



Higashikurume Food & Drink

Local delicacies

"Nani Dango" as a local gourmet gourmet and promote public relations. Vegetable farmers and restaurants continue to work together.

It's said that the cultivation of Yanagikubo Komugi Wheat began in 1851 with a single stalk brought back by a resident of Yanagikubo Higashikurume City returning from travels. This high-quality variety is very difficult to mass



Nouka-no-Niidango

A Higashikurume Specialty a soup with dumplings made of flour and kneaded with salt. The dish features a generous amount of fresh, local, seasonal vegetables. Visitors can enjoy different varieties prepared by different shops.

Available in shops (3 (8) This dish is available only in winter, at special events, or by advance order. Please contact shops for more information

Yanagikubo Komugi Wheat produce, so for a time it disappeared. But in recent years it's been resurrected by local farmers. They've also managed

Yanagikubo Udon Noodles (Dry& Teuchi Udon)

Dry Noodles

Only available in limited quantities. These dried noodles keep for a long time, and provide the distinct aroma and texture of Yanagikubo Komugi Wheat, making them Available in shops (1) (1) (1) (1) (2) (2)

*Teuchi Udon noodles will only be sold (4)



Yanagikubo Ramen

These are old-fashioned, classic ramen noodles, made with Yanagikubo Komugi Wheat. Highly recom mended for enjoyment as tsukemen dipping noodles Available in shops OOOOOOO

※® serves cuisine made with Yanagikubo wheat. ₩96and(2) serve cuisine made with Yanagikubo wheat. The photo is for illustrative purpose.

***** 6 serves the cuisine for a limited period



Teuchi Udon(restaurant)

Handmade udon noodles from Yanagikubo Komugi Wheat, with a rich wheat aroma These old-fashioned handmade udon noodles are made

using Yanagikubo Komugi Wheat, to provide a Available in shop (1) (1)

Snacks

Yanagikubo Manju (Steamed Dumplings)

Handmade with a rustic flavor

Manin steamed dumplings from Wagashi-dokoro Iseya, with the distinct flavor and aroma of Yanagikubo Komugi Wheat, Cover with plastic wrap and warm in a microwave for an even

more delicious experience! Available in shops 1



Yanagikubo Galette

The galette made by local patissiers has the rich and powerful taste of the Yanagikubo wheat

Available in shop @



Banana Bread Taste of American home made

baked goods. Banana bread made of "Yanagikubo" wheat has the moisture which brings out the rich flavor of the ingredient.

Available in shop @



Bread



Yanagikubo Karinto (Fried Dough Snacks)



Karinto is a snack made of wheat flour and a few other ingredients, formed into cylinders, then deep fried and coated in honey or other toppings. There are two flavors: brown sugar and honey, and almond. Higashikurume offers a variety of snacks that are perfect as souvenirs. These include manju steamed dumplings, and karinto fried dough snacks. Visitors can taste and purchase karinto at the factory shop at Nakatani Seika, a business founded in 1919.

Handmade Bread

Lovingly produced aromatic handmade bread This bread is made from two wheat flours:

Yanagikubo Komugi and Higashikurume (Agriculture and Forestry Registration No. 61), grown in Higashikurume's pristine environment, providing a wonderful fresh aroma.

Available in shop (1)

Spirits



Imo Shochu Kuromegawa (Sweet Potato Shochu)

This shochu is made using sweet notatoes grown by local farmers, and matured for several months in sake pots from a Kagoshima Prefecture shochu manufacturer, producing a mellow Available in shop

0000 %Limited quantity.







Local Sake Higashikurume Select from 6 types to suit your occasion.

Higashikurume sake comes in 6 varieties: junmai ginjoshu, junmai shu, honjyozo karakuchi, karakuchi, nama chozo, and honiyozo shiboritate unfiltered raw unprocessed sake, each with a distinct flavor.

Available in shops 0000000



Shiso Juice Shiso Sukkiri "Shiso" herb grown in Higashikurume is used.

This refreshing concentrated juice is made using red shiso, which is high in nutritional value. It can be enjoyed with water, or mixed with soda.

Available in shops 🔞 🐧 🕜 💽 00



Umeshu Jelly Higashikurume no Umeshusan Plum Liqueur

A jelly made using Higashikurume no Umeshusan Plum Liqueur. Enjoy the light and refreshing aroma and rich flavors of umeshu liqueur in jelly form. *This product contains alcohol. Available in shops (B (B (D (D

Higashikurume no Umeshusan Plum Liqueur

This ume plum liqueur is made by dissolving extract from super-juicy Higashikurume ume plums in sake. It has a different flavor than umeshu, which is based on shochu distilled spirit, and is a very healthy alcohol with lower sugar content.

Available in shops 1 1 1 1 1

Address Tel Popen

Shops and restaurants around the station

Wagashi-dokoro Iseya (Japanese Sweet Shop)

(Japanese Sweet Shop)

(Japanese Sweet Shop)

(Japanese Sweet Shop)

9:00 AM - 6:00 PM Closed: Monday Ohno Saketen

1-6-3, Shinkawa-cho 042-471-1353 9:00 AM - 9:00 PM Closed: Sunday

Tachibanaya 2-6, Higashi-Hon-cho Q 042-474-5570 10:00 AM - 8:00 PM Closed: Sunday

Cafe Ten(Inside the citizen plaza)

3-3-1 Hon-cho 042-472-8822 10:00 AM -5:00 PM Closed: Saturday,Sunday,Holiday,New Year's holiday

13 Kusiage&Umaimondokoro Kinata 1-4-6, Hon-cho 042-473-1088 19 500 PM - 12 00 AM Closed: Monday

Blue Bird Bake house

2-6-6, Daimon-cho 9:00 AM - 4:30 PM Closed: Sunday,1st 3rd Monday

(A) OkasiKoubou Posh

(Restaurani)

(R

Nomikuiya Omote

MyMart Shimizu 1-8, Higashi-Hon-cho \ 042-420-5362 6 1-3-19, Shinkawa-cho \ 042-471-1438 10:00 AM - 9:00 PM Closed: Wednesday 11:00 AM - 11:00 PM

1 Iruca-Tokyo (C) 042-470-8082 (B) 1-4-29, Hon-cho (C) 042-420-7104 11:00 AM - 3:00 PM Closed: Monday 8:End as soon as souprurs out

Chamois

(Cake Shop)

9:00 AM - 7:00 PM Closed: Monday

Rakuzen Dining Okeya

Wasanbonkougeigashi Syoutou

12:00 AM -8:00 PM Mandai-Friday) Clased: Sunday, Holiday

Morinohimha Pari Hikawa-iinia Shrine (R) Nichin whitera

After (1), it is posted on the map on the back.

Souvenir shopping tourist attractions

Beishin-ji Temple Area 1 Higashikurume Shinsen-kan

(Fresh Food Store)
3-7-2, Sariwal-cho 042-475-0022
bit A bit platfipplates band 09900 Sundays and Hole

1 7-Eleven 2-1-40, Chuo-cho 042-476-8509 24 hours

Marume Higasikurumeten 6-1-24, Chuo-cho 🕻 042-479-4030

Rokusen Park Area

Petit Four

4-2-18, Chuo-cho Q 042-474-0139 10:00 AM - 5:00 PM Closed: Tue., Thur., Sun.

Kodaira Station Area (Takiyama Simosato) Sake no Takamura-ya Tajima Shôten Isauer Store)

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20 Yamamo Saketen

Kurosioya

A Cafe du Cypres

Higashikurume EVENTS





This 8-km walking event is held in January every year. Participants visit five temples that house the Shichifukujin (Seven Deities of Fortune), to pray for happiness for the year ahead and enjoy the bountiful nature along the way. (See Higashiku-





Ekimae Shotengai Natsumatsuri (Shopping Street Summer Festival)

This festival is held near the north exit of Higashikurume Station every August. It features Japanese taiko drum performances, lotteries, fireworks, and a variety of other fun activities and attractions.

Takiyama Maesawa Minna no Natsumatsuri (Summer Festival)

This is a festival held around Takiyama Chuo-dori Road in late August each year. It features dances for everyone from children to the elderly, Japanese taiko drum performances, Bon festival dancing, and Awa dancing.







Takiyama Maesawa Minna no Natsumatsur

Shimin Minna no Matsuri (Commerce, Industry and Agriculture Festival)

This festival is held on weekends every November on Maronie Fuiimi-dori Road, featuring food stalls and attractions unique to Japanese roadside festivals, as well as sales of local vegetables, performances by schoolchildren, and a wide variety of other attractions.





Higashikurume "Diamond Fuji"

Many people come to see the spectacle of the evening sun setting directly over Mt. Fuii, viewable from Fuiimi Terrace. around December 20 each year.



Inquiries

Tel: 042-470-7743 Address: 3-3-1 Honcho, Higashikurume-shi

Higashikurume City Hall Citizens Department Issue October, 2019 (Reiwa 1st year) Industrial Policy Section (Closed: New Year's holidays, Sat., Sun. and Holidays) Produced in cooperation with Higashikurume-city Local Industry Promotion Council

E-mail sangyoseisaku@city.higashikurume.lg.jp





