

Check our website for previous award winners!

This is the 8th Ota! Ichioshi Gourmet. So far, a great number of restaurants have been awarded, and past selections are listed on the official website. A wide range of restaurants are represented, including sushi, BBQ, pork cutlets, grilled eel, gyoza, curry, French cuisine, soba noodles, pub food, cake, cafés, and more. Browse the site and you're sure to find something you want to eat. Do try it when looking for a new restaurant to visit.



For further details, access

<https://www.pio-ota.jp/ichioshi/e-index.html>

Ota City Tourist Information Center

Ota City Tourist Information Center provides visitors with locally-oriented guided tours as well as opportunities to experience Japanese culture.



Ota City Tourist Information Center QR code



2018 Selection
おおた **OTA!**
いちおし
グルメ

Ota! Ichioshi Gourmet
We have selected the very best restaurants offering great service and discerning quality



Greetings

from the Mayor of Ota City

This year sees the eighth iteration of the “OTA! Ichioshi Gourmet” project which began in 2010. Every year we get lots of positive feedback, and we have had many opportunities to present about our project both inside and outside the city. The Tokyo 2020 Olympic and Paralympic Games are coming up, and we think this is an excellent chance to show the world all the great food we have in Ota City. We are working hard to build up Ota as a food destination, cooperating with people from restaurants including the award-winning places in Ota City. Please use this pamphlet as a gateway to the many genres of food and dining atmospheres and services available in Ota City.



Mayor of Ota City
Tadayoshi Matsubara

Chairman's comment

Every year, “OTA! Ichioshi Gourmet” showcases some of the wonderful restaurants that Ota City is proud to recommend. The jury selects restaurants that pass their strict criteria: not only serving delicious food, but also providing excellent service and taking care in the design of their dining experiences. The ten restaurants that have been awarded this year are all truly worthy of their “OTA! Ichioshi Gourmet” titles. Please stop by these award-winning restaurants! I would be delighted if this “OTA! Ichioshi Gourmet” guide could help more people realize the appeal of the food available in Ota City.



Kazuhiko Matsumoto
Chairman of Ota City Restaurant Award Project Committee



Chef's Course "Fuji"
¥10,454

Tasteful Japanese cuisine and fresh oysters.

Seasonal ingredients are prepared and served on dishes that reflect the time of year. All year-round the best fresh oysters of any given season are served.



The refined shop interior makes generous use of natural wood. Enjoy seasonal dishes made with carefully prepared dashi (soup stock).

S 15seats
C Sun. and Mon.
O 18:00~23:00 Last order22:00
A 3-17-16 Kamata, Ota-ku, Tokyo
T 03-6715-9727
 ● ¥10,000~
 🏠 6 min. walk from Keiyou Kamata Sta.

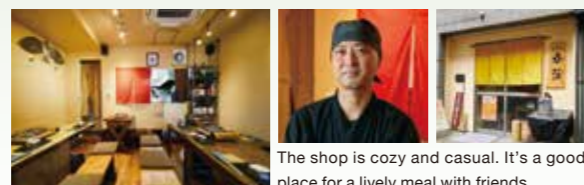


Genghis Khan Set – one order
¥1,480

*photo shows two orders.

This restaurant offers an easy way to enjoy Genghis Khan BBQ.

Fresh, mild lamb is shipped straight from Hokkaido. Stronger-flavored mutton and aged meat is also available, and there are many other menu items available aside from Genghis Khan BBQ.



The shop is cozy and casual. It's a good place for a lively meal with friends.

S 12seats
C Sun., 1st, 3rd, and 5th Mon.
O 17:00~24:00 Last order23:30
A 1F 4-7-6 Kamata, Ota-ku, Tokyo
T 03-3733-1211
 ● ¥3,500
 🏠 2 min. walk from Keiyou Kamata Sta.



This friendly atmosphere is sure to become a favorite spot.

Seasoned meatballs are sautéed together with vegetables to create the popular dish porpetti. This restaurant prides itself on its original fusion dishes.



A casual Italian spot operated by brothers. Its friendly atmosphere makes it an attractive spot for solo diners.

S 17seats
C Mon.
O 17:30~23:00 Last order14:30
A 1F, 3-28-2 Sanno, Ota-ku, Tokyo
T 03-6884-6699
 ● ¥3,500
 🏠 6 min. walk from JR Omori Sta.



Olive and Salt Takoyaki – 6 pcs ¥350

Authentic takoyaki served at the counter.

The owner comes from Kansai, the heart of takoyaki country, and makes octopus balls that are crispy outside and fluffy inside. They're made fresh to order so they're always served hot.



This standing-only restaurant takes per-piece orders for freshly grilled takoyaki. Also popular for take-out.

S Take-out, standing service **C** Thur.
O 12:00~22:00
A Aikawa Bldg. 1F, 150-17 Kitasenzoku, Ota-ku, Tokyo
T None
 ● ¥1,000
 🏠 3 min. walk from Tokyu Ookayama Sta.



Crafted by the two best pizza chefs in Japan

Wood-fired pizza has a fluffy, chewy texture. Pizza Bismarck is topped with mozzarella cheese, prosciutto and soft-boiled egg.



The casual atmosphere is perfect for a meal with friends or family. Choose from a wide range of single menu items and set meal options.

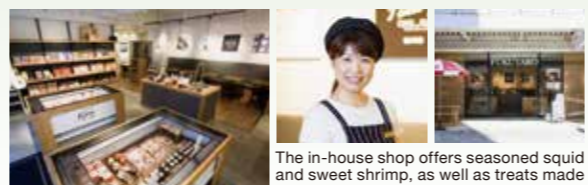
S 30seats **C** Open 7 days a week
O 11:30~15:00 (L) Last order14:30
 18:00~22:30 (D) Last order21:30 on weekdays
 17:30~22:00 (D) Last order21:00 on Saturdays, Sundays, and Holidays
A Suzuki Bldg. B1F/F, 2-37-6 Kamikedai, Ota-ku, Tokyo
T 03-6421-9696
 ● ¥1,200円 (L) ¥3,000 (D)
 🏠 3 min. walk from Tokyu Senzoku-ike Sta.



Fukutaro Mentaiko (spicy cod roe) Bowl
¥680

This café features daily mentaiko (spicy cod roe) specials.

Not too spicy and full of flavor, this restaurant serves mentaiko in daily specials. Featuring free second helpings of mentaiko!



The in-house shop offers seasoned squid and sweet shrimp, as well as treats made with mentaiko. Buying a souvenir to take home is part of the fun!

S 18seats
C Tue.
O 11:00~17:00 Last order16:00
A 2-6-21 Honhaneda, Ota-ku, Tokyo
T 03-5735-4441
 ● ¥800
 🏠 10 min. walk from Keiyou Kojiya Sta.



Italian ingredients-based dining

Featuring a popular porchetta, which is pork belly grilled with herbs and ham. Pasta and bread are made in-house, and the Italian craft beer is very popular.



The calm atmosphere has a grown-up vibe. A sommelier is on hand to recommend the right wine for each dish.

S 24seats
C Tue.
O 17:00~24:00 Last order23:30
A 1B YUKI Ookayama, 3-28-6 Kitasenzoku, Ota-ku, Tokyo
T 03-6425-9237
 ● ¥4,500
 🏠 2 min. walk from Tokyu Ookayama Sta.



This secret recipe can only be found here.

Rich vegetable flavor is part of the salt broth ramen. Caramelized onions lend a deep accent to the pork curry. The recipes have been passed down for sixty years.



Rumors of the delicious food available here has passed by word of mouth and the shop is always full of customers. The in-house made char-siu pork is also delectable.

S 17seats
C Thur.
O 11:00~18:00 Closed when the soup runs out.
A SS Bldg. 1F, 6-26-3 Nishikamata, Ota-ku, Tokyo
T 03-3735-1902
 ● ¥1,200
 🏠 1 min. walk from Tokyu Hasunuma Sta.



Aromatic Edo-style tempura fried in 100% sesame oil

Founded in 1897. Seasonal ingredients are fried in 100% sesame oil in the old Edo style, resulting in a toasty and aromatic flavor. Locals frequent this eatery.



The relaxed shop interior allows guests to take their time and enjoy their meals. There is also a tatami seating area that can fit up to 30 people for parties and large family gatherings.

S 32seats
C Thur. and 3rd Wed.
O 11:00~14:00 (L) Last order13:30
 17:00~21:00 (D) Last order20:30
A 1-8-15 Omorihoncho, Ota-ku, Tokyo
T 03-3761-0837
 ● ¥2,000 (L) ¥3,000 (D)
 🏠 5 min. walk from Keiyou Heiwajima Sta.



This pub features an ever-changing menu.

From sashimi plates to grilled pork marinated in a sweet miso sauce, there is an extensive daily fresh sheet. Seasonal ingredients are prepared and served at reasonable prices.



The nice friendly atmosphere makes it easy to just stop by. Ask about the sake selection.

S 25seats
C Sun. and Hol.
O 17:00~23:30
A 1-35-6 Tamagawa, Ota-ku, Tokyo
T 03-6715-2528
 ● ¥3,000
 🏠 3 min. walk from Tokyu Yaguchinowatashi Sta.

What is OTA! Ichioshi Gourmet?

“OTA! Ichioshi Gourmet” (Project Name: Ota City Restaurant Award) is a project that commends the hard-working restaurants of the region.

Based on reports from field surveys conducted by experts, the eight-person review committee including the chief juror conducts a rigorous review, and in 2018 five restaurants in the General category and five in the Special category were chosen for a total of ten restaurant.

Our selection criteria

General



Special



Icons

Wheelchair Accessible by wheelchair
CARD Credit cards accepted
RESERVE Whole restaurant reservation
PHONE Charging stations available
WIFI WiFi
VEGETARIAN Vegetarian menu
ABC Foreign languages available
PORK Pork free menu
PARKING Parking Available
NO-SMOKING Non-smoking
NO-SMOKING AREAS Smoking and non-smoking areas available
AWARDED SHOP Awarded shop in the General
AWARDED SHOP Awarded shop in the Special

S Seating capacity **C** Closed **O** Opening hours
A Address **T** Telephone number
 ● Approximate spending amount 🏠 Access (L) Lunch (D) Dinner

*The menu items in each picture are our recommended dishes. Menu items may change according to season. Please contact the restaurant directly for details.
 ※This information was collected in October 2018, and is based on each restaurant's description. For further detailed information, please contact the restaurant.
 ※Tax included.

Organized by : Ota City / Ota City Industrial Promotion Organization
 Supported by : Ota City Shopping Districts-Federation / Ota Chapter, The Tokyo Chamber of commerce and Industry / Ota Tourist Association
 Cooperated by : Seishin Gakuen, Ei-publishing Co Ltd.
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