NEWSLETTER

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When Tokyo slows down: Khaled Iwamura uncovers its hidden beauty



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Tokyo is known for its flashing neon lights and bustling crowds, but there's another side of the city that moves at a slower pace. On this journey, Khaled Iwamura uncovers three very different faces of Tokyo: a remote volcanic island, quiet mountain towns, and the cultural heartbeat of the city itself.

Central Tokyo

Back in the city, Khaled stays at LYURO Tokyo Kiyosumi by THE SHARE HOTELS, a hotel that blends into the neighbourhood with art on the walls and locals stopping by for coffee. He rents a bike from TokyoBike Tokyo and rides along the Sumida River, leaving the skyline behind.

At Glass-Lab co.,ltd., he discovers Shiina Kiriko, a modern take on Edo Kiriko cut glass. Each hand carved piece shimmers like a memory you can hold.

Lunch at MOSS CROSS TOKYO Shibuya highlights the philosophy of Wakon-Yosai, blending Japanese soul with Western technique. Later, the grandeur of the State Guest House, Akasaka Palace, reveals Tokyo's regal side.

The journey ends with a Nihonbashi river cruise, drifting past bridges older than many cities. “I thought I knew Tokyo,” Khaled says. “But Tokyo had other plans.”

More info

Tokyo’s Pizza Scene Goes Global: Two Must-Visit Pizzerias Make the World’s Top 50

Tokyo’s pizza scene just earned another global nod. The 50 Top Pizza World 2026, which despite the name ranks the world’s 100 best Neapolitan-style pizzerias, selected two Tokyo favourites and one Nagoya restaurant, giving Japan three spots in total. Restaurants are judged by anonymous inspectors for their food, service, wine, décor and ambiance.

Climbing from thirteenth to seventh place, RistoPizza by Napoli sta’ ca in Azabudai Hills sets the highest-ever ranking for a Japanese pizzeria. Its sister restaurant, the long-loved Tokyo institution Pizzeria Peppe – Napoli Sta’ Ca, shares the must-order signature dish: the star-shaped Don Salvo pizza.

Ranked ninth, The Pizza Bar on 38th at the Mandarin Oriental Tokyo is famous for its luxe pizza omakase. With just eight counter seats, you can watch the pizzaiolo at work, so reserve early.

Pizza lovers should also visit Bulgari Bar Tokyo, where the new pizza menu comes from Pier Daniele Seu of Rome’s Seu Pizza Illuminati, ranked fourth in the world.

More info

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