

Learn to make traditional Japanese sweets!

Hours

9:00 – 16:30

*No lessons on Mondays

Please make a reservation two days in advance.

¥1,200 per person

Lesson length: Approx. 60 minutes

Ages: 5 and up

*Available for groups of two to five.



Wagashi are the traditional sweets of Japan. Learn to make an authentic sculpted variety called *jonamagashi*!



Customers love the Tamayokan, a Nihonmatsu specialty

Hinatsu Japanese Sweet Shop

Meticulously crafted sweets featuring local ingredients.

Stop in to try the seasonal specialties!

1-203 Motomachi, Nihonmatsu, Fukushima Prefecture 964-0905

Approx. 5 min. walk from JR Nihonmatsu Station. Parking available.

Open 8:00–19:00, 365 days a year

<http://okasidokoro-hinatsu.com>

Reservations and Information

Nihonmatsu Tourism Association |

☎ 0243-24-5085 Open 9:00–17:00

Hinatsu Japanese Sweet Shop |

☎ 0243-22-0063 email: 0000@000000.jp

What you'll do

○ Make authentic *jonamagashi* with a master confectionary chef!

STEP 1



Put on your apron and wash your hands.

STEP 2



Watch the chef's demonstration and get ready to try for yourself.

STEP 3



Carefully wrap the bean-paste filling in the skin, making sure it doesn't tear.

STEP 4



Pat the stuffed skin into a neat ball.

STEP 5



Place the ball into the mold.

STEP 6



Put the two pieces of the mold together and press hard.

STEP 7



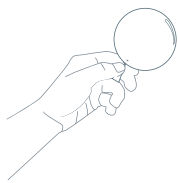
Take the sweet out of the mold and touch up the shape.

STEP 8

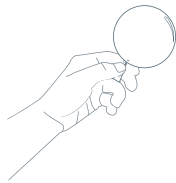


Add a decoration, and you're done!

How to eat a *tamayokan* bean-jelly ball



Firmly grasp the rubber wrapper containing the tamayokan near the knot.



Pierce the rubber wrapper with a toothpick. Don't be timid!



The rubber wrapper will peel off, leaving just the tamayokan on the toothpick.



Pop it into your mouth.



Be careful not to drop it!

