



PALACE HOTEL TOKYO

BRIAN MACDUCKSTON

~ RAMEN 'HUNTING' & B-KYŪ GURUME TOURS ~

GUIDE PROFILE

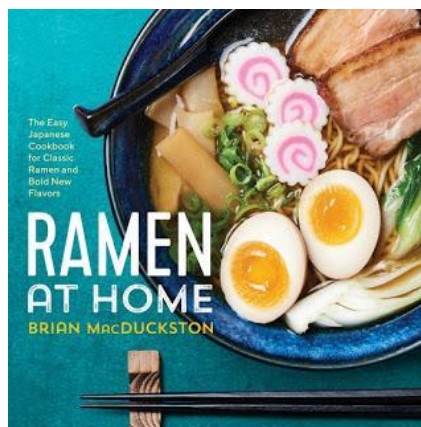
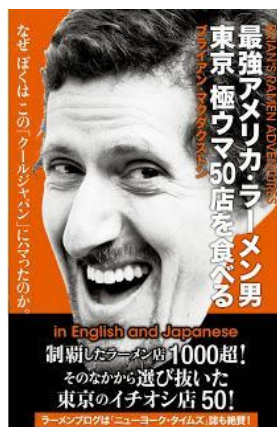
Brian MacDuckston is a bi-lingual ramen 'hunter', blogger, commentator and author of two books on the subject. Having scoured every prefecture of Japan in search of the best bowls of one of its most popular food craze exports and first on the scene of new eateries, few could rival Brian's extensive knowledge on the subject – except, perhaps, for the ramen shopkeepers, themselves.

He is the only foreign-born food critic among a small group of professionals who focus on ramen in Japan, and is also a ramen critic for Japan's popular ramen magazine "Ramen Walker" (ラーメン Walker), published by Kadokawa Publishing.

Brian has been featured by numerous media outlets, both domestic and international, including:

- The New York Times | [A Cook's Tour of the Tokyo Food Scene](#)
- Eater.com | [The 16 Best Ramen Shops in Tokyo](#)
- Escape.com.au | [Top Tips for Eating in Japan](#)
- GQ.com | [The Ultimate Hotel Perk](#)
- FastCompany.com | [The American Ramen Revolution](#)
- CNN.com | [Adventures In Ramen](#)
- The Japan Times | ['Running with the Ramen Hunters'](#)

Brian has resided in Japan for over 18 years and is the author of [Brian's Guide to 50 Great Tokyo Ramen Shops](#) and [Ramen At Home](#).



Website: www.ramenadventures.com | [@ramenadventures](#) | [YouTube](#)



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A Hunt For Epic Ramen

A 'hunt' with Brian will take you for tastings at a selection of Tokyo's most authentic outposts, whether it be a shop most well-known for the quality of its *tonkotsu* (pork-based) broth, the one famous for its range of spicy to light-your-mouth-on-fire broths, or the one locals keep returning to because of its particularly unique seasonal offerings.

Fees: USD 150 for a 2-hour, 2-shop ramen tour for one person*
USD 50 fee applies to each additional participant*

USD 170 for a 3-shop ramen tour for one person*
USD 70 fee applies to each additional participant*

*Fees inclusive of ramen | not inclusive of beverages or transportation

Tokyo's Ultimate Street Eats

Brian's 'Insider's *B-kyū Gurume*' tour exclusively designed for guests of Palace Hotel Tokyo offers an introduction to the everyday comfort foods enjoyed by the masses. Customizable based on interests and preferences, guests can choose between a half-day or full-day outing to sample a variety of delectable 'b-rank gourmet' (casual) cuisine or to home in on a particular favorite, such as:

- A Japanese curry tasting in Shimokitazawa 'curry town'
- An introduction to *yakitori* – from casual spots to higher-end eateries
- All about noodles – a sampling of *ramen*, *udon*, *soba* and Japanese-style spaghetti
- Japan's best A5 *wagyu sando* at a tucked-away cigar bar
- A *gyoza* extravaganza – with a tasting at 4-5 shops
- Experiencing *izakaya* at a fish monger's outpost in Yoyogi
- Discovering *monjayaki* – Tokyo's version of *okonomiyaki*
- A *sake* tasting accompanied by small bites

For a palate cleanser, guests can opt to conclude their jaunts at an artisanal Japanese coffee house, or with a tasting of Japanese craft beer at a local spot.

Fees: USD 300 | half-day tour | approximately 4 hours | 2-3 shops*
USD 500 | full-day tour | approximately 8 hours | 4-5 shops*

*Fees not inclusive of F&B or transportation