

# Kyotanabe Brand "Ikkyu-hin"

Kyotanabe Tourist Association Certified Product



The following products and services have been selected by the Kyotanabe Tourist Association to be approved as "Kyotanabe Brand Ikkyu-hin".

Produced and/or supplied by association members, they have been chosen to best represent the spirit of Kyotanabe also known as "Kyotanabe-ness".

The project was first introduced in March 2013. As of April 2016, 55 products have been officially approved as Ikkyu-hin.

These products are sold at the information center located inside of Kyotanabe Station and the Kyotanabe Tourist Association Information Center.

For more information, please refer to the Kyotanabe Tourist Association website 「京田辺道中記」: <http://kyotana.be/>

<p><b>1 Matcha Chocolate Ball</b> Matcha flavoured chocolate balls. Perfect match of lavish matcha and creamy chocolate.</p>	<p><b>2 Kyotanabe Gyokuro</b> Gyokuro (refined green tea) is known to be the highest grade of Japanese tea. Characterized by its fine green colour, rich aroma, and mellow sweet flavour.</p>	<p><b>3 Shiawase cha Teabags</b> Blended with the finest Uji Matcha, supreme Karigane tea, Genmaicha, and Hokkaido Rishiri kelp.</p>	<p><b>4 Gyokuro Roll Cake</b> A roll cake filled with gyokuro (refined green tea) flavoured cream. Deliciously served chilled.</p>	<p><b>5 Matcha Milk Jam</b> Matcha flavoured milk spread. Made with creamy Hokkaido milk, granulated sugar, and exquisite Uji Matcha. Artificial colouring, flavor and preservatives free.</p>	<p><b>6 Gyokuro Ame</b> Gyokuro (refined green tea) flavoured candies.</p>	<p><b>7 Ikkyuji Natto</b> Fermented soybeans using parched flour, barley, yeast and salt. Passed around 550 years ago by Japanese buddhist monk, Ikkyū.</p>	<p><b>8 Kannabi Roll</b> A matcha flavoured roll cake filled with matcha cream, red beans and mochi (rice cake).</p>	<p><b>9 Ikkyuji Roll</b> A matcha-flavoured roll cake using matcha powder and lavishly filled with fresh cream.</p>	<p><b>10 Ikkyu Natto</b> Made from the same recipe as Ikkyuji Natto. Less salt contained. Use it as seasoning.</p>	<p><b>11 Detchi Yokan</b> Steamed Yokan (red bean jelly) wrapped in bamboo leaves. Traditional sweets served at Benten-festival.</p>
<p><b>12 Detchi Yokan (with Ikkyu Natto flakes)</b> Steamed Yokan (red bean jelly) with Ikkyu-Natto flakes inside.</p>	<p><b>13 Takigi Noh</b> Manju (sweet baked pastry) filled with red bean paste and Ikkyu Natto.</p>	<p><b>14 Miso</b> Fermented soybean paste. Matured in a rice granary in the Takafune District. Additives and artificial colouring free.</p>	<p><b>15 The Tsukemono</b> These pickles are made with 5 different kinds of local vegetables. Additives and artificial colouring free.</p>	<p><b>16 Kyurikko</b> Pickles made with locally produced cucumbers. Additives and artificial colouring free.</p>	<p><b>17 Kaburakko</b> Lacto-fermented pickled turnip. Additives and artificial colouring free.</p>	<p><b>18 Kyotanabe Gyokuro Inooka</b> Gyokuro (refined green tea) produced in the Inooka District of Kyotanabe. One of the top quality gyokuro teas in Japan.</p>	<p><b>20 Hoji-cha Yokan</b> Hoji-cha (roasted green tea) flavoured yokan (red bean jelly).</p>	<p><b>21 Matcha Yokan</b> Uji matcha flavoured yokan (red bean jelly).</p>	<p><b>21 Teiri Kyobancha Tea bags</b> Handmade green tea dried in a caldron. Distinctive smoky taste and low in caffeine.</p>	<p><b>23 Temomi-cha</b> Traditional Kyotanabe tea made from the Uji-style production (hand-rolling methods). The tea has bright yellow colour and deep aroma and flavor.</p>
<p><b>24 Matcha Baffel SUIREN</b> Matcha-flavoured waffle sandwich cookie.</p>	<p><b>25 Okoicha Castella</b> Strong tea flavoured castella (Japanese sponge cake).</p>	<p><b>26 Okoicha Roll</b> Strong tea flavour roll cake filled with whipped cream, gyuhi (rice cake) and red beans.</p>	<p><b>27 Chagayu</b> Rice porridge using locally produced rice (Osumi rice). Sprinkle matcha salt before you eat.</p>	<p><b>28 Kyotanabe Gyokuro Teabags</b> Tea bags of gyokuro (refined green tea) produced in Kyotanabe.</p>	<p><b>28 Kyotanabe castella Matcha</b> Matcha flavoured castella (Japanese sponge cake). Preservatives free.</p>	<p><b>30 Kokyu</b> Kokyu consists of two flavours of Rakugan (High grade Japanese confectionary made of soybean and rice flour mixed with sugar), green tea and natto flake flavour. A traditional confectionary to</p>	<p><b>31 Baumkuchen</b> A German-style cake. Soft, dewy and mild-sweetness baumkuchen. Baked with great care and time.</p>	<p><b>32 Rasu Cookie</b> Cookies made from baumkuchen. Carefully and slowly baked.</p>	<p><b>33 Ikkyu Miso</b> Miso made from soybeans produced in Kyotanabe.</p>	<p><b>34 Umeboshi</b> Pickled Kyotanabe plums and aka-shiso (red perilla).</p>
<p><b>35 Neri Miso</b> Miso made from soybeans produced in Kyotanabe.</p>	<p><b>36 Asako's Saba Zushi</b> Traditional style salted and vinegrated mackerel topped on sushi rice.</p>	<p><b>37 Ikkyū Bento (Uomo)</b> Lunch box using signature produce of Kyotanabe City, e.g. Tanabe-nasu (aubergine/eggplant), bamboo shoots, Ikkyu-Natto, and tea leaves.</p>	<p><b>38 Ikkyū Bento (Uotame)</b> Lunch box with one main compartment. Using Tanabe nasu (aubergine/eggplant), Ikkyu Natto, matcha.</p>	<p><b>39 Ikkyū Bento (Daisen)</b> Lunch box made with locally produced seasonal foods, e.g. Ebi-imo (shrimp-shaped potato), Tanabe nasu (aubergine/eggplant), bamboo shoots, kaki (persimmon), tea leaves.</p>	<p><b>40 Kyotanabe zome Stole</b> A scarf dyed with natural materials. Using inedible part of peaches, aubergine/eggplant, tea trees, produced in Kyotanabe.</p>	<p><b>41 Kyotanabe zome Cotton Stole</b> A scarf dyed with natural materials. Using inedible part of peaches, aubergine/eggplant, tea trees produced in Kyotanabe.</p>	<p><b>42 Kyotanabe zome Bag (Big/Small)</b> A tote bag dyed with natural materials. Using inedible part of peaches, aubergine/eggplant, tea trees produced in Kyotanabe.</p>	<p><b>43 Chikko (high phosphor emitting product)</b> Accessories using luminous materials. Glows in the dark.</p>	<p><b>44 Golf Course (Membership)</b> Enjoy golf in beautiful natural surroundings.</p>	<p><b>45 Ayami Kimonosugata</b> A wrapping cloth gift set packed like kimono.</p>
<p><b>46 Smartphone Tourism Application "iTours"</b> A tourism app for smartphone users.</p>	<p><b>47 Kyotanabe Hojicha Pudding HOURO</b> Pudding made with locally produced fine hojicha (roasted green tea).</p>	<p><b>48 Kyotanabe Gyokuro Pudding MEIWA</b> Pudding made with locally produced fine gyokuro (refined green tea).</p>	<p><b>49 Kyotanabe Matcha Pudding MIYAKO</b> Pudding made with locally produced fine matcha tea.</p>	<p><b>50 Onasu</b> Pickled aubergine/eggplant.</p>	<p><b>51 Kokuzo Yaki</b> Traditional-style cup. Letters on cup are written in glaze using water from the Kokuzo Waterfall. The Kokuzo-Bosatsu is the diety of wisdom.</p>	<p><b>52 Mokumokuji</b> Crumbly cookies with flakes of Ikkyuji Natto.</p>	<p><b>53 Kyoto Osumi Hayatamai</b> Rice produced in Osumi District. Cultivated using Caltech, a special type of agricultural technique by inducing calcium to the crops and decreasing the usage of pesticides.</p>	<p><b>54 Herb Arare (Salt &amp; Basil Flavour)</b> Basil flavour rice cracker made from organic glutinous rice.</p>	<p><b>55 Kokuzo Gokaku Pencil</b> Lucky pentagon shaped pencils. Gokaku phonetically means the pentagon shape and success in the examinations. (Double meaning in Japanese) Good fortune comes from the deity of wisdom, the Kokuzo-Bosatsu.</p>	<p><b>56 Green Tea</b> Instant green tea made with Uji matcha and origo sugar.</p>

Product Number	Supplier
1・2・3	MAIKO-NO-CHA-HONPO 舞妓の茶本舗
4・5・6	Tamiya Co., Ltd. (株)タミヤ
7・52	Shūon-an Ikkyuji temple 酬恩庵一休寺
8・9	Imamura-hosuien-honpo Co., Ltd. 榎今村芳翠園本舗
10・11・12・13	Kato Masami 加藤雅美
14・15・16・17	Takafune Nosan Kako Center 高船農産加工センター
18・20・21・22・56	Ocha no gyokusoan Co., Ltd. 株式会社の玉宗園
23	Kyotanabe-cha temomi gijyutsu hozonkai 京田辺茶手揉技術保存会
24・25・26・27・28	Nakai Hotoen 仲井芳東園
29・30	Ippodo 一方便
31・32	Haseichi Coffee ハセイチ珈琲
33・34・35	Fugenji-fureai no reki 普賢寺ふれあいの駅
36	Okada Asako 岡田 アサコ
37	Uomo 宇を茂
38	Uotame 魚為
39	Daisen 大扇
40・41・42	EL-LISTON (Fukuro kobo) 株式会社EL-LISTON (ふくろう工房)
43	Iwamoto seisakusho Co., Ltd. 岩本製作所
44	Tanabe Country Club 一般社団法人 田辺カントリー倶楽部
45	Shibata Co., Ltd. 榎芝田
46	Yoshizo XYZ solutions Co., Ltd. 株式会社ヨシゾエクソソリューションズ
47・48・49	Tire House UAP Kyototen タイヤハウスUAP京都店
50	Kyotsukemono'sho Okanoen 京漬物匠 岡之園
51・55	Ryosanji 両讃寺
53	Okamura-aguri Club 岡村アグリ倶楽部
54	Bio Tataru ビオタタラ

Products marked with **駅** are available at the Kyotanabe City Eki-naka Information Center  
Products marked with **案** are available at the Kyotanabe City Tourist Information Office

If you would like to purchase any other products or would like more information please contact or visit the Tourist Information Office.  
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