



ALTOURJAPAN
アルツア＝ジャパン

ALTOUR Japan Selections
Tokyo Michelin Restaurant List



Ryugin (龍吟) ★★★

Cuisine:	Japanese
Dinner Budget:	JPY40,000
Address:	7F, Tokyo Midtown, Hibiya, 1-1-2 Yurakucho, Chiyoda-ku, Tokyo
Hours:	Dinner 5:30pm-11:00pm L.O.8pm
Closed on:	Not fixed
Description:	This is an authentic Japanese restaurant that uses seasonal selected ingredients to entertain the taste of each season. You can feel Japanese splits though Japanese cuisine, and It was chosen as "Best Restaurant in Asia" and "Best Restaurant in the World" .
URL:	http://www.nihonryori-ryugin.com/en/
Tel:	03-6630-0007
Menu:	http://www.nihonryori-ryugin.com/en/menu/
Cancellation Policy:	On the day 100%
Booking window:	1month
Direct booking:	Via Hotel



Kanda (かんだ) ★★★

Cuisine:	Japanese
Dinner Budget:	JPY 24,000-36,000
Address:	1F, Calm Motoazabu, 3-6-34 Motoazabu, Minato-ku, Tokyo
Hours:	Dinner 5:30pm-10pm (L.O.)
Closed on:	Mid-August, late December-early January, Sunday & Public Holidays
Description:	A famous KAISEKI cuisine restaurant continues to earn a 3 star Michelin Guide every year, where guests can enjoy cuisine tailored to their guests at the perfect timing.
URL:	http://nihonryori-kanda.com/english/
Tel:	03-5786-0150
Menu:	http://nihonryori-kanda.com/english/menu/
Cancellation Policy:	(Private room) On the day:100%, A day before:50% (Counter) On the day:100%, A day before:50%, 2days-a week before:30%
Booking window:	2months
Direct booking:	OK





Akasaka Kikunoi (赤坂 菊乃井) ★★

Cuisine:	Japanese
Lunch Budget:	JPY 12,000
Dinner Budget:	JPY 20,000-38,000
Address:	6-13-8 Akasaka, Minato-ku, Tokyo
Hours:	Lunch 12pm-12:30pm (L.O.) Dinner 5pm-7:30pm (L.O.)
Closed on:	Mid-August & late December-Early January & Sunday, Monday
Description:	This is a creative KAISEKI style restaurant that begins with an aperitif and can be enjoyed with the eyes and tongue using seasonal ingredients.
URL:	http://kikunoi.jp/kikunoiweb.en/top
Tel:	03-3568-6055
Menu:	http://kikunoi.jp/kikunoiweb.en/Ryori/index
Cancellation Policy:	On the day: 30%
Booking window:	Anytime
Direct booking:	OK



Ginza Koju (銀座 小十) ★★

Cuisine:	Japanese
Lunch Budget:	JPY 24,000
Dinner Budget:	JPY 34,000
Address:	4F, Carioca Bldg, 5-4-8 Ginza, Chuo-ku, Tokyo
Hours:	Lunch 12pm-1pm (L.O.) Dinner 6pm-9:30pm (L.O.)
Closed on:	Mid-August, late December-early January & Sunday and Public Holidays
Description:	The seafood is carefully selected from fresh ingredients wholesaled every day from Tsukiji fish market, and the taste of carefully prepared dishes, one by one, is truly a masterpiece worthy of Michelin stars.
URL (Japanese only):	http://www.kojyu.jp
Tel:	03-6215-9544
Cancellation Policy:	On the day: 100%, A day before: 50%
Booking window:	Next month of the reservation to the first business day of each month
Direct booking:	OK





Sushi Saito (鮨 さいとう) ★★★

Cuisine:	Sushi
Lunch Budget:	JPY 5,500-17,000
	Dinner Budget: JPY27,000
Address:	1F, Ark Hills South Tower, 1-4-5 Roppongi, Minato-ku, Tokyo
Hours:	Lunch 12pm-2pm (L.O.) Dinner 5pm-10pm (L.O.)
Closed on:	Mid-August, late December-early January, Sunday & Public Holiday Mondays
Description:	All of the masterpieces made with simple techniques such as boiled, steamed, pickled and roasted have a delicate taste. SHARI (sushi rice) is made with special rice, using only red vinegar and salt. You can enjoy the best experience never had.
URL:	https://www.arkhills.com/en/shops_restaurants/restaurants/00010.html
Tel:	03-3589-4412
Cancellation Policy:	No cancel charge
Booking window:	Next month of the reservation to the first business day of each month
Direct booking:	OK



Sushi Yoshitake (鮨 よしたけ) ★★★

Cuisine:	Sushi
Dinner Budget:	JPY 35,000
Address:	B1F, Ginza Misuzu Bldg, 8-10-3 Ginza, Chuo-ku, Tokyo
Hours:	Dinner 6pm-8:15pm, 8:30pm-10:45pm
Closed on:	Sunday and Public Holidays
Description:	The chef Mr. Yoshitake goes to Tsukiji fish market himself to select carefully products. The unique and delicious sauces he creates are especially delicious when served in combination with gelee and crab paste.
URL (Japanese only):	http://sushi-yoshitake.com/
Tel:	03-6253-7331
Cancellation Policy:	On the day 100%
Booking window:	1month
Direct booking:	Via Hotel





Sawada (さわ田) ★★

Cuisine:	Sushi
Lunch Budget:	JPY 25,000
Dinner Budget:	JPY 35,000
Address:	3F, MC Bldg, 5-9-19 Ginza, Chuo-ku, Tokyo
Hours:	Lunch 12pm-2pm Dinner Tuesday-Friday 6pm-8:30pm
Closed on:	Monday
Description:	Sawada is a famous sushi restaurant in Ginza has earned two Michelin stars. You can taste the tradition of Edo-Mae style Sushi.
URL:	N/A
Tel:	03-3571-4711
Cancellation Policy:	On the day 100%
Booking window:	1st business day for next month
Direct booking:	Via Hotel



Harutaka (青空) ★★

Cuisine:	Sushi
Dinner Budget:	JPY 29,000-40,000
Address:	6F, Ginza Tokiden, 8-3-1 Ginza, Chuo-ku, Tokyo
Hours:	Dinner 5pm-12am L.O.10pm
Closed on:	Sunday and Public Holidays
Description:	The chef Mr. Takahashi, trained in popular restaurants in Sapporo and Ginza, then opened in Ginza in 2006. The course is chef's choice, but also the guest's request allowed.
URL:	N/A
Tel:	03-3573-1144
Cancellation Policy:	On the day 100%
Booking window:	1month
Direct booking:	OK





Sushi Kanesaka (鮨 かねさか) ★

Cuisine:	Sushi
Lunch Budget:	JPY5,500-17,000
Dinner Budget:	JPY27,000-38,000
Address:	B1F, Ginza Misuzu Bldg, 8-10-3 Ginza, Chuo-ku, Tokyo
Hours:	Lunch 11:30am-2pm L.O.1pm Dinner 5pm-10pm L.O.9pm
Closed on:	Mid-August & late December-early January
Description:	The owner chef trained at "KYUBEI" for 10 years and then became independent. This authentic sushi restaurant earned a 2-star Michelin Guide in Ginza.
URL (Japanese only):	http://www.sushi-kanesaka.com/
Tel:	03-5568-4411
Cancellation Policy:	On the day: Lunch JPY10,800 per person / Dinner JPY16,200 per person
Booking window:	1month
Direct booking:	OK



Bird Land (Ginza) (バードランド) ★

Cuisine:	Yakitori
Dinner Budget:	JPY6,000-10,000
Address:	B1F, Tsukamoto Sozan Bldg, 4-2-15 Ginza, Chuo-ku, Tokyo
Hours:	Dinner 5pm-10pm L.O.9:30pm
Closed on:	late December-early January, Sunday, Monday & Public Holidays
Description:	JIDORI Yakitori cooked by the craftsman who knows the characteristics of the best charcoal is exquisite, and they have great selections of sake and wines that go great with yakitori.
URL (Japanese only):	http://ginza-birdland.sakura.ne.jp
Tel:	03-5250-1081
Cancellation Policy:	No show: JPY6,300 per person
Booking window:	Anytime (preferably a month before)
Direct booking:	OK





Narisawa ★★

Cuisine:	Innovative
Lunch Budget:	JPY 30,000
	Dinner Budget: JPY 36,000
Address:	2-6-15 Minamiaoyama, Minato-ku, Tokyo
Hours:	12pm-1pm (L.O.) Dinner 6:30pm-8pm (L.O.)
Closed on:	Sunday and Monday
Description:	The dishes created by Mr. Narisawa are exceptional, as they go through the east and west and feel the four seasons while appreciating the blessings of nature such as water, plants and animals.
URL:	https://www.narisawa-yoshihiro-en.com/
Tel:	03-5785-0799
Menu:	https://www.narisawa-yoshihiro-en.com/menu
Cancellation Policy:	A day before-on the day:100%, 2days before:50%
Booking window:	Next month of the reservation to the first business day of each month
Direct booking:	OK



Joël Robuchon (ジョエル・ロブション) ★★★★★

Cuisine:	French
Lunch Budget:	JPY 14,000-51,000
Dinner Budget:	JPY 25,000-51,000
Address:	Yebisu Garden Place, 1-13-1 Mita, Meguro-ku, Tokyo
Hours:	Lunch weekends 12pm-4pm L.O. 2pm Dinner 6pm-0am L.O.9pm
Closed on:	Only 1 day in FEB (The date is not fixed)
Description:	Of the restaurant styles bearing the Joël Robuchon name, this restaurant is at the apex, as showcased by one its specialties, 'Le Caviar Impérial'. Experience the restaurant's supremely luxurious take on the world with dishes that have been described by many a foodie as "art on a plate".
URL:	https://www.robuchon.jp/en/shop-list/joelrobuchon
Tel:	03-5424-1347
Menu:	https://www.robuchon.jp/en/shop-list/joelrobuchon
Cancellation Policy:	On the day: 100%, 3 days - 1 day before: 80%, 4days - 1 week before: 60%
Booking window:	2 months
Direct booking:	OK

