

Opening on 17 November 2016

## NARITA Dining Terrace A New Area of 6 Japanese Restaurants Open on the 4th Floor of the Central Building in Terminal 1 (Before Passport Control)

Tokyo, 27 October 2016: On 11 November, Narita Airport will open NARITA Dining Terrace, a new area comprising 6 authentic Japanese restaurants, in the Airport Mall on the 4th floor of the Central Building in Terminal 1.

The area offers a collection of well-known, popular restaurants that have captured public interest, not only for the benefit of our Japanese customers, but the growing number of customers from abroad who are looking to enjoy Japanese cuisine during their visit to Japan. The common area will also be revamped with new flooring, walls, ceiling and lights to create a brighter and more open atmosphere.

Watch for more improvements at Narita Airport as it continues to evolve into an airport of choice for all our customers.

Please refer to the attachment for more information on the restaurants.

### New Restaurants

#### Ramen noodles

日本の中華そば 富田

#### Japanese set meals

FIRST CLASS RICE  
gihey  
produced by 京産米八代白米産地

#### Soba noodles

東京 麻布

永坂更科  
布屋太兵衛

#### Tonkatsu

新法 新宿  
さぼてん

#### Meat dishes

焼肉 豊栄堂 やんま

#### Sushi

築地 寿司岩

### Image of NARITA Dining Terrace



## Ramen noodles

Airport first



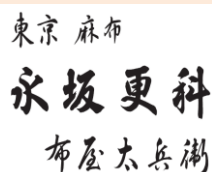

Restaurant: Japanese Ramen Tomita  
Company: KEN21 Co., Ltd.

## Shop Comments

Tomita, a hugely popular Chinese noodle shop with its main shop in Matsudo, Chiba Prefecture, is opening for the first time at the airport. The store will offer a choice of two menus: the super-thick noodles served with a dip sauce, a menu that has become synonymous with Tomita; and Chinese noodles, an old favorite of Japanese customers. Enjoy the spirit and taste of Japan.

## Soba noodles

Airport first




Restaurant: NAGASAKASARASINA NUNOYATAHEE  
Company: Nagasaka Sarasina Nunoya Tahee Co., Ltd.

## Shop Comments

Soba restaurant founded in the first year of Kansei (1789) with a history of over 220 years. The menu includes Gozen Soba featuring smooth noodles, Kikouchi Soba featuring thick noodles made from 100% buckwheat flour, and Tahee Soba featuring noodles containing 80% buckwheat flour. Served with sweet and spicy dipping sauces which can be blended to taste.

## Meat dishes

Airport first




Restaurant: Yakiniku syokudou Yanma  
Company: Double Works Co., Ltd.

## Shop Comments

Sizzling meat served with special sauce to whet your appetite! Yakiniku Shokudo Yanma offers a range of delightful meat dishes rooted in Japanese food culture.

## Japanese set meals

Airport first




Restaurant: gihey  
Company: Hachidaime Gihey Co., Ltd.

## Shop Comments

"gihey" is a new brand of Kyoto's established rice connoisseurs, Hachidaime Gihey, with popular restaurants in the Gion district of Kyoto and Ginza, Tokyo. As an expert in the techniques of selecting, polishing, blending and cooking rice, delicious rice cooked in specially developed earthen pots forms the main feature of the menus served. Original gifts are also sold at the store.

**Tonkatsu (Deep-fried pork cutlets)**

Airport first in Japan



Shop Comments

A restaurant specializing in deep-fried pork cutlets (tonkatsu) with 50 years of experience and branches at airports overseas. We provide health-conscious menus tailored to modern lifestyles, mainly featuring our original brand of pork, Kenbi Pork, as well as menus served with vegetables that are delicious, healthy and fun.

Restaurant: Tonkatsu shinjuku saboten  
Company: Green House Foods Co., Ltd.

**Sushi**

Reopen



Shop Comments

- Sushiiwa's Policy -

From seasoning fish with salt and kelp, to pickling, boiling and roasting. Sushiiwa values "traditions" that have been passed down from the Taisho era and the "techniques" of sushi chefs to bring out the taste of fresh seafood to the very limit.

Restaurant: Tsukiji - Sushiiwa  
Company: DAISYO CORPORATION

All restaurants are open from 8:00 a.m. to 8:00 p.m. (last orders)

Location Map: 4th Floor, Central Building, Terminal 1

