

Drink your fill of Sayama tea, a specialty of Tokorozawa.



Sayama tea

Tokorozawa City is second only to Iruma City in the amount of Sayama tea it produces. Sayama tea, a specialty of Tokorozawa, is so tasty that the saying goes "Shizuoka for the color, Uji for the scent, but Sayama has the last word on taste." Sayama tea is grown throughout the city, but Mikajima and Tomioka districts have particularly extensive areas of tea cultivation and produce large volumes. Most tea growers produce tea in an independent manner, growing, manufacturing, and selling the tea themselves. In Tokorozawa, you can visit a tea garden or a shop offering tastings of Sayama tea.



Araienhonten in Musashirikyū

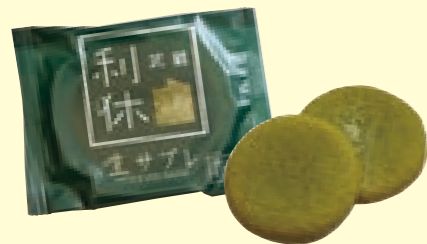
A long-established and eco-certified tea farmer with its own tea garden and processing plant. In addition to stocking a variety of teas, including hand-picked tea, the "Musashirikyū" tea cafe at the back of the shop offers varied and delicious sweets using Sayama tea, such as green tea bracken-starch dumplings. **◆** 1-15-5 Kotesashicho, Tokorozawa City **☎** 04-2941-3399 10:00 - 18:00 (Musashirikyū: 11:00 - 17:30 (17:00 LO)), closed Wednesdays (subject to change) **≒GO** 3 minutes on foot from the North Exit of Kotesashi Station on the Seibu Ikebukuro Line **MAP** C-2

Sayamaen Ltd., Wada Tea Shop

The store deals in everything from top-grade tea hand-picked in its own tea garden to teas recommended for everyday use, including tea bags made from hand-picked tea. Inside, you can enjoy green tea and hand-picked tea, as well as sweets such as green tea wafers filled with ice cream. **◆** 3-1157-3 Mikajima, Tokorozawa City **☎** 04-2948-0626 9:00 - 18:00 Open all year round **≒GO** 5 minutes on foot from stop 32, "Dainichido" of Tokoro Bus "Shin-tokorozawa/ Mikajima Course", which departs from North Exit of Kotesashi Station and the West Exit of Sayamagaoka Station on the Seibu Ikebukuro Line **MAP** B-2

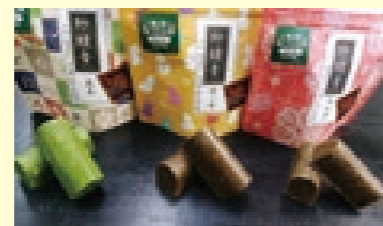


Sweets made with Sayama tea



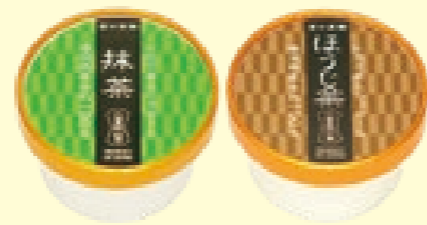
Tea house fresh shortbread

Made with plenty of "Musashi no midori" tea, an original variety of Sayama green tea. White chocolate is sandwiched between soft and moist fresh shortbread. The luxurious packaging is also distinctive. **◆** Araienhonten, 1-15-5 Kotesashicho, Tokorozawa City **☎** 04-2941-3399 10:00 - 18:30 Closed on Wednesdays (subject to change) **≒GO** 3 minutes on foot from the North Exit of Kotesashi Station on the Seibu Ikebukuro Line **MAP** C-2



Sayane

Powdered tea leaves produced by Tokorozawa's Kurodaen tea garden are sprinkled throughout this crunchy chocolate. A sweet treat for adults, bringing out the best of Sayama tea's distinctively intense and bitter flavor. **◆** Pâtisserie La Liberté, 1F 12-4 Matsubacho, Tokorozawa City **☎** 04-2998-7001 12:00 - 21:00 Closed Wednesdays **≒GO** 3 minutes on foot from the East Exit of Shin-tokorozawa Station on the Seibu Shinjuku Line **MAP** C-2



Sayama green tea Italian gelato

Genuine Italian gelato made with Sayama roasted green tea grown by people with disabilities, Sayama powdered green tea, and milk produced in Saitama. This reduced-calorie, healthy ice cream has a rich yet refreshing taste. **◆** Santome Sayama Tea Fujimien, 807 Oaza Shimotomi, Tokorozawa City **☎** 04-2942-0609 10:00 - 18:00 Closed Mondays (where Monday is a national holiday, closed the following Tuesday) **≒GO** From the East Exit of Shin-Tokorozawa Station on the Seibu Shinjuku line, take a bus for Seibu Flower Hill, get off at Jushiken bus stop, and walk southwards for 5 minutes. **MAP** C-1

Tokorozawa meat broth udon noodles

A lot of wheat has been grown in Tokorozawa, which lies on the Musashino Plateau, since long ago, and there has been a tradition of eating hand-cut udon noodles. Nowadays, there are many udon restaurants within the city, and you can enjoy "meat broth udon", a Tokorozawa specialty. Tokorozawa meat broth udon is characterized by chewy noodles and a soy sauce-based broth infused with the juices of the ample amount of meat it contains.

Tokorozawa meat broth udon pamphlet



Eat your fill of Tokorozawa's local dishes.

Meat broth udon? It has to be Tokorozawa!! There are lots of delicious shops!! And the roasted soy sauce smell of grilled rice dumplings, Tokorozawa's soul food, is the best!!



Tokorozawa Tourism Ambassador Taichi Sera, JAY'S GARDEN

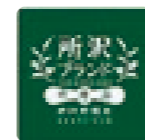


Grilled rice dumplings

Rice flour mixed with water is kneaded and formed into balls. These are steamed and then threaded onto a bamboo skewer, brushed with soy sauce, and grilled over charcoal or similar to make this Tokorozawa soul food. You won't be able to get enough of the chewy texture of the rice flour and the delicious smell of the soy sauce! This local food has been loved by the people of Tokorozawa for generations.

- **Musashiya**
◆ 1-8-14 Miyamotocho, Tokorozawa City
☎ 04-2922-5614
Closed Tuesdays and the third Wednesday of the month
- **Namikiya**
◆ 6-5 Miyukicho, Tokorozawa City
☎ 04-2922-3277
Open all year round
- **Gekka**
◆ 1024-76 Kamiyasumatsu, Tokorozawa City
☎ 04-2936-7187
Closed Thursdays
- **Yamaguchiya Dangoten**
◆ 3-22-30 Kami-arai, Tokorozawa City
☎ 04-2926-5882
Closed Mondays and Tuesdays
- **Nomura Shoten**
◆ 861 Shiro, Tokorozawa City
☎ 04-2944-0482
Closed Wednesdays

Tokorozawa brand specialty products



Products certified by Tokorozawa City as particularly fine and attractive goods which seek to encapsulate the essence of Tokorozawa. All these products, which include Japanese and Western-style sweets and locally brewed sake and beer, make the most of Tokorozawa's agricultural produce and of its history and traditions. Why not take some home as gifts from your visit to Tokorozawa?

Tokorozawa brand specialty products official website



There are so many delicious products using Tokorozawa produce such as Sayama tea, taro, carrots, and more! You can't go wrong if you bring Tokorozawa brand specialty products home as gifts.

Tokorozawa Tourism Ambassador Noritoshi Sakurada, JAY'S GARDEN

