

Marunouchi Street Gallery

The Marunouchi Street Gallery is an open-air exhibition showcasing a permanent collection of installations by Japanese and international artists. Free and accessible to the public, the outdoor gallery blends perfectly into its urban environment. Here are six highlights to keep an eye out for on your stroll along the Marunouchi Street Gallery.



I am a pumpkin (2013), Yayoi Kusama

Yayoi Kusama is famous for her polka-dotted pumpkins, but this is her first pumpkin carved from stone – a material chosen to fit the artist's recurring theme of 'eternity'.



Trans-Double Yana (Mirror) (2012), Kohei Nawa

This artwork is part of a series Kohei Nawa began in 2012, using data-analysing technology to create a three-dimensional figure.



Prism 'Dahlia + Peony' (2022), Takahiro Matsuo

This wall installation of crystalline flowers at the entrance of Otemachi Building reflects the changing sunlight and cityscape, creating an elegant, timeless piece that contrasts sharply with its surroundings.



A Girl Who Carries a Small Fish Carefully and a Blue Bird Flying in Your Golden Sky (2022), Michiko Nakatani

A symbol of life and pregnancy, Michiko Nakatani's three-dimensional mural highlights a comparison between childbirth and an artist bringing an idea to fruition through their work.



Sunbather (1995), Timo Solin

Inspired by Henry Moore's abstract work 'Mother and Child', Swedish artist Timo Solin began creating his own abstract sculptures out of metal in 1982. 'Sunbather' depicts a woman basking in the sun, capturing the passion and vitality of life.



The Lovers (1981), Bernard Meadows

Born in England in 1915, Bernard Meadows, Henry Moore's first assistant, created rounded sculptures reminiscent of Moore's style. His piece 'The Lovers' is romantically charged, with a reflective surface to highlight the world surrounding the sculpture.

* Exhibition information accurate as of August 2024. Installations are subject to change. For updates, check tinyurl.com/marugallery.

Marunouchi Quick Tips

Marunouchi Naka-dori Street



The picturesque Marunouchi Naka-dori Street stretches from Yurakucho Station to Otemachi Station and features an exciting variety of shops, restaurants, hotels and artworks. While teeming with businesspeople during work hours, the avenue becomes a serene boulevard when it's blocked off (weekdays 11am-3pm, weekends and holidays 11am-5pm) for pedestrians, food trucks (lunchtime) and events.

Here you'll find the Marunouchi Street Gallery, which consists of a collection of open-air artworks from world-renowned artists displayed along the avenue. The street is also lined with lush, mature trees that change appearance throughout the seasons. One of the best times to visit is in winter, when the trees are lit up brilliantly for one of the top festive illumination events in Japan.

Tourist Information Center, JNTO

The tourist information centre in Shin-Tokyo Building (1F) is operated by the Japan National Tourism Organization (JNTO), offering services in Japanese, English, Chinese and Korean. You can find free information and guides on Tokyo and Japan. Check out the Japanese culture experience programme with free activities such as kimono-wearing, origami and calligraphy.



Tourist amenities

The Marunouchi Building is equipped with a foreign currency exchange machine (1F) and coin lockers (B1F).



Discover more in Marunouchi

Scan the QR code to discover things to do in Marunouchi, plus more than 300 retailers for shopping and over 400 restaurants of local and international cuisines.



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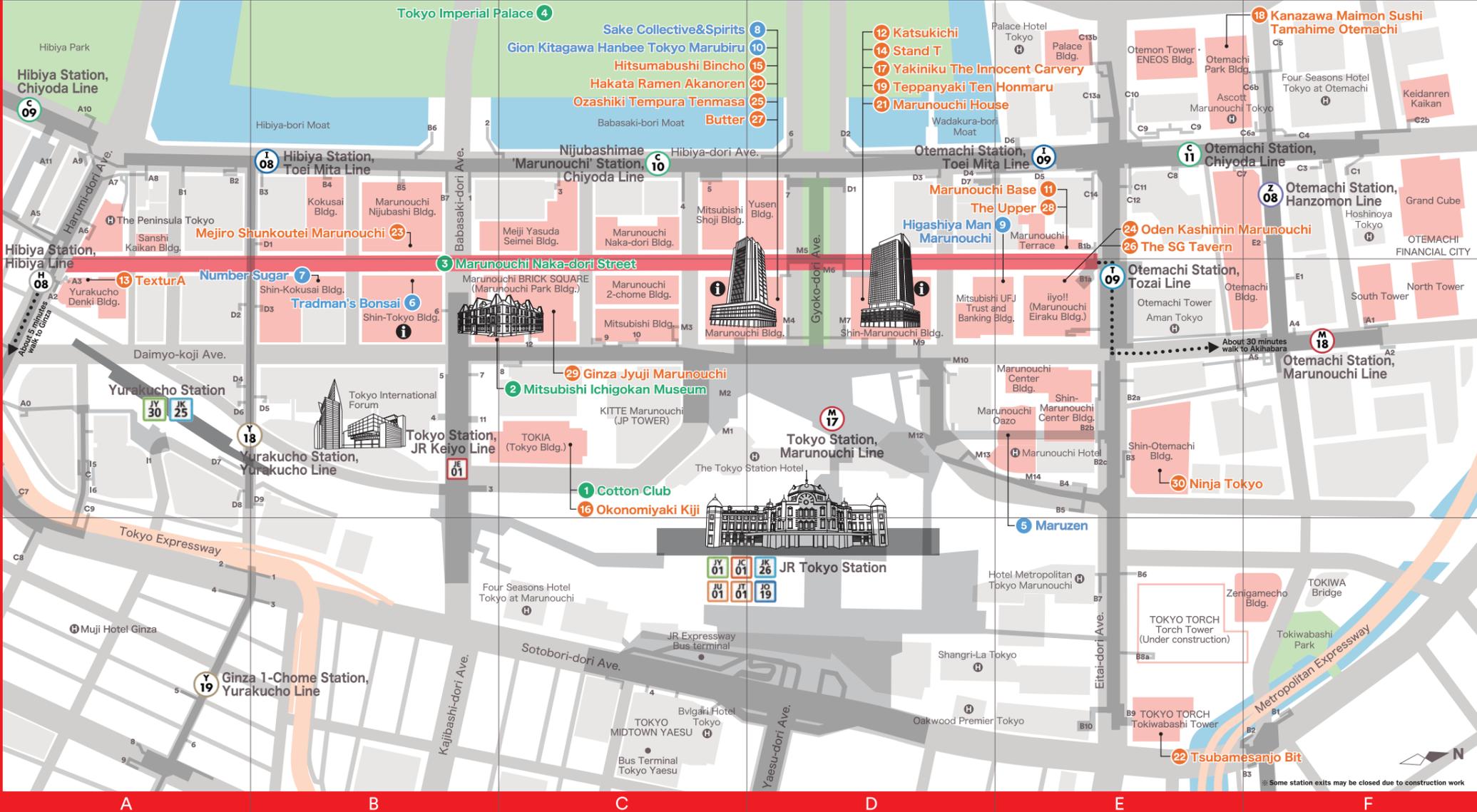
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30 THINGS TO DO IN MARUNOUCHI

MARUNOUCHI GUIDE MAP



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Getting There

Marunouchi is one of the most well-connected hubs in Tokyo. It's serviced by both Tokyo Metro and the JR lines via Nijubashimae 'Marunouchi', Otemachi, Tokyo and Yurakucho stations.

From Narita Airport, you can reach Marunouchi via Tokyo Station in about 55 minutes using the Narita Express. If you're coming from Haneda Airport, the journey takes about 30 minutes by Tokyo Monorail with a change to the JR Yamanote Line at Hamamatsucho Station.

Getting Around

The Marunouchi Shuttle is a free bus service that takes you to the major landmarks in the district including the Shin-Marunouchi Building, Mitsubishi Building, Otemachi Tower and Shin-Kokusai Building.



Scan the QR code for routes and operation status.

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About Marunouchi

Sandwiched between Tokyo Station and the Imperial Palace, Marunouchi is Japan's top business district. However, beneath its formal suit-and-tie veneer lies a wide array of exciting cafés, restaurants, shops and attractions. Moreover, with pleasant tree-lined boulevards peppered with contemporary art installations and sculptures, this Tokyo district sure knows how to balance work and play to create a lively cosmopolitan lifestyle.

Attractions



01 Spend an evening with jazz

One of Tokyo's most prestigious jazz venues, Cotton Club is based on the original establishment of the same name in 1920s New York. The swanky set-up and stellar sound system make it a favourite stage for many local and international jazz artists. Complement your jazzy evening with a sumptuous dinner featuring classic Western dishes including sirloin steak and carpaccio.

Cotton Club 2-C



02 See art in an iconic building

This museum is housed in a meticulous reconstruction of an 1894 red-brick building designed by British architect Josiah Conder. With a focus on modern art from the 19th to the early 20th century, it hosts three exhibitions per year. The museum's collection includes works from notable artists such as Henri Toulouse-Lautrec, providing a rich cultural experience in a historical setting.

Mitsubishi Ichigokan Museum 2-B



03 Explore one of Tokyo's coolest streets

Running across the entire length of Marunouchi, the famous Marunouchi Naka-dori Street features local and international brand boutiques as well as a plethora of culinary options. The boulevard also hosts art installations (see Marunouchi Street Gallery on the back page) and seasonal events. Beautifully landscaped with lush greenery, the street's blend of contemporary and traditional architecture makes it an attractive destination with lots to offer.

Marunouchi Naka-dori Street 2-A-2-E



16 Try an iconic Osaka dish

This outpost of Osaka's renowned okonomiyaki restaurant Kiji offers the classic savoury pancakes as well as other teppan favourites like yakisoba fried noodles and modanyaki (Osaka-style okonomiyaki with noodles). The choices can be overwhelming, but you can't go wrong with the grilled tendon okonomiyaki, filled with chunks of melt-in-your-mouth beef tendon and topped with sweet sauce and green onions.

Okonomiyaki Kiji 2-C



17 Indulge in premium Japanese beef

Savour top-shelf Japanese beef at this restaurant curated by "wagyu master" Hisato Hamada alongside chef Kenichiro Okada. The menu showcases creative dishes such as wagyu paired with chilled noodles. More impressively, the restaurant features a 'butcher's lab' stocked with a stellar selection of rare wagyu. Diners are welcome to select their preferred cuts and enjoy the meat freshly cooked to perfection.

Yakiniku The Innocent Carvery 2-D



18 Pair good sushi with local sake

This classic sushi restaurant specialises in the incredible seafood mainly from the Sea of Japan and the Hokuriku region. Highlights include nodoguro (blackthroat seaperch, the king of white fish) and shiraebi, the famous white shrimp of Toyama Bay. These fresh sushi are best paired with local sake from Ishikawa. The restaurant also offers bento box lunches for takeaway.

Kanazawa Maimon Sushi Tamahime Otemachi 1-E

19 Treat yourself to a luxurious teppanyaki meal

Nothing beats watching your meal being prepared fresh in front of you on a hot teppanyaki grill. At Teppanyaki Ten Honmaru, you can enjoy quality wagyu beef and seafood including spiny lobster and abalone while looking out at Tokyo Station. While dinner here is a worthwhile splurge, drop by at lunch for one of the affordable courses.

Teppanyaki Ten Honmaru 2-D

20 Slurp ramen with a view

This noodle joint serves authentic Hakata-style ramen with all the right components: creamy tonkotsu broth enriched with soy sauce, springy ultra-thin noodles, and an abundance of toppings including braised char siu pork and seasoned bamboo shoots. Order the Moriawase Hakata Ramen for extra portions of char siu and then just dig in while enjoying an unimpeded view of Tokyo Station.

Hakata Ramen Akanoren 2-D



04 Venture into a slice of Japanese history

Occupying the site of the former Edo Castle, Tokyo's Imperial Palace has been home to a succession of emperors since 1868. While the lovely East Garden is open year-round, reservations are required to visit other areas including the early 20th-century Privy Council and Imperial Household Agency buildings, the Fujimi-yagura Keep, and the 1968 Imperial Palace. Tours are available in English.

Tokyo Imperial Palace 1-C

Shops



05 Level up your knowledge

This multi-storey bookstore is popular for its extensive collection covering stationery and a wide range of literary genres from novels and academic texts to rare and specialised publications in both Japanese and English. Embracing the 'book museum' concept, the store features a visually rich and edifying museum zone.

Maruzen 2-E

06 Admire fashion and tradition in one place

Tepei Kojima founded Tradman's Bonsai as a way to combine his love for fashion-forward streetwear with traditional Japanese culture – specifically, the age-old art of cultivating bonsai trees. At this new Marunouchi store, you can admire rare and beautiful miniature trees as you browse the racks for trendy graphic tees.

Tradman's Bonsai 2-B

07 Stock up on sweet gifts

Number Sugar makes one of Tokyo's most popular confectionery souvenirs, a rich and chewy caramel that's crafted by hand and without additives. A number is assigned to every flavour of its classic treat, hence the name of the brand. The Marunouchi store carries three unique Japanese flavours exclusive to the outlet: miso, brown sugar and matcha. They come beautifully packaged in a box that's also limited to this store.

Number Sugar 2-B



08 Stock up on Japanese and world spirits

This one-stop bottle shop offers a remarkable variety of distilled spirits and brewed alcohol from rum and tequila to sake and beer. But what sets it apart is the on-site standing bar, where you can enjoy tastings (for a fee) as well as seasonal cocktails. Aside from Japanese gin and whisky, the store carries spirits that are hard to come by in Japan, including mezcal and aquavit.

Sake Collective&Spirits 2-D



21 Go restaurant and bar-hopping

Head to Marunouchi House for all your food and entertainment needs. The multi-purpose establishment, set on the seventh floor of the Shin-Maruru Building, features 12 restaurants and bars where you can enjoy casual meals and drinks while hopping between venues. For some fresh air, grab a seat at the scenic terrace facing Tokyo Station. DJs spin cool beats here on Thursday and Friday evenings.

Marunouchi House 2-D



22 Experience Niigata in Tokyo

Tsubamesanjo Bit is the perfect place to get a taste of some regional flavours, as the menu features dishes inspired by the owner-chef's hometown of Tsubame-Sanjo in Niigata prefecture. Highlights include snow-aged Niigata wagyu beef fillet and the signature TKG (tamago kake gohan) truffle and foie gras egg on rice. The drink menu is notable, too, for its selection of wines and sake from Niigata.

Tsubamesanjo Bit 3-E

24 Nourish yourself with Japanese comfort food

Hot, soupy oden (veg, fish cakes and more simmered in broth) is what you'll find at this casual izakaya. Its oden is slowly simmered in a collagen-rich chicken-based broth made from bones and vegetables. You can't go wrong pairing your meal with a choice brew from Kashimin's wide range of sake.

Oden Kashimin Marunouchi 2-E



25 Bite into golden, crispy goodness

This long-standing tempura specialist's sky-high Marunouchi restaurant serves up a classic Japanese dining experience. While all three rooms offer sunken kotatsu-style seating, two of them feature U-shape counters, each presided over by a chef preparing textbook tempura in front of diners upon order. The tempura omakase meals highlight shrimp from Kyushu as well as vegetables and seasonal seafood from across Japan.

Ozashiki Tempura Tenmasa 2-D



09 Dive deep into Japan's tea culture

This elegant store offers everything you need to recreate a relaxing Japanese teatime at home – from classic and seasonal teas and their accompanying sweets, known as wagashi, to artisanal tea-brewing paraphernalia and tableware. Meanwhile, the on-site tea salon is a calming retreat from the city's frenetic energy, serving up a variety of Japanese teas including matcha, hojicha and gyokuro.

Higashiya Man Marunouchi 2-D

10 Give the gift of tea

Founded in 1861, Kitagawa Hanbee Shoten from Kyoto is a tea purveyor widely celebrated for its premium Uji green tea that has the perfect balance of umami and bitterness. This outpost stocks a wide selection of beautifully packaged Japanese teas that are perfect for gifting. Don't miss the rich and decadent desserts – ice cream, Basque cheesecake, chocolate and financiers – made with matcha and hojicha.

Gion Kitagawa Hanbee Tokyo Marubiru 2-D

Restaurants & bars

11 Turn dinner into game night

Party it up at this super fun venue where you can dig into classic American grub like burgers and pizzas while enjoying a range of games and activities including karaoke, darts and table tennis. The expansive dining and drinking area stretches across two floors while the second floor also hosts all the entertainment including VIP rooms ideal for parties.

Marunouchi Base 1-E

12 Bite into golden pork cutlets

This tonkatsu restaurant has been in the pork-frying business since 1961 and does not disappoint. Katsukichi mainly uses premium meat from Iwate prefecture and fries the breaded pork cutlets in a mix of corn and sesame oil to give them a beautifully light and golden crispy exterior. Always get the deep-fried wild shrimp on the side.

Katsukichi 2-D

26 Taste history in a glass

World-renowned bartender Shingo Gokan of the SG Club partnered with star chef Yoshihiro Narisawa for the SG Tavern, a drinking den inspired by the historic voyage of 19 young samurai in 1865. The bar menu is inspired by their route to the UK, paired with Narisawa's take on international dishes like fish and chips. Gokan blends Japanese sake culture with global flavours to create innovative cocktails rooted in historical narratives.

The SG Tavern 2-E



27 Enjoy fresh butter churned in Tokyo

Fresh milk gets sterilised and cooled at Hokkaido's Biei Free-Range Dairy Farm before being aged while en route to Tokyo. It's then churned into butter right in this store's workshop, which is on view. The adjacent café serves a variety of dairy products including cheese, soft-serve and pudding. Get the signature pancake set, which comes with 100g of freshly churned butter.

Butter 2-D

13 Sit down for a fancy meal

Hip and stylish, TexturA offers a modern dining experience with its two distinct spaces. The front of the restaurant works as a casual area while the fine dining section is set towards the back, complete with plush sofas and a good view of the open kitchen. The menu, offering à la carte options as well as multi-course meals, is an interesting mix of flavours from Chinese, Spanish and French cuisines – think spicy Sichuan chicken, paella and shrimp churros.

TexturA 2-A



14 Enjoy a casual meal with craft beer

Functioning as a café during the day and a lively bar in the evening, Stand T is an unpretentious spot to enjoy lunch, coffee, light bites and a great selection of craft beer. The food menu offers a mix of flavours, from pasta and pizza to fried chicken and spicy shrimp. The restaurant also has a lovely terrace facing Tokyo Station, so you can sit back, relax and people-watch.

Stand T 2-D



15 Savour exquisite unagi

This unagi specialist from Nagoya takes pride in its signature method that differs from the Kanto style of eel preparation. Here, the eels are never steamed. Instead, they are bathed twice in a soy-sauce-based marinade and then grilled over charcoal, resulting in crisp, beautifully caramelised skin and soft, sweet flesh. Enjoy the eel in a regional Nagoya style known as Hitsu-mabushi, where it's served on rice in a traditional wooden container for three ways of eating: as is, with green onions and wasabi, and with dashi soup.

Hitsu-mabushi Bincho 2-D



28 Savour a classic French meal

Appreciate classic French cuisine at this spacious two-floor restaurant whose menu was created in partnership with acclaimed chef Yusuke Takada of Osaka's two-Michelin-starred La Cime. The light and airy space features plenty of seating, a lush green terrace and a sleek bar. Expect refined dishes like steak and steamed mussels as well as exclusive cocktails and a wide selection of wine.

The Upper 1-E

29 Have a magical time in Marunouchi

This magic-themed bar is the only place in Marunouchi where you can enjoy magic tricks by professional magicians. The shows are designed to be fun for the whole family. The set price comes with snacks, bottomless drinks and of course, magic shows, which are performed on stage and at your table.

Ginza Jyuji Marunouchi 2-C



30 Meet a ninja over lunch or dinner

Treat yourself to an entertaining meal at Tokyo's stealthy ninja restaurant. From the moment you step in the door, you'll enter a world resembling a ninja's hideout, where ninjas serve you food while performing cool theatrics. Multi-course meals highlight luxurious Omi-Sawai wagyu beef from the southern part of Shiga prefecture, which has a pleasing mild flavour.

Ninja Tokyo 2-E

V Venues with vegetarian options

L Venues open past 11pm

Please check with the respective venues for further information.