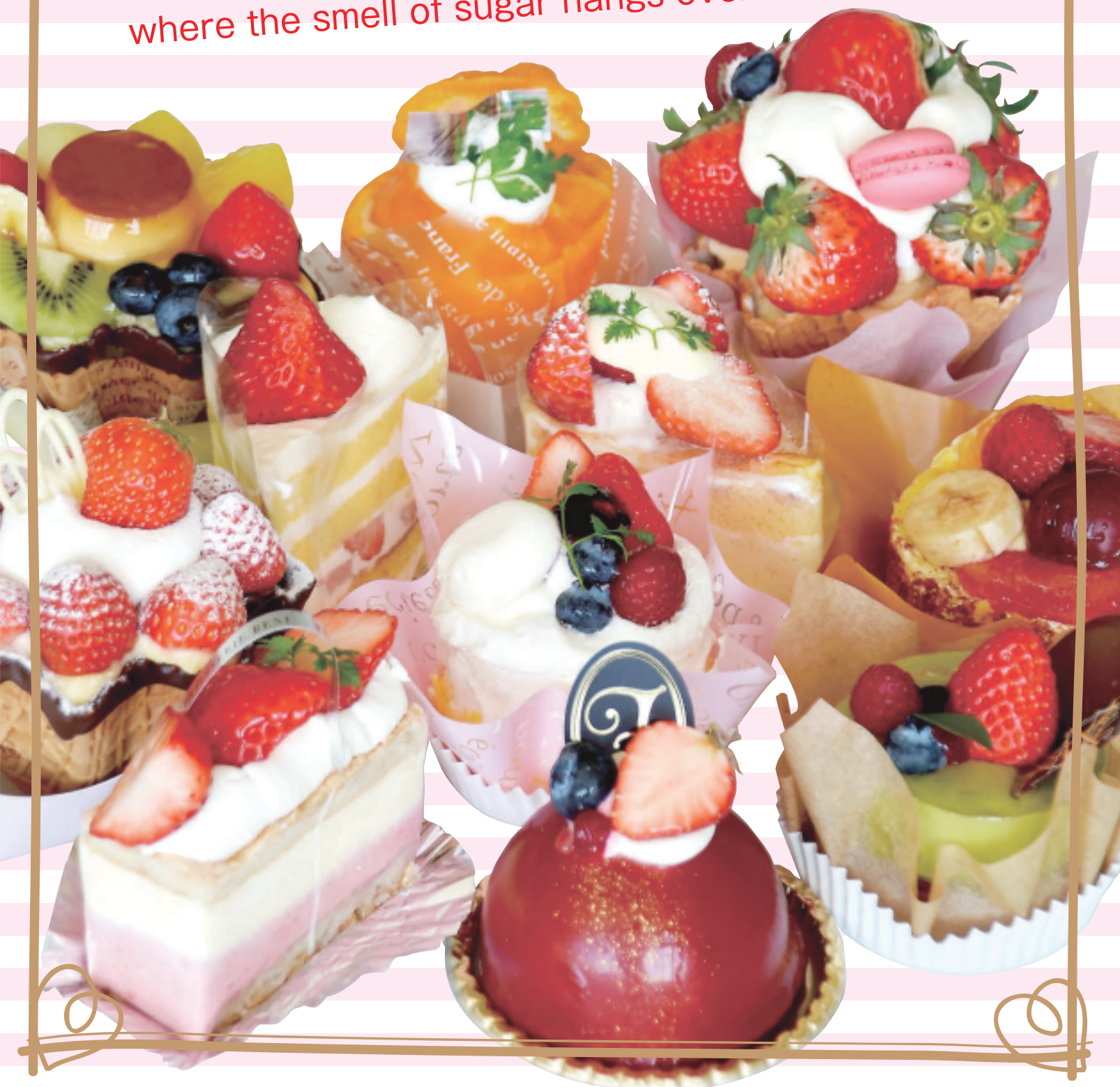


Seika Sweets Town Guide



お茶の京都

~Welcome to Seika, the “Sweet Town”
where the smell of sugar hangs overhead~





Here are some sweet masterpieces sure to make you happy!

Choosing from four types of eggs and thirteen types of sugar, we aim to make you smile by making pastries that bring out our ingredients' unique flavors. People find the texture of our shio roll, which combines Okinawan salt and the sweet saltiness of buttercream and is covered with syrup and almonds, particularly appealing.

Owner and Chef
Akinori Yamada

Le Pâtissier
Yamada

The Sweets Workshop
gateaux galerie

Since opening in 1997, we have made every effort to use high-quality ingredients and continue to make baked goods without additives so you can feel good about eating them. From our slim-style pound cake to our cookies, we are putting forth our efforts to produce about fifty types of pastries.

Owner and Chef
Yoshinori Sawai

We make our cakes and pastries using traditional recipes that convey the authentic European pastry culture of places like Italy and France. Our layer cheese cake in the shape of a Maltese dog is popular with kids and female customers.

Owner and Chef
Shimo Yushi

We make traditional Japanese sweets such as our Seika sweet potato bean jelly (Seika imoyokan) that has a smooth texture and is made with kintokiimo sweet potatoes harvested in Seika. We also have developed a kale bolo, or kale cookie, that uses kale grown locally. Through making Japanese sweets, we hope to connect Seika's farmers with our customers, playing a part in helping to build a better community.

Shopkeeper
Koshida Kohei

Onamagashi Tsukasa
Futaba

Pâtisserie Hana

Western Sweets Shop
Poeme

Japanese Sweets Shop
Shoundo

There are many fans of red bean paste that is made by heating top-quality adzuki beans in water, so we prepare a red bean version of the popular strawberry daifuku mochi that uses a sweet white bean paste. Our coffee mochi filled with coffee bean paste and fresh cream and our kusamochi, which uses Japanese mugworts picked in springtime, are also highly rated.

Shopkeeper
Inoue Akira

Pâtisserie
Beni

Through the maximal use of the ingredients' flavors, we strive to bring you rank-one pastries that have been thought about carefully down to the texture of the first bite. One of our more recognizable pastries, the cream crisp has croquant dough layered on the outside, making it easy to enjoy its crunchy texture.



Owner and Chef
Uchiyama Yoshihiro

Pâtisserie
Le Fruitie

We care deeply about the ingredients we use—from the season's fruits that go in our tarts to the high-quality Swiss chocolate and fresh butter. Keeping this in mind, we make inimitable cakes that incorporate the special techniques of professional pastry chefs.

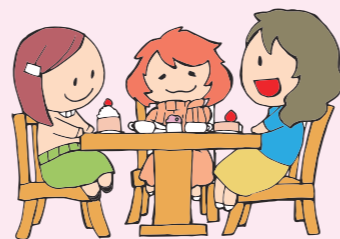
Owner and Chef
Miyawaki Kazuya

From our establishment in 1978, we have hand-selected Kyoto-grown ingredients to take center stage in our production process. We distribute across the country from our beloved hometown location in Seika. A specialty of ours is the "Kyoyamashiro Bamboo Shoot Pie." Our Kizugawa Pudding uses dense Miyama milk and rich Kyotamago eggs, and is slow cooked at a low temperature that brings these ingredients to life.

Owner and Chef
Otsuki Naoya



Stores with Café Space



Shiawase no
kiirui chizu

You'll have difficulty choosing from these cakes that showcase their creators' skills

Pâtisserie Le Fruitier

Born into a family of traditional Japanese sweets shop owners in Kyoto, chef Miyawaki started as the grand chef at the Ginza location of Quil Fait Bon. He is fond of areas that still had nature abound, so he opened Pâtisserie Le Fruitier in Seika in 2007.

Beside their fresh cakes that use plenty of the season's fruits, their impressive dome-shaped "Yellow Cheese of Happiness (Shiawase no kiirui chizu)" cake with its fluffy soufflé-like texture and rich cheese flavor is popular. The shop is in a convenient location near Hosono Station. With an easy-to-use café space, this store is a place where people of all ages can relax.



Here, one can enjoy tea and pastries while sitting in this café space that faces the store's large windows.



SHOP INFO

ADR: Seika Garden City 1F, Hosono Nishi-ichome 9-46, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-95-0809
Hours: 9:30~20:00
Holidays: No regular holidays
Parking: Yes (first three hours for free)
Prices: Fruit tart ¥550, Strawberry basket (Ichigo no basuketo) ¥750, Shiawase no kiirui chizu ¥1200 (tax not included)
URL: <http://www.le-fruitier.jp/>
Access: 3-minute walk from Shin-Hosono and Hosono Stations

Pâtisserie Hana

This trendy shop looks like a house along the Yamate Main Road (Yamate kansen). The café space is decorated with paintings by the chef's grandfather—a former art teacher—and gives off a calm air from the warm wood used to make the space.

From the chiboust that makes ample use of French pastry-making techniques to the thick and cheesy German cheesecake eierschecke, these traditional European pastries are available at affordable prices. The store also serves a great deal of foreign customers. Another popular item is their pancake set, which are limited to the café menu.

SHOP INFO

ADR: Hosono Nishi-ichome 2-5, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-94-9292
Hours: 9:30~20:00
Holidays: Wednesdays
Parking: Yes
Prices: Eierschecke ¥280 (tax not included), Chiboust ¥380 (tax not included), Pancake Set ¥1150 (tax included)
URL: <http://www.patisserie-hana.com/>
Access: 11-minute walk from Shin-Hosono and Hosono Stations; 4 minutes by Seika Kururin Bus from Town Hall/Seika Town Library; 4 minutes by Nara Kotsu bus from Seika Town Hall (East)



Chef special



Apple chiboust



Fully equipped with wi-fi, this café area lets customers relax for a moment

Passing the time while relaxing in the stores

For those who want a place to chat with friends while eating delicious pastries during tea time, these shops with café space have you covered. Whether you want to take a break during the sweets tour or you want to choose something you like to give to a dear friend, being able to check out the taste and then purchase pastries is something to be happy about.



Strawberry cardinal

A café prepared with an abundant tea menu that also offers limited seasonal items worth checking out!



Strawberry
shortcake



Customers can enjoy pastries while chatting in this stylish café area

Le Pâtissier Yamada

This is an impressive orange-colored, popular store facing Seika Odori. Aside from their fragrant cold-brew coffee, the shop also offers many types of black tea that you can enjoy along with cake sets starting at 670 yen in the 24-seat café.

Their popular strawberry shortcake, the new cakes they unveil every month, their summertime fluffy shaved ice, and their parfaits can't be overlooked. The owners take special care with the ingredients they use—for instance, the green tea powder used for shaved ice is ground fresh from a contracted farmer in Yamashiro-cho. Customers can also enjoy their pastries and goods at a low price. Homemakers and customers who bring their families often keep the store busy.



SHOP INFO

ADR: Hikaridai 9-8-8, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-95-0555
Hours: 9:00 ~ 20:00
Holidays: No regular holidays
Parking: Yes
Prices: Strawberry shortcake ¥356, Shio roll ¥1458 (tax included)
URL: <http://www.lepatissier-yamada.com/>
Access: 11-minute walk from Shin-Hosono and Hosono Stations; 4 minutes by Seika Kururin Bus (from Town Hall/Seika Town Library); 4 minutes by Nara Kotsu bus from Seika Town Hall (East)

A Spot Slightly Off the Path



There are two farms where you can pick strawberries in Seika. During strawberry season, they are bustling with people who bring their friends and family. Consider taking a break from the sweets tour to enjoy the flavors of the season and go strawberry picking! For those traveling by train to Seika, taking the Seika Kururin bus to the farms is convenient.

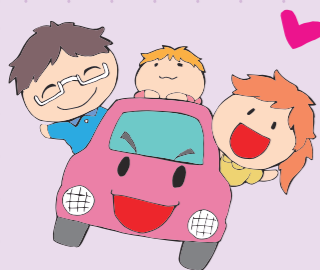
※For more information on operation times, entrance fees, and reservations, please contact each farm directly.



Hanayagi Farm

The strawberries are cultivated in elevated planter boxes, making it fun to pick strawberries without having to bend. Other than selling strawberries directly, in summer the farm sells watermelon and edamame in autumn.

Reception: Shimokoma Myohouji 50-1, Seika-cho, Soraku-gun, Kyoto-fu
(For the store associated with the farm, go to Shimokoma Kanetsukeden 31)
TEL: 0774-93-4811
<http://www.hanayagifarm.com>
Parking: Yes (120 spaces) Large car parking available
Open from January to about the end of May



Indulging in Sweets with the Family!

Here are some delicious sweets that will win the hearts of everyone from children to grandpa and grandma. Try to take a tour of these shops on a day when you have the family all together and stop by a store that catches your eye!

Onamagashi Tsukasa Futaba

As the second son born to Joyo-shi Japanese sweets shopkeeper, Kouhei Koshida has infused his store with the hope that Japanese confections are a more familiar thing to customers. The store itself has enough wares lined up to make deciding difficult and has a pleasant atmosphere about it. You'll likely be entranced by conceptually rich goods from the parfait daifuku mochi, which is filled with fruit, chestnuts, fresh cream, and red bean paste, to the kudzu mochi ice cream that comes in six flavors.

SHOP INFO

ADR: Hosono Nishi-ichome 40-4, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-29-4529
Hours: 9:00 ~ 19:00
Holidays: Mondays (when Monday is a holiday, Wednesdays)
Parking: Yes
Prices: Parfait daifuku mochi ¥245, Kudzu mochi ice cream ¥155, Seika sweet potato jelly ¥700 (tax included)
URL: <http://www.futaba.jp/>
Access: 9-minute walk from Shin-Hosono and Hosono Stations; 2 minutes by Seika Kururin Bus from Town Hall/Seika Town Library; 1 minute by Nara Kotsu bus from Seika Town Hall (East)



Matcha Parfait daifuku mochi



Kudzu mochi ice cream



Seika sweet potato jelly (Seika imoyokan)

Confections with a rhythmically pleasant texture filled with the chef's experience



Shiwase pudding

Popular fresh cakes

Having trained at famous stores in Kobe and Kyoto, chef Yoshihiro Uchiyama waited until the time was ripe and opened his Western-style pastry shop in 2011. While he was a new face in town at first, he and his shop have completely become a part of the town's landscape. The bright store interior makes good use of lighting fixtures and skillfully takes in wood and stone features, giving a refined impression. Their pastries, which build upon the essence of fundamental confectionary techniques used for quotidian snacks, are likely to keep you reaching for more.

Even in the silky smooth, delicate texture of their "Happiness Pudding (Shiwase pudding)" that incorporates techniques used for brûlée, one can find the chef's experiences.



SHOP INFO

ADR: Seikaidai 1-30-1, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-66-1149
Hours: 10:00 ~ 19:30
Holidays: No regular holidays
Parking: Yes
Prices: Cream crisp ¥216, Shiwase pudding ¥216, Baumkuchen ¥1188 (tax included)
Access: 24-minute walk from Shin-Hosono and Hosono Stations; 1 minute by Nara Kotsu bus from Seikaidai Ichome

Sweets shop tour with the family

Just thinking about enjoying this pastry shop tour with the family is bound to excite. Here is our recommended course for enjoying the shops as well as taking time to relax in the spacious Keihanna Commemorative Park.

JR Hosono Station/ Kintetsu Shinhosono Station

1 minute by car; 9-minute walk

Onamagashi Tsukasa Futaba

1 minute by car; 15-minute walk

Patisserie Beni

3 minutes by car, 29-minute walk

Keihanna Commemorative Park

5 minutes by car; 59-minute walk

The Sweets Workshop (Okashi no Kobo) gateaux galerie

3 minutes by car, 29-minute walk

Kintetsu Yamadagawa Station

A popular store that spares no trouble to make Western sweets at reasonable prices



Chazaemon



Cream puff

The bright, warm interior modeled after Provence, France and their seasonal handmade displays create a comfortable space. Their cream puff, the recipe for which the owner inherited from his apprenticeship, is filled completely and extravagantly with sweet cream and has been a popular item since the store's opening. Other than their green tea cream and azuki bean-filled chaemon whose pie dough gives off a fragrant smell of butter and is topped off with crushed nuts, the store offers seasonal pound cakes, cookies, and about fifty other types of pastries. They all make great gifts.

The Sweets Workshop gateaux galerie

SHOP INFO

ADR: Sakuragaoka 2-8-9, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0120-73-6894
Hours: 9:00 ~ 19:30
Holidays: Tuesdays
Parking: Yes
Prices: Cream puff ¥123, Shortcake ¥399, Chaemon ¥259 (tax included)
Access: 4 minutes by Seika Kururin Bus from Seika Minami Junior High School



Enjoying pastries while taking in the seasons



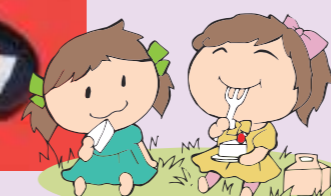
This is Keihanna Commemorative Park, a park that opened in 1995 to celebrate the establishment of the Kansai Science City.

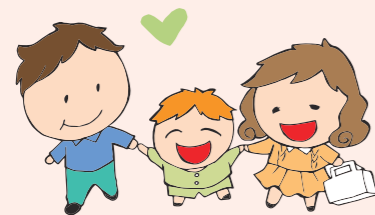
Approximately twenty-four hectares big, the magnificent grounds are modeled after the Japanese countryside. One can see the entirety of the Japanese Garden Suikeien from the Kangetsuhashi Bridge that spans the central pond's surface. Visitors can also fully enjoy the abundant natural landscape of the Mebuki no mori forest and take in the seasons. We recommend going on a day when the weather is clear and eating baked goods under the blue sky.

Keihanna Commemorative Park

(Kyoto Prefectural Kansai Science City Commemorative Park)

ADR: Seikadai 6-1, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-93-1200
Hours: 9:00 ~ 17:00 (Entrance is allowed until 16:30)
Holidays: Year End/New Year's (12/28-1/4) *Occasional additional special holidays
Parking: Yes (200 spaces—for a fee)
Entrance fee: Free for the dell; Suikeien and Mebuki no mori forest are ¥200 for general admission, ¥100 for middle school student or younger
URL: <http://Keihanna-park.net/>





Goods Only Available for Purchase in Seika

Delivering Original Pastries made with Hand-picked Kyoto-grown Ingredients



Jindoji Roll

Kyoto Kizugawa Pudding

Kyoyamashiro Bamboo Shoot Pie

Western Sweets Shop Poeme

The Bamboo Shoot Pie—made by wrapping bamboo shoots from the Yamashiro region in Kyoto with pie dough cooked with bamboo shoot extract stored for ten years and rum—is a unique pastry that keeps the distinct consistency of bamboo shoots. The pie has been featured on TV programs and owners say that orders come from around the country. We also recommend the Jindoji Roll, an item that uses organically grown blueberries from the naturally abundant Jindoji area in Yamashiro-cho and is popular even in Kyoto station stores, and the smooth textured Kizugawa Pudding that uses Kyoto-grown eggs and milk.



SHOP INFO

ADR: Hosono Sugimoto 9, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-93-0399
Hours: 9:30 ~ 20:00
Holidays: Tuesdays (Wednesdays when Tuesday is a holiday)
Parking: Yes
Prices: Kyoyamashiro Bamboo Shoot Pie ¥210, Kizugawa Pudding ¥250, Jindoji Roll ¥1260 (tax included)
URL: <http://www.poeme-seika.com>
Access: 7 minute walk from Shin-Hosono and Hosono Stations



Le Pâtissier Yamada

Castella

Using the Right Ingredients to Express the Ideal Flavor

Their Castella (1 piece ¥151~tax inc.) mixes Kyoto free-range farmed fertilized eggs, rock sugar, and rice syrup. The full flavor and refreshing sweetness make it unique. They also have a seasonal tart (¥367 tax inc.) from mid-July to mid-September that incorporates a great deal of fresh picked blueberries that are grown in Seika's Zakuro area. If you happen to come by the store, don't hesitate to get something! ※For Shop Info, see page 4.

Leaving the Subtle, High-grade Green Tea Flavor As Is

Using matcha from Rihei Tsuji's main sweets store in Uji, the Thick Green Tea Hana Roll (Okocha hana rooru) (¥900 tax not inc.) brings customers the smell and color of high-grade matcha. Yet because the matcha is delicate and loses its color and flavor easily, the store's owners pay careful attention to this and sell it so that it doesn't come in contact with too much light or air. ※For Shop Info, see page 3.



Thick Green Tea Hana Roll

Pâtisserie Hana

In the sweets battleground that is Seika, each store works diligently to produce goods abundant in originality. On these two pages, we will introduce items that only these stores can offer. From sweets that use the fragrant Uji matcha to those that include fresh bamboo shoots harvested in Seika and the neighboring areas, these pastries—the pride of these stores—mix carefully selected ingredients skillfully. Make sure to check them out during the tour!



お茶の京都

英訳をお願いします



A popular gift, the Baumkuchen (¥1188 tax inc.) is baked using a special oven that uses two sources of heat: infrared rays and gas. Leaving behind a bit of the moisture, its soft texture is appealing. For those who prefer firmer pound cakes, ask for the equally fun to say "paper lantern baum (Chouchin baum)" (1 cake ¥1,620 tax inc.) ※For Shop Info, see page 5.



Green Tea Chocolate Sandwich

Pâtisserie Le Fruité

A Fluffy Green Tea Sandwich for Matcha Fans

The Green Tea Chocolate Sandwich (Box of 6—¥1620 tax inc.) uses matcha blended by the tea experts who carry out tea offerings to the gods at Heian Jingu Shrine. The light, spongy texture and the rich chocolate both have matcha in them and are suited for more mature taste buds. They are also popular to give as presents. ※For Shop Info, see page 3.



Baumkuchen

Pâtisserie Beni

A Comforting Country Shop where Die-Hard Fans Come from Far and Wide



Matcha A-mon bouche

Built in 1960, Shoundo is the longest standing shop of these eight and gives off the relaxed air of Showa period Japan. The shop is managed by a charming married couple. In the antique lacquerware wooden-framed, glass case, kusamochi that uses plenty of Japanese mugworts, strawberry daifuku mochi that uses Seika strawberries (depending on the season) and tri-colored dango dumplings line the shelves. The simple and soft A-mon bouche makes use of tea used in Kyoto's long-standing tea shops and keeps for a long time, so it makes a great gift.



Ichigo daifuku and assorted cakes

Japanese Sweets Shop Shoundo



SHOP INFO

ADR: Hosono Ichome 5-23, Seika-cho, Soraku-gun, Kyoto-fu
TEL: 0774-94-2339
Hours: 9:00 ~ 18:00
Holidays: Wednesdays
Parking: Yes
Prices: Kusamochi ¥120, Strawberry daifuku mochi ¥190, Matcha A-mon bouche ¥130 (tax not included)
Access: 7 minute walk from Shin-Hosono and Hosono Stations; 1 minute by Seika Kururin Bus from Hosono Ichoda

Seika Sweets Map

Every store has a parking lot, so taking this tour of Seika's pastry shops by car is ideal. Stores are concentrated within immediate walking distance of Hosono Station, so we also recommend a walking tour of these stores. For stores farther away from the station or for the strawberry farms, use Seika's convenient and low-cost community bus—the Seika Kururin Bus!

Sweet Shop ♥ Police Box ⊗
Farmers' Markets 🍎🍇

Patisserie Hana

P3



Le Pâtissier Yamada

P4



The Sweets Workshop gateaux galerie

P6



Onamagashi Tsukasa Futaba

P5



Japanese Sweets Shop Shoundo

P8



Western Sweets Shop Poeme

P7



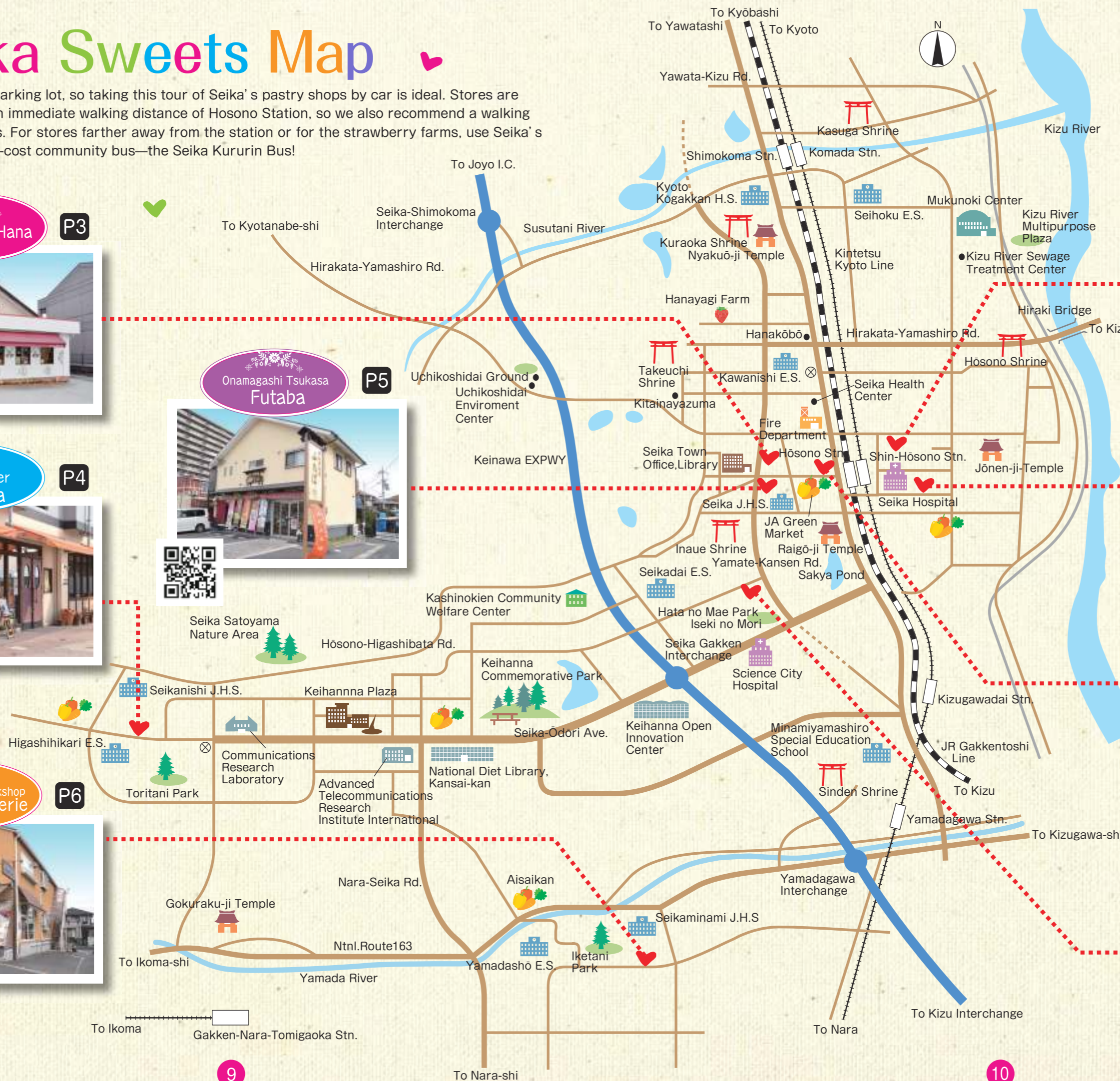
Patisserie Le Fruitie

P3



Patisserie Beni

P5



200m

9

10



Seika Sweet Town Guide



VoiceTra

VoiceTra is an easy-to-use speech translation app that translates your spoken words into different languages. You can easily check whether what you have input is being delivered with the intended meaning. VoiceTra translates between 31 languages*. Download and use for free.

*Data communication via the Internet is required to use the app and users are responsible for the fees incurred.

This application was developed by the National Institute of Information and Communications Technology (NICT).

Welcome to Another Kyoto—Green Tea Kyoto



お茶の京都

This area, which is recognized as a Japanese heritage site, has molded into a beautiful landscape all the while inheriting traditions of old and developing new technologies again and again. This is the Kyoto that has supported the tea drinking culture of Japan up to this point. Town after town lined with bright, green tea plantations, nostalgic tea wholesalers, and not to mention the smell of green tea that calms everyone and hangs in the air—come along and see that “Green Tea Kyoto” with us. In 2017, the twelve cities, towns, and villages of the Yamashiro area are slated to be the stage for various events in the Green Tea Kyoto Exposition.

In Seika, our efforts to promote and spread our area's tea, sweets and history are centered on Keihanna Commemorative Park.



By Train

- About 30 minutes from Kyoto Station to Shin-Hosono Station by Kintetsu Line.
- About 60 minutes from Osaka Station to Hosono Station by JR line (change at Kyobashi Station).
- About 40 minutes from Hommachi Station to Gakken Nara-Tomigaoka Station by subway Chuo line and Kintetsu Keihanna line.
- About 20 minutes from Nara Station to Shinhosono Station by Kintetsu line (change at Saidaiji Station).
- About 90 minutes from Kansai International Airport to JR Hosono Station and Kintetsu Shin-Hosono Station.

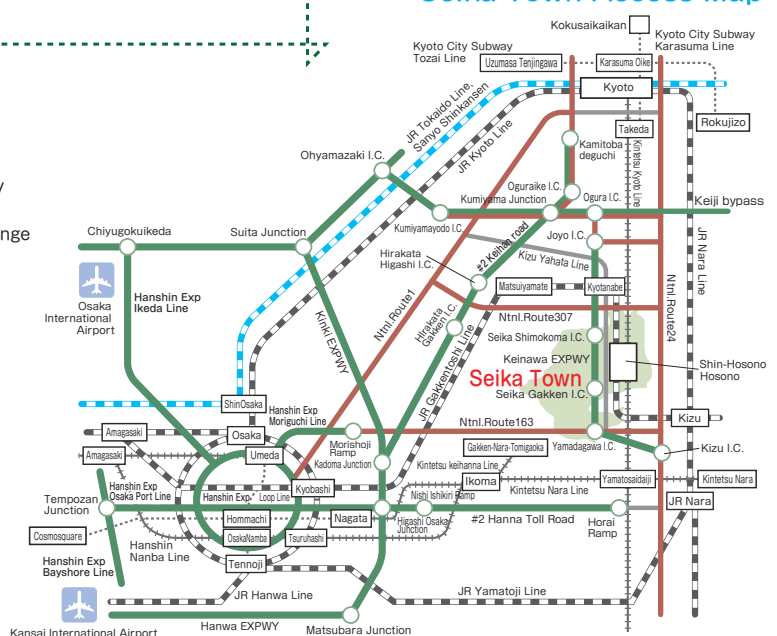
By Car

- About 60 minutes from Kyoto Station.
- About 70 minutes from Osaka Station.
- About 20 minutes from Nara Station.



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<http://www.town.seika.kyoto.jp>
Project by the Sweet Seika PR Squad

Seika Town Access Map



The information in this pamphlet is up to date as of January 2017. There is a chance that details may change, so please contact each store/facility for the newest information.