



2019 Selection
OTA!
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 いちおし
 グルメ

OTA! Ichioishi Gourmet
 We have selected local restaurants where you can enjoy food, atmosphere, and service!

General **Special**

Greetings from the Mayor of Ota City

As we're going through a transition from the Heisei era to the new era of Reiwa, 'OTA! Ichioshi Gourmet' is now in its 9th year. Also, the Tokyo 2020 Olympic/Paralympic games will be held, which will bring many people to Tokyo & Ota from all over the world. This is going to be a great opportunity for cuisine in Ota. In Ota city, you can savor all sort of tastes; from casual daily bites to luxury cuisine with premium hospitality. For 'OTA! Ichioshi Gourmet' this year, we have selected 7 restaurants out of many qualified applicants.

Keeping this leaflet handy, please visit our awarded restaurants. We are sure that you will enjoy diversified great tastes in Ota.



Mayor of Ota City
Tadayoshi Matsubara

Greetings from the Chairman

Home to Haneda Airport, Ota City will be aiming to be known as an international city. 'OTA! Ichioshi Gourmet' is a project to make honorable recognition of local restaurants, which will attract many people from home and abroad. Each year, winners were selected through impartial evaluation on food, service, cost performance, etc. 7 restaurants were chosen this year, and we proudly recommend 'OTA! Ichioshi Gourmet' awarded restaurants. Please stop by and have a wonderful time!



Chairman of Ota City Restaurant Award Project Committee
Osamu Hirose

General
Kamata
MAP▶D-3

autentico

Chef's choice course
¥7,150

Seeking the potential of ingredients from home and abroad

Seeking the true 'umami' of used seasonal ingredients, this restaurant rejects set ideas and produces dishes by applying cooking methods that best suit Japanese or directly-exported Italian ingredients. It provides meals that your eyes and taste buds will cherish and never forget.



Its "wine pairing" service which matches the best wines for each course is also highly popular.

S 14seats **C** Sun.
O 11:30~14:00(L)
18:00~21:00(D)
A 2F, 5-21-1, Kamata, Ota-ku
T 03-5703-3133
L ¥1,000~(D)¥8,000~
5 min. walk from east exit of JR Kamata Sta.

General
Kojiya
MAP▶D-3

Chuka Soba Charume

Specially-made Chinese noodles
¥1,050

Nostalgic flavors of classic ramen

This restaurant's trademark soup expertly blends stock, made with kombu seaweed, dried smoked mackerel and dried frigate mackerel, with the main chicken broth. It is topped with large slices of home-made barbecued pork (3-types, 4-slices).



Protecting the image of olden-time Chinese noodles, this restaurant offers ramen noodles loved by customers of all ages and genders.

S 9seats **C** Mon.
O 11:30~15:00(Tue. to Sun., and National Holidays)
18:00~21:00(Tue. to Sat.)
A East 1F, Maruei Building, 2-1-4 Haginaka, Ota-ku
T 03-6423-2598
L (L)¥800~(D)¥1,500
3 min. walk from Keikyu Kojiya Sta.

General
Keikyu Kamata
MAP▶D-3

Dashi Washoku Fukumoto

Sashimi raw fish (2-people portion) ¥1,749
Japanese-style rolled omelet ¥825

Authentic Japanese cuisine flavored with well-prepared "dashi" broth

In a relaxed atmosphere, customers can enjoy dishes made with meticulously prepared stock – the foundation of Japanese cuisine – together with famous brand sake from all corners of Japan. Mindful of the importance of dietary education, families with children are more than welcome.



Enjoy a delicious meal seasoned with the umami of this stock after work and build-up the energy to take on the next day.

S 22seats **C** Mon., National Holidays (irregular holidays)
O 11:30~14:00(Wed. to Sat.)
18:00~23:00(Tue. to Thu.)
18:00~24:00(Fri., Sat.) 16:00~21:00(Sun.)
A 4-7-1 Kamata, Ota-ku
T 03-6424-5787
L (L)¥1,000~(D)¥4,000~¥5,000
3 min. walk from Keikyu Kamata Sta.

General
Omori
MAP▶B-3

Zeku

3 types of starter ¥1,320
Conger eel on rice ¥3,190

Japanese cuisine restaurant where you can enjoy the flavors of the season

Ingredients are specially selected based on the season, place of production and producers' passion. These ingredients are offered using the most delicious preparation method. The restaurant's cozy open kitchen style is also an attractive feature.



The fish can be prepared according to your preference. Over 20 types of Japanese sake are always available.

S 19seats **C** Sundays, National Holidays, 3rd Monday
O 17:30~23:00
A 1F Maison Village Omori,
1-23-11 Omori-kita, Ota-ku
T 03-6875-1144
L (D)¥7,000~¥8,000
7 min. walk from JR Omori Sta.

Special
Kojiya
MAP▶D-3

Zaika – Pakistani home cooking

Seekh kebab(2 kebabs) ¥500
Biryani ¥700

Time and effort to create authentic Pakistani flavor

Pakistani home cooking that is strictly halal and can be enjoyed by anyone whatever their nationality or age. Using specially selected ingredients, time and effort spice up every dish.



With its trademark easy-going atmosphere and direct customer service, this restaurant offers healthy and delicious Pakistani home cooking.

S 20seats **C** Wed.
O 11:30~14:00
17:00~21:30
A 3-2-6 Minami Kamata, Ota-ku
T 03-3744-1066
L (L)¥700~¥1,100 (D)¥700~¥2,000
1 min. walk from Keikyu Kojiya Sta.

Special
Keikyu Kamata
MAP▶D-3

Meranju

Masala "Motsuni" innards stew masala
¥462

Addictive spicy food

Its original food and drink made by blending various spices are popular. The restaurant's "motsuni" innards stew has a spicy yet full-bodied flavor and brings out the natural flavor of its ingredients. This stew comes in two types – green curry and tomato flavor.



It offers daily specials which are a blend of assorted Japanese and Western-style dishes. Customers can moderate the spiciness and flavor to suit personal preference.

S 33seats **C** Irregular holidays
O 17:00~25:00
A 4-18-1 Kamata, Ota-ku
T 03-3738-1525
L (D)¥1,500~¥2,500
3 min. walk from Keikyu Kamata Sta.

Special
Nishimagome
MAP▶B-2

Lalian

Seafood, soymilk and ginger with stewed noodles
¥1,000

Original stewed noodle with seafood toppings

A healthy dish made with soymilk soup which is filled with seafood such as shrimp, little scallops, short-neck clams as well as 10 types of vegetables, ginger, and doughy noodles. It goes perfectly with homemade seasoning (a special spicy seasoning called "yodare" sauce and yuzu pepper).



It has a popular eat-in menu. The Chinese food delicatessen, specially-prepared gyoza dumplings, and Japanese and foreign microbrewery beers are recommended.

S 6seats **C** Sun.
O 12:00~21:00*
A 1B Rosa Verde Nishimagome
5-40-2 Nishimagome, Ota-ku
T 03-6755-8006
L (L)¥500~¥1,000 (D)¥500~¥1,500
30 sec. walk from Toei Metropolitan Subway Nishimagome

Ota City Tourist Information Center

At Ota City Tourist Information Center, you can book guided local tours, cultural activities. And you can also find some unique Japanese souvenirs.



Ota City Tourist Information Center QR code

Check our website for previous award winners!

This is the 9th OTA Ichioshi Gourmet, and the winners in the past are listed on the official website. Browse the site, and you will find a vast diversity of options (Sushi, grilled eel, gyoza dumplings, curry, French cuisine, noodles, and more). We are sure you can find your favorites!



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

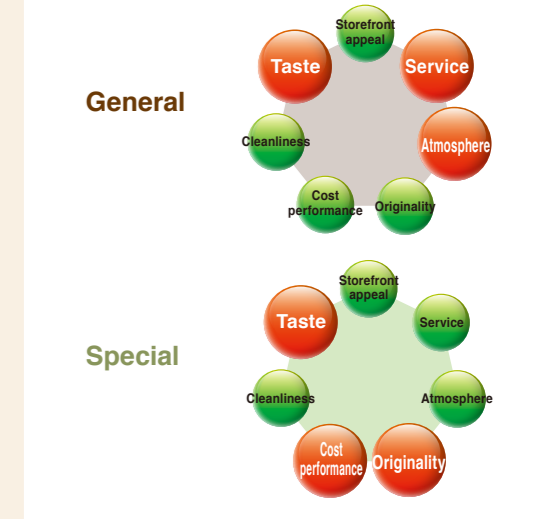
For the previous award winners, access



What is 'OTA! Ichioshi Gourmet'?

'OTA! Ichioshi Gourmet' is a project to honor local restaurants for their work (Project name: 'Ota City Restaurant Award'). Based on reports from field surveys conducted by experts, the committee chose 7 restaurants in 2019; 3 from the 'general category', and 4 from the 'special category'.

Our selection criteria



Icons

- Accessible by wheelchair
- Credit cards accepted
- Whole restaurant reservation
- Charging stations available
- WiFi
- Vegetarian menu available
- Foreign languages available
- Pork free menu
- Parking Available
- Non-smoking
- Smoking and non-smoking areas available
- Awarded shop in the General
- Awarded shop in the Special

S Seating capacity **C** Closed **O** Opening hours
A Address **T** Telephone number
L Approximate spending amount **ABC** 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.
* The facility and price information were collected in October 2019, and is based on each restaurant's description. For further detailed information, please contact the restaurant.
*Tax is included in the price.

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