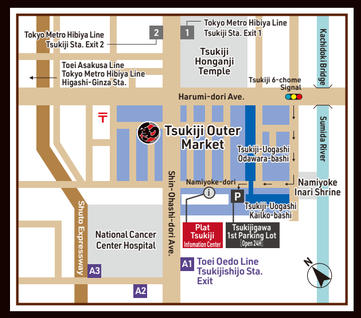


Rules

Tsukiji Outer Market is a working market. Please be respectful to those retailers and buyers and follow the rules below when you wonder around the market.

Eating Area
Do not eat while you are strolling. Please stay at the shop until you finish your food. There are some areas with benches and tables. Please go there to eat what you bought. Also, it is not allowed to eat in Uogashi Wholesale Area.

Shopping at "Uogashi" wholesale area
Shopping at our wholesale area prior to 9:00 a.m. is limited for professional buyers. Tourists are welcomed after 9:00 a.m.

Buyers First
If you are not buying at the shop, you should step aside and give the way to buyers. Also, do not block the aisle by stopping and talking in the middle of aisles.

Photo
Most of the retailers have NO PHOTO and NO MOVIE policy.

Do not touch the food
Do not touch the food at retailers especially fresh fish, vegetables and fruits.

Big Baggage and Strollers
Because aisles in Tsukiji are narrow and intricate with lots of people, please leave your big baggage and strollers at the lockers.

Smoking
In Chuo-city, smoking on the street is prohibited. Limit any smoking to within designated smoking area.

2026.2

Welcome Message

Tsukiji Outer Market is Japan's "Food Town", where you can encounter all kinds of traditional Japanese foods. A mixture of wholesale and retail shops, along with numerous restaurants, line the streets, and new culinary trends are born here.
Originally Tsukiji Market catered primarily to professionals. That is why items sold here were generally too large for a small family to buy. However, some of the wholesale shops in the market have started retailing high-end merchandise to retail customers and visitors. For example, ready-to-eat sushi meals are now sold in smaller sizes. Even a bite-sized egg roll can be had for those who just want to try it.
The next column explains how the market has become so well-known and the trends that have shaped how it looks today.

History of Tsukiji

1. Reclaimed Land
The Tokugawa shogunate decided to fill in the coastal area of Edo (Old Tokyo) following the Great Fire of Meireki that devasted the city in 1657.
Using advanced civil engineering, the land was reclaimed from Tokyo Bay and named Tsuki-ji (築地), which literally means "constructed land."
In the past Tsukiji was very quiet with only shrines and homes for Samurai families. "Namiyoke Jinja (Shrine)" happens to be at the back corner of Tsukiji Market.
The name "Namiyoke" literally means "protection from waves," and it has served as a guardian for Tsukiji Market.

2. The Birth of the Fish Market
In 1923, the Great Kanto Earthquake destroyed much of central Tokyo, including the Nihonbashi Fish Market.
The fish market was then relocated to the Tsukiji district and began operations in 1935, transforming Tsukiji into a prosperous and bustling town.
Some of the buildings in Tsukiji are more than 80 years old. The owners use the first floor for their shops and usually live on the upper floors.
The intricate streets are like a maze, so don't get lost.

3. Tsukiji and its Future
As Japan enjoyed robust economic growth in the 1980s, people all over the world began to became interested in Japanese cuisine.
As such, for many years Tsukiji Market has been attracting large numbers of visitors from all around the globe.
Please note that the Tokyo Central Wholesale Market where fish auctions take place, originally placed in Tsukiji under the Tokyo Municipal Government, has moved to another area within Tokyo. The shops surrounding the Central Wholesale Market have remained in Tsukiji and are referred to as the Tsukiji Outer Market.
Tsukiji Outer Market is and will continue to be the best marketplace for customers to buy fresh seafood, vegetables, and Japanese traditional food materials.

Hints for Shopping at Tsukiji

Business hours
9:00a.m. - 2:00p.m. Many shops are closed on Sundays, Wednesdays and National Holidays.

Languages
Some of the people working here can speak English. Drop in at "Plat Tsukiji" Tsukiji Information Counter for English assistance.

Currency and Credit Cards
Regarding Credit Cards, it depends on the shop whether they accept it or not. So please ask them first before making a purchase. Most of the shops accept Japanese Yen only. There are some currency exchange machines inside the Market.

Bargaining
No negotiation can be accepted. The Market is basically for wholesale. When it's a purchase for business, exchange name cards first for further contacts.

Souvenirs to Take Back Home
Since every country has different customs regulations, please check in advance as to what you are allowed to take back home.

Shipping Overseas
It all depends on what your purchase is and where to ship it. Please ask at the tax refund counter.

Wi-fi
Free Wi-fi is available at "Plat Tsukiji" Information counter.

Toilets for Handicapped
There is one near "Plat Tsukiji" Information counter.

Coin Lockers
There are some, but only a limited number of lockers for suitcases near "Plat Tsukiji" Information counter. The building is open from 6:00a.m. to 4:00p.m. Please make sure to pick up your baggage before 4:00 p.m. because the building closes at 4:00 p.m.

Communication
People in the market are usually nice, friendly and polite. When the act is reciprocated, you will be greatly appreciated. So please remember to say Arigato, Thank you, when someone helps you. Saying Konichiwa, Hello on your visit to a shop also helps you for better communication.

Plat Tsukiji, Tsukiji Information Counter
There is an Information counter located on Namiyoke Dori. If you need any assistance or have questions, please visit Plat Tsukiji. We are very happy to help you. There are complimentary maps and brochures available at the counter.

Tsukiji Outer Market — Information Counter

Merchandise

Let's shop at Tsukiji Market!

Fresh and Frozen Seafood and Processed Fish Products

鮪 Tuna

Many tons of tuna come through the market. Fresh tuna eaten as sashimi (raw fish), "nama-maguro," that can be eaten on the spot, and frozen tuna for preserving are available. There are many specialty stores for tuna that sell not only "oo-toro" (fatty-tuna), "chu-toro" (from the belly area of the tuna), and "akami" (leaner meat from the sides of the tuna), but also rare parts of the tuna, such as "medama" (the eyeballs of the tuna), which are cooked before eating.

鮮魚貝類 Fresh Seafood and Shellfish

You can find a wide variety of delicious seasonal catch-of-the-day displayed in the showcases. Frozen crabs, shrimps, and scallops are very popular and available throughout the year.

干物 Himono (Semi-dried fish)

"Himono" is a traditional salting and air-drying process used for long-term preservation of fish. The process helps concentrate the umami flavor or robust tastiness of the fish

肉・卵 Meat, Poultry and Eggs

There is more to Tsukiji Market than fish. You also will be able to find beef, pork, chicken, and fresh eggs! Tender, juicy, marbled Japanese beef bearing the names of their origin are showcased. Some countries have strict restrictions on bringing meat products into their countries, so please carefully check your local customs regulations before your purchase.

Processed Foods

練製品 Nerimono and Oden

"Nerimono" refers to any that is cooked using ground fish and seasoning. Some examples of nerimono are Satsuma-agé, kamaboko, chikuwa, hampen, and tsumire. A very popular dish in Japan called "Oden" is made by adding nerimono to a warm broth. Give nerimono and oden a try, they are sure to delight your palate.

珍味 Delicacies [Chinmi]

Wholesale stores in the Market also cater to high-end, gourmet Japanese restaurants. Delicacies, known in Japanese as "chinmi," are readily available here. The three best known chinmi are salt pickled sea urchin roe (uni), salt pickled mullet roe(karasumi), and pickled sea cucumber innards (konowata). Yes, they can be rather expensive but well worth the price for the epicurean in you!

佃煮 Tsukudani (Japanese preserved food)

"Tsukudani" is an excellent way to preserve small fish, shellfish, and seaweed, which are prepared by simmering the ingredients in soy sauce, mirin, and sugar. Due to its rich flavor, Tsukudani has been loved by the Japanese as a perfect side dish since the time of Edo period. Many kinds of Tsukudani are sold in Tsukiji Market.

漬物 Japanese-style Pickles

Japanese pickles are called "tsukemono" and are the perfect accompaniment to a bowl of rice. Some examples of pickled vegetables are daikon radishes, turnips, cucumbers, eggplants, and burdock roots. There are several different pickling processes including salt, miso (soybean paste), soy sauce, vinegar, rice bran, and sake kasu (sake lees). You may be pleasantly surprised by the sheer variety, and the vivid colors of these delectable side dishes.

鰹節 Dried Bonito Flakes

"Katsuobushi" is dried bonito flakes used to make "dashi" (clear fish stock) which is the most essential ingredient in Japanese cuisine. Bonito go through a rigorous process of boiling, smoking, fermenting, and drying until it is as hard as a piece of wood. Thin flakes are cut from the dried Bonito using a plane. Smoked Bonito are called "Arabushi," white fermented Bonito are called "Karebushi." Bonito flakes are rich in Vitamin-Bs and inosinic acid which is a natural source of the umami flavor.

玉子焼き Tamagoyaki

"Tamagoyaki" is a Japanese omelet made by cooking thin layers of scrambled eggs in a rectangular pan and folding many layers together into a block shape. Sweet tamagoyaki is used for sushi and as delightful morsels in bento boxes. There are several specialty stores in Tsukiji Market, so make sure to give them a try. Tamagoyaki will keep for several days when refrigerated, so please remember to keep it cold.

乾物 Dried Seafoods

"Kombu" is dried kelp, and it makes great combination with Katsuobushi when you make "Dashi." Dashi is the most important part of Japanese cuisine. There are variety of Kombu available at our market. There are also dried fish, dried abalone, dried sea cucumbers, dried shiitake among other ingrediencies. They all help to make the taste of Japanese cuisine nicer and deeper.

雑穀・豆 Grains, Cereals and Beans

You will find various kinds of beans: azuki,soybeans,black beans, white kidney beans, and much more. Millet and wheat are popular cereals in Japan. One favorite and easy way to incorporate cereals into your diet is to mix them with rice, and let the rice cooker do the job! (Stovetop cooking will work just as well.) Both cereals and beans are high in fiber and nutrition, and recognized for their health benefits.

菓子 Sweets

Traditional confectionaries called "wa-gashi" are quite popular among workers in Tsukiji Market. "Senbei", or rice crackers, dried fruits, and nuts are also popular souvenirs, as they go well with alcoholic drinks.

海苔 Seaweed (Nori)

"Nori," or Japanese sea vegetables, is 'a best friends' with rice as evidenced by sushi rolls and rice balls called "onigiri." Nori is a sea vegetable that has been laid out in the sun in thin sheets to dry. It is a necessary staple to the Japanese diet along with "Ocha," or Japanese green tea. Unlike oolong tea and black tea, green tea is unfermented tea leaves. "Kambutsu," or dried products, refers to beans, seaweed, etc. All of these products make excellent souvenir gifts.

お茶 Green Tea (Ocha)

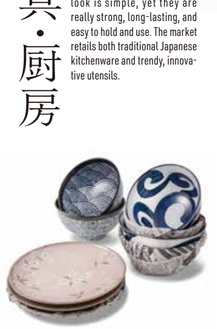
食料品加工品 Seasonings and Processed Foods

A variety of seasonings and processed foods line the shelves of the Japanese markets. Chinese, Western, and ethnic seasonings and processed foods are available in household size and bulk restaurant size. Spice up your life and bring colors to your table by trying out new seasonings today.

Kitchenware and Cloths

調理道具・厨房 Cooking Utensils and Kitchenwar

For centuries the Japanese have been using natural materials such as wood and bamboo for making cooking utensils. The look is simple, yet they are really strong, long-lasting, and easy to hold and use. The market retails both traditional Japanese kitchenware and trendy, innovative utensils.



刃物 Knives

The most essential tool of any cook is by far a knife. There are many kinds of knives available at Tsukiji Market: ones to fillet large fish such as tuna, ones to fillet smaller fish such as mackerels and flounders, ones for sashimi, and many other specialty and household knives. The shine and gleam from the professional chefs' knives reflect the pride in their work. When proper care is taken, these knives will last for decades.

食器類 Japanese Tableware

Japanese bowls and dishware play a major role in enhancing the presentation of a meal. There is an emphasis on "pleasing the eye before the palate," and the Japanese have elevated this concept to an art form. A wide selection of beautiful bowls and dishware in every size, color and seasonal patterns awaits you.

包装用品 Wrappings and Packaging Goods

The Japanese have long appreciated the beauty of paper and wood. Japan is a culture of "origami" - the art of paper folding. This art has percolated into everyday life leading to unique and beautiful ways of wrapping and packaging. Many paper and wood products such as wooden chopsticks, colorful place mats, and plates can be found at Tsukiji Market.

Things to Eat

寿司 Sushi

Tsukiji Market is home to many sushi shops and restaurants. There are several traditional sushi restaurants serving sashimi (raw fish) and sushi (raw fish over rice).

海鮮丼 Sashimi Rice Bowl

One way to enjoy tasty raw fish at a very reasonable price is to give "Donburi," or 'Don' in short, a try. Sashimi Don consists of a bowl of hot cooked rice with raw fish of your choice. When in doubt as to what to do, just watch the person sitting near you and follow their every move!

Eateries

You can enjoy a wide variety of popular and traditional Japanese food to choose from ramen, soba and udon, tempura, and "unagi," or eels. Most eateries open for early birds and for both shoppers and workers in the market. That is why such eateries are relatively casual in style and reasonable.

食事処

軽食 Light Meal

These shops offer quick, counter-service meals. Food is served at the counter, making it easy to enjoy a fast and casual bite. Affordable prices and smaller portions are perfect for a quick snack.

居酒屋・バル Bar

These are counter-style bars serving alcohol, other beverages, and small dishes. They are great places to relax and enjoy a casual drink during your visit.

喫茶コーヒー Coffee Shop

Take a break from shopping and sightseeing by stepping into a tea room or a coffee shop. After you catch your breath, walk through the crowds and experience the hustle and bustle of Japan's culinary center.

その他 Services

In addition to shops and restaurants, there are hotel accommodations and package delivery services (takuhaibin) available in the Tsukiji district.

衣料品 Clothes

You will find some special clothes: aprons, worker's uniforms, T-shirts, "Tenugui" (Japanese cotton towels), rubber boots, and sandals. These are essential items for workers and professionals shopping at the market.

Tsukiji Outer Market MAP

A B C D E F

1 2 3 4 5

Tokyo Metro Hibiya Line Tsukiji Sta. Exit 2

Tokyo Metro Hibiya Line Tsukiji Sta. Exit 1

Tsukiji Hongwanji Temple

Tsukiji 4-chome Signal

Harumi-dori Ave.

Police Box

Monzekibashi Signal

Tsukiji 6-chome Signal

Kachidokibashi Bridge / Harumi

◂ Ginza

Kyobashi Post Office

Mitsui Garden Hotel Ginza Tsukiji

Urikiriya

Maruyama Nori Honten

Jugetsudo

SanQ

WadaQ

Shouro

Tsukiji Gindako

Discovery Japan POP-UP STORE

Eki Ikita Bon Marche Deli & Bar

MaruQ

Yakiniku-ya

Oyster Bar Iki

Deli & Bar Eat-in space

Daito

Kawabe

The Dashi Stand

Tsukiji KY Bldg. 1F

Rubin's Coffee

Shoetsu

Sushi-zanmai Honjin

Chugoku Taifu

Shubou Kousaten

Kawachien

Tsukiji Wanofu

Tokyo Sushi Academy

Hoshino Coffee

Tsukiji KY Bldg. 2F

Tsukiji Yorimichikan

Tsukiji Bon Marche

Tsukiji Pharmacy

Patisserie QBG

Tsukiji KY Bldg. B1F

Under renovation

Sushi Miyashita

Sushi-Zanmai Okunoin

Sushi-Zanmai Shinkan

Heart Care

Shin-Kiraku

Monzeki-dori (Shin-Ohashi-dori Ave.)

Lawson

AED

Tsukiji Kani Matsuri (2F)

Tsukiji Kintomi

Haibara

Matsuzawa

Isetomo

Tsukiji Yamato

Yaokin

Tanaka

Okame

Matakoiya Tsukijiten

Toyokichi

Tsukiji Sushi Ichiban 4-chometen

Toritoh Bunten

Miyake Suisan

Tachiguizushi Masa

Kanno Sushi Café

Inoue

Nakagawaya

Tsukiji Nishi-dori

Suita

Takashimaya Nori-ten

Tozando

Yonemoto Coffee

Suzuki Suisan

Tsukiji Koromo-zushi

Tsukiji Soratsuki

Tsukiji Irodori

Utsuwa Tsukinoshita

Tsukiji Sanokiya

Hanaoka

Hotel Tokyu Stay Tsukiji

Tsukiji Nishi-dori

Soratsuki

Vivo Daily Stand

Sekaiya

Edoya Kaisan Shiina

Akamon

Uchino

Tonboya

Kouragumi Tsukiji-2goten

Kikyoya

Taneichi

Marukita

Tsukiji Donburi Ichiba

Tsukiji Kanno

Sennami

Yamaka

Tsukiji Kanno

Yamaka

Marumiya

Hamasige (2F)

Narito Suisan

Komorebi Saryo

Kaisendon Funami

Kaitoku

Hayata

Sushi sen

Kanno

Otsumami Dojo

Kocho

Shioda

Yamasho

Matabei

Kitsuneya

Toyokichi Shiten

Maguro-don Segawa

Uogashi Senryo

Unitora Nishi-dori ten

Wakaba 2

Tsukiji Wakaba

Takizawa

Mako (2F)

Sushi making Class in Tsukiji (3F)

Tsukiji Jyujyu

Sushi Tamaharu

Tadokoro Shokuhin

Yamafuku

Koyo Shokuhin

Tadokoro Shokuhin

Oshika

Yoshida

Kasagawa Suisan

Koshin Shokuhin

Tsukiji Masamoto

Ishii Oribako

Marutoyo

Tsukiji Yokocho St.

Vegetable Ishibashi

Uogashi Meicha

Fujimoto

Mawaru Sushi-zanmai

Suga

Sugimoto

Komiyama

Nishina

Oideya

Sakai

Saito-Suisan 2-goten

Toritoh

Saito-Suisan 1-goten

Koubegyu Mon

Goko

Tsukiji Jogaishijo Shops Secret.(2F)

Namikoshi

Sushi Bekkan

Unitora Nishi-dori Onikai (2F)

Unitora Naka-dori An

Maruni

Unitora Nishi-dori Higashiten

Fukaya Suisan

Rose Bon Bon(3F)

Kusagaya Tax accountant's office (4F)

Glow Tsukiji(5F)

Sushi Unitora

Kawaguchi

Kitajima

Tsukiji Kiyomura Maguro 2-goten

Mawaru Sushi-Zanmai Tsukiji 2-goten

Kakigoya Tsukiji Shokudou

Sushi-zanmai Bekkan

Saiwaiken

Doko

Sekine

38 Kiosk

Tsukiji Umasa

Merry Cab (2F)

Higashi-indo Curry Shokai (2F)

Koshuen

Yamamoto Mame-ten Honten

Taki Shokuhin

Tsukiji Wine Stand 88

Kakitsune Bunten

Tsukiji Pepe's Cafe

Suwa

Magoemon

Uogashi Bar Tamatomi

Hikobei

Yamahachi

Kagura Zushi Shinkan

Tsukiji Maguroya Kurogin

Hikobei

Tsukiji Ushitake

Niku-no Yazawa

Tsukiji Uogashi Bar Tamatomi

Yonemoto Coffee Lab

Miyako

Tsukiji Nenohi

Tsukiji Kiyomura

Fish Market

Tamagodokoro Maruta

Maruta

Ihachi

Tsukiji Kaisen Takarabune

Yamamoto Mame-ten Shiten

Tsukiji Yamacho

Tsukiji Nakaichi

Choshiya

Sakae Shokai

Itamae Dining Zan (B1F)

Sushi Matsuken Cooking Studio (10F)

Sushiya Tsukiji 4chome-ten

Cygnet Bldg. 1F

Hibariya

(2F) Moritaya

Sashimi Bar Kashigashira (B1F)

Enshoji Temple

Tsukiji Kouji

Tsukiji Naka-dori

Roast Niku Kobo

Syutoku 3-goten

Choseian

Omiya Meat Store

Tsukiji Miyukido

Miyako Suisan

Yamanoi

Tsukijiro

Ocha to Nori Maruni

Tsukiji Hitachiya

Tsukiji Higashi-dori

Kibun

Takata

Tsukiji Unagi Syokudo

Marukita 2-gouten

Marukita 1-gouten

Tsukiji Iroha Tsukiji yokocho ten

Imadaya

Kosen

Oishii

Hamada

Maruni Syokuhin Puchi Gourmet

Edoichi Iida Honten

Fukagawa

Yonemoto Coffee

Tsukijiya

Tsukiji Iroha Honten

Myosenji Temple

Sanei Shokai

Orimatsu

Matcha Stand Maruni

Minoya

K-mart

Four Season (2F)

Koubegyu Daiya

Uni LABO

Maruyama Nori Tsukiji Jogaiten

Seisuke

Akiyama

Haibara

Tsukiji Sushisay Shinkan

Tsukiji Aozora Sandaime Bettei

Tsukiji Uoba Little Tsukiji Jogai

Kotobukiya

Aritsugu

Mt.Fuji (2F)

Yoshizawa

Saiwaiken

Shirasuya

Tsukiji Ihachi

Azuma Minamotono Masahisa

Tamura Higashi-Dori-ten

Syutoku Ganso

Hokkaibanya

Yoshiokaya

Sushikuni

Sugiyo

Shoyoji Temple

Uogashi Kitada

Mitaka

Nihon Byoin Kyushoku

Showa Shokuhin

Tsukiji Shinanoya

Tsukiji Shouro

Tsukiji Aozora Sandaime

(5F) Tsukiji Cooking

Sea gen

Hara

Tsukiji Kagura

Tsukiji Sushisay Honten

(3F) Ayumino

Maruta Shokuhin

Tsukiji Nakaichi

Marutama Suisan

Tomizuru Tsukiji ten

Ikayaki Tsukiji Ichiba

Nikuboshi

Yazawa

Tsukiji Honten

Kouragumi

Maruni Syokuhin

Tsukiji Korokke

Tako-senbei

Tsukiji Stand

Hattori

Shizuku

Isesho

Shiota

Tamiya

Kaneko

Ichifuji

Toritoh

Shouro

KYOKUTO

Chusui

Tsukiji Edoichi

Okume

Tsukiji Watanabe

Sanei Shoten

Kitada Suisan

Tsukiji Tsugawa

Dainaka

Koho

Tomitsune Suisan

Wan

Tsukiji Daishi

Okume

Tsukiji-Uogashi Odawara-Bashi 1F

Kikuichi

Kitani Suisan

Takakuni Suisan

Kuratatsu

Tsukiji Sankyo

Marusyu

Torijo

Shimada Meat

Tsukiji Komekin

Marushu

Marufuku Suisan

Dainaka

Tsukiji Nissin

Tsukiji Kintomi

Sinkai Shoji

Tsukiji-Uogashi Odawara-Bashi 3F

Rooftop Plaza

Senriken

Toritoh

Odayasu

Toto Grill

Yabu Soba

Tekka-ya

Uogashi Dining

Pubric Lounge

SPACE Umi to Machi to

Uogashi Studio

Connection Path

Kyosomirai Pharmacy

Odawaraya

Sushi Kiyo

Syutoku (2F) 2-goten

Syutoku (1F) Megumi

Obayashi

Tsukiji Zushi

Uosho

Nakatsune

Motodane

Eguchi Kometen

Kurokawa

Torijo

Totoya

Suzumeya

Kakuyama Honten

Takeno

Tsukiji sushidai Honkan

Yakiniku Kokokara R

Yamagataya Shikkiten

Yamadano Unagi Unahone-ramen

Tsukiji Yoshino Kichiya

Komatsu

Takagi

Ebi no Daimaru

Yamafuji

Tsukiji Sushi Omakase

Torihiro

Maruyasu

(B1F) Toto Grill

Tagawa

Goban

Daikichi

Marutoshi

Sabiko

Inoue

Kujira Saitoh

Minatoya

Kuritomo Shoten

Yoshiokaya Honten B

Tosei Hotel cocoone

Yamaden

SushiTomi

Namiyoke-dori Ave.

Ichibashi Signal

Tsukiji Social Education Center

Ichibashi Bus Parking Lot

National Cancer Center Hospital

Shimbashi ▸

P OUT

P IN

Sanei-gawa Bldg.

Shokumachi Studio (2F)

Takashin Suisan

Tsukiji Food Town Project Commit. (2F)

Nakahara Suisan

Kani Club

Kochike Yoriki Suisan

Niigata Chuo Suisan Shijo

Nippon Gyoko Shokudo

Tsukiji Nippon Fish Port Market

Plat Tsukiji Infomation Center

Public Lounge

Duty-Free Counter

Fruits Cyokubaijo

Maruo Shoji

Yamato Transport

Maguro Miyako

Marukatsu

Rupan

Miyabi

Tsukijigawa 1st Parking Lot

A1

Toei Oedo Line Tsukijishijo Sta. Exit A1

Tsukiji-Uogashi Kaiko-Bashi 1F

Tsukiji Uogashi Secret. (2F)

Tsukiji Uogashi Ice Broker

Uogashi Nakadai

Sadamatsu NEXT

Nishiyama Suisan

Tsukiji-Uogashi Kaiko-Bashi 3F

Rooftop Plaza / BBQ Terrace

Udon the Birth

Tamahachi

Tsukijiya

Fushitaka

Kikuya Nakamura

Aji no Yonekura

Amikane

Tsukiji Pradiso

Marufuku

Yamauchi

Kunisuke Coffee

Y.K.C

Yoshiokaya Honten A

Matsumura

Sadamatsu

Kuritatsu

Otsubo Suisan

Tsukiji Kushiya

Abe Suisan

Marusada

Yamaharu

Hikino

Yamago

Sakashu

Tsukiji-Uogashi Kaiko-Bashi 1F

Tsukiji Hokuei

Miyasho

Sadamatsu NEXT

Tsukiji Nissin

Hiizumi

Enju

Marushu

Tsukiji Komehiko

Megumi Suisan

Yamafu

Oishi

Hiei

Namiyoke Shrine

AED

Fruits & Vegetables

Tsukudani

Tamagoyaki

Pickles

Delicacies

Nerimono & Oden

Seasonings & Processed Foods

Clothes

Cooking Utensils, Kitchenware

Knives

Omono (Tuna)

Tokushu (Special Fish & Shellfish)

Fresh Seafood

Hokuyo (Northern Oceanic Seafood)

Nerimono & Processed Foods

Shrimps

Meat, Poultry & Eggs

Stairs

Police Box

AED

Restroom

Muitipurpose Restroom

Tuna

Other Fresh Sea food

Himono

Meat & Poultry

Japanese Tableware

Wrappings & Packaging Goods

Dried Seafood

Dried Bonito Flakes

Grains, Cereals & Beans

Seaweed & Green tea

Sushi

Sashimi Rice Bowl

Eateries

Light meal

Coffee shop

Sweets

Bar

Services

Aimono

Enkan

Fruits & Vegetables

Ice

Buddhist Temple

Shinto Shrine

Smoking Area

Parking Lot

Escalator

Elevator

Coin Locker

Trash Can

Foreign currency exchange machine