

October 2016

tokyo
weekender

the. conciierge

The Weekender list of all that's good in Tokyo



the. concierge

At your service

What do you do when you're looking for a great place to eat, drink, shop, sleep, or play in Tokyo? Most likely, you turn to the all-knowing Google for a recommendation. While this is a good option in theory, it often means sifting through unreliable customer reviews, possibly decoding Google Translate to check details, and never being quite sure if a place has closed down (in Tokyo, you just never know).

To make things easier for you, we decided to launch The Concierge, giving you a roundup of great restaurants, hotels, and other venues – all listed right here in this mini mag. It's small enough to fit into your kitchen drawer, hand- or man-bag, so you can whip it out whenever spontaneous dinner reservations are needed. What's more, it'll often include discounts or special reader campaigns just for you (see page 19).

In order to ensure you're always up to date, look out for a fresh copy of The Concierge every month, printed and distributed along with Tokyo Weekender magazine – so it's available at all the venues around Tokyo where you'd usually pick up our mag (find stockists at tinyurl.com/TW-mag-distribution). And just in case you forget your copy at home, we'll also be listing all the Concierge venues on a special page on Tokyo Weekender's website at www.tokyoweekender.com/concierge. Because we're nice like that.



ENGAWA

Building Shared Perspectives

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www.engawa.global

® restaurants



WHAT WOULD YOU LIKE FOR DINNER?

Whether you're in the mood for some fine French dining, or you'd like to introduce a group of friends to *yakiniku*, we've rounded up a perfect mix to choose from.




Byakko



Thanks to its distinct four seasons and its abundant natural resources, Japan has developed a food culture that is recognized for the healthiness of its ingredients, its balance of unique flavors, and its sheer variety. Restaurant Byakko strives to pass on traditional Japanese food culture to the next generation, preserving its exquisite taste and beauty in a wide range of delicious, satisfying meals.

Average Price: Lunch ¥3,000 Dinner ¥12,000




-  www.byakko.link/index.html
-  03-3261-5872
-  3-5-14 Kudanminami, Chiyoda-ku

Chiriri Kyobashi

At this Kyoto-style shabu shabu restaurant, you can expect an elegant atmosphere, with tasteful decor and kimono-clad staff. Private rooms can be arranged for parties of four to 60, as can tatami rooms with Western-style tables or *horigotatsu* (low tables with floor seating). It's also one of the few places where you can eat Japan's famed Omi wagyu at a reasonable price. Sushi and vegetarian options are also available.

Average Price: Dinner ¥7,000



-  www.chiriri.co.jp
-  03-5250-1551
-  2-7-19 Kyobashi, Chuo-ku






Chiriri Toranomom

Since opening its first restaurant in Shiga Prefecture nearly 70 years ago, Chiriri has been proud to serve Omi wagyu, which is recognized as one of the country's three top varieties of Japanese beef, in its shabu shabu. Along with this famous Omi wagyu, the restaurant also serves pork, tempura, sushi, sashimi, and vegetable plates in course meals and a la carte. The traditional Japanese decor makes for an unforgettable dining experience.

Average Price: Dinner ¥7,000



-  www.chiriri.co.jp
-  03-5501-1577
-  1-4-3 Toranomom, Minato-ku






Kanjin

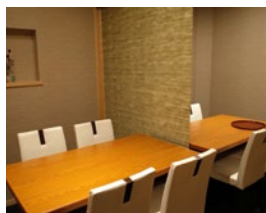
Restaurant Kanjin is fully committed to seasonal Japanese cuisine. Enjoy fresh seafood such as lobster, crab and stonefish, which can be chosen personally from the restaurant's aquarium, as well as the finest quality Japanese beef and pork, in a wide range of course meals. The Akasaka-based restaurant offers table seats as well as private rooms for special occasions.

Average Price: Lunch ¥1,500 Dinner ¥12,000



-  kanjin.co.jp
-  03-3560-1166
-  3-12-7 Akasaka, Minato-ku




Nogizaka Shin



This restaurant mainly serves recipes and ingredients from the prefecture of Tokushima, the home of chef Shinji Ishida, who has a special love for *tai* (sea bream). At Nogizaka Shin you are sure to experience an exquisite Japanese dinner carefully prepared by chef Ishida, who has worked at Koju in Ginza and Okuda Paris – both of which have been honored with a Michelin star – accompanied by an excellent wine and sake list.

Average Price: Lunch ¥12,000 Dinner ¥25,000






-  www.nogi-s.com
-  03-6721-0086
-  8-11-19 Akasaka, Minato-ku

Sake Bistro Na-Na

Like the name promises, Japan's national tippie plays a major role at Sake Bistro Na-Na. The bistro offers excellent special pairing courses including French-based creative cuisine that changes on a daily basis. One of the highlights of the ever-changing menu are the seasonal and pesticide-free vegetables. Needless to say, both sake fans and nihonshu newcomers will be spoiled for choice when it comes to the restaurant's extraordinarily wide array of brews available, all of which have been selected by the restaurant's sake sommeliers.

Average Price: Dinner ¥7,000



-  na-na-q.com
-  03-6452-2634
-  2-4-6 Mita, Meguro-ku



Sawaichi



Just a three-minute walk from Roppongi Station, Sawaichi offers an urban oasis filled with light, warmth – and incredible cuisine. High-quality ingredients are where everything begins at Sawaichi, and every time you come for a meal you can expect to enjoy fresh, seasonal seafood and vegetables drawn from the length and breadth of Japan. Although the restaurant's chefs specialize in creating course menus that change with the seasons, they are more than willing to accommodate special requests.

Average Price: Lunch ¥12,000 Dinner ¥25,000



-  sawaichi.jp
-  03-6447-1301
-  3-9-11 Roppongi, Minato-ku

Sumibiyaki Rian

Meat lovers are in for a treat. Sumibiyaki Rian specializes in *yakitori*, the popular Japanese method of grilling different cuts of chicken on skewers. All items are brought to you fresh from the grill, cooked to perfection. Be sure to make a reservation if you're in the mood for one of their popular course menus.

Average Price: Lunch ¥1,000 Dinner ¥3,500



-  tabelog.com/tokyo/A1303/A130302/13154022/
-  03-3713-6771  1F AI Bldg, 1-9-2 Ebisu-Minami, Shibuya-ku






Teppanyaki Kaika-ya

If you're in the mood to savor some of the finest beef Japan has to offer, look no further. Located on the fifth floor of Roppongi Hills, Teppanyaki Kaika-ya serves carefully selected meat and ingredients at reasonable prices. Enjoy lobster and the best "Kagoshima Black Cow" beef in this casual modern-style restaurant, prepared under the guidance of master chef Takeshi Ueno.

Average Price: Lunch ¥1,500 Dinner ¥9,000



-  teppanyaki-kaikaya.jp
-  03-6804-3025
-  6-10-1 Roppongi, Minato-ku



Tokuju

Tokuju offers ¥5,500 to ¥9,500 courses that highlight a wide variety of cuts of top-grade Japanese beef. Every morning, the chef buys fresh *wagyu* (Japanese beef) directly from the market butcher at Shibaura. The fresh beef and – for slightly more adventurous eaters – tender organ meats can be enjoyed as a part of lunch menu or dinner course. A broad range of a la carte options are also available for both lunch and dinner.

Average Price: Lunch ¥1,500 Dinner ¥7,500



www.shimbashi-tokuju.com/honkan/

03-3434-2822

3-11-8 Shinbashi, Minato-ku

Yakiniku Sankou-en



You are in for a special dinner at Yakiniku Sankou-en, where A5-ranked *wagyu* – Japanese beef – is served for barbecuing at a very reasonable price. The Tottori *wagyu* is known for its richness in oleic acid, mainly found in olive oil, which gives it a melt-in-your-mouth texture.

Average Price: Lunch ¥1,500 Dinner ¥5,000



tabelog.com/tokyo/A1310/

A131002/13192505/

03-5207-2951

1-24-21 Sudacho, Chiyoda-ku

Liberte a Table De Takeda

This restaurant offers a fresh spin on French cuisine thanks to the experiences and tastes of chef Kenji Takeda, who spent several years developing his talents in France. The name “Liberte” is a nod to the free style of cooking that Takeda discovered while working abroad, and is expressed in his experimentation with the inherent flavors of seasonal ingredients.

Average Price: Lunch ¥6,000 Dinner ¥15,000



azabu-liberte.com

03-5765-2556

2-7-14 Azabujuban, Minato-ku

Chez Lui



Relax during a delicious dinner in a cozy atmosphere just a stone's throw away from the buzz and bustle of Daikanyama. Chez Lui is a perfect place to enjoy romantic evenings or a fun get together with friends. You can expect a warm welcome from the restaurant's friendly staff and a mouthwatering array of French cuisine, prepared from seasonal ingredients, from Chez Lui's kitchen.

Average Price: Lunch ¥2,500 Dinner ¥7,000



🌐 www.chez-lui.com/restaurant/concept.html ☎ 03-3461-0070
🏠 20-15 Sarugakucho, Shibuya-ku

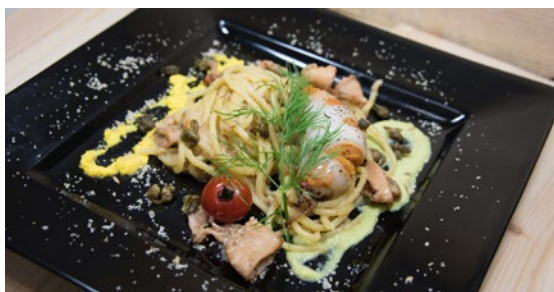
Chicciano

Offering a "unique meat" menu, Chicciano serves top quality cuts that are dry-aged for the fullest flavor, and seasoned simply with salt and pepper. For grilling, they use the finest Kishu charcoal, which is made in Wakayama Prefecture and renowned for imparting a unique flavor to the food it's cooked with. Seasonal ingredients from Japan, France, and Italy are used, and the chef provides a daily recommendation.

Average Price: Lunch ¥2,000 Dinner ¥15,000



🌐 www.m-onecafe.jp/chicciano
☎ 03-3568-1129
🏠 B1 Akasaka Nakamura Bldg, 3-13-13 Akasaka, Minato-ku



Elio Locanda Italiana

Elio Locanda Italiana is Elio Orsara's award-winning restaurant, which has been offering up authentic Southern Italian cuisine and hospitality for the past 20 years. It's a place where you can enjoy the freshest, highest-quality ingredients, homemade cheese and salami, delicacies imported directly from Italy, signature recipes, homemade pasta and bread, and warm-hearted, friendly staff who will make you feel right at home. You can count on the same extraordinary cuisine and service when Elio Catering takes care of your next get together.

Average Price: Lunch ¥2,000~2,999 Dinner ¥10,000~14,999



🌐 www.elio.co.jp/en
☎ 03-3239-6771
🏠 2-5-2 Kojimachi, Chiyoda-ku



Hayamaan Tokyo

Famous for natural French cuisine that is as delicious as it is beautifully presented, Hayamaan Tokyo uses seasonal vegetables sourced directly from local farmers. As a plus for health-conscious diners, the chefs prepare menus that keep dairy to a minimum. The restaurant is located in a cozy Roppongi hideaway location overlooking greenery and a romantic night view.

Average Price: Lunch ¥2,500 Dinner ¥9,000



- www.hayamaan.com
- 03-5785-1654
- 6F Unimat Annex Building, 2-13-10 Minami-Aoyama, Minato-ku

Hurricane

This is a creative meat course restaurant with a membership system. If you're looking to savor premium beef from all around Japan, you need look no further. Enjoy a sophisticated dinner menu in the stylish restaurant or a delicious BBQ dinner on the terrace. Later in the evening the restaurant turns into a bar with an elegant ambience.

Average Price: Dinner ¥8,500



- hurricane-tokyo.com
- 03-6433-5429
- 2-25-23 Nishi-Azabu, Minato-ku

Ohara et Cie



This modern restaurant is located in the quiet, stylish, cosmopolitan neighborhood of Nishi-Azabu. During the daytime, sunlight pours into the atrium of the terrace, while in the late afternoon, it is draped in warming indirect sunlight. Between the delicate cuisine at Ohara et Cie and the sleek, "mineral clean" interior, customers can count on spending a relaxing evening at this elegant restaurant that specializes in beautifully presented European cuisine.

Average Price: Lunch ¥3,000 Dinner ¥10,000



- ohara-et-cie.com
- 03-5785-3485
- 1-11-15 Nishi-Azabu, Minato-ku

Pace Italian Lounge



Pace Italian Lounge features authentic Italian food made with organic vegetables delivered directly from contract farmers, and original cocktails made with fresh fruit. Enjoy sumptuous food and drink in the comfort of the open air lounge until late into the evening; your favorite beverage with light appetizers at the bar; or a romantic dinner in Pace's private room. Restaurant staff are happy to meet customers' requests to help celebrate special occasions.

Average Price: Dinner ¥5,000

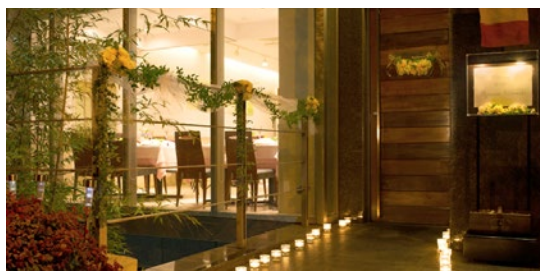


📍 pace-azabu.com
☎️ 03-6459-4551
🏠 B1F Flegg Minamiazabu, 1-5-4
Minami-Azabu, Minato-ku

Restaurant Hiromichi

French Restaurant Hiromichi is run by the talented, Michelin-starred chef Hiromichi Kodama, who has crafted an elaborate menu upon which he is constantly improving. The dishes consist of the freshest ingredients drawn from Tokyo and beyond, including a wide variety of organic vegetables, making course meals at the restaurant an exquisite experience filled with subtle pleasures. The restaurant, which features an elegantly minimal design scheme and a view out over a stand of bamboo, is conveniently located close to Ebisu Garden Place.

Average Price: Lunch ¥5,000 Dinner ¥13,000



📍 www.restaurant-hiromichi.com
☎️ 03-5768-0722
🏠 1-12-24 Mita, Meguro-ku



Restaurant Sant Pau

The second branch of the famous Catalan Restaurant Sant Pau, which was awarded three Michelin stars thanks to the culinary brilliance of chef Carme Ruscalleda. Restaurant Sant Pau, which replicates the original branch in interior and atmosphere, brings a true taste of the Cataluña region to Japan. All ingredients are freshly sourced locally or imported directly from Spain.

Average Price: Lunch ¥12,000 Dinner ¥25,000



📍 www.santpau.jp/english/index.html ☎️ 03-3517-5700
🏠 Coredo Annex, 1-6-1
Nihonbashi, Chuo-ku



Ristorante Yagi

Chef Kosuke Yagi intensely studied Italian cuisine at several top restaurants across Japan and Italy. With the opening of Ristorante Yagi, he strives to “create a restaurant that makes people happy.” Ristorante Yagi serves individual menus based on customers’ preferences and seasonal ingredients, ensuring that all meal courses feature freshly prepared, high-quality dishes.

Average Price: Lunch ¥4,500 Dinner ¥13,000



www.ristorante-yagi.com/index.html

03-6809-0434

B1 Plaza 1000 Daikanyama, 15-2
Hachiyama-cho, Shibuya-ku

Smoked Food & Bar Orion

As the name suggests, Orion offers a menu of tasty smoked dishes and snacks from bacon to cheese to edamame. This bar is set a little away from the hustle and bustle of Shibuya’s center, and is a popular haunt for fans of highballs and cocktails. Planning a big night out? Go for the all-you-can-drink menu.

Average Price: Dinner ¥3,500

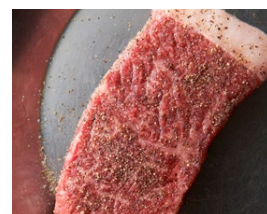


www.shibuya-orion.com

03-6416-3341

2F Shibuya Parkway, 1-20-9
Jinnan, Shibuya-ku

SouRiRe



Located near Nakameguro Station and the Meguro River, French restaurant SouRiRe offers full-flavored dishes that are served as part of lunch or dinner course menus. The chefs at SouRiRe liken a course meal to a leisurely culinary stroll, with intriguing and delectable twists and turns. To accompany the course menus, the restaurant offers a wide selection of wine carefully chosen by the chef and staff. Of course, with cuisine and an atmosphere like this, SouRiRe makes a perfect date spot.

Average Price: Lunch ¥4,500 Dinner ¥12,000



www.sourire-r.com

03-5784-2036

1-15-2 Aobadai, Meguro-ku

Tirpse



Reverse the word “esprit” and you’ll understand the inspiration behind this restaurant’s name. Offering contemporary French-Japanese fusion food, Tirpse earned a Michelin one-star rating just a couple of months after opening in 2013. The focus is on French dishes with a touch of local influence, with the aim of creating a new kind of cuisine altogether.

Average Price: Lunch ¥6,000 Dinner ¥12,000



🌐 tirpse.com/index.html
☎ 03-5791-3101
📍 1F Barbizon25, 5-4-7 Shirokanedai, Minato-ku

Toranomon Arbol

Found on the second floor of Toranomon Hills Mori Tower, Toranomon Arbol offers Italian-inspired dishes and is dedicated to the theme “from the ocean to the table.” Fresh seafood is sourced directly from Japan’s fishing ports before being uniquely prepared and arranged by chef Takashi Furuta. Portions can be ordered as regular or half size, which allows for trying a variety of dishes.

Average Price: Lunch ¥1,500 Dinner ¥7,000



🌐 www.cardenas.co.jp/shop/family/arboll-toranomon.html ☎ 03-6257-1145 📍 2F Toranomon Hills Mori Tower, 1-23-3 Toranomon, Minato-ku



Trattoria Dal Birbante Giocondo

Inspired by the liveliness and wholesome cuisine of Rome’s trattorias, this restaurant opened in 2012 and serves delicious traditional Italian meals in a cozy atmosphere. From classic carbonara to fresh fish dishes, the menu is a rich combination of local ingredients and Italian charm. Be sure to try one of their excellent wines.

Average Price: Lunch ¥1,500 Dinner ¥7,000



🌐 dal-birbante.jp
☎ 03-6721-9500
📍 3-18-1 Shirokanedai, Minato-ku



What a Tart!

Not only are the little savory tarts here beautiful to look at, they come with so many different toppings – think “roasted apple & blue cheese” and “smoked salmon & fall vegetables with tiger nuts” – that you’ll find it hard to choose. Ingredients are healthy and uncomplicated, with the tart shells usually made from white wheat flour, grape seed oil and/or white sesame oil.

Average Price: From ¥450



🌐 whatatart.jp
☎ 03-6427-7031
📍 1F Classica Omotesando, 5-51-1
Jingumae, Shibuya-ku

Akasaka Rikyu

Delivering the essence of Cantonese cuisine, Akasaka Rikyu combines rich Japanese ingredients into a menu of delicate and traditional Chinese dishes served in an authentic Hong Kong style. Specializing in roasted dishes, dim sum, seafood, and shark fin, the food here is bold yet light on oil and seasonings, and complemented by an exciting assortment of wine and Chinese tea.

Average Price: Lunch ¥3,000 Dinner ¥10,000



🌐 www.rikyu.jp/akasaka.html
☎ 03-5570-9323
📍 Atrium 2F Akasaka Biz Tower, 5-3-1
Akasaka, Minato-ku

Ginza Rikyu



After receiving tremendous praise for the flagship location in Akasaka, Rikyu opened this branch in the historical Ginza Kojun Building. Chef Hikoaki Tan presides over the traditional Cantonese menu of roasted dishes and shark fin entrées, as well as seasonal recommendations prepared in his original style. In addition to Chinese tea and rice wine, they offer a selection of over 100 premium wines.

Average Price: Lunch ¥3,000 Dinner ¥17,000



🌐 www.rikyu.jp/ginza.html
☎ 03-3569-2882
📍 6-8-7 Ginza, Chuo-ku




Soffa Tokyo



Nestled in the hideaway residential area only two minutes away from Yoyogi-Uehara Station, Soffa Tokyo offers an eclectic mix, serving up the best Shanghai cuisine, as well as authentic Japanese dishes and delicious Indian curry. Customers at Soffa Tokyo can also enjoy specialities cooked in a bamboo steamer.

Average Price: Dinner ¥4,500






-  www.localplace.jp/t100079680/
-  03-3465-8681
-  45-3 Oyama-cho, Shibuya-ku

The Soul of Seoul

The Soul of Seoul serves delicious Korean specialities such as a selection of assorted kimchi, thinly sliced beef tongue, and even assorted beef entrails – if you dare. The restaurant has a strong focus on carefully chosen and safely sourced ingredients, with vegetables brought in from Kagoshima and Fukuoka prefectures, meat from Miyazaki and Kumamoto prefectures, and rice from Kagoshima Prefecture.

Average Price: Dinner ¥6,000



-  www.thesoulofseoul.info
-  03-5778-3896
-  B1F Alive Mitake Building, 1-2-5 Shibuya, Shibuya-ku






TexMex Factory

Tex-Mex cuisine may have gotten its start in the US, but there's no flavor lost in translation at Tokyo's newly opened TexMex Factory. From the funky decor to the authentic flavor of classic favorites like tacos, burritos, and fajitas, you can practically feel the South of the Border atmosphere. The staff behind the bar will help keep the good vibes going as they serve up Mexican beers, original cocktails, and a wide variety of tequilas. **Mention Tokyo Weekender when you pay your bill and get a 10% discount.**

Average Price: Lunch ¥1,000 Dinner ¥3,000



-  www.texmexfactory2016.com
-  03-5459-3690
-  1-19-3 Jinnan, Shibuya-ku



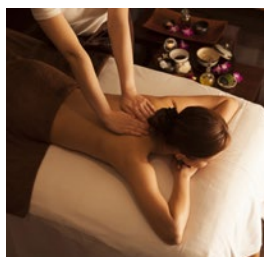
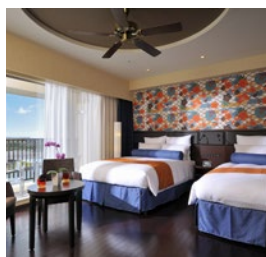
H **hotels**



PUT YOUR FEET UP, YOU DESERVE IT!

Tokyo is massive. Exploring it is tiring. So you want to make sure you've got a nice comfy bed to sleep in. You might even want to escape to Okinawa for a few nights...

Loisir Spa Tower Naha



Located in the port area of Naha in Okinawa Prefecture, Loisir Spa Tower Naha features a natural hot spring and spa facilities. All rooms come furnished with balconies – and some with in-room onsen – to make for the utmost luxury during your stay. If you're feeling peckish, you can drop in at the all-day dining restaurant Fontaine, or try Okinawan cuisine at Ryukyu Dining HANAFU. There's also Planet, a bar with a spectacular oceanside view, and the sunset terrace, Papillon.



www.loisir-spatower.com
098-868-2222
3-2-1 Nishi, Naha, Okinawa

Tokyo Dome Hotel

This hotel is located right next to Tokyo Dome, the home stadium of the Yomiuri Giants baseball team. Just outside the doors of this conveniently situated hotel are an amusement park, a huge hot spring complex, and a traditional garden called Koishikawa Korakuen. For dining, drop in at the third floor, where Rilassa restaurant is serving a “Hokkaido Fair” buffet – featuring the food that has made this northern region famous – until December 20. For an unforgettable view, visit The Artist's Café on the 43rd floor, where you can enjoy live music and a variety of fine cuisine from 150m above ground.

Average Price: Lunch ¥3,000 Dinner ¥5,000



www.tokyodome-hotels.co.jp/e/
03-5805-2111
1-3-61 Koraku, Bunkyo-ku



Urawa Royal Pines Hotel

Just 26 minutes from Tokyo Station, this high-rise hotel is a landmark of Saitama city and offers breathtaking views reaching all the way to Mt. Fuji. It serves as a great base for those planning a visit to the historical Railway Museum (www.railway-museum.jp/en) or Saitama Stadium 2002 (www.stadium2002.com/en/), which is the largest soccer stadium in Japan.



www.royalpines.co.jp/urawa/english
047-827-1111
2-5-1 Nakacho, Urawa-ku, Saitama

Ⓐ

about town



NEED ANYTHING ELSE?




This is where we round up any additional useful venues and services that we think might help you enjoy your holiday or daily life in our favorite city.



Bellwood Pet Hotel & Spa

Located 10 minutes from Haneda International Airport, Bellwood offers quality trimming, hotel, training, short-term stay, and pick-up/drop-off services. Their main goal is to provide high-class service while maintaining a hygienic facility that exceeds customers' expectations. Trimming services promote quality styling and relaxation, while hotel guests play freely in the indoor and outdoor dog runs to encourage exercise and socialization. Facility tours are encouraged for prospective guests to help better serve their needs.



-  www.bwpethotel.com
-  03-6423-6990
-  1-5-20 Haneda, Ota-ku

Dogs' Care Joker Roppongi

Despite the funny name, Joker is completely serious when it comes to helping you find everything you need for your dog – in fact, they can even help you find the perfect dog. From pet food and grooming supplies, you can find it all at Joker. Even if you're looking to pamper your pooch with a complete spa and salon package, Joker offers an extensive lineup of treatments to make sure that your dog will be feeling and looking their very best. Cats aren't left out at Joker, either; every feline whim is catered for as well at companion store Kitty Diamond.




-  www.joker.co.jp/contents/roppongi/
-  03-5786-7711
-  6-10-1 Roppongi, Minato-ku

Japan Panoramic Tours



Based in the heart of Tokyo, Japan Panoramic Tours offers guided day trips every day to interesting places around Tokyo and all the way to Mt. Fuji. There is a minimum passenger requirement of one person for all tours. All of the company's guides are foreigners who speak English and are very friendly. The company also has an audio guide with seven languages. Contact them now to plan an exciting trip around the bustling metropolis of Tokyo. Their office is open from 7:00am to 10:00pm. Email: booking@jptours.co.jp



-  www.jptours.co.jp
-  03-6279-2988
-  602 Daiichi Moritoku Bldg, 7-7-27 Nishi-Shinjuku, Shinjuku-ku

Instagram

We're giving away meal vouchers to the value of **¥100,000!**



What's the catch? All you need to do is snap a photo of your copy of The Concierge at any venue around Tokyo, post it on Instagram with #TWconciierge and tag @tokyoweekender before November 6, 2016.

We'll pick our five favorite Instagrammers who will each win ¥20,000, which can be used to wine and dine a partner or friends at any of the restaurants featured in this issue of The Concierge. We'll DM you to let you know you've won. Get snapping!

*Terms and conditions apply. Competition ends November 6, 2016. Vouchers valid until December 31, 2016.



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Where fine dining meets inspiration



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*When you visit Classica Omotesando, mention Tokyo Weekender
and you'll receive your first drink free.*