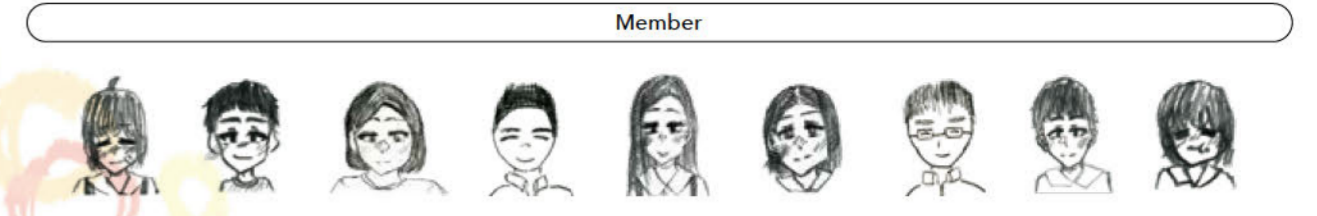


Finding Food for your Mo od

失恋してもこれを食べれば前向きになれるかも!? 気分に合わせて食べ歩きグルメ



Shiroichi: Ice Cream Created to Maximize Freshness

15

新鮮さを追求し、作り出した白一のアイス

On Yoyogi Street is Shiroichi, an ice-cream store where so many people go. The shop is not only about fresh ice cream but also about the interior of the store too. The walls of the store are white in order to make it easier for you to take pictures. Plus, there are chairs and other furnishings. The inside of the store is always kept spotlessly clean. The manager said, "This is a restaurant, after all, and we want to create a pleasing atmosphere where customers can eat fresh ice cream and feel good about where they are." Inside the store there is a small cow hidden. See if you can find it.

Shiroichi's fresh ice cream is made from fastidiously selected milk, sugar, vanilla beans, and other ingredients. However, no preservatives or additives are added. Due to the ice cream's high quality, simple ingredients, and freshness, it is suitable for anyone of all ages to enjoy, even small children and the elderly. Shiroichi makes ice cream with the 4 distinguishing feature is the ice creams' very tall shape, which can't be imitated by other stores. The most popular ice cream item on the menu is the simplest cone.

Shiroichi is very particular about the way people eat ice cream. There is a rule about how to eat it, which is explained on the store's website. After the ice cream is put in the cone, the servers put it in the refrigerator for one minute before giving it to you. So, you can't eat it right away. Then, when the ice cream is in your hand, you still need to wait for 10 seconds before you start eating. But, because it melts very quickly you need to eat it immediately after waiting 10 seconds! People of all ages, from parents and children to the elderly, visit Shiroichi. The menu and other items in the restaurant all have been handwritten by the mother of the president of Shiroichi Corporation.

The logo of Hakuichi also has been imaginatively designed. The white part of the logo is the word "Shiroichi" in Japanese. As you can see, not only the ice cream but also the entire store's concept is designed to put a smile on your face whenever you visit! Please go there and try it.



Store Manager
Fuyuki Kojima
小島 冬樹さん 店長

多くの人が集まる代々木通りのところにある店、白一があります。白一渋谷店のこだわりは、生アイスだけではなく！白一渋谷店では、お店の中にもこだわりがあります。お店の壁は、写真を撮るとき、撮りやすく色が白くなっていたり、いすなども設けられていたりします。お店の中は清潔に保たれていて、店長さんは「やっぱり、ここは飲食店などで、お客様に、安心して生アイスを食べただけの環境を作りたい。」と言っていました。お店の中には、小さな牛が隠れています。探してみてください！

白一の生アイスは厳選した牛乳、砂糖、バニラビーンズなどで作られていて、保存料や防腐剤などは加えていません。高品質でシンプルな材料で新鮮なので、小さなお子様や高齢者でも安心して食べることができます。白一のアイスはこだわりがあり、他のお店では食べられないようなアイスを提供しています。そして、一番の特徴はアイスが長いことです。他には真似できないような形です。アイスの中でいちばん人気なのは、1番シンプルなコーンです。作ることもこだわっていて、生アイスが出来たら1分間冷蔵庫に入れてあります。白一の食べ方はインターネットにも載っていますが、アイスももたらから10秒間待つことです！10秒間待つことで、生アイスの表面が、ギュッとかたまり、中がとろけるようになります。ですが、すぐに溶けてしまうので10秒間待ったあとは、すぐに食べてください！白一のお店には、親子づれから、お年寄りの方々まで、幅広い年齢の人が訪れています。また、白一のお店の中のメニューなどは、株式会社白一の社長のお母さんが手書きで書かれています！

白一のロゴには一工夫されているのです。それは、白い部分が「白一」という文字になっているのです。このように白一はアイスクリームだけでなくお店全体に工夫されていていつ来ても笑顔にしてくれるお店です。ぜひ行ってみてください。

Shiroichi 白一
1-7-7 Andos II Building 1F, Jinnan, Shibuya-ku 渋谷区神南1-7-7 アンドスビル2 1F | 03-3461-5353 Weekdays 平日11:00 ~ 19:00 Sat/Sun/Holidays 土日祝日11:00 ~ 20:00 | Irregular holidays 不定休



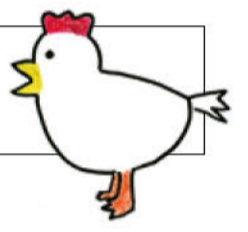
Serving Large and Tasty Taiwanese Soul Food

口にボリュームのある台湾のソウルフードを

This restaurant was started by the manager who had a strong desire to introduce Taiwanese soul food to Japan. When you go here, it is a must to order the manager's recommendation, which is the most popular item, the basic Taiwanese salt and pepper jiao en fried chicken. You just have to try it! Its name is derived from the fact that you will be overwhelmed by the piping-hot taste and the huge piece of deep-fried chicken that is as big as your face! This shop also has other flavors of chicken to choose from, like curry, chili-lemon, and cajon. The wonderful collaboration of original spices and the huge, tasty, deep-fried chicken is truly out of this world. You definitely have to try it to understand what we mean. The soul-food chicken served here embodies the same passion seen in the manager. Please go ad try it!

このお店は、台湾のソウルフードを日本の方に楽しんでもらいたいというあつい店長さんの思いから始まりました。そして、店長さんのおすすめで、しかも、一番に人気の塩コショウベースのジャオヤンフエン味!これは、ぜひ食べてみるしかないでしょう!! 炎のような旨さと顔が隠れるほど巨大な大鶏排に圧倒されてしまうことこの名前がついたらいいですよ!! オリジナルのスパイスもあり、いくつかの中から選べるみたいなので、ぜひ選んでみて下さい!! オリジナルのスパイスと巨大な肉厚な大鶏排の夢のコラボレーションのこの味は、絶対に食べてみたいとわかりません!! 炎旨大鶏排のソウルフードは、店長さんの熱い思いと同じようですよ!!ぜひ、食べてみてください!!

En shi da ji pai / sin an ju 炎旨大鶏排 / 辰香珠渋谷店
12-12 Udagawa-cho, Shibuya-ku 渋谷区宇田川町12-12 | 03-6455-2207 | 12:00 ~ 22:00
Closed only on Jan 1 1月1日のみ定休



Serving Candied Strawberries Like No Other

今までのいちごあめとは一味違う!

17

Strawberry Fetish serves candied strawberries that you have never tasted before. You may think that it is just strawberries covered with syrup. But these candied strawberries are different. That is because the candy coating on the strawberries is thin and crispy, and the candied strawberries once they are coated on the sticks are kept chilled before being sold. That way, they taste much more delicious so you can enjoy them more. Served this way, the inherent taste of the strawberries is preserved, enabling you to sense the natural strawberry taste. The inside of the store is designed in such a cute way that you will want to take pictures of it. Before Strawberry Fetish opened, candied strawberries usually could only be eaten at festivals in Japan. To enable people to enjoy candied strawberries anytime, the owners opened this store. The candied strawberries really are very delicious, so we hope you try them.

ストロベリーフェチは今までにないイチゴあめです。よく見る「いちごあめ」でしょ?と思うかもしれませんが、ストロベリーフェチは違います。いちごあめのコーティングは、薄くてパリパリしていてお客さんがよりおいしく食べられるように冷えています!! また、いちご本来のおいしさを損なわないよう、商品は、いちごの味を生かした組み合わせになっています。お店の中は、写真を撮りたくなるようなデザインになっています。普段お祭りのときしか買えないのが残念だったことがこのおみせをはじめのきっかけだったそうです。とてもおいしいイチゴあめです。ぜひ、食べてみてください!



Strawberry Fetish ストロベリーフェチ
SHIBUYA109 B2F, 2-29-1 Dogenzaka, Shibuya-ku 渋谷区道玄坂2-29-1 SHIBUYA109 B2F | 03-3464-0525
11:00 ~ 18:00 | No holidays 無休

Handed Down from Long Ago and Loved by Generations

古くから受け継がれ親しまれている店 鳥竹

This Yakitori restaurant started after the war with the idea of serving large-sized and delicious yakitori for everyone to enjoy at any time. Of course, all the yakitori on skewers are popular, but in addition, so are the yakitori rice bowl and chicken rice. The manager's favorite items are the yakitori rice bowl; Chicken liver(sauce tasted) Motsuni, Tsumire; deep-fried items on skewers; and yakitori-style grilled chicken meatballs, neck meat, and soft-bone cartilage. The most popular takeout item is the yakitori bento (boxed lunch of yakitori and rice), but assorted yakitori and the hearty Toritake bento are also popular takeout items. Toritake is a place where customers have come to love and where they can feel at home. All the staff are passionate about preserving both the restaurant's atmosphere and its great tasting yakitori, keeping them just as they have always been since long ago.

このお店は戦後、前に喜んでもらえる大きな美味しい焼き鳥をいつでも食べてほしいという思いから始まりました。全ての串メニューが人気で特に焼き鳥丼やチキンライスが好評です。「焼き鳥丼・鳥肝のたれ・煮込み・首肉・つみれ・串カツ・つくね・なんこつ」が店長の好きなメニューだそうです。テイクアウトは「やきとり弁当」が一番人気ですが焼き鳥の盛り合わせやボリューム満点の「鳥竹弁当」も人気です。心許せる場所として古くから多くのお客様に親しまれているため、このお店と味を守っていくための熱い思いが鳥竹さんにはあります。



Toritake 鳥竹総本店
1-6-1 Dogenzaka, Shibuya-ku 渋谷区道玄坂1-6-1 | 03-3461-1627 | 12:00 ~ 23:30 | No holidays 無休

Making New Discoveries in Shibuya

観光客も住んでいる人も全世代が新しい自分になれる知らない渋谷

Member



A Spacious and Relaxing Place to View All of Shibuya

広くゆったりとした展望台

We found a place where you can have a view of all of Shibuya! But surprisingly, hardly anybody knows about it. The place is Space 428 in the Shibuya Ward building. There, you can enjoy a panoramic view of Shibuya. I recommend it not only because it has a beautiful view but also because it is spacious and quiet too. In Space 428, a variety of chairs have been arranged for you to sit on and relax. I asked Mr. Matsuda who works there a few questions and he replied, explaining, "The previous Shibuya Ward building was old and a new one had to be built, especially after the Great East Japan Earthquake in 2011 when windows broke and the building was deemed to be precarious. The current Shibuya Ward building was rebuilt and completed in 2019. An average of 700 to 800 visitors a day come to the ward office. Space 428 is sometimes used for events and press conferences, and many people come here for a change of pace or to take a break. Also, Mr. Matsuda told us that the best time to view Shibuya is when the lights come on, especially on crystal-clear, winter nights. By the way, the best view is when you look toward the direction of the Parco department store. Mr. Matsuda's hope is for a lot of people of all ages to come and change Shibuya. He wants everyone to enjoy the view because it is so easy to go to Space 428. If you are interested, you should please come and visit Space 428. An added plus are the chairs, which are soft and comfortable.

渋谷区役所スペース428は、渋谷の景色を一望できる場所です。渋谷区役所スペース428は景色がすごくきれいなところと広く静かなところ、いろいろな椅子があるのでゆったりとできるところがあるのでオススメです。スペース428では松田さんに質問しました。渋谷区役所は古く、2011年に東日本大震災で窓ガラスが割れてしまい危険だったため、2019年に新しく建て替えたそうです。渋谷区役所には、一日平均700人から800人来る方がいるそうです。その中でもスペース428はイベント会場や記者会見に使われることがあり気分を変えるために来る方や、休憩のために来る方が多いそうです。また、渋谷が一番きれいに見られる時間帯は、明かりがってきた時間帯や冬の夜だそうです。ちなみに松田さんのおすすめの景色は、バルコ方向だそうです。松田さんはこれからのいろいろな世代の人が渋谷を変えてほしいという思いがあるそうです。誰でも気軽に来ることができるため景色を楽しんでほしいとおっしゃっていました。ぜひ興味をもったかたは一度行ってみてください。それに、渋谷区役所の椅子は、フカフカしていて座り心地が良いのでぜひ来てみてください。



Shibuya Ward staff
Masayoshi Matsuda
松田 真佳さん 渋谷区役所

Space 428 (Shibuya City Office 15th floor)
スペース428 (渋谷区役所15階)
1-1 Udagawa-cho, Shibuya-ku 渋谷区宇田川町1-1 | 03-3463-1211
8:30 ~ 17:00 | Saturday, Sunday, and public holidays 土日祝日定休



A Quiet Café in the Middle of the Bustling City

都会と違う静かさのあるフグレン

We found this cafe while walking along a promenade in Shibuya. Fuglen is a modern and stylish coffee shop with white walls. It originated in Norway and has fans who are so passionate about its coffee that they claim it would be worth a plane ride to Norway just to drink the best coffee in the world. We recommend that you go to Fuglen when you want to take a break with your friends or when you want to relax. It is located in a quiet part of Shibuya, so you can get away from the hustle and bustle of the city. It features a red bird as its symbol. The red bird is a migratory bird called a tern. The reason that this red bird was adopted as the shop's symbol is because this shop wants to be like a migratory bird that flies from place to place and gathers the good parts of every place it stops before flying off to a new place. The staff is always smiling and friendly, even to newcomers. We hope that you will go visit Fuglen where the staff will be sure to give you a kind and warm welcome.

渋谷の遊歩道にカフェ発見!! フグレンは白い壁に包まれ、モダンでおしゃれなルウェー発のコーヒー屋さんで、「飛行機に乗っていく価値がある。世界最高のコーヒー」とも言われているほど人気のコーヒー屋さんです。友達と一息つきたいときや落ち着きたいときにおすすめです。このお店は渋谷の中では静かなところにあるため周りのうるささから解放されるような気持ちになれるのです。赤い鳥のマークが特徴! ちなみに赤い鳥はアジサシという渡り鳥です。なぜこのマークかという立ち寄った土地ごとの良い部分を取り、新たな土地へ飛びたつ渡り鳥のようなお店にしたいという思いがあるからです。店員さんは初めての人でも優しく接してくれ、いつも笑顔でいてくれます。そんな優しく温かく迎えてくれる店員がいるコーヒー屋フグレンにぜひ一度行ってみてください。

FUGLEN TOKYO フグレン トーキョー
1-16-11 Tomigaya, Shibuya-ku 渋谷区宮ヶ谷1-16-11 | 03-3481-0884
Monday to Wednesday 月~水: 7:00 ~ 22:00 Monday to Wednesday 木~日: 7:00 ~ 25:00 | Irregular holiday 不定休



How about Drinking a Unique Coffee Depending on Your Mood?

気分に合わせて飲める世界に一つだけのコーヒーいかが?

We found a coffee shop in an unexpected place. The iced coffee is so good, it's amazing! The coffee shop asks each customer what their ideal cup of coffee is and what flavor they want to drink, before making it. The location is a little difficult to find because it is in a residential area. In spite of this, the shop staff hopes you will think, "I still want to go there, even if it's a little inconvenient." They also strive to make it a place that everyone gets excited about. And they hope to make it a place where people want to come back. The manager's dream is to open a branch in the middle of New York City with the shop's colleagues and show people how great Japanese people are at making coffee! I want to compete with the best and show them that. Rostro is a wonderful shop where you can get a feeling for the manager's dream. Please go and enjoy the taste of coffee at Rostro and choose the coffee that satisfies what you are in the mood for that day.

意外なところにあるコーヒー屋を発見!! アイスもとてもおいしくて最高!! このお店は一人一人のお客さんに理想の一杯や飲みたい味を聞いてから作ってくれます。場所は住宅街の中で少し分りづらいところがありますが「少し不便でも行きたい!!」「みんながワクワクするお店にすればいい!!」「また来たるお店にしたい!!」という思いでお店をやっています。店長さんは夢として、お店の仲間と一緒にニューヨークの真ん中で開き、「どーだ、日本人ってすごいだろ!」と勝負し、見つけたんです。店長さんの夢がふれる素敵なお店です。ぜひ皆さん、気分に合わせてコーヒーを選び、ロストロの味を楽しみに行ってみてください。

ROSTRO ロストロ
1-14-20 Tomigaya Shibuya-ku 渋谷区宮ヶ谷1-14-20 | 03-5452-1450 | All day except Tuesday 火曜以外 8:00 ~ 20:00 Tuesday 火曜 8:00 ~ 17:30 | No holidays 無休



A Restaurant Where the Owner-Chef Does Everything by Himself

シェフ一人で何でもこなすのであ〜る

We found a restaurant in a place where firewood is piled up in front, so the inside is hidden from view. Actually, the firewood outside is designed to keep the privacy of what's going on inside the restaurant! This restaurant serves fresh-seafood dishes and fresh-vegetable dishes using ingredients bought at the Toyosu market. That's why the owner-chef goes to the market himself in the morning. What's more, the owner-chef can make different dishes from time to time, that are not on the regular menu. The chef doesn't use garlic in any of the dishes. And if customers don't have any particular likes or dislikes, they can eat a variety of dishes. The hardest thing about running Petit Bateau is that it is a one-man operation, so cleaning up is a never-ending task. If it were us working there, we would collapse after just one day of work. Many of the people who come to the restaurant are all kinds of moms and dads in their late thirties to around 50 years of age. You should definitely go and enjoy the service and see the kitchen skills of the chef.

薪が積まれて、見えなくなっている。こんなところにお店を発見!! 美は外に薪が置いてあるのは、お店の中が見えないよう目隠しの工夫だそうです! このお店は豊洲市場で仕入れる新鮮な「魚料理」や新鮮で美味しい「野菜料理」が楽しめます。そのため店長さんは朝、自ら市場に向かっています。しかも、お店ではメニューにないものでも店長さんがその時々で違う料理を作ることが出来ます! 料理にニンニクなどは使っていないので、特に好き嫌いがなければお客様はいろいろな料理が食べられます。プチバトーを経営して大変だったことは、一人でやっているので、なかなか片付けが終わらないことだそうです。僕たちだったら1日手伝わただけで倒れそう大変です。お店に来る人の多くはお父さんや、お母さんたちくらいの年齢の方々(30代後半~50代くらい)を中心として様々です。シェフによるサービスや手さばきをぜひ一度見てみたいとうとうか。

Petit Bateau プチバトー
1F 4-20 Kamiyama-cho, Shibuya-ku 渋谷区神山町4-20 1F | 03-3485-9928
Weekdays 平日 18:00 ~ 24:00 Saturday 土曜 15:00 ~ 24:00 | Holidays/Sunday 日曜定休



Going to Shibuya for Healing

癒しぶや

Member



Shibuya-ku Kitaya Park
渋谷区立北谷公園
1-7-3 Jinnan, Shibuya-ku 渋谷区神南1-7-3

A New Secret Place to Take a Rest

新しい秘密の休憩場所

"What in the world is this park doing here???" This might be the first thing that comes out of your mouth when you find Kitaya Park, which is surrounded by buildings. Kitaya Park is a new park. It's near a Blue Bottle Coffee shop, the first one to open in Shibuya, and it is attracting a lot of attention! Kitaya Park is located in the area up the hill when you walk along Shibuya Park Avenue, which starts from Shibuya's Scramble Crossing in front of Shibuya Station and goes to Yoyogi Park. The area is full of tall buildings and Kitaya Park is smack in the middle of them. It is as if the park was supposed to be a secret place, a park that only you can find. It is a good place to relax and unwind in the middle of the city. Next to the coffee shop, there is a large terrace with a high ceiling. There are plenty of benches set up, and on a sunny day, this space is a great place to cool off! You can also keep your distance and relax. In addition, Kitaya Park has trees, benches, covered plazas, and other places to rest. If you find this secret spot, please come in. You'll be glad you did!

「あんなところに、こんな公園が!？」という場所にこんな公園が隠れていました。新しくできた公園が、北谷公園です!カフェ店「BLUE BOTTLE COFFEE(ブルーボトルコーヒー)」が渋谷初出店していて、注目されています!北谷公園は渋谷駅前のスクランブル交差点から代々木公園に抜ける「渋谷公園通り」の坂を上ったエリアにあります。周りには高いビルが多く、そんな中にひっそりとあります。ゆっくりくつろげる大都市の隙間のような場所であり、まるで秘密基地のようです。カフェエリアと隣接した大屋根エリアでは、天井の高い空間が広がっています。ベンチもたくさん設置されていて、日差しが強い日にはこのスペースで涼むのがおすすめです!ディスタンスを保ってゆっくりすることもできます。さらに北谷公園では、樹木、ベンチ、屋根付き広場などの休憩スポットがあります。ぜひ、北谷公園に来てみてください!

24

A Friendly Coffee Shop Welcoming You to Come in and Relax

お客様を歓迎し憩いの場であるコーヒースプリーム

Coffee Supreme originated in New Zealand in 1993. In Japan, Coffee Supreme opened on October 1, 2017 in the Okushiba area. The best thing about Coffee Supreme is that the seating area is airy and open, so it has a very welcoming atmosphere. The shop is pet friendly too, so dogs are also welcome here. You can bring your furry companions along and not have to worry about their safety. And the speed at which your orders are fulfilled is also an appealing feature. Coffee Supreme is a place for people of all ages, from children to the elderly. The coffee beans used at Coffee Supreme are extremely high quality, having been selected by the top 10 coffee roasters in the world. This is evidence of their high quality. The beans are used to make New Zealand-style coffee drinks, which are mainly espresso based. They look really good! Please come and try one!

ニュージーランドを拠点とするコーヒースプリームが、このコーヒースプリームです。2017年10月1日に奥渋谷にお店を開きました。コーヒースプリームの良いところはフルオープンでお客さんを歓迎してくれていることです。犬を店内に入れて良いため、安全についての心配もありません。そして商品が出されるスピードがとても速いことも魅力です。コーヒースプリームは子供からお年寄りまで幅広い年齢層に利用されています!コーヒースプリームで使用されているコーヒーストリー豆は、世界のコーヒーストリーTOP10に選ばれるほどのクオリティの高いものです。その豆によって、こだわりを生かしながらエスプレッソメインのニュージーランドスタイルのコーヒーストリーをつくっています。本においしそう!ぜひ来てみてください!



Coffee Supreme Tokyo コーヒースプリーム トーキョー
42-3 Kamiyama-cho, Shibuya-ku 渋谷区神南42-3 | 03-5738-7246
Weekdays 平日 8:00~17:00 Holidays 休日 9:00~17:00 | No holidays 無休

Beautiful Nature in the Heart of a Big City

大都会の中にある大自然に囲まれた公園

If you have ever been to Shibuya, you probably got tired of seeing buildings, buildings, and more buildings. We are sure people who go to Shibuya say things like, "There's no way to find a natural, open space where we can take a rest." And possibly some people comment, "There is no place in Shibuya that has been left untouched in its natural state." Well, you are in luck because there is such a place. If you want to take a break and rest in an open space among natural surroundings, then how about going to Nabeshima Shoto Park? This park is located only 20 minutes away on foot from Shibuya station. It has not only recreational equipment like playground equipment, benches, and a sandbox for toddlers but also general facilities such as toilets and vending machines. According to a ward staff, Mr. Yamada, "The most important feature of the park is the large pond in the center of the park. The pond was part of a tea garden built by a feudal lord named Naotada Nabeshima in 1876. The pond still remains to this day and is home to various wildlife such as turtles and carp. And because the pond is still here from long ago, people can enjoy running around it and take in the beautiful scenery of all the different plants and flowers." When we asked Mr. Yamada what kind of park it is, he answered, "It is a park blessed with nature. I think it is a people-friendly park where you can relax." In addition, we asked the same question to some elementary school students who attend a nearby school. They said, "It's bursting with nature, and because of its large size, it's easy to play in." All kinds of people of all ages enjoy going to this park. Nabeshima Shoto Park is a natural oasis amidst the concrete jungle of Shibuya. Please, come, visit, and relax in Nabeshima Shoto Park!

渋谷に来た人はきっとビル、ビル、ビルと多くの建物で疲れたと思います。「自然の中で休憩できるような場所を探せるわけがない。」「渋谷の中心には自然なんかない。」と思った人、ありますよ!自然の中で休憩したい人は綱島松濤公園なんていかがですか?綱島松濤公園は渋谷駅からたったの20分のところにある大自然。遊具やベンチ、幼児用砂場だけでなくトイレや自動販売機といったインフラ設備も整っています。山田さんによると、「何より公園の中央にある大きな池がポイントです。この池は昔(明治9年)、綱島直大という大名が開いた茶園に使っていた水が残って今に至っています。そこにはカメやコイなどの様々な生き物がいます。様々な植物ときれいな景色を楽しんでほしい」とのことです。また、綱島松濤公園はどのような公園ですか。と質問すると、「自然にめぐまれている、人にやさしい公園でくつろげると思います。」と答えてくださいました。近くの学校に通う小学生たちも「自然があって、広いからとても遊びやすい!」と絶賛!老若男女問わず色々な人が利用しています。今ではコンクリートジャングルである渋谷の中の大切な自然。綱島松濤公園にぜひ来てみてください!



Shibuya Ward staff
Tsuyoshi Yamada
山田 剛さん 区政資料コーナー



Shibuya-ku Nabeshima Shoto Park 渋谷区立綱島松濤公園
2-10-7 Shoto, Shibuya-ku 渋谷区松濤2-10-7



Enjoy Playing Board Games or Just Taking It Easy

ボードゲームと安らぎの空間

The flagship Jelly Jelly Café in Shibuya opened in September 2011. It is very close to our school. It is a cafe where everyone can enjoy having fun by playing board games that come from around the world. The café has a huge assortment of games that range from very simple to very difficult. In fact, there are over 1,000 different types of games in the café. Board game experts and beginners can have fun playing. When you play and get tired or need to go, you can just leave in the middle of a game. Youngsters under elementary-school age can also play, as long as they are accompanied by an adult. In addition to board games, there are also many books available to read. The café has a relaxed atmosphere where people can enjoy their own time and space to themselves. The café is only a 10-minute walk from the Hachiko Exit of Shibuya Station, so people who live outside of Shibuya can easily come here. Whenever you are in Shibuya, be sure to pay a visit!

JELLY JELLY CAFE 渋谷本店は2011年9月にオープンしました。私たちの学校のすぐ近くです。世界中にあるボードゲームをだれでも手軽に楽しめるカフェです。簡単なものから難しいものまで、たくさん種類のボードゲームがあります。その種類も豊富で、店内には100種類以上のゲームがあります。ゲームの途中で自由に出てくることもでき、ボードゲームが好きな人から初心者の人まで楽しむことができます。ちなみに、小学生以下の人でも、大人と一緒にいれば遊ぶことができます。ボードゲームだけでなく、本もたくさんあり、多くの人が快適に過ごせる空間が広がっています。渋谷駅ハチ口より徒歩10分ぐらいの場所にあるので、渋谷以外の人も気軽に來ることができます。渋谷に來た際は、ぜひ訪れてみてください!

JELLY JELLY CAFE ジェリージェリーカフェ
Udagawa-cho 10-2 Shin Tokyo Building 202, Shibuya-ku 渋谷区宇田川町10-2新東京ビル202 | 03-6809-0574 | 13:00~23:00 | No holidays 無休

Perfect Place to Rest Your Body and Mind

心も体もリラックスのできるカフェ

Cafe Takagi Klavier serves drinks such as coffee and tea; a variety of cakes; and its specialty, marjoram curry and other food. The cafe is run by a company that rents out, repairs, and tunes pianos. The café's focal point is the grand piano placed in a large, open space. This café is based on a new concept for a café, meaning its purpose is to make you feel relaxed while listening to music, enjoying the marjoram curry and other food, and drinking a cup of coffee or tea. As the writer of this article, I actually went to Cafe Takagi Klavier and was able to experience for myself a feeling of relaxation that came over both my mind and body while having a delicious meal. It's such a great café, so why don't you go to Cafe Takagi Klavier and experience a relaxing time for yourself.

カフェ タカギクラヴィアではコーヒーや紅茶の他、各種ケーキや名物・マジョラムカレーなどを提供してくれました。カフェを経営しているのはピアノを貸し出ししたり修理したり調律したりする会社です。グランドピアノを備えたサロンに併設しているのが特徴です。このカフェは、新感覚のカフェです。音でリラックスを感じさせてくれる、提供してくれるコーヒーや紅茶、マジョラムカレーなどの食事でもリラックスを味わうことができます。この記事を書いている僕自身もカフェ タカギクラヴィアに実際に行き、美味しい食事を食べながらのすごく心も体もリラックスをすることができました。そんないいカフェなので、是非カフェ タカギクラヴィアに来て、癒されてみてはどうでしょうか?

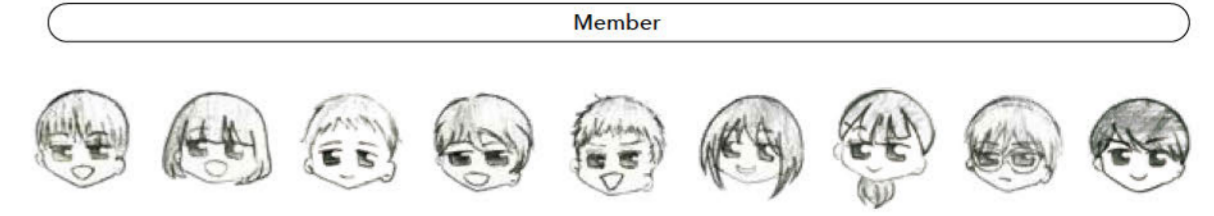


Cafe Takagi Klavier カフェ タカギクラヴィア
1-26-4 Shoto, Shibuya-ku 渋谷区松濤1-26-4 | 03-3469-5332 | 11:00~22:00 | Holiday/Monday 月曜定休

26

Traditional and Retrospective

新しいだけじゃない～新旧の歴史～



28

The Undisputed Symbol of Shibuya

これぞ!渋谷のシンボル!

Nowadays, everyone knows Shibuya, but Hachiko the dog had a lot to do with making Shibuya famous. In 1932, when Shibuya was starting to become famous, people talked about a dog that was always waiting for its owner in front of Shibuya Station. Eventually, Hachiko's story was written in newspapers, making Shibuya famous. In fact, many people came to Shibuya just to see Hachiko. While the story of Hachiko is famous, there are some differences about what really happened. According to the story, Hachiko used to go to Shibuya station together with his owner, Ueno-san, every morning, but in reality, they did not always go together. Then two Hachiko statues were made, the first and the second. Why? Because the first one was destroyed in the Second World War. Since there were many people who did not want Hachiko to ever be forgotten, they decided to build the second. We have two questions. One is about the statue of Hachiko. Why did people build the statue of Hachiko before he died? The reason is that Hachiko lived longer than most dogs. The second question we have is about Hachiko Day. Why is it on April 8th? Hachiko passed away on March 8th, and his birthday was November, so April 8th is neither his birthday nor the date of his death. The reason is April 8th is the day on which Hachiko's memorial service was held. As you can see, there are still lots of things that we still don't know surrounding Hachiko and the statue. We encourage you to use it as a meeting place.

今では誰もが知っている渋谷ですが、知られるまでにはハチが大きく関わっていました。渋谷が有名になり始めた1932年に、いつも渋谷駅の前で飼い主を待っている犬がいると話題になりました。ハチが新聞にのったことから渋谷が有名になり、ハチだけを目的に渋谷に来る人も多くなりました。有名なハチ公物語ですが、少し違うところがありました。物語の中には、ハチは朝、飼い主の上野さんといつも一緒に渋谷駅に行っていることになっていますが、本当は毎日駅に行っていなかったのです。ハチ公像には初代と二代目がありますが、初代が戦争で無くなってしまいましたが、いつの時代でもハチのことを忘れてほしくないと思う人たちが多数いたことから、二代目を建設しようとして立ち上がり、建設されることとなりました。自分が疑問に思ったことが二つあります。一つ目はなぜハチが死ぬ前にハチの銅像を作ったのです。それは、ハチが病気で死にそうになり、生きていられるうちに像を造ってあげたいと多くの人が思ったためです。二つ目は、四月八日はハチの日ですが、ハチの命日は三月八日で、誕生日は十一月なので誕生日にも命日にもかさなっていないのに、なぜ四月八日はハチの日ののかと思ひ、話を聞くと四月八日はハチの慰霊祭の日となっていました。このように、まだまだ知らないことがいっぱいあるハチ公像です。ぜひ待ち合わせの場所として使ってください。



Hachiko Statue 忠犬ハチ公像
2-1 Dogenzaka, Shibuya-ku 渋谷区道玄坂2-1

Shibuya Folk and Literary Shirane Memorial Museum
Keita Matsui
松井 圭太さん
白根記念渋谷区郷土博物館・文学館



A Retro Coffee Shop with 1,000 Cups!

カップがたくさん!レトロなコーヒー専門店「茶亭羽當」

Satei Hato opened in 1989. In those days, it was becoming obvious that the number of fast-food restaurants was increasing while at the same time places where people could leisurely linger over a cup of coffee were becoming fewer and fewer. Today, the shop is popular mainly among younger people in their late teens and early twenties, but around the time Satei Hato opened, most customers were office workers, especially bank employees. The reason why it has been able to keep going for 32 years, even though a lot of things have happened in the meantime, is because of its determination to stick to its own style and not be influenced by the times. The most popular item on the menu at Satei Hato is the Ole-Glace, a drink that has separate layers of coffee and milk. The sophisticated taste of the popular Ole-Glace is similar to cafe au lait. And the perfect accompaniment to coffee is one of the single-sized cakes. Satei Hato makes about 100 individual cakes every day. And it's interesting to note that about 80% of the customers are regulars. So, to ensure that customers can have a unique experience every time they go, Satei Hato serves coffee, using its 1,000 different cups. Even amidst the COVID-19 situation, Satei Hato finds joy in the smiles of its customers. Please go there and try it.

29



Satei Hato 茶亭羽當
1-15-19 Shibuya, Shibuya-ku 渋谷区渋谷1-15-19 | 03-3400-9088 | 11:00 ~ 23:00 | No holidays 無休



After Ending Its Western Menu It Now Serves Chinese Food

西洋料理店から中華料理店になった店

Seiyoken was founded in 1914 as a restaurant that originally served western food, but it switched to serving Chinese food in 1964. However, Seiyoken still serves the ever-popular omelet-covered chicken rice (omu raisu) that became its specialty when it served western food. Now the summer menu is popular, especially the three cold-noodle dishes it adds to its line up during the hot season. They are jajamen (cold noodles topped with soy-bean paste and ground pork Beijing style), hiyashi chuka (cold Chinese-style noodles with various toppings), and hiyashi tantanmen (noodles in a chilled but spicy sesame-based sauce with chili oil, Sichuan pepper, minced pork, and leafy greens). These are all welcome additions to beat the heat. In addition to these, there are lots of other delicious favorites such as the already mentioned omelet-covered chicken rice as well as mabo tofu (a spicy dish of tofu, chili, and minced meat). Seiyoken is committed to using only the freshest ingredients like vegetables and meat, and spends a lot of time every day getting them ready to cook. The restaurant is located near Aoyama Gakuin University, so it is frequented by the university's students and faculty, as well as by office workers too, so the restaurant strives to make food that is reasonably priced to suit its customer base. This is what makes Seiyoken what it is—a restaurant with a thoughtful owner who serves delicious food. You should go for a good meal.

Seiyoken 精陽軒
2-1-9 Shibuya, Shibuya-ku 渋谷区渋谷2-1-9 | 03-3400-6334 | 11:00 ~ 15:30 | Holiday: Saturday, Sunday, Holiday 土日祝日定休

30

精陽軒は1914年(大正3年)創業で、1964年に中華料理店になりました。精陽軒がまだ西洋料理店だった時から人気のオムライス、中華料理店になった今でも提供されています。今は夏のメニューが人気です。例えばジャージャー麺や冷やし中華、冷やし担々麺です。今の季節にはうれしいメニューです。そのほかにもオムライスや麻婆豆腐などおいしい料理がいっぱいあります。料理に使っている食材の野菜や肉などは新鮮なものを使うようになっています。毎日仕込みをしています。青山学院大学が近く、学生や教職員、サラリーマンの方々が多く来店しています。来店してくれる方々にあった優しい価格で提供しています。このような店主さんのやさしさもありおいしい料理を提供してくれる精陽軒。ぜひ行ってみてください。

Serving Sukiyaki for More Than 140 Years

明治時代から続くすき焼き屋

Matsukiya opened for business in 1880. In 1933 it moved to its current location. Matsukiya is fastidious about what it serves. The food must be in-season, delicious, and fresh. Matsukiya makes nothing but delicious food, insisting that hot food must be served hot and cold food must be served cold. Everyone at Matsukiya puts their whole heart into making sure that customers go home happy because of the delicious food. The waitstaff always make it a point to look at customers while serving and provide hospitable service that is sincere and meets each and every customer's expectations for coming. And to ensure that no customers leave dissatisfied ever, all the staff at Matsukiya are committed to serving by being careful and attentive and by paying meticulous attention to detail.

松木家の創業は、明治13年で現在の場所に移動したのは昭和8年です。松木家では、旬のもの、おいしいもの、新鮮なもの、熱いものは熱いうち、冷たいものは冷たくおいしいものを作っていて、あまりこだわりはもたないようになっています。お客様がおいしいと喜んで帰られるよう、心を込めて作っています。お客様の顔をなるべく見て料理を出すのと、お客様一人一人の目的に合ったサービスを心がけています。そしてお客様に不快感を与えないよう丁寧にお出しし、自配り、気配り、心配りを大切にしています。

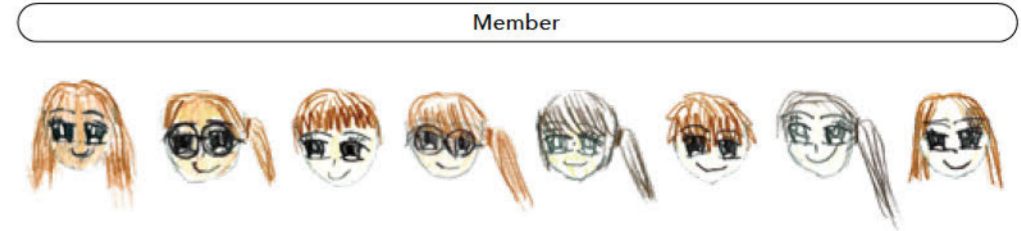
Sukiyaki and Shabushabu Restaurant Matsukiya すき焼き・しゃぶしゃぶ 松木家
Matsukiya building, 6-8 Manuyama-cho, Shibuya-ku 渋谷区円山町6-8松木家ビル | 03-3461-2651 | 12:00~15:00 17:00~22:00 | Holiday: Sunday, Holiday 日曜祝日定休



31

Limited-Edition Souvenirs of Shibuya

旅の最後にも買いたくなるお土産 ～魅力あふれる渋谷限定グッズ～



32

Baking "Mou Stump" a Popular Bread Crispy on the Outside and Fluffy on the Inside

サクサクふわふわ食感の「ムーの切り株」はいかが？

"Pan To Espresso To Machiawase" or "Bread and Espresso and Gathering Place" opened in Miyashita Park in Shibuya in order to attract many people who gather in the area. Many customers who go to the store are in their early twenties to early thirties. Many of the items on the menu are egg-inspired dishes. In fact, the store's interior colors are yellow and white like an egg. The chairs outside the restaurant are made from natural driftwood, which gives the restaurant a warm and friendly atmosphere. The chairs were made by a baker who trained in France. Among the food served at "Bread, Espresso, and Gathering Place", the "Mou Stump" is our recommendation because it has a rich, buttery taste and is crispy on the outside and fluffy on the inside. The name "Mou Stump" comes from the dough used to make "Mou", which is the shop's most popular bread. And the word "stump" because the bread is shaped like a tree stump. But the Mou Stump is shaped differently from the standard "Mou bread". The stump looks like it has annual tree-rings when you see it from the top. Also, Mou Stump has rock salt on it. This is because the Mou Stump is sweet, so the salt goes well to balance the sweetness. Be sure to stop by when you're in Miyashita Park!

「パンとエスプレッソとまちあわせ」は、たくさんの方にふらっと寄ってもらったために若者の多い渋谷の宮下パークに作られました。お店には、20代前半～30代前半のお客さんが多く来ていて、卵を使った料理が多いことから、お店のイメージカラーは黄色と白になっています。お店の外にあるイスは天然の流木を使って作っていて暖かみがあって優しい雰囲気になっています。フランスで修業してきたパン職人が作っているそうです。

「パンとエスプレッソとまちあわせ」の商品の中で「ムーの切り株」はバターたっぷりではサクサク、中はフワフワ食感が楽しく、私たちがおすすめ！「ムーの切り株」の名前の由来は、お店で一番人気の「ムー」というパンの生地を使って、少し作り方を覚えて作っています。上からの見た目が年輪みたいなので、「ムーの切り株」という名前になっています。また「ムーの切り株」には、岩塩が乗っています。これは「ムーの切り株」が甘いので、味のアクセントにしています。ぜひ、宮下パークに行ったときはふらっと寄ってみてください！



Baker
Mai Kumagaya
熊谷 舞さん 料理人

BREAD, ESPRESSO & MACHIAWASE パンとエスプレッソと待ち合わせ
MIYASHITA PARK South 2F, 6-20-10 Jingumae, Shibuya-ku 渋谷区神宮前6-20-10 MIYASHITA PARK South 2F | 03-6805-0830 | 8:00 ~ 23:00 (モーニング 8:00 ~ 10:00 ランチ 10:00 ~ 15:00 カフェ 15:00 ~ 18:00 デイナー 18:00 ~ 23:00) | No holidays 無休

Hachiko goods featuring the image of Hachiko's cute, round face

まるくてキュートな顔をした、渋谷のハチ公グッズ特集！

"SHIBUYA HACHIKO" is the name of the cute character of a dog that was created in the image of the real dog "Hachiko", and which has been registered by the Shibuya City Tourism Association. These days you can find a huge variety of Shibu Hachi goods that are based on the true story of the faithful dog Hachiko that has become synonymous with Shibuya and world famous. Among all of the hundreds of Shibu Hachi goods, the one that we are particularly fond of is the round, soft, fluffy cushion on which only Hachiko's face is printed on one entire side. What is really appealing about the cushion is the cozy feeling it gives to any room when you simply place it on a sofa or bed, for example. It is really popular among young people in their 20s and 30s, especially those who have their own rooms to decorate. The full-face cushion was created in order to highlight Hachiko's cute, round face and make it stand out even more. We hope you will buy one.

SHIBUYA HACHIKOは渋谷区観光協会公式のキャラクターです。渋谷の代名詞であり世界的に有名な忠犬ハチ公をデザインしたグッズがいろいろあります。その中でも、ふわふわで丸くてかわいいフェイスクッションは、わたしたちのおすすめ！フェイスクッションのこだわりは、部屋に置くだけで、雰囲気があたかくなるところ。20~30代に人気で、自分の部屋を持っている人にはおすすめです。HACHIKOのかわいい顔をより目立たせたいのでフェイスタイプにしよう。ぜひ買ってみてください。



SHIBUYA SKY SOUVENIR SHOP 渋谷スカイ スーベニアショップ
Shibuya Scramble Square 46F, 2-24-12 Shibuya, Shibuya-ku 渋谷区渋谷2-24-12 渋谷スクランブルスクエア46F
03-6427-3261 | 10:00 ~ 22:30 | Irregular holidays 不定休

Honey Made Right in the Heart of Shibuya

『大都会』渋谷で作られた渋谷のはちみつ

Shibuya Honey is naturally produced honey, made right in Shibuya, so, it makes an ideal gift. The honey comes in two sizes. One is the 36-gram "Tasting Size". And the other one is the 125-gram size for those who want a bigger size or who plan to use a lot of honey. You can make delicious desserts if you use this Shibuya honey in your homemade sweets. Of course, you can enjoy it "as it is" because it has great honey aroma and flavor. The delicious taste of this honey comes from the beekeepers' taking great care of the honey bees. They check on them and make sure that nothing happens to them, carefully raising them to produce this wonderful honey. I recommend you go and buy some.

『渋谷のはちみつ』は、渋谷の自然から渋谷で作られているはちみつです。なので、お土産としておすすめ！このはちみつには2種類の大きさがあり、「まずは試したい」という方は36gを。そして「また買いたい」「はちみつをたっぷり使いたい」と思ったら125gの商品を買ってはいかがでしょう。『渋谷のはちみつ』はお菓子里に使うととってもおいしいものが作れます。また、そのまま食べてもおいしく、ハチミツの香りや味を感じられます。このおしいさは、毎週養蜂場にミツバチの世話のために行き、蜜の具合などを確認して、とても大切に育てているからこそのもので、ぜひ買ってみてください。

Shibuya Honey L'ABEILLE はちみつ専門店ラベイル
Shibuya Hirarie ShinQs Toyoko Norenagaoi B2, 2-21-1 Shibuya, Shibuya-ku 渋谷区渋谷2-21-1 渋谷ヒカリエ ShinQs 東横のれん 地下2階 | 03-3461-1090
10:00 ~ 21:00 | Irregular holidays 不定休



Pie-dough Snacks in Limited-edition Packaging Inspired by the Scramble Crossing

スクランブル交差点をイメージした限定パッケージ！

coneri (with a small "c") specializes in serving snack-sticks made from pie dough. The shop is located in Shibuya Scramble Square. What is special about the snack-sticks is that they are made by hand from domestic flour and a secret blend of other ingredients. The stick-snacks are shaped somewhat like bread sticks, so they are easy to eat. The shop makes various kinds of dipping sauces to go together with the snack-sticks, so this is a new concept for stick-snacks in Japan. These snacks are targeted generally to people in their 20's up to their 40's, so some of the stick-snacks and dipping sauces go well with alcoholic drinks. And then, some of the snack-sticks are sweet. There are many different flavors of dipping sauces. The choice of sauce depends on each customer's choosing, on their mood and on the day when they go. The staff at coneri is particular about both the snack-sticks and dipping sauces. The snack-sticks are made by stretching the pie dough and folding it into around 1,000 layers. This ensures that you will enjoy a crunchy texture like no other. There are two types of coneri sticks: those that are already flavored and ready to be eaten as they are (such as maple or beet sugar flavor), and those that are plain and made to go with your choice of dipping sauce.

coneriは、渋谷スクランブルスクエアにあるパイ専門店です。こだわりは、国産の小麦粉などを秘密の配合でブレンドしたパイ専用のこねり粉を使い、職人の手わざでパイを仕上げている点です。パイがスティック型で食べやすい形状になっており、パイとディップソースをかけあわせる日本では新しい発想のパイです。20代~40代をターゲットにしているため、ディップソースは、お酒に合うものや、甘いものなどいろいろな種類があります！実際に食べてみましたが、いろいろな味のディップソースがあるので、その日、その人、その気分ですべて！coneriはパイにもディップソースにもこだわりがありますが、その中でもconeriのバイはなんと、約1,000層の生地を伸ばして重ねて作っているの、他にはないサクサク食感が味わえます。そして、coneriのパイでも、メープルやりんご糖などそのまま食べても美味しいパイや、自分の好きなディップソースと合わせて楽しむシンプルなパイなどいくつかの味があります！

coneri ecute edition Shibuya
coneri エキュートエディション渋谷店
Shibuya Scramble Square 1F, 2-24-12 Shibuya, Shibuya-ku 渋谷区渋谷2-24-12 渋谷スクランブルスクエア1F | 03-3498-2345 | 10:00 ~ 20:00 | Irregular holidays 不定休

The Sauce Loved by Shibuya Locals

地元で愛されるハチ公ソース

The founder of Hachiko Sauce was Ogawa Reizo, the grandfather of the company's current president Tsubaki-san. Ever since Hachiko Sauce was released for sale in 1946, it has been sold exclusively in the Shibuya area under the following two commitments: Always making sure that the taste of the sauce, which was fastidiously looked after by the founder, never changes; and Always making sure to deliver the same, never-changing taste to longtime customers who have faithfully continued to use the sauce over the years. The sauce that we recommend is the slightly sweet tasting Fruit Sauce, which as its name implies, is jam-packed with a variety of fruits. Of course, it tastes great on yakisoba (fried noodles); however, did you know that just a little of it added to curry can enhance the curry's taste to give it a higher dimension of flavor. Another point we want to emphasize is the package itself. The use of the old-time label with a retro feel adds another dimension to the sauce's appeal. And speaking of the label, one thing that everybody wonders about is why the Hachiko logo only on the Worcestershire sauce is red. Well, we will never know because the reason remains a secret to this day, as it was known only to the founder who took it to his grave when he passed away.

ハチ公ソースの創業者は現社長・椿さんの祖父、小川礼蔵さんです。ハチ公ソースは昭和21年の発売から「創業者の守ってきた味を大切にしたい」「昔からずっと使ってくれているお客様に変わらぬ味を提供したい」という思いを持って渋谷地域限定で販売しています。おすすめは、フルーツがたっぷり入った少し甘いフルーツソース！ウスターソースは焼きそばはもちろん、カレーの隠し味としても使えます。そして、私たちのおすすめポイントは、レトロ感のあるパッケージ！あえてレトロ感のあるラベルを使用しています。(ウスターのハチ公マークだけが赤いのも気になるところ。亡くなった創業者の礼蔵さんにしか分からない秘密ですね。)

Kitano Ace Shibuya Tokyu Food Show Shop
北野エース 渋谷東急フードショー店
Shibuya Mark City B1, 1-12-1 Dogenzaka, Shibuya-ku 渋谷区道玄坂1-12-1 渋谷マークシティ地下1階 | 03-6455-3905
10:00 ~ 20:00 | No holidays 無休

