# NEWS RELEASE

16 August, 2023

# "Japan Food Hall", a Restaurant Floor with the Taste of "Japan" will Open on the After Passport Control in Terminal 2.

Japan Food Hall, a restaurant floor with ten restaurants offering a taste of "Japan" will open on the

2nd floor of the main building in Terminal 2 (the After Passport Control) on Friday, 1 September 2023. Customers will be welcome to try a wide variety of specialty restaurants which emphasize quality in their choice of ingredients and their methods of preparation. These include Ginza Kagari and its popular and innovative Toripaitan Ramen (Chicken Broth Noodles), and Unagi Yondaime Kikukawa, which has a long history as an eel wholesaler stretching back 90 years.

The sophisticated environment features a "Japanese Modern" design concept with <u>a panoramic view of</u> <u>parked aircraft</u>, and <u>the first airport in Japan with terrace</u> seating on the After Passport Control. It is located on the After Passport Control and will provide an unparalleled experience to go with the menu selections. If you are departing from Terminal 2, visit the Japan Food Hall to enjoy the delicious food and the elaborately designed environment.

#### Restaurants (please refer to the attachment) Sushi Soba Noodles & Udon Beef Cutlet Cafe Ramen 的粮水二八七日 大緒 神尽琉非 京都 勝牛 シビル たゆたふ Tempura Eel Western Cuisine Fruit Parlor Teppan-yaki 三本 亭 うなぎ四代目菊川 道領堀くりる ④ 天ぶら 日本橋 玉 石 UNAGI YONDAIME KIKUKAWA Image of Japan Food Hall



in Japan

 $\sim$ Narita Airport celebrated its 45th anniversary $\sim$ 

# NAA NARITA INTERNATIONAL AIRPORT CORPORATION

NAA-Bldg., Narita International Airport, Narita-City, Chiba, 282-8601, Japan URL : https://www.narita-airport.jp/en/

### List of restaurant information (Business hours: 7:30 - 22:00 (L.O.))

[Appendix]

First store at airport MAP(1)

#### Ramen





### Soba Noodles & Udon





## Ginza Kagari

Since its establishment in 2013, this famous chicken broth ramen noodle restaurant has caused excitement with its innovative ramen, and always has a long queue of waiting customers. Enjoy the thick, white potage-type broth used in Toripaitan Soba.

> First store in Japan MAP<sub>(2)</sub>

## Soba OTAKI / Udon TAYUTO

"Soba OTAKI" offers rich, authentic buckwheat noodles with a rich flavor and aroma provided by seasonal ingredients. "Udon TAYUTO" offers a rich broth and udon noodles with a smooth texture.

#### **Beef Cutlet**





### Gyukatsu Kyoto Katsugyu

This restaurant specializes in beef cutlets (gyukatsu) with "Making "GYUKATSU" from Kyoto into the world's "GYUKATSU" as its mission. In addition to the standard beef cutlet, the Narita Airport serves the brand's first Wagyu cutlet sandwich.

> First store at airport MAP<sub>(4)</sub>

First store at airport

Cafe





# KANNO COFFEE

Committed to every detail from coffee beans to coffee roaster while carefully brewing each and every cup with devotion. Enjoy a luxurious moment in time in a comforting Japanese-inspired environment: a blissful café experience that will resonate with your heart and your senses.

### MAP(5)

MAP<sub>(6)</sub>

MAP(3)

#### Sushi





### Sushi Kyotatsu

The only sushi restaurant at an airport in Japan that consistently sources the highest guality, domestic, natural, fresh bluefin tuna from Ishiji, which only a limited number of famous, high-end sushi restaurants have access to. Every morning, our proficient sushi chefs await diners with their Edomae skills to prepare all of the seasonal seafood in the restaurant.

First store at airport

#### Tempura

● 天56 日本橋 至方



### Tempura Nihonbashi Tamai

Based on the concept of local production and consumption, "Tempura Nihonbashi Tamai" strives to offer tempura which is not quite like anything else, using select ingredients such as seasonal fish, shellfish and vegetables mainly from Chiba Prefecture, and carefully selected conger eel from Anago Ryori Specialty Restaurant Nihonbashi Tamai flagship restaurant.

[Appendix]

MAP(7) First store at airport

First store in Japan





## Unagi Yondaime Kikukawa

"Unagi Yondaime Kikukawa" has a long history as an eel wholesaler stretching back to 1932 when it was first established. Our market reputation is built on carefully preparing and grilling each eel in front of the customer.

Teppan-yaki





# Teppanyaki Dotonbori Kurita

Teppanyaki Kurita is a new business operated by Botejyu<sub>®</sub>, the driving force behind flour-based food since its establishment in 1946. Teppanyaki cuisine is created by combining carefully selected ingredients and multiple original seasonings developed in-house by craftsmen.

Western Cuisine

MAP<sub>(9)</sub>

MAP<sub>(8)</sub>





# MITSUMOTO TEI

Enjoy a menu of freshly prepared Western-style dishes with emphasis on steak, hamburgers and other meat dishes, with a selection of accompanying alcoholic beverages. Hearty sandwiches are also available to take away.

**Fruit Parlor** 

#### First store in Japan MAP<sub>10</sub>





# FRUIT PARLOR Mi'z

Seasonal fruit parfaits, fruit sandwiches and smoothies prepared with carefully selected fresh fruit and handmade ice cream from the age-old purveyor of fruit in Yokohama, Mizunobu.

# <Location : Terminal2, Main building. (After Passport Control) >



Eel