



GUIDE TO JAPANESE DEPARTMENT STORES

THE DEPA-CHIKA BOOKLET



**Eat to
your heart's content!
Superb, unique products
only available
at department stores!**

**The special menus, limited offer packages
and services you've all been waiting for!**



Introducing
50
Stores!

The vast majority of our shops are tax-free. We also have in-store Tax-free Counters which can handle enquiries and transactions in several languages. And for an extra charge, we can also offer to deliver your shopping to your hotel, or even an overseas location.



Comprehensive support for our overseas customers

Over the last few years, department store support services for overseas customers have become increasingly comprehensive. Not only do we have bilingual staff and multilingual floor guides, but also "Point and Speak Sheets" for our staff who cannot speak foreign languages. We have come to handle nearly all major credit cards for shopping, and some department stores have even set up currency exchange areas. With us, you don't even need to go to the bank! Pretty convenient, don't you think?

Department store services are basically free

In addition to free fitting rooms, which goes without saying, we have a host of other services which are basically provided free of charge, including shoe-fittings, make-up testing, and food tasters. And if you are choosing your souvenirs, you can even enlist the help of a concierge who will warmly attend to your needs! Our cloakroom services, where you may leave your luggage and purchased items, are another convenient feature. And even in the rare instance that services entail an extra charge, we will take utmost care to inform you in advance.



If you would like free wrapping for your gifts, we can provide that too. We can even add a carefully-tied ribbon and a message card.

Department stores offer the highest quality goods from both inside and outside Japan. Put simply, if a product fails to convince our buyers (whose sense for quality has only been strengthened by demanding customers), it will never make its way to our shop floor.



Top-class products approved even by discerning Japanese customers

Welcome to the land of totally unmarked and unscratched products! The Japanese are said to be the strictest in the world when it comes to product quality. And it goes without saying that department stores are lined with reliable products which pass the approval tests set by these highly discerning customers. Quality is a given, which is why, for example, the safety of our food products is given the highest importance. There is something very appealing about the fact that if you buy something from a department store, you need never worry about the quality.

Combining clothing, foods and homeware to ensure the whole family can enjoy throughout the day

A large number of department stores offer a huge variety of food products on basement floors known as "Depa-Chika." In-store, it is standard to have cosmetics and jewelry on the 1st Floor, ladies' shoes and bags on the 2nd Floor, and then several floors of ladies' fashions. The upper floors are dedicated to menswear and children's goods, home living, kitchen items and gifts. There will also be an event floor for you to enjoy, while the very top floors with the spectacular view are reserved for restaurants. There's so much to enjoy that you and your family could easily spend an entire day with us!



Mum goes off shopping, dad takes the kids upstairs for some enjoyment, and then everyone meets up on the restaurant floor afterwards. Everyone can have fun in their own way.

Department stores serve as landmarks at the most important stations, and might well be dubbed "the face of the town." Our Information Desks are ever-ready to greet our customers with a smile!



Convenient shopping near the train station

A comprehensive rail network running impeccably on time is one of Japan's famed characteristics. But what the Japanese especially like is convenient facilities easily accessible from the train station. And among the most convenient of those facilities are department stores, located in prime locations which often adjoin the stations themselves. With us, you have a space near to the station with a fantastic product lineup clearly divided among different floors. Not only can you shop easily but we can even take care of your baggage, meaning that you can confidently walk around all day and never get tired!

The Japanese Department Store: a Treasure House of Hospitality



Japanese department stores have become world-famous for their highly considerate form of customer care known as "omotenashi – Japanese hospitality." The thinking behind our services revolves around the question: "Just how pleasant an experience can our visitors have?" It is about putting ourselves in the customer's shoes, and ensuring that our services reflect the spirit of carefully considered customer care. And if you experience our services first-hand, you will most likely get to know Japan even better!

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50 Kyushu Areas

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- English-speaking staff
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- Tax-free Counter
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- Overseas delivery
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- Tel
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* Prices listed in this guidebook are tax-included, unless specifically written otherwise.

* The information in this booklet is accurate as of October 2017. Please be aware that there will be instances in which the information has since changed.

Filled with delicious items
available only now and at particular stores!

Why exactly do "depa-chika" captivate so many visitors?
Is it their delicious foods? Their product lineups? Oh no, that's certainly not all!
Please make sure to read our checklist of Depa-chika charms!

Fantastic Depa-Chika!

Depa-chika: **6-point checklist**

Point 01 Seasonal Height of season products

Japan is a country where the four seasons clearly reveal their differences. The first depa-chika charms which spring to mind are the displays which reflect the season. Starting with the showcase sweets and household dishes, depa-chika boast a full lineup of height-of-season foods which you can enjoy with all five of your senses.

Point 02 Local Delicious products from across the country

Only in Japan can you find 47 regions, displaying a variety of individual climates and natural features. And if you want to relish all those famous local products renowned throughout the country — the ingredients, the household dishes, the cakes, and the local sake — look no further than the department stores!

Point 03 Exclusive Items which are only available here!

"Exclusive" is a word that gets an immediate reaction from the Japanese. And the institution responsible for sparking the "exclusive" boom was none other than the department store! Depa-chika also boast packaging and product variations unique to particular stores. These exclusive items are certainly well worth coming to see!

Point 04 Fresh An invigorating freshness

It goes without saying that depa-chika are full of fresh foods including fruits and vegetables, fish and meat. Furthermore, if you get leg-weary while shopping, you can refresh yourself in the depa-chika by picking up some fresh juice from a nearby stand.

Point 05 Experts Advice from those who know

Depa-chika boast such a rich variety of goods that you might even find yourself stuck for which ones to choose! However, a reassuring presence is provided by the array of specialist experts — concierges, sommeliers and sake masters — on offer! There are even "vegetable sommeliers" and "sweets attendants" at your service!

Point 06 Displays Beautiful displays well worth a look

Like with window shopping, you can have more than enough fun by simply looking around all the various displays within the depa-chika. Fruits arranged like flower shop bouquets and the delicately arranged vegetables practically implore for their photographs to be taken!



Point 01 Seasonal

Takashimaya Kyoto Store (P41) "Kyo no Aji Dokoro"



Kintetsu Department Store Main Store ABENO HARUKAS (P46) "Kasho Asada"

Point 04 Fresh



MARRONNIER GATE GINZA 2&3 (P19) "With Green"



Nagoya Sakae Mitsukoshi (P34) "hanafuru"



Iwataya Main Store (P53) "Nangoku Fruits"



Tokyu Department Store Sapporo Store (P11) "Salad Kitchen"

Point 02 Local

Hakata Hankyu (P52) "Karashimentaike" (Fukuoka specialty)



Isetan Shinjuku Store (P16) "Grande Cave"

Point 05 Experts

Point 03 Exclusive



Daimaru Kyoto (P40) "GATEAU FESTA HARADA"

Tobu Department Store Ikebukuro (P28) "CLUB HARIE B-studio"



Takashimaya Shinjuku Store (P17) "Patisserie"



Isetan Shinjuku Store (P16) The fruit section

Point 06 Displays

This information is accurate as of January 2018. Please be aware that the tax-free system may be subject to change.

Enjoy more fun and more bargains! Make the most of the tax-free shopping system!

Minimum Purchase Requirements for tax-free shopping have become even lower!

The Tax-free Shopping System, aimed at making the Japanese shopping experience more enjoyable, has again been reformed for the benefit of overseas customers. The Minimum Purchase Requirements for general items such as bags, shoes, clothes and craftwork have been lowered, thus making tax-free shopping even more accessible!

Department Store Shopping: Convenient and Worry-free!

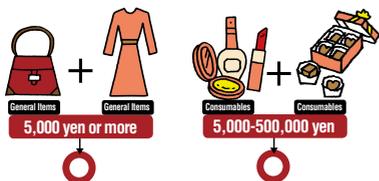
Most department stores operate highly convenient Tax-free Counters which allow you to complete the tax-free shopping process for items purchased on any floor. Feel free to enjoy a relaxing, high-quality shopping experience!



Shopping

⚠ Tax-free Shopping: Points of Note

1. For tax-free shopping, the minimum and maximum purchase limits (per person, per store, per day) are as follows: General Items (bags, shoes, watches, jewelry, clothes, golf gear, craft items, etc.): 5,000 yen or more before tax. Consumables (cosmetics, foods, drinks, tobacco, supplements, etc.): 5,000-500,000 yen before tax.



4. To qualify for tax-free shopping, you must purchase either 5,000 yen of general items or 5,000 yen of consumables. If your combined purchase of general items and consumables reaches 5,000 yen but you do not meet the minimum purchase amounts for each, your items will not qualify as tax-free. For example, a combined purchase of a 4,000-yen backpack (a general item) and 1,500-yen worth of confectionery (a consumable) will not qualify as tax-free.



5. Consumables will be placed in a designated sealed bag. If you open this bag prior to departing Japan, you will be made to pay the tax on the items within at Airport Customs. You must therefore not open this bag prior to leaving Japan.



2. To complete the tax-free shopping process, you need to present the stamped Seal of Verification for Landing in your passport, so please be sure to bring this with you every time you shop. Even if you enter the country via an automatic gate, you still need a stamped Seal of Verification for Landing.



3. Under Japanese Law, you must apply for tax-free status on the day of purchase. Items purchased on previous days cannot be included in your tax-free application.



6. You may not shop on a credit card registered to another person, even if that person is a family member.



SHOP THE WORLD FOR LESS WITH TAX FREE

退税省钱 畅购全球

Check out the SHOP website
to discover the best shopping
destinations

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最好的购物目的地

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globalblue.cn/japan



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 Global Blue



Sapporo # NightView
Moiwayama



Hokkaido / Tohoku Areas

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Hokkaido/ Tohoku *Areas*

Hokkaido was originally cultivated in the Meiji Era (1868-1912). Nowadays, Sapporo city has become a sizable metropolis which is home to 1.9 million people! And the night lights rank among the New Three Major Night Views of Japan! Meanwhile, the leading city in the Tohoku region, Sendai, has been bolstered by a planted forest since the days of the great military general Masamune Date, and continues to be known as the "City of the Forest."



Sapporo
SapporoSnowFestival
February



Sapporo
Lavender
July



SendaiTanabata
August



SapporoClockTower



Hokkaido # Shibazakura
May



Sendai # ZelkovaTrees
JozenjiStreet

Sapporo Town Map

[Airport Access]

Shin-Chitose Airport

Rapid Airport Service (approx. 40min)

Airport Limousine Bus (approx. 70min)

Sapporo Sta.

The panoramic Sapporo view from the observation deck on the 38th floor is a must-see!

JR TOWER

Observatory T38

Hotel Nikko Sapporo

Hakodate Line

Daimaru Sapporo
大丸札幌店

JR Sapporo Sta.

ESTA
(1 ~ 4F BIC CAMERA)

STELLAR PLACE

Tokyu Department Store Sapporo Store
東急百貨店さっぽろ店

• KEIO PLAZA HOTEL SAPPORO

• ASTY45

These beautiful red brick constructions are registered as Important Cultural Properties.

Botanic Garden, Hokkaido University

Hokkaido Government
Former Hokkaido Government Building

Akarenga Terrace

Subway Namboku Line

Snowbrand Parlor

Sapporo Sta.

• ANA Crowne Plaza Sapporo

• Richmond Hotel Sapporo Ekimae

• Hotel Monterey Edelhof Sapporo

With its lovely time-telling bell chimes, this clock tower is the symbol of Sapporo.

• Yamada Denki

Let your hair down at the Sapporo Snow Festival and other large-scale seasonal events.

Central police station

Sapporo Sightseeing Covered Wagon

Sapporo Clock Tower

Sapporo Municipal Office

12

Chuo Bus Terminal

SAPPORO TV TOWER

Odori Park

Sapporo Mitsukoshi
札幌三越

Odori Sta.

Marui Imai Sapporo Main Store
丸井今井札幌本店

• Sapporo View Hotel Odori Park

Nishi yon chome Sta.

TOKYU HANDS

SAPPORO PARCO

Nishi hatchome Sta.

Sapporo Streetcar

• Richmond Hotel Sapporo Odori

• Don Quijote

The arcade stretches on at Hokkaido's oldest shopping district.

Tanukikoji

Susukino is bustling with a wide variety of shops, including regional cuisine restaurants, bars, and karaoke clubs.

Shiseikan shogakko mae Sta.

Susukino Sta.

SUSUKINO LAFILER

Sapporo Raumen Yokocho

On the floor connected to Odori Subway Station, Hokkaido food select shops await!

This long-standing store was established in 1872. It consists of four buildings situated along Odori Street, with the basement food hall located in the Odori Building. Fresh foods and household dishes are on the B1 floor, while sweets, bakery items and alcoholic beverages are lined up on the B2 floor. Furthermore, Kita Kitchen, located in the underground street adjoining the Odori Building, boasts a wide selection of Hokkaido products.

Sapporo 札幌

Marni Imai Sapporo Main Store

[丸井今井札幌本店]
www.marui-imai.jp



🏠 2-11 Minami-ichijo-nishi, Chuo-ku, Sapporo-shi, Hokkaido
☎ +81-(0)11-205-1151
🕒 10am-7pm / Odori Bldg. 4F-B2, Ichijo Bldg. 2F-B1, West Bldg. 10am-7:30pm
📅 Jan 1st & 2nd, Irregular holidays
🚪 Exits 20, 22 and 33 of Odori Metro Sta.

| Services offered |



Rare ginger from North Hokkaido is bottled in unfiltered form



1. "North Farm Stock" Hokkaido Ginger Ale (389 yen for 200ml). A carbonated drink with a strong, dry taste, squeezed from rare Hokkaido ginger. 2. The stalls of "Kita Kitchen" which change according to each weekly event, serve as the gateway to success for Hokkaido brands. 3. Our highly knowledgeable "Food Meister" experts will help you select the products you want.



Let us offer you a delicious "marriage" of Japanese sake and wine



1. Floor B1's Dining Marriage (3pm-, Last orders at 7pm; 1pm- on Sat, Sun and holidays) is a standing space in which you can enjoy pairing champagne, wine and Japanese sake together with homemade dishes (for an additional charge). 2. A sommelier expertly versed in sake and shochu is also on hand! 3. B2 Dessert Marriage 10am-7pm (Last orders); For a small extra charge you can enjoy "marrying" Japanese and Western sweets with coffee and Japanese green tea.

Enriching Hokkaido food culture! A remodeled basement food hall in the spotlight!

This store, comprising of two buildings directly facing the street in front of Sapporo Station, was remodeled in 2015 as "the specialty store loved by mature customers." Further charm comes in the form of Floors B1 and B2 of the Main Building, which comprise a food area packed with brand items revered both inside Japan and the world over.

Sapporo 札幌

Sapporo Mitsukoshi

[札幌三越]
www.mitsukoshi.co.jp/sapporo



🏠 3-8 Minami-ichijo-nishi, Chuo-ku, Sapporo-shi, Hokkaido
☎ +81-(0)11-271-3311
🕒 10am-7pm / Main Bldg. 2F-B2, North Bldg. 10am-7:30pm
📅 Jan 1st & 2nd, Irregular holidays
🚪 Exits 12 and 13 of Odori Metro Sta.

| Services offered |



Will your cheeks tingle with joy? Come and find out at the store adjoining Sapporo Station!

In Japan, we often say that when something is delicious, you can see it in a person's cheeks. Our B1 food floor has been christened "Hoppe (Cheek) Town." Just as its name suggests, it literally teems with delicious food ranging from fresh food products and ingredients to household dishes, bento lunchboxes, bakery items, sweets, sake and other drinks.

Sapporo 札幌

Daimaru Sapporo

[大丸札幌店]

www.daimaru.co.jp/sapporo/



📍 4-7 Kita-gojo-nishi, Chuo-ku, Sapporo-shi, Hokkaido

☎ +81-(0)11-828-1111 (switchboard)

🕒 10am-8pm / 8F Restaurant Arcade 11am-10pm

📅 Jan 1st

🚶 Directly connected to both JR Sapporo and Sapporo Metro Sta.

| Services offered |



1. LeTAO, a confectioner emblematic of Hokkaido, can only be found in one Hokkaido department store: this one! For 1,944 yen, you can treat yourself to a three-layered "Buttermilk Caramel" which is made with caramel mascarpone moose laid across milk moose and topped with buttermilk sauce. 2. Ichikyū Daifukudo offers various kinds of daifuku sweets on demonstration sale. 3. Sapporo's newest department store!

A luxurious French lunch
for a reasonable price!



Enjoy freshly-made household dishes in our eat-in space!

On our B1 floor, which bears the name "Tokyu Food Show," you can find numerous local products of high standing, including a large branch of the famous Hokkaido confectioner Ishiya, renowned for the popular Shiroi Koibito biscuits, and other local shops selling fresh fish and household dishes. And you can freely try out these local flavors at our comprehensive eat-in space!



1. Enjoy lunch for around 1,500 yen at our popular "Lapin Style +". 2. Gelataria Verita offers you its special gelato that scooped the Gold Prize at the "Local Ice-cream Grand Prix." (from 357 yen for a single, 540 yen for a double). 3. Ishiya's Namara (Brilliant) Butter Baum Tsumugi (1,296 yen) was newly released in September 2017.

Sapporo 札幌

Tokyu Department Store Sapporo Store

[東急百貨店さっぽろ店]

www.tokyu-dept.co.jp/sapporo/



📍 2 Kita-jojo-nishi, Chuo-ku, Sapporo-shi, Hokkaido

☎ +81-(0)11-212-2211

🕒 10am-8pm / "Dining dining" 10F

restaurants 11am-10:30pm (certain shops close at 10pm) 📅 Jan 1st

🚶 3-min walk from JR Sapporo Sta. South Exit / 2-min walk from Sapporo Metro Sta. Namboku Line, and 1-min walk from Toho Line (directly connected via underground passage)

| Services offered |



Even expert sake lovers will be well-satisfied with this Western and Japanese spirits section, which houses products from all 25 of Miyagi prefecture's distilleries



The long-standing fashion and gift store which faces the famed zelkova trees of Aoba-dori Street

Fujisaki, said to date back to the Edo era, is one of the most prominent department stores in the Tohoku region. Above all, it appeals because of its dazzling collection of famous Tohoku products, including the Gourmet World section on Floor B1, which is a must-visit for souvenirs. There is also a Sendai Tourist Information Desk on the 1st floor of the Main Building that happily accepts foreign tourist enquiries.

Sendai 仙台

Fujisaki

[藤崎]

www.fujisaki.co.jp/



3-2-17 Ichibancho, Aoba-ku, Sendai-shi, Miyagi

+81-4(0)22-261-5111

10am-7:30pm

Irregular holidays

A 10-min walk from JR Sendai Sta. / The Main Bldg. B2 is directly connected to Aoba-dori Ichibancho Metro Sta. on the Tozai Line

Services offered |



1. Floor B1's Western and Japanese spirits section contains sake from all 25 of Miyagi prefecture's distilleries. Tasting sessions are planned for every week 2. Sendai Dagashi sweets have been passed down from the days of local hero Masamune Date's clan. A simple flavor derived from starch syrup and sticky rice 3. Located in the city center, and with a Sendai Tourist Information Desk on the 1st floor

COLUMN

Food Culture in Japan

| ① Hokkaido / Tohoku Areas |

Hokkaido's famous products and Tohoku's sake treasure house!

Starting with sea urchin and crab, you probably think Hokkaido is all about seafood, right? Wrong! While fresh marine products are undoubtedly central to Hokkaido's charm, Japan's northernmost main island is also a treasure trove of famous products. Hokkaido is among the most famous food production areas in Japan, offering delights ranging from vegetables such as potatoes and sweetcorn to key confectionery ingredients such as barley and adzuki beans. The dairy industry is also booming, as indeed are sweets and soft creams containing cheese. Everything you eat in Hokkaido is of superb quality, with the taste and accompanying experience certainly offering you something different.

Tohoku, meanwhile, boasts Kesennuma Bay in Miyagi prefecture, part of the Sanriku region that ranks in the world's Top Three fishing areas. Tohoku is certainly competing! And in an area with such an abundance of seafood, you simply must have some great sake to go with it! Hence you will find a host of locally-made sake in Tohoku, which you simply cannot afford to overlook!

Hokkaido produces over 50% of Japan's cow's milk. Soft creams and gelato made from fresh Hokkaido milk are modest with their sweetness, leaving you to savor the full flavor of the local milk!



Shibuya
ScrambleCrossing



kokoroimages.com/
Moment/Getty Images



Kanto / Koshinetsu Area



THE DEPA-CHIKA BOOKLET

Kanto/ Koshinetsu *Areas*

Shinjuku, Shibuya, Ikebukuro, Ginza - Japan's capital city is simply dotted with shopping areas. Here, department stores take on the roles of station landmarks. Meanwhile, on the outskirts of Tokyo lie two cities with firm links to the old Edo capital: Kawagoe (also known as "Little Edo") to the northwest, and Ibaraki (of Mito Komon fame) to the northeast. And to the south lies the ultra-exotic port city of Yokohama!



Yokohama # NightView
Minatomirai



ShinjukuLandTower



Mito # Plum
Kairakuen # March



Ginza # 4chome
ClockTower



TokyoTower
Shibakoen



Kawagoe # TokinoKane

Pictures supplied by: PIXTA

Tokyo Town Map



A world-first! See the newly opened overhead penguin tank on the high-rise rooftop.

Ueno Zoo is Tokyo's No.1 hot topic after the birth of the adorable Giant Panda.

With its enormous paper lanterns, the vermilion-lacquered Kaminarmon Gate is a landmark of Asakusa.

This hall hosts the Japanese national sport of Sumo (Tokyo tournaments are held in January, May, and September).

Get a stunning view of the Tokyo cityscape from the tallest observation deck in the municipal area.

The Chidorigafuchi-ryokudo Walkway is famous throughout the country as a prime cherry blossom viewing location.

This will be the main stadium for the 2020 Tokyo Olympic & Paralympic Games (currently under construction).

[Airport Access]	
 	Keisei Skyliner (approx. 40min) → Ueno Sta.
	Narita Express (approx. 50min) → Tokyo Sta.
	Keisei Skyliner (approx. 50min) → Ikebukuro Sta.
	Narita Express (approx. 75min) → Shinjuku Sta.
	Narita Express (approx. 70min) → Shibuya Sta.
	Keiuku Limited Express & JR Yamanote Line (approx. 35min) → Ueno Sta.
	Keiuku Limited Express & JR Yamanote Line (approx. 25min) → Tokyo Sta.
	Keiuku Limited Express & JR Yamanote Line (approx. 45min) → Ikebukuro Sta.
	Keiuku Limited Express & JR Yamanote Line (approx. 40min) → Shinjuku Sta.
	Keiuku Limited Express & JR Yamanote Line (approx. 30min) → Shibuya Sta.

Sounds, smells and movements

Experiencing the joys

of food with all five senses



1



Enjoy culinary delights served by various chefs from Japan, China and the West. We'll even hand out some recipes for you to try at home!



3



2



4

1. The Kai Corporation utensils used by Kitchen Stage can also be purchased and ordered on-site
2. For a nominal fee, enjoy wine tastings and consultations with a sommelier at the Grande Cave vintage wine cellar 3. Enjoy California Roll (432 yen) and a whole lot more at Sushi Avenue K's 4. Sweet Lady, of L'OLIO! 365 by Anniversary, is of 9cm diameter (from 2,484 yen)

Hospitality from the specialists

Our store is highly-rated for the excellent style sense our buyers display when bringing in fashion items. That same keen eye for excellence is also abundantly displayed on our food floor, where a host of food and drink specialists including sommeliers in the fields of wine, Japanese sake and even vegetables bring their rich experience to bear. Meanwhile, our "Kitchen Stage" eat-in space, which lets you enjoy recipes from famous restaurants, is also attracting attention.

Shinjuku 新宿

Isetan Shinjuku Store

[伊勢丹新宿店]

www.isetan.co.jp/int



3-14-1 Shinjuku, Shinjuku-ku, Tokyo

+81-(0)3-3352-1111

10:30am-8pm / Main Bldg. 7F "Eat

Paradise" Restaurant 11am-10pm

Jan 1st & 2nd, Irregular holidays

1-min walk from Tokyo Metro Shinjuku-

sanchohome Sta. / 3-min walk from Toei Shinjuku-

sanchohome Sta. / 5-min walk from JR Shinjuku Sta.

and Seibu-Shinjuku Sta. (Seibu-Shinjuku Line)

| Services offered |



Takashimaya Shinjuku Store

【新宿タカシマヤ】

www.takashimaya.co.jp/shinjuku/store-information/

📍 5-24-2 Sendagaya, Shibuya-ku, Tokyo

☎ +81-(0) 3-5361-1111

🕒 10am-8pm (until 8:30pm on Fri & Sat) /

🏠 Restaurant Arcade 11am-11pm 🗓 Jan 1st

🚶 2-min walk from the Miraina Tower Ticket

Gate of JR Shinjuku Sta. / 5-min walk from

Shinjuku Sta. (Toei Shinjuku, Toei Oedo and

Keio lines) / 3-min walk from Shinjuku-sancho

me Sta. (Tokyo Metro Fukutoshin Line – directly

connected to station entrance via B1) / 2-min

walk from Shinjuku Expressway Bus Terminal

| Services offered |



This world-first Select Cake Shop brings together all the cakes from presently flourishing patisseries under one roof. The days of darting back and forth between cake shops are no more – you can find everything here! And the overwhelming cake selection oozes artistic quality throughout



Select cake shops that you won't find anywhere else!

This landmark city center department store stands at the South Exit of the massive transport terminal known as Shinjuku Station. Garnering huge popularity on the “Gourmet Square” B1 food floor is the select cake shop Patisserie, which can only be found here. Whenever you visit, you'll find over 80 cake variants from prominent sweet makers ready to charm your eyes!

1. Patisserie welcomes you with a 7-seat eat-in space
2. This assorted set from Koganean, featuring beautifully-scented bean jam-filled wafers and dorayaki, and yokan with a modern touch, is exclusive to Shinjuku Takashimaya. (2,268 yen; furoshiki wrapping cloth included)
3. A complete collection of sake and shochu brought in from all over Japan by our trusted buyers
4. The view inside Takashimaya Times Square at JR Shinjuku Station South Exit



シェフパティシエたちのケーキのセレクトショップ「パティシエリア」

Patissieria

Shinjuku Takashimaya Specialty Sweets Shop and Cafeteria

Store Exclusive

Over 80 types of cake
sparkle away
inside this showcase

A lively basement food hall looking to fill your everyday life with joy!

Our food section consists of Middle Basement (MB) floor and B1 floor. B1 floor predominantly offers fresh foods and Japanese seasoning, while MB floor showcases a lineup of sweets, bakery items, delicatessen and alcohols. Bento lunchbox corner is earning particular praise. We are also very easy to access, as our B1 floor can be found just outside the ticket gate of Shinjuku Station, Japan's leading transport terminal.

1. You can even take your alcohol purchases straight up to the 8F restaurants (for an additional charge). The picture shows the 3,240-yen Botan (sushi set), at "Shimotakaido Asahizushi Sohonten"
2. Itoen's Natsume Kan Kiwami (972 yen, 50g), Okuyuki (1,080 yen, 50g) and Horebore (1,242 yen, 50g) are receiving rave reviews for their cute designs
3. Kanda Myojin-shita Miyabi's Four Seasons Chirashi Bento (autumn version, 918 yen) *Contents vary according to the season
4. We're easy to access—right next to Shinjuku Station!



Shinjuku 新宿

Keio Department Store, Shinjuku

[京王百貨店 新宿店]
www.keionet.com/info



- 📍 1-1-4 Nishi-shinjuku, Shinjuku-ku, Tokyo
- ☎ +81-(0)3-3342-2111
- 🕒 ① 10am-8pm / 8F Restaurants 11am-10pm
- * Opening hours may vary between seasons and floors
- 🗓 Irregular holidays
- 🚶 1-min walk from JR and Keio Line Shinjuku Sta.

| Services offered |



Shinjuku Yakumo (2,700 yen, 720ml) is Keio Department Store's original label Top-quality Milled-rice Sake, produced in collaboration with Rihaku Distillery of Shimane prefecture. A Keio fixture for 20 years, it offers an elegant, smooth and refreshing dry taste.



Take your alcohol purchase
straight up to Shinjuku Keio Dining,
and simply enjoy!





1. These stylish rice-crackers from Kabukiage Tokyo were developed right here in the capital. Omaru (432 yen for 4) offer a novel new taste packed with various flavors. 2. Troisros has been continuously awarded Michelin's highest 3-star rating since 1968. And courtesy of Boutique Troisros, in which the Troisros world of abundant novel food feels so familiar, comes this cute-looking dome-shaped White Mont Blanc (565 yen). 3. We adjoin the West Exit of Shinjuku Station

Attractive for our accessibility! You can visit us freely and easily

We are a highly convenient store adjoining the West Exit of Shinjuku Station, which hosts more passengers than any other in Japan. Our food section, located on Floor B2 of the Main Building, appeals to people through its rich variety of brands and convenient accessibility. There is also an additional food area on Floor B2 of the Halc Building, which is connected to our Main Building via passageway.

Shinjuku 新宿

Odakyu Department Store Shinjuku

[小田急百貨店 新宿店]

www.odakyu-dept.co.jp/shinjuku/

🏠 1-1-3 Nishi-shinjuku, Shinjuku-ku, Tokyo

☎ +81-(0)3-3342-1111

🕒 10am-8:30pm (Until 8pm on Sun & Holidays)

* Opening hours may vary between floors and seasons

📅 Jan 1st

🚶 Directly connected to Shinjuku Sta. West Exit



| Services offered |



Presenting the coolest aspects of Ginza that you don't have to pay the earth for

Newly opened in March 2017, we are brimful of items for working women in their 20s-40s and mothers with an eye for style. MARRONNIER GINZA 2's B2 floor has been designed with health and beauty in mind, hosting a combination of foods and women's sports items, including yoga goods.

Ginza 銀座

MARRONNIER GATE GINZA 2&3

[マロニエゲート銀座 2&3]
www.marronniergate.com/



🏠 3-2-1 Ginza, Chuo-ku, Tokyo

🕒 11am-9pm

📅 Jan 1st, Irregular holidays

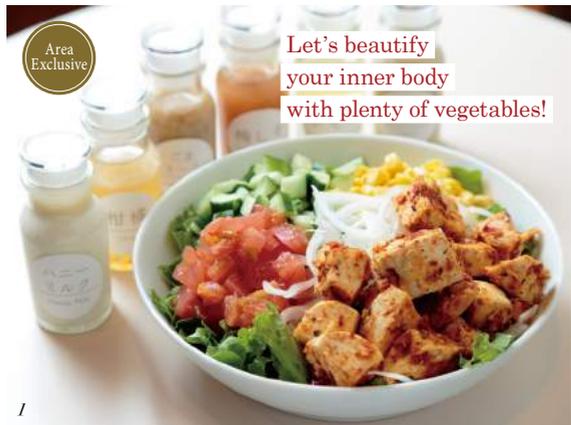
🚶 4-min walk from JR Yurakucho Sta. Chuo (Central)

Exit / 2-min walk from Exit 4 of Tokyo Metro Ginza-

itchohome Sta. (Yurakucho Line) / 3-min walk from Exit

C8 of Tokyo Metro Ginza Sta. (Marunouchi, Ginza and Hibiya lines)

| Services offered |



1. Our specialist salad maker "With Green" serves a herb chicken and colorful vegetable salad (1,080 yen). 2. We also have a specialist smoothie shop, "bebebe.". From the left of the picture we have: Acai (600 yen), Farmer's Green (600 yen) and Refresh Magenta (540 yen). 3. 18 shops making their first appearance in Ginza

Area Exclusive



Honey extracted in Ginza is included in numerous products

1



3



2



4

1. Clockwise from the front: "CHIANTI" Ginza Honey Cilegia (3,348 yen for 10), "L'ABEILLE" Ginza Honey (7,560 yen for 180g), and "Tante Marie" Ginza Honey Galette (1,296 yen per 2-bag box)
2. Gourmarche Vin with its resident sommelier 3. Gokokuya's Sweet Bean Jelly ITSUKI, which comes in five kinds of traditional Japanese flavors (1,620 yen for 5) 4. Largely remodeled in 2013

Top marks for conveying Ginza-esque luxury

Welcome to the department store overflowing with quality and luxury, and where top fashion brands gather together. The Gourmarche Vin on the B1 floor stocks products sure to satisfy your taste for luxury, including wine exclusive to Matsuya Ginza and champagne. And for just 540 yen, you can even take the wine you purchased up to the 8F restaurant arcade to enjoy with your meal there (Tsukiji Miyagawa Honten excepted).

Since 2006, with the aim of achieving coexistence between the cityscape and the natural environment, the Ginza Honey Bee Project NPO* has overseen urban beekeeping on a Ginza rooftop. Matsuya Ginza continuously sells products featuring honey extracted by this project.



Ginza 銀座

Matsuya Ginza

〔松屋銀座〕
www.matsuya.com/visitor/en/m_ginza/



〒3-6-1 Ginza, Chuo-ku, Tokyo
☎ +81-(0)3-3567-1211

⌚ 10am-8pm / 8F "Restaurant City Ginza"
11am-10pm (last orders at 9:30pm, certain restaurants exempted)

🗺 Irregular holidays

🚶 Directly connected to Exit A12 of Tokyo Metro Ginza Sta. / 3-min walk from Exit 9 of Tokyo Metro Ginza-itchoe Sta. / 3-min walk from Exit A8 of Tokyo Metro Higashi-ginza Sta. / 8-min walk from JR Yurakucho Sta.

| Services offered |



If you are seeking renowned specialty cakes, look no further than our B1 floor!

Nihombashi Mitsukoshi is famous for its twin lions that flank the front entrance to the Main Building, which have become a popular meeting spot. The B1 food floor draws together renowned shops from across Japan, and sells more Japanese sweets than any other department store. And as some products are only available on certain days, you'll always have a reason to come and check what's on offer.

Nihombashi 日本橋

Nihombashi Mitsukoshi Main Store

[日本橋三越本店]

www.mitsukoshi.co.jp/int/



📍 1-4-1 Nihombashi-muromachi, Chuo-ku, Tokyo
 ☎ +81-(0)3-3241-3311
 🕒 10:30am-7:30pm / Annex 9F, 10F Restaurants 11am-10pm
 🗓 Jan 1st, Irregular holidays
 🚶 1-min walk from Tokyo Metro Mitsukoshimae Sta. (directly connected) / 5-min walk from Tokyo Metro and Toei Subway Nihombashi Sta.

| Services offered |



These fried-dough karinto chips are the specialty of an historic Japanese restaurant



1. This two-flavor assortment of Kozakuru karinto made from fine powder and roasted soybean flour was originally produced as a present from the long-standing Japanese restaurant Fukushima (available at Kayuan for 756 yen) 2. YOKU MOKU's Vanilla Cigare Ice Cream (1,080 yen for 5). This is the only place in Japan where you can eat them in-store 3. Kashi Hanami's Lion Bean-jam Wafer (216 yen for 1)



Bringing together a diverse array of chocolates from across the globe

The food floor, with a continuous supply of new shops, remains the center of attention.

We are a highly popular Japanese department store. Ginza Terrace, located on the 9th floor, is a familiar relaxation area for our customers. The plentiful lineup on the two food floors, B2 and B3, includes Ginza Mitsukoshi's exclusive select shops specializing in tea, chocolate and fruit.



1. Please make the most of the "Ginza Chocolat" eat-in area, with such delights as DEBAILLEUL's Avalanche (1,350 yen) 2. "Ginza Tea" sifts out fine teas from across the globe, including Fairy Rose (50g, 2,376 yen) from Le Monde's Alice (front of the picture). 3. The store adjoins Ginza Metro Station

Ginza 銀座

Ginza Mitsukoshi

[銀座三越]

www.mitsukoshi.co.jp/g/int/



📍 4-6-16 Ginza, Chuo-ku, Tokyo
 ☎ +81-(0)3-3562-1111
 🕒 10:30am-8pm / 9, 11, 12F
 Restaurants 11am-11pm
 🗓 Jan 1st & 2nd, irregular holidays
 🚶 Directly connected to Tokyo Metro Ginza Sta. / 5-min walk from Exit 9 of Ginza-itchoh Metro Sta. / 9-min walk from the Chuo and Ginza Exits of JR Yurakucho Sta.

| Services offered |



A star lineup of Japanese and Western sweets exclusive to Takashimaya!

Founded in the Edo era, Takashimaya is a very long-standing department store which set up business in Nihombashi during the early days of the Showa era (1926-89). The historical building, which became the first department store premises to be registered as an Important Cultural Heritage, is just one of the multiple charms this store holds. The B1 food floor offers you numerous products exclusive to Takashimaya. Additionally, the "Meika Hyakusen" or "Top 100 Cakes" area offers fine seasonal confectionery as well as standard favorites from across Japan.

1. Meika Hyakusen on the B1 floor includes, from the bottom left, Ginza Kikunoya's Fukiyoze Eternal Rose (2,160 yen), and Marugame Orii wedding confectionery from Hougetsudo of Kagawa prefecture (648 yen). 2. The western confectionery section on the B1 floor includes this Teegeback set from German maker Gmeiner (1,620 yen for 20) 3. On the B1 floor, we have Parisian éclair specialist L'ÉCLAIR DE GÉNIE, which offers both this framboise éclair (right, 486 yen) and this seasonal grape variant (left, 594 yen) 4. The building has stood since the early Showa era (1926-89)



Store
Exclusive

Nihombashi 日本橋

Takashimaya Nihombashi Store



[日本橋タカシマヤ]

www.takashimaya.co.jp/tokyo/store_information/

〒2-4-1 Nihombashi, Chuo-ku, Tokyo
☎ +81-(0)3-3211-4111

🕒 10:30am-7:30pm / Restaurant Arcade 11am-9:30pm 🗓 Jan 1st

🚶 5-min walk from Yaesu North Exit of JR Tokyo Sta. / Directly connected to Exit B2 of Tokyo Metro Nihombashi Sta. / 4-min walk from Toei Subway Nihombashi Sta.

Services offered |



A female buyer provides her recommendations

Meika Hyakusen
Professional buyer Chiara
Giuntini will suggest
products according to
your preferences

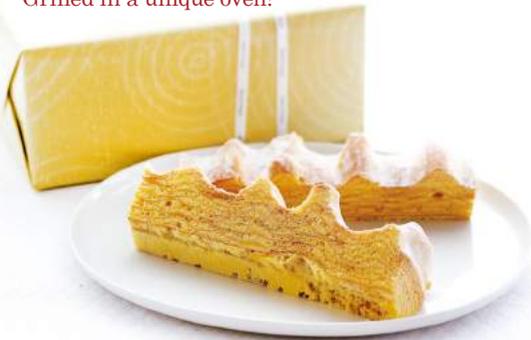


A lineup of famous cakes from across the country



Store
Exclusive

Crispy on the outside, moist on the inside!
Grilled in a unique oven!



1. Nenryūya's Mount Baum (756 yen) comes with a rich buttery taste. 2. MAISON DANDY (B1) is the Belgian confectioner's main store in Japan. Gaufre de Liège (Waffle, 350 yen)
3. Directly connected to the North Exit of Tokyo Station. Hoppe (Cheek) Town on the B1 floor offers a full lineup of basement food hall sweets and downtown snacks

The department store on Tokyo's front porch presents a first floor teeming with sweets!

Daimaru moved to the North Exit of Tokyo Station in 2012. The vast first floor confectionery area plays host to the latest Japanese sweet trends, which greet you like glittering accessories. Meanwhile, the B1 floor's "Obento Street" boasts the highest volume of bento lunchbox sales out of any department store in Japan.

Yaesu 八重洲

Daimaru Tokyo

[大丸東京店]
www.daimaru.co.jp/tokyo/



1-9-1 Marunouchi, Chiyoda-ku, Tokyo
☎ +81-(0)3-3212-8011 (switchboard)
🕒 B1-1F 10am-9pm (until 8pm on weekends & holidays) / 2-11F 10am-8pm (until 9pm on Thu & Fri) / 12F Restaurants 11am-11pm / 13F Restaurants 11am-12am
📅 Jan 1st
📍 Just outside the Yaesu North Exit ticket gate of JR Tokyo Sta.

| Services offered |



Founded in the Edo era, Matsuzakaya is the longest standing department store in Kanto Now completely renovated and with a comprehensive food section!

The 2014 renewal project saw the creation of Hoppe (Cheek) Town on the B1 floor. All the sections are given street names. 3rd street is named Wagashi no Sato (Japanese Sweet Village), which in turn hosts 7th street Osouzai Koen (Household Dish Park) and 8th street Yakitate Kobo (Freshly Baked Atelier). 9th street Osaka Ichibangai (Sake First District) employs several specialists to aid your shopping, including a wine sommelier, a sake expert, and a coffee instructor!

Ueno 上野

Matsuzakaya Ueno

[松坂屋上野店]
www.matsuzakaya.co.jp/ueno/



1-3-29-5 Ueno, Taito-ku, Tokyo
☎ +81-(0)3-3832-1111 (switchboard)
🕒 10am-8pm
📅 Jan 1st
📍 2-min walk from JR Okachimachi Sta. / Directly connected to Tokyo Metro Ueno-hirokaji Sta. / 3-min walk from Tokyo Metro Naka-okachimachi Sta. / 1-min walk from Tokyo Metro Ueno-okachimachi Sta.

| Services offered |



1. Our recommended item from 9th street Osaka Ichibangai bears a label decorated with one of Hiroshige Utagawa's "100 Scenes From Edo" Ukiyoe paintings. It is, of course, our limited product from Niigata-based Echigo Tsukurame: Top-quality Junmai Daiginjo Sake (3,240 yen for 720 ml) 2. We also handle Western and Japanese confectionery on the Main Building 1F. Here we have some Ebizakushi (2,160 yen) from 3rd street Wagashi no Sato's Keishindo 3. The New South Building was also rebuilt and re-opened in November 2017

A delicate taste born from traditional training

Store Exclusive





A very cool standing area

Enjoy the crunch of your freshly made food in style!

Store Exclusive



1. Shibuya STAND on B1: constructed around brick-sculpted pillars 2. A gorgeous assortment of Naniwa Sushi from Naniwa Koichian (843 yen for 1 pack) 3. FOUNDRY's Butter Scotch (1,080 yen for 4) and Assorted Sable Tartes (3,240 yen for 15) 4. Directly connected to Shibuya Sta. via an underground passage

Shibuya STAND is the place to relish both hot and cold culinary delights. The photo shows Zunda Shake EXCELLA from the specialist green bean confectioner Zunda Saryo, the Bento Set from PARIYA which offers different freshly made menus each week, an onigiri assortment from Naniwa Koichian, and Cup Sushi from "Tokyo, Shibuya, Kagen Sushi," which provides New York-style sushi with a fresh approach

Shibuya 渋谷

**Tokyu Department Store
Toyoko Store**

[東急百貨店 東横店]
www.tokyu-dept.co.jp/toyoko/



📍 2-24-1 Shibuya, Shibuya-ku, Tokyo
☎ +81-(0)3-3477-3111 (switchboard)
🕒 10am-9pm / West Bldg. 9F "Dining dining"
Restaurant Arcade 11am-10:30pm (last orders 10pm) * Opening hours may vary between sections
🗓 Irregular holidays
📍 Directly connected to Shibuya Sta. (Tokyu, JR, Metro, Keio lines)

The basement food hall directly underneath Shibuya Station is something of a food theme park!

The B1 floor of Tokyu Toyoko Store, directly connected to all lines at Shibuya Station, hosts the vibrant Tokyu Food Show Area. It is also directly connected to the Toyoko Noren Arcade in the Shibuya Mark City complex, meaning that the place is always abuzz. The "Shibuya STAND" free standing space, in which you can enjoy your just-purchased freshly-made bento and sweets, is also a popular hangout.

| Services offered |



The flagship store with a relaxing atmosphere extending to the basement food hall.

Take just a 5-min walk up Bunkamura-dori St. from Shibuya Station, and you will find the relaxed environment of a Tokyu store inside the Bunkamura complex. The B1 floor, which showcases over 50 food shops, gives off a calm atmosphere via such establishments as THE MARKET PLUS, making it the perfect place to shop at a leisurely pace.



This exclusive package has Shibuya's symbol as its motif



1. This limited Baum Mini Package, with Shibuya's famed Hachiko Statue as its motif (1,512 yen for 4) comes courtesy of CLUB HARIE 2. THE WINE is renowned nationwide for its precise management practices and comprehensive product lineup. Resident sommelier Tomoka Suzuki recommends wines from Hokkaido, as their popularity has been rising in recent years 3. A free shuttle bus runs between our store and the Toyoko resort

Tokyu Department Store HONTEN (Main store)

[東急百貨店 本店]

www.tokyu-dept.co.jp/honten/

📍 2-24-1 Dogenzaka, Shibuya-ku, Tokyo

☎ +81-(0)3-3477-3111 (switchboard)

🕒 ① B1-1F 10am-8pm / 2-6F, 8F, rooftop 10am-7pm / 7F Maruzen and Junkudo Shoten 10am-9pm / 8F Restaurants 11am-10:30pm (Last orders at 9:45pm)

🗓 Irregular holidays

🚶 5-min walk from Shibuya Sta. (JR, Tokyu, Metro, Keio lines) /

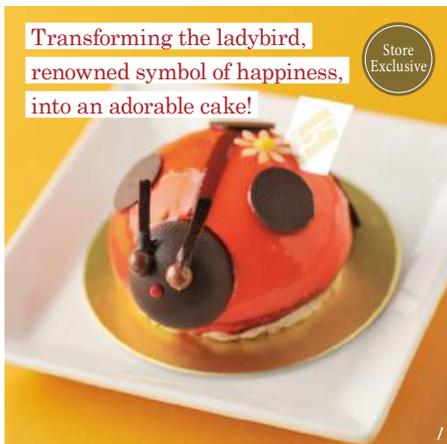
A shuttle bus service runs between the Main Store and the Toyoko Store

| Services offered |



Glittering with style sense! If you need a gift, here is the place to come!

Shibuya Hikarie ShinQs is the newest Shibuya landmark which houses a host of refined items across floors B3-5. Floor B2 hosts sweets, bakery items and wines, while Floor B3 offers a delicatessen and a natural foods market. The development of shops which are firsts for both Shibuya and the Kanto region is one of the store's key characteristics, meaning it's the perfect place to find fashionable souvenirs for that special person.



Transforming the ladybird, renowned symbol of happiness, into an adorable cake!



1. This exclusive and limited Coccinelle (605 yen) is from world-renowned patissier and chocolatier Sébastien BOUILLET 2. Strawberry parfaits and parfeilles (881 yen) from chocolatier and patissier DEL'IMMO are also exclusive to this store 3. The 2F passageway connects us with the Ginza Metro and JR Inokashira lines at Shibuya Sta.

Shibuya Hikarie ShinQs

[渋谷ヒカリエ ShinQs]

www.tokyu-dept.co.jp/shinqs/

📍 2-21-1 Shibuya, Shibuya-ku, Tokyo

☎ +81-(0)3-3461-1090 (switchboard)

🕒 ① 10am-9pm (Opening hours may vary between sections)

🗓 Irregular holidays

🚶 Directly connected to Exit 15 of Shibuya Sta. (Tokyu Toyoko,

Den-en-toshi, Tokyo Metro Fukutoshin lines) /

🚶 Accessible via the 2F passageway at Shibuya Sta. (JR, Metro

Ginza, Keio Inokashira lines)

| Services offered |



The basement food hall of this arty department store is for all your daily shopping needs!

The store's radical design firmly embodies our motto: "Adding creativity to everyday life." The "A" Building's B1 food floor is replete with select shops offering fresh ingredients and souvenir items from across the country. Its lineup also includes cherry-picked confectioners and bakeries.

1. Bon+Bonne anniversary's Icing Cookies (from 324 yen) are a product of a collaboration between Seibu and Minami Aoyama's Anniversary. 2. These mixed-vegetable fried-dough karinto chips (380 yen) are just one of the products offered by Azabu Karinto, a stylish establishment adept at fusing East and West. 3. Top-quality Polished-rice Sake SEN (4,104 yen for 720ml) is renowned for its fruity taste. 4. At the entrance, we will greet you with sounds and images.



Shibuya 渋谷

Seibu Shibuya

[西武渋谷店]

www.sogo-seibu.jp/shibuya/



〒21-1 Udagawa-cho, Shibuya-ku, Tokyo
☎ +81-(0) 3-3462-0111 (switchboard)

🕒 10am-9pm (Mon-Sat), 10am-8pm (Sun & holidays), "A" Bld. 8F & B2 Restaurant Arcade (11am-11pm - last orders vary between shops)

🗺️ Irregular holidays

🚶 2-min walk from the Hachiko Exit at Shibuya Sta. (JR, Keio, Tokyo Metro, Tokyu lines)

| Services offered |



These Deco Macarons (1,404 yen) consist of chocolate cream inside a raspberry, vanilla, chocolate, pistachio or orange ruski!



1
Area
Exclusive

This original shop will
add extra delight
to your treasured anniversaries





A world first!
A new GODIVA concept store
was born right here!



Coupe Chocolat (1,134 yen, takeout for 918 yen) consists of generous helpings of biscuits, cream and moose packed into a chocolate cup



Ikebukuro 池袋

Seibu Ikebukuro

[西武池袋本店]

www.sogo-seibu.jp/ikebukuro/



📍 1-28-1 Minami-ikebukuro, Toshima-ku, Tokyo
☎ +81-(0)3-3981-0111 (switchboard)
🕒 10am-9pm (Until 8pm on Sun & holidays) / 9F Rooftop "Meal and green aerial garden" 10am-10:30pm / 8F Restaurants 11am-11pm (From 10:30am on weekends & holidays) * Opening hours may vary between stores
🏠 No holidays
📍 A very short distance from Seibu Ikebukuro Sta. / 1-min walk from JR and other lines at Ikebukuro Sta.

| Services offered |



1. The ATELIER de GODIVA, with an eat-in area allowing you to enjoy sweets made exclusively in-store, is the only one of its kind in the world 2. Our "taste and buy" events held in the spirits section are proving popular. The photograph shows Choukaisen (1,728 yen for 720 ml), "delicious in a wine glass," which scooped the Gold Prize at the 2017 Japanese Sake Awards 3. And if you are spoilt for choice, ask a reliable Sweets Attendant! 4. Directly connected to Ikebukuro Station

The highlight of our store is the basement food hall, which spans three zones across the B2 floor

Whether in terms of scale or the sheer numbers of shops within, our two comprehensive food floors which span three zones in the North, Central and South Buildings are sure to have you amazed! The B1 South Zone's "Okazu Ichiba" Market, with its long lineup of household dishes, and the B2 floor's Seisen (Freshness) Club and Supermarket are forever overflowing with vibrant activity.

The Instagram-genic spot,
Zone 5 of the B1 floor



1



2

Store
Exclusive

Store
Exclusive

This palm-size Mini Baum Kuchen (1,512 yen for 4) comes with a lovely owl limited-edition package

Ikebukuro 池袋

Tobu Department Store Ikebukuro

[東武百貨店 池袋店]

www.tobu-dept.jp/ikebukuro/



📍 1-1-25 Nishi-ikebukuro, Toshima-ku, Tokyo
☎ +81-(0)3-3981-2211
🕒 10am-8pm / B2-3F, 6F (Zones 3-7), 9F, 10F
10am-9pm (except Sun & holidays) / "Spice" Restaurant Arcade
11-13F 11am-10pm, 14-15F 11am-11pm (until 10pm on Sun)
🏠 Irregular holidays
🚶 Directly connected to Ikebukuro Sta. (JR, Tobu-Tojo, Seibu-Ikebukuro, Tokyo Metro lines)

Services
offered



1. When the slicing of the Baum Kuchen begins at the front of CLUB HARIE B-studio, the Instagram women flock!

2. Fukuro-Geppei "Owl Mooncakes" (1,275 yen for 8) from Shinjuku Nakamura, only at Tobu Department store

Our basement food hall resembles an entire town—and it's ever-expanding!

This store boasts the largest sales area in the Kanto region, and naturally has a huge food area consisting of floors B1 and B2. In fact, this area is so lively that you'll feel there is scarce enough space to accommodate all the activity in Zones 1-11! Furthermore, autumn 2017 has seen the opening of a succession of new stores: Bakery Terrace, Sweets Market, DELI Market and Sake Market.

Tobu Department Store Funabashi

[東武百貨店 船橋店] www.tobu-dept.jp/funabashi/

📍 7-1-1 Honcho, Funabashi-Shi, Chiba

Highly popular at the Funabashi store are the peanut-filled monaka wafers (1,080 yen for 8) from NAGOMI-YONEYA, made in the shape of Chiba's specialty product.



Takashimaya Yokohama Store

[横浜タカシマヤ]

www.takashimaya.co.jp/yokohama/

🏠 1-6-31 Minami-saiwai, Nishi-ku, Yokohama-shi, Kanagawa

☎ +81-(0)45-311-5111

🕒 10am-8pm / Restaurant Arcade 11am-10:30pm

📅 Jan 1st

🚶 1-min walk from the West Exit of Yokohama Sta. (JR, Sotetsu, Tokyu Toyoko, Tokyu, Minatomirai, Yokohama Municipal Subway lines)



| Services offered |



Yokohama is popular among international tourists thanks to Chinatown, so we set up a Tax-free Counter next to the Information Center, located at the 1st Floor Main Entrance. It even comes with a currency exchange machine

The long-standing department store which often launches Yokohama brands

This store is not only a landmark at the West Exit of Yokohama Station, but is forever challenging itself to launch new Yokohama brands. Furthermore, 2014 saw the opening of AUDREY, a specialist confectionery store that offers sweets based on strawberries and chocolates specially selected from across the country. And as you can only buy these sweets at either this store or Nihombashi Takashimaya, you shouldn't be surprised to find long queues!

1. Glacia is one of AUDREY's (B1) popular products (1,080 yen for 8, 2,025 yen for 15) 2. This chestnut sweet KURUMICCO (1,134 yen for 8) from Kamakura Beniya on the B1 floor scooped the top prize at the 25th Kanagawa Prefecture Leading Confectioners Exhibition 3. This cake set (1,167 yen) comes courtesy of INODA COFFEE (6F), a famous Kyoto coffee shop of nationwide renown 4. The department store is a key landmark at the West Exit of Yokohama Station



The strawberry and chocolate sweets that attract long lines of female admirers!





Store Exclusive

The top-quality sake that you won't find anywhere else!

The department store complex with a richly-stocked basement food hall, and adjacent to the Yokohama Minato Mirai 21 district

Sogo Yokohama has been operating at the East Exit of Yokohama Station for over 30 years. Our department store complex encompasses food, fashion, sundries, restaurants, and even an art museum. The B2 food floor boasts around 200 outlets—including the eat-in corner—and also offers local gourmet specialties.



1. This top-quality sake named Yokohama Yume Seiki or "Yokohama Century of Dreams" (4,104 yen for 720ml) comes from Kanagawa's leading sake brewery KANEI BREWERY and is only available in Sogo Yokohama. 2. Take your pick from the local souvenirs including Kamakura's famous Hato (Pigeon) Sable (1,080 yen for 9) and Yokohama Harbour (1,426 yen for 8). 3. The store adjoins the Yokohama SKY Building and Yokohama PORTA on the east side of JR Yokohama Station

Yokohama 横浜

SOGO Yokohama

[そごう横浜店]

www.sogo-gogo.com



〒2-18-1 Takashima, Nishi-ku, Yokohama-shi, Kanagawa
 ☎ +81-(0)45-465-2111 (main switchboard)
 ⌚ 10am-8pm / 10F Restaurants "Dining Park Yokohama" 11am-11pm
 🗓 No holidays
 🚶 3-min walk from Yokohama Sta. East Exit (JR, Tokyu, Minatomirai, Keihin Express, Sotetsu, Yokohama Municipal Subway lines)

| Services offered |



Drop in while seeing the sights of Koedo Kawagoe!

Founded in 1939, this store stands in CREAMALL, the shopping arcade within Kawagoe's Koedo area, famous for its wide collection of well-preserved Edo storehouses. As the only department store in the city, Maruhiro is your trusted ally when it comes to selecting souvenirs. You should definitely check out our highly-rated rooftop amusement park and Ferris wheel, which will take you right back to the Showa era (1926-1989).

Saitama 埼玉

Maruhiro Department Store

[丸広百貨店川越本店]

www.maruhiro.co.jp/



〒2-6-1 Shintomi-cho, Kawagoe-shi, Saitama
 ☎ +81-(0)49-224-1111 (switchboard)
 ⌚ 10am-7pm
 🗓 Irregular holidays
 🚶 4-min walk from Seibu line Hon-Kawagoe Sta. / 7-min walk from Kawagoe Sta. East Exit (Tobu, JR lines)

| Services offered |



Traditional Soka Senbei rice crackers made from 100% Japanese rice!



1. Aoi no Kura, Oku no Hosomichi and Hanatsuzure are among Saitama's famous Soka Senbei rice crackers (2,160 yen, 8 types, 64 bags). There are eight flavors to choose from, with each being named after a verse from the poet Matsuo Basho. 2. A box of Koedo no Kari (994 yen for 8), a superb and aesthetic confectionery product from the long-standing store Kameya, contains both matcha and vanilla cream flavors. 3. We also have a famous—and rare—rooftop amusement park!



Get your hands
on renowned
Mito sweets associated
with the local plum haven!

1. Famous sweets from local confectioner Asakawa Seika. From the left we have: Yoshiwara Denchu cakes, familiar to locals since the Edo period (648 yen for 8), Mito no Ume "The Mito Plum" (389 for 4) and more 2. 2017 marks the second year that the new local winery Domaine MITO has shipped its Mito Rouge Koibuchi Early Steuben 2017 (2,700 yen for 750ml). * This product is only available at certain times throughout the year 3. The building has a modern feel



The only department store in the prefecture — and with a 110-year history!

Keisei department store, which reopened in a new building in 2006, currently boasts a shopfloor area of 34,000 square meters. The B1 floor contains over 80 shops. We stock famous local sweets and regional sake, so why not drop in here after doing some sightseeing at Kairakuen, one of Japan's Three Great Gardens?

Ibaraki 茨城

KEISEI Department Store

[京成百貨店]

www.mitokeisei.co.jp/



- 🏠 1-6-1 Izumi-cho, Mito-shi, Ibaraki
- ☎ +81-(0)29-231-1111 (switchboard)
- 🕒 B1-7F 10am-7:30pm / 8F Specialty Store Floor 10am-9pm / 9F Restaurants 10:30am-11pm (certain shops open from 11am-10pm)
- 📅 Irregular holidays
- 🚗 5-min taxi ride from the North Exit of JR Mito St./ 7-min via Bus 4 or 5 (get off at Izumi-cho 1-chome Bus Stop)/ 17-min walk from Mito Sta.

| Services offered |



COLUMN

Food Culture in Japan

| ② Kanto / Koshinetsu Areas |

Long live Edo era food culture and new-style port towns

In Kanto, the refined "Edomae" Tokyo-style culture is embodied by the food. One aspect of Tokyo-style culture is the notion that "speed is stylish." The kanji characters for the word "Edomae" literally mean "before the city of Edo," and the fish for Edomae sushi were once literally caught in front of Edo City, in the present Tokyo Bay. Back in the day, people thought it was fashionable to eat quickly-made fresh sushi in snappy fashion and then return home in an instant. In Japan, we say that food which takes little time to spoil "runs away quickly." One such food is green vegetables, which include the Japanese mustard spinach added to the soba both loved and frequently enjoyed by Tokyo-ites. Such vegetables are still cultivated on the outskirts of Tokyo today, and continue to support the city's food culture. Next to Tokyo, we have Yokohama City, a port town in Kanagawa prefecture with a deep connection to western civilization, triggered by the collapse of the Edo regime in 1868. Here, western culture is very much alive, and yet almost counter-intuitively, the abundance of "modern" style western food and sweets gives off a rather classic atmosphere.

Soba may be a regular everyday dish in Kanto, but its history is as profound as that of sushi and tempura. Soba dishes that serve the noodles and soup separately, such as Mori Soba and Zaru Soba, are firm favorites in the Kanto region especially.





Hokuriku / Chubu Area



THE DEPA-CHIKA BOOKLET

Hokuriku/ Chubu *Areas*

The Chubu area encompasses Nagoya, Japan's third largest city. As if in contrast to the historic Nagoya Castle, several symbols of modernity lie in various locations across the city. The neighboring area of Shizuoka plays host to another Chubu gem: Mount Fuji, now a World Heritage Site. And if you cut across Honshu to the north, you reach the Hokuriku area, fronted by elegant Kanazawa city, which has been dubbed "the land which yields one million koku units of rice."



Shizuoka # WorldHeritageSite
Fujisan # MihonoMatsubara



Gifu # WorldHeritageSite
Shirakawago



Nagoya
SCMaglev



Kanazawa # Tsuzumimon
BeautifulTrainStations



Kanazawa
HigashiChayagai



NagoyaStation
Nanachan

If you're after the latest confectionery, leave it to us! The department store with significant female approval!

This large-scale department store is located inside JR Central Towers. There are several exclusive products on offer, such as the ogura butter-flavored popcorn from Garrett Popcorn Shops*. Starting with Tenmusu, the rice ball with tempura filling, food floors B1 and B2 are packed with Nagoya foods and sweets, and offer a lineup of shops ranging from the well-established to the cutting-edge.

Nagoya 名古屋

JR Nagoya Takashimaya

[ジェイアール名古屋タカシマヤ]
www.jrtakashimaya.co.jp/



🏠 1-1-4 Meieki, Nakamura-ku, Nagoya-shi, Aichi
☎ +81-(0) 52-566-1101
🕒 10am-8pm / Takashimaya GATE TOWER MALL
10am-9pm
📅 Irregular holidays
🚶 Directly connected to Nagoya Sta. (Jr, Meitetsu, Kintetsu and other lines)

| Services offered |



The buttery popcorn taste, embodying ogura's trademark soft sweetness, gently captivates your entire mouth



1. The canned New Nagoya Gold Ogura Butter flavor (4,000 yen per gallon, 1,650 yen per quart), available from Garrett Popcorn Shops*, is exclusive to JR Nagoya Takashimaya
2. Jiraiya's Tenmusu (681 yen for 5) 3. A short walk from JR Nagoya Station



Monaka wafers in the shape of the renowned Ogura Toast!



The place to encounter the best famous confectionery, ranging from local Nagoya gems to international names!

The store renewal project was completed on October 4th 2017, and involved the opening of four internationally-renowned western confectioners including JEAN-PAUL HÉVIN – the first time such brands have appeared in Nagoya. We also have a comprehensive Japanese Confectionery Zone, replete with such names as Kasho HANAKIKYO, famed innovator in the field of Japanese sweets, and Kayuan, which houses products from all the country's leading sweet-makers.

Nagoya 名古屋

Nagoya Sakae Mitsukoshi

[名古屋栄三越]
nagoya.mitsukoshi.co.jp/



🏠 3-5-1 Sakae, Naka-ku, Nagoya-shi, Aichi
☎ +81-(0)52-252-1111 🕒 10am-7:30pm
📅 Jan 1st, Jan 2nd, Irregular holidays
🚶 Connected via underground passage to Sakae Sta. (Nagoya Municipal Subway Higashiyama and Meijo lines), and Sakae-machi Sta. (Meitetsu Seto Line)

| Services offered |



* It is not possible to convert Japanese yen into foreign currency



1. Kasho HANAKIKYO's toast-shaped monaka wafers (1,201 yen for 6). Daub with coarse anko (adzuki bean paste) and anko-butter fillings, and enjoy 2. hanafuru's Parachutes Cold Pressed Juice (from 1,080 yen for 500ml). 8 different flavors to suit your needs! 3. Easy access via our underground street



From the biggest department store in the country comes the number one "food zone" in Japan!

The "Gochiso Paradise" area, located on floors B1 and B2 of the Main Building, was designed with the aim of making your everyday meal table more delicious and more fun! Here is where you can find 150 food brands under one roof, including well-known shops, traditional stores, Western and Japanese confectioners, household dishes and fresh foods. The B2 floor also boasts the specialist ingredient store "Table Plus," which was modeled on the Parisian landscape.

Nagoya 名古屋

Matsuzakaya Nagoya

[松坂屋名古屋店]

www.matsuzakaya.co.jp/nagoya/



📍 3-16-1 Sakae, Naka-ku, Nagoya-shi, Aichi
☎ +81-(0) 52-251-1111 (switchboard)
🕒 B2-3F 10am-8pm (4-8F until 7:30pm)/ 9F Restaurant Arcade 11am-9pm (10F until 10pm)

* Opening hours may vary between floors
🗓 Jan 1st 🚶 Directly connected via underground passage from Exits 5 and 6 of Yaba-cho Metro Sta./ 5-min southward walk from Sakae Metro Sta.

| Services offered |



Ebi sembei
(shrimp-flavored
rice crackers):
gleaming in gold
and richly-scented

Area
Exclusive



1. This golden package, associated with Bankaku Sohonpo (918 yen for 10), is sold only in Nagoya. 2. We are packed with famous Nagoya products, such as Hitsuabushi (3,570 yen) from Atsuta Horaiken, renowned griller of high-quality eels. 3. Spring 2016 saw the completion of a store renewal project spanning roughly five years.



Great teas, great sweets,
famous local products!
The outstanding
select products
just keep on coming!

The department store adjoining Shizuoka Station! If you're looking for Shizuoka souvenirs, here is the place to come!

This store is directly connected to JR Shizuoka Station. Suruga no Kuni Sansandokoro, located within our basement food hall, focuses on famous Shizuoka sweets and local products, but also offers an abundant lineup of fresh food, household dishes, bakery items, and Western and Japanese spirits.

Shizuoka 静岡

Matsuzakaya Shizuoka

[松坂屋静岡店]

www.matsuzakaya.co.jp/shizuoka/



📍 10-2 Miyuki-cho, Aoi-ku, Shizuoka-shi, Shizuoka
☎ +81-(0) 54-254-1111
🕒 10am-7:30pm/ B1-1F 10am-8pm/ Main Bldg. 8F Restaurant Arcade 11am-10pm

🗓 Jan 1st 🚶 3-min walk from JR Shizuoka Sta. North Exit (directly connected via underground passage)

| Services offered |



1. Shizuoka proudly produces the largest volume of green tea in Japan. In "Suruga no Kuni Sansandokoro" on the B1 floor of the Main Building you can find a healthy selection of famous Shizuoka cakes and souvenirs, starting with green tea. 2. These OWADA broiled eels are another product synonymous with Shizuoka. 3. As we adjoin Shizuoka Station, you can easily drop in here during your travels.



A leading area
for Japanese sake
There are tonnes
of Ishikawa sake products
in-store!

Bringing together a massive collection of local Ishikawa and Kanazawa flavors and popular shops from across Japan

Welcome to the leading department store in the Hokuriku area. The Kanazawa Food Paradise section in the basement food hall houses over 70 specialty stores, including several quintessential Kanazawa eateries such as Shiba-zushi, famed for selling the local Sasa-zushi. Meanwhile, our spirits section is overflowing with local products. We also have a large collection of domestic and international cosmetic brands!

Kanazawa 金沢

KOHRINBO DAIWA

[香林坊大和]

www.daiwa-dp.co.jp



📍 1-1-1 Kohrinbo, Kanazawa-shi, Ishikawa

☎ +81-(0)76-220-1111

🕒 10am-7:30pm / 8F Restaurant Arcade 11am-10pm

🗓 Irregular holidays

🚏 10-min from JR Kanazawa Sta. East Exit by Kohrinbo-bound bus (Opposite the Kohrinbo Bus Stop)

| Services offered |



Area Exclusive



1. Our spirits section boasts around 70 types of select Ishikawa sake. Numerous sakes from Kaga and Noto join local Kanazawa sake in our vast lineup. 2. Shiba-zushi's triple flavor Sasa-zushi (1,069 yen for 10 pieces). Please enjoy this local food which is seemingly ever-present at Kanazawa festivals! 3. We are situated on Hyakumangoku-dori St., which runs through the city center

COLUMN

Food Culture in Japan

| ③ Hokuriku / Chubu Areas |

A treasure trove of delicious cheap food: The refinement of Nagoya and Kanazawa

The food culture of Nagoya, Japan's third largest city and cradled by the Chubu Area, is rather distinct. Nagoya is basically a treasure trove of delicious cheap food, commonly known as "Nagoya meshi." As the people here like full-bodied flavors, miso is used in a variety of local dishes, among which *miso katsu* (pork cutlets), *miso nikomi udon* (miso-simmered udon noodles) and *miso oden* (various foods stewed in a thin soy soup) are particularly famous. The city is also well-known for its piquant fried *kara-age* chicken wings, *ankake* spaghetti with a viscous spicy sauce, and *kishimen*, a type of flat and soft noodle.

And if Nagoya is a treasure trove of delicious cheap food, then Hokuriku is surely a treasure trove of elegance, epitomized by that famed "symbol of a million units of rice": Kanazawa in Ishikawa prefecture. With its "Kaga vegetables" cultivated since ancient times, as well as sophisticated confectionery and famous sake, the area exudes an elegance akin to that of Kyoto.

Ogura Toast is a type of toast daubed in the Ogura adzuki bean paste normally used in confectionery. Even the local coffee shop culture helps display such unique Nagoya innovations for you to enjoy.



Kyoto # Pagoda
Toji



Kansai / Chugoku Area



THE DEPA-CHIKA BOOKLET

Kansai / Chugoku *Areas*

The Kansai area is popular for its Big 3 Cities spread across three prefectures: Kyoto, Osaka and Kobe. Osaka, with its unique flashy advertising boards and shop signs, is completely different to Kyoto. The port city of Kobe, meanwhile, is worth checking out for its exoticness. There are also tons of sightseeing spots to be enjoyed in Nara and Wakayama. Meanwhile, the Chugoku Area plays host to Setouchi, which has been dubbed "the Japanese Aegean Sea."

Kobe # NightView
KobePortTower



Nara # Daibutsu
Todaiji # Wakayama
AdventureWorld



Okayama
Kurashiki



Osaka
Dotonbori

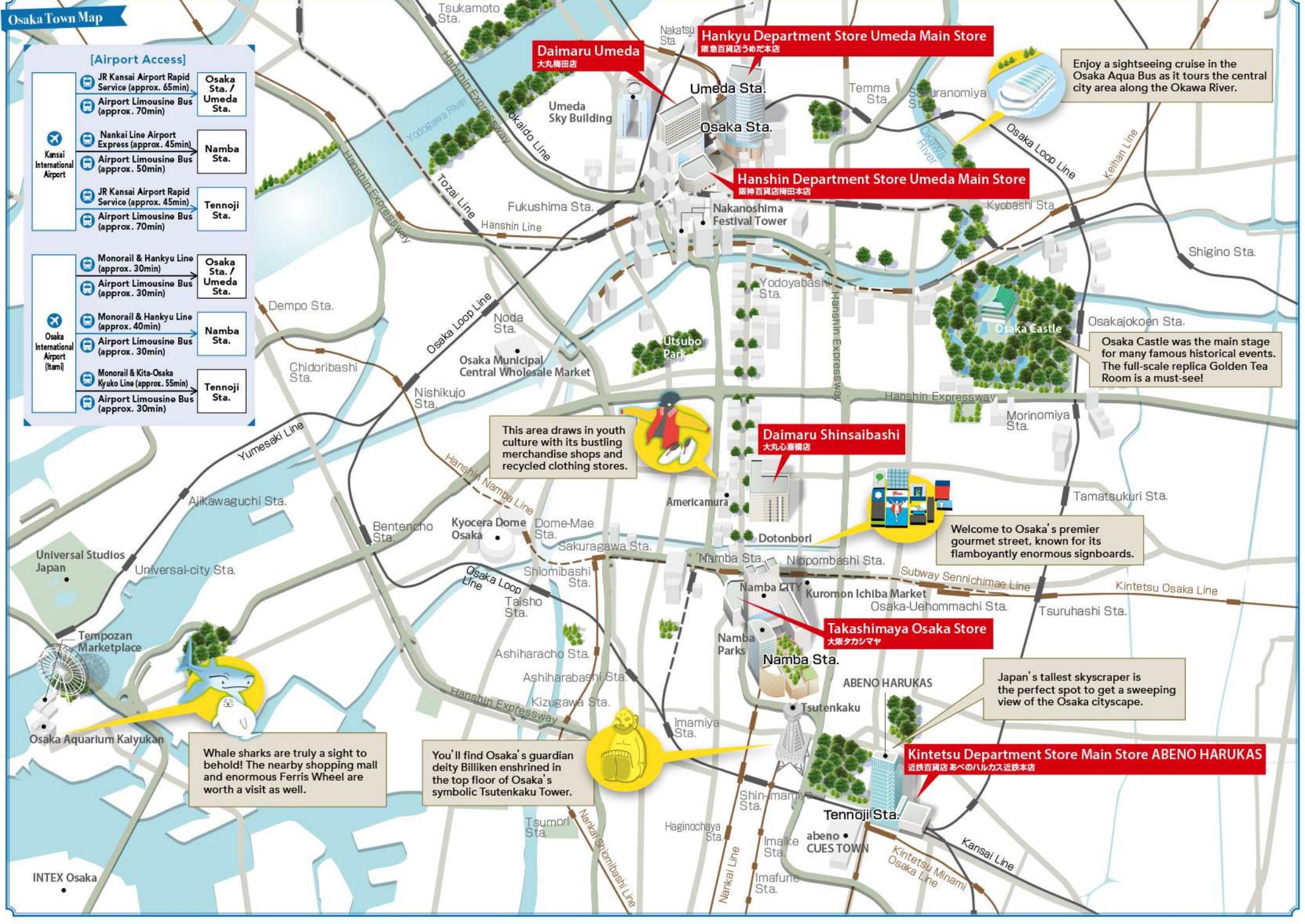


Kyoto # FushimiInari
SenbonTori

©Osaka Convention & Tourism Bureau

[Airport Access]

 	JR Kansai Airport Rapid Service (approx. 65min) → Osaka Sta. / Umeda Sta.
	Airport Limousine Bus (approx. 70min) → Osaka Sta. / Umeda Sta.
 	Nankai Line Airport Express (approx. 45min) → Namba Sta.
	Airport Limousine Bus (approx. 50min) → Namba Sta.
 	JR Kansai Airport Rapid Service (approx. 45min) → Tennoji Sta.
	Airport Limousine Bus (approx. 70min) → Tennoji Sta.
 	Monorail & Hankyu Line (approx. 30min) → Osaka Sta. / Umeda Sta.
	Airport Limousine Bus (approx. 30min) → Osaka Sta. / Umeda Sta.
 	Monorail & Hankyu Line (approx. 40min) → Namba Sta.
	Airport Limousine Bus (approx. 30min) → Namba Sta.
 	Monorail & Kita-Osaka Kyuko Line (approx. 55min) → Tennoji Sta.
	Airport Limousine Bus (approx. 30min) → Tennoji Sta.



Daimaru Umeda
大丸梅田店

Hankyu Department Store Umeda Main Store
阪急百貨店うめだ本店

Hanshin Department Store Umeda Main Store
阪神百貨店梅田本店

Daimaru Shinsaibashi
大丸心斎橋店

Takashimaya Osaka Store
大塚タカシマヤ

Kintetsu Department Store Main Store ABENO HARUKAS
近鉄百貨店あべのハルカス近鉄本店

Enjoy a sightseeing cruise in the Osaka Aqua Bus as it tours the central city area along the Okawa River.

Osaka Castle was the main stage for many famous historical events. The full-scale replica Golden Tea Room is a must-see!

Welcome to Osaka's premier gourmet street, known for its flamboyantly enormous signboards.

Japan's tallest skyscraper is the perfect spot to get a sweeping view of the Osaka cityscape.

This area draws in youth culture with its bustling merchandise shops and recycled clothing stores.

Whale sharks are truly a sight to behold! The nearby shopping mall and enormous Ferris Wheel are worth a visit as well.

You'll find Osaka's guardian deity Billiken enshrined in the top floor of Osaka's symbolic Tsutenkaku Tower.



The store adjoining JR Kyoto Station is loaded with local souvenirs

As we are directly connected to Kyoto station and super-accessible, you can consider our department store the literal gateway to Kyoto! And you will want to focus on the numerous products which make use of the iconic Kyoto ingredient of matcha (powdered green tea)! We have lots of products that will make for perfect souvenirs including MALEBRANCHE, Rakumi Kyoto's matcha sweets, and Marukyu Koyamaen's Uji Matcha.

Kyoto 京都

JR KYOTO ISETAN

[ジェイアール京都伊勢丹]

kyoto.wjr-isetan.co.jp.e.do.hp.transer.com/



🏠 Higashi-Shiokoji, Shiokoji-Sagaru, Karasuma St., Shimogyo-ku, Kyoto-shi, Kyoto
☎ +81-(0)75-352-1111

🕒 10am-8pm/ Restaurant Arcade 11am-10pm/ Open View Restaurants 11am-11pm (Last order times vary between shops)

📅 Irregular holidays

📍 Directly connected to Kyoto Sta. (JR, Kintetsu, Kyoto Municipal Subway lines)

| Services offered |



The OKOICHA (Strong tea) LANGUE DE CHAT contains only the most strictly selected green tea!

Area Exclusive



Store Exclusive



1. MALEBRANCHE's OKOICHA (Strong tea) LANGUE DE CHAT "CHA no KA" is exclusive to Kyoto only (681 yen for 5 bags) 2. Rakumi Kyoto's Matcha Sweet Potato (216 yen) is limited to JR Kyoto Isetan! 3. Marukyu Koyamaen's Matcha - "Aoarashi" (864 yen for 40g) contains Uji Matcha from the Kyoto area - which harmonizes profound and astringent flavors



Giving popular chocolate cakes a Kyoto twist with matcha flavor!

Store Exclusive

Directly connected to two stations and super-easy to access, Daimaru's ever-changing daily events are a must-see!

Our B1 floor, known as "Gochiso Paradise," adjoins Karasuma Station. There are a host of colorful events on a daily basis, such as the blue fin tuna slice up sale and the special sales for western sweets. In 2014, the outer wall running along Shijo-dori Avenue underwent its first renovation in half a century, and is also well worth admiring.

Kyoto 京都

Daimaru Kyoto

[大丸京都店]

www.daimaru.co.jp/kyoto/



🏠 79 Tachirinishi-machi, Takakura Nishi-iru, Shijo-dori, Shimogyo-ku, Kyoto-shi, Kyoto

☎ +81-(0)75-211-8111 (switchboard)

🕒 10am-8pm/ 8F Restaurants and neighboring shops 11am-8pm (last orders at 7:30pm) 📅 Jan 1st

🚶 1-min walk from Hankyu Kyoto Line Karasuma Sta. (Directly connected via underground passage)/ 2-min walk from Kyoto Municipal Subway Shijo Sta.

| Services offered |



2



3

1. TIGRESSE matcha from GATEAU FESTA HARADA (810 yen for 3) features Uji Matcha from the Kyoto vicinity, and is exclusive to Daimaru Kyoto 2. The renowned Japanese tea shop Fukujuen has a resident tea instructor ready to welcome you, making it possible to learn about tea while you taste! 3. Tax-free shops in-store!

Takashimaya Kyoto Store

京都タカシマヤ
www.takashimaya.co.jp/kyoto/store_ information/



52 Nishi-iru, Shin-cho, Kawaramachi, Shijo-dori, Shimogyo-ku, Kyoto-shi, Kyoto
☎ +81-(0)75-221-8811

🕒 10am-8pm/ Restaurant Arcade 11am-9:30pm (Last order times vary between shops)
📅 Jan 1st

📍 Directly connected to Hankyu Kawaramachi Sta./ 5-min walk from Keihan Gion-shijo Sta.

| Services offered |



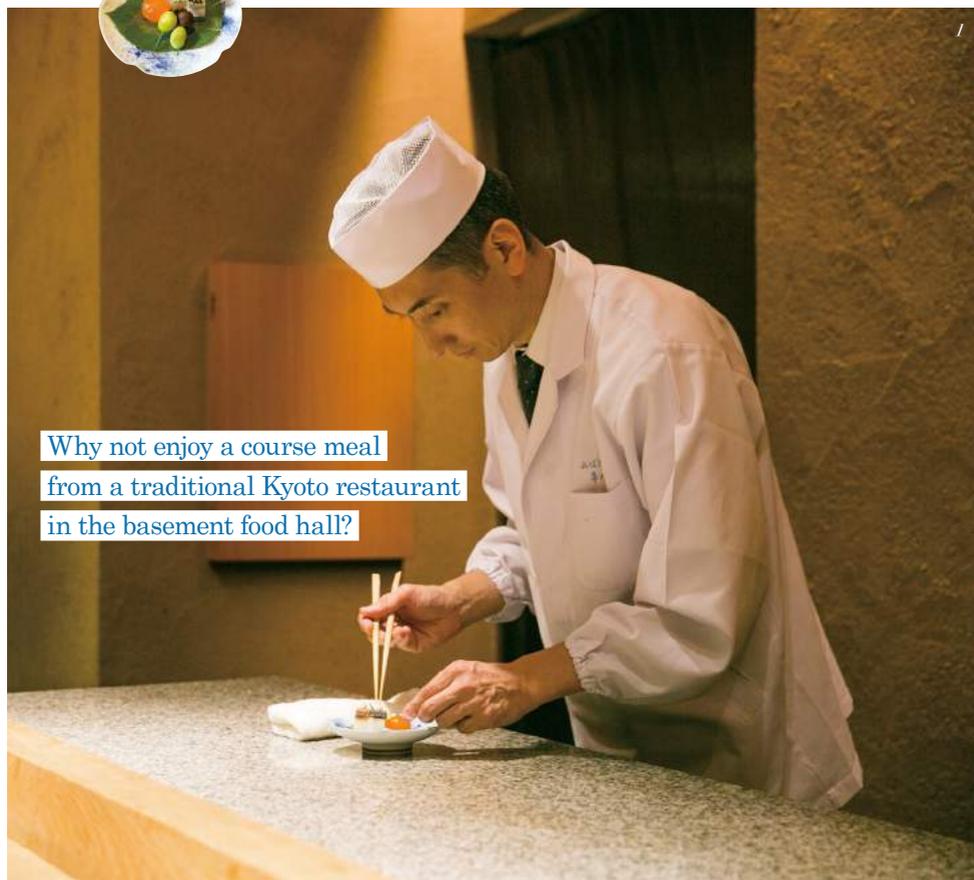
On this day, Rakuho's traditional restaurant, Yamabana Heihachi-jaya (Teahouse), made an appearance in-store. The seasonally-themed presentation makes the food seem yet more delicious! The Rikyu Kaiseki lunch is available for 5,400 yen



A gourmet food floor which gives you something new every time you visit!

Our store offers specially selected items from across the country via both daily and weekly promotions. Whether its our "Kyo no Aji Dokoro" Eat-in Corner, where traditional Kyoto restaurants present their dishes in weekly rotation, or our seasonal cake corner Kyo-kasho (Masters of the Kyoto confectionery), which allows you a free choice of elaborate cakes, our various themed corners will have you itching to visit us again and again.

1. Enjoy conversation with the chefs at the counter seats! 2. Witness a full lineup of fresh seasonal Japanese cakes in our Kyo-kasho 3. HONDA MISO HONTEN is offering this "Ookini" bowl of miso soup package – with an "ookini" inscription (1,080 yen for 5). In local Kyoto dialect, "ookini" means "thank you". The product is exclusive to Kyoto Takashimaya 4. Directly connected to Hankyu Kawaramachi Station



Why not enjoy a course meal
from a traditional Kyoto restaurant
in the basement food hall?



Always just-made!
The famous manju
bean jam buns!

The department store inside the station which simply pulls in local food customers

We are directly connected to JR Osaka Station, and a great many local customers step through our doors. The food area on floors B1 and B2, named "Gochiso Paradise," boasts a fine array of products ranging from fresh foods and household dishes to nice sweets. Meanwhile, our spotlight-grabbing eat-in corner allows you to freely enjoy the fine flavors developed by local Osaka restaurants.

Umeda 梅田

Daimaru Umeda

[大丸梅田店]

www.daimaru.co.jp/umedamise/



🏠 3-1-1 Umeda, Kita-ku, Osaka-Shi, Osaka

☎ +81-(0) 6-6343-1231 (switchboard)

🕒 B2-9F 10am-8:30pm (until 9pm on Fri & Sat)/ 10-13F, 15F 10am-8pm/ 14F Restaurants 11am-11pm

📅 Jan 1st

🚶 1-min walk from JR Osaka Sta./ 6-min walk from JR Kita-Shinchi Sta./ 2-min walk from Umeda Sta. (Hanshin and Metro lines)/ 8-min walk from Higashi-Umeda Metro Sta./ 4-min walk from Nishi-Umeda Metro Sta./ 3-min walk from Hankyu Line Umeda Sta.

| Services offered |



1. These Daimaru manju have the kanji character "Dai," or "big," impressed upon them. They are made in-house, so you can always enjoy them at their freshest! 2. Why not eat in at TsuruTonTan TOP CHEFS, an udon shop renowned for Kansai-style fish stock soup? Try some Hakata Mentaiko Udon for 1,250 yen 3. Directly connected to JR Osaka Station via a footbridge



A charming lineup which appeals to both sexes and all ages!

This long-standing department store originally opened its doors in 1726. The food section is located on floor B2 of the North Building, and offers products ranging from Western and Japanese confectionery to household dishes and fresh foods. It has a very well-balanced selection appealing to the culinary desires of people across the age spectrum. Furthermore, Shinsaibashi Marche, the market which runs each Saturday afternoon, has earned sterling reviews for its fresh, high-quality fruits.

Shinsaibashi 心齋橋

Daimaru Shinsaibashi

[大丸心齋橋店]

www.daimaru.co.jp/shinsaibashi/



🏠 1-7-1 Shinsaibashi-suji, Chuo-ku, Osaka-shi, Osaka

☎ +81-(0) 6-6271-1231 (switchboard)

🕒 North Bldg. 10am-8pm/ Restaurant Floor 11am-10pm/ South Bldg. 10:30am-9pm

📅 Jan 1st

🚶 Directly connected via underground passage to the South-North and South-South Exits of Shinsaibashi Metro Sta.

| Services offered |



Freshly-stocked eels are cooked
on the same day by highly-skilled chefs



1. The Akasaka Fukinuki "Una-Ju" Grilled eel over rice (2,484 yen). You can buy it on floor B2, or enjoy it on-site in the 13F restaurant area

2. Shinsaibashi Marche opens every Saturday from 12pm on the 1F of the North Bldg., offering a host of Japanese fruits and vegetables 3. Shop gracefully in our stately art déco building

Our demonstration sales
are sure to wet your appetite!



Takohachi's takoyaki (562 yen for 8) are thick and sticky on the inside and crispy on the outside. Feel free to feast upon them in the designated eat-in space just in front of the shop

Namba 難波

Takashimaya Osaka Store

[大阪タカシマヤ]

www.takashimaya.co.jp/osaka/store_information/index.html

📍 5-1-5 Namba, Chuo-ku, Osaka-shi, Osaka

☎ +81-(0) 6-6631-1101

🕒 10am-8pm (until 8:30pm on Fri & Sat)/

Namba Dining Maison 11am-11pm

🗓 Jan 1st

🚶 Directly connected to Namba Sta. (Municipal Subway, Nankai lines) and Osaka-Namba Sta. (Hanshin, Kintetsu lines)

| Services offered |



1. Takohachi: where you can watch takoyaki being made through the glass
2. Soba-zushi from DOUTONBORI IMAI (648 yen). Salad-wrapped soba makes for healthy eating!
3. These Keshi-mochi poppy rice cakes (908 yen for 6) come courtesy of Sakai's long-standing confectioner Kojimaya. Enjoy these rice cakes filled with strained bean paste and sprinkled with poppy seeds!
4. We run our store at the gateway to Osaka!

A host of Osaka-style gourmet ... united on a single floor!

This department store is a landmark of Osaka's Namba area. The B1 food floor is packed with shops giving off a local feel, including confectioners and famous Osaka products such as takoyaki octopus balls. We also have many shops selling bento lunchboxes, which are ideal takeout items for you to enjoy back at your hotel.

A cake teeming
with fruits emblematic
of the season!



1



3



2

Japanese apple-flavored Butter Sable (972 yen for 6). Almond cream, Japanese apple jam and apple slices placed on a sable base and duly baked!



4

1. FOUNDRY's almond tart, made with astringent Japanese chestnuts (692 yen). A shortcake consisting of Hokkaido's Furano Melon and Lake Akan Dairy Farm products (713 yen) 2. GRANDE Calbee's Potato Beat (right, 540 yen for 4 bags) and UHA Mikakuto's cororo (left, 540 yen for 8) 3. The inevitably eye-catching "Sweets Street." 4. The department store with the biggest collection of brands in Kansai!

A treasure house of limited items and collaboration goods which can only be found here!

Within "Sweet Street" on our B1 floor, you can find a host of premium sweets developed in conjunction with leading confectioners. Whether its "cororo" gummy candy which tastes exactly like fruit, or the "GRANDE Calbee" potato chips with their particular ingredients just for adults, there are masses of exclusive items here that will definitely make for perfect souvenirs.

Umeda 梅田

**Hankyu
Department Store
Umeda Main Store**

【阪急百貨店うめだ本店】
www.hankyu-dept.co.jp/fl/english/



〒8-7 Kakuda-cho, Kita-ku, Osaka-shi, Osaka
☎ +81-(0) 6-4361-1381
🕒 Sun-Thu 10am-8pm/ Fri & Sat 10am-9pm
🗓 Jan 1st
🚶 2-min walk from JR Osaka Sta. and Umeda Metro Sta./ 3-min walk from Hankyu Umeda Sta.

Services offered |



Hanshin Department Store Umeda Main Store



[阪神百貨店梅田本店]

www.hanshin-dept.jp/hshonten/english/

📍 1-13-13 Umeda, Kita-ku, Osaka-shi, Osaka
☎ +81-(0) 6-6345-1201

🕒 10am-8pm (opening hours may vary between day and floor)

🗓 Irregular holidays

🚶 3-min walk from JR Osaka Sta./ 1-min walk from Hanshin Umeda Sta./ 2-min walk from Umeda Metro Sta.

| Services offered |



Buy an ikayaki for just 152 yen. The base flavored with a secret fish stock recipe is the ideal match for the profound-tasting squid. And as the chefs are well used to long lines of customers, they can put this recipe together skillfully and speedily, meaning you won't need to wait for long!

The people's department store which introduces you to everything you want to eat!

The Hankyu Food Hall on the B1 floor boasts around 180 shops, with frequent demonstration sales, tasting sessions and delectable scents that come at you from left, right and center. From the 8,000-a-day top-selling Ikayaki grilled squid from "Hanshin's Famous Ikayaki" to the "551 HORAI" pork dumplings, you can freely enjoy numerous variants of Osaka soul food!

1. Our ikayaki grilled squid is almost synonymous with Hanshin Department Store
2. 551 HORAI's Nikuman Dumplings are available on demonstration sale in-store (170 yen)
3. This Katashimo Winery "taco-cham" sparkling wine (2,376 yen for 720ml) is the perfect partner for takoyaki (grilled octopus balls). Our wine section is popular for its unique select brands and sheer variety of tasting opportunities
4. We are easily accessible from both Osaka and Umeda Station.



8,000 pieces a day!

The famous Hanshin product

you absolutely want to eat!

Brimful of brands and flavors exclusive to ABENO HARUKAS!

Our department store is the centerpiece of "ABENO HARUKAS," the tallest skyscraper in Japan. Floors B1 and B2, known as "Abeno Food City," house such establishments as POIRE Entrée, Kasho Asada and Inoichi, and offer you several sweets and thin-cut rice cakes (okaki) that were previously unavailable in department stores. You really ought to check out the tastes and flavors exclusive to ABENO HARUKAS Store!

1. POIRE Entrée's Fruit Sherbet (from 702 yen) 2. Kasho Asada's Fruit Daifuku Sweet (281 yen) 3. Staff with fine smiles are ready to greet you at Kitakei, renowned for its seasonal fruits 4. Inoichi, which runs its main store inside Osaka's Tengachaya restaurant, offers these Ippon Teyaki (1,080 for 7) 5. We adjoin Kintetsu Osaka-Abenobashi Sta.



4



5

Abeno 阿倍野

Kintetsu Department Store Main Store ABENO HARUKAS



[近鉄百貨店 あべのハルカス近鉄本店]
abenoharukas.d-kintetsu.co.jp/

〒1-1-43 Abenosuji, Abeno-ku, Osaka-shi, Osaka
☎ +81-(0) 6-6624-1111 (switchboard)

🕒 B2-3.5F 10am-8:30pm/ 4-11F 10am-8pm/
12-14F "ABENO HARUKAS Dining" Restaurant
Arcade 11am-11pm/ B2F "ABENO Ichiba Shokudo" 10am-10pm

📅 Jan 1st

📍 Just outside the West Ticket Gate of Tennoji Metro Sta. / 1-min walk from the Central Ticket Gate of JR Tennoji Sta. / Just outside the West Ticket Gate of Kintetsu Osaka-Abenobashi Sta.

Services offered |



POIRE Entrée's Petit a Petit, Fraises (864 yen for 10). The strawberry-flavored Petit Chou a la Crème is exclusive to ABENO HARUKAS



Store Exclusive

Area Exclusive



1

*Please note that ice-creams are only sold during April-September. The availability of certain fruits is also dependent on the season.

Fruit-based sweets make for great Instagram pics!



2

We have all the items you've been waiting for, including those which make the locals most proud: Nara's famous cakes and regional sake

As we are located fairly near to Heijo Palace, a major tourist hotspot, we are renowned for our locally-flavored select products which are of equal value to visitors and locals alike. We also showcase shops and products that embody Nara, such as Honke Kikuya with its 400 years of local history, and a spirits section teeming with Nara products.

Nara 奈良

Kintetsu Department Store Nara

[近鉄百貨店 奈良店]

www.d-kintetsu.co.jp/store/nara

🏠 2-4-1 Saidaiji Higashi-machi, Nara-shi, Nara

☎ +81-(0) 742-33-1111

🕒 10am-8pm

🗓 Jan 1st, Irregular holidays

🚶 3-min walk from Kintetsu Yamato-Saidaiji Sta. North Exit



| Services offered |



This leading confectioner has been in business for over 400 years



1. Honke Kikuya's Oshiro no Kuchimochi "Castle Rice Cakes" (701 yen for 6) make use of the highest-quality azuki beans. 2. A spectacular lineup of Nara sake awaits you in our spirits section. If you find yourself spoiled for choice, please do not hesitate to ask the staff! 3. We are located within the "narafamily" complex, which lies near Kintetsu Yamato-Saidaiji Station.

Thick and sweet!

Raise a toast with your glass of plum liquor!



We have specialist advisers to help you select the sake you want!

Our Kishu-ji Section on floor B1 is where we stock our specially-selected famous products from Wakayama. Our spirits corner is especially impressive, with a sake expert, shochu adviser and beer taster all on hand to offer specialist advice on differences in taste and flavor. These professionals will naturally recommend products which perfectly match your tastes.



1. Wakayama is well-known for plum production, which means that plum liquor, such as Beni Nankou "Crimson Plum Liquor" (2,057 yen for 720ml), is par for the course! Its sweet and easy-to-drink qualities make it particularly appealing to women. 2. Adjoins JR Wakayama Station. 3. We have a full lineup of confectionery too, featuring these Plum Sable from Shochikudo (1,080 yen for 24)

Wakayama 和歌山

Kintetsu Department Store Wakayama

[近鉄百貨店 和歌山店]
www.d-kintetsu.co.jp/store/wakayama/



🏠 5-18 Tomoda-cho, Wakayama-shi, Wakayama

☎ +81-(0)73-433-1122 (switchboard)

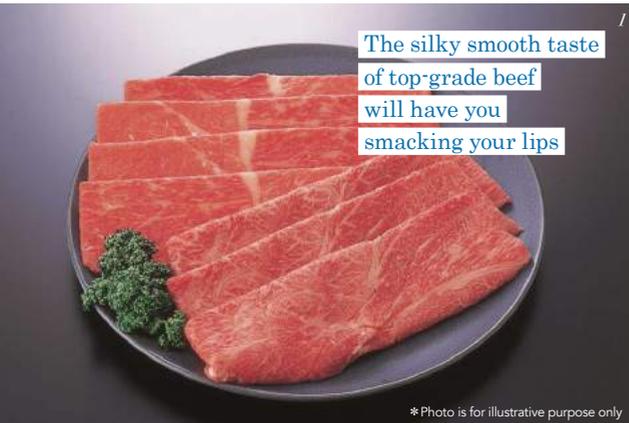
🕒 10am-7pm

🗓 Jan 1st, Irregular holidays

🚶 1-min walk from JR Wakayama Sta.

| Services offered |





The silky smooth taste of top-grade beef will have you smacking your lips

*Photo is for illustrative purpose only

A “modern-classical” department store integrated into a former foreign settlement building

The wonders of our B1 food floor begin with four principal areas: the Western and Japanese Confectionery Area with its fabulous Kobe sweets; Table Plus+ which forever strives to add that little “extra” quality to your food experience; Household Dishes and Tastes of Traditional and Prominent Shops; and the Fresh Foods & Groceries Section. The section named “Kobe Foods Style” offers you the chance to appreciate “Kobe-style” through food.

Kobe 神戸

Daimaru Kobe

[大丸神戸店]

www.daimaru.co.jp/kobe/



- 📍 40 Akashimachi, Chuo-ku, Kobe-shi, Hyogo
- ☎ +81-(0)78-331-8121
- 🕒 10am-8pm (opening hours may vary between stores)
- 🗓 Jan 1st
- 🚶 3-min walk from Motomachi Sta. (JR and Hanshin lines)

Services offered |



1. SUGIMOTO's shoulder of Kobe Beef is designed for sukiyaki and shabushabu (2,484 yen for 100g)
2. Kobe is well known as a brewers' town, producing such delights as KOBE SHU-SHIN-KAN's Fukuju Top-quality Sake (3,240 yen for 720ml) → A very Kobe-esque building in which old and new cross paths
- 3.



COLUMN

Food Culture in Japan

| ④ Kansai / Chugoku Areas |

Kyoto's soup stock, Osaka's flour-based dishes and Kobe Beef

These three things virtually sum up the Kansai and Chugoku areas. Kyoto is obviously renowned for a great many food dishes, but if we had to name just one, it would surely be *odashi* (fish stock). It is perhaps no exaggeration to say that the soup stock obtained from a kelp base added to bonito flakes represents the base of Japanese food. It's also been adopted by UNESCO as Intangible Cultural Heritage! Then we have Osaka, “the City of Food.” It's defining food is surely the flour recipes: *takoyaki* (grilled balls of dough containing octopus), *okonomiyaki* (thin, flat cake of unsweetened batter with various ingredients), and *yakisoba* (grilled soba). While *takoyaki* may be considered more of a snack elsewhere in Japan, in Kansai it can be eaten as a regular lunch meal. And only Osakan people would enjoy *okonomiyaki* or *yakisoba* as a side dish alongside polished white rice.

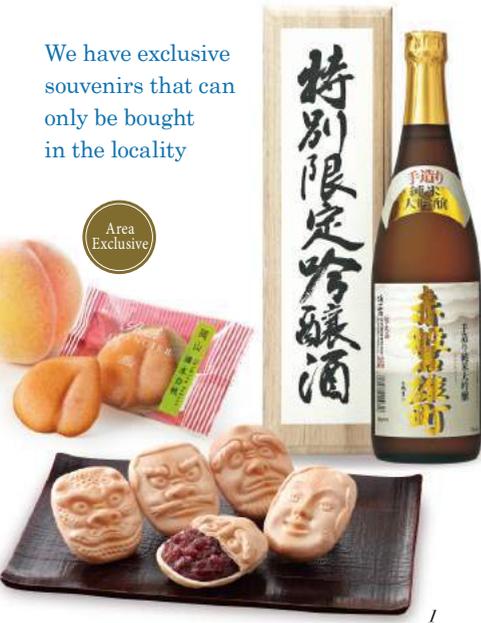
As for the Number One food in Kobe, well that simply has to be the brand that has gained worldwide recognition: Kobe Beef! It lends itself in most welcome fashion to the quintessentially Japanese teppanyaki steak, as well as the beef stews in western-style restaurants.

The unique flavor and depth of taste within Japanese food comes courtesy of *odashi*. While you can relish its taste when eating *udon*, when in Kyoto, you really ought to enjoy it within the bowls which host local *kaiseki* cooking (traditional Japanese course meal).



We have exclusive souvenirs that can only be bought in the locality

Area Exclusive



A fully-prepared eat-in space replete with distinctive Okuyama products

The TENCHIKA FOOD GARDEN hosts a food court housing many popular local shops, as well as Okuyama sake and confectionery. Meanwhile, Fruits Kingdom Okuyama comes highly recommended for its seasonal sun-rich fruits and accompanying fruit sweets.



1. A Peach Financier from Morozoff (left, 130 yen) exclusive to Okuyama; Toshimori Brewery's Sakehitotsuji Akiawamachi Gold (right, 5,400 yen for 720ml); and Miyake Seika Honten's Bichuu Kaguramen Bean-filled Wafer (front, 170 yen) 2. Our food court, "Hare no Kuni Kitchen" 3. We are integrated into the local bus terminal

Okuyama 岡山

OKAYAMA TENMAYA

[天満屋岡山本店]
www.tenmaya.co.jp/okayama/



1 2-1-1 Omotecho, Kita-ku, Okayama-shi, Okayama ☎ +81-(0) 86-231-7111
🕒 10am-7:30pm 🗓 Jan 1st
🚶 [By Okayama Electric Tramway] 5-min from Okayama Sta. by Seikibashi-bound tram, get off at Yubinkyoku-mae Stop/ Higashiyama-bound tram, get off at Kencho-dori Stop [By Bus] 10-min from Okayama Sta. by Tenmaya-bound bus, get off at Tenmaya Bus Station Stop

| Services offered |



Located next to Kurashiki Station Bus Terminal, thus easily accessible from all directions!

Our store moved to the east side of Kurashiki Station in 2008. The "Shokusaikan" food section on floor B1 showcases fresh foods, Japanese and Western sweets, liquors and groceries. We also have lots of local confectioners offering such delights as KOEIDO's Kibidango millet dumplings and Otemanju bean-jam buns. We certainly attract a lot of customers seeking Kurashiki souvenirs.

Kurashiki 倉敷

KURASHIKI TENMAYA

[天満屋倉敷店]
www.tenmaya.co.jp/kurashiki/



🏠 1-7-1 Achi, Kurashiki-shi, Okayama
☎ +81-(0)86-426-2111
🕒 10am-7:30pm/ 6F Restaurants 10am-10pm
🗓 Jan 1st
🚶 1-min walk from JR Kurashiki Sta. South Exit

| Services offered |



This traditional well-known confectionery, emblematic of Okayama, is associated with the wafting scent of sweet sake!



1. These Otemanju (756 yen for 10) are from Otemanju Inbeya, a renowned confectionery enjoyed for over 180 years! 2. We also have a full lineup of local sake, including products which feature the top-quality and much-lauded brewers' rice, Omachimai 3. We face the bus terminal on the east side of Kurashiki Station.



Kyushu Area



THE DEPA-CHIKA BOOKLET

Kyushu *Areas*

The Kyushu Area is comprised of 7 prefectures, each of which has developed its own distinct culture. The largest city on the island is Fukuoka, where yatai (food stall) culture is still a permanent fixture on the streets of Tenjin, Hakata, Nakasu and Nagahama today. Fukuoka is thus a city teeming with vitality. Meanwhile, Kumamoto is noted for a magnificent natural landscape capable of leaving you wide-eyed.



Kumamoto
Nabegataki



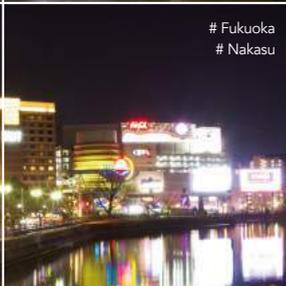
Fukuoka # Nakasu # Yatai



Kagoshima # Yakushima
Yakusugi # WilsonStump



Fukuoka
Nakasu



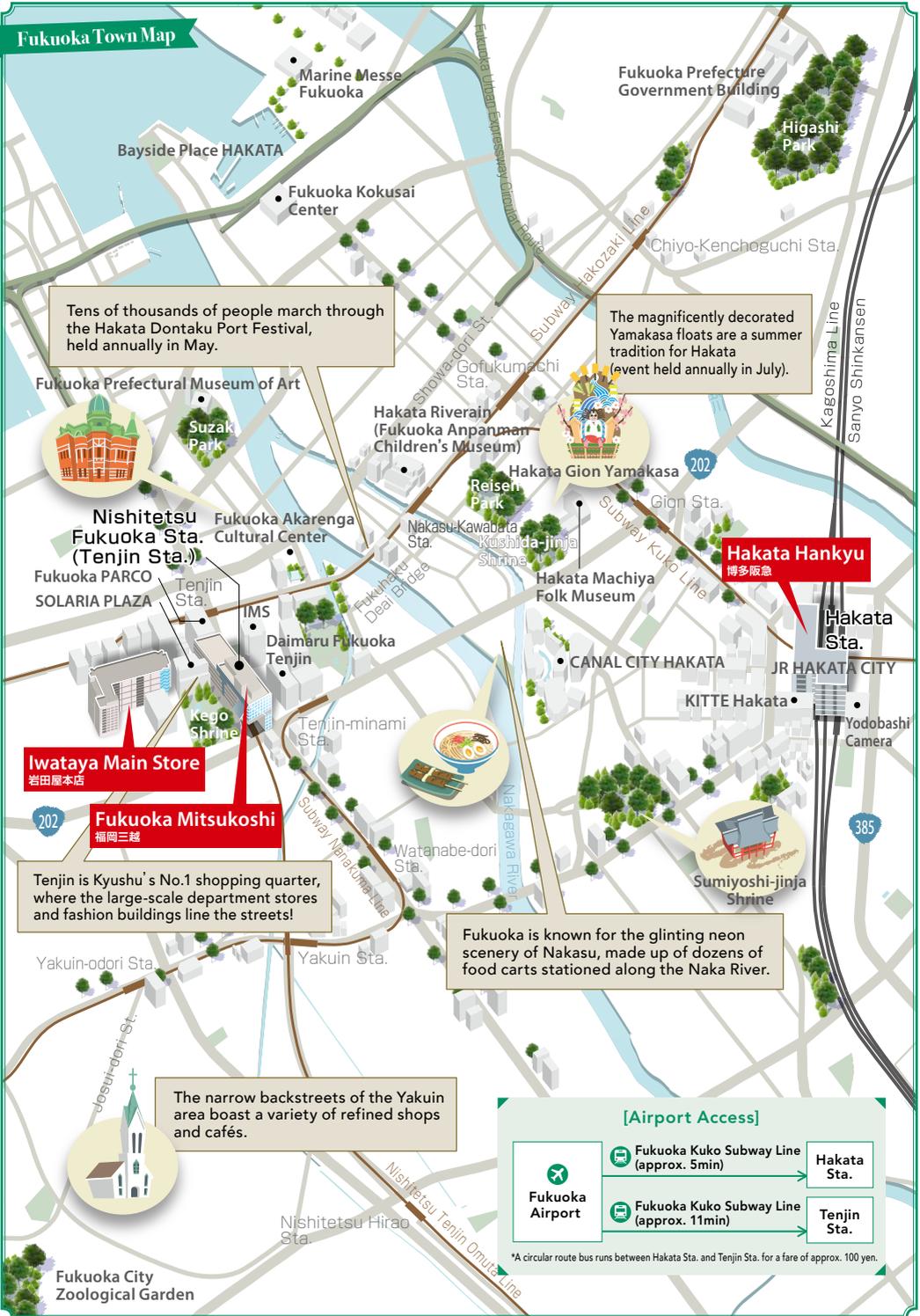
Miyazaki # Takachiho



Fukuoka # HakataGionYamakasa
IntangibleCulturalHeritage # July



Fukuoka Town Map



[Airport Access]



*A circular route bus runs between Hakata Sta. and Tenjin Sta. for a fare of approx. 100 yen.

These super cool
 “MENBEI” are
 now equipped with
 redesigned packaging!



1. Mentaiko senbei are much-loved Fukuoka souvenirs, and these Premium-flavored MENBEI are exclusive to Hakata Hankyu 2. Our liquor section handles many Kyushu alcohol products 3. The Hakata Kitchen Band puts on performances with kitchenware items such as pots and pans each weekday from 2pm 4. We're only a short distance from Hakata Station, and the bullet train!

The food theme park where unique ideas shine through!

Hakata Hankyu, adjacent to JR Hakata Station, offers events and items that you can only find here. We have products developed in conjunction with local manufacturers, like our Premium MENBEI pollock-roe rice crackers. We also have performances each weekday from our Hakata Kitchen Band, formed from our own food floor staff! In short, we can provide enjoyment here that you will never find elsewhere!

We offer highly refined flavors which are, among other things, a great complement to your sake, such as shrimps, cheese, tomato and basil, and sea urchin. Premium MENBEI are 540 yen each (2 pieces x 5 bags). Seasonal chocolate and caramel flavors are also available for 540 yen (1 piece x 5 bags)



Fukuoka 福岡

Hakata Hankyu

[博多阪急] www.hankyu-dept.co.jp/hakata/fi/english/



1-1 Hakataeki Chuo-gai, Hakata-ku, Fukuoka-shi, Fukuoka

☎ +81-(0)92-461-1381

① All buildings 10am-8pm/ Fri & Sat B1-4F 10am-9pm, 5-8F 10am-8pm

☒ No holidays (Although changes to opening hours and closures may be brought about by extreme weather etc.)

🚶 Directly connected to JR Hakata Sta./ 1-min walk from Hakata Metro Sta.

| Services offered |



This long-standing large-scale department store is the pride of Hakata! Our vast collection of food shops will leave you lapping in gourmet luxury!

Our store, established in 1936, prides itself on being the largest in Kyushu. It is comprised of a Main Building and an Annex, with the food sections to be found on floors B1 and B2 of the former. We have a number of shops which are uniquely Kyushu, and a notable lineup of traditional Hakata stores. We also offer a number of services, such as neatly slicing up your fruit purchases.

Fukuoka 福岡

Iwataya Main Store

[岩田屋本店]
www.i.iwataya-mitsukoshi.co.jp/



📍 2-5-35 Tenjin, Chuo-ku, Fukuoka-shi, Fukuoka
☎ +81-(0) 92-721-1111
🕒 10am-8pm / "Eat-in Paradise" Annex Restaurant Arcade 11am-10pm
🗓 Irregular holidays
🚶 5-min walk from Nishitetsu Fukuoka (Tenjin) Sta., and Tenjin Metro Sta.

| Services offered |



The only DASSAI specialty store on the department store circuit!



1,2. DASSAI Store: the specialist DASSAI store produced by Asahi Brewery. Particularly recommended is DASSAI 23 (5,298 for 720ml), the top-quality sake made from up to 23% polished rice. 3. At Nangoku Fruits, anything you buy will be conscientiously sliced into bitesize form for you

This famous ultra-sweet cake has a 340-year history!

Area Exclusive



Having celebrated its 20th anniversary in 2017, Fukuoka Mitsukoshi has become even more energized!

Well-located in Tenjin, the busiest quarter in Fukuoka, our store also adjoins the Nishi Tetsu Railway and Bus Center, making it a natural people-magnet each day. Our B2 food floor's confectionery section boasts a fantastic lineup of Japanese sweets, including the filling Ikinari Manju and Keiran Somen noodles.

Fukuoka 福岡

Fukuoka Mitsukoshi

[福岡三越]
www.m.iwataya-mitsukoshi.co.jp/



📍 2-1-1 Tenjin, Chuo-ku, Fukuoka-shi, Fukuoka
☎ +81-(0)92-724-3111 (main switchboard)
🕒 10am-8pm
🗓 Jan 1st, Irregular holidays
🚶 Directly connected to Nishitetsu Fukuoka (Tenjin) Sta./ 3-min walk from Tenjin Metro Sta./ A short distance from Tenjin-minami Metro Sta.

| Services offered |



Area Exclusive



1. These Hakata Matsuya "Keiran Somen" (1,080 yen per pack) have reportedly been made in the local area since the Edo period. Bitesize Keiran Somen "tabane" are 162 yen each.
2. These "Ikinari Manju", containing sweet potatoes and generous portions of coarse red bean "anko" paste are 152 yen each. Fukuoka Mitsukoshi is the only department store that sells them.
3. Convenient access whether coming by train or bus!

These well-known manju
bear our department store's name!

Store
Exclusive



The hometown department store promoting a high-quality lifestyle!

Tsuruya is comprised of four buildings: the Main, East, New-S and WING. The food hall is located on floors B1 and B2 of the Main Building. In addition to assembling the finest Western and Japanese confectioners and delicatessens from every Japanese region, it also boasts Furusato-ya, which houses select products from the local area. Furthermore, the OiCia Food Court is a convenient place to dine and easily enjoy dishes.

Kumamoto 熊本

Tsuruya Department Store

[鶴屋百貨店]
www.tsuruya-dept.co.jp/



- 📍 6-1 Tetsurihoncho, Chuo-ku, Kumamoto-shi, Kumamoto
- ☎ +81-(0)96-356-2111
- 🕒 10am-7pm/ Fri & Sat 10am-7:30pm/ New-S 10:30am-8pm
- 🛒 Some Tuesdays on an irregular schedule
- 🚶 1-min walk from Kumamoto City Tram Torichosuji Sta.

| Services offered |



1. Tsuruya manju (432 yen for 10) have long been fondly associated with our department store, becoming popular for their simple taste of white bean jam wrapped in a castella dough.
2. This ketchup (300g) and these dried products (702 yen for 30g) are made from HATIBEE TOMATO, which hail from Japan's number one tomato production area in Kumamoto's Yatsushiro City.
3. All of our buildings were remodelled in 2014

COLUMN

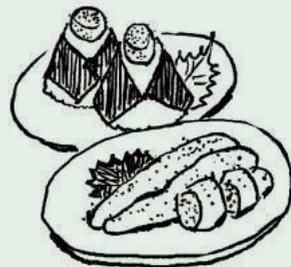
Food Culture in Japan

| ⑤ Kyushu Areas |

The Yatai and Shochu Culture of Fukuoka and Hakata

When we think of Kyushu food culture, the first things that spring to mind are the *yatai* (street stalls) of the region's most bustling city, Fukuoka. Once common all over Japan, now the sheer numbers of *yatai* doing good business in Fukuoka make for a precious sight indeed. There are around 150 *yatai* gathered in such quarters as Tenjin, Hakata, Nakasu and Nagahama, with foods served ranging from *yakitori*, *oden*, *tempura*, and even French and Italian dishes! Another key Kyushu characteristic is the locals' love of the spirit known as *shochu*. Unlike Japanese sake, which is a fermented liquor like wine, *shochu* is a distilled alcohol like whisky, and with a high alcoholic percentage. (Could this be why people from the Kyushu countryside are widely perceived to be strong drinkers?) There are many types of *shochu*, with base ingredients including barley, potato, soba and rice. Every prefecture in Kyushu plays host to several distilleries, and we recommend that you compare their various brands.

*Karashimentai*ko (spicy salted pollack roe) is renowned across the country as a Fukuoka specialty. Alaskan Pollack ovaries thoroughly pickled in chili pepper go together perfectly with white rice and onigiri.



Smile for smile, a Japanese delicacy of pure happiness

YOKU MOKU Cookies



 Available at all department stores in Japan



*Product contents may vary depending on the season

Trois Cigare
3,024 yen (tax incl.)

Assorted Cookies
3,240 yen (tax incl.)



 Savor a taste you can only experience in Japan



YOKU MOKU Nihombashi Mitsukoshi Main Store
Otameshi Sweets Café

Enjoy limited edition pies, seasonal desserts, and more.





日本百貨店協会

<http://www.departinfo.com/>

We support Japan's department stores!
Shopping in Japan would be incomplete without them!



SUMITOMO MITSUI CARD



JAPAN AIRLINES

NTT
docomo

SHISEIDO



Global Blue

TAKANO

SHINJUKU TOKYO
SINCE 1885



YOKU MOKU
Confiserie originale pour gourmets

Gift

The Novelty Goods Present Campaign

Bring this booklet to any of the stores appearing within during the period stated below (individual department store holidays excepted) and if you spend over a certain amount of money, you can receive a highly convenient erasable highlighter pen as a gift (complete with FriXion Light and stickers with a traditional Japanese design).

Valid through **Dec 31st, 2018**

*As stocks are limited, please ask at the in-store Tax-free Counter or Information Desk for further details. Offer available while stocks last.



Scan the QR code for the most useful information on Japanese Department Stores.

Translation: Chris Gould