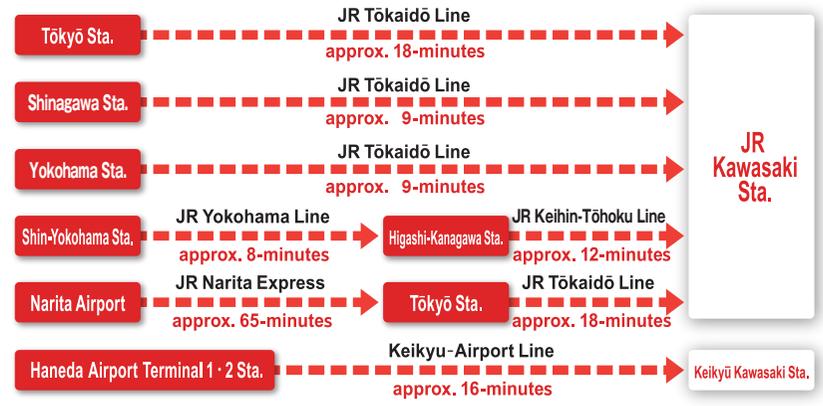


# Kawasaki Station Area Exploring Delicious Food!



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for foreigners



KAWASAKI CITY

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Produced by: AAP Inc. 2026.2

Introducing beloved local foods!  
Kawasaki Local Gourmet Guide



\*Information here is accurate as of February 2026. For the latest information on stores and facilities, please check their respective websites before making your trip.  
\*Photographs, illustrations, and maps here are all for illustrative purposes only and may differ from the actual facilities or layout.



## TABLE OF CONTENTS

Japanese food ..... P.08	Flavors of the World ..... P.13
Set Meals and Japanese Local Cuisine	Ramen..... P.14
Sushi and Seafood	Craft beer..... P.15
Eel and Tempura	Japanese sweets ..... P.12
Izakaya..... P.11	
Yakiniku ..... P.12	

## HOW TO VIEW PICTOGRAM

- Credit Cards Accepted
- Free Wi-Fi
- Uses Halal Seasonings
- Foreign language Menu Available
- Uses Disposable Eating Ware
- Multilingual staff Available
- Vegetarian Menu Available
- Private rooms Available
- Non-meat Menu Available
- Ingredients List
- Non-fish Menu Available
- Non-pork Menu Available
- Non-crustacean Menu Available
- Uses Halal-certified meat
- Non-shellfish Menu Available

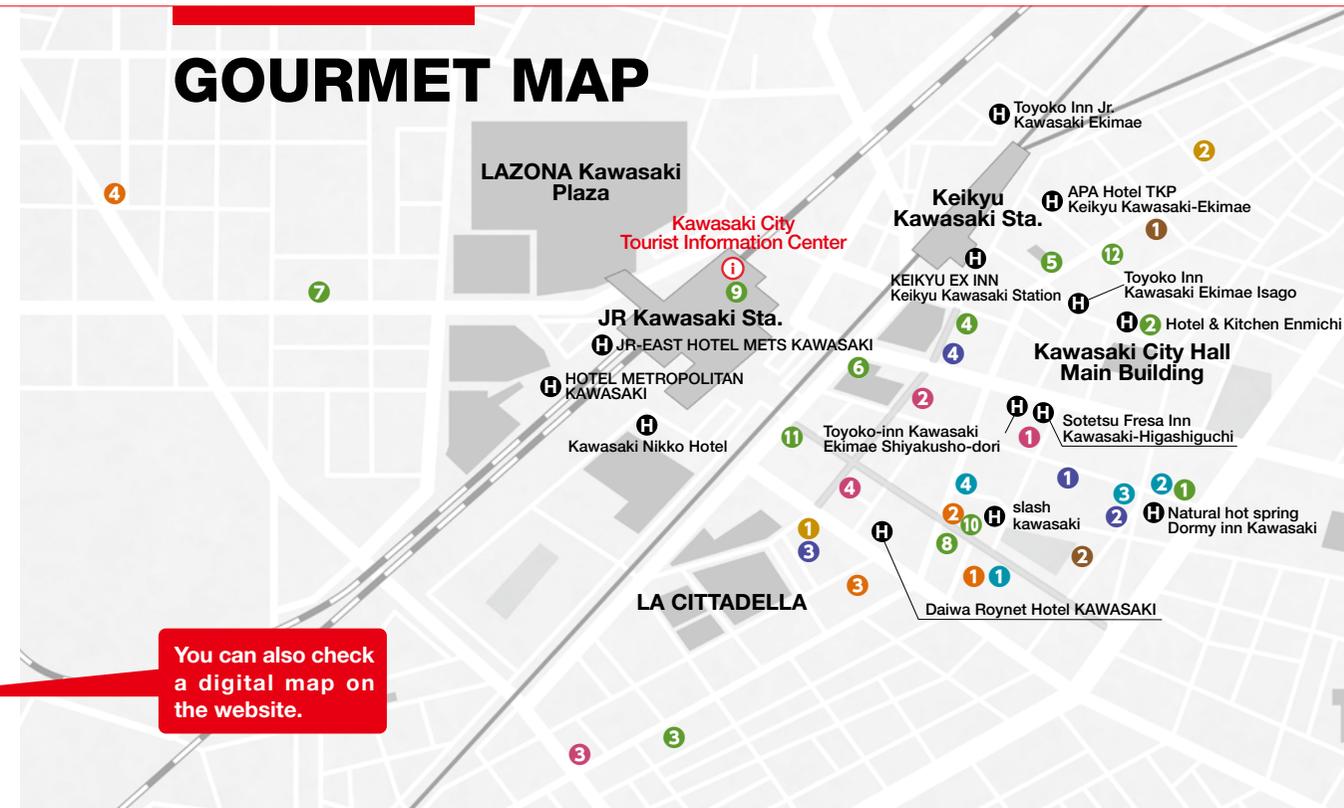
# KAWASAKI STATION AREA GOURMET GUIDE

The Kawasaki Station area was an important post station along the Tokaido road, connecting Tokyo and Kyoto around 400 years ago during the Edo Period. Such post stations were lined with many accommodation facilities and resting spots along the road, and bustling with travelers. And of course, there were many places to enjoy food. There are currently also many factories that support Japan's economy in the Kawasaki City port area. Because of this, it's said that there are an increasing number of restaurants in the Kawasaki Station area serving food that is high in volume and provides stamina for working people. The Kawasaki Station Area is packed with reasonable and delicious food that makes residents and workers smile. Enjoy Japanese food in Kawasaki that lets you feel everyday life.

This website introduces around 50 restaurants with pictures!



## GOURMET MAP



You can also check a digital map on the website.

# RECOMMENDED FOOD IN THE KAWASAKI STATION AREA!

★Feature★

Local people keep coming because of the great tastes and human touch! Kawasaki Soul Food in the Kawasaki Station Area

## The Two Flames of Kawasaki -

The stamina providing Spicy Tantanmen  
And the flavorful and Fragrant Beef Tongue

New Tantanmen is a very famous kind of Kawasaki soul food. It provides stamina to working people and is spreading throughout Japan now. "Ganso New Tantan Sakaba Kawasaki Higashiguchi" is a bar that is popular with a wide range of customers and lets you enjoy dumplings, stewed offal and snacks. New Tantanmen features the spicy flavors of chili peppers, that become more flavorful with flame frying, and the punch of garlic, mellowed out by beaten eggs. The chewy medium thick noodles are so delicious that you'll be drinking up the soup. Become a regular and customize the toppings any way you want – including the double minced meat and spinach.

New Tantanmen continues to be a favorite and beloved dish by many people, and



# FLAVORS OF KAWASAKI



will continue to satisfy the stomachs of many more to come. Established in 1977, "SUMIBIYAKI HATTAN" is an indispensable and locally beloved beef tongue restaurant. The beef tongue is prepared over 6 days and aged to bring out the most in its delicious flavors, and is served only in the highest quality special tongue and upper tongue. The restaurant, which overflows with the fragrances of charcoal-grilled beef tongue, was just transferred and opened in 2025. The sophisticated and simple restaurant interior is the perfect space to comfortably and thoroughly enjoy the meaty and soft beef tongue with delicious flavors that spread in your mouth with every bite. The combination of the trust and familiarity offered by the proprietress, who is always making lively conversation while skillfully grilling beef tongue, is truly a moment of bliss. Unchanging flavors and unchanging welcoming and smiling faces. That's the true charm of the delicious and unchanging flavors in the Kawasaki Station area.

Ganso New Tantan Sakaba Kawasaki Higashiguchi ▶ Check P14  
SUMIBIYAKI HATTAN ▶ Check P10



Ganso New Tantan Sakaba Kawasaki Higashiguchi



SUMIBIYAKI HATTAN

## List Article

### Kawasaki Gui – The Food Culture of Kawasaki

From the Taisho era about 100 years ago to the post-war era, this Koreatown developed along the factory area streets. Here, a food culture of organ meat spread – including internal organs such as reasonable and nutritious offal that served as a source of stamina for working people.

#### Kawasaki Gui – Shredded Cabbage Wrapped in Meat

"OSAYAN! Kawasaki-sohonten" features a rich variety of offal grilled on a clay charcoal grill. It might seem hard to finish the large volume of shredded cabbage, but with Kawasaki Gui you'll find yourself eating it all. The crispy grilled meat and sweet sauce go perfectly with the cabbage, making it a great substitute for white rice. Many solo customers come here, and the cabbage and beer tempt you to the tables.



OSAYAN! Kawasaki-sohonten



YAKINIKU DAISHOUEN KAWASAKIEKIMAETEN

At "YAKINIKU DAISHOUEN KAWASAKIEKIMAETEN", a popular dish is the Veggie Maki Rolls, which feature thinly sliced loin grilled for 3 seconds on each side and wrapped in seasonings such as shiso leaves and ginger. The crispy textures of the soft loin meat and seasonings let you enjoy refreshing flavors, which go incredibly well with alcohol. Try comparing it with the standard Kawasaki Gui that wraps only cabbage. It's also reasonable, delicious, and healthy. This is Kawasaki Gui – created and cultivated for the working people of Kawasaki.

OSAYAN! Kawasaki-sohonten ▶ Check P12  
YAKINIKU DAISHOUEN KAWASAKIEKIMAETEN ▶ Check P12

**Toast with dumplings and beer!  
Experience Kawasaki flavors with  
local Chinese food**



**List Article**

**Enjoy a modern teahouse that lets you rest during your trip  
while feeling the remnants of the Kawasaki Shuku Post  
Station on the Tokaido road.**



Kawasaki Post Station was an area that many people on the Tokaido road traveled through over 400 years ago. Now it's a general road with many buildings and apartments lined up but look closely and you'll see many buildings with narrow frontage and deep, thin interiors like Kyoto townhouses. "TOKAIDO BEER KAWASAKISHUKU BREWERY" is one such building. It's a brewery built in a plate glass factory. Inside this brewery with an impressive design where elements of traditional crafts such as Kumiko woodwork and Kiriko glasswork are incorporated, you can enjoy craft beer using specialty pears and other ingredients while gazing at the brewery tanks and sight of beer being made behind the glass. The food menu has a lot of Kawasaki related options.



TOKAIDO BEER KAWASAKISHUKU BREWERY



Tohteru The main store

The popular Kawappira Mochi by the long-standing Japanese sweets shop Karyo Tohteru established in 1913, is something refreshing and new, and was launched in 2005 as a flat and easy to eat

daifuku. In addition, the Nara Chameshi Style Okowa, a Kawasaki Shuku Post Station specialty, has been brought back for the modern day. The gentle flavors of the chewy okowa and the steamed chestnuts are truly addictive. The spirit of hospitality here has been passed down for many generations and can continue to be enjoyed going into the future.

**TOKAIDO BEER KAWASAKISHUKU BREWERY ▶ Check P15  
Tohteru The main store ▶ Check P15**



\*"Kumiko" is an ancient Japanese woodwork technique in which wood is connected without nails.  
\*"Kiriko" is a decorative technique in which patterns are carved into a glass surface.



Chinese Cuisine Naruki



Chinese Restaurant Tenryu Nakamise Branch

**Naruki and Tenryu –  
the fundamental strengths of two  
long-standing local restaurants**

**GIVES LOCAL PEOPLE ENERGY!**

You'll be surprised at the number of so called "local Chinese food" options, such as the Chinese restaurants you'll find strolling the Kawasaki Station area. Established over 70 years ago, Chinese restaurants Naruki and Tenryu are long-standing establishments that anyone living around the Kawasaki Station area knows.

Both restaurants are extremely popular and have long lines at lunch even before the local

Chinese food boom. Local Chinese food involves set meals that are served in local eatery style Chinese restaurants. It's

one aspect of the reasonable and delicious food culture made for those living and working around Kawasaki Station. Both restaurants are promoting local Chinese food, a precious food culture of Kawasaki, as part of the Kawasaki Dumpling Restaurant Association to revitalize the region. Naruki's most popular dumpling. The juicy dumplings are tightly packed with meat and vegetables in the chewy skin. Goes well with Kawasaki Dumpling Miso, the mellow and sour tasting original miso by the Kawasaki Dumpling Association, and beer.

You can see many people enjoying local Chinese cuisine and drinking beer around the Kawasaki Station area in the afternoon. It's a popular

spot for those working the night shift at factories. ***This rough feel is part of the appeal of Kawasaki food culture, where people drink regardless of time of day.***

This is what the owner of Naruki says. Satisfying and never changing delicious Chinese food is perfect any time in Kawasaki, where diverse kinds of people pass through. The proprietress of Tenryu Nakamise Branch also says, with a smile on her face,

***There are a lot of male and female customers with all ages. Regulars find their favorite set meal from our diverse menu and find themselves ordering same menu every time.***

Tanmen, the signature menu of Tenryu, features copious amounts of vegetables in a nostalgic and simple flavored soup, and a single beat makes it easy to understand why it's been beloved for many years.

Comforting flavors that stay the same with every visit. That's the biggest appeal of Naruki and Tenryu. These charms support the idea of reasonable and delicious, the foundation of food culture in the Kawasaki Station area, and make the lives of many people much richer.

**Chinese Cuisine Naruki ▶ Check P13  
Chinese Restaurant Tenryu Ginza-Gai Branch ▶ Check P13**

**Chinese Restaurant Tenryu Nakamise Branch  
Address / 2-6-11 Isago, Kawasaki-ku,  
Kawasaki City, Kanagawa Prefecture  
Tel /044-210-1555**



## Japanese food

**1** ちゃんこ料理 勝盛家  
Chanko Kachimoriya




Enjoy authentic chanko from a sumo stable, made by a former sumo wrestler. You can also freely enjoy set lunches with a single serving bowl of chanko. It has blissful flavors packed with vegetables, seafood, and dango meatball in flavorful soup.

Address / Palair Kawasaki Yellow Building 1F, 8 Higashidacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-280-6202

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**3** 根ぎし  
Negishi




A Japanese food izakaya managed by a restaurant head who trained for over 20 years in traditional Japanese restaurants. For the select fish, they serve sashimi, grilled fish, and fried fish in a variety of cooking styles. It is recommended to enjoy Japanese sake with the food.

Address / Masami Building, 18-16 Ogawacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-280-7150

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

\*Vegetarian menu available with advance reservation. (Uses same cooking utensils as the meat)

A feast of delicious flavors, from casual set meals to local cuisine from all over Japan.

**2** ホテル緑道 緑道食堂  
Hotel & Kitchen En-Michi




A restaurant open to the local community, located inside Hotel En-Michi. Enjoy a comfortable lunch with healthy main courses, rice, and side dish Japanese sets proposed by a French chef, including cutlets, chicken nanban, and fried mackerel.

Address / 2-25 Miyamotocho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-589-5858

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**4** 祭ずし 川崎本店  
Matsuri Sushi




At the counter seats that let you get an up-close feel for the artisan skill, you can enjoy sushi with fresh toppings directly shipped from Toyosu Market. The "Medium Fatty Tuna" nigiri is recommended.

Address / 1-1-8 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-233-4116

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

## Japanese food

**5** 鰻・割烹 まるだい  
Eel / Kappo MARUDAI




At this long-standing restaurant established over 100 years ago, you can enjoy eel and Kaiseki cuisine in a Taisho retro atmosphere. The domestic eel, fragrantly and plumply grilled over Binchotan charcoal, can be enjoyed as Eel on Rice and Eel Box, with eel dipped in refreshing sauce.

Address / 1-4-9 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /050-5484-9115

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

\*Can be adjusted for allergies when course is reserved

**7** 十割そば 天ぷら 相馬庵  
Juwari soba&Tempura Soumaan




Enjoy authentic soba that uses high-quality domestic buckwheat flour, with blends changing to suit the season and climate. The Ten-seiro is a set featuring freshly fried and crispy shrimp along with vegetable tempura.

Address / Fukushima Building 1F, 4-51-6 Nakasaiwaicho, Saiwai-ku, Kawasaki City, Kanagawa Prefecture  
Tel /050-5447-8020

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**6** きじま 川崎店  
KIJIMA Kawasaki Branch




Established 45 years ago, KIJIMA serves additive free, handmade Japanese food using highly fresh seafood purchased directly from all over Japan and seasonal organic vegetables. The specialty "Umisachimori", which includes sashimi prepared from live squid and arranged to look whole.

Address / Kawasaki MORE'S 8F, 7 Ekimae Honcho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-200-0550

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**8** 天ぷら酒場 型無虎南  
Tempura Sakaba KATANASHI KONAN




A masterpiece tempura fried in thin batter that lets you truly taste the delicious flavors of the ingredients! Enjoy some fried foods with Kohaku Ebisu beer or Dashi Sour poured by a beer meister!

Address /2-7-11 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-201-9215

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

## Japanese food

**9** **こてがえし アトレ川崎店**  
Kotegaeshi




Convenient access right next to the station. The flavors of the okonomiyaki, cooked on your own with a piping hot iron griddle before your eyes, are truly exceptional. The menu features a wide variety, and the Kikuchi Monja, using broth blended with seafood, is particularly recommended.

Address / -atre- Kawasaki 8F, 26-1 Ekimae Honcho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-221-0173

Credit



\*Ingredients need to be confirmed when you visit  
\*Foreign language menus available (English, Chinese, Korean)

**11** **カレーハウス ピヨ**  
Curry house PIYO




A unique evolution of Japanese curry popular with overseas tourists. This beloved Kawasaki curry shop has been around for over 40 years. The 10-variety spice blend roux goes incredibly well with the Japanese rice! Features a rich variety of toppings such as meat cutlets, vegetables, and cheese.

Address / Kawasaki Azalea, 26-2 Ekimae Honcho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-222-1210

Credit



**10** **ステーキダイニング あさひや**  
Steak dining Asahiya




A long-standing restaurant established 75 years ago that serves high-quality Wagyu beef as steak, shabu shabu and sukiyaki in a relaxing space with jazz music. The warishita sauce of the sukiyaki enhances the delicious flavors of the marbled Wagyu beef with flavors that have never changed since the restaurant's founding.

Address / Asahi Building 2F, 2-9-11 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-222-2686

Credit



**12** **炭火焼 八たん**  
SUMIBIYAKI HATTAN




Juicy and thickly sliced beef tongue grilled over charcoal. The chewy and soft beef tongue has delicious flavors that spread in your mouth with every bite. Enjoy with the barley rice, grated yam, cowtail soup, and green chili peppers marinated in miso.

Address /1-8-1 Honcho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-244-9247

Credit



## Izakaya

**1** **呑み処 おかあ**  
Nomidokoro Okā




A home-style izakaya that lets you enjoy Japanese mom's home-style cooking, along with alcohol, at a reasonable price. A rich variety of foods such as dumplings, karaage fried chicken, Deep-fried mochi topped with natto, that go well with the drinks. The daily changing mandatory appetizers are also popular with regulars.

Address / Nakamise Kyodo Building 3F, 2-8-5 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /080-3125-4280

Credit



**3** **沖縄居食酒屋 びんがた**  
BINGATA




A home-style izakaya that serves old-fashioned Okinawan cuisine. Amazing authentic foods, including Goya Chanpuru using the restaurant's best dashi broth, soki soba and sea grapes. They also hold shows where you can enjoy Okinawan music several times a month.

Address /4-13 Higashidacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-246-1709

Credit



Share the diverse foods with family and friends!  
Japanese food culture with great food and alcohol.

**2** **ブルワリー居酒屋 川崎酒造げん**  
Brewery Izakaya Kawasaki Shuzo GEN




An izakaya that lets you enjoy Japanese sake from all over the country, carefully selected by a sake sommelier, along with Doburoku from Kawasaki, brewed in the restaurant itself. Try pairing it with the cuisine using seasonal ingredients - a combination that enhances the food and the drinks.

Address / PARALE 1F, 8 Higashidacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-200-7538

Credit



**4** **鮮魚と炉端焼 魚炉魚炉 総本店**  
Fresh fish & robatayaki Gyorogyoro




A robatayaki-style restaurant where food is grilled over Binchotan charcoal. The seasonal fresh fish and vegetables are thoroughly heated from the inside, cooking them in a plump and juicy way, enhancing the natural flavors of the ingredients. Enjoy it with Japanese sake.

Address / 1F, 2-10-16 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /050-5385-4753

Credit



## Yakiniku

**1** 元祖川崎炭火焼ホルモン おさやん!  
川崎総本店  
OSAYAN! Kawasaki-sohonten




Enjoy charcoal-grilled offal in this Showa retro-style restaurant. A wide-ranging menu is available from standard offal that let you choose salt, sauce, or miso, rare cuts, galbi and tongue. Try out Kawasaki Gui with shredded cabbage.

Address / 2-8-1 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-200-7683

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**3** 炭火焼肉 食道園  
Sumibiyakiniku Syokudoen




A long-standing yakiniku restaurant beloved locally, established in 1961. The high-quality meat stocked by a professional eye, the melt in your mouth meat, and the Barajiru – a kind of galbi soup condensed with rich and delicious flavors in the spiciness, are all well-known Kawasaki specialties.

Address / 14-13 Ogawacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-222-0016

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

Delicious fragrant and juicy meat you can cook yourself!

**2** 焼肉 大昌園 川崎駅前店  
YAKINIKU DAISHOUEN  
KAWASAKIEKIMAETEN




A long-standing Japanese BBQ restaurant with 45 years of history. Their specialties are the Kawasaki Gui, which can be eaten with shredded cabbage in place of rice, along with Japanese BBQ, as well as the Veggie Maki Roll, which lets you eat Japanese BBQ wrapped in 16 varieties of seasonings including ginger, shiso leaves, and Japanese ginger.

Address / 2-9-2 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-223-7418

Credit

Wifi	English Menu	English Nepali	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**4** ハラル炭火焼き 牛福  
Halal Sumibiyaki Gyufuku




Enjoy authentic flavors including Malaysian cuisine made by a Malaysian native chef using fragrant spices, Asian cuisine, and meat cuisine with Wagyu. It is 100% halal certified and has Islam prayer spaces.

Address / 2-72 Minamisaiwaicho, Saiwai-ku, Kawasaki City, Kanagawa Prefecture  
Tel /090-1771-8366

Credit

Wifi	English Menu	English Malay	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

## Flavors of the World

**1** イタリア料理 モナリザン  
Italian Cuisine Monarizan




A long-standing restaurant established in 1955. Here you can enjoy authentic Italian cuisine along with Napolitan pasta tailored to Japanese tastes. Their signature dish is Casserole – a piping hot gratin-style spaghetti long beloved in Kawasaki.

Address / 4-10 Higashidacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-222-7445

Credit

Wifi	English Menu	English Italian	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**3** 中華 成喜  
Chinese Cuisine Naruki




Their dumplings have been well known in Kawasaki since the restaurant's founding over 80 years ago, and are true masterpieces packed with meat juices and delicious vegetables under the chewy skin. Enjoy it with Kawasaki Dumpling Miso, a kind of miso sauce for dumplings.

Address / Naruki 2-11 Ogawacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-244-4888

Credit

Wifi	English Chinese Menu	English Chinese	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

A trusted and popular local restaurant that continues its unique evolution in Kawasaki.

**2** STORK Vegan




Recommendations at this vegetarian café include the Buddha Plate, which lets you enjoy colorful vegetables, and the Vegan Buritto with its copious amounts of the Quinoa, Soy Meat, and vegetables. These dishes are both hearty yet healthy.

Address / IS Building 101, 4-11 Higashidacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture

Credit

Wifi	English Menu	English	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

**4** 中華料理 天龍 銀座街店  
Chinese Restaurant Tenryu  
Ginza-Gai Branch




A long-standing Chinese restaurant in Kawasaki. Their crispy dumplings, hand-wrapped one by one, are a perfect match with the Kawasaki Dumpling Miso. After enjoying the a la carte options such as beer, dumplings, and stir-fried liver and leek, finish your meal off with gentle salt-flavored tanmen.

Address / 1-1-1 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-200-9061

Credit

Wifi	Chinese Menu	Chinese Vietnamese	Private rooms	Ingredient	Halal-certified meat
Halal	Vegetarian Menu Available				

## Ramen

Competition is fierce among ramen restaurants near Kawasaki Station. Here's a list of 4 recommended restaurants!

**1 元祖ニュータンタン酒場**  
川崎東口 Ganso New Tantan  
Sakaba Kawasaki Higashiguchi



1



A rich lineup of snacks and a la carte items that go great with alcohol. Tantanmen is said to be Kawasaki soul food, and the amazing combination of the kick of chili peppers and garlic with mellow eggs is perfect to finish off your meal.

Address / Kase Building 133 2F, 2-11-20 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-201-9920



**2 一蘭 川崎店**  
ICHIRAN Kawasaki



2



The Kawasaki branch of ICHIRAN, the world-famous ramen restaurant. Their excellent Natural Tonkatsu Ramen features a mellow-tasting soup without much excess flavor, made possible due to their unique method. Easy to eat and popular even with those who normally don't like tonkatsu's particular smell.

Address / 2-4-5 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /050-1808-8712



\*Foreign language menus available (English, Chinese, Korean)

**3 三三三**  
SAN SAN NANA



3



The rich tsukemen "Ni-ban Shibori" is highly recommended. It features a chicken and dried sardine-based soup and large volumes of vegetables stewed over a long time, with an exquisite balance of delicious chicken and seafood. The medium thick noodles using filling whole grain go perfectly with the rich soup.

Address / 9-7 Ogawacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-246-0076



**4 玉赤備**  
GYOKU AKAZONAE



4



Their signature menu items are Chicken and Pork Tsukemen and Chicken and Pork Chinese Soba, with no seafood. Enjoy the chewy noodles in rich soup. Second floor seating is also available, which is perfect for families and groups.

Address / 2-2-1 Isago, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-211-8178



## Craft beer

**1 T.T BREWERY** 川崎チネチッタ通り店  
T.T BREWERY



1



Enjoy home-brewed Kawasaki craft beer. They normally serve 7 varieties, including the popular Pilsner and Lager, along with season-exclusive beers such as Sakura in the spring and Pumpkin in the fall.

Address / Misu Building 1F, 2-1 Ogawacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-201-4282



**2 東海道BEER川崎宿工場**  
TOKAIDO BEER  
KAWASAKISHUKU BREWERY



2



Here, guests can enjoy award-winning craft beer incorporating Kawasaki ingredients in a beautifully designed interior with illuminated fermentation tanks.

Address / Honmachi Coopo 1F, 1-4-1 Honcho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-272-3639



## Japanese sweets

**1 菓寮 東照 本店**  
Tohteru The main store



1



A Japanese sweets shop established in 1913. Guests can enjoy Kawappira Mochi, a famous sweet made by baking bean paste wrapped in thinly rolled out mochi, and the specialty Nara Chameshi Style Okowa, in the café space in the store.

Address / 1-8-9 Honcho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-244-5221



**2 菓子匠末広庵 本店**  
kashisho suehiroan



2



Recommendations at this long-standing Japanese sweets shop, established over 70 years ago, include the Karinto Manju, with smooth bean paste wrapped in a crispy skin which can be lightly eaten by shallow-frying it in rice oil. Seasonal fresh sweets and sweets which use pears grown in Kawasaki as ingredients are also available.

Address / 3-16 Higashidacho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture  
Tel /044-233-4658

