

Restaurants/store list - Toranomom Hills Station Tower

| No | Floor | Name  | Category                    | Description   |
|----|-------|---|-----------------------------|---|
| 1  | 7F    | <b>Starbucks Coffee Toranomom Hills Station Tower</b> | Specialized coffee store    | Enjoy a wide variety of drinks made with espresso extracted from high-quality Arabica coffee beans. Customers are also encouraged to try their various pastries and sandwiches.   |
| 2  | 7F    | (new business model)<br><b>PARK7</b>                  | Bento/standing bar          | Customize your bento lunch according to your preferences for Japanese or Western, volume or healthiness, etc. At night, the venue becomes a standing bar that also serves a variety of Japanese and Western-style dishes, including standard Japanese side dishes and Western appetizers that go great with wine. This is also a wonderful place for socializing.   |
| 3  | 7F    | <b>Dr.stretch</b>                                     | Stretch speciality shop     | Our professional trainers use the Core Balance Stretch, a novel technique popular with professional athletes, to reach deep muscles that normally cannot be stretched on one's own. Our trainers are also fully capable of working with all kinds of people and body types.   |
| 4  | 7F    | <b>Jetset</b>   | Shampoo and blow-dry salon  | Please try this specialty salon from LA for the very best shampooing and blow-drying (excluding haircuts and coloring). In addition to vigorous shampoos, choices include spa and hair treatments, hair setting and other services that free customers from hair concerns. For convenience, the shop sells subscriptions and repeat coupons as well as accepts one-time visits.   |
| 5  | 7F    | (new business model) .<br><b>MANI PEDI the SALON</b>  | Spa care<br>Nail salon      | Our nail salon offers unisex service for all ages. We also provide spa and massage treatments for hands and feet to promote blood circulation. Nails and skin are moisturized to remove tension for a smooth, stress-free appearance. We use high-quality gels for nail coloring and carefully selected oils and creams for clean, healthy fingertips.  |
| 6  | 7F    | <b>THE BARBER</b>                                     | Barber                      | Customers can enjoy this semi-secluded, classic wood-paneled antique space filled with the soothing sounds of jazz for personal treatment amid a relaxing sense of privacy. Services include skilled hair cutting, and THE BARBER's original scalp massages, shaving, and refreshing restorative facials. Choose the treatment that best suits your needs, whether it be healing, blood circulation, exfoliation, scalp treatment or body energizing to recover from fatigue. Please enjoy the special space, services and treatments offered by THE BARBER.  |
| 7  | 7F    | <b>big-mama Hakuyosha</b>                             | Clothing repair<br>Cleaning | (big-mama)<br>Clothing repair is an extension of Japan's <i>mottainai</i> culture of avoiding wastefulness. The shop helps to maintain this important culture by providing services and value based on a non-mass consumption, non-throwaway approach. Clerks listen to the customer's wishes and requests to suggest possible and appropriate repairs and alterations to help them continue enjoying favorite clothing, shoes, bags, etc. for years to come.<br><br>(Hakuyosha)<br>Hakuyosha loves to help customers start each day with clean clothing. In addition to offering a unique program for cleaning, skilled technicians who must pass an in-house qualification system provide refined finishing touches. Whether the item is favorite business attire or an outfit for a special occasion, customers feel a sense of quality as soon as they begin getting dressed, helping to start the day refreshed. Please drop in to discuss any clothing concern or need for urgent cleaning. |
| 8  | 7F    | <b>Re.Ra.Ku</b>                                       | Relaxation massage          | Re.Ra.Ku's healthcare services help customers overcome fatigue. The popular Wing Stretch® service stretches the shoulder blades, which are connected to 17 different muscles, and the surrounding area for improved flexibility. Through consultation, therapists explore individual causes of fatigue to help customers maintain their physical condition over the long term. Customers are also provided with post-treatment tips for self-stretching, etc. to help them become more aware of their health.   |
| 9  | 5F    | <b>Toranomom Hills Sakurajyuji Clinic</b>             | Medical clinic              | Optimal medical care is provided for a wide range of conditions, from colds and lifestyle diseases to special disorders. Staffers are trained in various fields as well as general medicine and can collaborate with university hospitals for special needs. A wide range of medical examinations are offered in a comfortable environment supported with the latest equipment. ICT-based smart medical services enable the clinic to operate like an easily accessible family doctor for busy businesspeople.  |

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| 10 | 5F    | (new business model) .<br><b>CARAPPO</b>                | Wellness club                                  | Central Tokyo's first large-scale comprehensive wellness center is equipped with an extensive array of facilities, including a gymnasium, hot baths, saunas, meditation rooms and more. Based on the concept of "Reset for creative life," the facility's wellness experiences—distinctly unlike those at conventional gyms—mesh perfectly with the lives of hardworking people pressed for time.  |
| 11 | 4F    | <b>flour + water</b>                                    | Bakery & restaurant                            | This sister shop of the often-crowded "flour+water" bakery in Nakameguro offers a wide variety of breads, including fresh "OneHundred" bread and "Angel croissants". For lunch, the shop's set meal with a choice of freshly baked bread is very popular. At night, the venue becomes an Italian restaurant noted for its seasonal ingredients. Customers are invited to keep coming back to enjoy the varying menu, which changes monthly, as well as the restaurant's selection of natural wines.  |
| 12 | 4F    | (new business model) .<br><b>Toranomon Koushi</b>       | Kurobuta pork ramen<br>Pork cutlet bowl        | The two most popular lunches here are Kurobuta pork ramen and the pork cutlet bowl. For dinner, a wide variety of drinks and delicious food can be enjoyed casually at this new-type ramen bar. Please have a drink at the bar and then finish with a bowl of ramen! Choose from draft beer, highballs, various shochus, pulpy fruit sours and freshly opened sake together with special Kyoto oden and handmade snacks. The ramen and the cutlets are available for dinner, too, so please join us for lunch or dinner.   |
| 13 | 4F    | <b>falò+</b>  | Charcoal-grilled Italian                       | Combining the culinary themes of charcoal grilling and fermentation, this Italian restaurant brings out the best in ingredients as simple yet profound cuisine flavored with homemade fermented seasonings, which gratitude to suppliers for their wonderful ingredients. Please share a casually wonderful dining experience with loved ones, enjoying the pleasing aroma of charcoal grilling as well as a lively kitchen and all-counter seating.   |
| 14 | 4F    | <b>Lien</b>   | French   | Chef Koichi Uehara, who trained at the Michelin-starred Hélène Darroze in Paris, currently operates two French restaurants and a pastry shop. For this restaurant he draws on his culinary knowledge to select choice foods from throughout Japan, with a special emphasis on his hometown of Aomori. Prices are reasonable and, as the name ("connection") implies, customer relationships are highly valued in this intimate dining space.   |
| 15 | 4F    | (new business model) .<br><b>TEPPANYAKI RINGO</b>       | Teppanyaki, okonomiyaki & yakisoba             | Seasonal vegetables, seafood and Shinshu wagyu beef are cooked unpretentiously on a teppan grill, using blends of Japanese and Western sauces chosen for each type of food. Meals are topped off with authentic okonomiyaki and yakisoba made with sauces imported from Osaka.   |
| 16 | 4F    | (new in Tokyo)<br><b>Unagi no Nakasho</b>               | Grilled eel & tempura                          | The operator, Nakasho Shoten, has been a Japanese foods wholesaler since 1932, forging key links between producers and restaurants. Handling ingredients such as eel, river fish, wild vegetables and mushrooms, Nakasho Shoten combines the discriminating selectivity of a wholesaler and the skills of a craftsman. Please enjoy their high-quality eel, expertly grilled and garnished with seasonal ingredients, paired by sake.  |
| 17 | 4F    | • <b>Sushi Onikai Kakeni</b><br>• <b>Sushi Sugahisa</b> | Kuzushi sushi<br>Fusion of Sushi and Thai Food | (Sushi Onikai Kakeni)<br>Sushi Onikai Kakeni(x2) serves innovative sushi that people can enjoy casually. Their specially selected staff of skilled young artisans leverages fresh ideas to create <i>kuzushi</i> sushi, a modern, highly inventive style of sushi. While respecting the traditions of <i>Edo-mae</i> sushi, they love to surprise customers with their original <i>kuzushi</i> sushi paired with wine.<br><br>(Sushi Sugahisa)<br>Sushi Sugahisa is a new type of sushi restaurant run by an unconventional chef who learned the techniques of <i>Edo-mae</i> sushi after working as a Thai chef. He offers unique sushi experiences, combining foreign herbs and spices with traditional <i>Edo-mae</i> condiments such as wasabi, green onion, ginger and shiso. The result is an unprecedented blend of sushi and Thai cuisine that stimulates all five senses. |
| 18 | 4F    | (new business model)<br><b>.CAFE &amp; BAR CROISEE</b>  | Lounge cafe                                    | This lounge café, where every drink, coffee and meal is carefully prepared, operates as a cafeteria at lunchtime and a bar-plus-café at dinnertime. Feel free to drop by on the restaurant floor, a space where a variety of scenes intersect. In the lounge, please enjoy the wonderfully inviting sounds of their system's vacuum-tube amplifier and vintage speakers.   |

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| 19 | 4F    | (first in Kanto)<br><b>Sukhontha</b>                             | Thai cuisine                | Sukhontha's chef worked in a famous hotel in Thailand for over 10 years before moving to an authentic Thai restaurant in Nagoya for about 20 years. The venue was certified as a "Thai Select" restaurant by Thailand's Ministry of Commerce after a rigorous screening process. Please enjoy their faithfully reproduced Thai cuisine that emphasizes the fundamentals: strong spices, acidity and the refreshing coolness of coriander.   |
| 20 | 4F    | (new business model) .<br><b>Tsururi Tsururi Soba and Robata</b> | Soba & robata-yaki          | This izakaya offers evolutionary tsuke-soba that transcends the conventional concepts of soba and robata-yaki. The robata-yaki and a la carte dishes are prepared with carefully selected ingredients and seasonings. There are also fine selections of sake and shochu, and recommended sours made with pickled plums and lemons. While finishing off your alcoholic beverage, please try their tsuke-soba.  |
| 21 | 4F    | <b>Bistro CentGrammes Charbon</b>                                | Bistro                      | In addition to braised and charcuterie made from various offal, enjoy charcoal-grilled branded (Kobe, etc.) beef and T-bone steaks, plus wines from around the world at this French bistro. Their authentic flavors satisfy adults who love to have fun while enjoying a relaxing space. This is where people go when they want good food, good wine and good times with friends in a casual setting.   |
| 22 | 4F    | (new business model) .<br><b>Lampada</b>                         | Italian bar                 | The themes of this restaurant are Italian cuisine and a sophisticated bar. Start with freshly sliced prosciutto on hot fried bread and enjoy it with an aperitif. Another specialty is an adaptation of bollito misto, a traditional north Italian stew made by gently simmering chunks of beef, pork or chicken meat and offal in a broth made with aromatic vegetables and other ingredients. It goes well with wine, so find your favorite combination.  |
| 23 | 4F    | (first in Kanto)<br><b>Toranomon Mohri</b>                       | Japanese cuisine            | Prime seafood arrives here daily from Toyosu and fishing ports throughout Japan. We also serve fine ingredients from around the world. Everything is carefully prepared and served in a private room on beautiful plates made by world-renowned artists. Whether you choose an innovative course or a la carte, you are sure to find the perfect setting for your special meal. We aim to please you with both exceptional food and our wonderful space with a gorgeous night view.                             |
| 24 | 4F    | (new business model)<br><b>BRASSERIE by plein</b>                | Brasserie & wine bar        | This is a new business model for the PLEIN Group, which operates 8 restaurants in Tokyo and Kyoto. Please enjoy our exuberant yet delicate cuisine inspired by the brasseries of Lyon. Our open kitchen with all-counter seating creates a sense of liberation and realism. We invite you to enjoy the smells and sounds of food being prepared before you, and then pair your meal with a glass of delicious wine.   |
| 25 | 4F    | <b>Nonotori Gencho</b>   | Yakitori and wine           | Nonotori, a famous yakitori restaurant in the Kansai region, has opened a new restaurant serving dishes made with excellent Hyogo Ajidori regional chicken and Banshu Hyakuhi Dori, the first-prize winner in a national chicken contest. Enjoy whole chickens raised professionally in local regions. We also recommend our chef's recommended course for a lively dining atmosphere. Please come to try our exquisite, uniquely grilled yakitori.   |
| 26 | 4F    | (new business model) .<br><b>Toranomon Rakki</b>                 | Izakaya                     | Our Japanese izakaya, representing the "NEXT JAPAN" is a great place for foreigners visiting Toranomon. Let us show you the Japanese <i>Wa</i> spirit of harmony and hospitality that we offer through the filter of an izakaya. Please come for a relaxing time while dining on carefully prepared dishes made with seasonal ingredients of the day and paired with special sakes.   |
| 27 | 4F    | <b>Yakiniku Sannsui</b>  | Yakiniku                    | The main restaurant was founded in Kokubunji in 1976 and a location in GINZA SIX was opened in 2017 with the motto, "If you're going to have meat, get the best!" Their offerings are prepared by culinary artisans and served with sauces that perfectly complement each cut, which is why they continue to attract so many customers. Please come to Toranomon to taste some of the most popular and delicious meat in Tokyo.   |
| 28 | 4F    | (first in Tokyo)<br><b>Sousaku Kushiage Tsuda</b>                | Deep-fried skewers and wine | Specializing in fried skewers, this restaurant is run by the former fry chef of Michelin-starred restaurants in Tokyo and Osaka, who also owns a popular shop, Kinshachi Yokocho, in Aichi. He uses seasonal vegetables, fresh fish and shellfish and Japanese beef, which are deep-fried and finished with a homemade wine sauce, sansho sea salt from Okinawa or soy sauce. Please enjoy their delicious ingredients, cooked to perfection skewer after skewer, in a relaxed atmosphere with counter seating. |

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| 29 | 4F    | (first in Kanto)<br><b>CHINESE BAR SAWADA</b>        | Chinese bar                      | Michelin-starred chef Shuhei Sawada uses an abundance of seasonal ingredients to bring out the essence of authentic Chinese cuisine. This casual venue is operated on the "Sawadaism" philosophy of bringing delicious Chinese food to as many people as possible. Their signature dish is crispy chicken, which the chef perfected in Hong Kong, but they also offer many other tempting a la carte dishes for enjoyment in a relaxed setting.  |
| 30 | 4F    | <b>Gyoza Mania</b><br><b>Peking Duck Mania</b>       | Chinese specialty cuisines       | (Gyoza Mania)<br>The owner founded this dumpling (gyoza) shop in 2017 to recreate flavors he fell in love with in Beijing, and he earned a Michelin Bib Gourmand in 2019. He uses different doughs for his pan-fried and boiled dumplings, which are stretched and wrapped just before cooking. Even the most discerning gyoza fan will be impressed by the meticulous preparation.<br><br>(Peking Duck Mania)<br>This specialty restaurant aims to rebrand Peking duck, considered a luxury in Japan, as a popular market-style food that is eaten with the meat and skin together, as in Beijing, where the dish originated. Customers can enjoy the juicy but completely odorless meat with the tasty skin still intact, cut into pieces after careful preparation. |
| 31 | 2F-3F | (new business model).<br><b>SELECT by BAYCREW'S</b>  | Boutique store                   | BAYCREW'S is creating a new market for select stores, such as JOURNAL STANDARD, IÉNA and Deuxième Classe, under the concept of enjoying life through clothing, food, home and beauty. And now, SELECT by BAYCREW'S will open as a new landmark store. The curators will draw on their experience and expertise to select diverse merchandise for this large, approx. 1,860m <sup>2</sup> facility, carefully choosing only what they believe their customers desire in terms of fashion, art, culture, hobbies and food for a richer and more enjoyable life.  |
| 32 | 2F    | (new business model) .<br><b>Nichijo Sahanji</b>     | Rice & Japanese cuisine          | Rice is the star of the show at this venue, which serves updated home-style cooking of exceptional quality that reflects the dedication of Japanese chefs and Japan's dedication to technology. This is home cooking that cannot be found at home. Aiming to demonstrate the wonders of Japanese cuisine, the restaurant strives to turn everyday meals into happy times with the goal of becoming the "second dining table" for customers.  |
| 33 | 2F    | (new business model) .<br><b>THE GRILL TORANOMON</b> | All-day dining                   | This all-day dining restaurant makes a heartfelt effort to provide customers with memorable dining experiences. It serves fresh oysters, select seafood appetizers and a variety of purely grilled dishes that bring out the essence of European cuisine. Please enjoy time with loved ones at this upscale restaurant, which hopes to become a new symbol of Tokyo.   |
| 34 | B1F   | <b>Tomod's Toranomom Hills Station Tower</b>         | Pharmacy & drugstore             | Customers can choose from a wide variety of personal care products, including pharmaceuticals, health foods, supplements, cosmetics, hair care and oral care. This convenient, professional store has an in-house pharmacy that accepts prescriptions from hospitals and clinics nationwide. Please feel free to speak with the staff about any questions regarding medicines, beauty, health and more.  |
| 35 | B1F   | <b>Espresso D Works Toranomom</b>                    | Café & beer stand                | This New York-style bakery-café serves reasonably priced house-roasted coffee that can be enjoyed with freshly baked bread during the day. In the evening, they serve a variety of craft beers and a selection of delicious tapas. From morning to night, this is a great café for individuals and groups.   |
| 36 | B1F   | (new business model) .<br><b>cask</b>                | Food & liquor                    | Cask is a joint initiative of Shinanoya Foods, which has its main store in Setagaya Daita, and W, a popular wine restaurant in Aoyama. In addition to lunch-only hot deli foods, they also offer bento boxes and prepared foods made with fine ingredients and traditional Japanese seasonings. A wide selection of imported ingredients, seasonings, handmade desserts and snacks are also available. The wine cellar, one of the largest in the area, is well stocked with rare wines, and liquor purchased from the cellar can be enjoyed by bring-your-own style.  |
| 37 | B1F   | <b>W TORANOMON</b>                                   | Takeout deli and wine restaurant | At lunchtime, boxed lunches are available for takeout along with deli items, and plate meals are also served for eat-in dining. For dinner, the venue becomes a wine restaurant with a menu featuring many Japanese ingredients and additive-free seasonings. If you wish, bring your favorite wine from "cask," which offers hundreds of varieties. Please enjoy reasonably priced wines from this Toranomom market.  |

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| 38 | B2F<br>T-MARKET | <b>BASIC AND ACCENT</b>                                       | Daily goods                            | Let us provide you with quality products and a variety of fun items to spice up your daily life. Find new lifestyles at BASIC AND ACCENT!   |
| 39 | B2F<br>T-MARKET | <b>Nakagawa<br/>Masashichi Shōten</b>                         | Crafts, household goods<br>& souvenirs | Founded by a shop established in Nara over 300 years ago, this store is a purveyor of Japanese utensils, seasonal decorations, dyed fabrics and foods that reflect local environments. This is also the only store on the Gourmet Floor that allows customers to try out various Japanese cooking utensils such as knives, mortars, pot holders and other items that may surprise you!  |
| 40 | B2F<br>T-MARKET | <b>ALL GOOD FLOWERS</b>                                       | Florist                                | Treating flowers as an everyday casual item, our select store proposes new ways of interacting with flowers. We want customers to enjoy colorful flowers that can be easily incorporated into daily life, similar to fashionwear. In addition to flowers, we also sell original apparel and sundries that can add a touch of elegance to your everyday life.  |
| 41 | B2F<br>T-MARKET | (new business model,<br>first in Tokyo)<br><b>PON CUE BON</b> | Lemon sour, natural<br>wine & oysters  | This collaboration between Aurelio and Lemon Stand offers a casual new-style combination of alcoholic beverages and food. Please enjoy their carefully selected natural wines, sours made with Hiroshima lemons, raw oysters from the pristine Seto Inland Sea, and other special dishes and drinks. This is a very social bar where everyone is welcome to stop by for a drink at the beginning or end of their evening.   |
| 42 | B2F<br>T-MARKET | (new business model)<br><b>Suzunone</b>                       | Chicken cuisine                        | The popular yakitori restaurant Eiki in Ebisu, where reservations are hard to come by, is now open in Toranomon. The restaurant offers a variety of Japanese cuisine including creative chicken dishes. Customers are invited to enjoy even one or two dishes as they please, making it easy for everyone to drop by and have a few tasty bites at the counter.   |
| 43 | B2F<br>T-MARKET | (new business model) .<br><b>CHICKEN RICE CLUB</b>            | Thai cuisine                           | Chicken rice from Wenchang, Hainan—loved in Thailand, Singapore and other countries with Chinese expatriates—is served here. The menu also includes other choices that combine chicken and eggs, such as gapao, oyakodon and omelette rice. These Asian-style chicken dishes are prepared in a variety of ways, not just steamed. As "Toranomon's kitchen," the restaurant proudly serves tasty, fast and safe food that goes beyond Thai cuisine.                    |
| 44 | B2F<br>T-MARKET | (new business model)<br><b>dam brewery restaurant</b>         | Brewery & restaurant                   | This brewery-restaurant is happy to cater to the needs of customers, whether it is hearty lunches during the day or socializing with drinks in the evening. The on-site craft brewery offers fresh beers that are only available here. In addition to signature fish and chips, the menu captures the essence of many global cuisines, including Mediterranean, Middle Eastern and Asian.   |
| 45 | B2F<br>T-MARKET | <b>BGM COFFEE &amp; TACOS</b>                                 | Café, mexican, tacos                   | Hiroo's "BGM-coffee&vibes-" sister shop opens in Toranomon to serve Mexican street-food tacos. Enjoy house-roasted coffee, tacos, tequila and mezcal all day long! Taco ingredients are grown on the restaurant's own farm, and the drink menu features more than 20 tequilas and mezcals, including rare local varieties. The restaurant is run by Chef Yusuke Namai of Hiroo's Ode, which is listed in the Michelin Guide and is one of Asia's Best 50 Restaurants. |
| 46 | B2F<br>T-MARKET | <b>CRAZY PIZZA TORANOMON</b>                                  | Pizza, Italian & craft beer            | This pizza specialty restaurant is owned by the popular Italian restaurant DonBravo. The pizza dough, made with Japanese flour, has a robust aroma that is combined with delightful pizza toppings. The Mayo Corn and Bukkake Pizza are unique concoctions that must be tried! And please enjoy them with one of the venue's recommended craft beers.   |
| 47 | B2F<br>T-MARKET | (new business model) .<br><b>Äta caved'occi</b>               | Casual bistro                          | Ata, a seafood bistro in Daikanyama that can be difficult to book, and Cave d'occi, a popular winery in Niigata, are collaborating on this new location. One of the specialties is homemade sausages, in addition to Ata's famous seafood dishes. The distinctive menu, which features seasonal ingredients, is simple but tasty! The wines are great, of course, and there is also a good selection of excellent craft beers.  |

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| 48 | B2F<br>T-MARKET | <b>TORANOMON OSHIMA</b>   | Izakaya                           | This is a kind of upscale izakaya where the offerings emphasize the four seasons in a popular "everyman" kind of atmosphere. They aim to be a restaurant that people want to visit every day, including to sample their selection of beers, wines and rare sakes that they source themselves.  |
| 49 | B2F<br>T-MARKET | <b>Ta-im TORANOMON</b>  | Israeli home cooking              | As the offshoot of a popular Israeli home-style restaurant in Ebisu, the venue recommends starting with classic hummus and falafel. Vegan options are also available. Customers are encouraged to try healthy Israeli salads, schnitzel, kebabs, etc. with a glass of fine Israeli wine. The restaurant has a warm vibe that is accented with blue coloring and olive wood paneling, creating a comfortable, relaxing atmosphere.  |
| 50 | B2F<br>T-MARKET | <b>Builders</b>   | Hamburger shop                    | Burgers made here use 100% U.S. beef in patties that are as meaty as steaks. Then they are combined in a free-wheeling style with fresh vegetables and original sauces. Customers can look forward to enjoying hamburgers as cuisine that is quite different from the image of junk food.  |
| 51 | B2F<br>T-MARKET | <b>ARBOL seiro</b>  | Chinese bar & yumcha with dim sum | This is Chinese cuisine that allows diners to experience the seasonal qualities of delicious ingredients from all over Japan The venue's modern-style Chinese cuisine can be enjoyed with a variety of dim sum served in steamed baskets and on small Chinese plates. And don't forget to pair your selections with wine!  |
| 52 | B2F<br>T-MARKET | (new business model) .<br><b>Tachigui Sushi</b><br><b>Uogashi Yamaharu</b>  | Stand-up sushi                    | A wholesaler operating under the same name, based in Tsukiji Fish Market for more than half a century, has opened its the first sushi restaurant and is handling sourcing, while Mitsuhiko Tsukiuda, a professional nigiri chef at Sushi Tsukiuda in Nakameguro, is handling the menu. Please try deliciously sophisticated sushi at this stand-up restaurant.   |
| 53 | B2F<br>T-MARKET | (new business model)<br>• <b>BISTRO&amp;CAFE LOUNGE LA BOUCHERIE</b><br>• <b>TRAD WHISKY BOTTLE BAR DEN TORANOMON</b> | Bistro & bar                      | <b>(BISTRO&amp;CAFE LOUNGE LA BOUCHERIE)</b><br>Enjoy this relaxed lounge while savoring dishes infused with the techniques of simple yet flavorful French cuisine and tapas. The essence of popular Western dishes is brought out to create a sense of familiarity as well as appetite. Come experience their perfect blend of authentic and casually elegant bistro dining.<br><br><b>(TRAD WHISKY BOTTLE BAR DEN TORANOMON)</b><br>This bar offers a reserved-bottle ("keep") system and concierge-like knowledge of whisky and serving techniques for the customer's pleasure. Enjoy engaging conversation while experiencing the allure of whisky selected to match your preferences. There is also a wide selection of other beverages that cater to various tastes. |
| 54 | B2F<br>T-MARKET | (new business model) .<br><b>Kakuuchi and Sakedokoro KAN</b>  | Sake stand, izakaya, liquor shop  | Directly managed by a liquor store in Ota-ku, this venue provides delicious alcohol as only a liquor store can. It also serves food that goes well with alcohol, including famous Toranomon Oden. The izakaya, which emphasizes the many features of sake, is an ideal place to casually enjoy a pre-meal drink or one last glass for the road. While in Toranomon, please enjoy a special drink here.   |
| 55 | B2F<br>T-MARKET | (new business model) .<br><b>Uké</b>  | Izakaya                           | This new-style izakaya is the creation of Kyohei Nishi, owner of the innovative French restaurant Neki in Nihonbashi and the wood-fired restaurant "songbook" in Setagaya. Bartender Soran Nomura offers a fresh menu of izakaya drinks matched to genre-free side dishes. The sophisticated interior is filled with vintage furniture that mixes Japanese and Western styles. This is a wonderful spot for many occasions, from having a solo drink to holding a dinner party.  |
| 56 | B2F<br>T-MARKET | (new business model) .<br><b>Bar Espanol PICAR</b>  | Spanish bar                       | <i>Picar</i> in Spanish means to pinch, as in pinching a tasty offering of tapas cuisine. The name also expresses the style of eating celebrated here, such as nibbling on paella and other foods prepared in small pots, as well as standard tapas and pinchos. Customers are sure to enjoy the venue's casual style of Spanish food and drink with a garnish of French influence.  |

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| 57 | B2F<br>T-MARKET | (new business model) .<br><b>Akasaka Ogino WAKAN</b>      | Japanese gelato,<br>dorayaki,<br>condensed-milk tofu &<br>warabi-mochi | Satoshi Ogino opened Akasaka Ogino in Akasaka in 2020 after training at Ranzan Kitcho, Ginza Kojyu and Ginza Okuda. In the first year he earned a Michelin star for kaiseki dishes that emphasize Japanese traditions and seasonality. At this new Japanese sweets shop, he offers seasonal Japanese gelato, moist and fluffy dorayaki baked on site, and other Japanese sweets available only here. |
| 58 | B2F<br>T-MARKET | <b>AM STRAM GRAM</b>                                      | Tart specialty shop  | The name of this shop comes from a French counting song that includes the refrain, "Which one shall I choose?" The tarts are made with seasonal fruits, salty ingredients, etc., making it a delightful challenge to decide which one to choose. Items are intentionally varied with different flavors and textures for enjoyment to the last bite.  |
| 59 | B2F<br>T-MARKET | <b>Atsushi Hatae</b>                                      | Patisserie   | Atsushi Hatae, the former pastry chef for chocolatier Alain Ducasse, opened this venue to feature delicious ingredients, unconventional approaches and original recipes that will be remembered long after, such as Petit Gateau and Chocolate. Please come to experience the unique flavors of the culinary world created by Atsushi Hatae.   |
| 60 | B2F<br>T-MARKET | (new business model) .<br><b>DOLCE TACUBO CAFFE</b>       | Patisserie   | This pastry shop draws from various sources to create the best recipes, including servings that are prepared to be eaten at their peak by "calculating backwards." To provide customers with exceptional taste experiences, the shop's recipes and serving methods are selected to maximize the potential of each ingredient. Please come to DOLCE TACUBO to "taste the excitement"!                 |
| 61 | B2F<br>T-MARKET | (new business model) .<br><b>LAMMAS/ISTINTO</b>           | European cheese & wine   | A custom-made display case in the store features more than 90 varieties of European cheeses, all of which can be sliced to order. There are also more than 200 wines, mostly natural. Besides takeout, customers can enjoy freshly sliced cheese and wine right at the counter. And be sure to try their new cheeseburger with cheese on top!  |
| 62 | B2F<br>T-MARKET | (new business model)<br><b>ovgo Baker BBB</b>             | Banana bread<br>specialty store  | This specialty store, operated by the plant-based bakery "ovgo Baker," makes banana bread that has become highly popular despite being sold only in-store. ovgo Baker BBB offers limited-edition items as well as whole loaves. All products are plant-based, meaning no eggs or butter, so people with dairy allergies and vegans can enjoy these breads with confidence.                           |
| 63 | B2F<br>T-MARKET | (new business model).<br><b>BEAVER<br/>BREAD BROTHERS</b> | Bakery & bar   | This sister shop of the popular BEAVER BREAD in Higashi Nihonbashi is a neighborhood-style bakery offering updated versions of Japanese classics, such as hard breads that go well with meals, sweet breads, deli breads, sandwiches and baked goods. In the evening, the venue transforms into a bar where signature oven-baked dishes can be enjoyed with a glass of wine or whisky.               |
| 64 | B2F<br>T-MARKET | <b>Public Bar</b>   | Bar  | In line with T-MARKET's global perspective, this bar offers a wide range of beers, including original dam Brewery beers and other carefully selected varieties from Japan and abroad, as well as cocktails expressing Tokyo themes based on tie-ups with farms and craft-spirits makers. Light meals are also available.   |
| 65 | B2F             | <b>Toranomon Hills Cafe</b>                               | Café & multiuse space  | The café's menu, overseen by Hideaki Sakai of Sakai Shokai, features dishes that capture the essence of Japanese cuisine, including seasonal ingredients. Their aim is to become a new standard for cafes that can be used in diverse ways, from daily use to hiring out for promotions and exhibitions.   |

Restaurants/store list - Edomizaka Terrace

| No | Floor | Name  | Category           | Description   |
|----|-------|---|--------------------|---|
| 1  | 2F    | <b>RIEIKAI</b>                                    | Childcare facility | This facility provides services for infants (ages 0–3) and mother-child separation training (age 3–5) to prepare children for kindergarten and elementary school. Support for working parents is available, and seminars on childcare and education are also held. In addition, parents and children can participate in joint activities and seasonal events to support parenting.  |
| 2  | 2F    | <b>Toranomon Hills<br/>Fukuzawa Dental Clinic</b> | Dental clinic      | We emphasize dialog with patients to create a friendly clinic. It's no exaggeration to say that daily happiness in eating, speaking, laughing and communicating begins with oral health. Maintaining healthy teeth is important for physical and mental health and beauty. We want to satisfy patients with dental care that is tailored to their individual needs and lifestyles. We aim to contribute to the community by promoting oral health and happy smiles. |
| 3  | 1F    | <b>TAKARAYA</b>                                   | Ramen              | Having operated a Chinese restaurant in Toranomom since 1953, our commitment has always been to be a cherished establishment, continuously loved by the local community.  |
| 4  | 1F    | <b>Asahi Yakkyoku,<br/>Toranomom Hills</b>        | Pharmacy           | Our pharmacy is dedicated to providing convenient, reliable pharmaceuticals and related counseling to people in the Toranomom Hills area. Our top priority is the health and well-being of each customer. We are committed to helping you manage your daily health by offering our full support with unwavering dedication.   |