

GOURMET

ガルメ

Everyone is interested in local delicacies. Here we feature notable shops and restaurants that offer Kyoto-style Japanese lunches and cuisine both new and old frequented by locals. Be sure to check cafes that you can stop by on casual walks.

**A restaurant with two faces: Japanese and Western**

**8 阿さひ et Rive gauche**  
ASAHI ET RIVE GAUCHE

Casual but authentic French served by the head chef on weekday nights and weekends. While the chef's parents serve Udon noodles rich with the aroma of Dashi stock during weekday daytime hours. With comfort items such as Udon noodles with sweet fried tofu ¥650, and small Chirashi-kushi topped with seasonal seafood at ¥400, guests can enjoy flavors passed down through multiple generations.

☎075-841-9912 京都市上京区千本通大町上ル東側小山町871  
871, Koyama-cho, Nakagyo-ku, Kyoto ☎☎☎ 11:30am-3pm(French Restaurant Rive gauche)11:30am-3pm(Lunch: Sat., Sun, and public holidays), 5:30pm-10pm ☎☎☎☎ (Udon Asahi) Sat., Sun, and public holidays ☎☎☎☎☎ http://www.asahi-rive.jp/~rivegauche/

**A local Western-style food establishment beloved by the community**

**10 キッチン ゴン**  
KITCHEN GON

A store in Nishin that has been beloved by the community for more than 40 years. Pine rice, which was invented by the owner/chef, is our most famous dish and includes fried rice, fried pork cutlet, and curry for ¥800. The flavors of all of our generously-portioned Western dishes are sure to hook customers. The many repeat customers in our community attest to that.

☎075-801-7563 京都市上京区下立売通大宮西入ル浮田町613 カサゴニヤF  
Casa Bonita F, 613, Ukiha-cho, Kamigyo-ku, Kyoto ☎☎☎ 11am-2:30pm(Last order: 2:20pm) 5pm-10pm(Last order: 9:20pm), Sat., Sun, and public holidays 11am-10pm(Last order: 9:20pm) ☎☎☎☎☎ Wed.

**Enjoy the tastes of a high-end Ryotei at a reasonable price**

**11 酒菜 石庵**  
SAKANA SEKKEI

This is a Japanese restaurant that carefully prepares dishes using only select seasonal local vegetables, seafood harvested from the nearby sea, and Wagyu beef. The cuisine is fresh-taste but the prices and atmosphere of the establishment are more suited to the average person, so guests can enjoy traditional Japanese fare such as Sashimi and Tempura at reasonable prices. Dishes start at ¥550.

☎075-842-0705 京都市上京区大宮通大町東入ル一丁目575-3  
585-3, Oniyu-cho, Kamigyo-ku, Kyoto ☎☎☎ Wed and Thu.: 11:30am-2pm(Last order: 1:45pm), 5pm-11pm(Last order: 9:30pm) ☎☎☎☎☎ Sat., ☎☎☎☎☎ Sun.

**Kamameshi pot dishes rich with the flavor and aroma of the ingredients**

**13 一華**  
ICHIHANA

A Kappo-style restaurant popular for its Kamameshi pot dishes richly flavored with bonito. At night we offer 10 of our la carte staples that are rotated depending on the best flavors of the seasons, including mild more five-ingredient fried rice at ¥1,000, seafood buttered fried rice, and dashimaki-fried rice. There is also a lunch course at ¥2,860 featuring a combination of seven items including Sashimi and Tempura.

☎075-754-8827 京都市中京区小橋通小橋西入ル二条小路264-1  
264-1, Nijuburakioji-cho, Nakagyo-ku, Kyoto ☎☎☎ 12pm-2pm(Last order: 5pm-9pm(Last order: 1pm) ☎☎☎☎☎ Sun.

**Perfectly round pancakes 4 cm thick**

**14 雪ノ下 京都本店**  
YUKINOSHITA KYOTOHONTEN

Along with shaved ice, pancakes made with select domestic ingredients are one of the most popular items ever. We have various types, such as plain, while using condensed milk and more, in addition to a selection of established and seasonal toppings to choose your tastes. The dense springy texture and fluffy egg flavor. We recommend the Uji Matcha green variety starting at ¥10.

☎075-285-0150 京都市中京区三条通小橋東入ル三条小路町145-1 2F  
2F145-1, Sakajima-cho, Nakagyo-ku, Kyoto ☎☎☎ 11:30am-6pm(Last order: 5pm) ☎☎☎☎☎ Open every day ☎☎☎☎☎ http://yukinoshitakyo.net/

**Relax in a dignified mansion**

**16 喜Bun上Jo**  
KIBUNJOJO

In the refined spaces in a 120-year old Machiya, guests can enjoy creative cuisine made from seasonal ingredients from Kyoto. One of our most popular items is the Kyoto Furoshiki lamp bento at ¥2,000, which incorporates seasonal flavors. We have many other alluring spaces, such as our suikan Kotatsu tables from which guests can take in a view of the Gekida.

☎075-468-1777 京都市京区東門通御池下ル大文字町237  
237, Daimon-cho, Nakagyo-ku, Kyoto ☎☎☎ 11:30am-20m(Last order: 1:30pm) 6pm-11pm(Last order: 10:30pm) ☎☎☎☎☎ Tue, and second Wed. of each month

**Warm up in a heart-warming retro café**

**17 喫茶チロル**  
KISSA CHIRORU

Over half a century has passed since this café was opened, so it has a certain nostalgic feel to it. The most popular menu item is curry, which costs ¥700. It has a lightly spicy homemade taste and is made with plenty of Ajwa onions. Another great thing about the dish is that it can be enjoyed with a rich variety of choices, including raw egg, egg sunny side up, Tonkatsu, and croquettes.

☎075-821-3031 京都市中京区門前町539-3 (御池通神楽苑北角)  
593-3, Monzen-cho, Nakagyo-ku, Kyoto ☎☎☎ 7am-5pm ☎☎☎☎☎ Sun, and public holidays ☎☎☎☎☎ http://tyrol.taiya.jp/

**The regular lodgings of feudal lords were elegant tea house-type structures**

**二條陣屋 NIJO-JINYA**

☎075-841-0972 京都市中京区大宮通曾下ル三坊大町町137 137, Sanbunmyaku-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 10am-3pm(Last reception) ☎☎☎☎☎ Wed., Adults ¥1,000, Senior High School students ¥600 ☎☎☎☎☎ http://nijo.jinya.net/

**Enjoy even more!**  
**KURURI Column.3**

**The kind of local bakery you could go to every day**

**22 coneruya**  
CONERUYA

A bakery that is popular across generations, from children to adults. The interior of the shop has a natural feel to it, but it offers a rich selection of filling bread, from hard bread to dressed and stuffed bread. At ¥270, our sweet potato bread prepared with rock salt that brings out the sweetness of the Azuki and sweet potato, is one of our popular products.

☎075-822-9342 京都市中京区聚楽園通町71-2  
71-2, Jurakumawari Nishimachi, Nakagyo-ku, Kyoto ☎☎☎☎☎ Ban-8pm(Sat., Sun, and public holidays: until 7pm) ☎☎☎☎☎ Open every day

**This is the place for valuable Katana and swords**

**24 蔵屋はしもと**  
KURAYA HASHIMOTO

This is a specialty shop for Katana, which are world-class works of art. We have a wide selection of swords, from antique Katana dating to the Kamakura period to replicas. We will teach you how to care for your swords so you can maintain them in a good state after purchase. We have real swords starting at ¥100,000 and replicas starting at ¥20,000.

☎075-811-4645 京都市中京区堀川通船泊上ル元町408-29  
408-29, Ikemoto-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 10am-5:30pm ☎☎☎☎☎ Tue, and Wed. ☎☎☎☎☎ http://www.kurayahashimoto.com/

**A broad selection of original hemp products all in one shop**

**25 麻の館 麻小路**  
ASANOYAKATA ASAKOJI

We are a department store for hemp textiles, carrying about 300 items, from small articles such as handkerchiefs and bags to dresses such shirts and even hemp abito. From our original scarfs dyed with traditional techniques starting at ¥3,300 to hand-dyed pouches starting at ¥1,100, we have a range of items that are perfect as gifts.

☎075-811-5000 京都市中京区御池通堀川西入ル猿蓑町上町379-1  
379-1, Mogami-cho, Nakagyo-ku, Kyoto ☎☎☎☎ 11am-5pm ☎☎☎☎☎ Mon, and irregular holidays ☎☎☎☎☎ http://www.asakoji.com/

**Enjoy even more!**  
**KURURI Column.4**

**Appetizing Obanzai-style lunches**

**9 京の惣業 あだち**  
KYONOSAZAI ADACHI

Since its founding in 1950, Adachi has been a beloved delicatessen. In addition to selling prepared cuisine by weight for customers to purchase and take home, the shop offers an oban-lunch at ¥620 consisting of a main item plus three Obanzai items. We are also open at night and serving alcoholic drinks so please stop by you enjoy that kind of setting.

☎075-841-4156 京都市上京区大町通千本東入ル中殿町491-24  
491-24, Nakatekasa-cho, Kamigyo-ku, Kyoto ☎☎☎☎☎ Lunch: 12pm-2:30pm(Last order: 2pm), Dinner: 6:30pm-10pm(Last order: 9pm), Take away: until 6pm ☎☎☎☎☎ Sun, and public holidays

**Enjoy even more!**  
**KURURI Column.2**

**Home of the famous Corona egg sandwich**

**12 喫茶 la madrague**  
KISSA MADRAGUE

This shop is the successor to Kissa Seven, which has been beloved by people in the community for 50 years. Our main recommendations are our spaghetti topped with tomato sauce with a nostalgic sweetness at ¥910 and our Corona egg sandwich, which is a recreation of the Western Corona fluffy egg sandwich at ¥500.

☎075-744-0067 京都市中京区小橋通釜屋西入上ル松屋町706-5  
706-5, Kamatsumachi, Nakagyo-ku, Kyoto ☎☎☎ 11:30am-unt last quantity ☎☎☎☎☎ Sun, ☎☎☎☎☎ http://madrague.jp/

**Shinsenren Temple is symbolic of the water of Kyoto**

For the past 1,200 years one of the key features of Kyoto that has allowed it to thrive with a multitude of cultural assets, including the tea ceremony, Sake, Tofu, and many more, is the plentiful and highly-pure water flowing down from the surrounding mountains. Shinsenren is a prominent example and has been key in the history of water in Kyoto. Shinsenren is said to have been created roughly around the start of the Heian period adjacent to the residence of the emperor. It was a garden that possessed a pond thought to have been formed by water naturally flowing from an underground water vein and the surrounding greenery. The Gion Festival is said to originate from rituals held at this place. There was an epidemic spreading at the time, and few people had access to clean water, so it must have seemed that the pond at the perpetually flowing Shinsenren, which literally means "spring of the gods", was divine. There is a large pond remaining at the present-day Shinsenren. Many people believe that if you make a wish and then cross the bridge, or if you visit the small shrine there, your wishes will come true. At present, it is a national historic site.

**神泉苑 SHINSENEREN**  
☎075-821-1466 京都市中京区西門外通泉苑西入上ル門前町167  
167, Monzen-cho, Nakagyo-ku, Kyoto ☎☎☎ 8:30am-8pm ☎☎☎☎☎ Open every day ☎☎☎☎☎ http://www.shinsenren.org/

**A hidden gem of a shop that anyone can stop by casually**

**15 珈琲 二条小屋**  
COFFEE NIJOKOYA

This is a coffee stand at a renovated atsui-style house in a back alleyway. The coffee beans are procured from Kobe (Hagihara Coffee). The selection is on the whole made of high-grade low acidity Ethiopian beans at ¥430. We also have a broad variety of food such as hot sandwiches and roasted confectioneries that go with coffee, starting at ¥10.

☎090-0903-6219 京都市中京区墨江上町380-3  
382-3, Mogami-cho, Nakagyo-ku, Kyoto ☎☎☎ 11am-8pm ☎☎☎☎☎ Tue, and irregular holidays ☎☎☎☎☎ https://www.facebook.com/nijokoya/

**A comfortable open deck café along Sanjo-dori**

**18 カフェ リ・ブラン**  
CAFE LIS BLANC

Of the many open deck establishments in the Sanjo-dori area, this one, with its red seats, particularly draws the eye. On fair-weather days, one wants to just relax here without thinking of anything. There are many fans of the shop who just enjoy the coffee and the view of the river. On the second floor is a director of coffee roaster Akio Inoda (of Inoda Coffee).

☎075-744-0815 京都市中京区三条通小路東入ル塩屋町36  
36, Shiya-cho, Nakagyo-ku, Kyoto ☎☎☎ 9:30am-4:30pm ☎☎☎☎☎ Sat., Sun, and public holidays ☎☎☎☎☎ http://kyoto-shinyuka.com/nakagyo.html

**Curry beloved for its vegetables and spices**

**19 森林食堂**  
SHINRINSYOKUDO

This is a brick-and-mortar outlet by a popular curry catering business. The menu, which consists of about 10 items, including seasonal items, can be used to combine different items in "half and half" orders, such as the Choice Keema Curry Spinach and Agent Chicken Curry Mix for ¥1,100. On the second floor is a shop selling potted plants, produced by pottery artists.

京都市中京区西ノ内町西町24-4  
24-4, Nishinokoyachihata-cho, Nakagyo-ku, Kyoto ☎☎☎ 11:30am-3pm(Last order: 2:30pm) 6pm-10pm(Last order: 9pm) ☎☎☎☎☎ Irregular holidays ☎☎☎☎☎ https://shinrin-syokudo.com/

**The new allure of curry made possible with new blends**

**21 CURRY & BAR 240**  
CURRY & BAR NIKOYON

This is a curry shop that blends multiple sauces. Guests can enjoy two or three types of flavors at once, such as Pakistani curry made of cream croquette special, which includes rice and Miso soup, is a masterpiece that melts in the mouth.

☎075-822-0788 京都市上京区千本通千本通二条下ル東町868-3  
868-3, Asaka-cho, Kamigyo-ku, Kyoto ☎☎☎ 11:30am-2pm(Last order: 1:30pm) 5pm-9pm(Last order: 8:30pm) ☎☎☎☎☎ Wed, and second Thu. of each month

**Soothing flavors evocative of the warmth of home**

**20 洋食屋 プラムクreek**  
YOSHOKUYA PLUMCREEK

This is a small Western-style restaurant with a homey feel. Guests can enjoy Western-style meals making full use of the natural flavors of vegetables grown organically at the farm of the relatives of the proprietors. We also recommend the seafood dishes made from fresh seafood sent directly from the fishing port. The ¥1,210 thespiece prawn cream croquette special, which includes rice and Miso soup, is a masterpiece that melts in the mouth.

☎075-822-0788 京都市上京区千本通二条下ル東町868-3  
868-3, Asaka-cho, Kamigyo-ku, Kyoto ☎☎☎ 11:30am-2pm(Last order: 1:30pm) 5pm-9pm(Last order: 8:30pm) ☎☎☎☎☎ Wed, and second Thu. of each month

**A Machiya-style handicraft shop that welcomes beginners**

**23 イトコバコ**  
ITOKOBACO

We sell miscellaneous handicraft goods with a focus on colorful hand-knit products. We have a rich selection of original hand-knit kits that are good for beginners, and our expert staff will give you careful support. We also sometimes hold workshops on small seasonal and sweet potato, and hand-knit articles.

☎075-822-0011 京都市上京区主税町1071  
1071, Suzu-cho, Kamigyo-ku, Kyoto ☎☎☎ 10am-6pm ☎☎☎☎☎ Thu.

**The last Shogun plans for the restoration of Imperial rule**

At the end of the Edo period and the Tokugawa shogunate that defined it, the man of Wakasa Osamu in Fukui province, which was charged with monitoring Kyoto, was located southwest of Nijo Castle. It is known as the place where the 15th Shogun Tokugawa Yoshinobu considered returning the reins of government to the Imperial court, The Sakai clan, which ruled over the province, were defeated at the Battle of Toba-Fushimi. The traces of local warriors serving the shogunate are carved into these stone monuments.

**若狭小浜藩邸跡**  
WAKASAOBAMA HANTEIATO  
京都市中京区西ノ京池ノ内町  
Nishinokiyokenouchi-cho, Nakagyo-ku, Kyoto

**Enjoy even more!**  
**KURURI Column.4**

**A patisserie you can use like a café**

**26 crème x plus**  
CREME x PLUS

The woman that owns the shop, who is from Omihachiman (Club Hara), is a pastry chef who works as both a patisserie and bakeria. Although the shop has a rich line of popular sweets, one of the most popular seasonal items is the strawberry shortcake for ¥560 made with Wasanbon sugar.

☎075-813-5093 京都市上京区聚楽町848  
848, Juraku-cho, Kamigyo-ku, Kyoto ☎☎☎ 11am-9pm ☎☎☎☎☎ Mon, and Mon.; until 8pm ☎☎☎☎☎ Irregular holidays ☎☎☎☎☎ https://www.cremexplus.com/

**Enjoy even more!**  
**KURURI Column.6**

**A sacred tree where Ryoma Sakamoto proclaimed his love to his wife**

This shrine was built in the early Heian period by Fujiwara no Yoshimi and later became a place of worship for Fujiwara no Takenobu. The Chinese hackberry tree on the shrine grounds is 850 years old, and contains evidence of the romance between Ryoma and his wife Ryo. It is said that, because Ryoma was being pursued by the forces of the shogunate, they were rarely able to meet. Ryoma carved the first character of his name "Ryo" into the Chinese hackberry tree at this shrine, and when Ryo noticed this, they were able to see each other again. To this day, because of that story there are many people who pray at the shrine for good fortune in matters of marriage.

**武信稲荷神社 TAKENOBUARI SHRINE**  
☎075-841-3023 京都市中京区今新街東西面38 38, Imashinzaikenishi-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ Ban-6pm ☎☎☎☎☎ Open every day ☎☎☎☎☎ https://takenobuari.jp/

**Enjoy even more!**  
**KURURI Column.5**

**High-quality oil carefully selected by an old business**

**27 山中油店**  
YAMANAKAABURATEN

This is an oil specialty shop that has a roughly 200-year-old history. With such cooking oils as the long-beloved Tamashima sesame oil (¥500) for ¥1,350 and Orange olive oil (250ml) at ¥2,800 directly imported from Italy, in addition to camellia seed oil for haircare, we stock a multitude of high-quality oils.

☎075-841-8537 京都市上京区下立売通豊光坂西入ル下丸屋町508  
508, Shinmyakusa-cho, Kamigyo-ku, Kyoto ☎☎☎ 8:30am-5pm ☎☎☎☎☎ Sat., Sun, and public holidays ☎☎☎☎☎ http://www.yoko.jp/

**There are many techniques and flavors that have been passed down through generations in Historic Kyoto. Here we have shops that are a century or more old, founded in the Edo, Meiji, and Taisho periods. Why not end and purchase something rare and unique that is imbued with craftsmanship perfected by masters of old.**

**老舗でお買い物**  
TRADITIONAL SHOP

**Traditional taste brewed with the best water in Kyoto**

**28 佐々木酒造**  
SASAKISUZUO

This is one of the few Sake breweries left within the City of Kyoto, excluding the Fushimi area. Our products include the well-known Jurakudai (Jummai Design: 700ml) for ¥5,300 and other mainly dry Sake products that have been long been favored for how well they go with Kyoto's cuisine. You can taste and purchase our products in the shop, so please stop by if you can.

☎075-841-6106 京都市上京区日蓮通大町下ル北生御堂町727  
727, Katsuyasu-cho, Kamigyo-ku, Kyoto ☎☎☎ 10am-5pm ☎☎☎☎☎ Sun, and public holidays ☎☎☎☎☎ http://jurakudai.com/

**Sate your hunger with freshly steamed rice and adzuki beans**

**29 鳴海餅本店**  
NARUMIMOCCHI

Since its founding in 1875, this well-established shop has been synonymous with steamed rice and adzuki beans. Using large-grain Tamba Daimon adzuki beans, the rice and beans steamed in the large pot-shaped iron steamer is springy and shiny. We are ready to serve you with our rice and adzuki beans with Asakushi miso soup set at ¥650 or with our din-in sets, where guests can enjoy Japanese sweets as well.

☎075-841-3080 京都市上京区堀川1通下立売通南角島屋町283  
283, Nishihashi-zume-cho, Kamigyo-ku, Kyoto ☎☎☎ 9:30am-4pm(Last order: 3:30pm), 8:30am-5pm(Take away) ☎☎☎☎☎ Irregular holidays(Sat., Sun, and public holidays on busy season) ☎☎☎☎☎ http://www.narumimochi.jp/

**Candy handmade from domestically-produced ingredients**

**30 京の飴 いしざき**  
KYONOAIME ISHIZAKI

This is a shop for handmade Kyoto candy made with glutinous starch syrup derived from high-grade refined white Zaramu sugar boiled down in earthen kettles. Founded in 1897, we have a roughly 120-year history, with many customers devoted to the natural sweetness distinctive of our Japanese candy. We recommend Goshonishi packs starting at ¥400 which contain nine different flavors, including matcha and black sesame.

☎075-441-6610 京都市上京区下立売通小川西入ル西大路町141  
141, Nishiohi-cho, Kamigyo-ku, Kyoto ☎☎☎ 8:30am-about 5pm(Sat., until 4pm) ☎☎☎☎☎ Sun, and public holidays ☎☎☎☎☎ https://www.gosyonishishoppo.com/

**Take home our golden Kurinatto as a gift**

**31 京都くりや**  
KYOTO KURIYA

This is a chestnut sweets company founded in the early Taisho era. It has produced a wide range of famous, beloved sweets, which we made from domestically-produced chestnuts carefully selected for their large size and rich sweetness. One of the most famous of our Japanese candy, Kinomoto, made by soaking large chestnut chunks in soy is up in Kyoto. 10-piece pack is ¥2,645, but you can also purchase them by weight.

☎075-231-4564 京都市中京区大町通通小路西入ル大文字町42-4  
42-4, Daimonji-cho, Nakagyo-ku, Kyoto ☎☎☎ 9am-6pm, Sururaid public holidays 10am-3pm ☎☎☎☎☎ Open every day

**Try the sophisticated sweetness of Furosen**

**32 二條若狭屋**  
NIJO WAKASAYA

In the century since its founding, these sweets have been beloved by masters of the tea ceremony and flower arrangement, and its traditional techniques have been passed all the way down to the current, fourth generation. In addition to processed and dried sweets made exclusively by hand, we have an assortment of well-known products such as Furosen portable Shinku, which is sold at ¥216 apiece, and Yagaku, which starts at ¥246 apiece.

☎075-231-0616 京都市中京区二条通川東入ル西大路333-2  
333-2, Nishidatoku-cho, Nakagyo-ku, Kyoto ☎☎☎ 8am-6pm, Sun, and public holidays ☎☎☎☎☎ Wed. ☎☎☎☎☎ http://www.furoseninfo/

**Old tea shop and Japanese-style café**

**33 丸久小山園 西洞院店**  
MARUKUYOKUYAMEN NISHINOTONTEN

With over 300 years in business, this company specializing in Uji tea that has served all of the heads of the major tea ceremony schools. In addition to high-quality Matcha and tea leaves, we have easy-to-make Hatsu-midori mild green tea pot bags (10 pack) at ¥1,026 per pack. Matcha sweets and other such products. There is also a tea shop attached where guests can try green tea prepared by a professional.

☎075-223-0909 京都市中京区西洞院通御池下ル西洞三坊西洞院町561  
561, Nishononjinnohori-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 9:30am-6pm, Cafe10:30am-5pm ☎☎☎☎☎ Wed(excluding public holidays) ☎☎☎☎☎ https://www.marukuyokuyamen.co.jp/

**Lovely incense products to please the nose and eye**

**34 林泉昇堂**  
HAYASHIRYUSHODO

This is an incense company that has been operating for more than 180 years since its establishment through the end of the Edo period. The incenses are all delicately fragrant, as they are handcrafted by the sixth-generation proprietor using only choice ingredients. One popular product is Nijo Castle Urme-dayori (10 pcs.) at ¥900. It is made with plums harvested in a plum forest at Nijo Castle. The shop also offers scented inserts and sachets.

☎075-221-2874 京都市中京区三条通堀川東入ル橋東町15  
15, Hashihashi-zume-cho, Nakagyo-ku, Kyoto ☎☎☎ 9am-7pm ☎☎☎☎☎ Sun, ☎☎☎☎☎ http://hayashiryushodo.com/

**Enjoy sweets connected to the Gion Festival at a café**

**35 京菓子 三條若狭屋**  
KYOGASHI SANJO WAKASAYA

Our famous Gion Chigo-mochi, which is made by boiling fuuomiso, wrapping it in Gyuhi, and sprinkling on freeze-dried Matcha. Sold at ¥432 for a pack of three sticks, the lightness on the palate and sophisticated sweetness are superb. At the attached café, guests can enjoy the Chigo-mochi set, which consists of two sticks of Gion Chigo-mochi and coffee for ¥600 (¥100 extra for matcha).

☎075-841-1381 京都市中京区三条通堀川西入ル橋西町675  
675, Hashishin-cho, Nakagyo-ku, Kyoto ☎☎☎ 9am-5pm, Cafe10am-4pm ☎☎☎☎☎ Wed. ☎☎☎☎☎ http://www.wakasaya.jp/

**The finest Kyoto pickles made with secret techniques passed down from father to son for generations**

**37 下阪老舗**  
SHIMOSAKA SHINISE

Founded in 1914, the current third-generation proprietor is the successor to the secret recipes, makes the pickles from Kyoto vegetables, wrapping it in Gyuhi, and sprinkling on freeze-dried Matcha. Sold at ¥432 for a pack of three sticks, the lightness on the palate and sophisticated sweetness are superb. At the attached café, guests can enjoy the Chigo-mochi set, which consists of two sticks of Gion Chigo-mochi and coffee for ¥600 (¥100 extra for matcha).

☎075-841-4464 京都市中京区大宮通神小路西之町180  
180, Ichino-cho, Nakagyo-ku, Kyoto ☎☎☎ 10am-6pm ☎☎☎☎☎ Irregular holidays ☎☎☎☎☎ https://otogiragran.com/akushiya\_dorobori/

**Enjoy even more!**  
**KURURI Column.6**

**ENJOY KYOTO SANJO SHOPPING STREET**

**商店街を楽しむ**

Shotengai, which are arcade-style shopping street, are a key part of locals' lives, and conceal allures both old and new. Enjoy shopping at them like a local as you gaze upon rare wares offered by shops beloved from old times, and new shops run by young, striving proprietors.

**Kyoto Sanjo Shopping Street**

Kyoto Sanjo Shopping Street, or the Kyoto Sanjojaki Arcade, is a roughly 800m-long shopping district packed with about 180 shops that has been operating since 1914. When it first opened, the road it straddles connected to the Tokaido and Nakasendo roads, making it a key intersection linking the capital city to the areas outside of it. Known affectionately as "the town where it is sunny 365 days of the year," it is still always bustling with locals.

http://sanjojaki.kyoto.jp/

**Enjoy even more!**  
**KURURI Column.5**

**The steamed pork buns are a must try! Authentic Chinese food with no fuss**

**38 饅飯夷堂**  
GIHANEIBISUDO

☎075-841-8071 京都市中京区三条通堀川西入ル橋西町661  
661, Hashishin-cho, Nakagyo-ku, Kyoto ☎☎☎ 11:30am-30m(Sat., Sun, and public holidays: until 2:30pm), 5:30pm-9:30pm ☎☎☎☎☎ Tue, and irregular holidays ☎☎☎☎☎ http://cinohonrai.com/

**A hideaway in the middle of a shopping district**

**39 さらさ3**  
SARASA3

☎075-811-0221 京都市中京区三条通橋畔西入ル御佛町309  
309, Ontomo-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 12am-10:30pm(Food last order: 10pm) ☎☎☎☎☎ Irregular holidays ☎☎☎☎☎ https://www.cafe-sarasa.com/

**Authentic eel dishes in a casual price range and setting**

**40 碓屋**  
USUYA

☎075-823-0033 京都市中京区三条通大宮西入ル上町556  
556, Kenkawa-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 11:30am-2pm, 6pm-9pm ☎☎☎☎☎ Wed. ☎☎☎☎☎ http://usuya.net/

**Freshly-baked whole wheat bread with the scent of wheat**

**41 panscape**  
PANSCAPE

☎075-821-0355 京都市中京区三条通橋畔西入ル御佛町309  
309, Ontomo-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 12am-10:30pm(Food last order: 10pm) ☎☎☎☎☎ Irregular holidays ☎☎☎☎☎ https://www.cafe-sarasa.com/

**Many fans are drawn by our matcha soft-serve ice cream to our Uji tea shop**

**42 矢野自作園**  
YANOJISAKUEN

☎075-841-2567 京都市中京区王生寺通町10  
10, Mibutsu-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 9:30am-6pm(Sat., from 10am) ☎☎☎☎☎ Only take away: 9:30am-6:30pm(Sun., from 10am) ☎☎☎☎☎ Irregular holidays ☎☎☎☎☎ http://www.yanojisakuen.com/

**Authentic, appetizing Mapodofu**

**43 ヨロズ食堂**  
YOROZU SYOKUDO

☎075-468-1125 京都市中京区王生寺通町11-11  
11-11, Mibutsu-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 11:30am-9pm(Sun, and public holidays until 8:30pm) ☎☎☎☎☎ Tue, and irregular holidays

**Dan dan noodles infused with the Umami flavor of locally-grown vegetables**

**44 匹十**  
PIITO

☎080-7367-4076 京都市中京区西ノ京池通町21-52  
21-52, Nishinokyanishi-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 11:30am-2:30am(Sat., Sun, and public holidays: until 3pm) ☎☎☎☎☎ Mon.

**Choice cuts full of flavor by a professional butcher**

**45 ミートショップ ヒロ**  
MEATSHOP HIRO

☎075-811-4129 京都市中京区王生寺通町210-10  
210, Mibutsu-cho, Nakagyo-ku, Kyoto ☎☎☎☎☎ 9am-7pm ☎☎☎☎☎ Open every day ☎☎☎☎☎ https://www.meatshop-hiro.com/

**This is a specialty dan noodle shop famed for its soup made from fresh, locally-grown vegetables. Our Dan Dan Noodles (Regular) at ¥750, which is immensely appetizing because of the Chinese pepper, has a mellow flavor at first yet is followed slowly by a spicy note. We have a wealth of side menu items such as our Yakimiku-don combo.**

**又旅社（御供社）MATATABISHA**  
☎075-561-6155 (八坂神社)  
京都市中京区三条通堀川西入ル御佛町 (京都三条会館商店街)  
Ontomo-cho, Nakagyo-ku, Kyoto

**Enjoy even more!**  
**KURURI Column.6**