



# Mokuhankan

Asakusa 1-41-8, Taito-ku  
Tokyo JAPAN  
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Many visitors to our Asakusa shop ask the same question as they are leaving, "Where is a good place to eat around here?" Depending on who they ask, the answers will differ, but here is a selection of Dave's suggestions, all places that he frequently visits ...

## The 'David's Choice' Asakusa Restaurant Guide Winter 2023-24 Edition

**Sukiya**  
Japanese fast food. Very cheap, very filling, reasonably tasty. Dave prefers **Sukiya** to the more famous **Yoshinoya** chain. On a cold winter evening, he staggers away from here full of hot *gyudon* (beef bowl) and *ton-jiru* (pork soup).  
Asakusa 2-9-14

**Asakusa Shokudo 'Stand'**  
This place was more fun in their previous incarnation as an Automat, with a wall of small doors each hiding a dish inside. They switched to an 'order from the menu' format a while back, but the food is the same - cheap and simple 'home' type cooking for locals and salarymen. Dinner and beer while watching the baseball ...  
Asakusa 2-11-5

**Salvatore Cuomo**  
This is where the Mokuhankan staff members go when we have our occasional 'working lunch' meetings. Evenings are *a la carte*, but at lunchtime they do a fixed price Lunch Buffet (90 minute limit). You select one main dish (pasta, pizza, etc.) from a list of around ten options, and then help yourself to the buffet tables (salad fixings, appetizers, drinks, dessert) while waiting for it to arrive. (Location: ground floor of the ROX 3G building)  
Asakusa 1-26-5

**Montblanc**  
If you can handle the crazy level of 'hustle and bustle', this is the perfect place to get your fix on the Showa-era version of western food, as in *'hamubaagu sute-ki'*. Trust me, it tastes better than it sounds; these guys do it well. Asakusa 1-8-6

**Yayoi Ken**  
Perhaps Tokyo's best *teishoku* (set meals) chain. You get an entrée, rice, soup, and a side dish. Ticket from the machine at the door. Nicely prepared food, not at all as 'industrial' as it sounds. This is one of the main places keeping Dave healthy and happy!  
Kotobukicho 4-7-7

**February Kitchen**  
No dinners here, as they are closed by six, but for lunch or breakfast, yes yes yes! Dave's regular choice: the Grilled Cheese sandwich - it has just the right amount of 'greasiness' (not usually an appetizing word ... but this is a *Grilled Cheese* sandwich!) Dave gets it with 'extra bacon' along with a large latte, and tries to get home before falling asleep ...  
Asakusa 2-29-6

**Katsu Kichi**  
Showa-era *tonkatsu* (pork cutlet) restaurant. Their specialty are cutlets split and stuffed with cheese before frying. A tonkatsu sauce dispenser is placed on each table, but a note on the menu - and a warning from the waiter - tells you not to even *think* about putting any on your food, in order not to cover the chef's carefully conceived flavor (and if his mother happens to be out on the floor, she'll snatch it out of your hand if you try ... I speak from experience ...)  
Asakusa 1-21-12

**Bincho O-giya**  
An *izakaya* on a bit of an industrial scale - touchpad menus, orders being shouted from the kitchen, rows of salarymen at the tables. Not a place for quiet contemplation of 'the Japanese aesthetic'. The food is fine though, and it's a good place to get an introduction to this kind of culture ...  
Asakusa 2-1-15

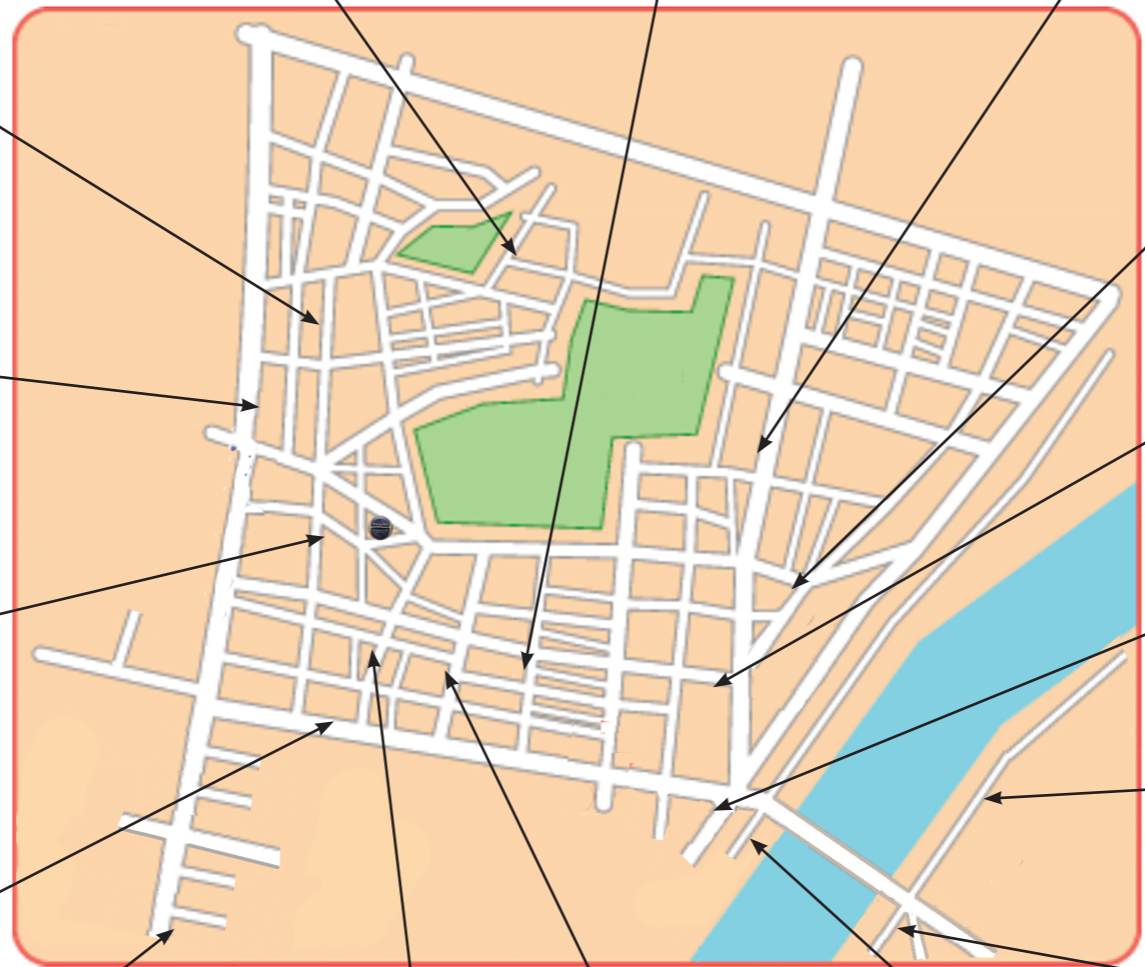
**Tonkatsu To-yama**  
A more classical Japanese *tonkatsu* counter restaurant. Very delicate cutlets - this is 'melt in the mouth' food. Dave usually chooses from one of the set dinner menus (cutlet, soup, rice, pickles), along with a Super Dry.  
Hanakawado 1-6-8

**Sushi Edomaru**  
A fairly new, and non-chain, sushi restaurant set up by a determined young man after his mandatory apprenticeship somewhere else. Choose from the easily understandable and varied menu, or just leave it up to him. Wide selection of *o-sake*, but not so strong on other drinks. Located in the long arcade near the eastern end.  
Asakusa 1-1-11

**Saray Kebab**  
Just one of hundreds of Turkish Kebab stands around town. Dave doesn't usually order the kebab, but gets a take-out 'wrap' (mixed meats, yoghurt dressing), and adds a can of beer on the way home, making a 700 yen meal which is almost more than he can finish.  
Kaminarimon 2-19-12

**Que Bom! Riverside Café**  
Brazilian barbecue downstairs, sports club upstairs. What more do you need? Also a selection of 'plate lunches', with rather more volume than Dave can actually finish. Isolated building on the riverbank in the shadow of the giant Asahi Beer Building.  
Azumabashi 1-23-8 (1st floor)

**Sumida River Kitchen**  
Not the most 'user friendly' place on this list: they are closed on weekends, and too crowded at lunch. But Dave gets over here at least once a week, for their Vegetable Dry Curry, or the Pink Curry (with wonderful tandoori chicken), or one of the Thai Omelets, or the Maryland Fish & Chips (what?), all of which go down perfectly with the YonaYona Ale from Karuizawa. Make the short hike across the bridge from Asakusa. (also Vegan items) (cash only)  
Azumabashi 1-15-4



**Miso Jyu**  
You probably know Japanese *miso* soup as a small fairly thin side dish. This is different; it's miso soup in the western sense of soup - as a hearty deep bowl of rich hot goodness! Served with a hand-rolled *onigiri* (rice ball) and some pickles. Warnings: (1) sold out by late afternoon, (2) *very* popular!  
Asakusa 1-7-5

**Luxe Burger**  
Instantly scoring a spot on this page after Dave's first visit. Full range of choices for your patty: Australian beef or lamb, *wagyu*, chicken, and even vegetarian. Stairs are steep and dangerous, but Dave takes the risk every couple of weeks. (also Halal / Vegan menu)  
Asakusa 1-16-10 (2/3 Fl)

**Bánh Mì Xin Chào**  
For a number of years, Dave lived next door to a Vietnamese family in Vancouver, and shared their dinner table a few days a week. *These* are the tastes that he remembers from those days. (It's not uncommon for him to be the only non-Vietnamese in this place ...) Kaminarimon 2-1-13 (second floor)