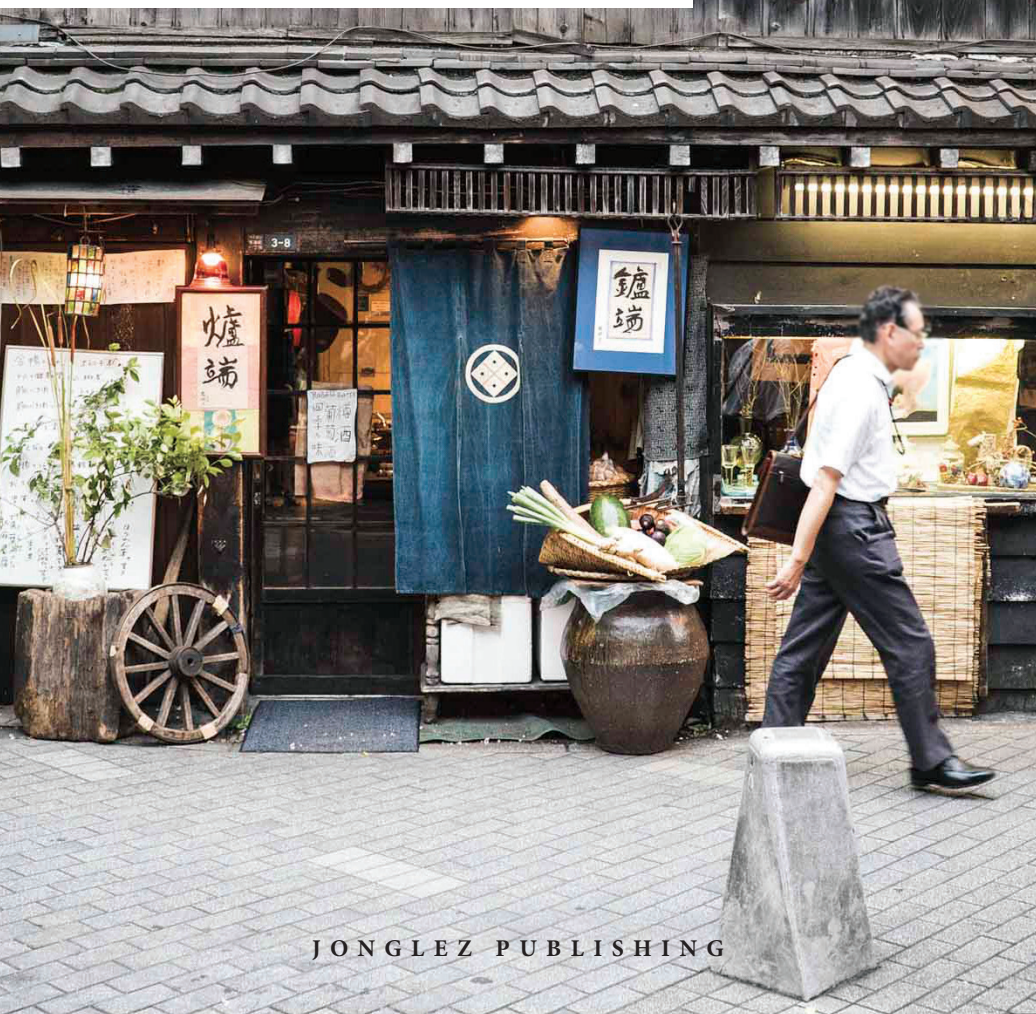


FANY AND AMANDINE PÉCHIODAT

SOUL OF TOKYO

A GUIDE TO 30 EXCEPTIONAL EXPERIENCES



JONGLEZ PUBLISHING



#01

DRINK THE ULTIMATE COCKTAIL

When you sip a cocktail at Gen Yamamoto, you'll feel like it's the first time you've ever had a real one.

Sit in monastic silence on one of only eight seats at this tiny bar and witness a unique mixology ceremony: a subtle procession of meticulous gestures, during which Yamamoto slices a yuzu with religious devotion, disrobes a tomato, and metes out gin and sake with the precision of a mad scientist.

Mandarin, milk vodka, and Japanese beans. Kiwi and Normandy gin. Passion fruit and whisky. In the form of six cocktails, you'll discover stunning combinations in a glass, as unexpected as they are memorable.

PHOTO CREDIT: CITYFOODSTERS



GEN YAMAMOTO
1-6-4 AZABU-JUBAN, MINATO-KU,
TOKYO, ANNIVERSARY BUILDING 1F

東京都港区麻布十番1-6-4
アニバーサリービル1F



DAILY: 3pm / 11pm
(EXCEPT MON)

Reservation by e-mail required
office@genyamamoto.jp
www.genyamamoto.jp
+81 3-6434-0652

4 cocktails: 5,500 yen
6 cocktails: 7,500 yen



07

TOKYO'S BEST ONSEN

This onsen is enormous and its typically ancient-Tokyo décor is inspired by the traditional Edo period. You walk around wrapped in a yukata, a summer kimono, which they lend you at the entrance. We recommend beginning with a stroll amidst the maple trees in the Japanese gardens and a foot bath in the creek before disrobing and sinking into the hot baths, first inside, then outside.

Finally, top it all off with a nap, ensconced in one of the onsen's massage armchairs. By the time you leave, you'll feel like you're walking on clouds.

CROSS TOKYO BAY ON THE ELEVATED TRAIN

To get to this onsen, which is pretty far from central Tokyo, take advantage of the opportunity to ride the Yurikamome elevated train (the name means "black-headed gull", a bird that lives in Tokyo Bay). Just over 9 miles long, the line crosses the sea over the Rainbow Bridge. Prepare to be amazed. Get off at the Telecom Center station.



- DEN -

MICHELIN-STARRED CHEF

Where did you pick up this surprising way of cooking?

From my mother, who was a geisha. She taught me how to cook, but above all the art of entertaining your customers. I never went to cooking school, but I did my first apprenticeship in her ryotei (a restaurant run by geishas). The customers, who were in cahoots with her, would constantly send my dishes back to the kitchen to teach me humility. It made me understand that I shouldn't think about myself when I cook, but about my customers.

Because if I think about them first, they'll do the same for me.

My mother was a geisha

What kinds of dishes do you cook?

I don't know how to cook anything but traditional Japanese cuisine. Yet I've noticed that young people tend not to eat it anymore; there are too many rules. I thought that was a shame, so I decided to make it fashionable again by making it fun, by getting rid of the taboos.

For me, cooking should be a language, a memory I share with my customers, whom I don't consider customers so much as friends. When they're in my restaurant, I want them to feel like they're in my home. As it happens, I often personalize my dishes with a drawing, image, or name – something I know about my customer.

How do you come up with your dishes?

We talk about things a lot as a team and compose dishes together, based on our mood at the time. For example, since it isn't customary to have coffee after dessert in Japan, I appropriated a Starbucks mug

to make a dessert with a totally unexpected cappuccino-truffle flavor. Since I lost a Michelin star last year, I wrote Starbucks in the hope of winning back a star! Every dish is a story. As far as the art in the salad is concerned, I put it there on purpose since it's reminiscent of the food our Japanese ancestors ate.

What's the best advice you've ever been given?

The only constant in life is change. That's advice from my mother – I think about it every time I cook. She's 59 years old now. And she's still a geisha!



PHOTO CREDIT: CITY FOODSTERS



THE WORLD'S BIGGEST BOOKSTORE

A 180-foot-long “magazine street” that runs across three gigantic buildings. The Tsutaya Daikanyama bookstore, considered one of the 20 most beautiful bookstores in the world, is a magazine lover’s temple, a six-floor modern maze of everything that exists in terms of reading material, both Japanese and international: literature, cooking, travel, cars, art, architecture, music ... And it’s open until 2am. Pretty mind-blowing.

TIP: Don’t forget to go up to the 1st floor of the main building, where you’ll find the bookshop Anjin. You can lounge on enormous sofas and have a drink while browsing one of the 30,000 vintage magazines rounded up from antique shops around the world.

TSUTAYA
16-15 SARUGAKUCHO,
SHIBUYA-KU, TOKYO

東京都渋谷区猿楽町16-15

DAILY: 7am / 2pm

+81 3-3770-2525

real.tsite.jp/daikanyama/english/



26

EAT THE BEST SANDWICH OF YOUR LIFE

It's the most expensive sandwich in Tokyo, but you'll remember it for a lifetime. Welcome to the Wagyumafia club!

Here, they offer wagyu sandwiches, made with Japanese beef (among the best in the world), which melts in the mouth like caramel. Cut into cubes for a captivating presentation, the meat is coated in panko breadcrumbs and served with a secret sauce. Framed between two slices of Japanese brioche bread, it will look at you from the top of its throne because it knows that you will not forget it!



WAGYUMAFIA
THE CUTLET SANDWICH
📍 **1 CHOME-26-1-108 KAMIMEGURO,**
MEGURO-KU, TOKYO

東京都目黒区上目黒1-26-1
中目黒アトラスタワー 1F



DAILY: 11am / 9pm
(EXCEPT WED)