

HUMAN-CURATED PDF DINING GUIDE

Tempura Iyasaka

天婦羅 いやさか

Tokyo Station Tempura Dining Guide

Tokyo Station / Marunouchi

Mobile-first

Actionable

Human-curated



PREPARED BY

Mark J.Z

Founder / Curator, Japan Dining Concierge. Japan-based hospitality professional with 20+ years of experience in hotel and dining operations.



Quick Guide

Open this guide before entering Shin-Marunouchi Building. Use the 5F entrance photos to identify the storefront, then keep the food page ready when choosing between a shrimp-focused bowl and the anago option.

[Open in Google Maps](#)

[Official Website](#)

[Tabelog](#)

WHY THIS FITS

A practical choice for travelers who want polished tempura without leaving the Tokyo Station area. The restaurant combines counter dining with tables, making it useful for sightseeing days, business-area visits, couples, and small groups.

HOW TO USE THIS GUIDE

Open this guide before entering Shin-Marunouchi Building. Use the 5F entrance photos to identify the storefront, then keep the food page ready when choosing between a shrimp-focused bowl and the anago option.

CONFIRM BEFORE VISITING

Recheck the latest hours, reservation conditions, evening service charge, current tendon names, and dietary details before visiting.

TIMING STRATEGY

For a smoother lunch, arrive before the central lunch rush. Reserve ahead if the chef's counter or a course is important.

BEST FOR THIS TRIP

A polished tempura lunch or dinner beside Tokyo Station, with counter and table seating in an easy-to-find major building.

WHAT TO ORDER

Mark's Choice and Signature Dish



MARK'S CHOICE

Shrimp & Anago Tendon

Mark's preferred direction: shrimp with anago, or conger eel, over rice. The public menu lists Anago Tendon; ask staff to confirm the current bowl name and composition.



SIGNATURE DISH

Premium Shrimp Tendon

A generous shrimp-focused tempura rice bowl. The public multilingual menu lists Premium Shrimp Tendon at JPY 3,080, but current price and contents should be confirmed.

ORDERING NOTES

- Choose the shrimp-focused bowl when you want a clear, generous tendon lunch.
- Choose the anago direction for Mark's preferred ingredient and a more distinctive tempura texture.
- The public menu lists Premium Shrimp Tendon and Anago Tendon; confirm current names, prices, and contents.
- For counter dining or a full course, reserve ahead and confirm the selected seating format.

VISUAL CHECK

Entrance & Interior Visual Check

Use all four images to identify the 5F storefront and preview the table and chef's-counter atmosphere before entering.



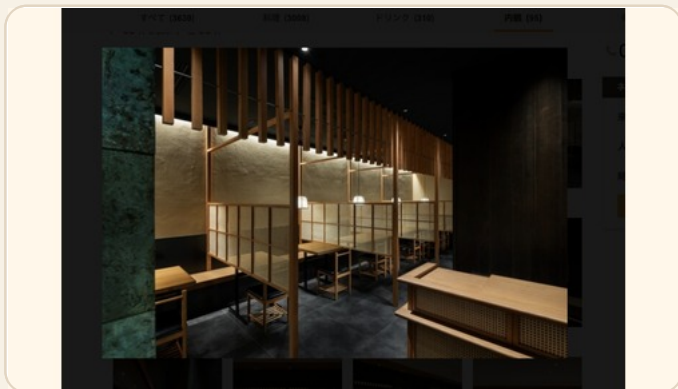
ENTRANCE / EXTERIOR

Close view of the noren curtain and entrance on the 5th floor.



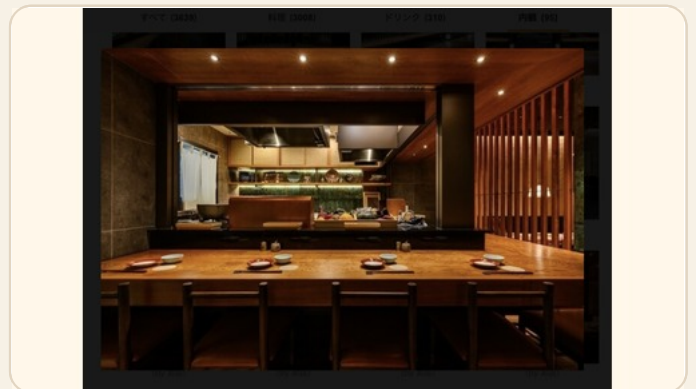
WIDE EXTERIOR

Wide view of the storefront inside Shin-Marunouchi Building.



INTERIOR / TABLES

Shows the calm modern-Japanese table seating and partitions.



INTERIOR / COUNTER

Shows the chef's counter for a more direct tempura experience.

VISUAL CHECK MEMO

Go to Shin-Marunouchi Building 5F and look for the white lyasaka noren. The interior offers both a focused counter and calmer table seating.

Access, Hours, Reservations

ACCESS & HOURS

ADDRESS

Shin-Marunouchi Building 5F, 1-5-1 Marunouchi, Chiyoda-ku, Tokyo 100-0005

ACCESS

Inside the Shin-Marunouchi Building on the 5th floor. About 1-2 minutes from Tokyo Station's Marunouchi North Exit.

HOURS

Lunch 11:00-15:00 (last order 14:30). Dinner 17:00-23:00 (last order 22:00); Sundays and public holidays 17:00-22:00 (last order 21:00).

CLOSED DAYS

Generally open daily, except January 1 and building inspection days. Confirm current notices before visiting.

VISIT PRACTICALITIES

RESERVATIONS

Online reservation options are listed on Tabelog. Counter course seating may prioritize course reservations. Availability is not guaranteed.

PAYMENT / CASH NOTE

Cards and mobile payments are listed as accepted, including major cards and Suica / PASMO. A 10% evening service charge is listed by EAT Tokyo. Confirm current terms.

SEATING STYLE

42 seats with a chef's counter, table seating, and semi-private or private-style seating. The building guide lists stroller access and child-friendly facilities.

PHONE

03-6665-9824

[Call Restaurant](#)

[Official Menu](#)

[Instagram](#)

Fit Notes and Mark's Curator Note

COMFORT NOTE

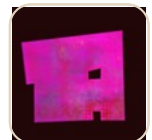
- Inside a major station-area building with elevator access.
- Counter, table, and semi-private seating styles are listed.
- The building guide lists stroller access and child-friendly facilities.
- Reserve ahead if counter seating or a quieter table is important.

DIETARY CAUTION

- Tempura batter generally contains wheat, and tendon sauce commonly contains soy.
- Seafood, egg, alcohol, shared frying oil, and kitchen handling may be relevant.
- Vegetarian, vegan, no-pork, and allergy needs must be confirmed directly.

MARK'S CURATOR NOTE

Located on the 5th floor of the Shin-Marunouchi Building near Tokyo Station, Iyasaka says its tempura is supervised by a restaurant that earned one Michelin star for six consecutive years. This makes it a strong, practical choice for travelers who want carefully prepared tempura in an easy Tokyo Station location. My personal recommendation is the anago, or conger eel, tempura. Anago is related to eel dishes travelers may already know, but tempura gives it a distinctly light crust and tender texture. It is one of the ingredients I most recommend trying when you want a memorable Japanese tempura experience.



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SCOPE NOTE

Japan Dining Concierge provides restaurant research, shortlist recommendations, reservation guidance, and visual check links. We do not guarantee restaurant reservations, menu availability, dietary compliance, or restaurant acceptance.

VISUAL CHECK LINKS

Open These Before Visiting

Restaurant details can change. Before leaving, open the links below to confirm the route, latest hours, menu notes, reservation availability, and current restaurant notices.

[Open in Google Maps](#)[Official Building Page](#)[Multilingual Menu](#)[Tabelog](#)[Reservation Check](#)[Call Restaurant](#)

FINAL REMINDER

- Go to Shin-Marunouchi Building 5F and use the entrance photos near the storefront.
- Confirm the latest hours, especially on Sundays, public holidays, and building inspection days.
- Reserve ahead if the chef's counter, a course, or semi-private seating is important.
- Confirm allergies and dietary restrictions directly with the restaurant.
- Keep this PDF on your phone and open the food page before ordering.

SOURCES REVIEWED

Marunouchi.com official tenant page, EAT Tokyo multilingual listing and menu, Tabelog official restaurant listing, Makuake restaurant background page, Google Maps, and user-provided visual references.

INFORMATION REVIEW DATE

Information review date: July 9, 2026. Restaurant details should be rechecked before visiting.