

# Oishii Sumida Tokyo

Visit Sumida, Take A Walk And Enjoy Eating



**Local Cuisine and Places,  
recommended by  
foreigners living in Tokyo!**



Stores with this mark have an English menu available.  
You can also find over 100 restaurants and shops  
in the [Oishii Sumida Tokyo] website.

Take this guide along with you as you freely explore Sumida. New discoveries and encounters are waiting for you here!



Located in the eastern part of the Tokyo metropolis, Sumida has been known as a town of craftsmanship since long ago. With lines of houses, small workshops, and narrow streets to explore, you can see the real Japan here.

You can take a break from all that walking at one of the many shops, restaurants, and cafes that the locals love. A unique part of the Japanese working-class culture, sento, or public bathhouse is also introduced here for you to try. Individuals from eleven countries living in Tokyo will introduce their favorite dishes and spots to you! They'll even give you hints on how to eat and enjoy the food like the locals do! You'll see that there is so much to discover about Tokyo here, in Sumida!

We will introduce our favorite dishes and spots to you!



I love Tenzaru!

Edd from Thailand

**You can enjoy two types of Japanese cuisine at one!**

Soba is Japanese fast food. There is warm and cold soba, and zaru soba is one of the cold versions. Fresh tempura is so crispy. This combination is unbeatable! Try to slurp the soba just as the locals do. The taste and aroma will fill your mouth!



Our featured restaurant

小梅のやぶそば ● Koume no Yabusoba

HP Oishii Sumida Tokyo▶Noodles  
 Address 3-45-15 Mukojima, Sumida-ku, Tokyo  
 Open 11:00am-3:00pm, 5:00pm-8:00pm (L.O. 7:30pm)  
 Closed Sundays

**How to Eat zaru soba**

Zaru soba is the standard for soba dishes. The dipping sauce (tsuyu) is served separately, so many people don't know what to do with it. It's easy and delicious, so don't be afraid to try!



The dipping sauce comes with condiments such as wasabi and green onion. Please put them into the sauce and mix the wasabi in well.



Take some soba with your chopsticks and dip them into the sauce.



After you've finished your soba, mix soba-yu (the water that the soba was boiled in) with the dipping sauce and try drinking it!

**Recommended Sightseeing Spot in Sumida**



**TOKYO SKYTREE**

Mainly used as a radio and broadcast tower, at 634m, TOKYO SKYTREE is a symbol of pride and accomplishment. Check out the day and night views of Tokyo which spread out in front of you from the observation deck! There are also many restaurants and shops to enjoy.

Access TOKYO SKYTREE Station on the Tobu Skytree Line and Oshiage Station on the Tokyo Metro Hanzomon Line

# Ramen



**Ramen is delicious!**  
José from Mexico



## Once you try tsukemen, you'll keep wanting more!

There are many kinds of ramen in Japan - soy sauce, salt, miso, seafood and tonkotsu (pork bone). The noodles also come in different thicknesses. But each shop has their own taste and texture to help them stand out. Recently, "tsukemen" or dipping-style noodles which have the soup and noodles separate, are also popular.



### Our featured restaurant

#### 双麺 ● Somen

- HP** Oishii Sumida Tokyo ▶ Noodles
- Address** 1-4-10 Kinshi, Sumida-ku, Tokyo
- Open** 11:00am-4:00pm, 5:00pm ~ 12:00pm (L.O.11:30pm)
- Closed** No Holidays

## How to use the ticket vending machines

Recently, many shops use ticket vending machines. Some of them even have the pictures of the food on them, so it's easy to know what you are ordering. You can easily add toppings and more noodles to your order. If you need any help, the staff will surely help you!



1

Insert the money into the machine. It takes coins and bills.



2

Press the button of the food that you want to eat. Don't forget to get your change!



3

Be careful - water is often self-service in noodle shops.

## Recommended

Sightseeing Spot in Sumida



## Sumida River

The Sumida River is a famous spot to see cherry blossoms. There is a cherry blossom festival there each spring. There is also a fireworks festival held in July.

# Chanko

Chanko Hotpot



**The soup is incredible!**  
Zaya from Mongolia



## This food contains the secret of sumo wrestlers' strength!

The food that sumo wrestlers eat at their stables is called "chanko." But when we usually think of it, hot-pot comes to our minds. Full of nutrition, we can feel a togetherness when we eat from the same pot, so this dish coming from the roots of sumo creates an ideal meal!



### Our featured restaurant

#### ちゃんこ巴淵 ● CHANKO TOMOEGATA

- HP** Oishii Sumida Tokyo ▶ JAPANESE RESTAURANTS & BARS
- Address** 2-17-6 Ryogoku, Sumida-ku, Tokyo
- Open** 11:30am-14:00pm, 5:00pm ~ 10:00pm
- Closed** Mondays from June to August, New Year's Holidays

## How to eat "Nabe" hot-pot

Ingredients and cooking methods can vary between restaurants, but it is always cooked in front of you, hot and ready to eat. You usually serve yourself - you take from the pot and eat from your own plate.



1

If the restaurant lets you prepare the meal yourself, put the ingredients into the pot that take the most time to cook first. At Tomoegata, they will prepare everything for you.



2

The foam that floats up should be taken out. After everything is cooked well, take some of the food and put it on your dish, and enjoy!

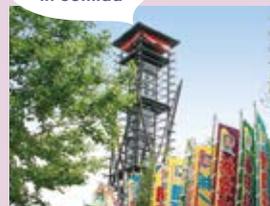


3

Udon noodles or rice can be added to the leftover soup to soak up the great flavor and make a great final dish!

## Recommended

Sightseeing Spot in Sumida



## Kokugikan & Sumo Museum

Japan's national sport, sumo, takes place here in January, May and September. There is also a Sumo Museum here, where collections of data relating to sumo are displayed.

- Address** 1-3-28, Yokoami, Sumida-ku, Tokyo
- Admission fee** Free (Sumo Museum)
- Open** 10:00am-4:00pm
- Closed** Saturdays, Sundays and National Holidays

# Okonomiyaki

Savory Pancakes

お好み焼き



It's Delicious and fun!  
Long Quan from China



**You can change the seasonings and ingredients any way you want!**

Okonomiyaki, or Japanese savory pancakes are made by mixing flour with water or stock, adding cabbage, meat, and other ingredients and cooking it on a grill. Cooking it yourself is the popular way in Tokyo, but some of these places will prepare it for you. Either way, you can eat it hot and right off the grill!



Our featured restaurant

お好み焼き わか ● Okonomiyaki WAKA

**HP** Oishii Sumida Tokyo ▶ JAPANESE RESTAURANTS & BARS  
**Address** 3-33-9 Oshiage, Sumida-ku, Tokyo  
**Open** 5:00pm-11:00pm  
**Closed** Wednesdays

## How to make Okonomiyaki

Don't worry if it's your first time - the staff at the shop will prepare the grill and gladly help you make your first okonomiyaki! After that, try to do it on your own for a unique experience! That's the best way to enjoy!



1  
Mix the flour and ingredients well. Lightly spread the oil on the grill and lay out the mixed ingredients on the grill.



2  
Make it into a circle and when one side has been cooked well, flip it over and wait.



3  
After it has been cooked well, add sauce, "katsuoabushi" (fish flakes), mayonnaise, in any way you want. Now you're ready to eat!

Let's experience  
Japanese culture  
at workshops!



## MERIKOTI

We specialize in selling indoor zouri (Japanese-style slippers) made with specialty thread, toe socks and tabi socks. We also hold workshops where you can make your own indoor zouri. We are close to The Sumida Hokusai Museum.

**HP** Oishii Sumida Tokyo ▶ SHOPS  
**Address** 1-12-10 Kamezawa, Sumida-ku, Tokyo  
**Open** 10:00am-6:00pm  
**Closed** Irregular Holidays

# Izakaya

Japanese-style Bars

居酒屋



Taste and feel the seasons from the daily specials!  
Una from Slovenia



**It's always fun to talk with the owners and staff!**

Izakaya are restaurants or pubs where adults can stop by on their way home from work to have some drinks and food. Small izakaya take effort to serve food that compliments the time and season. With a variety of traditional dishes to choose and at a price that won't hurt your budget, you can never go wrong with izakaya!



Our featured restaurant

みきや ● MIKIYA

**HP** Oishii Sumida Tokyo ▶ JAPANESE RESTAURANTS & BARS  
**Address** 3-9-1 Ryogoku, Sumida-ku, Tokyo  
**Open** 5:00pm - 10:00pm  
**Closed** Sundays

## How to order at an izakaya

Drinks are usually ordered first. You will be given a small appetizer called an Otoshi (some izakaya may not have one). There is usually a small additional charge for this Otoshi. It is unique for each restaurant, so please try it!



Ordering from the standard menu is a good place to start. The daily specials are usually written on some sign or board.



The grilled fish changes depending on the season. This is one way you can feel Japan's consideration to the seasons.



The food usually comes in individual sizes, so you can try many kinds of dishes such as fried foods, grilled fish and sashimi!

Recommended  
Sightseeing Spot  
in Sumida



## Edo Tokyo Museum

Information about Edo Tokyo's 400-year history is displayed. You can go back to the Edo Period by crossing the life-sized Nihonbashi Bridge inside the museum.

**Address** 1-4-1 Yokoami, Sumida-ku, Tokyo  
**Admission fee** ¥600  
**Open** 9:30am-5:00pm (Saturday:9:30am-7:00pm)  
**Closed** Monday (if the Monday is a National Holiday, we are closed the following Tuesday)  
New Year's Holidays

Public bath

## 銭湯



You can relax in the large bath and feel your fatigue melt away!

Alfred from America



### A bottle of coffee-flavored milk is the best way to cool down!

Sento, or public bathhouses from long ago were built with shrine-like architecture, and their smokestacks could be seen from far away, but recently sento have been built into the ground floors of buildings and apartments. Painted murals of Mount Fuji in the bathing area are another unique point. If you're feeling tired after a long day of walking and exploring, I recommend you to take a relaxing bath at a sento. Sumida also has sento with natural hot-spring water!



Our featured sento

#### 薬師湯 ● Yakushi-yu

**HP** Oishii Sumida Tokyo ▶ SHOPS  
**Address** 3-46-10 Mukojima, Sumida-ku, Tokyo  
**Open** 3:30pm-2:00am  
**Closed** Wednesdays



Our featured sento

#### 押上温泉 大黒湯 ● Oshiage onsen Daikoku-yu

**HP** Oishii Sumida Tokyo ▶ SHOPS  
**Address** 3-12-14 Yokokawa, Sumida-ku, Tokyo  
**Open** Weekdays 3:00pm-12:00am  
 Saturdays 2:00pm-12:00am  
 Sundays and National holidays 1:00pm-12:00am  
 Mondays (If the Monday is a national holiday, we are closed the next day)



Our featured sento

#### 御谷湯 ● Mikoku-yu

**HP** Oishii Sumida Tokyo ▶ SHOPS  
**Address** 3-30-8 Ishiwara, Sumida-ku, Tokyo  
**Open** 3:30pm-2:00am (Last Entry 1:30am)  
**Closed** Mondays (If the Monday is a national holiday, we are closed the next day)

## Sento manners and how to enter the baths

In the bathing area, you must take off all your clothes. Swimwear is not allowed. There are a variety of baths such as medicinal baths and jacuzzi jets. It is Japanese custom to soak your body up to your shoulders. If you're not used to hot baths, be careful not to stay in the bath for too long, as you may overheat and get dizzy!



Please take off your shoes before entering, and put them in the shoe box. Don't forget the key!



In Tokyo, the sento fee is 460yen. Please pay in cash (some sento have ticket vending machines).



If you don't have a towel with you, you can rent or borrow one. Most sento (in Sumida) have bottles of soap and shampoo in the bathing area, free to use.



Before you enter the bath, wash your body thoroughly. Please don't put your towel in the bath.



Enjoy your time in the bath - gaze at the wonderful painted mural, talk with the locals, soak in the atmosphere!



Please dry yourself off completely before you go back to the changing area.

### Recommended Sightseeing Spot in Sumida



#### Ushijima Shrine

Close to TOKYO SKYTREE, this shrine has a long history. "Nade-ushi," is a bronze figure of a cow. You rub the part of the cow that matches with the part of your body that may ail you (for example, if you have a bad knee, you should rub the knee(s) of the cow) and it is believed you will be healed.

**Address** 1-4-5, Mukojima, Sumida-ku, Tokyo

### Recommended Sightseeing Spot in Sumida



#### Mukojima Geisha

There are geisha (traditional Japanese female entertainers) in traditional Japanese restaurants in Mukojima. If you want to be entertained by the geisha, you need to make a reservation. When you walk around Mukojima, you may encounter a geisha.

# Anmitsu

Agar Jelly with Syrup, Sweet Bean Paste, and Other Topping Ingredients



This can Only be eaten here, in Japan! Yoshua from Uganda



## Beautiful colors, and a sweetness you can only experience in Japan

Wagashi are traditional sweets that have been made in Japan since long ago. These sweets have differences depending on the season and place. This "anmitsu" is covered with a brown sugar syrup. Some shops sell sweets that you can take back to enjoy at your hotel.



**Our featured shop**  
**あんみつの深緑堂 ● ANMITSUNO SHINRYOKUDO**  
**HP** Oishii Sumida Tokyo ▶ CAFÉS  
**Address** 5-27-17 Mukojima, Sumida-ku, Tokyo  
**Open** 11:00am - 6:00pm (L.O. 5:00pm)  
**Closed** Mondays, Thursdays

# Yakitori

Grilled Chicken



Yakitori is delicious! Suzette from Philippines

I'll take some home for my family. Aida from Philippines



## With various dishes lined up, it's fun to walk around and eat!

You can find vegetables, meat, fish, tofu shops, bakeries and much more along shopping streets. You can take some food to your hotel. Yakitori, or grilled chicken on sticks is loved by everyone. You can eat it there or take it back to eat later.



**Our featured shop**  
**鳥正 京島店 ● Torisho kyojima-ten**  
**Address** 3-21-7, Kyojima, Sumida-ku, Tokyo  
**Open** 10:00am - 8:00pm  
**Closed** Sundays

## So many Japanese sweets to try!

The main ingredients in Japanese sweets are grains such as rice, beans such as azuki red beans, and sugar. Beans are usually made into a jam and are vital to Japanese sweets. If you are unsure which to buy, it's okay to just buy one at a time to try.



**Tokoroten**  
 Tokoroten is made from seaweeds and eaten with soy sauce and vinegar. Very light and refreshing!



**Dango**  
 There are many kinds of dango, or rice dumplings, such as grilled or topped with red bean (azuki) jam.  
 ●Wagashi Dokoro Nagashima : Oishii Sumida Tokyo ▶SHOPS



**Taiyaki**  
 Taiyaki are grilled cakes in the shape of a fish. There are different fillings such as custard and chocolate, but the standard filling is red bean (azuki) jam.  
 ●TAIYAKI Kouchan! : Oishii Sumida Tokyo ▶SHOPS

## Shopping Streets

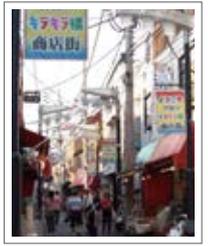
With rows of small, individually owned stores, you can meet and talk with the locals while experiencing the daily life here as you shop and walk around. There are many handmade snacks and sweets which you can only buy at these shops.



Price tags are on the items, so there is no need to worry if you don't know Japanese. Body language and gestures are OK!



You can get street food to eat right away. Don't forget to throw your garbage away in the proper place.



There are many shopping streets such as "Kira-Kira Tachibana" so please explore and you may find some wonderful items to buy!

## Let's experience

Japanese culture at workshops!



## Tsukada Kobo

We are an Edo Kimekomi Doll workshop and shop that was founded in 1841. There is also a small museum in our workshop, and you can try various workshops as well. Please make a reservation for the museum and the workshops.

**HP** Oishii Sumida Tokyo ▶SHOPS  
**Address** 2-11-7 Mukojima, Sumida-ku, Tokyo  
**Open** 10:00am - 5:00pm  
**Closed** Sundays and Holidays

## Recommended

Sightseeing Spot in Sumida



## Mukojima Hyakkaen

This garden was planted during the Edo Period. You can see Japanese plants such as Japanese clover and zebra grass here. This garden was designed to have different flowers in bloom each season.

**Address** 3-18-3, Higashimukojima, Sumida-ku, Tokyo  
**Admission fee** ¥150  
**Open** 9:00am-4:30pm  
**Closed** New Year's Holidays

# Yoshoku

Western-style Food



A beloved recipe 100 years in the making!

Maurizio from Italy



**They make their own mayonnaise! This is a restaurant everyone adores**

Western cuisine entered Japan around the end of the Edo period to the Meiji period, but Japan altered it to match with Japanese tastes, to go well with rice. Restaurant Hatoya has been loved by the locals and has been in business serving customers for over 100 years and four generations.



Our featured restaurant

レストラン鳩家 ● Restaurant Hatoya

**HP** Oishii Sumida Tokyo ▶ CASUAL DINING  
**Address** 3-37-7 Higashi Mukojima, Sumida-ku, Tokyo  
**Open** 11:30am-2:00pm, 5:00pm-9:00pm  
**Closed** Tuesdays

# Cake and Coffee



ケーキと珈琲

This cheesecake is even popular in Taiwan!

Jayun from Taiwan



**Take a break from a long day at a cafe!**

Cafes here are full of personality! In addition to delicious coffee and tea, the interior design of many cafes will amaze you. Old houses are transformed and remodeled into cozy cafes. Some also sell accessories, books, and other items. You can't go wrong with any cafe here!



Our featured cafe

東向島珈琲店 ● Higashi Mukojima Coffee Shop

**HP** Oishii Sumida Tokyo ▶ CAFÉS  
**Address** 1-34-7 Higashimukojima, Sumida-ku, Tokyo  
**Open** 8:30am-8:00pm (L.O. 7:30pm)  
**Closed** Wednesdays

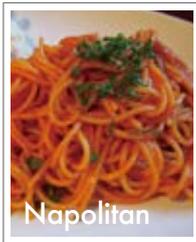
## Try Japan's take on Western cuisine!

Western food is now a big part of Japan's culture. It shows up in home cooking and school meals, and is loved by kids.



Omu-ryu

"Omu-ryu" is chicken and rice flavored with ketchup is wrapped in a fluffy omelette. It is a standard dish in Western cuisine here.  
 ●Coffee-en : Oishii Sumida Tokyo ▶ CASUAL DINING



Napolitan

"Spaghetti Napolitan" can usually be found on lunch menus at cafes. It is said to be unique to Japan.  
 ●Kitchen KAMEYA youshokukan : Oishii Sumida Tokyo ▶ CASUAL DINING



Hamburg steak

"Japanese style" sauce is made with soy sauce and is often used on Hamburg steaks.  
 ●Steakhouse Mr. Danger (Kinshicho Branch) : Oishii Sumida Tokyo ▶ CASUAL DINING

## Let's go to a cafe!

There are cafes where you can have light meals. If you really enjoy the coffee you're having, you can also buy the beans at the store. Each cafe has handmade cakes that go well with their coffee.



Muffins are made daily and usually sell out.  
 ●KATORIYA Flour and General Goods : Oishii Sumida Tokyo ▶ CAFÉS



The coffee beans are roasted in-house, and the bagels and cakes they serve are hand-made. But of course, people always come for the coffee.  
 ●Café Sucre : Oishii Sumida Tokyo ▶ CAFÉS



These coffee beans are also ordered by many people overseas. The owners do their best to make cakes to match with the coffee.  
 ●Shigeno Coffee Koubou : Oishii Sumida Tokyo ▶ CAFÉS

## Let's experience

Japanese culture at workshops!



## Daimatsu Senkoujo

This is a workshop that has been working on dying and creating fine cotton prints. They sell their goods directly and you can also try the dying process yourself.

**HP** Oishii Sumida Tokyo ▶ SHOPS  
**Address** 2-27-10 Yahiro, Sumida-ku, Tokyo  
**Open** 1:00pm - 5:00pm  
**Closed** Saturdays, Sundays and National Holidays

## Recommended

Sightseeing Spot in Sumida



## The Sumida Hokusai Art Museum

The Sumida Hokusai Art Museum is in his birthplace, Sumida Ward. This museum has been bustling with visitors since it opened in November 2016.

**Address** 2-7-2, Kamezawa, Sumida-ku, Tokyo  
**Admission fee** Permanent exhibition ¥400  
**Open** 9:30am - 5:30pm  
**Closed** New Year's Holidays, Mondays (if the Monday is a National Holiday, we are closed the following Tuesday)

## With those with special diet restrictions



I want to take my friends and family here!

Afa from Indonesia



### Even as a Muslim, I can eat here safely and comfortably!

Even for those with food allergies and diet restrictions for religious reasons, there are various stores where you can enjoy a great meal with no worries. The number of stores with menus catered for Muslims and vegetarians/vegans has been increasing recently. Each restaurant chooses their ingredients specially to make sure everyone, even those with diet restrictions, can look forward to great and delicious meals.



Our featured restaurant

スミダリバーキッチン ● Sumida River Kitchen

This restaurant has its Halal certification mark at the entrance. Their Thai vegetable curry is very popular.

**HP** Oishii Sumida Tokyo ▶ CASUAL DINING  
**Address** 1-15-4 Azumabashi, Sumida-ku, Tokyo  
**Open** 11:30am - 2:30pm, 5:30pm - 9:00pm(L.O)  
**Closed** Sundays, Mondays

### Food anyone can enjoy!

For those with or without special diet restrictions, everyone can enjoy eating here together. Sekai Cafe has a special prayer room, so even people who are Muslim can enjoy strolling around the town.



The concept that people from countries around the world can gather and enjoy time together (prayer space available).  
 ●SEKAI CAFE Oshiage : Oishii Sumida Tokyo ▶ CAFÉS



Vegan cafes whose dishes do not include animals and animal by-products, have take-out options.  
 ●SASAYA CAFE : Oishii Sumida Tokyo ▶ CAFÉS



You can also enjoy organic, macrobiotic, and vegan dishes and sweets.  
 ●Natural food cafe SPICA : Oishii Sumida Tokyo ▶ CAFÉS

### Let's experience Japanese culture at workshops!

#### Small Museum of Books About Glass

We have a wide selection of souvenirs as well. You can freely read 850 books about glass here. You can also take part in a glass engraving workshop (a reservation is required).

**HP** Oishii Sumida Tokyo ▶ SHOPS  
**Address** 1-19-8 Azumabashi, Sumida-ku, Tokyo  
**Open** Wednesday-Sunday 10:00am-7:00pm  
 Tuesdays, National Holidays 11:00am-6:00pm  
**Closed** Mondays (if the Monday is a National Holiday, we are closed the following Tuesday)



## Useful Japanese

### When you order...

#### Kore o kudasai.

これをください。I'll take this.



#### Oomori wa dekimasu ka?

大盛りはできますか。Is it possible to have a large serving?



#### Osusume wa nandesu ka?

おすすめは何ですか。What do you recommend?

#### Fork o kudasai.

フォークをください。May I have a fork?



#### Atataakai desu ka? Tsumetai desu ka?

温かい(料理)ですか、冷たいですか。Is this a warm dish or a cold dish?

### When you ask...

#### Sumimasen.

すみません。Excuse me.

#### Toire wa dokodesu ka?

トイレはどこですか。Where is the restroom?



#### Mizu o kudasai.

水をください。Please give me another cup of water.



#### Shashin o totte iidesu ka?

写真を撮っていいですか。Can I take a picture?



#### Okaikee o onegai shimasu.

お会計をお願いします。Check, please.



### For good communication...

#### Itadakimasu.

いただきます。Let's eat.

Please say before starting to eat.

#### Arigatoo gozaimasu.

ありがとうございます。Thank you very much.

#### Oishii desu.

おいしいです。The food is so tasty.

Please say when food is nice.

#### Tomodachi ni oshiemasu.

友だちに教えます。I'll tell my friend about your restaurant.

#### Gochisoosama deshita.

ごちそうさまでした。Thank you for the meal.

Please say when you finish eating.

#### Mata kimasu.

また来ます。I'll come again.

**All Shops and Restaurants  
have English Menus  
on this website!**



**[oishii-sumida.tokyo](http://oishii-sumida.tokyo)**



We are waiting for travelers to come and visit our city, Sumida, Tokyo.



「在住外国人がおすすめ！下町グルメ & スポット」

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