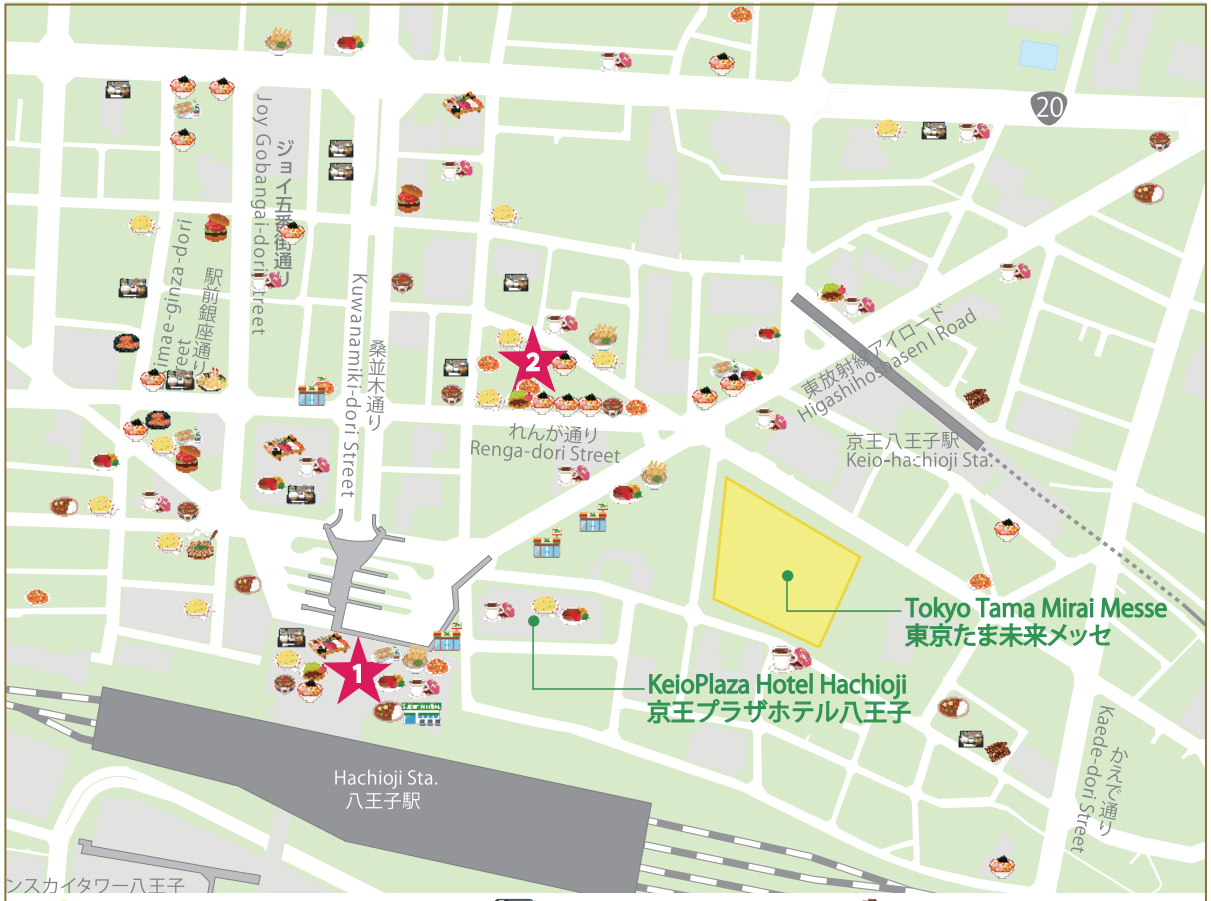
Lunch Spots Around the Venue

HACHIOJI TOKYO
GLOCAL MICE CITY FOR YOUR INNOVATION



We’ve mapped out places to enjoy lunch around the venue. Scan the QR code to find restaurants on Google Maps. Enjoy exploring the area in the crisp autumn air and find a place you like. Please check opening hours and closing days in advance.

会場周辺でランチを楽しめるお店をマッピングしました。QR コードから Google マップでお店の場所をチェックできます。
さわやかな秋の空気を感じながら、お気に入りのお店を見つけてみてください。営業時間や定休日は事前にご確認ください。



- Chinese food 中華料理
- Tonkatsu (pork cutlet) とんかつ・かつ丼
- Pasta/Pizza/Italian food パスタ・ピザ・イタリアン
- Ramen ラーメン
- Gyudon(beef bowles)/Steak 牛丼・ステーキ
- Japanese food 和食
- Yoshoku(Western-style food) 洋食
- Cafe/Light meals カフェ・軽食
- Udon/Soba うどん・そば
- Ethnic food エスニック料理
- Grilled eel dishes うなぎ料理
- Yakiniku (Japanese-style BBQ) 焼肉
- Okonomiyaki お好み焼き (Japanese savory pancake with various fillings)
- Curry カレー
- Sushi 寿司

Some restaurants may be crowded around lunchtime.*
*Please be aware that some waiting is likely during lunch hours. Thank you for your understanding.

一部のレストランはランチタイムに混雑する場合があり、待ち時間が発生する事が予想されます。あらかじめご了承ください。

This information in this publications is accurate as of October 2026.
Please check the web map for the latest updates.

掲載の情報は 2026 年 10 月現在の情報です。最新情報は Web マップ等でご確認くださいますようお願いいたします。



The large steps







Sample images

The weather is pleasant this time of year, so we recommend enjoying a meal outdoors—perhaps seated on the large steps outside the venue or in the park just in front of it. You can pick up a Japanese-style bento from nearby takeout shops, supermarkets, or convenience stores.

さわやかな季節ですので、会場前の公園や外の大階段に座って、日本らしいお弁当を味わうのもおすすめです。お弁当は、テイクアウト専門店やスーパー、コンビニなどで手軽に購入できます。

1 CELEO HACHIOJI North.Bldg.

About a 5-minute walk 徒歩約 5 分

A large shopping center just steps from the venue, featuring 35 restaurants and cafes serving everything from Japanese cuisine to international dishes. Supermarkets on the first basement floor and the first floor offer bento boxes and a variety of ready-made meals. The first floor is also home to a popular sandwich shop.



会場からすぐの場所にある大型ショッピングセンター。和食から各国料理まで、35のレストランやカフェがそろっています。地下 1 階と 1 階のスーパーでは、お弁当や惣菜などを購入できます。1 階には人気のサンドイッチ店もあります。

2 Renga-dori Street

About a 1-minute walk 徒歩約 1 分



Just across the street from the venue, Renga-dori Street offers popular ramen shops and Japanese fast-food favorites like gyudon (beef bowls) and katsudon (pork cutlet bowls).

会場から道を隔てたすぐ向かいのレンガ通りには、人気のラーメン店や、牛丼・かつ丼などを提供する日本のファストフード店が軒を連ねています。

TOKYO

HACHIOJI

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掲載画像はイメージです

HACHIOJI TOKYO
GLOCAL MICE CITY FOR YOUR INNOVATION

八王子の美味しい食べもの

Delicious Local foods of Hahcioji

Around Hachioji Station Restaurants

◆ Izakaya(Japanese-Style pub) 居酒屋

There are many izakayas (Japanese-style pubs) near Hachioji Station. Izakayas are casual places where you can enjoy tasty Japanese food and drinks in a relaxed atmosphere. Some izakayas offer special menus made with local ingredients from Hachioji and the Tama region, making them popular with visitors. Come and experience Japan's food culture and warm hospitality!



◆ Ramen らーめん

Ramen is a popular Japanese noodle dish served in a savory broth, typically topped with ingredients like sliced pork, soft-boiled egg, seaweed, and green onions. Among the many varieties, Hachioji Ramen is a beloved local specialty known for its simple soy sauce-based broth and finely chopped onions. It's a must-try regional dish for ramen lovers.

『八王子ラーメン』
シンプルなしょうゆベースのスープにラードが覆い刻み玉ねぎがトッピングされたご当地ラーメンです。ラーメン好きには是非味わってほしい地域の名物料理です。



◆ Sushi寿司

Sushi is one of Japan's traditional and beloved dishes. It consists of vinegared rice topped with fresh fish, shellfish, seaweed, vegetables, and more — designed to be eaten in one bite. There are various styles such as nigiri (hand-pressed sushi), maki (rolls), and chirashi (scattered sushi). In sushi, the freshness of ingredients and the skill of the chef are deeply valued, and you can sense the Japanese sensitivity to seasons and food culture. Please enjoy the unique flavor of sushi and the craftsmanship that you can only truly experience in Japan.











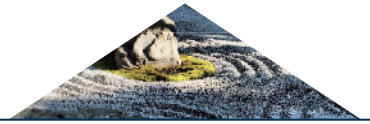

◆ Soba そば

Soba is a traditional Japanese noodle made from buckwheat flour. Its simple flavor and smooth texture have made it a beloved dish in Japan for centuries. You can enjoy soba cold (zaru soba) or hot (kake soba), depending on the season. There is also a unique Japanese style called "tachigui soba," which means standing and eating soba quickly. This fast-food style is popular for its convenience and is loved by many people across Japan.



◆ Udon うどん

Udon is a thick, chewy noodle made from wheat flour. Its mild flavor and satisfying texture make it a favorite among people of all ages. It's also a perfect choice for a quick and comforting meal while traveling in Japan. One of the charms of udon is the regional variety — from noodle thickness to soup flavor, the style can change dramatically depending on the area. There are also many types such as curry udon, kitsune udon (with sweet fried tofu), and kama-age udon (served straight from boiling water).



◆ Tempra 天ぷら

Tempura is a traditional Japanese dish made by lightly battering and deep-frying seafood, vegetables, and other ingredients. Its crispy texture and delicate flavor highlight the natural taste of each ingredient. Tempura is also known for its beautiful presentation, often featuring seasonal ingredients that reflect Japan's four seasons. It is commonly enjoyed with a simple dipping sauce or a sprinkle of salt.



◆ Yakitori 焼き鳥

Yakitori is a popular Japanese dish made by skewering pieces of chicken or vegetables and grilling them over charcoal. It's seasoned simply with either a sweet soy-based sauce or salt, allowing the natural flavors to shine. One of its appeals is the variety of cuts and textures — from juicy chicken thigh to crispy skin, or negima (chicken with scallions) and tsukune (chicken meatballs). Yakitori is a casual and delicious dish often enjoyed at street stalls, specialty shops, or izakaya (Japanese pubs).



◆ Yoshoku 洋食

Yōshoku is Western-style food adapted to Japanese tastes. Popular dishes include hamburg steak (meat patty with demi-glace sauce), omurice (ketchup-flavored rice wrapped in an omelet), tonkatsu (deep-fried pork cutlet), and cream stew. It's a familiar yet uniquely Japanese style of comfort food.



◆ Yakiniku 焼肉

Yakiniku is a style of barbecue where you grill your own meat and vegetables at the table. Common meats include beef (such as short ribs and loin), pork, and chicken. The grilled meat is usually dipped in sauce before eating. Japanese yakiniku is influenced by Korean barbecue, so you may also find Korean side dishes like kimchi.It's a popular and social way to enjoy grilled meat.

