

Bay and Tokatsu Area

Because the Bay and Tokatsu Area is so close to Tokyo, it's easy to visit when sightseeing in the Tokyo area. There are many ways to enjoy the area, including restaurants near railway stations where you can easily drop by for lunch or dinner, and restaurants where you can enjoy the fantastic Japanese ambience and amazing ingredients of Chiba. Chiba Prefecture also boasts the largest production of Japanese pears in Japan, and many are produced in this area. Juicy Japanese pears from Chiba are definitely worth trying.

Inohana Park, located close to Chiba Station and renowned for its cherry blossoms, is home to about 100 Yoshino cherry trees. The best viewing time is from late March to early April every year. A 12-minute walk from JR Hon-Chiba Station.

Dining 101

A Mawaranai Kaiten Zushi Ichiju

廻らない回転寿司 いちじゅう

This sushi restaurant was founded on the owner's wish for everyone to enjoy authentic, fresh sushi at reasonable prices. In addition to vegetarians and halal diners, overseas customers are also made welcome, with the introduction of self-order machines offering multi-lingual support, and more!

6-27-13 Makuharihongo, Hanamigawa-ku, Chiba-shi, Chiba

HP <https://sushi-ichizyu.com/> ☎ +81-43-305-5867

📍 JR Makuharihongo Station, Keisei Makuharihongo Station (1-min walk from either)

🕒 11:00 am~10:00 pm (last order 9:00 pm)

🚪 Closed None (*Dec. 31 only) 📶 Yes 📱 Yes



Just like conveyor belt sushi, you can choose your favorite ingredients.

1. Fresh Sea Urchin & Salmon Roe 300 yen (excl. tax) / 2. Wild Tuna Tail Steak 380 yen (excl. tax) / 3. Aurora Salmon 120 yen (excl. tax) / 4. Simmered Wild Hamaguri Clams 300 yen (excl. tax) / 5. Cooked Prawn 300 yen (excl. tax) / 6. Green Onion Sprouts 100 yen (excl. tax) / 7. Lean Wild Tuna 100 yen (excl. tax) / 8. Red Snow Crab Pieces 600 yen (excl. tax)

B Sakaba Funabashiya

酒場 フナバシ屋



A fun izakaya bar with all kinds of dishes made with Chiba Prefecture ingredients. It's the only place you can enjoy a Komatsuna Highball, made with komatsuna (Japanese mustard spinach) from Funabashi! It also features classic izakaya bar menu items. Enjoy the great atmosphere of a Japanese public bar!

4-23-10 Nishifuna, Funabashi-shi, Chiba

📱 @funabashiya.jp ☎ +81-47-437-0007

📍 JR Nishi-Funabashi Station, Tokyo Metro Nishi-Funabashi Station, Toyo Kosoku Line Nishi-Funabashi Station (1-min walk from any)

🕒 [Mon-Fri, national holidays, days before national holidays] 4:00 pm~midnight / [Sat, Sun] 12 noon~midnight

🚪 Closed None 📶 No 📱 No (PayPay accepted)



Komatsuna Thick Yakisoba
693 yen (incl. tax)

Komatsuna Highball
484 yen (incl. tax)



Dining 101

Local cuisine of Chiba, Chizue

和食・郷土料理 千寿恵



A rare kind of restaurant where you can enjoy local Chiba cuisine. This Chiba hideaway maintains high-quality ingredients and flavor by revisiting the tastes and richness of local traditional food.

Here you can enjoy slow-cooked food dedicated to locally produced ingredients. The dishes are all outstanding, and are carefully prepared daily from fresh produce. Enjoy your meal with a wide variety of alcohol beverages.

Of course, there's also a large selection of Japanese sake from Chiba. Why not try some delicious cuisine with a local focus on Chiba?

1F/2F, 16-2 Sakaecho, Chuo-ku, Chiba-shi, Chiba

HP <https://www.chizue.com/>

☎ +81-43-225-6688 📍 JR Chiba Station (5-min walk)

🕒 5:00 pm~11:00 pm

🚪 Closed Sundays, national holidays 📶 Yes 📱 Yes



A popular course that lets you fully appreciate Chiba's local cuisine.

**A popular classic!
Tastes of Chiba Course**
4,000 yen (excl. tax)

You'll want to dine at Chizue! /



Introducing the local cuisine of Chiba Prefecture



1. Namero 880 yen (excl. tax)



2. Sangayaki 750 yen (excl. tax)



3. Sardines Marinated in Sesame 540 yen (excl. tax)



4. Simmered Peanuts 680 yen (excl. tax)

1. Namero

This fisherman's dish is made by finely mincing fresh-caught horse mackerel and seasoning with miso and condiments. Its name in Japanese (namero) is derived from the verb "to lick," because it's delicious enough to lick the plate clean.

2. Sangayaki

A dish of namero baked on an abalone shell. The aroma of miso and seasonings is deliciously distinctive, making this a perfect accompaniment as a side dish or snack.

3. Sardines Marinated in Sesame

Salted sardines, marinated in vinegar, sesame seeds, ginger, yuzu, and red pepper. It was originally devised to preserve the large amounts of sardines caught off the Kujukuri coast.

4. Simmered Peanuts

A simple and delicious simmered dish of fresh-picked seasonal peanuts that you'll only find in Chiba, a major production area for peanuts. Soft and fluffy, with a hint of the original sweetness of the nuts.



Go here to find out more about Chiba Prefecture's local cuisine
Chiba Local Cuisine Pamphlet

<https://www.pref.chiba.lg.jp/ryuhan/kyodoryori/documents/chibanokyodoryorieng.pdf>

Dining 101

D Sheraton Grande Tokyo Bay Hotel Teppanyaki Restaurant “Maihama Teppanyaki+”

シェラトン・グランデ・トーキョーベイ・ホテル 鉄板焼レストラン“舞浜Teppanyaki+”

Teppanyaki dining where you can enjoy Chiba's finest ingredients, while stimulating the five senses as you gaze over the garden. It is located in the resort hotel Sheraton Grande Tokyo Bay Hotel in Maihama. The metal teppanyaki plates in the open kitchen convey the sound and aroma of ingredients as they grill, just like a live performance. This unique restaurant offers a sense of luxury.

1-9 Maihama, Urayasu-shi, Chiba [HP https://www.marriott.co.jp/TYOSI](https://www.marriott.co.jp/TYOSI)

+81-47-355-5555

Disney Resort Line Bayside Station (1-min walk)

[Dinner] 5:30 pm~11:00 pm (last order 10:00 pm)

Closed None Yes Yes



E Wakaba Japanese Dining

日本料理 和か葉

A restaurant where diners can enjoy authentic kaiseki cuisine in Chiba City. As well as local Chiba ingredients, Wakaba uses plenty of seasonal ingredients. All rooms are completely private, so diners can enjoy luxurious Japanese hospitality at a relaxed pace while viewing the Japanese garden.

2192-1 Omiyacho, Wakaba-ku, Chiba-shi, Chiba [HP https://n-wakaba.jp/](https://n-wakaba.jp/)

+81-43-209-5570 JR Kamatori Station (10 min by car)

11:00 am~8:00 pm (may vary) Closed Not at present (may vary)

Yes Yes

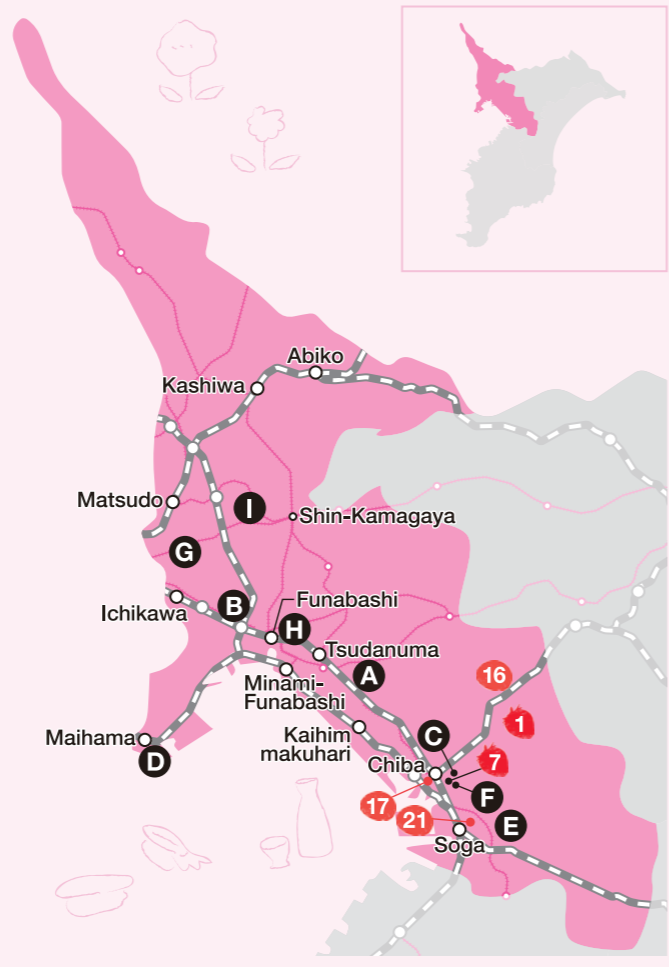
*Only by reservation at night. Due to limited seating, diners are recommended to make reservations for daytime too.



Enjoy Miyazawa wagyu beef from Chiba Prefecture served as sukiyaki or shabu-shabu!



Seasonal Kaiseki Shimizu Course 12,100 yen (including tax & service charges)



F Inohana-tei

いのはな亭

A teahouse in Inohana Park, close to Chiba Station. Viewing the nearby castle from the elegant Japanese garden, it feels like you've traveled back in time to ancient Japan. The menu features subtle Chiba flourishes, such as dango dumplings with simmered peanuts and anmitsu dessert made with agar-agar from the Boso Peninsula.

1-6 Inohana, Chuo-ku, Chiba-shi, Chiba [HP https://inohanatei.jp/](https://inohanatei.jp/)

+81-43-224-7428 JR Hon-Chiba Station (12-min walk)

11:00 am~4:30 pm *Closes 4:00 pm in winter

Closed Year end & New Year holidays No No



A dish that pairs the mild sweetness of red bean paste with refreshing agar jelly and tart fruit.



Anmitsu 530 yen (incl. tax)



Famous Inohana Dango Dumplings 500 yen (incl. tax)

A set of 2 types of dango dumplings popular for their mild sweetness

Chiba Prefecture boasts Japan's highest production of Japanese pears.

Try some crisp, juicy Japanese pears!

Chiba boasts Japan's highest production of Japanese pears (also known as nashi pears)—in fact, Japanese pears are the leading fruit of Chiba Prefecture! Have you ever tried a Japanese pear? Japanese pears have a completely different taste from Western pears. They are rounder in shape, are sweet and tart, and are loved for their crisp, crunchy texture! Japanese pears are nice and juicy, with a clean, refreshing taste. Surrounded by the sea on three sides, Chiba Prefecture has a relatively warm climate, so you can eat Japanese pears in season in midsummer! If you come to Japan in the summer, you should definitely try some Chiba pears!

Souvenirs and sweets that let you enjoy the inherent delicious flavor of Japanese pears

Dining 101 Shopping

G Roadside Station Ichikawa

道の駅 いちかわ

Located close to the city, unusually for a Roadside Station, this place is easy to stop by from Tokyo. This spacious store is full of local products, and it's fun just to look at such a wide variety of items! There's a wide array of products using local Ichikawa pears, and you can enjoy juice or candy made with Japanese pears even when not in season.

6-10-1 Kokubun, Ichikawa-shi, Chiba [HP https://www.michinoeki-ichikawa.jp/](https://www.michinoeki-ichikawa.jp/)

+81-47-382-5211

Kita-Kokubun Station, Hokusai Line (5 min by car) / Keisei Ichikawamama Station, JR Ichikawa Station (10 min by car from either)

9:00 am~9:00 pm (Please inquire for the opening hours of each store)

Closed None Yes Yes



Japanese Pear Wine
1,320 yen (incl. tax)

Flavorful wine made using 100% pears from Chiba Prefecture

Sparkling Japanese Pear Wine
1,340 yen (incl. tax)

Taste the seasonal deliciousness of pears from Ichikawa, Chiba

Drinkable Ari no Mi Pear Jelly
270 yen (incl. tax)

The Best of Chiba

Pear Juice
490 yen (incl. tax)

Made solely from Japanese pears! Using no additives, this dried fruit is packed full of the delicious flavor of pears.

Chiba Pear Brandy Cake
648 yen (incl. tax)

A sophisticated snack made using brandy. A great accompaniment when drinking!

Ari no Mi Dried Pears
583 yen (incl. tax)

VEGETARIAN VEGAN

Shopping

H Patisserie Rico

パティスリー リコ

This dessert makes an appearance when pears are in season! Whole pears from Funabashi are made into a compote, and the hollowed-out sections are packed full of delicious light cream! It's sure to look amazing on social media!

1F, 6-12-9 Honcho, Funabashi-shi, Chiba [HP http://www.patisserie-rico.com/](http://www.patisserie-rico.com/)

+81-47-407-0502

JR Funabashi Station (10-min walk)

10:00 am~7:30 pm

Closed Thursdays (irregular holidays)

No Yes



A compote of whole pears that showcases the unique crispness of the Japanese pear. Paired with a delightful, refreshing yogurt sauce.

Whole Funabashi Pears 702 yen (incl. tax) *Varies depending on purchase conditions

Try some freshly picked Japanese pears!

I Hatsusei Orchards

初清園

Experience

Enjoy all-you-can-eat pear picking for 1,000 yen per adult for an unlimited time. Picking pears yourself is the only way to taste the delicious flavor of freshly picked pears, so try it! You can also enjoy grape picking at Hatsusei Orchards at the same time. The website is available in English and Chinese, so check it out.

215 Kushizaki Shinden, Matsudo-shi, Chiba [HP https://nasigari.com/price-hours/](https://nasigari.com/price-hours/) +81-47-386-7012

Kunugiyama Station, Shin-Keisei Electric Railway / Omachi Station, Hokusai Line (10-min walk from either)

9:00 am~5:00 pm Picking season From early Aug. to early Oct. Only around the direct sales outlet Yes

Pear picking fee: Adults (elementary school students and above) 1,000 yen / Children (under elementary school age) 600 yen / Free for children under 2 years old *Grape picking will incur a separate charge.

*The harvesting time for fruit picking may differ slightly each year. Also, picking may end as soon as the Japanese pears are all gone, so be sure to check the website and social media account of each facility before visiting.



Aug. - Oct.

VEGETARIAN VEGAN

