

2025

# ATSUGI GUIDE MAP

BOWLED OVER BY THE BEST RAMEN



EXPLORE CRAFT BEER



HOT SPRING LUXURY



10,000 SHOTS OF FIREWORKS



SOULFUL MOMENT



IJIYAMA SAKURA FESTIVAL



STRAWBERRY PICKING



HERITAGE SAKE BREWERY



ATSUGI  
TOURISM  
ASSOCIATION



# AREA AROUND HON-ATSUGI STATION

Atsugi is just an hour away from Shinjuku on the Odakyu Line. This booklet will guide you to Atsugi's best restaurants, cafés, and bars. Try our famous ramen shops, or how about lunch at vegan-friendly café? In the evening, say "Kanpai! (Cheers!)" like a local at BBQ restaurants!

## TOKAEBISU

### Slurp the top quality soba noodles

Everyday, the owner, who trained in Kyoto's famous culinary scene, makes fresh soba noodles by hand. If you want a larger serving, add "extra noodle" option. Soba with duck meat and green onion is their most popular dish: cold noodles with hot duck-infused broth on the side for dipping.

DATA

📍 Nakasan Bldg. 2nd floor, 3-1-7 Naka-cho, Atsugi-shi  
☎ 046-240-0222 ☑ 11:30am-1:30pm LO, 5pm-8:30pm LO  
☑ Sun. & Mon. (closed at certain times) ☑ 3 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**



**CHECK!**

Making soba takes more artisanal skill than more well-known noodles like ramen or udon.

☑ Cold soba noodle lunch set includes rice, Japanese pickled vegetables, and sashimi.

## ATSUGI HONMARUTEI

### Enjoy their signature Shio Ramen

Honmarutei is often packed with noodle enthusiasts. Their Shio Ramen's chicken based golden broth and aromatic crown daisies are a perfect match for the curly ramen noodles. You can treat yourself and upgrade your topping by adding salt-crust roasted pork shoulder slices.

**Cool!**

DATA

📍 4-10 Saiwai-cho, Atsugi-shi ☎ 046-227-3360 ☑ Fri.-Mon.: 11am-3pm, 6pm-9pm/Tue.: 11am-3pm ☑ Wed. & Thu. (subject to change in the event of a national holiday) ☑ 8 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

English available

The daisy crown topping and their broth is a perfect match! Try other toppings too.



☑ Honmaru Shio (salt) Ramen

## RESTAURANT BON

### Recipes passed down for more than 6 decades

From the food replica models and the classic interiors, you'll be immersed in the Showa atmosphere at Café Restaurant Bon. They offer the classic Japanized European cuisine such as napolitan pasta (Spaghetti with ketchup sauce), chicken fried rice topped with an omelette, as well as desserts like this lavish parfait.

DATA

📍 1st basement floor, 2-4-13 Naka-cho, Atsugi-shi ☎ 046-223-7480 ☑ 10am-7:20pm LO ☑ Wed. ☑ 2 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

This nostalgic café restaurant will take you back in time.

**How NICE!**



☑ The food replica models are on display at the entrance.

☑ Look for the eye-catching brown sign with bold white letters. ☑ Ajitama (marinated soft-boiled egg) Ramen

## CHUKA SOBA MENYA SHOKUDO

### Try their award-winning ramen

This award-winning ramen shop serves carefully prepared broth, brewed from prime quality dried sardines and bonito, paired with homemade straight ramen noodles with great texture. Their most popular menu item is Ajitama Soba, ramen topped with carefully marinated soft-boiled egg.

DATA

📍 9-6 Saiwai-cho, Atsugi-shi ☎ 046-228-3978 ☑ 11am-10pm LO ☑ None ☑ 8 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

We have an English Menu

## SUISHOEN

### Try various cuts and types of offal

There are plenty of BBQ restaurants specializing in pork offal in Atsugi, but this is one of the most well-known and popular places. They've got a reputation for being the best—they always serve up prime-quality fresh offal. They offer more than 30 types of offal including the popular "shirokoro" (pork fat/chitterlings) and liver. You can choose from a wide variety of meat to grill over a charcoal fire at your table.

DATA

📍 3-2-21 Naka-cho, Atsugi-shi ☎ 046-221-6245 ☑ 4pm-9:30pm LO/Sat., Sun. & national holidays: 3pm-9:30pm LO ☑ Irregular holidays ☑ 5 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

Vegan friendly café restaurant



☑ Carefully selected interior decoration. ☑ Colorful vegetables



## 2343 FOODLABO

**How NICE!**

### Make a healthier choice

At 2343 FOODLABO, you can enjoy a healthy breakfast and lunch menu, while surrounded by the stylish interiors. The organic vegetables they use are mostly local produce, and if you're vegan, there are options for you too. No artificial additives or chemical seasonings here!

DATA

📍 3rd floor, 1-7-3 Asahi-cho, Atsugi-shi ☎ 046-228-2343 ☑ 7am-3:30pm LO ☑ Mon. (if a national holiday falls on Mon., open and closed the following day) ☑ 3 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

## NANBANYA GARDEN

### Nanbanya is a café and a roaster

Carefully selected beans from all over the world are all roasted in-house. You can take a break in the café space, and you can also purchase coffee beans, or confectioneries at their shop.

**Cool!**

You can choose between single-origin or blend coffee.



DATA

📍 1-1-1 Shimoechi, Atsugi-shi ☎ Café: 046-280-5277/Nanbanya: 046-205-3177 ☑ Café: 11:30am-4:30pm LO/Lunch: 11:30am-2pm/Nanbanya: 11am-6pm ☑ Wed. ☑ From Hon-Atsugi Sta., take the bus bound for Kami-Mimase, etc. Get off at Shimo-Echi Iriguchi and walk for 3 min. **MAP P.14**



☑ Sleek, dark and stylish interiors ☑ Prime quality wagyu beef will delight your taste buds.

If you want to splurge on quality beef, this is the perfect place.

## WAGANSE

### Treat yourself to prime quality beef

If you're craving prime quality wagyu beef, Waganse is the place to go—a favorite amongst the foodies. You can grill Hayama beef at your very own table. They have an English menu, so you can easily order off their à la carte without a hassle.

DATA

📍 1st floor, 2-7-5 Naka-cho, Atsugi-shi ☎ 046-204-6366 ☑ 11am-2:30pm LO, 5pm-10pm LO ☑ Wed. ☑ 3 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

We have an English Menu



## HAREYA

Extensive vegan menu available!

### Organic café friendly to people and the planet

Welcome to an eco-friendly organic haven in Atsugi! Everything here is made in-house using select ingredients including organic vegetables. Drinks and desserts are also house made by Hareya. The popular café is often bustling with health-conscious local foodies and features a vegan menu. With advance notice, Hareya can also accommodate many allergies and other dietary restrictions.

DATA

📍 2-8-6-201 Naka-cho, Atsugi-shi ☎ 046-295-1161 ☑ Café: 11:30am-7:30pm LO/Shop: 10am-8pm ☑ Year-end and new year holidays ☑ 4 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

We have an English Menu



☑ Enjoy your teatime at the terrace. ☑ Try their popular chiffon cake.



# WAGASHI: TRADITIONAL JAPANESE CONFECTIONERY

Wagashi is usually paired with green tea or matcha tea. The bitterness of the tea is balanced out by the sweetness of red bean paste. The main ingredients of Wagashi are beans, starch, and sugar—dairy are rarely used. They are not too sweet and healthy. Some are even vegan friendly.

## ● Monaka

Monaka is made of a wafer casing filled with sweet bean paste. The casing comes in different shapes and sizes. Vegan friendly.

## ● Daifuku

A ball shaped sticky rice mochi filled with red or white bean paste. Strawberry is also a very popular filling. Vegan friendly.

## ● Nerikiri

Made with white bean paste and rice flour, Nerikiri is molded into shapes and designs that reflect the seasons. Some are vegan friendly.



**CHECK!**

## KIKUYAMASAFUSA

### Legacy of Tradition: Atsugi's oldest Wagashi shop

Established in 1781, Kikuya Masafusa is a traditional Wagashi shop. Ayu Monaka is their signature Wagashi, made of Yuzu infused white bean paste, and it is a favorite amongst the locals, as well as visitors. The perfect choice for a Japanese souvenir.

Established more than 230 years ago, the history dates back to the Edo period.

**How Nice!**



☞ Ayu Monaka is long loved.

**DATA** 1-13 Higashi-cho, Atsugi-shi ☎046-221-0009 ☎9:30am-6pm ☑Thu. 10 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**



**Cool!**

Ingredients are carefully selected from all over Japan.

☞ Perfect for a teatime treat

## KIGETSU

### These edible art pieces highlight the chef's artisanal skills

Just a 2 minute walk from Hon-Atsugi Station, Kigetsu has been offering artisanal Wagashi since they opened in 1955. Seasonal Wagashi carefully crafted by highly skilled chefs start at 130 yen each.

**DATA** 4-12 Izumi-cho, Atsugi-shi ☎046-228-0397 ☎9am-4pm ☑Sun. 2 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**



**Wow!**



☞ You won't regret the 9-min. walk from the station! ☞ The vivid floral colors are created using only natural ingredients.

Whisk your own matcha to go with Wagashi works of art.

## OHAGI-TO-MONAKA-TO

### Ohagi sweets as delicious as they are beautiful

Artisans craft these Ohagi one by one, transforming rice and sweet bean paste into veritable works of art. The main ingredients are all plant based. Soft and chewy Ohagi are meant to be eaten the day they are made, meaning this special treat is reserved for people who visit Atsugi! Eat in to experience whisking your own matcha tea to enjoy along with the Wagashi.

**DATA** 4-3-13 Asahi-cho, Atsugi-shi ☎046-212-2868 ☎11am-4pm ☑Sun., Mon. & Tue. 9 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

English available

# DISCOVER THE LOCAL DISHES OF ATSUGI

The 3 major local dishes of Atsugi are: grilled Ayu (sweetfish), miso pork, and wild boar hotpot. Some of these dishes are available at the 3 places listed below.

## ● Ayu (Sweetfish)

Ayu, which can only survive in the unpolluted fresh water, are in season from June till September. Grilled Ayu is popular with the locals, but you can also try tempura too.

## ● Tonzuke (Miso pork)

Prime quality pork marinated in special miso paste is grilled until it's juicy and tender. Enjoy while it's still sizzling hot!

## ● Inoshishi Nabe (Wild boar hot pot)

From October through till March, it's time for Inoshishi Nabe, a miso based hot pot, which is rich in protein, low in calories.



**Cool!**

8  
100年

**Wow!**

Enjoy the seasonal local dishes and eel.



☞ A long-loved restaurant located in the Nanasawa area.

## OKAME JAPANESE RESTAURANT

### Traditional cooking methods

They offer seasonal local dishes using edible wild vegetables in spring, sweetfish in summer, mushrooms in autumn, and wild boar hotpot in winter. The prime quality eel served at Okame has been loved by the locals, as well as visitors, for over 8 decades.

**DATA** 246-1 Nanasawa, Atsugi-shi ☎046-248-5511 ☎11:30am-2:30pm LO, 5pm-8pm LO ☑Wed. (open if a national holiday falls on Wed.) ☑From Hon-Atsugi Sta., walk to the Atsugi Bus Center (9) and take the bus bound for Nanasawa. Get off at Banba Rihabiri-mae. **MAP P.14**

English available

## JIIYAKI UNAGI HIRASAWA

**Amazing!**

### Treat yourself at this high-end eel restaurant

Hirasawa serves eels cooked in Kansai style, so the eels are basted in mildly sweet sauce, and grilled over charcoal fire so they have crispier texture, and stronger umami. Fried young sweetfish are only available in summer.

**DATA** 2308 Ono, Atsugi-shi ☎046-248-2937 ☎10:30am-2pm LO, 5pm-7pm LO ☑Mon. ☑From Hon-Atsugi Sta., walk to the Atsugi Bus Center (9) and take the bus bound for Nanasawa. Get off at Nakayabashi and walk 1 min. **MAP P.14**

Eels have been one of the staple ingredients in Japanese cuisine, considered as "power" food that helps you beat summer heat.



Tachibana's lunch sets are a great deal.

**CHECK!**



## ATSUGI TACHIBANA

### Enjoy the taste of Atsugi loved by the locals

At Tachibana, you can enjoy Kaiseki-style course menu full of seasonal local produce. Courses on offer include Atsugi's signature dishes such as grilled sweetfish, and miso pork.

**DATA** 2-3-1 Asahi-cho, Atsugi-shi ☎046-228-2275 ☎11:30am-1:30pm LO, 5pm-10pm. Book evenings at least 5 days ahead. ☑Sun. (if a national holiday falls on Sun., open and closed the following day) 3 min walk from Odakyu Line Hon-Atsugi Sta. **MAP P.15**

☞ Sit at a table or on tatami.



☞ A picturesque traditional Japanese restaurant ☞ Their pot-cooked rice is superb (it comes with Kabayaki set, Raku, Hou or Shou)





# LOCAL CRAFT BEER, IZAKAYA BAR, SAKE BREWERY AND MORE



Why don't you start your night with a dinner at Yakitori bar? Enjoy drinks among the locals!

## TAP ROOM

☺Stylish interior design ☺They regularly shake up their beer line-up.



Just a minute walk from Hon-Atsugi Station, this stylish bar offers 20 different types of craft beer on tap.

Wow!



## Start the evening with a local ale

Sankt Gallen Tap Room only serves their own brews. At this brewery, not only do they serve regular size beer, but also two types of tasting sets; four 150ml glasses, or twenty 150ml glasses so you can taste their whole range of beers. The pizza fresh out of the oven is a perfect pairing for their beer.

DATA 2-2-1 Naka-cho, Atsugi-shi ☎046-230-7017 ☑Sun.-Thu. 12pm-10pm Fri., Sat. & Holidays 12pm-11pm ☑None ☑1 min walk from Odakyu Line Hon-Atsugi Sta. MAP P.15

How NICE!

If you're looking for a reasonably priced delicious skewers, Junpei is the place to go.

You can sit at the bar or on the roomy sofas.

☺Please inquire the hotel about happy hour (6-8pm) ☺6 bar counter seatings, and 13 sofa seatings at tables



☺Chicken breast with leeks, chicken legs, and meat balls are the staple order. But there's also skin, soft cartilage, gizzard, heart and liver too. ☺A friendly neighborhood izakaya bar

## JUNPEI

Raise your glass and say "Kanpai! (Cheers!)" like a local

Yakitori (char-grilled chicken skewers) is one of Japan's cheapest and most convenient traditional dishes. At Junpei, the skewers are dipped in special sauce and grilled over charcoal fire. Enjoy the smokiness of the skewers with cold beer in the Showa retro style atmosphere.

DATA 2-9-12 Naka-cho, Atsugi-shi ☎046-223-1551 ☑4pm-11pm ☑Year-end and New Year's holiday (Dec. 31, Jan. 1-2) ☑5 min walk from Odakyu Line Hon-Atsugi Sta. MAP P.15

We have an English Menu

## REMBRANDT

Cool!

A casual bar with laid-back tropical atmosphere

At Rembrandt Hotel Atsugi, just a 5 minute walk from Hon-Atsugi Station, you can relax at cozy and casual bar, and they promise to welcome you with exceptional hospitality.

DATA 2-13-1 Naka-cho, Atsugi-shi ☎046-221-0001 ☑6pm-12am ☑Sun., Mon. & Tue. ☑5 min walk from Odakyu Line Hon-Atsugi Sta. MAP P.15

We have an English Menu



CHECK!

Amazingly reasonable price of around 600 yen per pint.

## LAMBIC

Enjoy the Belgian style craft beer

☺The pub is next to the brewery. ☺Produced with in-house yeast

Atsugi Beer has been brewing Belgian style high quality craft beer since 1997. At Lambic, right next to the brewery, you can taste Atsugi Beer ranging from light ale or heavier ale, with high acidity or stronger bitter taste.

DATA 2-12-36 Mizuhiki, Atsugi-shi ☎046-222-5959 ☑5pm-9pm ☑Sun., Mon., Tue., Wed. & Thu. ☑20 min walk from Odakyu line Hon-Atsugi Sta. MAP P.14

## KOGANEI SHUZO BREWERY

The only sake brewery in the city, with more than 200 years of history

Koganei Shuzo Brewery has been brewing award-winning sake from the pure underflow water of Higashi Tanzawa mountains using traditional methods for more than 200 years. Their production range from sake including Sakarimasu, Sagami craft beer, and Koganei craft gin. For a brewery tour and sake tasting, make a reservation. Contact: info@koganeishuzou.com

DATA 769 Nanasawa, Atsugi-shi ☎046-248-0124 ☑9am-4:30pm ☑Sat., Sun. & holidays (Apr.-Sep.), Sun. & holidays (Oct.-Mar.) ☑From Hon-Atsugi Sta., walk to the Atsugi Bus Center (9) and take bus bound for Nanasawa or Kotakuji Onsen. Get off at Nanasawa Onsen Iriguchi. MAP P.14

☺The traditional sake brewery with history ☺Learn about the production and culture of Japanese sake. ☺At their store, you can purchase full lineup of their product.

☺They also brew craft beer and gin.



Cool!



Enjoy the beautiful nature from the wood-decked terrace.

Wow!



☺Locally produced vegetables and Atsugi's confectioneries ☺A spacious wood-decked terrace

## NANASAWA ONSEN SHOKU-NO-ICHI

Find a local souvenir

There is a café, and a local produce shop at the Nanasawa Shoku-no-ichi (food market). You can shop for a present or a souvenir, or enjoy the popular gelato made with local fruits and sake.

DATA 808 Nanasawa, Atsugi-shi ☎046-248-5555 ☑10am-5pm ☑Wed. ☑From Hon-Atsugi Sta., walk to the Atsugi Bus Center (9) and take bus bound for Nanasawa or Kotakuji Onsen. Get off at Banba Rihabiri-mae. MAP P.14

You may have to get in line but their top quality ramen is worth the wait.

Amazing!



☺Stylishly modern interior ☺Their signature Yuzu Shio Ramen

## ZUND-BAR

Their signature Yuzu Shio Ramen

ZUND-BAR is the first ramen shop of the pioneering ramen franchise, Afuri. The fresh flowing waters of Mt. Afuri (Oyama) was their source of inspiration. Their popular menu item, Yuzu Shio Ramen has light and clear soup with a hint of refreshing Yuzu, and char-grilled pork chashu slices on top.

DATA 1954-7 Nanasawa, Atsugi-shi ☎046-250-0123 ☑Mon.-Fri. 11am-9pm Sat., Sun. & Holidays 9am-9pm ☑Year-end and new year holidays ☑From Hon-Atsugi Sta., walk to the Atsugi Bus Center (9) and take the bus bound for Nanasawa. Get off at Kotakuji Onsen Iriguchi and walk about 7-8 min. MAP P.14

We have an English Menu

## BENGAL CAFÉ AND RESTAURANT

The classic Japanized Western food restaurant located in the Nanasawa area

This Japanized Western food restaurant is located in Nanasawa area with beautiful natural environment. In this stylish concrete house, you can enjoy Japanese curry, Salisbury steak, beef stew and more.

The breezy outdoor terrace is popular, especially on a warm sunny day.

CHECK!



DATA 243-4 Nanasawa, Atsugi-shi ☎046-248-0848 ☑11am-7pm LO (Lunch: 11am-2:30pm) ☑Tue. ☑From Hon-Atsugi Sta., walk to the Atsugi Bus Center (9) and take the bus bound for Nanasawa. Get off at Banba Rihabiri-mae. MAP P.14

☺A stylish café ☺The beef patties are grilled and seasoned with either demi-glace or soy sauce.