

## Tokyo Pulse | May 2025 vol.1

### Tokyo Sugoi! - Episode 7 by Steve Gillick

## Stand up and Savour! Tokyo's Up-standing Food and Drink Scene



The busy kitchen and counter in Masurao. Photo by Steve Gillick, *Talking Travel*

The Japanese word *tachinomi*, meaning 'stand' and 'drink', refers to bars and restaurants where guests drink and eat while standing up. Visitors may immediately dismiss the idea as seemingly too rushed or too informal. But those who indulge in the *tachinomi* experience are rewarded with super-friendly service, an energetic social ambiance, a good selection of drinks, and wonderfully tasty food ranging from creative snacks to delicious meals.

Masurao is a stand-up seafood izakaya, only a few minutes' walk from the Monzen Nakacho Metro Station. At 5:00 pm, we occupied the last two available places on either side of a shared table. And with a growing line of waiting customers, there was no sense of rush. It was a relaxed, happy atmosphere of talking and laughing.

We started with glasses of sake, overflowing into traditional wooden masu boxes, and

then it was sashimi heaven for us as our dishes arrived. Bonito fish with scallion, ginger, and mayonnaise, octopus with wasabi, Buri (Yellowtail), Aji (Horse Mackerel), Ebi Shinjo (shrimp balls with flavourful, small green shishito peppers), and deep-fried Aji with yummy tartar sauce.



(From left) Aji and Kaiware sprouts , Ebi Shinjo, sake in a masu at Masurao.  
Photo by Steve Gillick,*Talking Travel*

Closer to the Metro Station is Orihara, a stand-up sake bar. Patrons can select a sake from one of the fridges or ask one of the staff for recommendations. They pour, you sample, and then repeat! Orihara serves simple tsumami, or snacks, ranging from nuts to dried fish to small servings of duck and chicken. We have rarely left the place without having had conversations with the other guests and with Takeshi, the affable manager.

Tokyo boasts a host of enjoyable stand-up sake bars. Near Shimbashi Metro Station, Shinshu Osake Mura and Tachinomi Kuri are favourites. As a variation, Suzuden in Yotsuya is a traditional kaku-uchi (a liquor store selling drinks) with a busy atmosphere and delicious tsumami.



Steve sampling sake in Tachinomi Kuri. Photo by Mitsuru Sasaki,*Talking Travel*





Bonito with myoga ginger, scallion and sesame seed, at Tachinomi Sharemon.  
Photo by Steve Gillick, *Talking Travel*

The stand-up continues with more general but impressive menus (seafood, meat, and vegetable dishes) and sake selection at the popular Tachinomi Sharemon in Asakusa and Zowasan in Kita Senju. The latter is the embodiment of 'stand up' with delicious Negima (Yakitori with chicken and leek), deep-fried oysters, fresh sashimi, cold beer, and a good selection of sake.

When it comes to Tokyo's incredible food scene, visitors need to stand up and be counted!



**Steve Gillick** loves to travel and loves to talk to people who love to talk about travel. He's been at it since 1967 when he visited nine European destinations on a school trip. Steve has had over 370 articles published in consumer and travel trade publications. To date he has explored 85 countries and over 770 destinations. He recently returned from his 22nd trip to Japan. Steve is the author of *A Symphony of Camels: Travel Adventures & Conversations Around the World*, available on Amazon.com

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