

A food festival packed with a wide variety of great tasting world-class foods to showcase the charms of the cuisine of Tokyo both domestically and internationally

Tokyo Tokyo Delicious Museum 2023

The event will be held in May at three affiliated venues in Tokyo, in addition to the Ariake venue!

The 2023 Spring Food Festival Executive Committee will hold the Tokyo Tokyo Delicious Museum 2023 at the Ariake venue for three days from May 19 (Fri) to 21 (Sun), 2023, in an effort to showcase both domestically and internationally the charm of the food of Tokyo, an ever-evolving city packed with a wide variety of great tasting cuisine unparalleled around the world. This year, in addition to the Ariake venue, three other affiliated venues will be held in Tokyo for a larger-scale event than last year.



Tokyo is a city where diverse cuisines from Japan and around the world gather and evolve creating a unique culinary culture. The city is highly regarded around the world, with a Tokyo restaurant ranked first in the 2022 edition of *Asia's 50 Best Restaurants* and four in the top 10 in the 2023 edition. Furthermore, in a survey* released by the Japan Tourism Agency, 90% of respondents answered "eating Japanese food" when asked about what they found satisfying about sightseeing in Japan, indicating that foreign visitors to Japan also find Japanese food appealing.

The Tokyo Tokyo Delicious Museum 2023 is a place where restaurants and diners can enjoy and think about cuisine together by experiencing the food of Tokyo, which is packed with a variety of great tastes, from popular izakayas to innovative restaurants. In addition, the event showcases both domestically and internationally the charms of the food of Tokyo, a city that continues to evolve, based on the statement, "Taste and discover. Make Tokyo the food capital of the world."

This year, in addition to the Ariake venue, there will be three additional venues in Tokyo (Tama, Shibuya, and Marunouchi). The Tama venue will be held at Mitsui Outlet Park Tama Minami Osawa on May 13-14, the Shibuya venue at JINNAN HOUSE on May 20-21, and the Marunouchi venue at MY Shokudo Hall & Kitchen on May 28, providing food and experiences in line with the concepts at each venue.

In addition to eating and having fun, the Ariake venue will also feature stage events, workshops, and more. Moreover, there will also be collaborations with individual restaurants to bring you unique dishes and experiences exclusive to the event. Music for the event will be provided by Tomoyuki Tanaka, a music producer and composer with a profound knowledge of not only music, but also food, fashion, art, and literature, allowing guests to enjoy the best food with the best music.

Please take this opportunity to enjoy this once-a-year food festival and museum featuring world-class Tokyo food.

*Detailed analysis of the top 15% of foreign visitors to Japan (for sightseeing and leisure purposes) spending on accommodation in the "Survey of Spending Trends by Foreign Visitors to Japan: Topic Analysis". (Analysis data: Survey of Spending Trends by Foreign Visitors to Japan 2019 Annual Fixed Figures)"

«Contact information for press inquiries regarding this event»

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Overview of Tokyo Tokyo Delicious Museum 2023



- Event name : 『Tokyo Tokyo Delicious Museum 2023』
- Statement : "Taste and discover. Make Tokyo the food capital of the world."
- 2023 event theme : "Fun to EAT"
- Ariake venue concept : "Chef's LIVE FES ! "
- Producer :

Naoyuki Honda, President & CEO, Leverage Consulting

Comment from Mr. Honda :

Japanese food is more highly regarded overseas than many Japanese people realize, and I think it is safe to say that it is the best in the world. Nowadays, Japanese restaurants are located all over the world, and that is a good thing, but we still want people from overseas to experience authentic Japanese food. Chefs who provide this genuine Japanese food have gathered in Tokyo and are working hard, but their commitment and efforts are not always understood. It is necessary to provide support for the chefs' presentations. This event plays a part in that role. We hope to enhance the value of Tokyo's food by bringing together chefs who provide genuine Tokyo food, allowing people to experience their cuisine, their passion, and their ideas, and to share their experiences with others in order to increase the value of Tokyo's food.

Chisa Murakami (Food Planner/Chef)

Kotaro Kashiwabara (Chairperson of Japan Gastronomy Association)

Mika Kitamura (Food Writer & Editor)

Ayako Takahashi (Food Publicist)

- Please refer to the official website for a list of participating restaurants.

■ Official website : <https://tokyotokyo-delicious-museum.jp/>

■ Official social media accounts :

Twitter : https://twitter.com/tt_d_museum

Instagram : <https://www.instagram.com/tokyotokyo.delicious.museum/>

Facebook : <https://www.facebook.com/tokyotokyo.delicious.museum>

■ Ariake venue schedule:

May 19 (Fri) 11:00-21:30

May 20 (Sat) 11:00-21:30

May 21 (Sun) 11:00-18:30

■ Ariake Venue: Ariake, Koto-ku, Tokyo Symbol Promenade Park (Ishi to Hikari no Hiroba)

*For details on the affiliated venues, please refer to the official website.

Tokyo Tokyo Delicious Museum 2023: List of Participating Restaurants at Ariake Venue

The Ariake venue will feature the following restaurants and people who are the future of Tokyo's culinary scene, including restaurants leading the food scene in Tokyo and young chefs who are carving out a new path in the world of food. In addition to Japanese, Chinese, and Italian cuisine, you will be able to enjoy a wide variety of Tokyo food such as ramen, meat dishes, local cuisine, and vegan food.

AL MINA	Noren MURO Kagurazaka - Rice Malt and Amazake
Bar Portillo	Specialty Restaurant
Bottega del piatto suzuki	Shokudo Todaka
HAL YAMASHITA Tokyo Main Location	ECOLE DE PATISSERIE DE TOKIO
HANEDA SKY BREWING	Yamanote Cooking & Confectionery College
La Brianza	Tokyo Winery with Chinese Tapas hachi
No Code	Nyorosuke
Non-Alchemist	88 Asia
Sweets Museum	Fugu Club miyawaki
TACO RiCO	Bunshun Marche with Maison de Tsuyuki
tsumugi	Heigei
Ri.carica	Vegebase TOKYO
Righteous BURGER	Hotel New Otani Tokyo
Ajibo	NAIZO CURRY
Asuka Kurata / Minoru Hasegawa	Mizutaki Kojiro
ENEKO Tokyo	Yamada no Unagi
Kachidoki Soba Yoshida	YORONIKU

*As of May 1st, 2023

*Listed in Japanese phonetic alphabet standard order

*For more details, including descriptions of the participating restaurants and chef profiles, please refer to the official website.