

information

Mandarin Oriental, Tokyo
2-1-1, Nihonbashi Muromachi, Chuo-ku, Tokyo 103-8328, Japan
Telephone +81 (3) 3270 8800 Facsimile +81 (3) 3270 8828
www.mandarinoriental.com/tokyo



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

Founded in 1842, Chikusen specializes in two very different types of kimonos; *Edo komon* and *yukatas*. The formal kimono, *Edo komon* is made from silk dyed in a single, subdued colour and printed with traditional late-Edo patterns such as morning glories, foxes, bamboo, waves, and cherry and plum blossoms. *Edo komon* can be recognized by its intricate design in a form of fine dots, some the size of pinheads. On the other hand, *Yukatas* are light-weight, casual kimonos made out of cotton or linen, and are often worn for attending 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, the authentic confectionery shop, was established in 1857 as a portable stall inside Nihonbashi's sprawling fish market, specializing in sweets called *kintsuba* (rolls of sweet bean paste coated with flour). Today it is recognized as a top producer of various types of Japanese confectioneries. Their original *kintsuba*, as well as such other signature confectionaries such as *eitaro* stick candy, *natto* sweet beans, as well as specials of the season are worth a try.

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

Ibasen, the creator of Mandarin Oriental, Tokyo's symbolic fan, commenced its trade 400 years ago to service the Shogunate in Edo with its *washi* (Japanese paper) and bamboo products. Towards the end of the Edo era, it started to specialize in fans with *ukiyo-e* woodblock prints depicting Edo daily life, as well as managing production of *ukiyo-es* for Utagawa Hiroshige and other well-known artists. Today, Ibasen prints are found in fine art museums all over the world; the shop carries a beautiful selection of traditional paper fans and is an ideal place to learn about this valued form of art.

For information and reservations,
ring +81 (3) 3270 8240 or
email us at moty-concierge@mohg.com
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

Kiya has been creating high-quality cutlery for more than 200 years, managing to re-invent itself by combining traditional craftsmanship and technology to cater to this modern age. This specialty shop showcases products crafted from new material such as cosmic steel and titanium alloy while retaining the elegance from ancient times. Ideal to purchase cutlery, kitchen tools, and related bladed 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 17th century, Kuroeya has carried fine-quality lacquer ware, which are typically utensils made out of wood and coated with sap from Japanese lacquer trees. Kuroeya's intimate shop features approximately 1,500 lustrous but practical lacquer ware items 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

Since 1699, Ninben has traded its *katsuobushi* or fermented dried bonito, an essential ingredient for the Japanese cuisine and cooking. The dried bonito is extremely hard and is shaved like wood upon use, and is consumed as bonito flakes or used in broth. This is an ideal place to try out this unique Japanese delicacy and to learn about how to cook with this Japanese ingredient.

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)

Established in 1653, Ozu Washi is renowned for its colourful handmade papers and facilitate a gallery where beautiful antique *washi* paper is on display. The entire papermaking process is displayed in its studio or, guests may experience the *washi* paper process for a small fee, reservations required.

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

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



(H) Sembikiya-Sohonten - Fruits

Opened by a samurai in 1843, Sembikiya was the first merchant in Japan to trade imported fruit, as well as being the pioneer of producing Japanese muskmelons in greenhouses. Now with multiple stores with cafes and restaurants, Sembikiya continues to introduce a wide variety of imported fruits from around the world. Sembikiya has traded at its Nihonbashi site since 1867 and is located in the same building as the hotel.

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

(I) Yamamotoyama - Japanese Tea

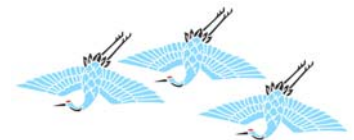
Since 1690, Yamamotoyama started business in Kyoto and moved to Nihonbashi to trade its high-quality green tea called *gyokuro*. *Gyokuro* tea, as well as *nori* or seaweed algae, are two of its signature products long appreciated by the Japanese household.

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

Yamamoto Nori has specialized in its *nori* or seaweed algae production for 150 years. *Nori*, familiar for its use in sushi, soba noodles and other Japanese dishes, was originally prepared for the Meiji Emperor to take as a gift on his visit to Kyoto in 1869. The *nori* snacks served at the shop are favorites for 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



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

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 Japanese-Style Western Cuisine including famous dishes such as “*omu-raisu*” (omelet with rice), mild curry, and “*hayashi rice*” (beef stew with rice). Taimeiken consist of two stories, the lower serving in a more casual style.

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 in Tempura batter and deep-fried.

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*, a refined form of Japanese cuisine. Dishes are mainly composed of vegetables and seafood with seaweed and mushroom-based seasonings.

1-12-3 Nihonbashi Muromachi, Chuo-ku, Tokyo

2- minute walk from the hotel

(N) Nihonbashi Tamai Muromachiten - Anago

Many visitors to Japan are familiar with *unagi*, or freshwater eel, on the other hand this famed restaurant, Tamai, serves *anago*, or sea eel. *Anago* is lighter than *unagi* and not as sweet; it has 50 percent less fat, full of vitamins and is healthy. 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.

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.

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).

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.

COREDO Muromachi 4F, 2-2-1 Nihonbashi Muromachi, Chuo-ku, Tokyo
1-minute walk from the hotel

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

神田駅
Kanda Station

小伝馬町
Kodenmacho

大江戸
Oedo

室町砂場
Muromachi Sunaba

⑬ てん茂
L Tenmo

⑮ 日本橋玉ゐ
N Nihonbashi Tamai

③ 小津和紙
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

entrance

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

三井記念美術館
Mitsui Memorial Museum

ユイト
YUITO

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
C Ibasen

箔座日本橋 Hakuza Nihonbashi

④ 木屋

⑧ にんべん

⑪ ざくろ室町店 ③ Zakuro Muromachiten

コレド室町
COREDO Muromachi

⑭ 割烹とよだ
M Kappo Toyoda

宇田川
Udagawa

⑬ 伊勢定
P Isesada

⑯ 利久庵
Rikyuuan

割烹松楽 Kappo Shoraku

有便堂 Yubendo

⑨ 山本海苔店
J Yamamoto Noriten

貨幣博物館
Money Museum

半蔵門線 Hanzomon Line

三越 Mitsukoshi
Department Store

三越新館
Mitsukoshi Annex

三越前 Mitsukoshimae

紅葉川 Momijigawa

日本橋
Nihonbashi Bridge

首都高速道路 Metropolitan Expressway

永代通り Eitai-Dori

日本橋口
Nihonbashi Entrance

東西線 Tozai Line

② 榮太樓總本舗
Eitaro Sohonpo

⑤ 黒江屋
E 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
K Taimeken

日本橋
Nihonbashi

⑩ 山本山
Yamamotoyama

① Yamamotoyama
山本山喫茶室
Yamamotoyama Tea Room

はいばら
Haibara

高島屋
Takashimaya
Department Store

日本橋山田屋
Nihonbashi Yamadaya

嶋村
Shimamura

日本橋ゆかり
Nihonbashi Yukari

八重洲大飯店
Yaesu Daihanten

京都館
Kyotokan

北海道フーディスト
Hokkaido Foodist

織音
Orine

ブリヂストン美術館
Bridgestone Museum
of Art

中央通り Chuo-Dori

昭和通り Showa-Dori

都営浅草線 Toei Asakusa Line

東京駅
Tokyo Station



0 50 100
(m)



マンダリン オリエンタル 東京
〒103-8328 東京都中央区日本橋室町2-1-1
2-1-1 Nihonbashi Muromachi, Chuo-ku, Tokyo
Telephone (03) 3270 8800
www.mandarinoriental.co.jp/tokyo