

# Introduction

## Chairman's comment

The Ota City Restaurant Award Project is now in its seventh year. For a restaurant to be loved by its customers it's important to have delicious food, a great atmosphere, polite service and staff who do their work with a smile.

The "OTA! Ichioshi Gourmet" awards project has two categories: General and Special. This year various businesses were recognized, including sushi restaurants, Japanese-style pubs and cafes. We hope that you will dine at the award-winning restaurants, feel the charm of Ota City and, in the near future, tweet about your experiences: "After you arrive at Haneda Airport, you must take a stroll in Ota City!"

### Kazuhiko Matsumoto

Chairman of Ota City Restaurant Award Project Committee

## Icon explanation

<b>Barrier free</b> The restaurant's entrance has low steps or has a slope.	<b>Credit cards accepted</b> Payment can be made by credit card. Cards accepted vary depending on the restaurant.	<b>Reservations</b> Reservations for private use is possible with limits on certain reservations, number of guests, time available and dishes that can be ordered.
<b>No smoking</b> Smoking in the restaurant is not permitted.	<b>Partial smoking</b> The restaurant has separate sections for smokers and non-smokers.	<b>WiFi</b> WiFi is available in the restaurant.
<b>Outlet use</b> It is possible to charge tablet-type devices.	<b>Vegetarian</b> Dishes that do not use meat, fish, dairy products or root vegetables are provided.	<b>Non-pork</b> Dishes that do not use pork are provided.

<b>S</b> Seating capacity	<b>C</b> Closed	<b>O</b> Opening hours
<b>A</b> Address	<b>T</b> Telephone number	
<b>P</b> Price	<b>L</b> Lunch <b>D</b> Dinner	<b>A</b> Access
<b>G</b> Awarded shop in the General	<b>S</b> Awarded shop in the Special	

\* Restaurant information has been compiled based on reports submitted by the participating restaurants (as of October, 2016). Prices listed include taxes.

### Western-style Café Eggcellent



eggcellent Tart ¥200

Egg tarts made using fresh eggs directly shipped every morning from Kurofujii Farm in Yamanashi Prefecture.



**Restaurant information**  
**S** 60 **C** Open 7days a week  
**O** 7:30~21:30  
**A** Haneda Airport Terminal 1 B1F, 3-4-2 Haneda Airport, Ota-ku, Tokyo  
**T** +81-3-6428-9089  
**D** ¥800  
 2 min. walk from Haneda Airport Domestic Terminal Sta. (Airport Line) (directly connected to the airport)

### Chinese Cuisine Nihao Annex



Original Winged Gyoza ¥324

The gyoza wrappers are nicely chewy, the meat is juicy and the 'wings' are crispy. Nearly all the customers who come to this restaurant order the gyoza.



**Restaurant information**  
**S** 120 **C** Open 7days a week  
**O** 11:30-14:00 (L.O. 13:30), 17:00-24:00 (L.O. 23:30)  
**A** Hanesamu Bldg. B1F, 4-25-7 Kamata, Ota-ku, Tokyo  
**T** +81-3-3734-2180  
**L** ¥700 **D** ¥1,500  
 4 min. walk from Keiyou Kamata Sta. (Keiyou Line)

### Sushi Sushitoku



Omakase (chef's choice) Course ¥6,500~¥13,000

Edomae sushi chefs vary their preparations depending on the condition of the fish. Chefs especially demonstrate their skills in preparing kohada (gizzard shad). The techniques of this restaurant are top class.



**Restaurant information**  
**S** 21  
**C** Sun., (\*except for private parties)  
**O** 11:30-23:30 (or until all sold out), 17:00-22:30 (or until all sold out)  
**A** 5-44-15 Kamata, Ota-ku, Tokyo  
**T** +81-3-3735-7493  
**L** ¥1,600 **D** ¥12,000  
 5 min. walk from JR Kamata Sta.

### Japanese-style Izakaya Wachiso Kuraya



Grilled Shamo Bone-in Chicken Leg ¥1,380

This cuisine uses game fowl. Game fowl meat is grilled over a charcoal fire until it is juicy. The food is beautifully presented, exactly like kaiseki ryori (tea-ceremony dishes).



**Restaurant information**  
**S** 23 **C** Open 7days a week  
**O** 12:00-15:00 (accepts reservations for one table only), 17:00-24:00 (L.O. 22:30)  
**A** Fuji Bldg. 7-51-11 Nishikamata, Ota-ku, Tokyo  
**T** +81-3-5703-8778  
**L** ¥2,500 **D** ¥4,500  
 9 min. walk from Kamata Sta. (JR/Tokyu Line)

### Indian and Nepali Cuisine Indo-Nepal dining bar Rosni



Chicken Curry & Naan ¥1,250

Rosni's Indian cuisine is made from original recipes. Imported directly from India, the spices are fresh and highly fragrant. Chewy and delicious, the naan bread gets high marks from customers.



**Restaurant information**  
**S** 25 **C** 1st and 3rd Thur.  
**O** 11:00-15:00 (L.O. 14:30), 17:00-23:00 (L.O. 22:30)  
**A** La Tour Ikegami 1F, 6-5-9 Ikegami, Ota-ku, Tokyo  
**T** +81-3-5700-1556  
**L** ¥1,000 **D** ¥3,000  
 3 min. walk from Ikegami Sta. (Tokyu Ikegami Line)

### Japanese Cuisine Sudachi




Omakase (chef's choice) 8,000 yen Course ¥8,640

Let's experience Japan's four seasons! This restaurant serves banquet dishes. Seasonal ingredients are used in everything from appetizers to sweets.



**Restaurant information**  
**S** 9 **C** Mon., irregular  
**O** 18:00-23:00 (L.O. 22:00)  
**A** 2-18-2-105 Minamiyukigaya, Ota-ku, Tokyo  
**T** +81-3-6425-8889  
**D** ¥13,000  
 4 min. walk from Yukigaya Otsuka Sta. (Tokyu Ikegami Line)

### Rice Balls Omusubi Dokoro Wasabi



Rice Balls ¥100~¥250  
\* prices are per ball.

You can select from among fifteen fillings for this shop's omusubi. A popular variety is shiokiri natto omusubi (rice balls made with salted and fermented soybeans).



**Restaurant information**  
**S** 14 **C** Wed. and Sun.  
**O** 11:00-18:00  
**A** Santomi Bldg. 1F, 1-58-6 Kitasenzoku, Ota-ku, Tokyo  
**T** +81-3-3723-2832  
 Rice balls Large ¥250 Medium ¥180 Small ¥100  
 5 min. walk from Ookayama Sta. (Tokyu Meguro Line/Oimachi Line)

### Beef BBQ Nozomitei - Carefully selected wagyu (Japanese beef) roast



Nozomitei Specially Selected Wagyu Beef Rare Cuts Assortment ¥6,458

Among the most popular menu items are a combination platter of seven types of meat, including beef ribs and sirloin.



**Restaurant information**  
**S** 28 **C** Open 7days a week  
**O** 17:00-24:00 (food L.O. 22:55) (drink L.O. 23:30)  
**A** Nambuuya Buid 3F, 3-24-6 Omori Nishi, Ota-ku, Tokyo  
**T** +81-3-6459-6891  
**D** ¥4,000  
 1 min. walk from Omori-machi Sta. (Keiyou Line)

### Italian Cuisine Trattoria Kawanabe



Squid Ink Risotto ¥1,400

This elegant Italian restaurant also welcomes families. Recommendations include squid ink risotto and smoked duck.



**Restaurant information**  
**S** 23 **C** Wed. and 3rd Tue.  
**O** 11:00-15:00 (L.O. 14:00)  
 (\*Lunch only available for private events)  
**A** Hashimoto Bldg. 1-4-3 Sanno, Ota-ku, Tokyo  
**T** +81-3-6417-1882  
**L** ¥1,100 **D** ¥4,000  
 4 min. walk from JR Omori Sta.

### Japanese Restaurant Restaurant Tanpopo



Sweet Potato Pork Fillet Cutlet ¥1,000

Here you can have food that keeps you healthy. The pork fillet cutlets are tender. The pork comes from pigs raised on sweet potatoes in Miyazaki Prefecture.



**Restaurant information**  
**S** 54  
**C** Year-end through New Year, and when the Ota Kumin Plaza is closed  
**O** 10:00-19:00  
**A** Ota Kumin Plaza 2F, 3-1-3 Shimomaruko, Ota-ku, Tokyo  
**T** +81-3-3759-6549  
**L** ¥800 **D** ¥800  
 1 min. walk from Shimomaruko Sta. (Tokyu Tamagawa Line)

### Japanese Cuisine Shofukutei Shirata (Japanese Restaurant)



Chef's Course ¥2,700  
(\*Contents changes depending on the ingredients available on the day.)

This is banquet cuisine. The dishes are made using fresh ingredients sourced daily.



**Restaurant information**  
**S** 22 **C** Mon.  
**O** 17:30-23:00 (L.O. 22:30)  
 (\*Lunch only available for private events)  
**A** 5-6-1 Ikegami, Ota-ku, Tokyo  
**T** +81-3-6410-4129  
**D** ¥5,000-6,000  
 7 min. walk from Ikegami Sta. (Tokyu Ikegami Line) / 1 min. walk from Tsutsumikatabashi bus stop (Tokyu Bus)

### Japanese-style Café Old Japanese-style House Cafe Rengetsu



Thick-cut Teriyaki Pork on Rice ¥1,190

This restaurant serves grilled pork over rice. The meat is like petit salé (salted pork) with a teriyaki taste.



**Restaurant information**  
**S** 75  
**C** Open 7days a week  
**O** 10:00-22:00 (L.O. 21:30)  
**A** 2-20-11 Ikegami, Ota-ku, Tokyo  
**T** +81-3-6410-5469  
**D** ¥1,200 **D** ¥2,000  
 8 min. walk from Ikegami Sta. (Tokyu Ikegami Line)

### Japanese-style Izakaya Chienowa -- Japanese sake dining



Five Dish Course (with unlimited drinks) ¥5,400

Five dishes are provided with this course: appetizers, sashimi, side dish, main course and, at the end, rice and noodles. The price includes all the sake you can drink (in two-and-a-half-hours)



**Restaurant information**  
**S** 20  
**C** Mon.  
**O** 18:00-24:00 (L.O. 23:30)  
**A** 2F, 2-15-1 Minami Yukigaya, Ota-ku, Tokyo  
**T** +81-70-6425-3781  
**D** ¥5,400  
 1 min. walk from Yukigaya Otsuka Sta. (Tokyu Ikegami Line)

## Information on the Ota Healthy Menu restaurants

The Ota Healthy Menu restaurants provide dishes with large quantities of vegetables. For information about the Ota Healthy Menu restaurants use the QR code below to access the website.

\* Note: In Japanese only.



Ota Healthy menu QR code

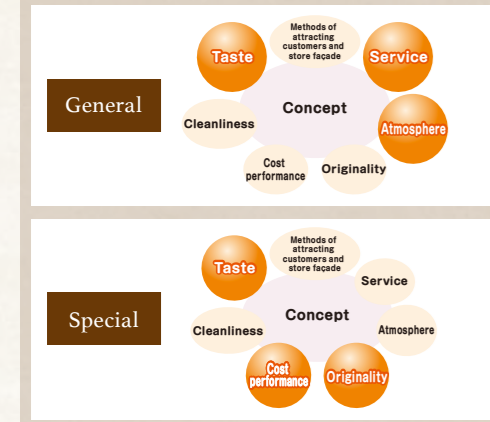


# Ota! Ichioshi Gourmet Map

## About Ota! Ichioshi Gourmet

(Outline of the project) The OTA! Ichioshi Gourmet is a project for recognizing excellent restaurants in Ota City. The OTA! Ichioshi Gourmet project has two categories: General and Special. This year thirteen restaurants were awarded.

### Criteria for selection



### 1 Field Survey

- Field survey by experts
- Hygiene survey to check sanitation

### 2 Committee

- Survey validity check
- Deliberations for winning selection

### 3 Decision

Determination of awarded stores

See more detailed information:

<http://www.pio-ota.jp/ichioshi>

Organized by : Ota City / Ota City Industrial Promotion Organization  
 Supported by : Ota City Shopping Street Federation / The Tokyo Chamber of Commerce and Industry, Ota Branch / Ota Tourist Association  
 Cooperated by : Seishin Gakuen, Ei-Publishing Co Ltd.  
 Contact : Ota City Industrial Promotion Organization  
 Commerce/Service Industry Desk  
 TEL : +81-3-3733-6401

2017.01 (3,000部)

- Nozomitei** - Carefully selected wagyu (Japanese beef) roast  
Nambuya Buid 3F, 3-24-6 Omori Nishi, Ota-ku, Tokyo  
TEL: +81-3-6459-6891
- Trattoria Kawanabe**  
Hashimoto Bldg. 1-4-3 Sanno, Ota-ku, Tokyo  
TEL: +81-3-6417-1882
- Restaurant Tanpopo**  
Ota Kumin Plaza 2F, 3-1-3 Shimomaruko, Ota-ku, Tokyo  
TEL: +81-3-3759-6549
- Shofukutei Shirata (Japanese Restaurant)**  
5-6-1 Ikegami, Ota-ku, Tokyo  
TEL: +81-3-6410-4129
- Old Japanese-style House "Cafe Rengetsu"**  
2-20-11 Ikegami, Ota-ku, Tokyo  
TEL: +81-3-6410-5469
- Chienowa -- Japanese sake dining**  
2F, 2-15-1 Minami Yukigaya, Ota-ku, Tokyo  
TEL: +81-70-6425-3781
- Eggcellent**  
Haneda Airport Terminal 1 B1F, 3-4-2 Haneda Airport, Ota-ku, Tokyo  
TEL: +81-3-6428-9089
- Nihao Annex (Chinese home cooking)**  
Hanesamu Bldg. B1F, 4-25-7 Kamata, Ota-ku, Tokyo  
TEL: +81-3-3734-2180
- Sushitoku**  
5-44-15 Kamata, Ota-ku, Tokyo  
TEL: +81-3-3735-7493
- Wachiso Kuraya**  
Fuji Bldg. 7-51-11 Nishikamata, Ota-ku, Tokyo  
TEL: +81-3-5703-8778
- Indo-Nepal dining bar Rosni**  
La Tour Ikegami 1F, 6-5-9 Ikegami, Ota-ku, Tokyo  
TEL: +81-3-5700-1556
- Sudachi**  
2-18-2-105 Minamiyukigaya, Ota-ku, Tokyo  
TEL: +81-3-6425-8889
- Omusubi Dokoro Wasabi**  
Santomi Bldg. 1F, 1-58-6 Kitasenzoku, Ota-ku, Tokyo  
TEL: +81-3-3723-2832



# Ota! Ichioshi Gourmet Map

● Awarded shop in the General ● Awarded shop in the Special

英語/English

# 2016 Selection おおた Ota! いちおし Ichioshi グルメ Gourmet

Ota! Ichioshi Gourmet  
 What kind of restaurant do you want to go to? Sushi restaurant? Yakiniku restaurant? Japanese-style pub? This leaflet has information about the sorts of delicious restaurants you are looking for.

