facebook.com/ikabarunikubaru/>



- 📍 1-9-3 Motomachi, Kiyose-shi
- 🕒 16:00 – 24:00 (Last Call 23:00)
- ✕ Open everyday
- 🚶 1 min. walk from Seibu Ikebukuro Line Kiyose Station North Exit



Signature menu

Salad with Raw Ham and Arugula from Kiyose

Available Year-round

Ingredients Arugula from Kiyose used

Fish and Kiyose Vegetables Tempura

Available Year-round

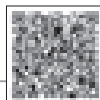
Ingredients Turnips from Kiyose used



Murayama
Mangestu Udon Noodles

☎ **042-560-3559**

URL <http://www.mangetsuudon.com>



- 📍 1-12-10 Mitsugi, Musashimurayama-shi
- 🕒 11:00 – 15:00 (Also open from 18:00 to 20:30 on Friday and Saturday)
- ✖ Mondays and 2nd Tuesday of the month
- 🚌 Take the Tachikawa Bus from JR Tachikawa Station towards "Hakonegasaki." Approx. 4 min. walk after getting off at "Choenji" bus stop.



Signature menu

Udon Noodles with Meat Soup

Available Year-round

Ingredients Japanese mustard spinach from Musashimurayama

Udon Noodles Topped with Broiled Chashu Pork Slices

Available Summer

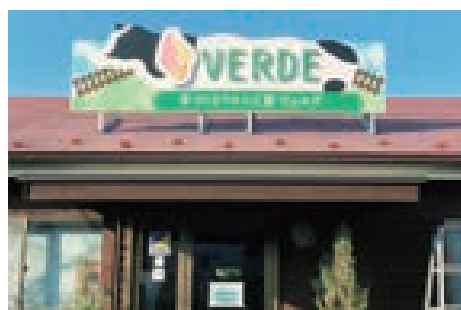
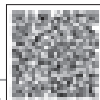
Ingredients Daikon radish from used Musashimurayama



Handmade Ice Cream Workshop
Verde

☎ **042-560-6651**

URL <http://gelat-verde.jp/>



- 📍 1-80-3 Mitsufuji, Musashimurayama-shi
- 🕒 Apr - Sep 11:00 - 18:00 Oct to Mar 11:00 - 17:30
- ✖ Tuesdays (Only open on Saturdays, Sundays, and Holidays in January)
- 🚌 5 min walk from Tachikawa Bus and Seibu Bus "Aeon Mall" bus stop



Signature menu

Milk

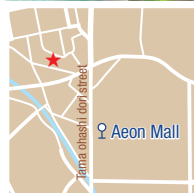
Available Year-round

Ingredients Milk from Musashimurayama used (store produced)

Blueberry

Available Middle of June to early September

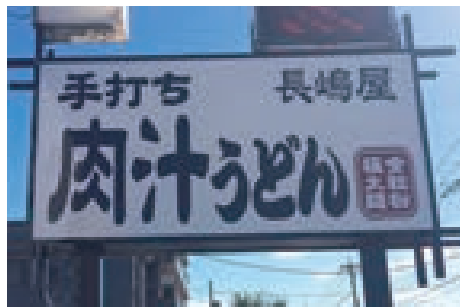
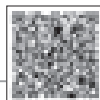
Ingredients Milk from Musashimurayama (store produced), blueberry from Musashimurayama (store produced)



*Depending on the season, uses Okutama *wasabi*, *edamame* soybeans from Komae-shi, black tea from Hinohara-mura, and strawberries / *mikan* oranges / apples from Musashimurayama-shi

Nikujiru Udon Nagashimaya

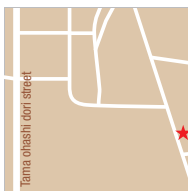
☎ 042-516-8669

URL <http://www.shokokai.or.jp/13/13223150026/index.htm>📍 1-135-2 Ominami,
Musashimurayama-shi🕒 Lunch 11:30 – 15:00
Dinner 18:00 – 21:00

✕ Irregular

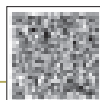
🚗 Take the bus from the Tachikawa Station. 2 min.
walk from "Ominami 1-chome" bus stopSignature
menu

Nikujiru Udon

Ingredients Seasonal vegetables from Tokyo
used (mainly from Musashimurayama)
*A portion of our flour is from
MusashimurayamaMatsuzen (Nikujiru udon and tempura rice bowl) /
Takezen (Nikujiru udon and tempura)Ingredients Seasonal vegetables from Tokyo
used (mainly from Musashimurayama)
*A portion of our flour is from
Musashimurayama

VeggieFull Kitchen Treno Notte

☎ 042-373-7323

URL <http://www.treno-notte.com/>📍 5F Parthenon Tama, 2-35
Ochiai, Tama-shi

🕒 11:30 – 15:00/17:00 – 22:00

✕ Same with Parthenon Tama

🚗 5 min. walk from Tama Center Station
of either Keio Sagami-hara Line,
Odakyu Tama Line or Tama MonorailSignature
menu

Salad Buffet Lunch

Available Year-round

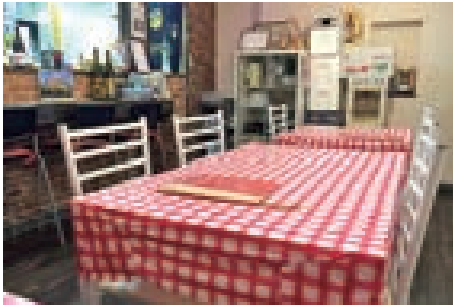
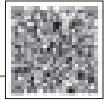
Ingredients Seasonal vegetables from
used Hachioji and Akiruno

Run! Yoshoku-ya-san ♪

Inagi Satoyama Kitchen

☎ 042-331-3318

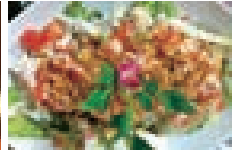
URL <http://soup-shisyuu.jimdo.com/>



- 📍 36-104 Hirao Jutaku, 3-1-Hirao, Inagi-shi
- 🕒 11:30 - 16:00/17:00 - 21:00 (Mon to Fri)
11:30 - 21:00 (Sat, Sun and Holidays)

✕ Wednesdays

- 🚗 Take the bus from either Odakyu Line Shin-Yurigaoka Station or Keio Line Inagi Station. Store is immediately next to the "Hirao Danchi" bus stop.



Signature menu

Hearty Domestic Beef Stew

Available Year-round

Ingredients used Seasonal vegetables from Inagi (broccoli, Green beans, carrots, sunny lettuce, etc.)

Inagi Satoyama Special Taco Rice

Available Year-round

Ingredients used Seasonal vegetables from Inagi (Red leaf lettuce, lettuce, tomatos, broccoli, carrots, green beans, etc.)

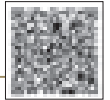


Akariya Kosen

Handmade Soba Noodles

☎ 042-379-9225

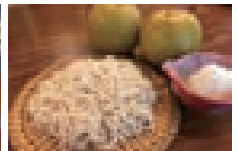
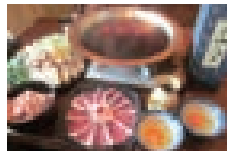
URL <http://akariyakosen.com/>



- 📍 310-10 Yanokuchi, Inagi-shi
- 🕒 1:30 - 14:00 Last Call (14:20 Closed)
17:30 - 21:00 Last Call (21:30 Closed)

✕ Mondays and 4th Tuesdays (closed the following day if a holiday)

- 🚗 1 min. walk from Nambu Line Yanokuchi Station



Signature menu

Duck Hot-pot

Available Nov to Mar

Ingredients used Seasonal vegetables from Inagi (Vegetables received: Long leeks, chrysanthemums, shiitake mushrooms, etc.)

Pear Soba

Available End of August to early October

Ingredients used Pears from Inagi (Inagi, Niitaka, etc.)



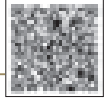
Inagi

Inagi

ORTOLANA

☎ 042-407-5659

URL <http://ortolana.kitchen/>



- 📍 965-1 Oomaru, Inagi-shi
- 🕒 11:00 – 14:15 Last Call
(From 11:30 for weekends and Holidays)
17:30 – 21:00 Last Call
- ✕ Tuesdays (May be closed on other days)
- 🚶 2 min. walk from JR Nambu Line
Minami-Tama Station



Signature menu

Ortolana Napolitan Pasta

Available Year-round

Ingredients Seasonal vegetables from Inagi (onions, carrots, bell peppers, eggplants, chayote, *norabou* greens, cabbage, etc.)

Peperoncino with Inagi Vegetables

Available Year-round

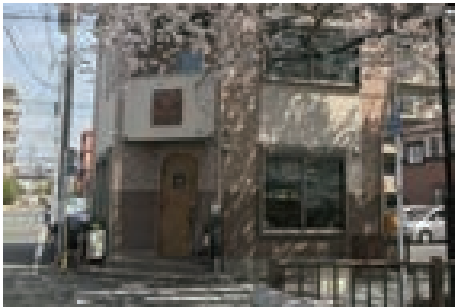
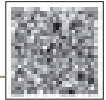
Ingredients Seasonal vegetables from Inagi (purple onions, black carrots, *kinri* carrots, *madake* bamboos, broccoli, cauliflower, *romanesco*, *sabimo taros*, etc.)



imacoco coffee

☎ 080-5674-7374

URL <http://imacococoffee.web.fc2.com>



- 📍 1736-1 Higashinaganuma, Inagi-shi
- 🕒 Weekdays 9:00 – 18:00
Weekends 10:00 – 18:00
- ✕ Thursdays and Holidays
- 🚶 10 min. walk from Keio Sagami-hara Line Inagi Station



Signature menu

Imacoco Original Salad

Available Year-round

Ingredients To the greatest extent possible, we use seasonal vegetables from Inagi

Homemade Pie and Pear Jam

Available Year-round

Ingredients Pears from Inagi (Kaya En Produce)

