

Chinese Restaurant
Taishoken

☎ **03-3923-7770**

URL <http://s-taishouken.com/>



📍 8-22-1 Shakujiidai, Nerima-ku

🕒 11:30 - 21:00

🗓️ Tuesdays

🚶 From South Exit of Oizumi-gakuen Station on Seibu Ikebukuro Line, take the bus for Kichijoji Station and it is soon reached on foot from Nishimura bus stop.



Signature menu

Anton Gyoza Dumpling

Price 580yen

Available Year-round

Ingredients Nerima grown cabbages from used Nerima (at harvest time)

Nerima Vegetable Tanmen Noodles

Price 880yen

Available Year-round

Ingredients Nerima grown cabbages from used Nerima (at harvest time)



Koryouri Ishii

☎ **03-4283-1430**

URL <http://www.koryouri-ishii.com/>



📍 First Floor, 5-36-14 Higashioizumi, Nerima-ku

🕒 11:30 - 14:00 (Last Call 13:30)
17:30 - 22:00 (Last 21:30)

🗓️ Sundays, Holidays and the first Monday of each month

🚶 3 min. walk from Seibu Ikebukuro Line Oizumi-gakuen Station



Signature menu

Evening Course

Price 5,000yen (excl.)

Available Year-round

Ingredients Seasonal vegetables from Tokyo, especially Nerima-ku (The day's menu is displayed on the blackboard)
used Course example: Zoshigaya eggplant surinagashi cream soup / Nerima daikon radish salad, etc. (Dependent upon the season)



Kutsurugi-dokoro Toride

☎ 03-3995-9378

URL <https://www.hotpepper.jp/strJ000634835/>

- 📍 3-26-3 Shakujiimachi, Nerima-ku
- 🕒 17:00 - 23:30
- 📅 Mondays
- 🚶 3 min. walk from Seibu Ikebukuro Line Shakuji-kōen Station

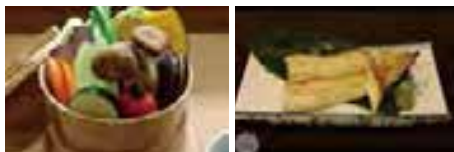
Signature menu

Seiro-mushi Steamed seasonal vegetables

Price 780yen
 Available Year-round
 Ingredients used Seasonal vegetables from Nerima

Ami-yaki Grilled Seasonal Vegetables

Price 1,200yen
 Available Year-round
 Ingredients used Seasonal vegetables from Nerima



Japanese Cuisine Musashino

☎ 03-5372-4501

URL <http://www.h-cadenza.jp/musashino.html>

- 📍 1F Hotel Kadenza Hikarigaoka, J. CITY, 5-8 Takamatsu, Nerima-ku
- 🕒 Weekdays 11:30 - 15:00/17:30 - 21:30
Weekends and Holidays 11:30 - 21:30
- 📅 Mondays (Open on Holidays)
- 🚶 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Toei Oedo Line Hikarigaoka Station Exit A5, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Shakuji-kōen Station

Signature menu

Steamed Nerima Daikon and Salmon

Price 1,000yen (tax/service incl.)
 Available Served at peak season (approximately 1 month)
 Ingredients used Nerima daikon radish

Waseda Ginger and Zoshigaya Eggplant Tempura

Price 1,000yen (tax/service incl.)
 Available Served at peak season (approximately 1 month)
 Ingredients used Waseda Ginger and Zoshigaya Eggplant



Chinese Cuisine Hakurakuten

☎ 03-5372-4500

URL <http://www.h-cadenza.jp/hakurakuten.html>



📍 1F Hotel Kadenza Higarigaoka, J. CITY, 5-8 Takamatsu, Nerima-ku

🕒 Weekdays 11:30 - 15:00/17:30 - 21:30
Weekends and Holidays 11:30 - 21:30

✖ Tuesdays (Open on Holidays)

🚏 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Toei Oedo Line Higarigaoka Station Exit A5, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Shakujii-koen Station



Signature menu

Nerima *Daikon* and Pork Spare Rib Earthenware Hotpot

Price 1,500yen (tax/service incl.)

Available Served at peak season (approximately 1 month)

Ingredients used Nerima *daikon* radish

Nerima Cabbage Twice Cooked Pork Buns

Price 300yen (tax/service incl.)

Available Served at peak season (approximately 2 months)

Ingredients used Cabbage from Nerima



Bakery Shop Bon Parfum

☎ 03-5372-4518

URL <http://www.h-cadenza.jp/bonparfum.html>



📍 1F Hotel Kadenza Higarigaoka, J. CITY, 5-8 Takamatsu, Nerima-ku

🕒 Everyday 10:00 - 20:00

✖ Open everyday

🚏 Shuttle buses from Tokyo Metro Yurakucho Line Narimasu Station Exit 3, Toei Oedo Line Higarigaoka Station Exit A5, Tobu Tojo Line Narimasu Station South Exit, Seibu Ikebukuro Line Shakujii-koen Station



Signature menu

Nerima *Komorebi* Leaf Pie/Honey and Miso Florentine Cookies

Price 220yen/250yen (tax/service incl.)

Available Year-round

Ingredients used Honey from Nerima, Nakamurabashi, Nerima Kojiya Saburo Eimon Old-fashioned *Miso*

Luxurious Nerima Blueberry Tart

Price Slice: 750yen/Whole: 4,500yen (tax/service incl.)

Available Served at peak season (approximately 2 months)

Ingredients used Blueberries from Nerima



Pizzeria Gtalia da Filippo

☎ 03-5923-9783

URL <https://tabelog.com/tokyo/A1321/A132103/13149962/>



- 📍 2-13-5-103 Shakujimachi, Nerima-ku
- 🕒 12:00 - 15:00/17:30 - 23:00
(22:30 last order)
- ✖ Thursdays
- 🚶 3 min. walk from Seibu Ikebukuro Line Shakujii-kōen Station North Exit



Signature menu

Whimsical Mixed Salad with Nerima Vegetables

Price 1,200yen

Available Year-round

Ingredients Uses seasonal vegetables used mainly from Nerima farmers

Tokyo NMP (Pizza) with Nerima Greens and Musashino Pork

Price 2,200yen Available Year-round

Ingredients used Uses mainly greens from Mr. Shiraiishi of Doshida (varies according to the season). Nerima daikon radish are also used when in season.



Japanese Style French Restaurant

Komorebi

☎ 03-6904-8797

URL <http://r.goepe.jp/komorebi2017>



- 📍 1F Maison Yamazaki, 1-39-25 Kami-Shakujii, Nerima-ku
- 🕒 12:00 - 15:00
17:00 - 24:00
- ✖ Irregular (Reservations are recommended)
- 🚶 5 min. walk from Seibu Shinjuku Line Kami-shakujii Station South Exit



Signature menu

Akirruno-shi grown Akikawa Beef Steak cooked on Mt. Fuji Lava Stone Plate

Price 4,200yen

Available Year-round

Ingredients Akikawa beef and Nerima grown vegetables

Rice Cooked with Truffle and Nerima Vegetables

Price 2,200yen

Available Year-round

Ingredients Nerima grown vegetables, Tokyo *Shamo* Chicken bouillon



Tonkatsu Marutoshi

☎ 03-3931-2588

URL <http://www.kitamachi.or.jp/marutoshi.htm>



- 📍 2-36-3 Kitamachi, Nerima-ku
- 🕒 12:00 – 15:00
18:00 – 21:30
- ✖ Irregular
- 🚶 1 min. walk from Tobu Tojo Line
Tobu-Nerima Station



Signature menu

Marutoshi Set Meal

Price	2,000yen (excl.)
Available	Year-round
Ingredients used	Seasonal vegetables from Nerima (cabbage, daikon radish in our pickles, carrots in our <i>butajiru</i> soup, etc.)

Nerima Kitamachi Shigure Simmered Set Meal

Price	1,000yen (excl.) Available Year-round
Ingredients used	Seasonal vegetables from Nerima (cabbage, daikon radish in our pickles, carrots in our <i>butajiru</i> soup, etc.) *ground daikon radish in addition to the above



Tokyo Cuisine Enoki

☎ 03-5831-2431

URL <http://enokinoyakata.com/>



- 📍 Lynx Rokucho, 2-7-15 Nishikahei, Adachi-ku
- 🕒 17:00 – 22:30 (Lunch served on weekends)
- ✖ Tuesdays
- 🚶 5 min. walk from Tsukuba Express Rokucho Station
12 min. walk from Chiyoda Line Kita-Ayase Station
20 min. walk from Tobu Skytree Line Gotanno Station



Signature menu

Sliced and Grilled A4, A5 Grade Akigawa Beef

Price	From 680yen (tax excl.)
Available	Year-round
Ingredients used	Akigawa beef (from Akiruno), Japanese mustard spinach (from Rokucho, Adachi-ku), soy sauce (from Kameido)

Tokyo Shamo Chicken Ultimate Oyakodon Rice Bowl

Price	1,650yen (tax excl.)
Available	Year-round
Ingredients used	Tokyo <i>shamo</i> Chicken (from Akiruno), <i>Goto</i> eggs (from Akiruno), soy sauce (from Kameido)



Kitchen Toretate

☎ 03-3853-4114

URL <http://www.ces-net.jp/toshino/>



📍 Inside Toshi Agricultural Park,
2-44-1 Shikahama Adachi-ku

🕒 1st Floor: 10:00 - 17:00 2nd Floor: 11:00 - 17:00

✖ 1st and 2nd floors: **Wednesdays**
2nd floor: **Thursdays**

🚗 From Nishiarai Station take the "Shikihama Toshi Agricultural Park Route" Tobu Community Bus and get off at the last stop



Signature
menu

Toretate Set Meal

Price 900yen

Available Year-round

Ingredients Vegetables available in the
used park

Adachi greens pasta tomato sauce (with eggplant) and salad

Price 850yen Available Year-round

Ingredients The pasta uses Adachi greens (Japanese
used mustard spinach from Adachi-ku) paste,
which is kneaded into the pasta
The salad uses raw vegetables that were
harvested in the park



Charcoal Grilled Skewered Meat Uekusa

☎ 03-3601-3733

URL



📍 3-11-5 Kameari, Katsushika-ku

🕒 17:00 - 24:00 (Last call 23:30)

✖ Tuesdays

🚗 3 min. walk from JR Joban Line Kameari Station



Signature
menu

Katsushika Onion Hotpot

Price 918yen

Available November to March

Ingredients Onion (from Shibamata, Katsushika)
used

Grilled Tomatoes with Herbs

Price 216yen

Available June to September

Ingredients Tomatoes (From Katsushika)
used



Soba Noodles Choujyuan

☎ 03-3654-6739

URL <http://choujyuan.com/choujyuan/>



- 📍 3-29-5 Nishiichinoe, Edogawa-ku
- 🕒 11:00 – 15:00/17:00 – 20:00
- ✖ Thursdays
- 🚶 17 min. walk from Toei Shinjuku Line Ichinoe Station
5 min. walk from the nearest bus stop “Nishiichinoe Sancho-me”
*Look for the “Komatsuna Udon” Flag

Signature menu



Japanese Mustard Spinach Udon Noodles

Price 600yen

Available Year-round

Ingredients used Japanese mustard spinach from Edogawa

Japanese Mustard Spinach Soba Noodles

Price 600yen

Available Year-round

Ingredients used Japanese mustard spinach from Edogawa



Healthy Home Cooking and Indian Curry Restaurant

Violetta

☎ 03-3652-1927

URL <http://violettatokyo.jimdo.com/>



- 📍 1-23-6 Matsushima, Edogawa-ku
- 🕒 Lunch 11:00 – 14:00
Dinner 17:30 – 21:30
- ✖ Tuesdays, 2nd and 4th Mondays of every month (*Lunch only on Mondays)
- 🚶 24 min. walk from JR Sobu Line Shin-Koiwa Station South Exit
Bus: 5 min. walk from Edogawa Kuyakusho-mae, the 4th stop on buses bound for Kasai or Nishikasai

Signature menu



Japanese Mustard Spinach Curry from Edogawa

Price 850yen

Available Year-round

Ingredients used Japanese mustard spinach from Edogawa

Japanese Mustard Spinach Salad from Edogawa

Price 650yen (Half Size: 340yen)

Available Year-round (Not available in summer sometimes)

Ingredients used Japanese mustard spinach from Edogawa



Shunsensaizen

Takuju Funabori Honten



Signature menu

Japanese Mustard Spinach and Mushroom Salad

Price 745yen

Available Year-round

Ingredients Japanese mustard spinach used from Edogawa

Japanese Mustard Spinach and Bacon Stir-fry

Price 637yen

Available Year-round

Ingredients Japanese mustard spinach used from Edogawa

☎ 03-5696-0138

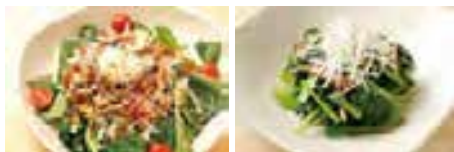
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📍 B1F Casa Shida, 3-5-19 Funabori, Edogawa-ku

🕒 Weekdays 16:00 - 25:00
Saturdays 15:00 - 25:00
Sundays and Holidays 15:00 - 24:30

✕ Open everyday

🚶 2 min. walk from Toei Shinjuku Line Funabori Station



Shunsensaizen

Takuju Minami-koiwa



Signature menu

Japanese Mustard Spinach and Mushroom Salad

Price 745yen

Available Year-round

Ingredients Japanese mustard spinach used from Edogawa

Japanese Mustard Spinach and Bacon Stir-fry

Price 637yen

Available Year-round

Ingredients Japanese mustard spinach used from Edogawa

☎ 03-6458-9198

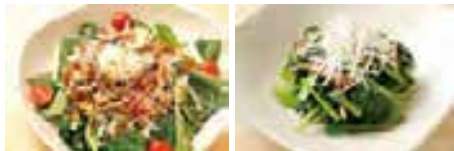
URL <https://www.hotpepper.jp/strJ001126184/>

📍 First Floor, 3-25-12 Minami-koiwa, Edogawa-ku

🕒 Weekdays 16:00 - 24:30
Weekends and Holidays 15:00 - 24:30

✕ Mondays

🚶 14 min. walk from JR Sobu Line Koiwa Station South Exit



Shunsensaizen
Fukukoboshi Hirai

☎ 03-6657-2414

URL <https://www.hotpepper.jp/strJ001126182/>



📍 3F Bell Mo Ace, 5-21-12 Hirai, Edogawa-ku

🕒 Weekdays 16:00 – 24:30
Sundays and Holidays 15:00 – 24:30

✖ Open everyday

🚶 1 min. walk from JR Sobu Line Hirai Station



Signature menu

Japanese Mustard Spinach and Mushroom Salad

Price 745yen

Available Year-round

Ingredients Japanese mustard spinach used from Edogawa

Japanese Mustard Spinach and Bacon Stir-fry

Price 637yen

Available Year-round

Ingredients Japanese mustard spinach used from Edogawa



Edogawa

Nidaime (2nd Generation)
Tatsu

☎ 03-3877-2255

URL <https://www.facebook.com/nidaime.tatsu/>



📍 1F La Esquina 5-33-8 Higashikasai, Edogawa-ku

🕒 11:30-14:30/18:00-2:00 next morning

✖ Mondays (Only at night on Tuesdays)

🚶 9 min. walk from Tozai Line Kasai Station



Signature menu

Edogawa Japanese Mustard Spinach Gyoza/Boiled Gyoza

Price 540yen

Available Year-round

Ingredients Japanese mustard spinach from Edogawa used (Used for the skin and filling of the gyoza)



Edogawa