



## Gourmet Tour

Route: Ikebukuro / 池袋 (Yurakucho Line / 有楽町線) → Tsukishima / 月島 (Toei Oedo Line / 都営大江戸線) → Tsukiji Market / 築地市場 < approx. 30 minutes >

Starting from Tsukiji, whose market is known as the “Kitchen of Tokyo”, passing through Tsukuda-jima, known for its Tsukuda-ni (traditional Japanese side dish, usually seafood boiled in sugar and soy sauce), and arriving at “Tsukishima Monja Street”, where you will be welcomed by a whole street of Monja (local food similar to crepes), this tour will introduce you to the must-try foods of Tokyo.



### ① Tsukiji Market / 築地市場

Tsukiji Market, known as the “Kitchen of Tokyo”, welcomes you with a variety of fresh marine products not only from all parts of Japan but also from overseas. It is most crowded in the mornings, but near the end of the year, people

coming to buy ingredients for traditional Japanese New Year dishes will be attracted to this market well into the afternoon.

#### POINT

- ① This being a market, it is open from quite early in the morning. At the beginning and end of the year however, many shops will be open in the afternoon as well, and are likely to be very crowded.
- ② We advise you not to bring large baggages into Tsukiji, since it will be difficult to move around in the crowd.

### ② Tsukiji Honganji Temple / 築地本願寺



The exterior resembles an Indian temple, but the interior is structured in the traditional Shin-Buddhism style. When the original temple was burnt in a fire, a new land was set over the area which was immersed in water at the time, and the temple was rebuild over it. This became the origin for the name “Tsukiji”, which means to “build a piece of land” in Japanese (築=build, 地=land). It is also a rare temple with a pipe organ in the main hall. Visitors are allowed free entrance.



### ③ Kachidoki Bridge / 勝鬨橋

The Kachidoki Bridge used be a moveable bridge which could be opened at the middle in order to let large ships pass, but this sight cannot be seen anymore. It is beautiful especially at nighttime.

### ④ Tsukudajima / 佃島

This area is famous for a traditional Japanese side dish called “Tsukudani”. It also has a characteristic cityscape, with small-scale wooden architecture that survived WW2 visible among high-rise office buildings.

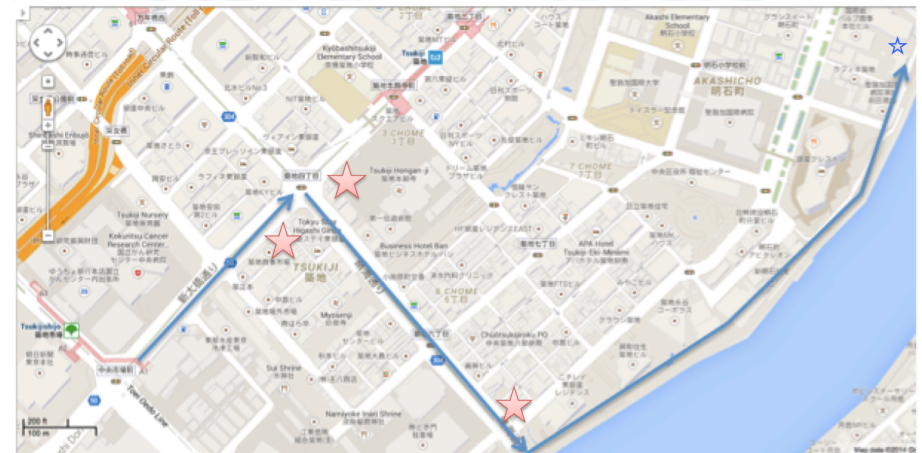


### ⑤ Tsukishima Monja Street /

#### 月島もんじゃストリート

The Monja-yaki (baked paste made of flour and filling) is one of the local foods of suburban Tokyo. You will be surprised by a street full of numerous Monja-yaki restaurants at Tsukishima. Free “Monja-maps” are also available.

The route is shown below;





HAVE A NICE TRIP!