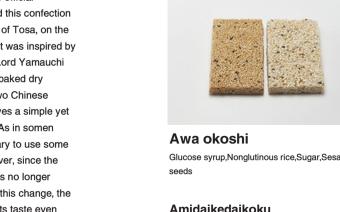


Kempi
Wheat flour, Sugar, Glocose syrup, Eggs

flavoursome taste at each mouthful. As in somen noodle making, it used to be necessary to use some oil to extract the dough easily. However, since the introduction of French-made tools it is no longer necessary to add any oil. Ever since this change, the flavours and aromas of the ingredients taste even better.



Awa okoshi

Glucose syrup,Nonglutinous rice,Sugar,Sesame seeds

Amidaikedaikoku

T9550-0014 3-11-26, Kitahorie, Nishi-ku,

an order from the founder of the Kuwana domain,
Sadanobu Matsudaira (later called lord Rakuo
Shirakawa), to encourage frugality and diligence. The
first brand owner of Kabura Senbei wanted to leave
this great learning to later generations, so "Kabura
Senbei" was founded. He made and decorated each
cracker by hand with the phrase " 咬得菜根百事可做 "
("Anything will be successful if you always lead the
simplest life, like eating frugally, without being
tempted by any external things") to send his message
out. This egg-rich cracker is characterised with a
subtle sweetness and melt-in-the-mouth texture.

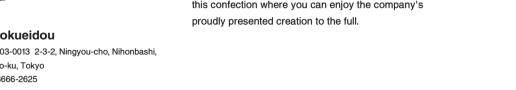




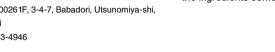




















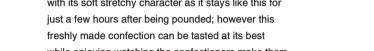


















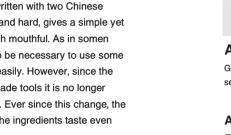








"Our Beloved Japanese Sweets" Exhibition



pine-needle-like confectionery, "Matsukage" (meaning "Shade of pine trees")" was born in memory of this peaceful landscape of pines. It is characterised by a light, egg-rich taste. With its unchanged recipe since its creation in the Meiji era, each piece is made by hand, and carefully wrapped in Japanese Washi paper.

Shokado kashiho

7475-0887103, Miyukimachi, Handa-shi, Aich 0569-21-0046

snack made from mashed left-over dumplings.

Nowadays only a few people know that this cracker is made with non glutinous rice, so sometimes it has to be explained to each customer. Senbei crackers of Taguraya are distinctive with their crispy texture, being handmade individually with soft-textured rice. Its moderate crunchiness is suitable for many generations from small children to the elderly.

Soka sembei Taguraya

7340-0043 1-3-4, Soka, Soka-shi, Saitama
048-942-0403

known for its unique texture harmoniser walnuts. **Kurumi yubeshi**Glutinous rice,Sugar,Walnut,Soy sauce,Glucose syrup **Koriyama meikaan Daikokuya**¬ 963-8004 14-8, Nakamachi, Koriyama-shi,
Fukushima
0249-32-3517

Koriyama Maikaan Daikokuya. Mixed carefully and evenly by hand, the dough is steamed for a long time in wooden baskets only, to achieve perfection. It is known for its unique flavour created by a chewy texture harmonised with aromatic soy sauce and 8888

beginning of the Edo period. After moving into the Meiji period, many worshippers started to visit famous places such as Koami shrine (the most well-known spiritual spot in Japan), Suitengu shrine (deity of safe baby delivery, and dedicated to Benzaiten). The seven god-shaped "Ningyoyaki" cakes were born as a souvenir by Itakuraya's owner of the previous generation. With no additives, the simple, delicious flavours of the ingredients can be tasted to the full.

Sugar,Wheat flour,Eggs,Red beans,Condensed milk,Honey,Sweet sake (for seasoning),Smooth bean paste

Dorayaki
Sweet red bean paste: Red beans, Sugar
Pancakes: Eggs, Sugar, Wheat flour,
Bicarbonate soda, Honey (for beautiful colours
and tasty flavour)

recipe has simple ingredients only, such as flour, sugar and eggs, without adding any excess elements, and it is still mixed and baked by their confectioners.

This gives a distinctive character to their Dorayaki that can't be found anywhere else.

towers of Fukuman Kokuzobosatsu Enzoji Temple, one of the three main Kokuzoson temples in Japan, as well as the village in front of the temple. The Buddhist priest at the time, working on the reconstruction, came up with the idea of offering sweet buns made with millet, widely produced in the region, to the temple, making a wish to never face the same situation again. These "Awa Manju" buns created by confectioners in the village became widely loved and consumed for superstitious reasons for good-luck and to avoid any calamity.

Koikekashiho

F969-7201 206, Iwazakamachiko, Yanaizu, Yanaizumachi Oaza, Kawanuma-gun, Fukushima

opening a teahouse serving something sweet for shrine-goers to Kameido Tenjin Shrine like himself, he made "Kuzumochi", a glutinous cake made from starch, using locally produced high quality flour in Shimousa Funabashi, Chiba. This Kuzumochi is the only fermented Japanese traditional confectionery and its recipe has been handed down for 218 years: first, flour starch is fermented with lactic acid bacteria for 450 days, then it is steamed to finish the process. Best tasted in its natural and fresh condition, it is produced without any preservatives and so has a shelf life of only 2 days.

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