

roppongi hills

METRO HAT/HOLLYWOOD PLAZA, B2 floor

RENEWAL OPEN

六本木ヒルズ メトロハット/ハリウッドプラザ B2F
リニューアルで7店舗がオープン!
ミシュラン東京掲載のラーメン店や
焼鳥の名店など、人気店が集結!

Seven new shops now opening at the renovated B2 floor of Metro Hat/Hollywood Plaza!
Popular shops like a Michelin Guide Tokyo-listed ramen restaurant,
a famous yakitori shop and more, all in one place!



<https://www.roppongihills.com/events/2019/10/005761.html>

2019
10.29 TUE
OPEN!

新しい六本木ヒルズのレストランをお楽しみください

Come and enjoy the new restaurants at Roppongi Hills



銀座 箸 ラーメン

NEW OPEN

11:00 ~ 23:00 (L.O.22:00)

2013年、銀座にお店をオープン以来、行列の絶えない店として親しまれる。2016年、2017年とミシュランガイド東京に掲載され、海外にも広く知られる存在です。看板商品である「鶏白湯Soba」は丸鶏・鶏ガラを大量に使い、旨味を最大限に引き出した濃厚で繊細な味わいのスープが自慢。

Ginza Kagari (ramen)

11:00-23:00 (Last Order 22:00)

Since its opening in 2013, Ginza Kagari has become a familiar spot where customers are always lining up to get in. The restaurant was listed in the Michelin Guide Tokyo in 2016 and 2017, and is well known outside of Japan as well. Their hallmark dish, "Tori-Paitan soba" uses dollops of the powdered essence of the entire chicken in which they take pride, to draw out the umami flavor as much as possible, for a soup with a thick yet delicate taste.



焼鳥 こころこ庵 焼鳥

NEW OPEN

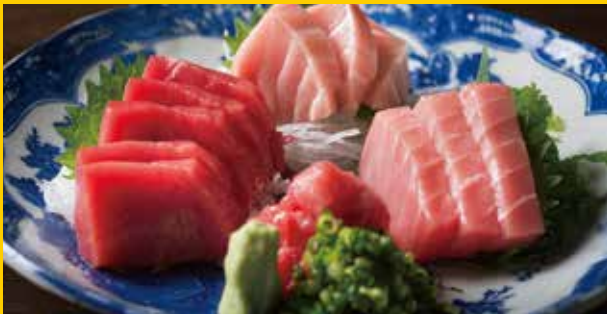
ランチ11:00 ~ 15:30 (L.O.15:00)、ディナー 17:00 ~ 23:00 (L.O.22:00)

新しいテイストの「焼鳥」と、東京では珍しい「鶏皮鍋」が楽しめる新スタイルの焼鳥屋です。伝統のタレや塩のほか、バルサミコ酢やハーブピネガー等を使用して、各部位の特徴を活かした調理を施しており、日本酒やワインとのマリアージュが楽しめます。

Yakitori Kokoriko-An (grilled chicken)

Lunch: 11:00-15:30 (Last Order 15:00); dinner: 17:00-23:00 (Last Order 22:00)

A new style of yakitori restaurant, where you can enjoy an innovative kind of grilled chicken taste as well as the "torikawa-nabe," a dish that's hard to find in Tokyo. The yakitori served here is made using the restaurant's traditional sauce with a dash of salt, and each piece is cooked to match its special character. Enjoy your food with saké or wine—a winning combination.



鐵ちゃん 日本料理

NEW OPEN

ランチ11:00～15:30 (L.O.15:00)、ディナー 17:00～23:00 (L.O.22:00)

どこを切っても脂ののった美味しい身であることから、「金太郎まぐろ」と言われる五島列島のマグロ一尾を丸ごと仕入れ、余すところなく様々な調理方法でお楽しみいただくマグロ料理専門店。刺身はもちろん、「焼き」や「煮」のほか中華料理やイタリア料理などでマグロを堪能いただけます。

Tecchan (Japanese cuisine)

Lunch: 11:00-15:30 (Last Order 15:00); dinner: 17:00-23:00 (Last Order 22:00)

At Tecchan, an entire tuna is brought in and used from head to tail, cooked in a variety of ways. The tunas served at this tuna specialty restaurant are shipped in from the Goto islands, and are known as "Kintaro maguro" for their fatty, delectable cuts throughout the fish.



ぴんとこな すし

RENEWAL OPEN

ランチ11:00～15:30 (L.O.15:00)、ディナー 17:00～23:00 (L.O.22:00)

手軽に本格的なすしをお楽しみいただけることで人気の「ぴんとこな」がリニューアルオープン。日本各地から旬のネタを仕入れて握ります。江戸時代からの人々のファストフードを今に伝える、安くて旨い日本のすしをお楽しみください。

Pintokona (sushi)

Lunch: 11:00-15:30 (Last Order 15:00); dinner: 17:00-23:00 (Last Order 22:00)

Pintokona is a popular place where diners can enjoy authentic sushi in a relaxed setting. Enjoy inexpensive and delicious Japanese sushi, a dish that has been known as the "fast food of the people" since the Edo period.



とんかつ 豚組食堂 とんかつ

RENEWAL OPEN

ランチ11:00～16:00 (L.O.15:30)、ディナー 17:00～23:00 (L.O.22:30)

究極のとんかつを追求する西麻布の名店「豚組」がプロデュースした「とんかつ 豚組食堂」。豚肉は千葉県産椿ポークをはじめ、いも豚や松阪ポークなどを使用。衣には特注の生パン粉を塗し、太白胡麻油と綿実油のブレンド油で揚げると、そのこだわりは細部にまで行き届いています。

Tonkatsu Butagumi Dining (fried pork cutlets)

Lunch: 11:00-16:00 (Last Order 15:30); dinner: 17:00-23:00 (Last Order 22:30)

Tonkatsu Butagumi Dining was conceived under the wings of the famous Nishi-Azabu shop, "Butagumi," and strives to serve you the ultimate fried pork cutlet. The shop uses tsubaki pork from pigs bred in Chiba prefecture, as well as imo-buta and Matsusaka pork. The pork is breaded with special-ordered fresh bread crumbs and broiled in a blend of Taihaku sesame and cottonseed oils, with special attention to every detail.



AFURI らーめん

RENEWAL OPEN

11:00～23:00 (L.O.22:00)

透き通った黄金色のスープは、丹沢山系の大山（通称・阿夫利山）の麓から湧き出づる清らかな天然水を使用。AFURIの由来でもあります。この水に、厳選された鶏ガラや香味野菜、昆布や鰹節などを加えて仕上げたスープは、美しく、香り高く、深い旨みを持ちます。

AFURI (ramen)

11:00-23:00 (Last Order 22:00)

The golden-colored, clear soup used in AFURI's ramen uses pure natural water that springs from the base of the largest mountain in the Tanzawa mountain range (Mt. Afuri), which is also the origin of the restaurant's name. Carefully selected powdered chicken essence, flavorful vegetables, konbu seaweed, dried bonito flakes and more are added to the spring water for a delicious and deep, aromatic taste.



霞町 蕎麦処 ますだ屋 そば

RENEWAL OPEN

11:00～23:00 (L.O.22:00)

味、香りともに抜群の福井県産を石臼で挽いた蕎麦粉を毎日店内で打ち、出来立てを提供します。枕崎産鰹節などを使用した汁が薫り高い、温冷さまざま蕎麦メニューのほかにも、揚げたての天ぷらや酒の肴、各種井もの、セットメニューまでバラエティ豊かにラインナップしています。

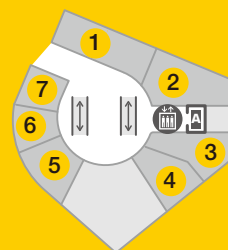
Kasumi-cho Soba Masudaya (soba noodles)

11:00-23:00 (Last Order 22:00)

This soba restaurant offers fresh noodles with an excellent flavor and aroma, with soba from Fukui prefecture ground every day at the stone mill in this shop. Their highly aromatic dipping sauce is made from ingredients like dried bonito flakes manufactured in Makurazaki. Aside from hot and cold soba noodles, the menu offers a wealth of options like fresh-broiled tempura, side dishes to be eaten with sake, rice bowls with various toppings, lunch/dinner sets and more.

メトロハット/ハリウッドプラザ B2Fフロアマップ

Metro Hat/Hollywood Plaza, B2 floor map



- | | |
|------------------|--|
| 1 焼鳥 こごりこ庵 焼鳥 | 1 Grilled chicken: Yakitori Kokoriko-An |
| 2 とんかつ 豚組食堂 とんかつ | 2 Fried pork cutlets: Tonkatsu Butagami Dining |
| 3 鐵ちゃん 日本料理 | 3 Japanese cuisine: Tecchan |
| 4 ぴんとこな すし | 4 Sushi: Pintokona |
| 5 霞町 蕎麦処 ますだ屋 そば | 5 Soba noodles: Kasumi-cho Soba Masudaya |
| 6 銀座 箸 ラーメン | 6 Ramen: Ginza Kagari |
| 7 AFURI らーめん | 7 Ramen: AFURI |

INFORMATION

六本木ヒルズ総合インフォメーション 03-6406-6000 (10:00～21:00)

Roppongi Hills Management Office, Retail Development Department, Mori Building Co., Ltd. 03-6406-6600 (10:00-18:00 on weekdays)