



TOMODACHI TV



KISSATEN

★ TOP 5 ★

Step out of the neon into the hush of Japan's Showa-era coffee houses, where pour-over is an art.

NO. 1

Café de l'Ambre カフェ・ド・ランブル

Aged-bean pour-over • Ginza (Ginza Stn) • ¥¥ Founded 1948, coffee-only

Opened 1948 by Ichiro Sekiguchi (who lived to 104); famous for 'old coffee' from beans aged years, in vintage china.

02



Chatei Hatou 茶亭 羽當

Hand-drip pour-over • Shibuya (5 min from Stn) • ¥¥ Shibuya's most revered kissaten

A peaceful, windowless haven minutes from the Crossing, serving meticulous pour-over since 1989; sit at the counter.

03



Kissa You 喫茶YOU

Showa café, famous omurice • Ginza (Higashi-Ginza Stn) • ¥¥ Beloved by kabuki actors

Founded 1970, beside the Kabukiza with its Showa interior intact; celebrated for an almost drinkable, ultra-soft omurice.

04



Tsubakiya 椿屋珈琲

Taisho-style coffee house • Ginza (Ginza Stn) • ¥¥ Taisho-romance atmosphere

A dim, antique Ginza kissaten styled after the Taishō era (1912–26), serving siphon coffee with old-Tokyo elegance.

05



Kayaba Coffee カヤバ珈琲

100-year-old kissaten • Yanaka (Nezu/Ueno Stn) • ¥¥ ~100 years, landmark building

A corner kissaten in old-town Yanaka in a 1916 wooden building, a coffee house since 1938; famed for its egg sandwich.