

TOKYO

THERE'S MORE THAN ONE WAY TO DISCOVER A DESTINATION
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IN THE RACE TO TOKYO'S 2020 OLYMPICS, the world's largest city deserves to be viewed through a new lens. Much has been written about Tokyo's wild neon canyons and wacky cat cafés, but the greater metropolis area of 37.8 million residents is also one of Japan's (and the world's) most graceful cities, with more tranquil temples, subdued sushi joints and meticulously designed hotels than any other city.

TOKYO

FOODIE

WHERE TO STAY ▶

Park Hyatt Tokyo
Occupying the upper floors of Pritzker laureate Kenzo Tange's Shinjuku Park Tower, this hotel's sanctuary rooms—timelessly designed by John Morford—feature views of Mount Fuji and the neon of Shinjuku below. hyatt.com



BREAKFAST

Orido Cafe and Cooking School
Head west to the Kichijoji neighborhood for matcha muffins, vegetable and meat *sando* (sandwiches) or cooking lessons on *amazake* and soba at this natural kitchen, café and workshop. orido.life



◀ LUNCH

Sushi no Midori
Locals swear by the quality of fish at this busy sushi restaurant in Shibuya Station. Try to score a counter seat, where chatty chefs serve up scarlet cuts of *otoro* (tuna belly), pearly *hotate* (scallop) and chewy *anago* (saltwater eel). sushinomidori.co.jp



◀ AFTERNOON

Kappabashi Kitchenware Town
This street is lined with restaurant supply shops and is mecca for home cooks. Stock up on Japanese knives, sake cups, dishware, cedar chopsticks and more. kappabashi.or.jp



◀ DINNER

Shinpo
Tokyo has hundreds of Michelin-starred restaurants, but humble and casual Shinpo in Sugunami City is a cult favorite, plating up excellent sashimi, *agedashi dofu* (fried tofu in dashi) and unusual seasonal specialties. 3-chōme-38-14 Shōan, Sugunami-ku

CREATIVE



◀ WHERE TO STAY

Hoshinoya Tokyo
This tower encased in a black metal grid opened in 2016 to much acclaim. Inside, sliding *washi* screens, robes and bamboo and chestnut closets add ryokan touches, while tea ceremonies and a 17th-floor onsen make it hard to leave. hoshinoya.com



◀ BREAKFAST

The Workers Coffee
Tucked away on a quiet corner in Nakameguro, this sunny café is popular with Tokyo creatives looking for caffeine hits, pastries and sandwiches. theworks.tokyo/first-floor#workerscoffee



◀ LUNCH

Down the Stairs
This subterranean café by Arts&Science is a stylish refuge from Omotesando's bustling streets, with a menu focused on organic ingredients. arts-science.com/shop/down-the-stairs

AFTERNOON ▶

Mori Building Digital Art Museum
This not-to-be-missed showcase of digital art is by turns EPCOT and Art Basel. Exhibits by the museum's collective of artists—called teamLab—are worth the wait and include interactive art made with a variety of digital technologies such as sensors, networks, light and sound. borderless.teamlab.art



DINNER

Nakame no Teppen Honten
Alice in Wonderland visits Japan at this izakaya hidden behind a tiny door. It's full of locals digging into cold tofu and seared wagyu with sake amid boisterous shouts of "Kanpai!" mugen-c.jp/store_nakameguro

BUDGET TRAVELER

WHERE TO STAY ▶

Dormy Inn Express Asakusa
This chain of comfortable budget hotels always has excellent onsen, and the rooftop baths here overlooking the Tokyo Skytree and Asakusa's colorful skyline are no exception. hotespa.net/hotels/asakusa



◀ BRUNCH

Takashimaya Food Hall, Shinjuku
One of Japan's largest *depa-chikas* (basement-level food courts) is a 2,700-square-foot warren of produce, fish and meat vendors—and 36 sizzling restaurants, many open for brunch. global.restaurants-park.jp/en

LUNCH

Tonkatsu Suzuki
Beloved for its speed, affordability and quality, this pork katsu joint in Tokyo Station serves up hefty cuts of panko-breaded pork chops with heaps of shredded cabbage and a rich, clove-heavy sauce. [Marunouchi, 1 chōme-9-1](http://Marunouchi,1chome-9-1)



◀ AFTERNOON

Inokashira Enshi Park
Surprisingly off-radar for tourists, this sanctuary of green in outlying Kichijoji is replete with duck ponds, old-growth trees, Buddhist temples and Shinto shrines. Anime geeks will love its proximity to the Ghibli Museum.

DINNER ▶

Gyu-Kaku
This ubiquitous chain of affordable Japanese *yakiniku* (grilled barbecue) joints is a favorite of penny-pinchers and students. Surprisingly excellent cuts of marbled wagyu beef are delivered to your tabletop grill. gyukaku.ne.jp



HONEYMOONERS



◀ WHERE TO STAY

Aman Tokyo
Japan's first Aman property opened in Tokyo in 2014 with privileged views of the Imperial Palace Gardens and Mount Fuji and spacious rooms with blond wood walls, deep tubs and supersoft beds. The meditative lobby defies Instagram capture. aman.com

BREAKFAST ▶

Moke's Bread & Breakfast
Carb-load your morning at this airy, light-filled Hawaiian pancake restaurant in Nakameguro, where you can trade your ordinary maple and blueberries for the signature pancakes drenched in *lilikoi* (passionfruit) and cream cheese sauce. mokeshawaii.com



LUNCH ▶

Sukiyabashi Jiro
Michelin gave this unassuming spot three stars long before it starred in the documentary *Jiro Dreams of Sushi*. Reservations at the Ginza basement locale must be made months ahead. sushi-jiro.jp



◀ AFTERNOON

Nakameguro Canal
Some assume Japan is all neon, noise and wacky milkmaid cafés, but it's actually an extremely quiet and subdued city. Point in case: The Nakameguro Canal, lined by cherry trees, elegant boutiques, cafés and bookstores.

DINNER

Hashidaya
Slip off your shoes and slide into a sunken table at this romantic two-story restaurant specializing in a variety of *nabe*—tabletop hot pots simmering with fragrant gingered chicken balls, shitake, enoki, carrots and snow peas. hashidaya.com

REPEAT VISITOR

WHERE TO STAY ▶

Palace Hotel Tokyo
Buck the chains at this iconic 290-room Japanese hotel in Marunouchi that opened in 2014 after a major three-year refurb. The open-air balconies, a rarity in Tokyo, offer eagle-eye views of the Imperial Palace's moats. palacehoteltokyo.com



◀ BREAKFAST

Locale
This relaxed 20-seat restaurant from California chef Katy Cole is a weekend breakfast and brunch go-to in Meguro. The menu emphasizes vegetables, fruits and meats sourced from organic farmers she's met herself. locale.tokyo

LUNCH

Pizzeria e Trattoria da Isa
Hisanori Yamamoto won Napoli's World Pizza Cup three years in a row. His brick oven-baked brittle crust is a sublime canvas for tasty Japanese twists like eggplant and cod roe. da-isa.jp



AFTERNOON ▶

Meguro Sky Garden
This tranquil rooftop garden lined with endemic Japanese grasses and bee-friendly plants sits atop a triple-decker motorway rotary, but you'd never guess it while sitting on one of its quiet benches.

◀ DINNER

Tanuki Izakaya
Asakusa has two izakaya named Tanuki; visit the one with the *tanuki* (raccoon figurines) outside for Japanese soul food like chargrilled eggplant in dashi and crispy *karaage* (fried chicken). 1-chōme-8-9 Nishiasakusa, Taitō-ku

