

Shinbashi ~ Ginza ~ Nihonbashi

Local Specialty Shops

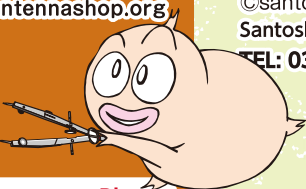
Summer edition 2017

Daruman's Linking of Yin and Yang

local regions metropolis



antennashop.org



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

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Santosh 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/>



11 Shizuoka Mt.Fuji Green-tea Plaza

(Shizuoka Tourist Information in Tokyo)
B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-3213-4831



2 Tottori Okayama Shinbashi-kan

1-2F Shinbashi Center Place
1-11-7 Shinbashi
TEL: 03-6280-6474
<http://www.torioka.com/>



12 Iki-Iki Toyama-kan (Yurakucho Branch)

B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-3213-1244
<http://toyamakan.jp/>



3 Fukuoka Kurume-kan

1-2F STN Bldg.
2-19-4 Shinbashi
03-6280-6557
<http://f-kurume-kan.jp>



13 Wakayama Kishu-kan

B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-6269-9434
<http://www.kishukan.com/>



4 Iwate Ginga Plaza

1F Nankai Tokyo Bldg
5-15-1 Ginza
TEL: 03-3524-8282
<http://www.iwate-ginpla.net/>



14 Osaka Hyakkaten

1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-5220-1333
<http://www.osaka-hyakkaten.jp/>



5 Gunma-chan-chi

5-13-19 Ginza
TEL: 03-3546-8511
<http://kikaku.pref.gunma.jp/g-info/>



15 Mura kara Machi kara-kan

1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-5208-1521
<http://murakara.shokokai.or.jp/>



6 Ginza Nagano

1,2,4F NOCO Bldg
5-6-5 Ginza
TEL: 03-6274-6015
<http://www.ginza-nagano.jp/>



16 Oka no Machi Biei

B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-6269-9747



7 Ginza Kumamoto-kan

5-3-16 Ginza
TEL: 03-3572-1147
<http://www.kumamotokan.or.jp/>



17 Konotori no Megumi Toyooka

1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-6269-9180
<http://www.toyooka-antenna.jp/>



8 Kagoshima Yuraku-kan

1-3F Chiyoda Bldg
1-6-4 Yurakucho
TEL: 03-3580-8821
(food sales)



18 The Hakata

B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-6273-4468
<http://hakata-miyage.com/>



9 Hokkaido Dosanko Plaza

1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-5224-3800
<https://www.dosanko-plaza.jp/>



19 Tokushima Kagawa Tomoni Ichiba

1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-6269-9688
<http://www.tomony-ichiba.com/index.html>



10 Akita Furusato-kan

1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-3214-2670
<http://www.a-bussan.jp/shop/tokyo/>



20 Hyogo Waku-Waku-kan

B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-6273-4133
<http://www.hyogowakuwaku.com/>



21 Oita Antenna Shop Onsen-za

B1F Tokyo Traffic Hall
2-10-1 Yurakucho
TEL: 03-5223-5050
<http://www.saravio.jp/onsenza/>



33 Hokkaido Foodist Yaesu-ten

1F Diaya Yaesu-guti Bldg
2-2-1 Yaesu
TEL: 03-3275-0770
<http://www.foodist.co.jp/>



22 Ishikawa Hyakumangoku Monogatari Edo Honten

TH Ginza Bldg
2-2-18 Ginza
TEL: 03-6228-7177
<http://100mangokushop.jp/>



34 Kyoto-kan

1F Yanmar Tokyo Bldg
2-1-1 Yaesu
TEL: 03-5204-2260
<http://www.kyotokan.jp/>



23 Zarai Oita

8F Hulic Nishiginza Bldg
2-2-2 Ginza
TEL: 03-3563-0322
<http://www.zarai.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/>



24 Ginza Washita Shop

1F, B1F Maruito Ginza Bldg
1-3-9 Ginza
TEL: 03-3535-6991
<http://www.washita.co.jp/info/>



36 Oidemase Yamaguchi-kan

1F Nihonbashi Plaza Bldg
2-3-4 Nihonbashi
TEL: 03-3231-1863
<http://www.oidemase-t.jp/>



25 Marugoto Kochi

ORB Premiere
1-3-13 Ginza
TEL: 03-3538-4365
<http://www.marugotokochi.com/>



37 Nihonbashi Nagasaki-kan

1F Arban Net Nihonbashi 2-Chome Bldg
2-1-3 Nihonbashi
TEL: 03-6262-5352
<http://www.nagasakikan.jp/>



26 Ibaraki Marché

1F Konya Bldg
1-2-1 Ginza
TEL: 03-5524-0818
<http://ibarakimarche.com/>



38 COCOSHIGA

2-7-1 Nihonbashi
TEL: 03-5413-3941
<http://cocoshiga.jp/>



27 Syoku no Kuni Fukui-kan

1F Ginzanishi Bldg
1-3-3 Ginza
TEL: 03-5524-0291
<http://fukui.291ma.jp/>



39 Nihonbashi Toyama-kan

1F Nihonbashi Daiei Bldg
1-2-6 Nihonbashi Muromachi
TEL: 03-3516-3020 (shop)
03-6262-3011 (restaurant)
<http://toyamakan.jp/>



28 Oishii Yamagata Plaza

1-2F Ginza First Five Bldg
1-5-10 Ginza
TEL: 03-5250-1750
<http://oishii-yamagata.jp/>



40 Nara Mahoroba-kan

1-2F Nihonbashi Muromachi 162 Bldg
1-6-2 Nihonbashi Muromachi
TEL: 03-3516-3931
<http://www.mahoroba-kan.jp/>



29 Hiroshima Brand Shop TAU

Ginza Kamiichi Bldg
(Cater-corner Mitsukoshi)
1-6-5 Nihonbashi Muromachi
TEL: 03-5579-9952
<http://www.tau-hiroshima.jp/>



41 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/>



30 Kyushu Bunkamura

1F Mitsuya Bldg
1-12-12 Shintomi
TEL: 03-3555-2888
<http://www.bunkamura.net/intokyo/>



42 Nihonbashi Shimane-kan (currently closed)

1F Fukushima Bldg
1-5-3 Nihonbashi Muromachi
TEL: 03-5201-3310
<http://www.shimane-kan.jp/>



31 Aomori Tokusanhin Center

1F Toko Bldg
1-3-9 Shintomi
TEL: 03-5540-7311
<http://www.aomori-shop.com/>



43 Mie Terrace

1-2F YUITO ANNEX
Ukiyo Komachi Senbikiya Bldg
2-4-1 Nihonbashi Muromachi
TEL: 03-5542-1033
<http://www.mieterrace.jp/>



32 Fukushima Yaesu Kanko Koryu-kan

1F Santoku Yaesu Bldg
4-3-16 Nihonbashi Muromachi
TEL: 03-3275-0855
<http://www.tif.ne.jp/jp/sp/yaesu/>



44 Nihonbashi Fukushima-kan

1F Yanagiya Taiyo Bldg
4-3-16 Nihonbashi Muromachi
TEL: 03-6262-3977
<http://midette.com/>



The appetite of Autumn Antenna shop festival



3 Fukuoka Kurume-kan Opened at Shinbashi on July 22nd!

We introduce you the charming point of Kurume-shi and its vicinity, sell specialty goods and provide a snack bar to promote our area.

Specialties

Fruits and vegetables grown in rich nature, local sake, ramen, and confectionery.

Recommended! Vegetable and fruit

The rare geology and topography at the foot of Mt. Minou from Ukiha City to Kurume-shi are similar to Bordeaux and Alsace in France, the production area of wine. The area also produces fruit. Seasonal vegetables will be on sale here soon. Please check sales date on the homepage. The most recommended now is lettuce. Please check out our seasonal vegetables and fruits.

Snack bar

It's good for meetings with friends. Here we have snack and drinks such as local sake and fruits. You can enjoy the selected food of the area, or take a break here with a cup of coffee for 350 yen.

Recommended!

3 kinds of local sake set 500yen
We change the menu every month. The sake of September is Isonosawa Shun Junmai Ginjoshu, Morinokura Junmaishu and Takamasamune Chikusui 17 Junmaishu.

Traditional crafts

Let's see our craftsmanship, from kasuri, woodworking, and rush grass products.

Information corner

1F & 2F SNT bldg. 2-19-4 Shinbashi Minato-ku
☎03-6280-6557

1 Kagawa Ehime Setouchishunsaikan

The 100th anniversary of Sadamisaki lighthouse Sadamisaki Delicious Food Fair!

1F sells chestnut products, such as steamed bun and Kanroni (dishes boiled in a syrup) and shochu, processed marine products such as hijiki, dried young sardines and sea urchin, and the attractive products from the west of Ehime, including tai meshi (rice cooked with sea bream) powder and tahime curry. The lunch time on 2F "Kaorihime" provides Misaki Fishman's Seafood Bakudan Don and Mini Udon Set, using fresh sea bream, young yellowtail, whitebait, raw whitebait, shrimp, nori and akamoku (seaweeds). At night, we have the menu using seasonal ingredients, including selected dried fish from Uwa Sea, shabu-shabu using pork with sweet and thick taste and Ozu-no-imotaki, the soup with taro and various ingredients.



Misaki fishman's seafood bakudan don and mini udon set 1000 yen (tax included)*Lunch only

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

9 Hokkaido Dosanko Plaza Yurakucho

Enjoy the New Year meal from Hokkaido

Reservation at store from Oct. 12nd, 2017 (Thursday) to Dec. 17th (Sunday)

Please enjoy the New Year meal from the famous hotels and restaurants that represent and/or support Hokkaido, such as Turandot Garyuuko, Sapporo Grand Hotel, Sapporo Park Hotel, and the Culinary Ryokan, Wakamatsu

Pamphlet is available at store.

Digital pamphlet is on Dosanko homepage.

<https://www.dosanko-plaza.jp/>

Please ask the staffs at store.

1F Tokyo Traffic Hall 2-10-1 ☎03-5224-3800

Prices from 10,800 yen to 401,040 yen (limited in quantity)

14 Osaka Hyakkaten

The standard souvenirs of Osaka "Breathing chocolate"

In addition to the Cocoa flavor Kitashinchi, Uji Green Tea flavor Kyoto Gion, Coffee flavor Kobe Kitano, Kinako flavor Nara Yoshino and springlike strawberry flavor, an Almond flavor is newly released!

This chocolate is named because it's so fresh as if it's breathing. We hope you can enjoy this chocolate with the people you love such as families, friends and lovers, also hope this chocolate will bring you closer.

645 yen (tax included) for 1 bag

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

16 Kounotori-no Megumi Toyooka (The Blessing of Stork Toyooka)

Rice to support the special natural monument "Stork!"

Rice made to create the environment where storks return to the wild comfortably.

Try our trivial rice that we grow in the paddy, where we keep its water in winter and delay drying to make it suitable for the wild lives that storks feed on. Of course, the rice is also good for health with less pesticide.

Tokyo Traffic Hall 1F, 2-10-1

Yurakucho ☎03-6269-9180

Stork Growing Rice (Koshihikari from Hyogo Tajima) 300 g 360 yen (tax included)

23 Zarai Oita \ Zarai Oita Presents/ "Bamboo lighting" event in Oita

Oita produces the largest amount of Japanese timber bamboo in Japan, and we will hold a variety of bamboo lighting events using abundant bamboo to illuminate the streets of the night fantastically. Those are the major ones.

Usuki Takeyoi, the tragic legend concerning Usuki Stone Buddha.

It reproduces the legend of Manachojya, the constructor of Usuki Stone Buddha in Asuka period, lighting the bamboo lights at night to welcome the spirit of his daughter Princess Hanryahime who comes back to Usuki from the capital. With the dusk gathering, the bamboo objects lined up in town will be lightened up and the whole town will become a fantastic world with lights.

[Date] Nov. 4th (Sat.) to 5th (Sun.) / [Venue] Central area of Usuki-shi

[Contact] Usuki Takeyoi executive committee (Usuki-shi Omotenashi Tourism Division ☎972-63-1111)

Hita Tenryo Festival Millennium Light

Hita Tenryo Festival will take place in Mameda, where the atmosphere of Edo and the present days unite in harmony. This event will color the night of the festival, with 30,000 bamboo lanterns made by people with emotion, gently illuminate the Kagetsugawa riverbed and the old townscape of Mameda and invite the viewer to the world of profundity.

[Date] November 10th (Friday) to 12nd (Sunday)

[Venue] Hita-shi, Mameda-machi and Kagetsugawa

[Contact] Hita-shi Tourism Association (☎973-22-2036)

Taketa bamboo lantern Chikuraku

Taketa, the town rich of historical and cultural heritages, such as Oka castle ruins, preserved samurai residence, Christian ruins and history roads. When it is sunset, about 20,000 bamboo lanterns are lit in the castle town. You can also enjoy light music and local food.

[Date] November 17th (Friday) to 19nd (Sunday)

[Venue] Taketa-shi Jyokamachi (castle town) area

[Contact] Taketa Commerce Tourism Division (☎974-63-4870)

For further information, please visit our center on 8F.

Hulic Nishi-Ginza Bldg.

8F, 2-2-2 Ginza

Zarai Oita

Oita Information Center

☎03-3563-0322

☎03-6228-8770

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

37 Nihonbashi Nagasaki-kan

The recommendation of autumn Mogi Biwa Jelly

from Mogi Ichimaruko (since 1844)

The popular sweet on TV

Nagasaki is Japan's largest producer of biwa (loquat). Especially the loquat in the Mogi district of Nagasaki-shi is famous for being thick and sweet. You can enjoy a whole loquat tightly confiscated into transparent jelly.

2-1-3-1F Nihonbashi

☎03-6262-5352



324 yen (tax included) a piece 2,160 yen (tax included) a box of 6 pieces

38 COCOSHIGA

The new spot to enjoy Shiga Open on October 29th, 2017, Sunday at Nihonbashi!

In addition to specialty products, service corners for eating and drinking, tourist information and migration consultation will also be available! We'll present the charm of Shiga.



<http://cocoshiga.jp/> 2-7-1 Nihonbashi ☎03-5413-3941

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



Carp cheering paddle 500yen (tax included)

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

Ginza 1-6-10 Ginza top one building ☎03-5579-9952

The delicious way to enjoy the healthy ingredients Kitchen Studio Kankissa, 3 minutes walk from Kanda station The delicious herbal meals to improve your health

Doctor Miyamoto, the 4th of a pharmacy with PhD, opened the café that provides full-fledged medicinal cuisine with the concept of "cure sickness by eating", and she'll hold a medicinal dish cooking class. You can enjoy abundant Chinese medicine with "One Hundred Kinds Porridge" and the grilled eel and rice using domestic eel and 102 kinds of traditional Chinese medicine with reasonable prices of 1000 yen.

<http://kankissa.com/> ☎03-3525-4033

1-24-10-1F Kanda-sudacho, Chiyoda-ku 10:00 to 21:00 (Sun. & holidays closed)



One Hundred Kinds Porridge: 1,500 yen

Regional Innovation with health science The new style restaurant produced by doctors!

"Association of Medical Sciences Kitchen Orthomolecular" 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.

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

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

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

International Orthomolecular Association of Medical Sciences <http://isom-japan.org/>

"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

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?

We frequently see this figure in shrines! Daytime

We traditionally compare two things.

The figure of Taiji symbolizes it.

<http://www.daruman.info/>

Readers Voice Everything has a reason.

So many typical stories in life!

We need this book in this age.

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



①Wood Volume②Earth Volume③Water Volume (Part 1)④Fire Volume⑤Metal Volume⑥ 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/>