



ONE

ITINERARY MAP

TWO

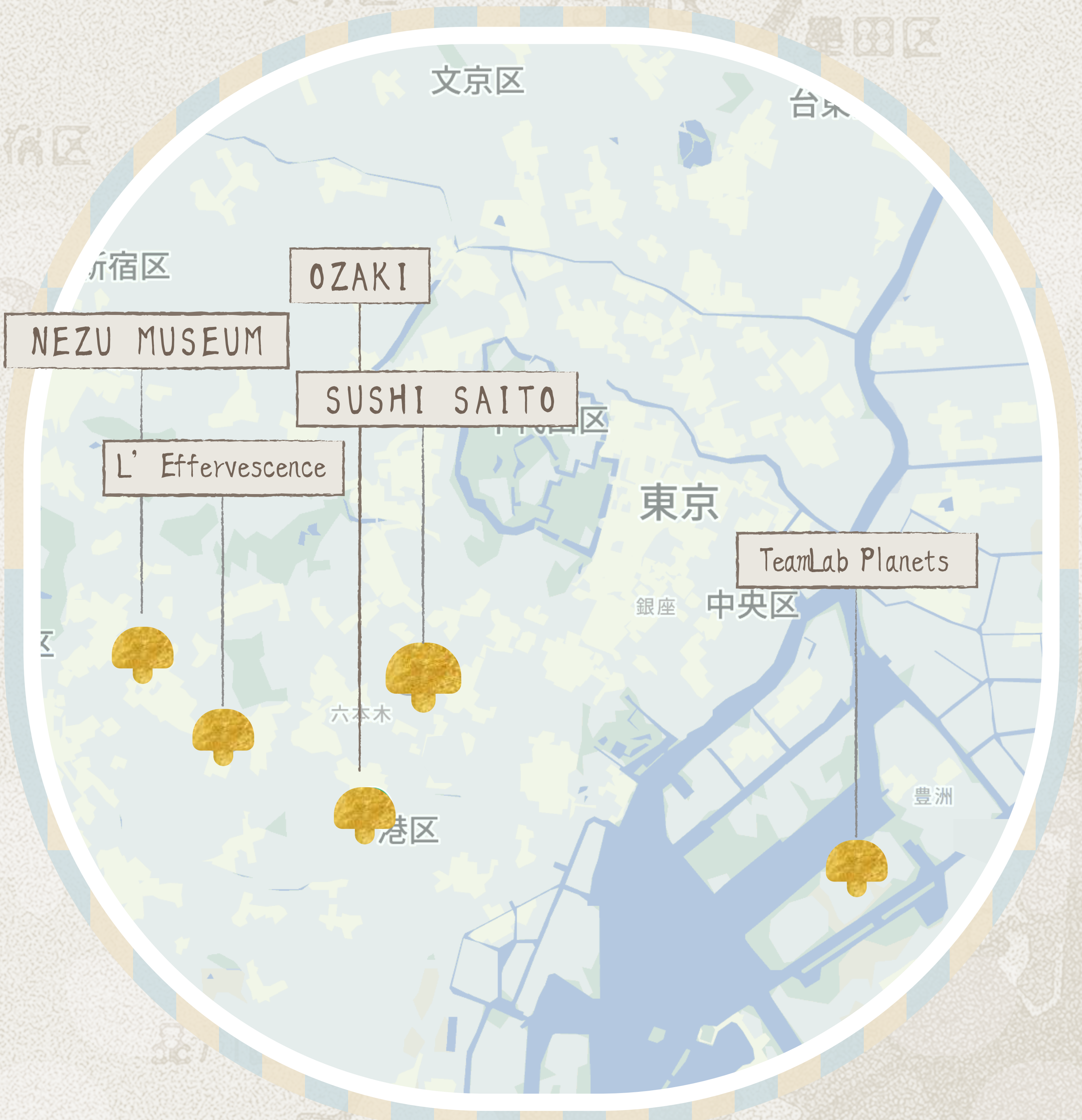
ITINERARY OVERVIEW

THREE

RESTAURANT  
INTRODUCTION

FOUR

INTRODUCTION  
TO ATTRACTIONS



JAPAN TOKYO  
FOOD ADVENTURE MAP

# ITINERARY OVERVIEW

~ Tokyo 3 nights 4 days ~

## 01

### Day 1

- 「Arrival in Japan」 including airport transfer
- Hotel: the capital tokyu

## 02

### Day 2

- 「Lunch」 11:00 Asakusa Charyo Ichimatsu  
Japanese Cuisine Etiquette Course
- 「Afternoon」 14:10 Taking a Boat from Asakusa to Odaiba  
Teamlab
- 「Dinner」 18:00 ozaki-Private Bar Counter  
Michelin One-Star Authentic Eatery

## 03

### Day 3

- 「Morning」 NEZU MUSEUM
- 「Lunch」 12:30 Lefferescence private room  
Michelin Three-Star French Restaurant
- 「Afternoon」 Visit and Experience Pottery Painting  
at Master masahiro Maeda's Studio
- 「Dinner」 18:00 sushi saito private room  
Michelin Three-Star Exclusive Membership

## 04

### Day 4

- 「Departure from Japan」 including airport transfer only

# QUOTATION

- q u o t a t i o n -

**880,000 JPY per**

「 Limited to six people 」

- i n c l u d e d -



## HOTEL

Three nights' accommodation at the capital tokyu  
for two people in a standard twin room.

For single room rates, please inquire



## CHARTER SERVICE

On the first and last day, it includes airport transfers only

For the two middle days

the service is available from 11:00 AM to 9:00 PM



## RESTAURANTS

set meals at four restaurants

excluding beverages



## EXPERIENCE & TICKETS

Masahiro Maeda Studio experience

admission ticket to Nezu Museum

boat ticket for Asakusa sightseeing

admission ticket to TeamLab



RESTAURANT  
INTRODUCTION

Meals  
Sushi

sushi



# SUSHI

*Michelin Three-Star*

# SAITO

## ***MASTER CHEF SAITO***

### *A Sushi Prodigy*

Achieved Michelin Three Stars at the age of 37 Held the Three-Star distinction for 7 years Due to overwhelming demand and long waiting lists, he withdrew from the Michelin Guide and transformed his restaurant into a members-only establishment Often referred to as the "New Generation Sushi Deity"



RESTAURANT  
INTRODUCTION

七  
魚  
目

さ

し

と

り



Seven consecutive years of receiving the Michelin Three-Star recognized as Tokyo's top sushi destination by connoisseurs, globally renowned as one of the most difficult restaurants to secure a reservation

*Michelin Three-Star*  
**SUSHI SAITO**

# French Cuisine

L'Effervescence

This restaurant seamlessly blends the unique flavors of Japan's local cuisine with a variety of tastes from around the world, allowing them to naturally complement and elevate each other, bringing joy to guests through the act of "tasting."

Here, you can savor such a "dish" that takes you away from the hustle and bustle of the city, instilling a sense of gratitude for nature, and letting your mind and body naturally come alive. Please savor it slowly

## L'Effervescence

*"L'Effervescence" is French  
and it means "Joyful and Lively."*

*The Chief Mr Namae believes that  
when tasting each dish  
experiencing the joy connected to the richness of nature  
and being surrounded by a sense of gratitude aligns  
with the fundamental philosophy of human life*



*Head Chef SHINOBU NAMAЕ In 2010  
he opened a French cuisine restaurant  
in Nishi-Azabu, Tokyo*



## L'Effervescence

"L'Effervescence" continuously earned two Michelin stars in Tokyo until achieving three stars in 2020. The world travel program produced by CNN described his restaurant as conveying the "richness of Japanese terroir" despite its French cuisine foundation, making it a representation of Tokyo's culinary scene.

During his university years, he majored in political science with aspirations of becoming a journalist. He entered the culinary field through part-time jobs while studying. Subsequently, he was deeply influenced by Michel Bras, often referred to as a "genius who creates dishes from nature" in the modern French culinary scene. He shifted from Italian cuisine to French cuisine and started accumulating experience at "Michel Bras Toya Japan" in Hokkaido in 2003. In 2008, he served as the sous-chef at the three-star restaurant "The Fat Duck" in London before opening his own restaurant.



Genuine  
Local  
Restaurant



*Michelin One-Star*

# OZAKI

## *AZABU JUBAN OZAKI* *genuine local restaurant*

Michelin One-Star With only six seats at the counter Located in the affluent Azabu-Juban district of Tokyo Dedicated to providing the ultimate dining experience to customers With this philosophy in mind, Over the years, through accumulated experience and established trust, They are able to source the finest, freshest seafood Combining these luxurious ingredients with exquisite culinary techniques Offering a diverse and seasonally changing menu Particularly renowned for crab and soft-shell turtle dishes A well-known establishment frequented by figures in the Japanese entertainment industry.

# ASAKUSA CHARYO ICHIMATSU

*Japanese Cuisine Etiquette Course*

*Established in 1952*

*Asakusa Charyo Ichimatsu*

*a long-standing establishment in Tokyo*

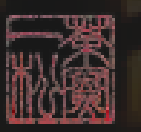
*initially gained fame for its fugu (blowfish)*

*and kaiseki cuisine*

*It frequently hosted VIP guests*

浅草  
茶寮

一  
松



# THE INSTRUCTOR FOR THIS EVENT IS MS. KIYOKO MIYASHIRO

The third-generation hostess here also serves as an etiquette lecturer

## *The content includes*

From the dining etiquette of Japanese cuisine to sitting gracefully and how to elegantly use chopsticks, you can experience the art of savoring kaiseki cuisine provided by Ichimatsu. Every aspect of the Japanese cuisine tasting method and technique is explained and taught





# INTRODUCTION TO ATTRACTIONS

# POTTERY PAINTING

AT MASTER TOSHIHIRO MAEDA

*Unlike other Japanese ceramic artists  
who pursue rustic pottery  
his traditional motifs  
such as flowers, birds, and scenes of nature  
also carry a playful and highly individualized style  
Starting with early works featuring owls as his signature motif  
he began incorporating geometric patterns painted  
with tape into his ceramics*

The technique used in Toshihiro Maeda's creations originally originated from an ancient Chinese method of decorating with gold and silver. He applied this decorative technique to ceramic art with his own interpretation and understanding

01

Firing the porcelain body at a temperature of 1,260 degrees Celsius.

02

Applying the base color glaze for the second time and then firing it in the kiln once again.

03

Utilizing techniques like masking with tape or employing tools for engraving to complete the final coloring process.

04

Some of his works may incorporate gold or silver accents which are fired at a lower temperature in the kiln for the third time to complete the final pieces.





**Visit and Experience  
Pottery Painting**

**at Master  
masahiro Maeda's Studio**

*Born in Kyoto in 1948  
the ceramic artist Toshihiro Maeda  
has gained significant attention  
for his unique style of painted ceramics.*

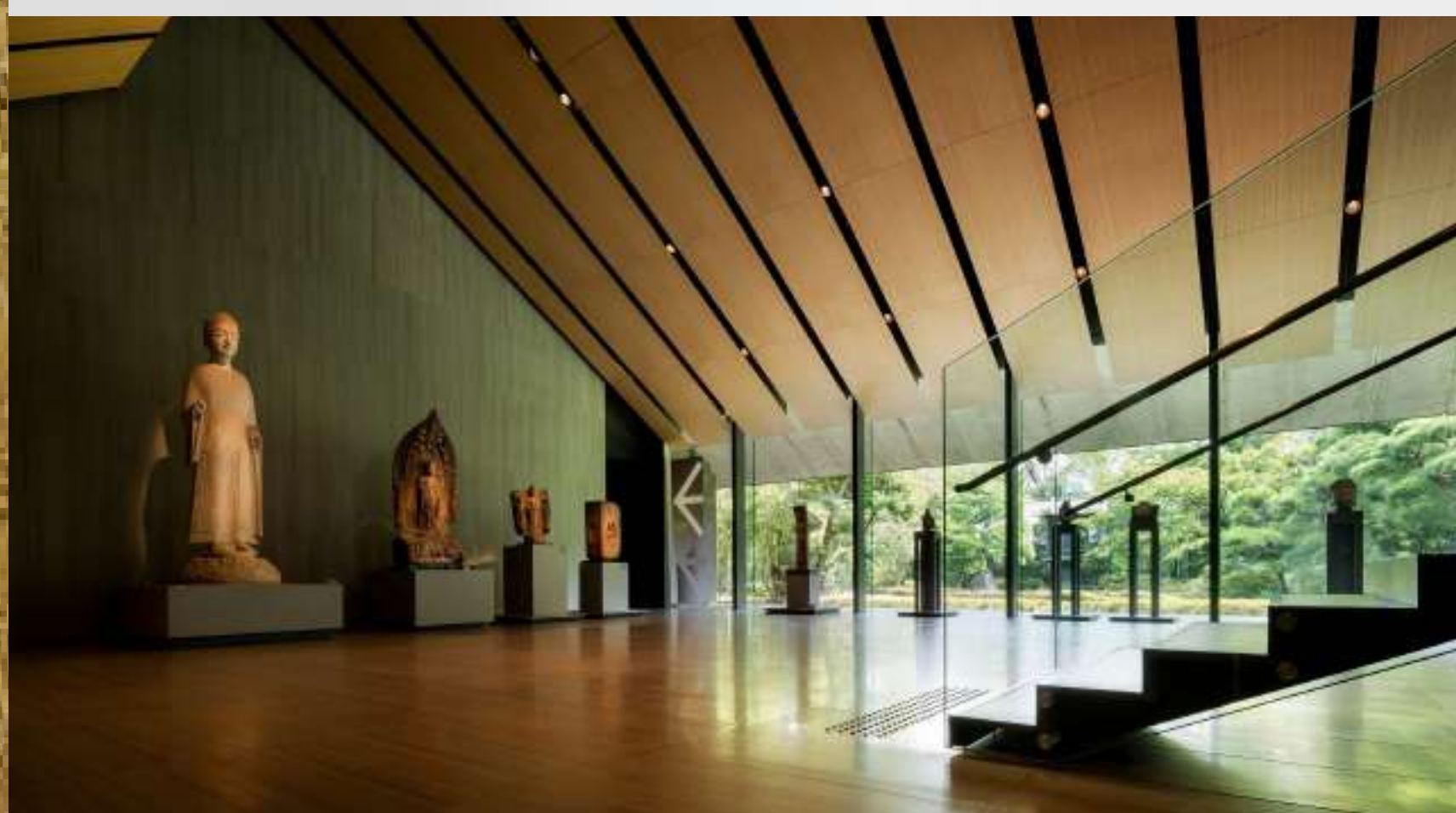


Founded in 1940 and opened to the public the following year, this institution houses a collection of around 7,000 art pieces, primarily focusing on ancient artworks and tea utensils. It is most renowned for its collection of tea ceremony implements and Buddhist art, all of which were amassed by the industrialist Kaichiro Nezu.



# Nezu Museum





Among its collection, the museum boasts 7 National Treasures, 81 Important Cultural Properties, and 99 Important Artworks. Additionally, the Nezu Museum houses a collection of Chinese ancient bronzes, porcelain, and other artifacts. Its extensive and diverse collection of Chinese cultural items is renowned for its richness and quality.

*Immerse the body completely  
in a vast array of artworks centered around  
the concept of "Body Immersive."*

*The boundary between the body and the artworks  
will become blurred  
allowing for a reevaluation of one's relationship with the world  
Within this expansive space of artworks  
take off your shoes  
experience it barefoot  
and share the sensation of immersing your body with others*

# TeamLab Planets



SCENIC SPOTS  
INTRODUCTION

A

*"museum where you can immerse yourself  
in water while viewing art"*

*created by the art team, teamLab*

**teamLab**  **Planets**  
TOKYO



THANK YOU

