

林万昌堂

Hayashi Manshodo

甘栗  
Sweet  
chestnuts



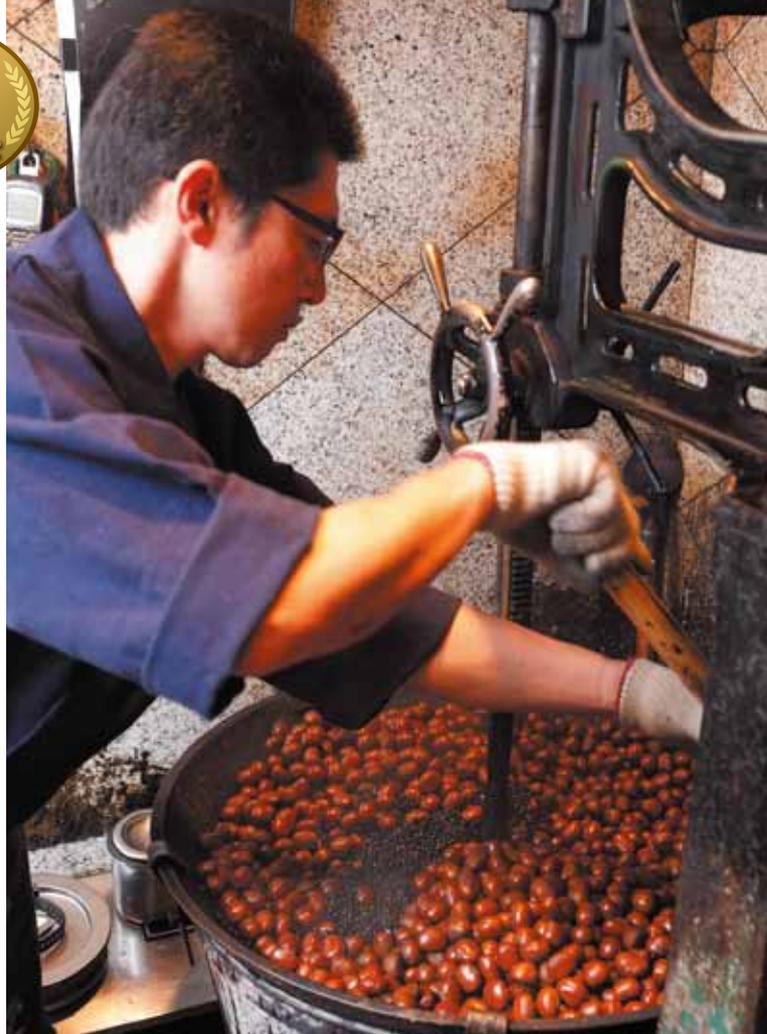
Using a traditional method to make freshly-roasted sweet chestnuts for over 140 years.

At the intersection of Kyoto's ever-bustling Shijo-dori street and the Shinkyogoku Shopping Arcade stands Hayashi Manshodo, opened under the shop name of "Kuwaiya Buhei" in 1874. During the Taisho era, the shop's sweet chestnuts (known as "Amaguri") were enjoyed as souvenirs by patrons of the theater in the Shinkyogoku area. Ever since, it has been loved by the people of Kyoto as well as tourists as Kyoto's number one sweet chestnuts specialty shop.

Hayashi Manshodo only uses "Kahoku Riitsu" chestnuts from China's Hebei Province. Kahoku Riitsu are packed with nutrition, with the nut itself being strong and sweet. The thin layer of astringent skin between the hard shell and the inner nut is easy to remove making them perfect for sweet chestnuts. The shop's owner travels to China to carefully select the highest quality Kahoku Riitsu chestnuts.

These chestnuts, together with small stones, are placed in a large roaster, and taking into consideration the hardness of the chestnuts and the climate, the roasting temperature and time are meticulously adjusted, and roasted for about one hour. The small stones used are resilient river stones that transmit and retain heat well, and as they are tough, never fragment during roasting and allow the chestnuts to be roasted to perfection. As the shell of the chestnut roasts, the sugars begin to caramelize, giving off a sweet aroma that drifts around the front of the shop, drawing in passersby.

Sweet chestnuts are at their most delicious when freshly roasted. Since opening the shop, Hayashi Manshodo only sells the chestnuts that are roasted on that day. They are roasted using an original technique that gives them just the right amount of texture and a refined sweetness that becomes more flavorful the more one chews.



↑As they roast, the chestnuts and small stones circulate inside the roaster that has been used for over 80 years. The craftsman always maintains the condition of the chestnuts, adjusting the heat and occasionally stirring to ensure the chestnuts are roasted evenly.



↑The most popular "sweet chestnuts in a bag" comes in 2 sizes; a regular size and a special large size that is 1.5 times bigger. Regular 200g bag, from ¥800. Specially Selected Large Sweet Chestnuts 200g bag, from ¥860.

→Manshoyaki, 1 bag ¥360. These senbei rice crackers with the aroma of chestnuts and white sesame seeds have an irresistible taste that will have you reaching into the bag again and again.



四条本店：京都市下京区四条通寺町東入ル御旅宮本町3  
Shijo Main Shop: 3 Otabimiyamoto-cho, Shijo-dori, Teramachi Higashi-iru, Shimogyo-ku, Kyoto  
TEL: 075-221-0258 OPEN: 10:00 to 20:00  
Access: 12 min. from Kyoto Station by taxi

MAP ①



Google MAP



↑The appearance of the shop has not changed since the Showa period (1926-1989). The stained glass sign hung from the ceiling is still in use.

ジェイアール京都伊勢丹店 (地下1階)

MAP ②

JR Kyoto Isetan Shop (B1)



OPEN: 10:00 to 20:00  
Access: Right next to Kyoto Station

Google MAP

大丸京都店 (地下1階)  
Daimaru Kyoto Shop (B1)

MAP ③



OPEN: 10:00 to 20:00  
Access: 13 min. from Kyoto Station by taxi

Google MAP



↑The main shop is located near the Shijo Kawaramachi intersection.

URL: <http://www.hayashi-mansyodo.jp/en/>