

What makes Japan cool?

NOTICE!!



Cuisine

Ramen



*Ramen

Ramen is the most famous national dish in Japan. Ramen has its roots in Chinese noodle dishes first made in 150 years ago (Edo—Meiji era), and has evolved in its own unique way to be familiar with Japanese sense. You can easily find various ramen restaurants everywhere in Japan. You can also find much kind of instant ramen noodles in every supermarket or convenience store.

You can enjoy 3 main soup tastes of ramen; 1) Shoyu ramen (soy source), 2) Miso ramen and 3) Tonkotsu ramen. Tonkotsu ramen is a unique taste which contains special white soup made from pork bones and vegetables.

Although every type of ramen soup is really nice, it contains relatively high amount of salt.

*General range of costs: 500—1500 Yen per person.

Sushi



*Sushi

Sushi is a globally well-known Japanese traditional dish. You can easily find various sushi restaurants in Japan. There are primary 2 types of sushi restaurants; 1) traditional sushi restaurants, and 2) restaurants with conveyor-belt sushi. Traditional sushi restaurants are very sophisticated and have Japanese traditional atmospheres, and you can enjoy some seasonal Japanese foods, although may need usually high costs. On the other hand, you can eat your favorite kind of sushi toppings with relatively reasonable costs in restaurants with conveyor-belt sushi. Conveyor style restaurants have always very high-tech system, and will serve you a fresh plate of sushi with few waiting time. You must be You can enjoy both type of sushi respectively.

*General range of costs:

Traditional style: 10000—30000 Yen per person.

Conveyor-belt style: 1000—5000 Yen per person.

Tempura



*Tempura

Tempura is a typical Japanese food which has a long history. Tempura was first eaten in approximately 350 years ago.

This is deep-fried seafood or vegetables which coated with batters made from flour and egg. Shrimp is a typical food of tempura. You can eat tempura with dipping source called Tentsuyu. However, you can also enjoy tempura on rice with suitable source, which is called Tendon dish. There are some traditional tempura restaurants where you can directly face the situation that tempura is now being deep fried by a chef just in front of your seat.

*General range of costs: 3000—10000 Yen per person.

Udon



*Udon

Udon is a noodle dish made from wheat. Udon is taste for its chewiness, firmness and elasticity of the noodles. You can choice to eat hot or cold udon respectively, and can enjoy udon with always very reasonable cost in everywhere. However, it may be hard to eat udon if you can't use chopsticks well.

*General range of costs: 300—1000 Yen per person.

Soba



***Soba**

Similarly to udon, soba is also popular traditional Japanese noodle dish, which is made from soba with wheat. Soba is a healthy food because of relatively low calories. Soba is taste for its awallowing. To enjoy the natural scent of buckwheat flour and the sensation when swallowing soba, mori soba, and zaru soba are popular options when eating soba. You can enjoy soba with always very reasonable cost in everywhere, as well as udon. However, it may be hard to eat udon if you can't use chopsticks well.

*General range of costs: 300—1000 Yen per person.

Sake



***Sake**

Sake is a Japanese rice wine made by fermenting rice that has been polished to remove the bran. Unlike wine, in which alcohol is produced by fermenting sugar that is naturally present in fruit, typically grapes. Sake has been always developed with Japanese culture. You can find various kind of sake made in different regions of whole Japan, and notice that every sake has individually unique flavor and taste.

Interestingly, the more material rise polish, the more sake become sharp and dry, as if it will approach ultimate water. Recently, modern type of sake is becoming popular among young Japanese. Unlike traditional type of sake, modern type is usually very fruity and much flavor because of brewing with yeast culture for wine.

You can visit sake breweries to learn about sake or to taste and enjoy some kind of sake, although you may need a reservation.

*General range of costs: 500—1000 Yen per 1 cup of sake in restaurants.

Izakaya



***Izakaya**

Izakaya is a kind of Japanese traditional restaurant. There are some unique dishes by each individual izakaya restaurant. For example, “edamame”, a very healthy Japanese food, is a popular dish in izakaya. However, you may find very creative dishes in izakaya. Frankly speaking, izakaya is a public pub with many kind of local cuisines. Since some dishes are usually shared, you can enjoy many kind of cuisines in izakaya.

Please enjoy izakaya, beginning with edamame and beer!

*General range of costs: 3000—7000 Yen per person.

Yakitori



***Yakitori**

Yakitori is made from several bites-sized pieces of chicken, skewered on a bamboo stick and grilled over a charcoal fire.

You can eat various part of chicken such as the breasts, thighs, skin, liver and other innards. Yakitori is seasoned with a sweet and savory sauce or with salt.

You can see a situation that yakitori is going to be grilled just in front of your seat.

*General range of costs: 3000—7000 Yen per person.

Wagashi



*Wagashi

Wagashi is Japanese traditional sweets, typically served with Japanese green tea. These are primarily intended as a complement to the taste of green tea, served at traditional tea ceremonies. Sophisticated simple appearance is admired as well as the taste. These are commonly made of rice and wheat flours, azuki beans, sugar, and eggs. You can enjoy the delicate taste with the artistic beauty of Wagashi.

*General range of costs: 1000—3000 Yen per 1 set.

You can find various kind of Wagashi in large department stores.

Culture & Sightseeing

Bonsai



<http://www.bonsai-art-museum.jp/>



Anime and game

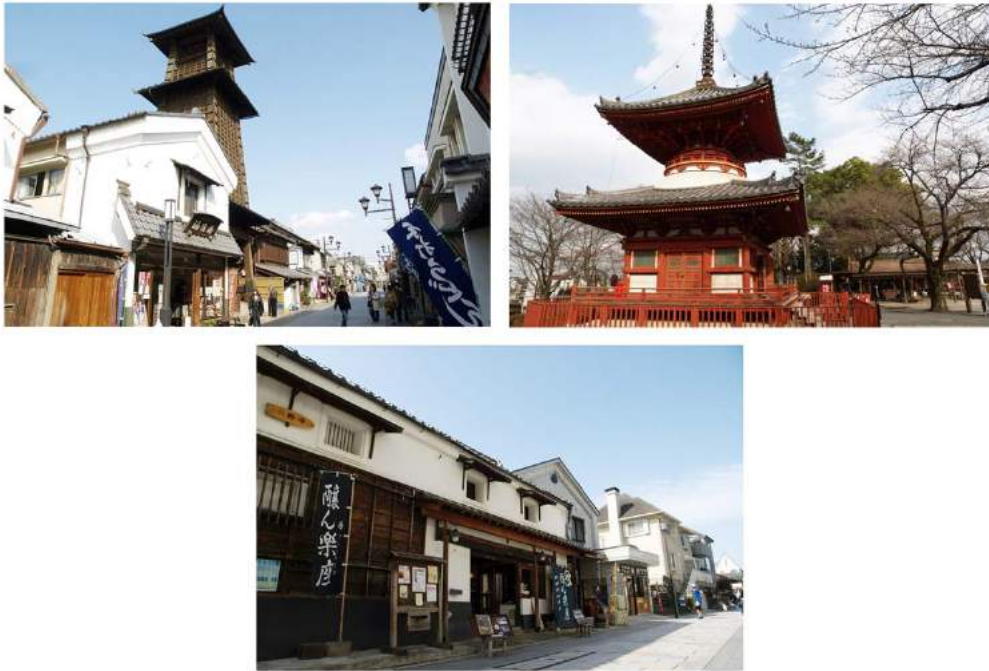
<http://www.pref.saitama.lg.jp/chokotabi-saitama/eng/ichioshi/anime.html>

Train



<http://www.railway-museum.jp/en/>

Kawagoe (Koedo)



<http://www15.j-server.com/LUCKAWAGOE/ns/tl.cgi/http://www.city.kawagoe.saitama.jp/welcome/index.html?SLANG=ja&TLANG=en&XMODE=0&XPARAM=q,&XCHARSET=UTF-8&XPORG=,&XJSID=0>

Sake breweries

http://www.sainokuni-kanko.jp/factory/factory_eng/sake/index.html

<http://www.pref.saitama.lg.jp/chokotabi-saitama/eng/ichioshi/jizake.html>



Hikawa

<http://www.pref.saitama.lg.jp/chokotabi-saitama/eng/spot/sp69.html>

<http://musashiichinomiya-hikawa.or.jp/>

Kabuki



<http://www.kabuki-bito.jp/eng/contents/theatre/kabukiza.html>

High-tech

BIC CAMERA

- **Saitama → Omiya West SOGO**

<http://www.biccamera.co.jp/e.lj.hp.transer.com/shoplist/shop-034.html>

- **Access:**

Omiya station (West side) walking about 3minutes



Yodobashi Camera

- **Saitama → Multimedia Saitama Shintoshin Store**
<http://www.yodobashi.com/ec/store/0031/index.html>

- **Access**

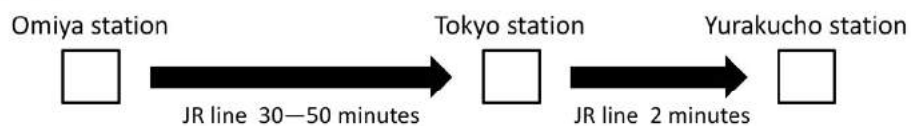


Apple Store

- **Tokyo → Ginza Store**

<https://www.apple.com/jp/retail/ginza/?cid=aos-jp-seo-maps>

- **Access**

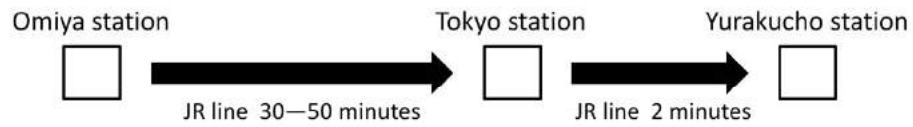


LAOX (Duty free store)

- **Tokyo → Ginza Main Store**

<http://www.laox.co.jp/en/stores/ginza/>

- **Access**



LAOX (Duty free store)

- **Tokyo → Shinjuku Main Store**

<http://www.laox.co.jp/en/stores/shinjuku/>

- **Access**

