

Brand pork raised in Tama, Tokyo is a gem of interest for meat lovers. The moment you bite it, the umami spreads through your mouth. Have a taste of <code>O</code>me pork gourmet, a unique stable.



## TOKYO X (C) ircle

TOKYO X gourmet established in Ome A circle of security extends from the farms to the countertops. Why don't we take this opportunity to try each restaurant's specialty?

## INFORMATION > -----

₩36minutes from Shiniuku Station to Chuō Line Chuō Tokyu Takao, 30 minutes transfer to JR Ome Line at Tachikawa Station, get off at Ome Station

Ome City Tourism Association **\**0428-24-2481



TOKYO X is a pork brand

Tokyo Metropolitan









## Sobadokoro Tsukumo

The owner is the inventor of the local gourmet of Ōme, "TOKYO X Niku Udon". You can also enjoy Seiro Soba here

**4**0428-32-1230, **4**5-45-2 Shinmachi, Ome @11:00 to 20:30 / Closed on the Wednesdays



TOKYO X DX Curry Nanban

Handmade Udon Negishiva

These ovako curry udon noodles are popular enough to cause long lines. The meat laid in a petal shape leaves your tastebuds in ecstasy.

**C**0428-22-3083 **€**1-40-4 Katsunuma, Öme @11:00 to 15:00 18:00 to 20:00 (Open only Saturday to Sunday at night) / Closed on Wednesdays





## Moriman

The best fried marbled loin katsudon. The sweetness of this melt-in-vour-mouth meat is worth it!

**4**0428-22-1331. **★3-**9-7 Higashi-Öme, Öme O10:00 to 20:00 / Irregular holidays





traditional thatched house. discover the natural flavours of a soba that's been loved by Japan's most cultured since the Showa era

Ganso Teuchi Soba

**\$**0428-78-8345, **\$**360 Mitakehoncho, Ome @11:00 to 18:00 / Closed on Mondays





**\$**0428-22-1822. **★**2-11-12 Higashi-Ōme, Ōme @11:00 to 19:30 / Irregular holidays



