

TOKYO MOVING  
ROUND

# TOKYO Yamanote Line magazine

東京感動線

2023 Autumn

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Tokyo: a city that captivates foreign visitors







## Find out what makes Tokyo so fascinating to foreigners

The Yamanote Line is a loop line that encircles the center of Tokyo. It has a total of 30 stations, each of which has its own unique character and appeal.

If you've got nothing special planned, you can have an adventure by getting off at whatever station piques your interest. For example, there's one station called Uguisudani. The character uguisu is also the name of the green color used to represent the Yamanote Line on signs and maps. The station is used by around 40,000 people a day, which is quite small for the Yamanote Line, but the surrounding area has long been home to a plethora of temples. You could get off here and just wander around, making your way to the next station, which is Ueno, when you're ready to get back on the train. Because of the short distances between stations, the Yamanote Line is perfect for enjoying such leisurely strolls.

We're introducing you to the best of Tokyo, as nominated by university exchange students who came here to study or non-Japanese residents who came here to work, drawn by their fascination with Japanese culture.

Tokyo is exceptionally easy and fun to get around by train.

We hope that this booklet will help you discover your own favorite corner of the city.

TOKYO Yamanote Line magazine  
website





Yanaka retains a quaint, old-town atmosphere. Here is where you'll find a Japanese tea instructor from France, who can introduce you to the flavors of single-origin teas

#### Florent Weugue

Florent Weugue first became interested in Japan from anime and games. He studied Japanese art history at his university in France, and came to Japan in 2005. "Yanaka has a charmingly nostalgic atmosphere that makes it a great place to wander around," he says.

### aozuru cha ho

Just like wine, each single-origin Japanese tea has its own unique personality

Located about a 10-minute walk from either Nippori Station or Nishi-Nippori Station, Aozuru-chaho is a specialty store offering Japanese teas and teapots. The temple town of Yanaka in which the tea shop is found dates back to the Edo period. Spared the ravages of war, Yanaka still retains the traditional architecture of earlier times, not only in its temples but also in its wooden shops and homes. A walk through its narrow alleyways will take you back in time, giving you a sense of how people in Tokyo have lived in different eras, from the Edo period through to the Meiji, Taisho, and Showa periods and up to the present day.

Florent Weugue, the owner of Aozuru-chaho, studied Japanese art history at university in France, and came to Japan in 2005. "I'd had Japanese tea before in France," he says, "but the tea I tasted at a department store product fair in Japan was amazing. It was completely unlike anything I'd had before."

Mr. Weugue has been captivated by Japanese tea ever since and in 2009 he became the first French person to acquire a license as a Japanese tea instructor. He previously worked at a long-established specialty store for Japanese tea, where he deepened his knowledge and honed his hospitality skills.

He also started a blog to inform people about the appeal of Japanese tea. He started Aozuru-chaho as an online store in 2011, and then finally opened the physical store that he'd always wanted in 2018.

Aozuru-chaho offers single-origin tea—tea of a single variety from a single tea farm. Mr. Weugue often goes in person to visit various farms and processors that produce Japanese tea. His store offers not only highly selective sencha, but also kamairicha (pan-fried tea), gyokuro, and matcha, as well as black tea. "The same tea variety will have a different aroma, color, and taste depending on where it was made, as well as by whom and how and the weather conditions that year," he explains. Each single-origin tea has its own personality, offering a delightful indulgence similar to wine.

**Finding a tea and teapot that matches your preference allows for a deeper appreciation of the world of Japanese tea**

If you tell him what you like, Mr. Weugue can recommend some teas for you to try, and will let you taste them and give you advice on how best to brew them. The product cards and packages describe the characteristics of each tea in a way that's easy to understand, with details about umami, astringency, depth, and flavor. They also provide infusion

guidelines for making the perfect pot, such as the amount of tea leaves and hot water to use, as well as the temperature and steep time, which are helpful to those who are new to Japanese tea. "But there is no single correct method," says Mr. Weugue, "so I would urge you to experiment a bit and find out what you like."

Japanese tea is easy to find no matter where you go in Tokyo, from the fresh brews offered at restaurants to the bottled teas sold at convenience stores. But the more you know, the more there is to learn. "Recently, more producers are getting involved in the entire chain of production, from selection of the tea leaves through to the firing process," says Mr. Weugue. "So the teas are becoming even more distinctive and diverse."

His store also offers a wide array of Japanese teapots that are essential for making Japanese tea. His lineup features a variety of shapes and colors, with most made by pottery artists from an area known for its Tokonome ware. As with the tea itself, it is fun to learn about the different characteristics of the teapots and then take some time to find that special one that you will treasure.

"One day I hope to have my own finishing factory nearby," says Mr. Weugue. In the meantime, his wares, selected with love and an impressive depth of knowledge, are sure to enrich your own understanding of the fascinating world of Japanese tea.

The tea is first transferred from the teapot to a small pitcher, and then gently poured into teacups. Even with the same tea leaves, the flavor changes depending the water temperature and the duration of steeping. The time for boiling the water, the wait while steeping, and the joy of admiring its color, aroma, and flavor—these enriching moments are also what makes the world of Japanese tea so appealing.



Mr. Weugue selected Asamiya Sencha Yamakai for visitors from afar who are not familiar with Japanese tea. It has a sweet aroma, with well-balanced umami and astringency.



Teapots in a beautiful display. From cutely rounded to flat, they come in a variety of shapes, colors, and textures. Mr. Weugue also provides advice on selecting the best teapot for the type of tea leaf you wish to use it for.



#### Aozuru-chaho Thés du Japon

Umino Building 104, 3-14-6 Yanaka, Taito-ku, Tokyo, Japan  
Business hours: 11:00 a.m. to 5:30 p.m.  
Closed on Wednesdays  
Telephone: +81-(0)3-5842-1315  
<https://www.thes-du-japon.com/>

Offers mainly single-origin sencha, as well as kamairicha, matcha, and black tea. Can provide small-group seminars on Japanese tea if reservations are made in advance. Also sells and ships overseas.



## kurayami-gohan

**Kurayami Gohan (Dinner in the Dark) held in a temple in Asakusa. Bring your sense of fun and let your curiosity open up a new horizon.**

Enjoy an enriching culinary experience by delving deep into a world of taste and aroma

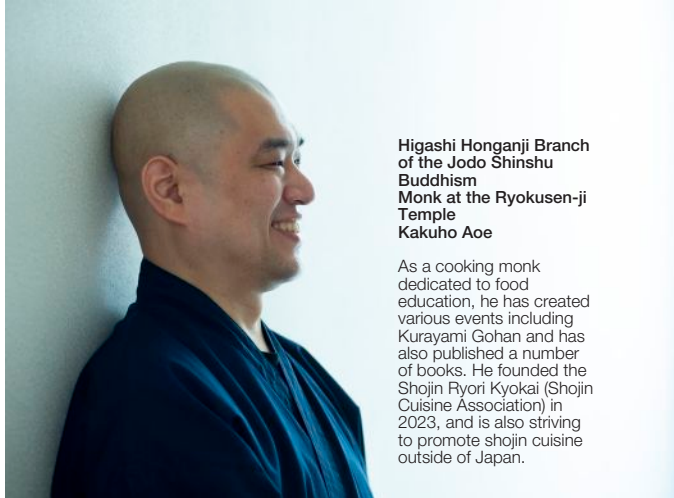
Kurayami Gohan, a dining experience in which you enjoy shojin (Buddhist vegetarian) cuisine in darkness while wearing an eye mask, is proving popular among visitors from overseas. The program is hosted by Kakuho Aoe, a monk at the Ryokusen-ji temple in Asakusa who has an MBA from a graduate school in the United States. "We get a variety of participants, such as those who are interested in food or in Buddhism," he says. "We also get vegans because shojin cuisine doesn't use any animal-based ingredients."

What Mr. Aoe wants people to discover through this program is the importance of giving your full attention to the things and people that are in front of you. "These days," he elaborates, "even while they are having a meal, people's attention is often distracted by other things, such as their job, news alerts popping up on their smartphones, or posts on social media. But here at Kurayami Gohan, your focus is fully on the food." When your visual sense is taken away, your other senses leap into action. As well as bringing a refreshingly new and deeply satisfying dimension to the act of eating, it's fun trying to guess an ingredient by its aroma and texture. The program includes explanations about food and Buddhism interspersed with humorous anecdotes about traditions and history, which further draws the interest of participants. Mr. Aoe loves his local neighborhood, even proclaiming that "Asakusa is the center of the world." Among his programs he also includes a guided tour of Asakusa to introduce people to the local attractions. "Tokyo is very open-minded," he says, "with each district having its own unique culture. I think it would be interesting to start at one end of some train line and visit every station all the way to the other end."

**Photo 1:** Pickled myoga ginger and celery. Kurayami Gohan includes from the courses. For foreign guests, they are careful to include some familiar elements such as deep-fried dishes as well as to use known spices. **Photo 2:** Simmered dish featuring kuruma-fu (wheat gluten rings) and unpeeled vegetables. Using every part of the ingredients helps reduce food loss and is in keeping with the SDGs. **Photo 3:** Ryokusen-ji, where Mr. Aoe serves as a monk, is a historic temple that was built in the Early Edo period. The temple enshrines the Amida Buddha.

## Kurayami Gohan

Shojin cuisine served in out-of-the-ordinary temple surroundings with your visual sense taken away. The program can be customized in accordance to the number of people, time, and special requests of the group. Allergy-free and halal requests can also be accommodated if made in advance. For inquiries and reservations: Nakamichi <http://nakamichi.world/> (available in English and Japanese)



Higashi Honganji Branch  
of the Jodo Shinshu  
Buddhism  
Monk at the Ryokusen-ji  
Temple  
Kakuho Aoe

As a cooking monk dedicated to food education, he has created various events including Kurayami Gohan and has also published a number of books. He founded the Shojin Ryori Kyokai (Shojin Cuisine Association) in 2023, and is also striving to promote shojin cuisine outside of Japan.



1

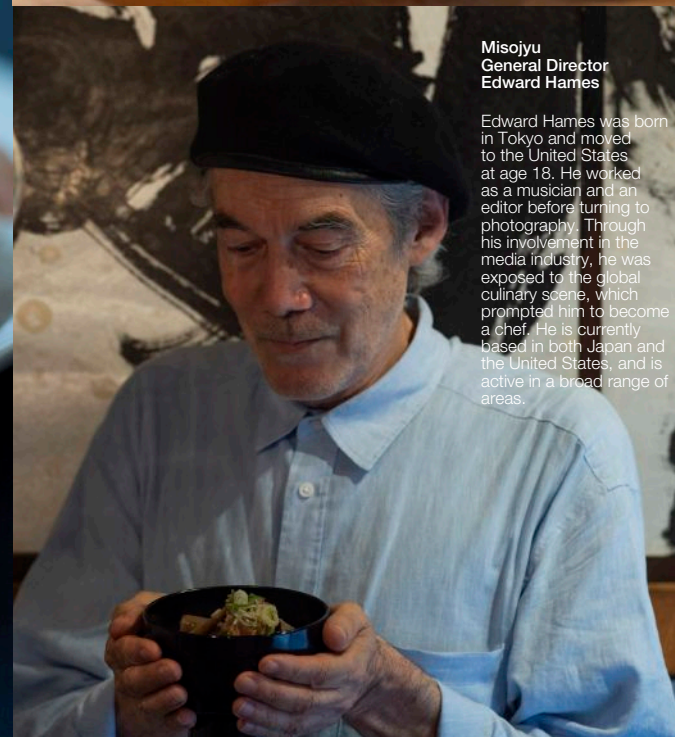


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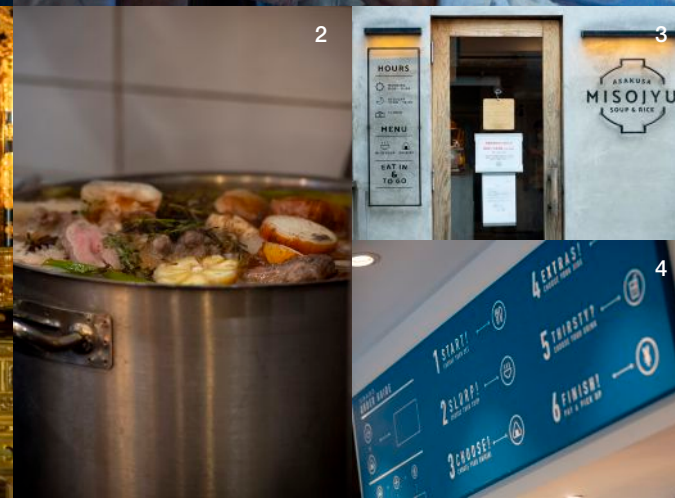


1



Misoju  
General Director  
Edward Hames

Edward Hames was born in Tokyo and moved to the United States at age 18. He worked as a musician and an editor before turning to photography. Through his involvement in the media industry, he was exposed to the global culinary scene, which prompted him to become a chef. He is currently based in both Japan and the United States, and is active in a broad range of areas.



2

3

4

## MISOJYU

**Hoping to share Japan's amazing fermentation culture with as many people as possible through miso soup**

A hearty miso soup is richly satisfying. Served in the morning, it's a great way to start your day.

Misoju, which has its main store in Asakusa, is a shop that specializes in miso soup. They've taken everything people love about miso soup and created new updated versions that incorporate refreshing new ideas, such as mixing in elements taken from international cuisines like potage and pot-au-feu, as well as using highly selective ingredients gathered from all around Japan. Their miso soup is not just served on the side, along with rice and a main dish—here, the miso soup itself is the focus of the meal. The menu is developed by the shop's general director, Edward Hames. Mr. Hames has roots in both Japan and the United States, and says that miso soup has been an essential part of his diet ever since he was a child. "I launched a miso soup shop because I wanted people to know how amazing Japan's culture of fermentation and miso are," he says. "I feel like it has been embraced by the Japanese and non-Japanese community alike."

Mr. Hames says he often goes for a walk when he has the time and likes the feeling of being outdoors in the wind and sunlight. "I particularly love the area between Harajuku and Yoyogi. There's the Meiji Shrine just outside the Yamanote Line and the National Stadium on the inside, so there's a lot of greenery, which makes it pleasant. The area also has a lot of boutique shops and cafes, so there's the added fun of discovering an interesting store. If you visit Japan as a tourist, I would recommend occasionally taking a walk without relying on your guidebook or the internet. Keep your senses sharp and just wander around and you'll discover your own little slice of Tokyo."

**Photo 1:** The unique miso soups created by former chef Edward Hames are loved far and wide. The most popular soup is the "Chunky Vege & Pork Tonjiru." **Photo 2:** He builds the broth not just with kombu and bonito but by also by using chicken and beef shank fond. **Photos 3 & 4:** Because the shop opens at 8:00 a.m., many people staying in the neighborhood go there for breakfast. Also on offer are miso soup sets that come with rice balls and pickles.

## Misoju (Asakusa Main Store)

1-7-5 Asakusa, Taito-ku, Tokyo, Japan  
Business hours: 8:00 a.m. to 7:00 p.m.  
(currently operates with shortened hours and closes at 4:00 p.m.)  
Closed: None  
Tel: +81-(0)3-5830-3101  
<https://misoju.jp>



# The appeal of Tokyo as seen through the eyes of those who live here

We asked two foreign students attending university in Tokyo what they like about living in the city. What do they love about Tokyo? Which neighborhoods do they find the most impressive? How is it different from their homeland? And more. Joined by a friend from their university, the students shared with us the special things they love about Tokyo that you wouldn't find unless you lived here.



What's good about Tokyo is the easy access by train to the suburban areas

Tokyo is a large city but it's a very comfortable place to live.

Andreas Ostergaard

From Denmark. He came to Japan in March 2023 as an exchange student and is studying linguistics at Sophia University. His interest in Japan was partly kindled by the fact that his grandparents used to provide homestay accommodation for Japanese exchange students. He first visited Japan as a tourist in 2019 and returned in 2020 to attend a Japanese language school.

Tommaso Loro

From Italy. He came to Japan in March 2023 as an exchange student and is studying business management at Sophia University. His love for Japan grew out of the books and anime he encountered during his teenage years. He has traveled to many countries, but had always wanted to experience a long-term stay in Japan. This is his first visit to the country.

With quiet areas like Yanesen and lively areas like Shibuya, one of the main appeals of Tokyo is its diverse mix of contrasting neighborhoods.

The three Sophia University students met when they were taking the same class. They would get together on weekends and other days to grab a bite to eat or take a walk.

**Ms. Nakao (below N):** They both came here because they love Japan, so they're curious about a lot of things. The other day, we went for a walk in the Yanesen (Yanaka, Nezu, and Sendagi) area.

**Mr. Loro (below L):** I love the historic feeling of the townscape in Yanesen. It has a tranquil atmosphere, and reminds me somewhat of my hometown (small town on the outskirts of Milan, Italy). I love taking photos, and Yanesen is great for that because you can get a feel for the everyday life of the people that make this area their home.

**Mr. Ostergaard (below O):** You have these kinds of quiet areas, but you also have vibrant areas packed with people, like Shibuya. I think this diversity is what makes Tokyo so attractive. It's fun that you can go to different areas with different atmospheres depending on your mood.

**L:** Another nice thing about Tokyo is that it actually has a lot of parks. I love nature, so it felt relaxing to be by the sea when we went to Odaiba. The breeze felt great.

**O:** Ueno Park also has a lot of places to see. It not only has a cluster of cultural facilities like museums, but the area around Shinobazu Pond is perfect for a walk. I haven't been to the zoo yet, but I'd love to go there sometime soon.

Living in Tokyo and spending time with friends, they have discovered the joys of everyday life in the city. The exchange students both say that when their friends and family come to visit, they want to take them to parts of Tokyo that are not just the typical tourist sites.

**O:** You can't skip the tourist sites if it's your first time in

Tokyo, but there are other places that have a distinct charm because they are frequented by locals.

**L:** I want them to see a side of Tokyo that's not just about being a big metropolis.

Amazing train system and heartwarming encounters. The deeper you dig, the more captivating Tokyo becomes.

The two exchange students mention the train system as something that amazed them when they first started living in Tokyo.

**L:** Not only does it run frequently, but it also runs on time. It's unthinkable back home that even if you miss your train, another one will be coming along immediately.

**N:** To think that you'd be amazed by something that is so ordinary for us (laughs).

**L:** It's interesting to see so many train stations within a small area, and that the Yamanote Line goes around in a circle. It's so dynamic, with trains coming and going one after the other,

and so many people getting on and off at every stop.

**O:** A station I particularly love on the Yamanote Line is Shin-Okubo. It's where you have the famous Koreatown on the inner side of the Yamanote Line, and a variety of Asian restaurants lined up along the outer side. I find this area really interesting every time I visit.

**N:** Another thing that's normal for us but that amazed you is the convenience stores.

**O:** The lineup of products and the service is great! But what touched me the most is how nice the people are. One day, I dropped my earphone in the store, and the staff spent half an hour helping me to look for it.

**L:** It really makes me happy when we have these kinds of heartwarming encounters. When I had just arrived in Japan, I was walking along in Sendagi and the owner of a bar called out to me. We got along really well, and I've been going back there from time to time ever since.

**O:** There are times when your world expands from having struck up a conversation with someone working in a store. You become more fond of Tokyo when you start to accumulate places and people that feel familiar to you.



Aimi Nakao (middle in the photo) is in her junior year at Sophia University. Because she speaks English fluently from having lived overseas while she was at elementary school, the three converse mainly in English, with Japanese mixed in from time to time. "I met the two of them through a friend," she explains. "I'm planning to study abroad in France, so I look forward to reuniting with them next in Europe."



The appeal of Tokyo as seen through the eyes of those who live here



# My Favorite Places

## LYCKAN COFFEE

A bit of Northern Europe in Tokyo.  
A “fika” moment with delicious coffee and a cinnamon roll.

This is a Swedish cafe that opened in November 2022. Although the space is small, the simple interior décor and large window create a comfortable atmosphere for enjoying a relaxing “fika” (coffee break). Along with coffee they offer a variety of sweet treats including their signature cinnamon rolls, as well as carrot cake, waffles, and cookies. Branch stores are also located in Setagaya and Kodaira. “I love going to different cafes, and this is my particular favorite. I come at least once a week. As well having a Northern European vibe, the cinnamon rolls are delicious, making me feel like I’m back home. I’ve become friends with the staff and enjoy chatting with them. There’s a park nearby, so I sometimes go for a walk there after having a coffee.”

Andreas  
Ostergaard



He says he visits this cafe at least once a week. On this day, he ordered a cafe latte along with a cinnamon roll. “I often come with friends, but even if I stop by on my own in between studies, I still have an enjoyable time chatting with the friendly staff,” he says.

**Lyckan Coffee**  
U Share Nishi Waseda 1F  
2-18-25 Nishi-Waseda, Shinjuku-ku,  
Tokyo, Japan  
Business hours: 9:00 a.m. to 6:00 p.m.  
Closed: None  
Note: Business hours are subject to change.  
Please check the Instagram page (@lyckan\_coffee) for details.  
<https://lyckancoffee.theshop.jp/>



Andreas  
Ostergaard



## Hareruya Tournament Center Tokyo

A gathering place for fans of Magic:  
The Gathering

This is a store specializing in a trading card game called Magic: The Gathering, which has players all around the world. In addition to the Takadanobaba location, there are branches all over Japan. “This is a place where I can enjoy a card game that I’ve been playing ever since I was a child. If I come here, I meet other ‘otaku’ who love the same game. And since there’s always someone here, I can count on having someone to play with. I can also find a lot of cards that are difficult to get.”

**Hareruya Tournament Center Tokyo**  
OC Building 2F, 3-12-2 Takadanobaba, Shinjuku-ku, Tokyo, Japan  
Tel: +81-(0)3-5332-7544 Business hours: 9:00 a.m. to 11:00 p.m.  
Closed: None  
<https://www.hareruyamtg.com/ja/>

Andreas  
Ostergaard



## Shin-Okubo

A colorfully exotic area that’s home to the  
popular Koreatown neighborhood

This area has become one of Tokyo’s main tourist attractions, known for its Koreatown district located to the west of the JR Shin-Okubo Station. The area is always lively because it attracts people looking to not only dine at the many restaurants but also to shop for Korean cosmetics and celebrity-themed merchandise. “I want to visit Korea, too, but since I haven’t had the chance yet, I come here to feel like I’m there. It’s great that we can have yummy Korean food! Meanwhile, if you go to the other side of the station, you’ll find stores selling goods from other Asian countries. That difference is what makes it so interesting.”

**Area around Shin-Okubo Station**  
JR Yamanote Line

## Chanoki Inari Shrine

A spot of tranquility amid  
the bustle of the city.  
A historic shrine that has long been  
venerated in the Ichigaya area..

The shrine, which is said to have been founded by the monk Kukai (also known as Kobo Daishi), is located within the grounds of the Ichigaya Kameoka Hachiman Shrine. Famed mostly for healing eye diseases, the shrine is also said to offer a broad range of blessings that include achieving success in business, developing artistic talent, and gaining basic security in food, clothing, and shelter. “I happened to find this place when I was still new to Japan, on my way to the supermarket to buy food for dinner,” says Tommaso. “Despite being close to the station and along a major road, once you enter its grounds, the bustle of city life fades away and you’re surrounded by an air of peaceful calm. Since I’m from a small town in Italy, it makes me really happy to have a place like this close by. When I feel tired after too many hours in front of the computer or staring at textbooks, I come here to relax by walking around the grounds or sitting on the bench to read.”

Tommaso  
Loro



Decked out with red lanterns set against green trees, the shrine grounds are beautiful to behold. They exude a sense of quiet serenity that makes it hard to believe Ichigaya Station and the main road of Yasukuni Dori are just a few steps away.

**Chanoki Inari Shrine**  
15 Ichigaya Hachiman-cho, Shinjuku-ku, Tokyo, Japan  
Tel: +81-(0)3-3260-1868 (for Ichigaya Kameoka Hachiman Shrine)  
<https://www.ichigayahachiman.or.jp/engi/chanoki.html>



Tommaso  
Loro



## Odaiba

Where you can enjoy nature and a holiday  
resort-like feeling right in the middle of the city

The Odaiba area is home to a number of parks, including the Odaiba Seaside Park, Daiba Park, and Shiokaze Park. Here you can go for a stroll and take in the sea breezes or even enjoy marine sports. It also offers a beautiful nighttime view of the Rainbow Bridge and high-rise buildings clustered on the opposite shore. There are also plenty of hotels and shopping facilities, and the Metropolitan Central Wholesale Market, or the Toyosu Market, is close by. “Since I love nature, this place near the ocean helps me to relax. The sunset view is really beautiful and I took a lot of photos.”

**Odaiba**  
The area around Odaiba-kaihinkoen Station or Daiba Station on the Yurikamome Line and Tokyo Teleport Station on the Rinkai Line

Tommaso  
Loro



## Yanesen

An area in which to meander about and  
enjoy traditional streetscapes and shrines

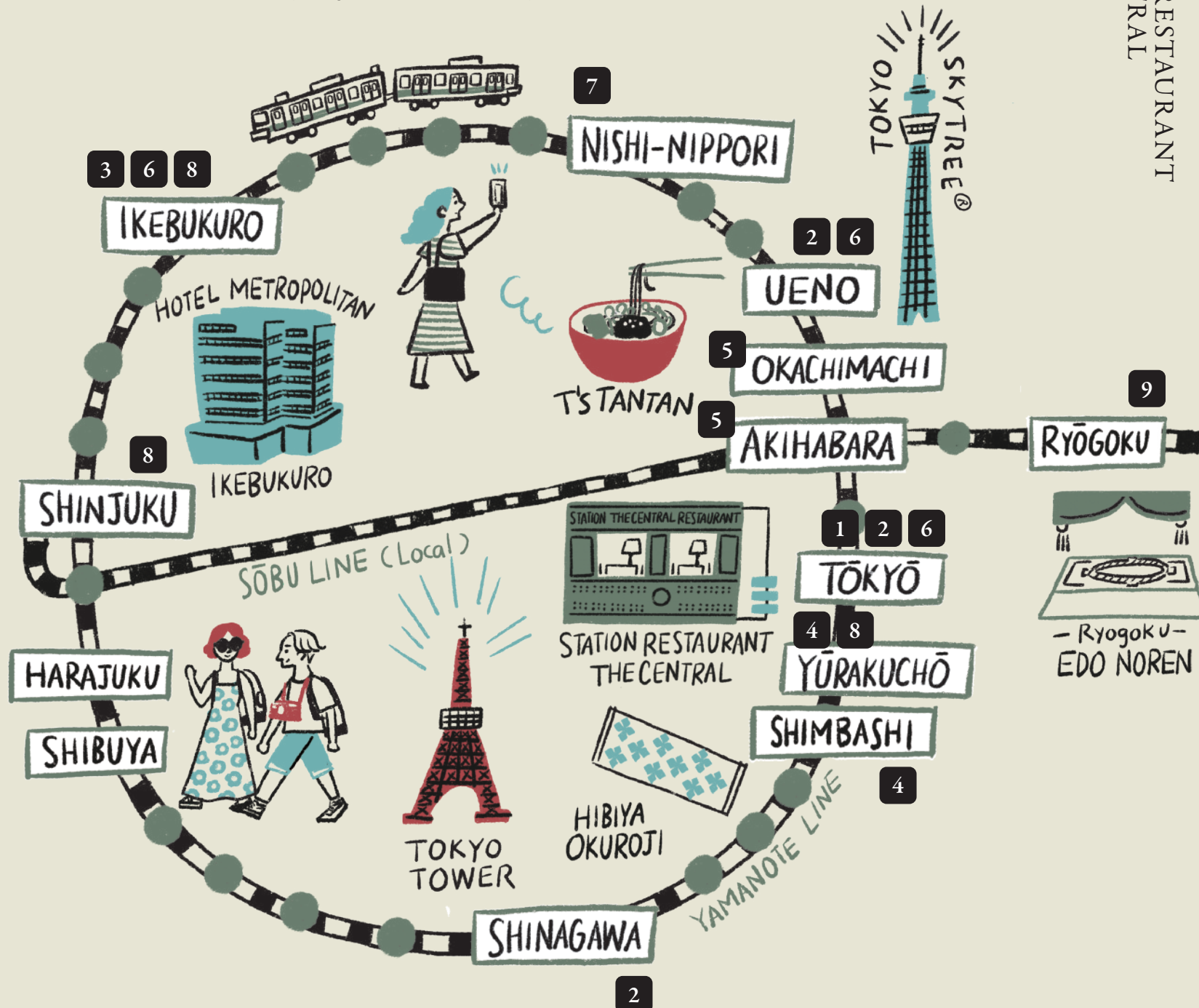
The Yanaka, Nezu, and Sendagi areas spanning the Bunkyo Ward and the Taito Ward are collectively known as “Yanesen.” The area is home to a number of shrines and has an old-times look, making it a popular place to go for a walk. The Yanaka Cemetery, which is the resting place of numerous famous people including the shogun Tokugawa Yoshinobu, is also known for its cherry blossoms. “I’ve got lots of favorite places in this area, such as Nezu Shrine and a bar where I enjoy chatting with the owner. It’s not just the distinctive charm of the townscape, it’s also the expressions on the faces of the people that you meet in the little alleyways and shops that all seem somehow photogenic.”

**The area around Nippori Station on the JR Yamanote Line and Nezu Station or Sendagi Station on the Tokyo Metro Chiyoda Line**



## Recommended sites along the Yamanote Line that are within or close to a station

Inside the Yamanote Line stations and in the surrounding areas  
there is plenty of good food to try and fun things to do!  
Open a door to a whole new world  
by exploring the items, activities, and places that interest you.



### 1 STATION RESTAURANT THE CENTRAL

#### TŌKYŌ

A dining area that has become  
something of a symbol of Tokyo  
Station, offering Western cuisine  
made to time-honored recipes

Located within Gransta, this restaurant serves as  
a kind of unofficial symbol of Tokyo Station. The  
interior recreates the atmosphere of a stylish dining  
car from a bygone era, giving diners the feeling of  
taking a train trip back through time.  
On offer is a selective menu of both fresh and  
classic Western-inspired dishes including the  
"Traditional Hayashi Rice (demi-glace sauce)" that  
has been passed down since the days of dining  
cars more than 80 years ago. Another special dish  
is the "Central Plate," which is like a kid's meal for  
adults, piled with favorites such as Hamburg steak,  
omelet over rice, and breaded shrimp.

**Location:** Square Zero area in Gransta Tokyo inside the ticket  
gates of Tokyo Station  
**Business hours:** 10:00 a.m. to 10:00 p.m. (Mondays to  
Thursdays & Saturdays), 10:00 a.m. to 10:30 p.m. (Fridays),  
10:00 a.m. to 9:30 p.m. (Sundays & Holidays)  
**Note:** Open until 10:00 p.m. if the next day is a public holiday  
**Closed:** None  
[https://www.gransta.jp/mall/gransta\\_tokyo/  
station\\_restaurant/](https://www.gransta.jp/mall/gransta_tokyo/station_restaurant/)



### 2

#### HANAGATAYA

#### TŌKYŌ UENO SHINAGAWA

A souvenir store offering a brilliant and  
colorful array of regional masterpieces

A "select shop" that sells renowned souvenirs and bento (meal  
boxes), offering everything from long-established favorites to new  
and emerging regional brands. Alongside the ever-popular regular  
products it also stocks a broad range of seasonal limited items.  
The name, Hanagataya, reflects the desire to offer illustrious items  
that will elevate each customer's mood, just like the "hanagata"  
(star) actors who light up the stage. Here you're sure to find a  
special souvenir of Tokyo that you won't find anywhere else. The  
shop has several branches, with the main stores in Tokyo Station,  
Ueno Station, Shinagawa Station, and Omiya Station.



**Location:** 8 stores in Tokyo Station, and others in  
Shinagawa Station, Ueno Station, etc.  
**Business hours:** Depends on the store  
<https://retail.jr-cross.co.jp/hanagataya/>



## IKEBUKURO

Great starting point for sightseeing around Tokyo. Also offers a number of Japanese restaurants

The hotel is conveniently located a mere 3-minute walk from Ikebukuro Station. It not only serves as an efficient starting point for sightseeing around Tokyo, but with department stores and cultural facilities packing the area around the station it's also a great place to stay to enjoy shopping and entertainment. The hotel offers a number of Japanese restaurants, including one offering kaiseki (traditional Japanese course meals) and shabu-shabu, as well as one where you can enjoy flame-grilled and teppanyaki dishes. Guests can enjoy a relaxing stay amid an elegant atmosphere.

**Location:** 1-6-1 Nishi-Ikebukuro, Toshima-ku, Tokyo, Japan  
<https://ikebukuro.metropolitan.jp>



## YŪRAKUCHŌ SHIMBASHI

Wander through the unique shops under brick arches built in the Meiji period

The 300-meter brick-arched space underneath elevated railway tracks constructed during the Meiji period is now lined with restaurants and unique shops offering clothing and a variety of other items. Set between Yurakucho Station and Shimbashi Station, this elevated railway bridge was modeled on those found in Berlin. More than 100 years after it was built, it continues to support the railway line above it. Let your mind drift back to the past as you wander through this unique area.

**Location:** 1-7-1 Uchisaiwaicho, Chiyoda-ku, Tokyo, Japan  
**Business hours:** Depends on the store  
<https://www.jrtk.jp/hibiya-okuroji/>



Within Okuroji (Mizuno Dyeing Plant) there is an area where you can watch an informal close-up demonstration of indigo dye. You can also purchase indigo-dyed Japan Blue items.

## TŌKYŌ UENO IKEBUKURO

Smile-vege  
Vegan ramen that tastes delicious

This restaurant serves vegan ramen made without any meat, fish, dairy, eggs, or any other animal-derived ingredients. As well as ramen with surprising depth and richness of flavor, they offer gyoza dumplings and rice bowl dishes. The restaurant can also provide meals prepared without gokkun (pungent vegetables such as scallions and garlic). They have stores not only in Gransta Tokyo but also in other stations such as Ueno and Ikebukuro, making it a convenient place to stop during transit.



**Location:** Gransta Tokyo inside the ticket gates of Tokyo Station, Ecute Ueno inside the ticket gates of Ueno Station, central concourse inside the ticket gates of Ikebukuro Station  
**Business hours:** Depends on the store  
<https://ts-restaurant.jp/tantan/>

## NISHI-NIPPORI

Join in for a memorable experience during your trip.  
A community for living and learning that starts at the station

A community space has opened within the Nishi-Nippori Station that provides a new way of learning that is rooted in the local community. The space hosts KLASS (local classroom) events based on the concept of creating a community for living and learning that starts at the station. Rather than a traditional classroom characterized by the one-way flow of information, KLASS was born from a desire to create a space where diverse people can come together and explore their shared interests and curiosity. Visiting travelers are welcome to join the program alongside local residents.



**Location:** By the concourse outside the ticketing gates of Nishi-Nippori Station (next to Beck's Coffee Shop)  
KLASS events are hosted irregularly. Please check the website for program schedules.  
<https://hagiso.com/kllass/>

## SHINJUKU IKEBUKURO YŪRAKUCHŌ

Use the duty-free services and get even more enjoyment out of shopping

Tax-free counters provide a refund for consumption tax paid in Japan and services are available to foreign visitors. If a commercial facility has a duty-free counter, you can combine the amount spent at all shops within that facility to receive the refund. To be eligible, your purchases at duty-free shops in Lumine must exceed the minimum amount required, you must be staying in Japan for less than six months (including Japanese citizens residing outside of Japan), and you must have your passport with you.

## Tax-free Counters

(Able to combine the amount spent at shops within the facility)

LUMINE SHINJUKU 1 (5F),  
LUMINE SHINJUKU 2 (2F)  
11:00 a.m. to 9:00 p.m.

LUMINE EST SHINJUKU B1F, 6F  
Weekdays 11:00 a.m. to 9:00 p.m., Weekends & Holidays 10:30 a.m. to 9:00 p.m.

NEWoMan SHINJUKU 4F  
Mondays to Saturdays 11:00 a.m. to 8:30 p.m.,  
Sundays & Holidays 11:00 a.m. to 8:00 p.m.

LUMINE IKEBUKURO 3F  
11:00 a.m. to 9:00 p.m.

LUMINE YURAKUCHO 7F  
11:00 a.m. to 9:00 p.m.

Note: Business hours are set in accordance with the hours of each facility, and are subject to change. Also, some stores are not included in the duty-free program.

## AKIHABARA OKACHIMACHI

Locally made products, a specialty shop offering items unique to Akihabara, and delectable foods from around Japan can all be found under the elevated space

AKI-OKA refers to three commercial facilities found under the elevated railway between Akihabara Station and Okachimachi Station. Each area offers a vibrant atmosphere and has its own distinctive concept: 2k540 AKI-OKA ARTISAN is themed on the concept of quality items as befitting a manufacturing district, SEEKBASE AKI-OKA MANUFACTURE is an area lined with specialty shops selling products and foods, and CHABARA AKI-OKA MARCHE provides an array of delectable food items from all over Japan.

## 2k540 AKI-OKA ARTISAN

**Location:** 5-9 Ueno, Taito-ku, Tokyo, Japan  
**Business hours:** 11:00 a.m. to 7:00 p.m. (excluding some shops)  
**Closed:** Wednesdays  
<https://www.jrtk.jp/2k540/>

## SEEKBASE AKI-OKA MANUFACTURE

**Location:** 13-1 Kanda Neribei-cho, Chiyoda-ku, Tokyo, Japan (within the commercial building)  
**Business hours:** Depends on the store  
<https://www.jrtk.jp/seekbase/>

## CHABARA AKI-OKA MARCHE

**Location:** 8-2 Kanda Neribei-cho, Chiyoda-ku, Tokyo, Japan  
**Business hours:** 11:00 a.m. to 8:00 p.m. (excluding some shops)  
**Closed:** First Wednesday of June and November  
<https://www.jrtk.jp/chabara/>



## RYŌGOKU SŌBU LINE (Local)

Enjoy various local delicacies in an area that recreates the Edo period

Housing a variety of restaurants, this facility was created under the concept of creating an Edo-like atmosphere in which to enjoy the delicious moments and cultural experiences of the modern era. Here you will find a diverse array of delicious dishes that embody the character of Tokyo inside an old station building of Ryogoku Station. The facility also has a tourist information office, making it convenient for travelers. The atrium designed to evoke the machiya (townhouse) buildings of the Edo period, fire watchtower, and full-sized sumo ring are all not to be missed. Sumo Jinku (traditional sumo song) performances are also held roughly three times a month. Please check the websites and social media for the schedule.



**Location:** 1-3-20 Yokozuna, Sumida-ku, Tokyo (directly connected to the West Exit of Ryogoku Station)  
**Business hours:** Depends on the shops  
<https://www.jrtk.jp/edonoren/>



## &EKINAKA



"&EKINAKA offered by JR-EAST" is a special service provided by the JR East Japan Group to foreign visitors who purchase the JR EAST PASS (see information on right) or the JR TOKYO Wide Pass. It provides benefits (discounts, gifts, etc.) when you shop or dine at applicable stores.

<https://www.jreast.co.jp/multi/en/andekinaka/>



## JR EAST PASS



A value pass offered to visitors to Japan by JR East Japan. There are two types: one for the Tohoku area and another for the Nagano & Niigata area. Each type provides the holder with five consecutive days of unlimited travel on Shinkansen and local trains in the specified areas.

<https://www.jreast.co.jp/multi/en/pass/?src=gnavi>



## JAPAN RAIL CLUB



This is a membership service operated by JR East Japan for fans of Japan who reside overseas. For a monthly fee, members can participate in events from outside Japan, receive a regular gift box shipment of Japanese snacks delivered every month, and sign up for member-only tours and services when they visit Japan. Membership is currently available to residents of the United States and Asian countries (scheduled to expand to other areas).



<https://japanrailclub.com>

## JAPAN RAIL CAFE TOKYO



An attractive comprehensive facility promoting tourism. You can visit the travel counter to receive recommendations for trips you can take around Japan while also enjoying shopping and dining within the store.



**Location:** GRAN TOKYO NORTH TOWER 1F outside of the Yaesu Central Exit of JR Tokyo Station

**Business hours:** 8:00 a.m. to 9:00 p.m. everyday

Note: In-person travel counter assistance is available from 8:00 a.m. to 4:00 p.m. everyday

<https://www.jreast.co.jp/e/japanrailcafe/tokyo/>

## TOKYO MOVING ROUND 東京感動線

Tokyo Moving Round  
website



TOKYO Yamanote Line magazine  
survey



**Japan. Endless Discovery.**

当マガジンの日本語版は東京感動線WEBサイトでご覧いただけます。

This is where various suburbs and diverse communities are linked together by an amazing loop called the Yamanote Line. Connections are made and ideas are spread.

The loop gives rise to all kinds of unexpected discoveries, encounters, acts of kindness, fun experiences, and more. It touches your heart and makes each day feel refreshingly new.

Everyone living here hopes to make Tokyo into a "place of wonder" that offers the world's most amazing experiences.

What will be born from such endeavors? The possibilities are endless, the potential truly unknown.

And that is what it means to have a Yamanote Line that is open to all—a promising future that is developed by diverse people acting together.