

02 Chinese

Tenten Saikan

A long-standing Chinese restaurant that has been in business for 52 years. The menu is extensive, and the restaurant is packed with local customers at lunchtime! The popular Cutlet Curry Rice is an evolution of the Chinese curry rice bowl, with a kick of Japanese sansho pepper. It is an innovative dish whose spice blend changes with the seasons.



Address: 3-28-11 Baika, Konohana-ku
Hours: 11:00 - 15:00, 17:00 - 21:00 (last order at 20:30)
Closed: Thursdays & every other Wednesday
Phone: 06-6463-9614



Mabo ramen topped with soy sauce-infused egg

The cutlets are fried to order, so they're crispy!

Smooth texture with a mild spiciness



Curry rice with cutlet

05 Yakiniku

Sojuen Honten

This long-standing yakiniku restaurant, which buys whole Kuroge Wagyu cows, is loved by the locals for its delicious meats! The unpretentious atmosphere is popular with a wide range of people, from families to businessmen on their way home from work.



Address: 1-14-17 Torishima, Konohana-ku
Hours: 17:00 - 24:00 (last order at 23:00)
Closed: Wednesdays
Phone: 06-6463-4028



Instagram



Premium Japanese beef platter



Thick-cut Kuroge Wagyu beef tongue

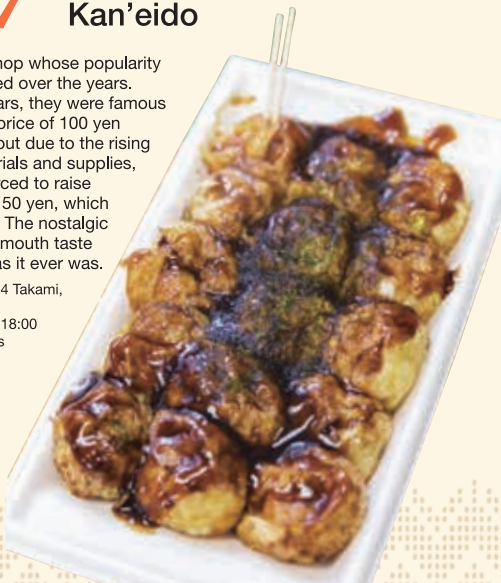
Select assortment of five recommended cuts!

07 Takoyaki

Kan'eido

A takoyaki shop whose popularity has not waned over the years. For many years, they were famous for their low price of 100 yen for 15 balls, but due to the rising cost of materials and supplies, they were forced to raise the price to 150 yen, which is still cheap! The nostalgic melt-in-your-mouth taste is the same as it ever was.

Address: 2-7-14 Takami, Konohana-ku
Hours: 10:00 - 18:00
Closed: Fridays



Made with strawberries handpicked from the market every morning!



Gorogoro Ichigo
* Scheduled to be on sale from late November to the end of April.

Address: 3-29-18 Baika, Konohana-ku
Hours: 11:00 - 18:00
Closed: Thursdays
Phone: 06-6466-7008



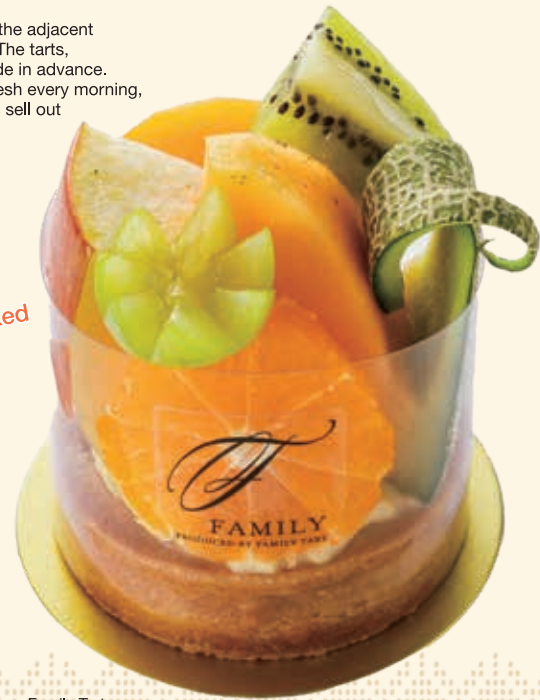
Homepage

08 Sweets

Family Tart

Fruit Tart

A fruit tart specialty shop run by the adjacent fruit specialty store Fruit Family. The tarts, which use fresh fruit, are not made in advance. The tarts for the day are made fresh every morning, so be careful, as they sometimes sell out before closing time!



Family Tart

* The fruits used change with the seasons.

These shops were selected from among the results of the favorite restaurants chosen by ward residents, which were published in the November 2024 issue of the Konohana Ward Newsletter.

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