#
Arigato Japan Food Tours - Tokyo Online: Virtual Experience in Shibuya and Shinjuku with a Local Expert

[GO TO PRODUCT ON MAGPIE](https://magpie.travel/things-to-do/en/reseller-view/tokyo-online-virtual-experience-in-shibuya-and-shinjuku-with-a-local-expert/6177ff19-0fd5-43e8-84d2-8605338e001b)

[DOWNLOAD PRODUCT IMAGES](https://magpie.travel/download_product_images?id=6177ff19-0fd5-43e8-84d2-8605338e001b)

|  |  |
| --- | --- |
| **Location:**
Tokyo, Japan
**Category:**
Other Experiences
**Currency:**
JPY
**Language:**
English
**TimeZone:**
Asia/Tokyo
**Duration:**
1.0 hours
**Max Group Size:**
10
 | **Magpie Product Code:**
IBHMGU
**Company Website:**
arigatojapan.co.jp
**Primary Contact:**
Arigato Japan Food Tours
**Email:**
https://arigatojapan.co.jp/contact-us/
 |

**Highlights:**

- Hear insider stories about Japanese culture and daily life.

- Dive right into Shibuya and Shinjuku, through images, stories and other materials to get to know both Tokyo neighborhoods.

- Get tips about Tokyo and what to include in your bucket list of things to do in Japan (for those who have visited Tokyo already, we will share other valuable information for your next visit)

- Learn about Ramen and Yakitori, and about the famous Mascots of Shibuya and Shinjuku.

- We will share the history of both locations, but also fun info you can only learn from a local.

- Get expert knowledge about do’s/don’ts, best times/seasons to visit, restaurant recommendations and more.

- Enjoy a fun and positive experience

**Description:**

During this online experience, we will share the excitement of two of Tokyo’s most popular and exciting districts.

You can travel around these two exciting spots in Tokyo from the safety and comfort of home. Bring a snack and some drinks to enjoy while we hang out. By the end of the experience, we will connect across the globe.

Meet and connect with your expert Local Host who will take you on this virtual adventure! Our team has hosted over 27,000 guests on walking food tours and they always want to share the best stories, history, information, local tips as well as Japanese Foodie culture. Tokyo is arguably one of the most amazing food and travel destinations in the world and we are excited to share it with you!

TIME ZONES FOR 21:00 JST (Japan Standard Time)

NYC - 8:00 EDT

SYDNEY - 22:00 AEST

LONDON - 13:00 BST

CHICAGO - 7:00 CDT

LOS ANGELES - 5:00 PDT

We also have a 10AM time slot. Please let us know if you need help for other time conversions.

**Inclusions:**

Resource guide with links and information shared during our time together.

Information about Japan and Japanese culture in general

“Ask Me Anything” time to find out more about your Japan wish-list.

Local English speaking expert

**Exclusions:**

Internet fees

**Health:**

This is an online experience so the guests will be in the safety of their homes. Face masks are not required.

**Health items:**

Social distancing enforced throughout experience, Contactless payments for gratuities and add-ons

**Commentary:**

English - Audio

**Minimum:**
1 guests per booking

**Maximum:**
10 guests per booking

**Booking Cut-off:**
12
hours
before start time

### Locations:

**Pickup:**
none

**Type:**
Starts location

**Lat & Long:**
35.6803997, 139.7690174

**Address:**
Tokyo, Tokyo

**Notes:**
We will meet through ZOOM!

**Trip difficulty:**
Easy

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
Up to 24 hours before the beginning of the activity: full refund
Less than 24 hours before the beginning of the activity or no-show: no refund

**Options:**

Time/Days offered: 5 Days a Week, starting with multiple time slots;
From Tuesday to Saturday 10:00 AM JST - 11:00 AM JST
From Tuesday to Saturday 21:00 PM JST - 22:00 PM JST

### Pricing

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Group Virtual Tour** |  | **Retail** | **NET** | **%** | **Min Rate** |
| Adult | 13-80 years | ¥1,650 | 1650.00 |
0.0%
 |  |
| Child | 5-12 years | ¥1,650 | 1650.00 |
0.0%
 |  |

### Other Information