

おちやのこさいさい

Ochanokosaisai 七味唐辛子 Japanese spices

What a wonderful spice!
Shichimi is a hot spice that Japan can be proud of.

Shichimi togarashi is a seasoning unique to Japan made with the main ingredient of cayenne pepper and other spices. Its name means “seven flavor chili pepper” and comes from the seven ingredients it contains, but the number and specific ingredients can change depending on the area and the maker. Among them, Kyoto’s shichimi places an emphasis on aroma because of Kyoto cuisine’s light and delicate taste, and thus tends to use rich flavors such as sansho Japanese pepper and aonori dried seaweed.

Ochanokosaisai is particular about the ingredients chosen to make the flavor of Kyoto from the old days. Cayenne pepper, sansho pepper, yuzu fruit, sesame seeds, dried citrus peel, dried seaweed, perilla, hemp seeds and poppy seeds are specially blended, and there are products where the aftertaste is filled with the aroma of sansho pepper, or where you can enjoy the refreshing flavor of the yuzu fruit. As well as Japanese cuisine such as udon or soba noodles, they match an assortment of dishes like pasta or soups, changing the taste to one with a sharp bite.

For those who love their food spicy, you can try the “Maiko-han Hee~ Hee~” series made with plenty of Japanese-grown habanero chili peppers. Inside the never-before-experienced hot flavor is a concentrated deliciousness that is sure to become addictive. Along with the main shop located near Kiyomizudera Temple, there are also branches in front of Kyoto Station, and in Arashiyama and Nishiki Food Market, so you can drop by while you are sightseeing.



↑The “Spices of Kyoto” series with the differing levels of spiciness of yellow, red and black shichimi. Asakura sansho pepper, known especially for its strong fragrance, is ground on a stone mill to keep the fiber intact and to retain its refreshing aroma for a long time.



↑The more curry-flavored senbei rice crackers (¥432) you eat, the spicier and more addictive they become.

←The main shop has a Japanese appearance that is typical of Kyoto. A song plays inside that anyone from Kyoto is familiar with; a children’s song sung to memorize the names of the streets in Kyoto.



↑Make your own original blend of shichimi (only at the main and Nishiki shops). Look forward to how it tastes! Custom blend shichimi (10g), ¥540. * ¥648 in a can.



↑Kyoto chili oil furikake (¥594) uses plenty of one of Kyoto’s locally grown vegetables, Kujo negi green onions, and is a great match for rice.

おちやのこさいさい

京都 | 七味とうがらし

おちやのこさいさい産寧坂本店
Ochanokosaisai Sannenzaka Main Shop

京都市東山区清水三丁目316-4
316-4 Kiyomizu 3 Chome, Higashiyama-ku, Kyoto
OPEN: 9:00 to 18:00
15 min. from Kyoto Station by taxi

おちやのこさいさい錦店
Ochanokosaisai Nishiki Shop

京都市中京区錦小路通堺町西入ル中魚屋町497
497 Nakauoya-cho, Nishikikoji-dori, Sakaimachi Nishi-iru, Nakagyo-ku, Kyoto
OPEN: 9:00 to 18:00
10 min. from Kyoto Station by taxi

*Other branches in Kyoto Tower Sando and Arashiyama.

Freedial: 0120-831-314
URL: <http://www.ochanokosaisai.com>

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MAP 20



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