

田丸弥

Tamaruya

京都のおせんべい
Japanese wheat
flour crackers



Tamaruya's motto of "Confections are their maker" is cherished in spirit.

Tamaruya's origin is said to have been in Kyoto's Tamba region with an inn called Tamaruya Yahei, where travelers were welcomed with confectionery. From the Meiji period, the store came to rest at its present location and made confectionery the family business. The current owner is the 17th generation owner.

"Osen" is Kyoto dialect for senbei, a lightly baked cracker made with wheat flour. "Shirakawaji" is Tamaruya's main and most famous product, with sesame seeds added to the dough. The manufacturing method, as handed down by the Buddhist monk Kukai (Kobo Daishi, in the year 804), is faithfully observed to this day, as each one is hand made.

Tamaruya's motto of "Confections are their maker", that each confection is a unique expression of the one who made it, is held in the same spirit as the saying "Chazen Ichimi" (Tea and Zen are one). The path of confectionery making is the same as human development, and it continues to deliver sincere hand-made flavors.

Along with "Shirakawaji", filling the mouth with its aromatic sesame, "Miso Hangetsu", miso-flavored in the shape of a crescent, and "Kibunegiku", made with eggs and the finest peanuts, their delicious confections are simple yet refined, making the best use of their natural ingredients.

That their long-loved products are still presented in the shop as they were in the past is also distinctive of Tamaruya. The nostalgic charm of Kyoto still remains.



↑"Shirakawaji" 12 packets, ¥1,000. The raised karakusa (arabesque) pattern represents the Shirakawa river in the east of Kyoto, and the golden and black sesame seeds are grains of sand.



←Baked carefully and evenly by the intuition of a skilled baker.

↓The full two-story building of the main shop was built about 90 years ago. It still has the elegance of old Kyoto machiya townhouses.



→As you go through the shop curtain of the main shop, there is the "showing room" with products on display in the style of Kyoto from the past.



京のおせん処



田丸弥

田丸弥 Tamaruya

本店:京都市北区紫竹東高縄町5

Main Shop: 5 Shichiku-Higashi-Takanawa-cho, Kita-ku, Kyoto

TEL: 075-491-7371 OPEN: 8:30 to 17:30 (Closed Sun. & national holidays)

Access: 30 min. from Kyoto Station by taxi, located near Kitaoji Station, Subway Karasuma Line

堀川店:京都市上京区堀川寺之内下ル東側

Horikawa Shop: East and south side of Horikawa and Teranouchi-dori street intersection

TEL: 075-414-1531 OPEN: 9:00 to 17:30 (Closed Thu.)

•"Shirakawaji" can also be bought at "O tabi Kyoto" (East of Shijo and Teramachi-dori street intersection).

URL: <http://www.geisya.or.jp/~tamaruya/>

MAP 17



Google MAP

MAP 18



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