

冊子のイメージ

(飲食店紹介ページの主な掲載内容)

飲食店名、所在地、地図（島しょ地域はQRコードで地図表示）、電話番号、主なメニュー名、価格（島しょ地域のみ）、使用食材など

○「とうきょう特産食材使用店ガイド」英語版（23区及び多摩地域の飲食店（176店）を紹介）

HAL YAMASHITA Tokyo ☎ 03-5413-0086
URL: www.hal-yamashita.com

📍 Tokyo Midtown Galleria 1F
D-0119, 9-7-4 Akasaka, Minato-ku
🕒 11:00 - 15:00 / 17:30 - 23:00
🚫 Mondays, and days that Midtown is closed
📍 3 min. walk from Toei Oedo Line Roppongi Station

Signature menu
Japanese wagyu black beef charcoal grilled with A5 class charcoal, marinated Tokyo tomatoes
Available: Year-round
Ingredients: Tomatoes (from Kokubunji)
*Vegetables grown in Tokyo may change without notice according to the season and menu.

Specially Selected Seafood Chirashi Sushi
Available: Year-round
Ingredients: Shiso leaf (from Kokubunji) used

PÂTISSERIE TERROIR ☎ 0428-34-9525
URL: <https://www.patisserieterroir.com/>

📍 Central Heights Kasumi A102, 5-9-2 Imamdera, Ome-shi
🕒 9:00 - 19:00
🚫 Thursdays + 1 Irregular day each month
📍 Take the bus from the East Exit of JR Ome Line Ozaki Station
7 min. walk from Miyanomae Bus Stop

Signature menu
Smooth Ome Pudding
Available: Year-round
Ingredients: Chicken eggs (from Ome), Tokyo milk

Hojicha Caramel and Green Tea Flan
Available: Year-round
Ingredients: Tokyo milk, Hojicha (from Ome), green tea (from Mzuzho)

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○「東京 島じまん食材使用店」ガイドブック英語版（島しょ地域の飲食店（88店）を紹介）

MARUGO
URL: <https://www.instagram.com/0505marugo/>
Address: 6-10-2 Hoshino, Niijima-cho
Opening hours: 7:00 - 20:00 / 11:00 - 17:00 (reservations required except in summer)
Closed: Mondays and Tuesdays (open throughout the week from July to September)
☎ 04992-7-5180

MARUGO was fully renovated and reopened in 2023. Come and have a relaxing time in the spacious interior of the restaurant. The menu features dishes that use local island ingredients as far as possible, both for seafood and agricultural products. We look forward to welcoming you to the restaurant.

Shima pepperoncino
Food used: Ashitaba, green chili peppers
Available: Golden Week, summer ¥1,280
This dish makes the most of the flavors of ashitaba and island chili peppers. It is seasoned simply and finished off with a sprinkling of island seaweed over the top.

Poke bowl
Food used: Local fish, local vegetables
Available: Golden Week, summer ¥1,280
Using freshly harvested fish and vegetables, the traditional Hawaiian "Poke" dish is seasoned and recreated in MARUGO's unique style.

Shiratama cream anmitsu
Food used: Kanten jelly
Available: Year-round ¥580
Kanten jelly, made with tengusa algae from Niijima, goes well with the subtle sweetness of homemade red bean paste. You can choose from vanilla or matcha sea ice-cream flavors.

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