



京阪宇治駅前
駿河屋
宇治橋東詰

Keihan Uji ekimae
SURUGAYA



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Open : 9:00 - 18:30
Close : Thursday (*Except best season)

<http://chadango.jp>



Monaka

Wafer cake filled with red bean jam.
(green tea taste or red bean taste)

*Best consumed within 5~10 days

Yokan

(A bar of sweet jelly-like red bean paste)

This confectionery is based on
traditional production method.

*Best consumed within 3 months



Matcha
(Japanese green tea)
Flavored
Soft-serve
Ice cream

*Subscription period
The beginning of March
- the middle of December



Apple pie / Apple tart

Fresh apples from the farm are 100% used !

*Best consumed within 5~7 days

Matcha omelette Asagiri no Tsuki

This confectionery is the one that
sweet red bean paste and a rice cake are
rolled with Matcha sponge cake dough.

*Best consumed within 7~10 days

Matcha Sables

Matcha(Japanese green tea)
-flavored baked sweets like a cookie.
They are most suitable for souvenir
because of good keeping quality.

*Best consumed within 3~4 months

Chanoha-Mochi

Soft, sweet rice cakes containing
bean paste mixed with
Matcha(Japanese green tea).
They are so popular as souvenirs.

*Best consumed within 5~10 days

Minazuki

(Triangle-shaped
sweet rice jelly-like confectionery)

This confectionery is mainly based on
"UIROU" (sweetened steamed jelly made of
domestic rice powder),with which many
"Dainagon red beans " are topped.

This sweets is best suited for
"Uji-Cha" Japanese green tea.

*Best consumed within 1~2 days

みなづき

Cha Dango

(Dumplings made from powdered rice
mixed with "Uji-Matcha"Japanese green tea.)

These are the most popular confectionery
representing "Uji".

Exquisite taste stem from a combination of
domestic powdered rice and
"Uji-Matcha"Japanese green tea.

*Best consumed within 3~4 days

茶だんご

