

Lunch spot mapping ランチスポットマッピング

We've mapped out restaurants around the venue where you can enjoy lunch. Some hidden gems unique to Hachioji are included as well. Use Google Maps or your favorite map app to discover a spot you like. Please make sure to check business hours and closing days in advance.

会場周辺でランチが食べられるお店をマッピングしました。中には八王子ならではの名店も隠れています。グーグルマップなどを使ってお気に入りのお店を見つけてください。定休日などは事前にご確認ください。



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



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。

★ CELEO HACHIOJI North.Bldg. About a 5-minute walk 徒歩約5分

A large shopping center just steps from the venue. With 35 restaurants and cafe serving everything from Japanese cuisine to ethnic dishes, the center is always lively. On the first floor, you'll find a wide variety of takeout options, including bento boxes, deli items, and fresh-baked bread. There's also a supermarket with an extensive selection of ready-made meals and deli foods.



会場からすぐの大型ショッピングセンター。和食からエスニック料理まで35店の飲食店で賑わっています。また、1階にはさまざまなお弁当やお惣菜、パンなど魅力的な食べ物を取り扱う店舗が多数あります。また、スーパーマーケットも入っており、種類豊富なお弁当やお惣菜も取り揃えられています。

★ 2 Renga-dori Street About a 1-minute walk 徒歩約1分



Just across the street from the venue, along the Renga-dori Street, you'll find a variety of popular eateries, including well-known ramen shops and Japanese fast food restaurants serving dishes like gyudon (beef bowls) and katsudon (pork cutlet bowls).

会場から道を隔ててすぐの、レンガ通り沿いの区画には人気のラーメン店や牛丼やかつ丼といった日本のファーストフード店も軒を連ねます。

HACHIOJI

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掲載画像はイメージです



八王子の美味しい
食べもの

Delicious Local foods
of Hachioji

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。



◆ Sush 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).



◆ Tempura てんぷら

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 やきとり

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).



◆ Yakiniku やきにく

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.

