



# Tokyo

It would take a lifetime to get to know every facet of Tokyo, so large that it spreads as far as the eye can see. But look closely and you will find a city of exceptional charm and breathtaking efficiency. The Japanese capital is a fascinating tangle of opposites: the latest technology and traditional arts; crowded stations and quiet backstreets; concrete highways and green parks. Yet it all works like a dream.

## Need to know

Get to grips with the basics

- 01 **City sticklers:** Etiquette rules here – when riding escalators stand on the left, don't cut to the front of a queue and be mindful about where you smoke in public.
- 02 **Table manners:** Avoid chopstick taboos: don't point the tips at anyone, never leave them planted vertically in your rice and never use them to pass food to someone else.
- 03 **Stand-up socks:** It's customary to remove your shoes when entering someone's home. If you want to avoid the embarrassment of padding around in socks with holes, stock up on a few new pairs before you arrive or head down to sock specialist Tabio.
- 04 **Cash out of hand:** When paying, don't hand money to the cashier: you will only be asked to place it in the tray. Don't worry about tipping either; it's not part of the culture.
- 05 **All hail the cab:** Tokyo's taxis are spotless, seats come with embroidered covers and drivers are courteous. They even open and close the back door for you (from their seat) so don't try to slam it shut or even open it.

## Hotels

Hospitality at its finest

- ① **Park Hyatt Tokyo, Shinjuku**  
*Sky-high boutique*

Views are an obligatory feature of Tokyo hotels and this one has some of the best. If you want to wake up to Mount Fuji, ask for a Park Deluxe room.  
3-7-1-2 Nishi Shinjuku, Shinjuku-ku  
+81 (0)3 5322 1234  
tokyo.park.hyatt.com

- ② **Cerulean Tower Tokyo Hotel, Shibuya**  
*Centrally located convenience*

Book the spacious 19th-floor *washitsu*: a traditional room with a wooden bath. The turndown service involves laying out the futon mattresses and quilts on the floor.  
26-1 Sakuragaokacho, Shibuya-ku  
+81 (0)3 3476 3000  
ceruleantower-hotel.com

- ③ **Palace Hotel Tokyo, Marunouchi**  
*State-of-the-art renovation*

For lunch or dinner with a view book a private tatami room at the Wadakura *kaiseki* restaurant. Try the house saké 1-1-1, made for the hotel by famed Niigata brewer Hakkaisan.  
1-1-1 Marunouchi, Chiyoda-ku  
+81 (0)3 3211 5211  
palacehoteltokyo.com

## Food and drink

Smart bites and top stops

- ① **The Monocle Café, Yurakucho**  
*Coffee and katsu sando*

At our café in Hankyu Men's department store you can read the latest issue while enjoying a cappuccino, a taco rice or *katsu sando* (pork-cutlet sandwich).  
B1F, Hankyu Men's, 2-5-1 Yurakucho, Chiyoda-ku  
+81 (0)3 6252 5285  
monocle.com/about/contacts/tokyo-cafe

- ② **Ginza Maru, Ginza**  
*Lunchtime favourite*

Chef Keiji Mori sources the best seasonal ingredients and even the standard elements of a Japanese meal – the rice, pickles and miso soup – are superior.  
2F, Ichigo Ginza 612 Building, 6-12-15 Ginza, Chuo-ku  
+81 (0)3 5537 7420  
maru-mayfont.jp

- ③ **Sushi no Midori, Shibuya**  
*Chain with charm*

For an unfussy, satisfying meal try Sushi no Midori. This casual restaurant's Ultimate Sushi Assortment is a popular choice: fatty tuna, shrimp, eel, urchin and a few seasonal specialities.  
4F, Mark City, 1-12-3 Dogenzaka Shibuya-ku  
+81 (0)3 5458 0002  
sushinomidori.co.jp

- ④ **Tamawarai, Jingumae**  
*Bucking the trend*

Masahiro Arakawa is one of the city's most revered artisans of soba: noodles made from buckwheat. At his restaurant he mills about 5kg of buckwheat daily from eight farms in Ibaraki, and some from his own fields in Tochigi.  
5-23-3 Jingumae, Shibuya-ku  
+81 (0)3 5485 0025

- ⑤ **Akaoni, Sengenjaya**  
*Top selection*

Opened in 1982 by Satoru Takizawa, this restaurant has 80 types of premium saké and a fish menu that changes daily.  
2-15-3 Sengenjaya, Setagaya-ku  
+81 (0)3 3410 9918  
akaoni39.com

## Retail Shop talk

- ① **45rpm, Aoyama**  
*Committed to craft*

Japanese fashion label 45rpm started out as a small operation about 40 years ago and is now best known for its indigo cottons and denims. However, the full collection runs from T-shirts to overcoats.  
7-7-21 Minami Aoyama, Minato-ku  
+81 (0)3 5778 0045  
45rpm.jp

- ② **Cibone, Gaienmae**  
*Made in Japan*

Since opening in 2001, interiors shop Cibone has been a beacon for imaginative retailing with an emphasis on products made in Japan.  
2F, 2-27-25 Minami Aoyama, Minato-ku  
+81 (0)3 3475 8017  
cibone.com

- ③ **Postalco, Shibuya**  
*Duly noted*

The main shop for Tokyo stationery brand Postalco has a retro feel – think *Mad Men* in Shibuya – and sells everything from notebooks, wallets and bags to envelope holders.  
3F, Yamaji Building, 1-6-3 Dogenzaka, Shibuya-ku  
+81 (0)3 6455 0531  
postalco.net

- ④ **Daikanyama T-Site, Daikanyama**  
*Home entertainment*

Tsutaya Books, at Daikanyama T-Site, is a bookshop with few equals. Designed by Tokyo-based architecture firm Klein Dytham, the shop consists of three two-storey buildings with more than 140,000 book and magazine titles.  
17-5 Sarugaku-cho, Shibuya-ku  
+81 (0)3 3770 2525  
tsite.jp/daikanyama

## Vocabulary Local lingo

- 01 **Conbini:** Convenience store
- 02 **Famiresu:** Family restaurant
- 03 **Gochisosama:** Thanks for the meal
- 04 **Jihanki:** Vending machine
- 05 **Kaado:** Credit card
- 06 **Nama:** Draft beer
- 07 **Okawari:** Second helping of rice
- 08 **Oomori:** Big portion (food)
- 09 **Suimasen:** Please/excuse me/sorry
- 10 **Toire:** Toilet



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