



Networking Dinners: Tastes of Tokyo

Event Overview

Tokyo is arguably the culinary capital of the world, and we are pleased to offer a unique dining experience for this year's Conference attendees. "Tastes of Tokyo" dinners are being organized for small groups of 6 – 15 individuals in restaurants across the city on **Thursday evening, October 27 beginning at 6:30pm**. There is nothing better to promote friendship and people-to-people exchange than sitting across a table and sharing a meal with a fellow USJC colleague. You can choose from a wide range of restaurants and price points listed below.

Registration

Please register for the event on the form at this link:

https://docs.google.com/forms/d/e/1FAIpQLSeU1Hpu5x3ps1bW1Y8TNq7_w4WMmnCvPR4s7DIKIPKWPKAIrw/viewform. For more information on the venue choices, please see the menu below.

Menu

Average cost guide:

¥: 5,000--10,000

¥¥: 10,000--20,000

¥¥¥: 20,000--30,000

¥¥¥¥: 30,000 and over

Aji no Nakamura

Modern *izakaya* tucked away in a quiet residential area of Hiroo, Aji no Nakamura offers “casual Japanese cuisine with flair, a strong emphasis on seasonal seafood and vegetables and an excellent list of regional *sake* and *shochu*.” Opened by restaurateur Teiji Nakamura in 2014, whose restaurants combine “quality cooking, premium sake and buzzy ambiance.”

Host: Christopher Kodama (USJC Council Leader)

Type: Modern Izakaya

Cost: ¥ (excluding drinks)

Seats: 8

Review: <https://tabelog.com/en/tokyo/A1307/A130703/13170372/#anchor-rd-detail>



“AMAKAWA” Roppongi Hills Club

AMAKAWA is located on the 51F of the private membership club, Roppongi Hills Club. Serving only the highest quality, hand selected A5 Wagyu beef with seasonal vegetables, this modern teppanyaki provides cuisine and views to entertain and mesmerize you for hours.
(Seafood options are available)

Host will provide a ticketed tour of the 55F Rooftop (outdoor weather permitting) 365-degree Sky Deck and/or 52F Tokyo City View (Indoor) before the dinner.

Host: Russell Saito (USJC Emerging Leaders Program Alumnus 2016)

Type: Teppanyaki

Cost: ¥¥ - ¥¥¥ (Host will sponsor 2 bottles of wine - additional drinks start at 1,000 yen)

Seats: 9

Website: <https://www.roppongihillsclub.com/visitor/dfw/rhc/en/restaurants/amakawa.html>

Note: Business casual dress code (rental jackets available)



Appia Alta Nishi-Azabu

Appia Alta Nishi-Azabu is a wonderful Italian restaurant in an elegant setting, serving precisely prepared dishes utilizing carefully sourced local ingredients. The multi-course dinner will include a selection of cold and hot appetizers, a pasta course, a beef (Wagyu) or fish main course, and desserts. Wine selected by the host is also included. This truly unique Tokyo dining experience is limited to the first 6 registrants.

Host: Stan Koyanagi (USJC Legacy Council)

Type: Italian

Cost: ¥¥¥ (excluding drinks)

Seats: 6

Review: <https://tabelog.com/en/tokyo/A1307/A130703/13054090/>



Cedros Daikanyama

The best locally sourced seafood and other ingredients thoughtfully selected and prepared seasonally for a truly unique and international dining experience. Run by brothers Yui and Lui. Shirako, Cedros is a gem and a favorite of both locals and expats alike.

Host: Marcus Otsuji (USJC Council Leader)

Type: Pacific Rim

Cost: ¥ (excluding drinks)

Seats: 8-10

Website: <http://cedros.jp/home>



CRONY

Crony is a 2 Michelin Star French restaurant that applies influences from Scandinavia and North America to Japanese ingredients. “Crony” translates to a “forever friend with whom you enjoy tea”. Executive Chef Michihiro Haruta spent the early part of his career in France (Alsace, Perigord, and Provence) before moving to one of Paris oldest restaurants, 3 Michelin starred Ledoyen on the Champs-Elysees. Chef Haruta spent time at Quintessence in Tokyo before catching the Nordic bug and travelling to Scandinavia to learn more.

Host: Tetsutaro Muraki (USJC Council Leader)

Type: French

Cost: ¥¥¥ (excluding drinks). Wine pairing available for 11,000 yen (7 glasses).

Seats: 8

Website: www.fft-crony.jp/en



Hitoyasumi Kawabata

Chef Kawabata prepares all of his dishes to order and in front of his customers. All of his seafood is purchased fresh every morning by Chef Kawabata himself from the Tsukiji Fish Market. His exquisite course creative dishes are finished off by an assortment of Edo style sushi. Truly a remarkable value and a favorite spot for discriminating gourmets searching for the reasonable but remarkably delicious "local" eatery. Chef Kawabata will explain the menu on the day of dinner. There will be roughly 6-7 dishes served "Omakase" style with seasonal delights and guests can also add additional items to their meal if they are interested.

Host: Randy Wada (USJC Council Leader)

Type: Japanese

Cost: ¥ (excluding drinks)

Seats: 8

Review: <https://tabelog.com/tokyo/A1316/A131602/13220124/>



L'AS

This is a French restaurant serving a seasonal menu, omakase-style. L'AS, French for “ace,” serves French cuisine consisting of a 9 dish course arranged by chef Daisuke Kaneko based on seasonal produce – there are no menus to choose dishes, it is already set by the chef. The course is amuse, bite-size foie gras sandwich, first appetizer, second appetizer, fish dish, meat dish, pre-dessert, dessert and herb tea. There is a wine pairing option, which is selected by the chef to best marriage with his cuisine.

Host: Eriko Stronach (USJC Emerging Leaders Program Alumna 2020)

Type: French

Cost: ¥ (excluding drinks) *Course with wine pairing optional ¥¥

Seats: 8

Website: <https://las-minamiaoyama.com/en/about.html>



O-EDO YAKATABUNE (Japanese Dinner Cruise)

Enjoy a ride on the “Japanese Houseboat- Oedo” for an evening of dining and sightseeing. You will tour Tokyo Bay, Odaiba, Rainbow Bridge, Tokyo Sky Tree, and the Sumida River, while enjoying the view of Tokyo with delicious food and drinks.

Host: Jill Kashiwagi (USJC TOMODACHI MetLife Women’s Leadership Program Manager)

Type: Japanese (Tempura/Sashimi)

Cost: “O-edo Course” - 11,000 yen / person (includes free flow alcohol / non alcohol drinks)

Seats: 15

Website: <https://o-edo.net>



Ryukyu Chinese Dining TAMA

The owner-chef was raised by a Chinese father and Okinawan mother. He learned Japanese cooking but opened this restaurant to pay homage to his Okinawan/Chinese roots. He serves dishes from both cultures, including sausage, goya chanpuru and spicy chicken. The Ryukyu mapo tofu made with goat meat—a familiar item in Okinawa—is unique. He also uses Japanese techniques that make use of kombu and katsuo dashi to add a creative touch.



Host: David Janes (USJC Council Leader)

Type: Okinawan / Chinese

Cost: ¥ (excluding drinks)

Seats: 8

Website: <https://www.tama2007.jp>

SUJU DINING ROKKAKU

Suju Dining Rokkaku specializes in fresh and healthy Japanese seasonal cuisine from the Shinshu (Nagano) region of Japan. Shinshu is famed for its miso and soy sauce, and those elements are incorporated into a number of the dishes on the menu. Our group will be seated in a private dining room to allow privacy.

Hosting this dinner is Steve Doi, who has the privilege of being married to Royanne Doi (Representative Director, USJC Board of Directors Japan). Unfortunately for the guests attending the Suji dinner, Royanne will not be present, but she has asked Steve to be on his best behavior.

Host: Steve Doi

Type: Modern Izakaya

Cost: ¥ (excluding drinks)

Seats: 10

Website: https://en.tokyo-midtown.com/food_drink/1359/



SUSHI GONPACHI NISHI AZABU

Authentic Edo-style sushi is served on the 3rd floor of the larger “iconic” GONPACHI restaurant, which is known as the location of former-US President Bush and former-Prime Minister Koizumi’s “Izakaya Summit”, and even more famously known for its scene in Quentin Tarantino’s 2004 film Kill Bill. The third floor has a completely different atmosphere with its quiet separate entrance and beautiful Japanese garden area that invites its visitors to enjoy delicious sushi.

Host: Ernie Higa (Chair, USJC Board of Councilors)

Type: Sushi

Cost: ¥ (excluding drinks)

Seats: 10 (private room)

Website: <https://gonpachi.jp/sushi-nishi-azabu/>



Sushi Kuon Kumagai

The “Edomae sushi” name originates from Tokyo, known as Edo. Edomae sushi is known for its unique and extensive prep work (i.e., aging, marinating, grilling, broiling, etc.) before presenting it to guests. There is a clear distinction from just placing fresh fish on sushi rice. At this venue, you will experience the culture and historical cuisine that has pleased the Prime Minister of Japan. This charming restaurant is run and owned by sushi chef Kumagai, the former executive chef at the Grand Hyatt Tokyo.

Host: Grant Mikasa (USJC Council Leader)

Type: Sushi

Cost: ¥¥

Seats: 7

Website: <https://sushikuon-kumagai.food-tenpo.com>



“STAR ANISE” Roppongi Hills Club

A modern and elegant Chinese restaurant celebrating the traditional dishes that make the most of the flavors of the finest selected ingredients. Located in the Roppongi Hills Club at the top of the Mori Tower on the 51st floor, enjoy China’s famed cuisine while overlooking the city of Tokyo.

Host: Gary Moriwaki (USJC Legacy Council)

Type: Chinese

Cost: ¥¥ (excluding drinks)

Seats: 6-8

Website: www.roppongihillsclub.com/visitor/dfw/rhc/en/restaurants/staranise.html



UDATSU Sushi & KINMI Sake

A humble neighborhood sushi restaurant nestled away in the residential backstreets of Nakameguro, owner/Chef Hisashi Udatsu aims to bring together top-quality ingredients, with world-class technique in an interior immersed in art and warmth in hospitality. Although a bit “hidden”, Udatsu Sushi has become a dining destination for artists, entrepreneurs, fellow chefs, and luminaries from all over the globe.

Paired with the meticulous sushi, will be the umami rich sake from KINMI. KINMI Sake produces craft sake in partnerships with centuries-old family-owned breweries in various regions of Japan. Each sake reflects the unique terroir of region of brew. On hand to present the sake will be KINMI founder/CEO Nao Kohara.

Hosts: Michael Khoo (USJC Council Leader) and Daniel Fujii (Board member, USJC Board of Councilors Japan)

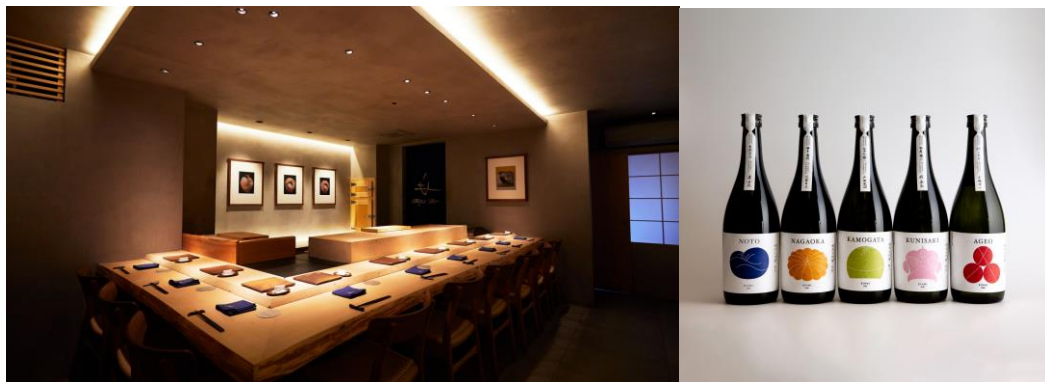
Type: Sushi & Sake Pairing Dinner

Cost: ¥¥¥ (sushi and sake course set)

Seats: 9

Review (UDATSU): <https://www.cntraveler.com/restaurants/tokyo/udatsu>

Website (KINMI): <https://kinmisake.com>



Umenohana

Umenohana specializes in cuisine made from yuba (soy milk skin) and tofu, traditional Japanese foods that have become popular in the western world. The course includes 10-15 plates. Almost all of them are made of Tofu, therefore, they are very healthy. The atmosphere of the room is very Japanese in design and very relaxing.

Host: Cindy Shirata (USJC Council Leader)

Type: Tofu Cuisine

Cost: ¥

Seats: 10

Website: <https://umenohana-restaurant.co.jp/shop-list/item.php?id=910>



Yakitori Kuniyoshi

Kuniyoshi serves Kaiji Shamo Chicken from Yamanashi prefecture and select Miura Vegetables. Their chicken is purchased as a whole and prepared fresh at the restaurant. There will be roughly 6-7 dishes served "Omakase" style with seasonal delights. Enjoy their unique yakitori such as the "chochin" or cheese yakitori paired with carefully selected craft beer and wines (optional).

Host: Allan Watanabe (USJC Council Leader)

Type: Yakitori

Cost: ¥¥

Seats: 8

Website: <https://yakitori-kuniyoshi.jp/>

