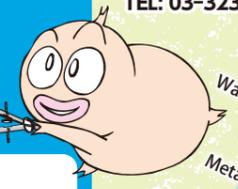


Shinjuku ~ Ginza ~ Nishi-Shinjuku  
**Local Specialty Shops**  
 Summer edition 2017



**Daruman's Linking of Yin and Yang**  
 local regions metropolis



**Regional Innovation Project**  
 This shopping guide leaflet is made to support regional revitalization through linking the local specialties and tourists visiting to Tokyo.

**Daruman's Five Elements of Yin and Yang**  
 ©santohsha <http://www.daruman.info/>  
 Santosha, Co., Ltd Regional Innovation Project Team  
 TEL: 03-3231-7739 <http://santho.net/>



- 1 Kagawa & Ehime Setouchi Shunsai-kan**  
 1-2F Shinbashi Marine Bldg  
 2-19-10 Shinbashi  
 TEL: 03-3574-2028  
<http://www.setouchi-shunsaikan.com/>
- 2 Tottori Okayama Shinbashi-kan**  
 1-2F Shinbashi Center Place  
 1-11-7 Shinbashi  
 TEL: 03-6280-6474  
<http://www.torioka.com/>
- 3 Fukuoka Kurume-kan**  
 1-2F STN Bldg.  
 2-19-4 Shinbashi  
 03-6280-6557  
<http://f-kurumekan.jp>
- 4 Iwate Ginga Plaza**  
 1F Nankai Tokyo Bldg  
 5-15-1 Ginza  
 TEL: 03-3524-8282  
<http://www.iwate-ginpla.net/>
- 5 Gunma-chan-chi**  
 5-13-19 Ginza  
 TEL: 03-3546-8511  
<http://kikaku.pref.gunma.jp/g-info/>
- 6 Ginza Nagano**  
 1,2,4F NOCO Bldg  
 5-6-5 Ginza  
 TEL: 03-6274-6015  
<http://www.ginza-nagano.jp/>
- 7 Ginza Kumamoto-kan**  
 5-3-16 Ginza  
 TEL: 03-3572-1147  
<http://www.kumamotokan.or.jp/>
- 8 Kagoshima Yuraku-kan**  
 1-3F Chiyoda Bldg  
 1-6-4 Yurakucho  
 TEL: 03-3580-8821  
 (food sales)
- 9 Hokkaido Dosanko Plaza**  
 1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-5224-3800  
<https://www.dosanko-plaza.jp/>
- 10 Akita Furusato-kan**  
 1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-3214-2670  
<http://www.a-bussan.jp/shop/tokyo/>
- 11 Shizuoka Mt.Fuji Green-tea Plaza (Shizuoka Tourist Information in Tokyo)**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-3213-4831
- 12 Iki-Iki Toyama-kan (Yurakucho Branch)**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-3213-1244  
<http://toyamakan.jp/>
- 13 Wakayama Kishu-kan**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-6269-9434  
<http://www.kishukan.com/>
- 14 Osaka Hyakkaten**  
 1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-5220-1333  
<http://www.osaka-hyakkaten.jp/>
- 15 Mura kara Machi kara-kan**  
 1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-5208-1521  
<http://murakara.shokokai.or.jp/>
- 16 Oka no Machi Biei**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-6269-9747
- 17 Konotori no Megumi Toyooka**  
 1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-6269-9180  
<http://www.toyooka-antenna.jp/>
- 18 The Hakata**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-6273-4468  
<http://hakata-miyage.com/>



- 21 Ishikawa Hyakumangoku Monogatari Edo Honten**  
 TH Ginza Bldg  
 2-2-18 Ginza  
 TEL: 03-6228-7177  
<http://100mangokushop.jp/>
- 22 Zarei Oita**  
 8F Hulic Nishiginza Bldg  
 2-2-2 Ginza  
 TEL: 03-3563-0322  
<http://www.zarei.jp>
- 23 Ginza Washita Shop**  
 1F,B1F Maruito Ginza Bldg  
 1-3-9 Ginza  
 TEL: 03-3535-6991  
<http://www.washita.co.jp/info/>
- 24 Marugoto Kochi**  
 ORB Premiere  
 1-3-13 Ginza  
 TEL: 03-3538-4365  
<http://www.marugotokochi.com/>
- 25 Ibaraki Marché**  
 1F Konya Bldg  
 1-2-1 Ginza  
 TEL: 03-5524-0818  
<http://ibarakimarche.com/>
- 26 Syoku no Kuni Fukui-kan**  
 1F Ginzanishi Bldg  
 1-3-3 Ginza  
 TEL: 03-5524-0291  
<http://fukui.291.ma.jp/>
- 27 Oishii Yamagata Plaza**  
 1-2F Ginza First Five Bldg  
 1-5-10 Ginza  
 TEL: 03-5250-1750  
<http://oishii-yamagata.jp/>
- 28 Hiroshima Brand Shop TAU**  
 Ginza Kamiichi Bldg  
 1-6-10 Ginza  
 TEL: 03-5579-9952  
<http://www.tau-hiroshima.jp/>
- 29 Tokushima Kagawa Tomoni Ichiba**  
 1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-6269-9688  
<http://www.tomon-yichiba.com/index.html>
- 30 Hyogo Waku-Waku-kan**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-6273-4133  
<http://www.hyogowakuwaku.com/>
- 31 Oita Antenna Shop Osen-za**  
 B1F Tokyo Traffic Hall  
 2-10-1 Yurakucho  
 TEL: 03-5223-5050  
<http://www.saravio.jp/onsenza/>
- 32 Fukushima Yaesu Kanko Koryu-kan**  
 1F Santoku Yaesu Bldg  
 2-6-21 Yaesu  
 TEL: 03-3275-0855  
<http://www.tif.ne.jp/jp/sp/yaesu/>
- 33 Hokkaido Foodist Yaesu-ten**  
 B1 Yaesu shopping mall  
 TH Yaesu  
 TEL: 03-3275-0770  
<http://www.foodist.co.jp/>
- 34 Kyoto-kan**  
 1F Yanmar Tokyo Bldg  
 2-1-1 Yaesu  
 TEL: 03-5204-2260  
<http://www.kyotokan.jp/>
- 35 Fuji no Kuni Yamanashi-kan**  
 1F Nihonbashi Plaza Bldg  
 2-3-4 Nihonbashi  
 TEL: 03-3241-3776  
<http://www.yamanashi-kankou.jp/tokyo/>
- 36 Oidemase Yamaguchi-kan**  
 1F Nihonbashi Plaza Bldg  
 2-3-4 Nihonbashi  
 TEL: 03-3231-1863  
<http://www.oidemase-t.jp/>
- 37 Nihonbashi Nagasaki-kan**  
 1F Urbannet Nihonbashi  
 2-Chome Bldg  
 2-1-3 Nihonbashi  
 TEL: 03-6262-5352  
<http://www.nagasakikan.jp/>
- 38 Nihonbashi Toyama-kan**  
 1F Nihonbashi Daiei Bldg  
 1-2-6 Nihonbashi Muromachi  
 TEL: 03-3516-3020 (shop)  
 03-6262-3011 (restaurant)  
<http://toyamakan.jp/>
- 39 Nara Mahoroba-kan**  
 1-2F Nihonbashi Muromachi  
 162 Bldg  
 1-6-2 Nihonbashi Muromachi  
 TEL: 03-3516-3931  
<http://www.mahoroba-kan.jp/>
- 40 Bridge Niigata**  
 1-2F Daishi Tokyo Bldg  
 (Cater-corner Mitsukoshi)  
 1-6-5 Nihonbashi Muromachi  
 TEL: 03-3243-2840  
<https://www.daishi-bank.co.jp/business/bridge/>
- 41 Nihonbashi Shimane-kan**  
 1F Fukushima Bldg  
 1-5-3 Nihonbashi Muromachi  
 TEL: 03-5201-3310  
<http://www.shimane-kan.jp/>
- 42 Mie Terrace**  
 1-2F YUITO ANNEX  
 Ukiyo Komachi Senbikiya Bldg  
 2-4-1 Nihonbashi Muromachi  
 TEL: 03-5542-1033  
<http://www.mieterrace.jp/>
- 43 Nihonbashi Fukushima-kan MIDETTE**  
 1F Yanagiya Taiyo Bldg  
 4-3-16 Nihonbashi Muromachi  
 TEL: 03-6262-3977  
<http://midette.com/>

# Summertime message from local regions!

## Summer edition 2017



### 1 Kagawa Ehime Setouchishunsaikan

#### "Summer dish fair" from "delicious Kagawa" is ongoing!

**1F Local specialty shop**  
There are our recommendations in summer, such as Somen noodles (fine white noodles), gelidium jelly and cold tea, as well as the garlic processed food that helps your stamina, and attractive items that use seasonal fruits such as peaches and lemons and so on.

**2F Restaurant Kaorihime** Hishiodon and mini udon set 1000 yen (tax included) Only available at lunch time

We now serve the "Hishiodon and mini udon set" that use soy sauce, moromi (raw unrefined soy sauce), seafood and olive from Shodoshima during lunch time. Also please enjoy our seasonal dinner menu, such as sauteed summer vegetable with olive beef, tempura of the original Asparagus "Sanuki no Megomari" of Kagawa Prefecture, eggplant somen noodle of Mitoyo eggplant, and the rice flour isobe-age (deep-fried vegetables or meats with Itanori) that uses Idukiri, the specialty niboshi (boiled and dried fish) from Kagawa.

Minatoku Shinbashi 2-19-10 1F Local specialty shop ☎03-3574-7792  
Shinbashi Marin building 2F Restaurant Kaorihime ☎03-5537-2684

### 6 Ginza NAGANO

Enjoy mountainous Shinshu this summer!  
Experience the enchantment of Shinshu in Ginza at our events.

From July to September, we hold Shinshu Destination Campaign in Nagano. There will be various ways to enjoy, such as wine train and other event trains, local round tours that arrive at and depart from the place, and so on. Also, the new wave antenna shop Ginza NAGANO will hold the events along with the campaign. Why don't you enjoy a trip to Shinshu, by finding its charm in Ginza and experience the real in the region?

For more information, please check <https://www.shinshu-dc.net/>  
Ginza 5-6-5 NOCO building ☎03-6274-6015

### 14 Osaka Hyakkaten

Nuka-zuke of eggplant "Senshukumeda-zuke"  
(Pickles made in brine and fermented rice bran)

Flavor from the old days, "Senshukumeda-zuke" that used only fresh fermented rice bran to bring out the essence and freshness. It's the best as souvenir and gift. We would like to bring you the authentic flavors and hope this will be the reason that you become interested in Senshu.

**Uchiyama store**  
Senshukumeda-zuke 799 yen (tax included)  
Senshukumeda-zuke is a registered trademark

Yurakucho 2-10-1 Tokyo Traffic Hall ☎03-5220-1333

### 18 The Hakata

Perfect for the summer season!  
We introduce you the helpful item for simple dishes

**Umadashi-can** "Drinkable Hakata dashi soup" 140 yen (tax included)  
We introduce you the drinkable soup stock from Hakata that uses 6 kinds of carefully selected domestic materials. You can either use it in cooking, or drink it after cooled. This is also perfect for rice balls.

**Hakata's Gohan** (Plum seaweed mentai) 648 yen (tax included)  
It's a tube type Mentaiko that is very convenient for cooking, you can control how much you would like to use.

**If you think cooking is troublesome, how about making a simple noodle dish?**  
Put some mentai on the noodle, and then add the cool Umadashi-can on it, and it's done!! Hope you have a try.

Yurakucho 2-10-1 Tokyo traffic Hall B1F ☎03-6273-4468

### 3 Fukuoka Kurume-kan

The base information station and the antenna shop of Kurume-shi, Okawa-shi, Ogoori-shi, Ukiha-shi, Tachiarai-machi and Ooki-machi.

**The grand opening on July 22nd**

We sell local specialty such as fresh fruits, vegetable, local sake and traditional craftwork here. Please visit and enjoy.

For more information, please check the homepage below <http://www.f-kurumekan.jp>

Minatoku Shinbashi 2-19-4 SNT building 1F and 2 F ☎03-6280-6557

### 7 Ginza Kumamoto-kan

The famous castle built by Kato Kiyomasa "Lord of a castle" system to revive Kumamoto Castle has started!!

As a result of the April 2016 earthquake, Kumamoto Castle sustained heavy damages. It is anticipated that it will take decades and enormous cost for the recovery. Under such circumstances, the "Hitokuchi Joshu (one unit lord)" system that has been supported by many people who wish for the early recovery of Kumamoto Castle and has been stopped because of the earthquake will be open under the name of "Revival lord of castle" system with benefits below. We will continue to do our best to reconstruct Kumamoto Castle, your kind help and cooperation is much appreciated.

#### Revival lord of a castle system

The title of "Revival lord of castle" will be given to those who have contributed more than 10,000 yen one time. In addition to the "castle lord certification", your name will also be registered on the digital name board.

**"Castle lord bill"**

To those who make a personal donation, we will offer a "Castle lord bill" that you can get benefits in tourist facilities and cooperation stores in Kumamoto-shi just by showing it to them.

**Digital name board**

There is a special corner set at the 2nd floor of Jyosaien "Wakuwakuza" in Kumamoto-shi, once you search with your name or Castle lord number, the name board will be displayed on the screen. You can take a picture with the name board as a souvenir.

For more information, please check the pamphlet in Ginza Kumamotokan, or the homepage of Revival lord of castle.

<https://kumamoto-guide.jp/kumamoto-castle/fukkou/>

To get a guidelines or bank transfer form <http://kumamoto-guide.jp/kumamoto-castle/fukkou/form>

Ginza 5-3-16 ☎03-3572-1147

### 20 Hyogo Wakuwaku-kan

Rusk that has been sold 10 thousand pieces for 1 day  
Here comes the new product of Kobe Morry Mama rusk!

This rusk is the standard souvenir of Kobe, and also popular in Hyogo Wakuwaku-kan. Now a new product called "Clover magic box (with original bag)" that contains all of the 4 kinds assort (plain, green tea, strawberry, chip chocolate) is on sale! It's a simple sweet that uses the water from 140 meter underground and the famous salt of Hyogo called Ako's salt and well selected flour, to achieve a proper texture that is not too soft. People from children to the elderly like this rusk.

Yurakucho2-10-1 Tokyo Traffic Hall B1F ☎03-6273-4133

### 22 Ishikawa Hyakumangoku Monogatari Edo Honten

Kanazawa's famous golden leaf on Kasutera  
**The Edible Craftwork "Golden Kasutera"**  
It's good for souvenir, gift and celebration occasions.

Gold leaf is one of the famous craftwork of Kanazawa before Edo period. Kanazawa produces 99% of gold leaf, and this deluxe "Kasutera" features Kanazawa's gold leaf lavishly. Its taste is elegant with the special egg "Egg royal".

"Budounoki" Kanazawa's craftwork, gold leaf, on Kasutera 1080 yen (tax included)

Ginza 2-2-18 TH Ginza building ☎03-6228-7177

### 29 Hiroshima Antenna shop TAU

TAU renewal open on April 27th  
Get together at the antenna shop!  
**The holy place for CARP ladies on the 2F**

The goods corner for Carp and Sanfrecece  
Speaking of Hiroshima, it must be Carp and Sanfrecece! Hiroshima's proud professional sports! We sell cheering goods and rare goods of Hiroshima Toyo Carp and Sanfrecece Hiroshima here! Let's cheer Carp and Sanfrecece!!

Enjoy the real Hiroshima in Ginza. We sell lots of "treasures" from Hiroshima at "Hiroshima Brand Shop TAU".

Ginza1-6-10 Ginza kamiichi building ☎03-5579-9952

### 37 Nihonbashi Nagasaki-kan

Recommended seasonal soft ice cream  
**Tamaryokucha soft ice cream**

From sake to Sheath cream (Japan's first raw cream cake originating from Nagasaki), the genuine taste of Nagasaki, only available at this shop in the metropolitan area.

Café is also available.

Very famous! Cake purveyor to the citizens of Nagasaki  
Sheath cream with coffee or juice set 800yen (tax included)

Nihonbashi 2-1-3 Urbannet Nihonbashi 2 chome build 1F ☎03-6262-5352

### 26 Ibaraki Marche

Ibaraki Marche  
The shop's best selection  
**"Chicken Chirimen" from Torisue Food**

This crepe chicken boosts your appetite, when you pour it on your rice!  
It's also perfect as a snack!  
Hope you give it a try.

540 yen (tax included)

Ginza1-2-1 Koya building 1F ☎03-5524-0818

### Regional Innovation with health science cooperation

The world's first restaurant under the supervision of the Japanese Association of Medical Sciences!  
A new eating out style advised by doctors  
**"Association of Medical Sciences Kitchen Orthomolecular" will be open in Kamiyacho!**

"Orthomolecular" is the word coined by Doctor Linus Carl Pauling, who has won the Nobel Prize twice. It means the style of medication that raises nutritional therapy into the treatment level, by administering humans' natural nutrition, such as vitamins, minerals and amino acids, as needed. International Orthomolecular Association of Medical Sciences <http://isom-japan.org/>

The following members propose, tutor and supervise:  
Atsuo Yanagisawa (Director of Kamakura-shi SPIC Salon and Medical Clinic), Yoshiomi Mori (Director of Akasaka AA Clinic director), Kazunaga Yazawa (Professor of Waseda University Health food science department), Masashi Uwabu (Director of Ginza Uwabe Medical Clinic), Satoru Harano (Director of Kamiya cho Ekimae Clinic), Akira Aoki (Director of Yokohama Clinic), Jun Matsuyama (Chairman of Regional Medical Corporation Matsutoshi-kai), Teri Shintani (Deputy General Manager of Department of Complementary Alternative Medicine, University of Hawaii Medical School), Robert Peterson (Associate Professor of University of Hawaii Medical School), Naoko Ideguchi (Professor of Teikyo Heisei University School, Pharmacy Department of Pharmacology), Naoko Takamizawa (Assistant Professor of Waseda University Health food science department), Ayako Sekiguchi (nutritionist, US Nutrition Counselor, Health care planner)

**Open time:** Lunch 11:30-15:00 (LO 14:30) Dinner 17:30-23:00 (LO 21:30)

**Regular closing day:** Sunday every week

**Access:** Three minutes on foot from Tokyo metro Hibiya Line [Kamiyacho station]

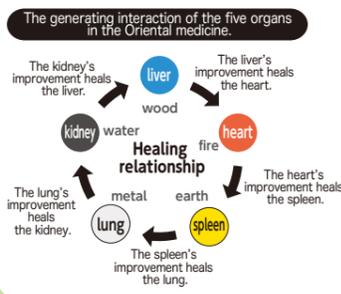
Minatoku Toranomon 4-1-17 Kamiyacho Prime-place 2F ☎03-6435-8629

"Beauty" "Healing" "Warmth" .... Radio program to establish Setouchi brand NAGOMI Setouchi

**Broadcast time of each station Broadcast every Saturday—**  
TOKYO FM ... 18:30 to 18:55 Kiss FM KOBE 7:30 to 7:55  
FM Okayama · 18:30 to 18:55 Hiroshima FM 18:00 to 18:25  
FM Yamaguchi · 18:30 to 18:55 FM Kagawa · 19:30 to 19:55  
TOKYO FM FM Ehime ···· 9:00 to 9:25 FM Tokushima 9:30 to 9:55

For details, please visit <http://www.tfm.co.jp/setouchi>

### What is Daruman's Five Elements of Yin and Yang?



### The entire nine-volume Daruman's Five Elements of Yin and Yang series is now available!



① Wood Volume ② Earth Volume ③ Water Volume (Part 1) ④ Fire Volume ⑤ Metal Volume ⑥ Eastern Medicine Volume ⑦ Doctor Nyankoro's Dental and Medical Clinic ⑧ (New) Daruman's Five Elements of Yin and Yang - Water Volume (Part 2) ⑨ Daruman's Five Elements of Yin and Yang - Encouragement of Learning

Contact "Regional Innovation Project Team," Santohsya Co., Ltd. 03-3231-7739 <http://santho.net/>

—このマップガイドは、補助金、助成金は頂いておりません—