



RUTH'S CHRIS STEAK HOUSE

Chain (US)

US, Australia, Japan

Broiler

US: New York strip (12 oz/340g: ¥7,500; 16 oz/450g: ¥9,500); rib-eye (12 oz/340g: ¥7,500; 16 oz/450g: ¥9,500); petit filet (8 oz/230g: ¥5,500); filet (11 oz/310g: ¥7,500). Australia: porterhouse for two (36 oz/1,000g: ¥23,000)

Au gratin potatoes (¥1,100); creamed spinach (¥1,100); broiled tomatoes (¥1,100); sautéed mushrooms (¥1,300)

¥10,500-¥15,000

One of America's favorite steakhouse chains serves up a full array of beef cuts, complemented by classic appetizers, salads and sides. The location in Kasumigaseki makes this the chophouse of choice for Tokyo's power brokers

"We use mainly U.S.D.A. Prime steaks, which is the best available from America. U.S.D.A. Prime is the top grade—only 2 percent of all beef produced from the USA. All our steaks are seasoned with only salt and pepper and broiled in a specially designed broiler."—Yoshihiro Kuroda, kitchen manager

22 oz (620g) Australia wagyu porterhouse (¥13,000)

Tokyo Club Bldg, 3-2-6 Kasumigaseki, Chiyoda-ku. Tel: 03-3501-0822. Open daily lunch & dinner. Nearest stn: Toranomon, exit 5. www.ruthschris.co.jp



THE STEAKHOUSE

Hotel

Australia, Japan

Charcoal grill

Australia: sirloin (9 oz/250g: ¥3,800; 13.5 oz/380g: ¥5,700); tenderloin (5 oz/150g: ¥3,800; 11oz/310g: ¥7,600). Japan: sirloin (7 oz/200g: ¥7,500); tenderloin (5 oz/150g: ¥7,500)

Chili steak fries (¥700); sautéed mushrooms (¥800)

From ¥6,200

Located on the third floor of the flash ANA InterContinental Tokyo, The Steakhouse serves both grain-fed and grass-fed Australian beef, as well as wagyu from Okinawa. The interior is highlighted by an open kitchen with a 3m-long bincho grill.

"We use Australian beef because it's safe and has a wide range of textures. We also provide domestic wagyu beef, not Kokusan-gyu. It's soft and has a well-balanced proportion of lean meat and fat, and it's not as expensive as brands like Kobe beef."—Makoto Kato, executive chef

9 oz (250g) grain-fed Australian sirloin (¥3,800)

3F ANA InterContinental Tokyo, 1-12-33 Akasaka, Minato-ku. Open daily lunch & dinner. Tel: 03-3505-1111. Nearest stn: Tameike-Sanno. www.anaintercontinental-tokyo.jp



TRADER VIC'S

Hotel, chain (US)

Australia, Japan

Wood-fired Chinese oven (dinner); cast iron grill (lunch)

Australia: sirloin (12 oz/400g: ¥8,000; 15 oz/500g: ¥10,000). Japan: filet (6 oz/180g: ¥14,500)

Broccoli and cheddar (¥800); baked potato (¥800); creamed spinach (¥800)

From ¥9,500

The island-themed decor and colorful cocktails at this long-time favorite mask the seriousness of the steaks. Japanese A4-grade beef and Australian long grain-fed Black Angus are given a lovingly smoky flavor in the cherry wood-fired Chinese oven. Note: the Angus is also used in a half-pound (225g) cheeseburger

"The fat content is very important, as we use our wood-fired Chinese oven and while cooking it melts away, so a high grade of Japanese beef does not cook well in our oven. Our selection of the grade A4 was perfect because of its balance of fat and meat. Most recently, we have found Black Angus from Australia, and the flavor and texture are perfect for cooking in our oven."—Takahiko Fujii, executive chef

9 oz (250g) Australian Black Angus sirloin (¥6,000)

New Otani Tokyo, 4-1 Kioicho, Chiyoda-ku. Tel: 03-3265-4707. Open daily lunch & dinner; Sunday brunch. Nearest stn: Akasaka-Mitsuke. www.newotani.co.jp

restaurant review

ON THE CORNER

Shibuya's newest diner is all about the coffee

By James Hadfield

We wouldn't normally review a place so soon after it opened, but then we were pretty excited about On the Corner. There's a simple reason for that: it had "dream brunch spot" written all over it. The restaurant is decked out like the sleekest diner you've never been to, with whitewash walls and black booth seating. What's more, the premises are shared by No. 8, a Shibuya outpost of Shimokitazawa's Bear Pond Espresso—as in the best coffee shop in the capital.

Bear Pond regulars should note that the drinks menu is more



limited here: it took Katsu Tanaka a decade to perfect his espresso, and the younger guy working the machine at No. 8 clearly has a few more years to go. Still, he makes an excellent latte (¥370), which we took through to the main room and washed down with a plate of fried egg, toast and creamed spinach (¥650). The larger Power Breakfast (¥1,000)—a casserole dish loaded with bacon, sausage, tomato, potatoes,



mushrooms, eggs and cheese—is the way to go if you need a stodgier start to your day, and the pancakes (¥650) also looked promising.

But if it's darn good for breakfast, On the Corner morphs into a decidedly more average cafe as the day goes on. While the food menu is bilingual, there's little else to distinguish it from what you'd find in any other fashionable hangout in the area: pasta, curry and sandwiches at lunch, haphazardly priced "international" cuisine in the evenings. Dean & Deluca it ain't. Plus points for the mojitos (¥800-¥1,000) and commendably *al dente*

Menu in English and Japanese

From ¥1,000 per person (including coffee)

Smoking unrestricted

Get a booth by the window if you can

Open for (late) breakfast; superb coffee

Underwhelming food menu; gets smoky

1-17-1 Shibuya, Shibuya-ku. Tel: 03-6427-7273. Nearest stn: Shibuya, east exit.

Open daily 9am-2am (No. 8 until 6pm).

<http://onthecorner-shibuya.com>



pasta (¥900-¥950); minus points for the worst falafel we've had in Tokyo (¥800). Given that No. 8 is only open until 6pm, too, this is one place that's best visited early.



COURTESY OF BEAR POND ESPRESSO/ANIC