

NAGOYA CAFÉ ENCYCLOPEDIA

**CREATED BY
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Introduction: Find Your Ideal Café Here in Aichi!

Welcome to Aichi! This may seem like an odd question, but have you considered what you are going to have for lunch during your stay here? We are a group of local university students, and we made this book to provide some local information about eating options for international travelers. Aichi is an area with a strong café culture. Many local cafés have their own unique characters, where you can have a special experience. We thought that some foreign visitors might feel nervous about entering small local cafes, so this book will help you feel more relaxed about going there. We will introduce not only nice local cafes, but also many tips and other information to make you more at ease and help you interact more comfortably with Japanese-speaking locals. The cafes in this book are all locally owned and managed, so by going to one of them, you are supporting our local economy too. We encourage you to have at least one meal at a local café in Japan, and enjoy Japan's take on the worldwide trend of café culture.



How to Use this Book

We made this book to be viewable on your smartphone or tablet. We have divided our café selections into five categories: Stylish, Natural, Morning, Showa, and Animal. Please read the sections to learn more about what these names mean! If you read these sections, you can quickly find a café that matches your tastes.

We also created a set of articles which provide you with useful information about Japanese café culture and customs. There is also a list of useful Japanese phrases to use in cafés. If you read these sections, you can be more confident about what to expect, and enjoy your Japanese café experience more fully. To find these locations, please look at the “Access” section for each café. You can click on the hyperlink to open the café's location in Google Maps. We have also included all the addresses (in English and Japanese) in the back of the book.

What Does “Café” Mean in Japan?

Cafés in Japan might be quite different from the ones you are familiar with in your home country. To help you enjoy your café experiences here, we'd like to introduce you to the main differences between Japanese cafés and the common types of cafés in the Western world. In your country, you might go to a café simply to get a caffeinated drink, such as espresso or tea. Once you get your drink, you may just leave the shop and drink it in the car, or you may find a seat and do some reading or studying, or you may have a casual business meeting there. In these situations cafés provide nice drinks and a relaxing space for your own personal time.

On the other hand, Japanese go to cafés not only for drinks, but also for a nice meal. You can get salads, breads, even pastas and curries. Around noon, people go there for lunch, and after lunch time, people go there for desserts. In contrast to many Western cafés, Japanese cafés provide the food and the space for a casual gathering with your friends. So, you might see some people studying or having meetings at cafés in Japan, but you will see more people eating and chatting with a group of friends. In short, we can say that in Japan, a café is a more like a small casual restaurant. For you as a traveler, this is good to know. It means you can think of cafés as dining options! You can get a nice meal for a cheaper price, and get your food in a shorter time than at a full-service restaurant. Of course you are welcome to just order drinks at cafés, but you should also “do like the locals” and go there for the food too.



Aichi and Café Culture

Aichi is sometimes called the “*Kissaten* Kingdom.” This means that Japan’s original coffee shop (known as *kissaten*) culture is rooted in Aichi. Even today, people of all ages visit cafes for relaxing, meeting, and eating. Aichi has over 8000 cafés, the 2nd highest number in the country. In Nagoya there are more than 4000 cafes, which account for 41% of all restaurants in the city. In addition, the money spent on cafés per capita is the 2nd highest out of all Japanese cities – 14,016 yen per year. However, Nagoya ranks only 36th in coffee consumption. This shows that Nagoyans frequent coffees shops not because they want coffee, but because they enjoy the social spaces of *kissaten*, and more recently, Western-influenced cafés.



So, how did Nagoya develop this unique coffee shop (*kissaten*) culture? There are a few reasons. The main reason is that land prices are relatively cheaper than in other big cities, so it was easier to open a coffee shop in Nagoya between 1955 and 1975. Because there were so many *kissaten* opening, each one had to create its own unique image in order to attract customers. Another reason might lie in the social values of this region. People in Aichi tend to be traditionally-minded, as well as frugal. Because of that, casual social spaces in this regional city were preferred to more sophisticated urban restaurants. One final reason is that Aichi has had a particularly strong tea-drinking culture for the past 400 years, so the idea of a shop to drink tea and coffee felt familiar to them.

These influences have led to Aichi’s characteristic café culture. The traditional atmosphere can still be seen in the morning set menus and lounge-like comfortable spaces of the old *kissaten* coffee shops. In the modern age, this culture now includes Western-style cafés too. We hope you have the chance to enjoy this aspect of Aichi, the “*Kissaten* Kingdom!”

The Difference between “Café” and “Kissaten”

While walking around in Japan, you will see storefront signs that contain the Japanese characters カフェ “kah-fay” or 喫茶 (kee-sah). These are two kinds of coffee shops: *cafés* and *kissaten*. Both of them offer you things to eat and drink. So, what are the differences between *cafés* and *kissaten*? The following table will help you understand. (These are *general* differences. There are of course many exceptions.)

Café
can serve alcohol
contemporary atmosphere
full meals
younger customers
creative interiors

<i>Kissaten</i>
cannot serve alcohol
older atmosphere
light meals and snacks
older customers
free newspapers, magazines, or comics



STYLISH CAFÉS

Tasty food, elegant presentation, relaxing atmosphere....these are our images of a stylish modern café.

In this section, we wanted to focus on the kind of contemporary big-city cafés that are influenced by new trends in global culture. These kinds of places pay close attention their shop interiors and store concepts. We will introduce four stylish cafés which combine food and atmosphere into a full experience. These are the kinds of places that make you want to take pictures of everything! We especially recommend these places to young couples and female travelers.

Fruit+Bistro 32 Orchard



Hours: Mon. to Sat.: 11:00 am to midnight (last order 11:00 pm)
Sun: 11:00 am to 10:00 pm (last order 9 pm)
Lunch specials from 11:00 am to 2:00 pm

Budget: 1000 yen to 3000 yen per person

Closed: Open all week (with some exceptions)

Access: 10 min. on foot from Sakae Station on the Higashiyama Subway Line
5 min. on foot from Yabacho Station on the Meijo Subway Line



This café's specialty is fresh fruits. The menu offers a variety of different fruit dishes according to the season, including meals, parfaits, cocktails, and soft drinks. Their lunch menu features an all-you-can-eat fruits buffet. However, there are may be a lot of customers during lunch time. We recommend visiting between 3pm and 5pm. The café has two floors, each with a different interior. The first floor is casual, while the second is chic. You can choose the floor based on how you are feeling. This café has been featured in international travel magazines. It is really worth a visit!

eric-life(=café)



Hours: 11:30 am to 11:00 pm
Budget: 1000 to 2000 yen per person
Closed: Open all week
[Access:](#) 1 min. on foot from Osu Kannon Station on the Tsurumai Subway Line

Yes, that is its real name! This eccentric café offers a wide variety of Japanese and Western fusion dishes to suit everyone's tastes. The restaurant has a unique ordering system – your “check” is an animal statue! Try the “omu-rice” (stir-fried rice wrapped in a fluffy omelette) and the milk tea.

Café Vincennes Deux

Hours: 11:00 am to 11:00 pm
Budget: 1000 to 2000 yen per person
Closed: Open all week
[Access:](#) 3 min. on foot from Exit 3 of Sakae Station on the Higashiyama or Meijo Subway Lines



A cozy little underground café that feels like you've entered your own private hideout. Different kinds of jazz and other classy music are played throughout the day. This café is a wonderful treat for people in the know! We recommend a blended coffee with a slice of their hot apple pie.

Abbot Kinney

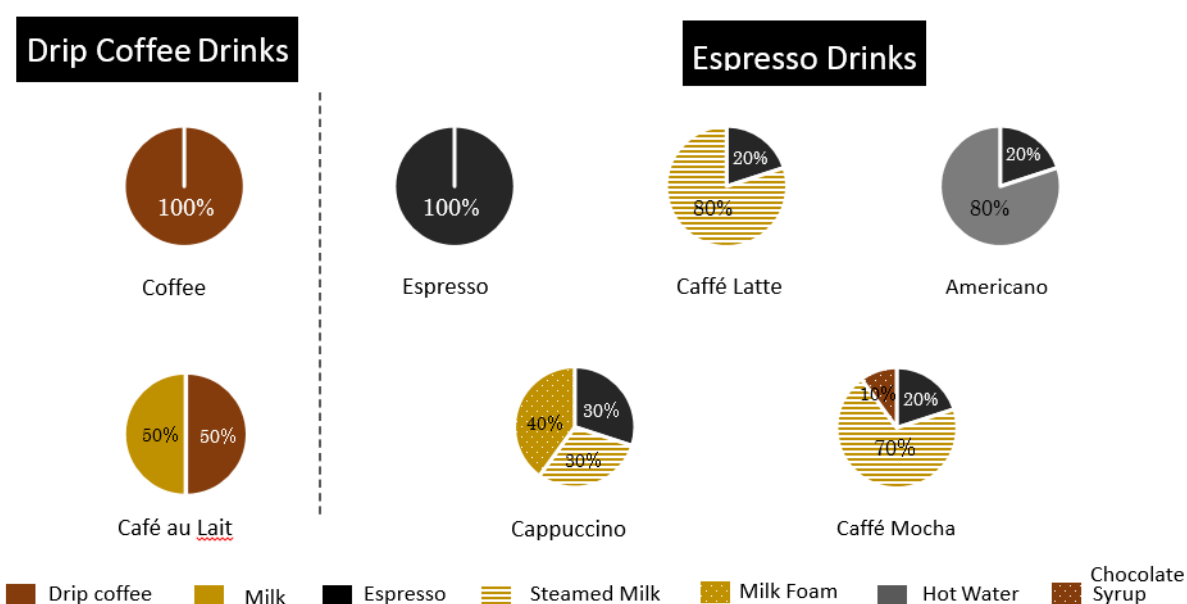


Hours: Mon. to Sat.: 11:30 am to 10:00 pm
Sun. and Holidays: 11:00 am to 9:00 pm
Budget: 1000 to 3000 yen per person
Closed: Open all week
[Access:](#) 4 min. on foot from Yabacho Station on the Meijo Subway Line

The interior is based on Abbot Kinney Boulevard in Venice, California, and has a hip LA atmosphere. Each floor on the multi-leveled building has a different menu and theme. The menu matches the decor: solidly Western casual. Try one of their signature hamburgers. Some staff can speak English.

The Many Kinds of Coffee Drinks

What do you usually drink at cafés? How many ways of drinking coffee do you know about? You might not drink coffee in your country. Or, your favorite coffee drink might be prepared a little differently here in Japan. In either case, we'd like to introduce you to the types of coffee drinks widely available in Japan. Coffee is prepared by one of two basic methods: **drip** and **espresso**. Drip coffee is made by pouring hot water over roughly ground coffee beans in a filter, and collecting the coffee in a pot as it drips through. Espresso is strong black coffee brewed by forcing hot water under pressure through finely ground coffee beans. It is richer and deeper tasting than drip coffee. (However, drip coffee has more caffeine!)



As you can see in the chart above, coffee can be further classified by the ratio of coffee to milk or water, as well as by the way the milk is prepared. A **café au lait** is made by mixing drip coffee with steamed milk. Espresso mixed with hot water makes a strong and simple coffee drink called an **Americano**. A **café latte** is made by combining 1 part espresso to about 4 parts steamed milk. A **cappuccino** is similar to a caffè latte, except that it is topped with a thick head of milk foam. A **café mocha** is another variation of the latte. People who don't like bitter drinks might like the mocha because it contains chocolate syrup.

The chart shows the drinks available at most modern-style cafés in Japan, and the most common names for them. However, in addition to these, many cafés make their own specialty coffee drinks. Japanese shops often change their menus to suit the season, so your café might have a special drink suited to the weather. You can ask "*kisetsu gentei no nomimono wa arimasu ka*" ("Is there a seasonal drink available?") if you are interested.

We hope you find a delicious drink to suit your tastes while you are staying in Japan!

NATURAL CAFÉS

In this category, we'll introduce you to cafés which specialize in dishes made from chemical-free vegetables and organic foods. Organic foods are grown naturally with organic fertilizers; no chemical fertilizers or pesticides. Through organic farming, farmers can make the most use of their crop and soil capacities. Needless to say, organic foods are good for your health and safer than mass-produced foods. The cafés in this section believe in the value of organic foods. They all serve rich nutritious dishes which let customers enjoy the unspoiled taste of nature. Some of these cafés offer cuisine from diverse regions throughout the world, as well as a wide variety of vegetarian dishes. We think that these places will appeal to travelers from many different countries and lifestyles.

Glocal Café



Hours: 11:00 am to 11:00 pm (last order 10:00 pm)

Lunch specials from 11:00 am to 2:00 pm

Budget: Daytime: about 1500 yen per person

Nighttime: about 3000 yen per person

Closed: Mondays

[Access:](#) 7 min. on foot from the west exit of Nagoya

Glocal Café's friendly owner invites travelers to make new friends at his café. "When you went on a trip," he asked us, "could you make new friends? Here, you can definitely do it!" 70% of the customers here are Japanese locals, and 30% are foreign visitors. There is a backpacker's hostel on the second floor of this café, and the guests come here to eat. The café is filled with a warm atmosphere, with friendly conversations between Japanese and international customers. The staff don't want to you to worry about different languages, so they work hard to help conversations along. One staff member can speak English. They have an English menu, and a variety of vegetarian dishes. Lasagna and quiche made by the owner's New Zealander wife are popular. People who like drinking can try over 100 kinds of beer from around the world!



LaLa Natural



Hours: 11:30 am to 5:30 pm
9:00 am to 5:00 pm on Sundays
Budget: 1000 to 2000 yen per person
Closed: Mondays (with some exceptions)
[Access:](#) 2 min. on foot from Narumi Station
on the Meitetsu Line

This café takes great care in preparing a healthy menu, based on delicious hand-selected organic vegetables. The most popular menu item is the weekly lunch special, “La-la sai-sai gohan.” The owner Aya lived in England for over three years, and can speak English well. She is happy to explain their menu to international customers, and likes to talk about organic food too! The café also holds a small vegetable market on Sundays.

RIR organic + greens



Hours: Lunch: 12:00 pm to 3:00 pm (last order 2:30 pm)
Dinner: 5:00 pm to 10:00 pm (last order 9:30 pm)
Budget: Daytime: about 1000 yen per person (cash only)
Nighttime: about 2000 yen per person
Closed: Sundays and Mondays (some exceptions)
[Access:](#) 2 min. on foot from the Exit 3 of Yabacho Station
on the Meijo Subway Line.

This a place to really try out the “macrobiotic” experience, in a casual and relaxing environment. You can eat a variety of healthy dishes including vegan options, right in the city center. Pay attention to the cute exterior with Moroccan motifs and handmade lights. You can drop by this café to boost your health on your way back from shopping in Nagoya’s downtown area.

PuPu Kitchen



Hours: 10:00 am to 4:30 pm
Lunch specials from 11:30 am to 2:00 pm
Budget: about 1000 yen per person (cash only)
Closed: Sundays and Mondays
[Access:](#) 3 min. on foot from the Exit 1 of Sengencho
Station on the Tsurumai Subway Line.

Pupu kitchen offers authentic vegan dishes made by a chef who knows a lot about the vegan movement. Not only their lunches, but also their cakes and parfaits are made without any animal products. They also have a huge drink menu. Find your favorite among the many varieties of macrobiotic dishes.

“MORNING” CAFÉS

Morning café is a unique café style in the area around Nagoya. “Morning” means a special breakfast deal where you can get a food-drink set for the price of just a drink during the morning hours. The food is traditionally a combination of toast and eggs. Today “morning sets” come in many variations; some cafés offer morning discounts on selected menu items, while others offer a full breakfast with coffee for a small extra cost. The menus also have more variety than in the past. In addition to the standard toast-eggs set, we now can also see rice porridge, sandwiches, and salads. Here we will introduce four cafes which feature excellent “morning sets.” For a quick and affordable breakfast before a big day of sightseeing, try one of these places!



Coffee Store MOCA

Hours: 6:00 am to 7:00 pm

Morning sets served from 6:00 am to 10:00 am

Budget: about 900 yen per person

Closed: Mondays (with some exceptions)

Access: 6 min. on foot from Osu Kannon Station
on the Tsurumai Subway Line

Owner's
Message:
Enjoy a truly
Japanese
“Kissaten!”

MOCA is much more like the Japanese *kissaten** than the cafés you are probably familiar with. The inside of this store is filled with a nostalgic atmosphere of early postwar Japan. Customers coming from other countries are often surprised at the tiny size of this *kissaten* – only four tables in total! At the same time, they love this experience of a “traditional” Japanese space. MOCA doesn't have a regular vegetarian menu. However, the owner will gladly prepare a vegetarian option if asked. There is an English menu available.



* Read our article on page 6 to learn about the differences between *kissaten* coffee shops and cafes!

Kissa Rich



Hours: Weekdays: 7:00 am to 8:30 pm
Morning sets served from 7:00 am to 10:00 am
Budget: about 900 yen per person
Closed: Open all week
[Access:](#) 5 min. on foot from JR Nagoya Station

This *kissaten* serves the traditional Aichi “morning set,” where you get a whole breakfast – containing toast, eggs, and yogurt – for just the price of your drink. It is conveniently located near the JR lines at Nagoya Station. An English menu is available.

Café Abloom



Hours: Weekdays: 7:00 am to 9:00 pm
Weekends: 8:00 am to 6:00 pm
Morning sets served from 7:00 am to 10:00 am
Budget: about 1000 yen per person
Closed: Open all week
[Access:](#) 5 min. on foot from Marunouchi Station
on the Sakura Dori Subway Line

Abloom is famous for their lavish “morning set” menu. You can choose from several dishes at a cheap price. The spacious interior really lets you kick back and relax. They don’t have an English menu, but it is easy to order by pointing at the dish you want. International visitors are always welcome. They also offer wi-fi service, which is still somewhat rare in Japan.

Café Large



Hours: 8:00 am to 7:00 pm
Morning sets served from 8:00 am to 11:00 am
Budget: about 1000 yen per person
Closed: Open all week
[Access:](#) 3 min. on foot from Shimada Bus Stop
Or 22 minutes on foot from Ueda Station on
the Tsurumai Subway Line

Café Large is more like a bakery than a café. Freshly-baked bread is always available. You can choose your “morning set” from 3 options. From 11 am to 2 pm, if you order a set menu, you also get all-you-can-eat bread service. They also serve many other café menu items like pasta, pizza, and dessert. Their bread is also available for takeout.

Comic Time! Eating Out in Japan

We asked international students at our university to tell us their concerns about eating out in Japan.

Then, we turned their questions into some short comics, in order to teach you about Japanese café customs!

Q1: Can I choose my own seat?



You usually can't choose your own seat in a Japanese café. When you enter, you should wait to be seated by a staff member. However, if they say "Osuki na seki ni dozo" that means you can sit wherever you want.

Q2: How much does water cost?



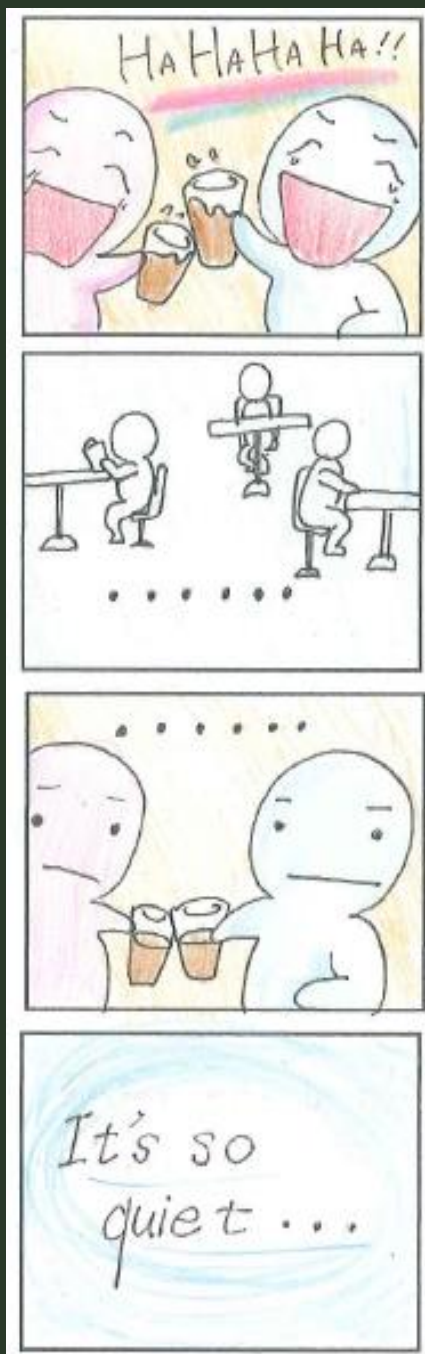
In Japan, all cafés and even restaurants serve free water, so feel free to drink as much as you want.

Q3: Should I tip?



In Japan, you don't have to tip servers at all. Even if you try to tip, they will most likely not accept it. This is because service charges are included in their wages.

Q4: Why are Japanese people so quiet in cafés?



Many Japanese people like to enjoy their café time quietly. Of course, you are free to talk with your friends and family, as long as you don't yell.

Q5: What if we want to share a dish?



In Japanese cafes, dishes are usually made for one person. If you want to share, you should ask the server for extra plates and utensils.

Q6: Can we go to a café at night?



Many cafés close early, especially the old-fashioned *kissaten*, since they open early for breakfast. Cafes also have *teikyū-bi*, special days during the month when they are closed. If you find a cafe you are interested in, you should be careful to check the hours of operation.

SHOWA RETRO CAFÉS

This category includes cafés with long histories. These are the traditional *kissaten** (coffee shops) of the early postwar period – called the *Showa* period – instead of contemporary cafés. The concept of these *kissaten* can be described as “good old Japanese *Showa*.” In the *Showa* period, there were a lot of locally-owned cafés, where locals would spend long hours reading or talking. Wood furniture, velvet sofas, retro interiors...even if you aren't Japanese, these things will make you feel nostalgic for a bygone age. These cafés offer comfortable spaces where you can relax as if you are at home. Also, many *Showa* retro café owners are very discerning about the taste of their coffee. You can enjoy the unique atmosphere of Japan's *Showa* period along with a special cup of coffee!

Coffee Brico



Hours: Weekdays: 11:00 am to 8:00 pm
Weekends: 10:00 am to 8:00 pm
Budget: 500 to 1000 yen per person
Closed: non-regular
[Access:](#) 5 min. on foot from Kamimaezu Station on the Meijo Subway Line



This cafe was originally an old town house built more than 70 years ago, and the interior design of the original home is still remaining. The owner decorates the café with antique items like wood furniture and chests of drawers. You can get the feel of a traditional Japanese-style house. They have both smoking and non-smoking sections. Coffee Brico serves not only drinks and desserts, but also meals. In addition, they are located in the Osu Shopping Arcade, one of Nagoya's most popular spots, so you can also visit the famous Osu Kannon Temple, or wander around the streets of the arcade.



Brico's manager



their most popular menu item:
green tea parfait

* Read our article on page 6 to learn about the differences between *kissaten* coffee shops and cafes!

Konpal



Hours: 8:00 am to 9:00 pm
 Budget: about 1000 yen per person
 Closed: Open all week
[Access](#): Inside Mori no Chikagai underground shopping mall in Sakae Station.

Since Konpal opened in 1947, it has been leading Nagoya's unique café culture. Konpal has been serving its original blended coffee for the whole time, and its menu includes more than 20 kinds of delicious sandwiches. The fried-shrimp sandwich – Konpal's take on a popular Nagoya specialty – is one of the most popular menu items. Konpal is also known for its "self-service" style of iced coffee. Customers are given hot coffee, ice, and cream separately, which they can mix to their own taste. Menu items are available for takeout.

Jun Kissa Lion



Hours: Mon. to Sat.: 8:30 am to 6:00 pm
 Sunday: 8:30 am to 3:00 pm
 Morning sets served from 8:30 am to 11:00 am
 Budget: about 900 yen per person
 Closed: Irregular
[Access](#): 5 min. on foot from Sakae Station on the Higashiyama and Meijo Subway Lines

This *kissaten* opened in 1958. The exterior of the building is designed to resemble a mountain hut in old Europe. The interior evokes a retro atmosphere with such relics as an old rotary dial television and well-worn leather sofas. The cheap prices on all menu items are another draw. We recommend that you try their house-made pudding. They also offer a morning special of coffee, egg, and toast for 380 yen. An English menu is available.

Coffee House Paikal



Hours: 7:00 am to 6:00 pm
 Morning sets served from 7:00 am to 10:00 am
 Budget: about 1000 yen per person
 Closed: Sundays
[Access](#): 5 min. on foot from Osu Kannon Station on the Tsurumai Subway Line

This *kissaten* opened in 1960. There are many office buildings in the area, so the *kissaten* is often crowded with *sarariman* ("salary men," white-collar office workers) who enjoy lively chats with each other while watching TV. The atmosphere is warm and friendly, so you can enter the shop easily. Try either the *omu-rice* (rice omelet) or the *naporitan* (spaghetti in ketchup sauce). These are classic Japanese takes on Western food, invented in the postwar period.

ANIMAL CAFÉS

Animal cafés are places where you can watch or touch loveable animals while you eat and drink. This type of café might not be in your country, and you might be even surprised that such cafés exist. However, for that reason, animal cafés offer visitors an exciting experience. For each shop, the type and number of animals is different. The city of Nagoya has many cafés specializing in different animals like dogs, cats, reptiles, and even owls. For busy Japanese people, these cafés offer a chance to relax and feel healed after a tiring day in the big city. Some cafés even sell pets! Since people have different feelings and ideas about animals, it's important to understand what kind of animal experience the café offers beforehand. You can use our book as a reference. While you are in Japan, how about spending a uniquely Japanese time in a fashionable animal space?

Fukurou no Iru Mori Café



Hours: Weekdays: 12:00 pm to 9:00 pm
Weekends and Holidays: 11:00 am to 9:00 pm
Budget: 1300 yen per hour per person
※ price of drink included
Closed: Tuesdays (with some exceptions)
[Access:](#) 4 min. on foot from Yabacho Station on the Meijo Subway Line



the owner with
one of his owls

The café's name means "Forest of Owls Café." There are usually 12 to 15 owls at Fukurou no Iru Mori Café, representing 10 to 12 different species. The café owner takes care of the owls very carefully, so you can enjoy seeing the owls relaxing, perched on one foot. The interior, which evokes the image of a forest, will make feel you relaxed as well. The owner asks that you just enjoy watching the owls, since they dislike being touched a lot. Owls do not move so much, so you can spend your time safely. After your hour there is finished; you can pick your favorite owl and take pictures with it. The owner recommends visiting on weekday evenings because it is relatively uncrowded. If you are lucky you can see the owls feeding, and even their chicks. Please visit! We're sure you will love these owls!

Momo Café



Hours: 5:00 pm to 10:00 pm
 Wednesdays and Sundays: 12:00 am to 10:00 pm

Budget: Daytime: about 1000 yen per person
 Nighttime: about 1500 yen per person

Closed: Mondays and Tuesdays

[Access:](#) 2 min. on foot from Imaike Station on the Higashiyama and Sakura Dori Subway Lines

Momo is a dog café. The store has its own dogs, and guests can bring their own dogs in too. The owner, Ms. Morita, is very kind and cheerful, and visitors talk with each other freely. You can watch the dogs playing around and you can enjoy playing too! On Wednesdays and Sundays, the café serves lunch. Momo Café has a “one-drink system,” so please order at least one drink per person. Two other requests: 1) please don’t give people food to the dogs; 2) please don’t stand while you are holding the dogs.

The Zoo

Hours: Weekdays: 12:00 pm to 9:00 pm
 Weekends: 11:00 am to 10:00 pm

Budget: about 1000 yen per person

Closed: Mondays (with some exceptions)

[Access:](#) 15 min. on foot from Chayagasaka Station on the Meijo Subway Line



In this café you can go out for tea with a variety of rare creatures such as hedgehogs, snakes, lizards, even eagles and owls! The manager is very friendly, which creates a nice atmosphere throughout the café. He knows a lot about his animals and enjoys explaining their behavior to customers. This accounts for The Zoo’s popularity. If you go, should know that it can get quite crowded on weekends. Some of the animals are for sale, in case you want to take home an exotic pet from your travels!

Usagi Wonderland



Hours: Weekdays: 1:00 pm to 8:00 pm
 Weekends: 11:00 am to 8:00 pm

Budget: about 1000 yen per person

Closed: Open all week

[Access:](#) 4 min. on foot from Yabacho Station on the Meijo Subway Line

Coming to this café is like entering into a fairy-tale land, where whole world is colored a lovely pink! The first floor is the café space, which serves non-alcoholic drinks, pasta dishes, and salads. The café also has rabbit-themed toys and accessories for sale. The second floor is the “rabbit zone” where you can spend time with cuddly rabbits. It costs 1240 yen for 30 minutes. You may think this sounds “girly,” but the café has many male customers, including regulars who come by themselves. In addition, people who are wary of animals can also come to this café because all rabbits are in the cages.

Useful Japanese Phrases for Cafés

When you enter:

Irasshaimase.

いらっしゃいませ。

_____ nin desu.

_____ 人です。

Ichii, Ni, San, Yon, Go, Roku

一、二、三、四、五、六

Kin-En seki kudasai.

禁煙席ください。

Kitsu-en seki kudasai.

喫煙席ください。

Welcome to our store.

(The shop staff will say this to you, but you don't have to say anything.)

There are _____ people (in our group.)

One, Two, Three, Four, Five, Six

Non-smoking section, please.

Smoking section, please.

When you want to order:

Sumimasen.

すみません。

Kore kudasai.

これください。

_____ kudasai.

_____ ください。

Excuse me.

(You have to say this to call a server over to your table.)

I'll have this, please.

I'll have _____, please.

Ko-hi lah-teh o-mizu

コーヒー ラテ お水

Kocha gyu-nyu ju-su

紅茶 牛乳 ジュース

_____ wa taberaremasen.

_____ は食べられません。

Niku, Nyuseihin, Nattsu

肉 乳製品 ナッツ

Koukakurui, komugi

甲殻類 小麦

O kaikei o negai shimasu.

お会計お願いします。

Coffee Latte Water

Black Tea Milk Juice

I can't eat _____.

Meat, dairy products, nuts

shellfish wheat

May I have the check please?

Addresses in Japanese and English

STYLISH CAFÉS

[Fruit+Bistro 32 Orchard](#)

3-25-34 Sakae, Naka-ku, Nagoya

[eric-life\(=café\)](#)

Yuai Osu Bldg. 2-11-18 Osu, Naka-ku, Nagoya

[Café Vincennes Deux](#)

Southhouse Bldg. B1F

3-6-29 Nishiki, Naka-ku, Nagoya

[Abbot Kinney](#)

3-13-22 Sakae Naka-ku Nagoya

サニーオーチャード

名古屋市中区栄 3-25-34

エリックライフ

名古屋市中区大須 2-11-18 ユーアイ大須ビル

ヴァンサンヌドゥ

名古屋市中区錦 3-6-29 サウスハウスビル
地下1階

アボットキニー

名古屋市中区栄 3-13-22

NATURAL CAFÉS

[Pupu Kitchen](#)

2-15-13 Josai, Nishi-ku, Nagoya

[Glocal Café](#)

1-21-3 Noritake, Nakamura-ku, Nagoya

[RIR Organic + Greens](#)

Kawai Bldg. 1F, 5-19-27 Sakae, Naka-ku, Nagoya

[LaLa Natural](#)

Mukaeda 209, Narumi-cho, Midori-ku, Nagoya

ププキッチン

名古屋市西区城西 2-15-13

グローカル

名古屋市中村区則武 1-21-3

リル

名古屋市中区栄 5-19-27 河合ビル 1階

ララナチュラル

名古屋市緑区鳴海町向田 209

“MORNING” CAFÉS

[Café Abloom](#)

Marunouchi Terrace 1F, 1-7-6 Marunouchi,
Naka-ku, Nagoya

[Kissa Rich](#)

ESCA Underground Mall, 6-9 Tsubaki-cho,
Nakamura-ku, Nagoya

[Coffee Store MOCA](#)

2-18-18 Osu, Naka-ku, Nagoya

[Café Large](#)

3-1017 Shimada, Tenpaku-ku, Nagoya

カフェ アブルーム

名古屋市丸の内 1-7-6 丸の内テラス 1F

カフェ リッチ

名古屋市中村区椿町 6-9 エスカ地下街

カフェ モカ

名古屋市中区大須 2-18-18

カフェ ラルジュ

名古屋市天白区島田 3-1017

SHOWA RETRO CAFÉS

[Coffee Brico](#)

3-35-22 Osu, Naka-ku, Nagoya

[Konpal](#)

Mori no Chikagai, South 1, 3-5-12 Sakae, Naka-ku, Nagoya

[Jun Kissa Lion](#)

4-6-4 Sakae, Sakae, Naka-ku, Nagoya

[Coffee House Paikal](#)

2-8-33 Osu, Naka-ku, Nagoya

コーヒーぶりこ

名古屋市中区大須 3-35-22

コンパル

名古屋市中区栄 3-5-12 地下鉄栄 森の地下街 南1番街

ライオン

名古屋市中区栄 4-6-4

パイカル

名古屋市中区大須 2-8-33

ANIMAL CAFÉS

[Momo Café](#)

House 108 Imaike Park 1F, 1-15-14 Imaike, Chikusa-ku, Nagoya

[Fukurou no Iru Mori Café](#)

Effigy Sake 3-Chome 4F, 3-25-41 Sakae, Naka-ku, Nagoya

[Usagi Wonderland](#)

Yabacho Nakakoma Bldg. 3F, 4-1-71 Osu, Naka-ku, Nagoya

[The Zoo](#)

1-15-31 Takekoshi, Chikusa-ku, Nagoya

ももカフェ

愛知県名古屋市千種今池 1-15-14 ハウス108 今池公園 1階

ふくろうのいる森カフェ

愛知県名古屋市中区栄 3-25-41 エフジー栄三丁目 4F

うさぎのワンダーランド

愛知県名古屋市中区大須 4-1-71 矢場町中駒ビル 3階

The Zoo

愛知県名古屋市千種区竹越 1-15-31

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