

Shinbashi ~ Ginza ~ Nihonbashi

Local Specialty Shops 9・10

September & October

Daruman's Linking of Yin and Yang

local regions metropolis

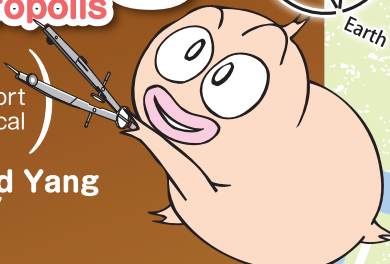
Regional Innovation Project

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

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1 Tottori Okayama Shinbashi-kan (Sanyo)
1-2F Shinbashi Center Place
1-11-7 Shinbashi
TEL: 03-6280-6474
<http://www.torioka.com/>

9 Akita Furusato-kan
1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-3214-2670
<http://www.a-bussan.jp/shop/tokyo/>

2 Kagawa & Ehime Setouchi Shunsai-kan
1-2F Shinbashi Marine Bldg
2-19-10 Shinbashi
TEL: 03-3574-2028
<http://www.setouchi-shunsai-kan.com/>

10 Shizuoka Mt.Fuji Green-tea Plaza
(Shizuoka Tourist Information in Tokyo)
B1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-3213-4831

3 Iwate Ginga Plaza
1F Nankai Tokyo Bldg
5-15-1 Ginza
TEL: 03-5524-8282
<http://www.iwate-ginpla.net/>

11 Iki-Iki Toyama-kan (Yurakucho Branch)
B1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-3213-1244
<http://toyamakan.jp/>

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

12 Wakayama Kishu-kan
B1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-6269-9434
<http://www.kishukan.com/>

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

13 Osaka Hyakkaten
1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-5220-1333
<http://www.osaka-hyakkaten.jp/>

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

14 Mura kara Machi kara-kan
1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-5208-1521
<http://murakara.shokokai.or.jp/>

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

15 Oka no Machi Biei
B1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-6269-9747

8 Hokkaido Dosanko Plaza
1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-5224-3800
<https://www.dosanko-plaza.jp/>

16 Konotori no Megumi Toyo-oka
1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-6269-9180
<http://www.toyooka-antenna.jp/>



20 Ishikawa Hyakumangoku monogatari Edo Honten
TH Ginza Bldg
2-2-18 Ginza
TEL: 03-6228-7177
<http://100mangokushop.jp/>

37 Hokkaido Foodist Yaesu-ten
1F Daya Yaesu-guti Bldg
2-2-1 Yaesu
TEL: 03-3275-0770
<http://www.foodist.co.jp/>

21 Zarai Oita
8F Hulin Nishiginza Bldg
2-2-2 Ginza
TEL: 03-3563-0322
<http://www.zarai.jp>

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

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

33 Fuji no Kuni Yamanashi-kan
1F Nihonbashi Plaza Bldg
2-3-4 Nihonbashi
TEL: 03-3241-3776
<http://www.yamanashi-kankou.jp/tokyo/>

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

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

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

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

25 Syoku no Kuni Fukui-kan
1F Ginzaishi Bldg
1-3-3 Ginza
TEL: 03-5524-0291
<http://fukui.291ma.jp/>

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

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

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

27 Hiroshima Brand Shop TAU
Ginza Kamiichi Bldg
1-6-10 Ginza
TEL: 03-5579-9952
<http://www.tau-hiroshima.jp/>

38 Nihonbashi Toyama-kan
1F Nihonbashi Daiei Bldg
1-2-6 Nihonbashi Muromachi
TEL: 03-3516-3020 (shop)
03-6262-2723 (office)
<http://toyamakan.jp/>

17 The Hakata
B1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-6273-4468
<http://hakata-miyage.com/>

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

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

18 Tokushima Kagawa Tomoni Ichiba
1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-6269-9688
<http://www.tomoni-ichiba.com/index.html>

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

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/>

19 Hyogo Waku-Waku-kan
B1F Tokyo Kotsu Kaikan
2-10-1 Yurakucho
TEL: 03-6273-4133
<http://www.hyogowakuwaku.com/>

30 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/>

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

Sanin



All the flavors of autumn in one place! Come visit the produce halls!

12 Wakayama Kishu-kan

NHK Epic Drama Project - Sanada Yukimura Fair The setting of the drama comes to Kudoyama, Wakayama

After losing at the battle of Sekigahara, Masayuki Sanada and his son Yukimura were ordered to remain confined to their home at Mt. Koya. They later moved residences to Kudoyama, waiting to make a return while Yukimura hastened to join the winter and summer campaigns in the Siege of Osaka. To celebrate the change of setting to Wakayama in the Sanada drama currently airing, a Sanada Yukimura Fair is being held at the Wakayama Kishu-kan. During this fair you'll find shelves packed with Sanada Yukimura products! There are also plans for a lottery and a sale where you can win Sanada Yukimura-themed prizes and buy Fuyu Persimmons, of which Kudoyama is the foremost producer in Japan. Be sure to stop by!

Dates September 1 to end of December 2016 (subject to change)

Available Products Sanada-themed items
(pickled plums, sweets, character goods, etc.)
Lottery and in-store sales dates are TBD

It is said that Yukimura Sanada loved *sake* and *shochu*. To celebrate Yukimura heading off to fight from Kudoyama, Junmai Sake Yukimura Shutsujin and Honkaku Shochu Yukimura-gonomi liquors are available. You can find these at Wakayama Kishu-kan, produced by *sake* brewers in Wakayama. Be sure to sample both for yourself!

Junmai Sake
Yukimura Shutsujin (720 ml)
1,620 yen (tax incl.)
Honkaku Shochu
Yukimura-gonomi (720 ml)
2,700 yen (tax incl.)



Wakayama Kishu-kan Recommended Products /

Tomato Ume (120 g) **600 yen** (tax incl.)

This Wakayama specialty collaboration is made using ripe Nanko plums pickled in the juice of Yutosei cherry tomatoes, which have a high sugar content. This is a new dessert-style pickled plum with the sweetness and sourness of cherry tomatoes soaked into Japanese plums.

8%
salt
content



Momohime (500 ml) **1,080 yen** (tax incl.)
Torokoku Momo Tappuri Umesu

This is a unique Wakayama plum wine that blends ripe Kishu Nanko plums with 30% Wakayama-produced peach juice (Hakuho peach). This is a thick, rich, fruity plum wine that won the Grand Prix prize at the FOODEX Gourmet Beauty Grand-Prix 2016.



Wakayama Kishu-kan

B1F Tokyo Kotsu Kaikan, 2-10-1 Yurakucho
03-6269-9434

2 Kagawa-Ehime Setouchi Shunsai-kan

For a limited time until November 30 / Fill your belly with the bounteous flavors of Nan-yo

At Kaorihime, located on the second floor of the Setouchi Shunsai-kan, you can enjoy the freshest fish harvested in Setouchi. Here the Ehime Iyashi-no Nan-yo Haku 2016 Fair - Autumn is being held until November 30, incorporating Nan-yo specialties into dishes. A dish that deserves special recommendation from their varied menu is the lunchtime only Nan-yo Umaimon Kaisendon To Imotaki Set (with mini udon). This luxurious seafood rice bowl features three types of fish, including yellowfin tuna from Ainan-cho, and Akehama baby sardines from Seiyu. Piled on top of this is Mikan Tai, which is sea bream raised on mandarin orange peels, for a refreshing citrus scent that makes it easy to eat even for those that do not like fish. Be sure to come try this limited-time menu before it's gone.

Kagawa-Ehime-Setouchi Shunsai-kan
Shimbashi Marine Bldg., 2-19-10 Shimbashi

1F local goods store **03-3574-7792**
2F Setouchi local cuisine - Kaorihime **03-5537-2684**



**Nan-yo Umaimon Kaisendon
To Imotaki Set (with mini udon)**
1,000 yen (tax incl.)



**Ehime's famous dish
Oshu Imotaki Potato Pot**
700 yen (tax incl.)

Only available at night

Recommended Tourist Info

The Ehime Iyashi-no Nan-yo Haku 2016 Fair is held around the Nan-yo area of Ehime prefecture. To commemorate this fair, local specialties, food incorporating seasonal ingredients, and local brews of five cities and five towns (Iyo, Ozu, Uchiko, Yawatahama, Seiyu, Ikata, Uwajima, Kihoku, Matsuno, and Ainan) are offered at the Setouchi Shunsai-kan. Enjoy the many flavors of Nan-yo, Ehime during the fair! Be sure to take this opportunity and visit the Setouchi Shunsai-kan.



3 Iwate Ginga Plaza

Noda salt meets Sanriku pacific saury fish!

The wonderful, high-quality pacific saury caught in Miyako, Iwate is beautifully cut into two. Soup made from salt with a mildly sweet flavor made in the time-honored wood-fired kiln direct cooking method in Noda village. These two items are combined and cooked along with rice for the wonderful flavor of the ocean.

Iwate Ginga Plaza
1F Nankai Tokyo Bldg., 5-15-1 Ginza
03-3524-8282



Saury Rice Flavoring with Orahio Salt
For 2 to 3 servings of rice **847 yen** (tax incl.)

Recommended Tourist Spots

Motsu-ji Temple, Hiraizumi

58 Osawa, Hiraizumi-cho, Iwate-ken
The Pure Land style gardens reminiscent of bygone days are colored bright red with maple leaves during the autumn foliage season. The best time for fall foliage is from the end of October to the beginning of November. The autumn Fujiwara Festival will be held from November 1 to 3, with Japanese Important Intangible Cultural Properties such as the Ennen-no-mai dance and folk entertainment on display.



19 Hyogo Wakuwaku-kan

Limited
time
only

Tamba black edamame delivered straight from the source! Now accepting orders!

Edamame is packed with components such as saponins, coenzyme Q10, and folic acid.

(500 g) **1,234 yen** (tax incl.)

Flat shipping rate of 730 yen regardless of order volume.
Orders ship around October 15 to 25
Orders are accepted at the store.



Hyogo Wakuwaku-kan

1F Tokyo Kotsu Kaikan, 2-10-1 Yurakucho **03-6273-4133**

5 Ginza NAGANO

Limited-time products from September to November

These ground cherries are cultivated with time and care in the village of Hakuba at the foothills of the Northern Alps. Raw ground cherries are known for their sweet, mild flavor like that of coconut milk. This painstakingly crafted jam leaves a good texture of flesh and is perfect for cooking and for use in sweets.

Edible Ground Cherries
(50 g) **600 yen** (tax incl.)



**Houzuki Ground
Cherry Jam**
(110 g) **1,080 yen**
(tax incl.)

New product! Shinshu Dressing

This dressing is made with abundant ingredients from the Shinshu area. Available in 5 varieties.

Apricot

Made with Chikuma apricots, this fruity dressing has a slightly tart taste and scent. It pairs well with carpaccio or salad.

Ichida Persimmon

This dressing is made of Ichida persimmons, a specialty of Iida in Shimoa. This is a sauce-type dressing with a mild sweetness which is perfect not only for salads but also for fried foods.

Tomato

Pureed Shinshu tomatoes are combined with basil and mayonnaise for a creamy flavor. Pairs nicely with *somen* noodles and pizza.

Shinshu Miso

This dressing is made of Shinshu Miso, Japanese ginger, and *enoki* mushroom cubes. Its full-bodied flavor goes well with grilled meats and eggplant.

Nozawana & Wasabi

This dressing contains the Shinshu 'soul food' *nozawana*, which is a Japanese leaf vegetable, and wasabi, more of which is produced in Shinshu than anywhere else in the country. This dressing is packed with Shinshu goodness, and goes great with salad or chilled tofu.

From right: Apricot,
Ichida Persimmon, Tomato,
Shinshu Miso and
Nozawana & Wasabi →



Ginza NAGANO

5-6-5 Ginza
03-6274-6015

New product! Shinshu Dressing
(150 ml) **702 yen** (tax incl.)

4 Gunma-chan-chi

Each event is one day only! Don't miss it!



Gunma-chan,
the mascot of
Gunma



Kawabamura
Yuki Hotaka Rice

(300g) **300 yen** (tax incl.)

From 10:00 A.M. to 4:00 P.M. on September 27, young vegetable farmers will be selling their fresh produce at the Maebashi Fresh Vegetable Exhibition and Sale. From 10:30 A.M. to 2:30 P.M. on September 29, *Tone Numata* grapes, brand rice, and dry *edamame* will be available for sampling. Be sure to stop by and buy some farm fresh vegetables at the spot sale on this day.

Gunma-chan-chi

5-13-19 Ginza **03-3546-8511**

10 Shizuoka Mt.Fuji Green-tea Plaza (Shizuoka Prefecture Tokyo Tourism Information Center)

Even individual visitors can enjoy this green tea café for a perfect autumn treat

If you feel like taking a break from walking around the city, be sure to stop by this café to enjoy some Shizuoka green tea and sweets (available for purchase). The specialty of the house is the green tea gelato ice cream made by Sweets Factory Nanaya from tea produced by a Shizuoka prefectural tea company. It is made from matcha green tea produced in Fujieda, and is known for its varying levels of richness, ranked from No. 1 to No. 7. Be sure to try three types of varieties, No. 4, No. 6 and roasted green tea, available at the tourist center. You'll find information on events all throughout Shizuoka prefecture at the center, with the unforgettable World O-CHA (Tea) Festival 2016 - Fall Festival held from October 27 to 30 in Shizuoka City. This massive festival was host to 29 countries and areas last year, so this year you'll also find a collection of local Shizuoka tea products and other tea goods from around the world. With a variety of attractions including the World O-CHA Messe, booths built to look like the popular manga Chabashira Club, and free admission, this is something you don't want to miss.
(Executive Committee Office: 054-202-1488)



Enjoy green tea, Shizuoka's most famous product at the Shizuoka Prefecture Tokyo Tourism Information Center.



At the World O-CHA (Tea) Festival 2016 - Fall Festival enjoy a traditional Japanese tea ceremony and teas from all around the world!

Shizuoka Mt.Fuji Green-tea Plaza

(Shizuoka Prefecture Tokyo Tourism Information Center)
B1F Tokyo Kotsu Kaikan, 2-10-1 Yurakucho, Chiyoda-ku **03-3213-4831**

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

Daruman is a character from the Daruman's Five Elements of Yin and Yang, a series of educational manga. The series consists of nine volumes including Wood, Fire, Earth, Metal, Water, and Eastern Medicine.

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

Come see the Daruman Fair planned for mid-September on the fourth floor of Shosen Grande in Jinbocho! 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

New

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