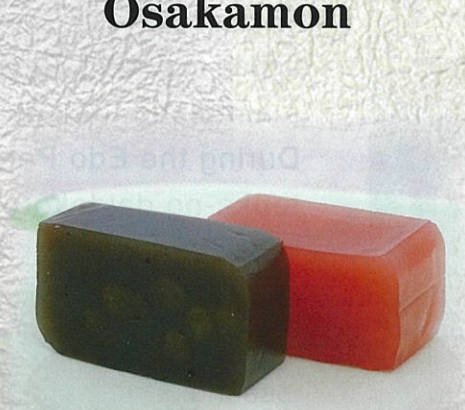




愛され続けるもん「名品」

品 大阪産

Osakamon



愛され続けるもん「名品」



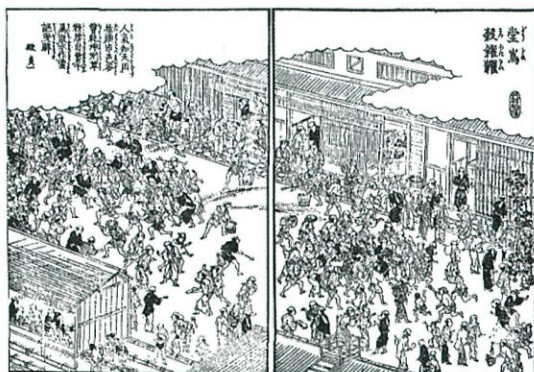
Osakamon: Best Food Here

Known as '**Japan's Kitchen**', Osaka has a long history and wide range of local products in every branch of the food industry.

Osakamon ('made in Osaka') logo will guide you to the best food experiences and souvenirs available in Osaka.

History of Osaka and Osakamon

Serving as the main seaport for the imperial court in Nara and Kyoto from ancient times, the present city of Osaka is founded in the sixteenth century, when Toyotomi Hideyoshi built Osaka Castle in 1583 as the headquarters of his regime, controlling all over Japan for the first time after a century of civil war.



After Hideyoshi's death, the Shogunate lead by Tokugawa Ieyasu took power and the political centre of Japan moved to Edo (present Tokyo). Osaka, however, maintained the position of the national trade hub. During the Edo Period (1603-1868), it was called *tenka-no daidokoro* ('**Japan's Kitchen**') and was known as the city of merchants, while Edo was the city of samurais and Kyoto was of nobles and artisans.

Osaka also played a leading role in Japanese industrialisation and modernisation from the late nineteenth century. From 1925 to 1932, it was the largest city in Japan by population, exceeding Tokyo and being the sixth largest in the World.



Osakan merchants and citizens have fostered a sophisticated food culture through centuries of prosperity. **Osakamon** ('made in Osaka') selection was set up for visitors from outside Osaka to experience our food culture with more ease; local manufacturers and restaurants with a long history and/or a truly Osakan concept are certified as Osakamon and permitted to use the logo by Prefecture of Osaka. You will be able to find suitable places to eat as well as souvenirs to buy with Osakamon. Have a nice trip!

Snacks



Kawachi Speciality grape-shaped monaka. We steam kidney beans from Hokkaido and grape, which makes bean paste light taste.

Kawachi Monaka
(wafers with bean jelly and grapes)
Katsuraya Co., Ltd.

Sales Location

Online Shop.
Main Shop (Sakurai-cho, Tondabayashi City).
Kashiwara Store.
Kintetsu Plaza Furuichi Store 1F.
Michinoeki Shiratori-no sato /
Habikino "Takerukan" Store. Etc.

Website <http://www.e-katsuraya.com>



Baked moist sweets with egg yolk & bean paste. It is named after unique rhythm of Japanese drum from "Kawachi Onodo", a traditional dance song in the Kawachi area.

Kawachi Onodo Taiko
(bun with yellow bean paste)
UrbanTifty Co., Ltd.
(Eikyudo-Yoshimune)

Sales Location

Main Shop (Nanko, Shijonawate City).
JR Shinobugaoka station Store.
Aeon Style Shijonawate "Meiten-corner" Store.

Website <https://eikyudo.co.jp/>



Fried-burns containing strained red beans paste with crispy dough of brown sugar. Sweetness of red beans paste and flavourful of outer layer make a superb combination.

Karinto Manju
(fried-burns containing strained red beans paste)
Japanese confectionery store "Kotobukiya"

Sales Location

Kita-sukematsu Main Shop (Izumitsu City).
Takaishi Store (Takaishi City).
Ecoll Izumi Store (Izumi City).
Hananomori
Shipping products to Hananomori (agriculture and forestry products direct sale shop)(Izumi City)

Website <http://www.wagashi-kotobukiya.com/>



We wrap smooth sweet bean paste from Tokachi, Hokkaido in our special secret skin and grill them with bamboo skewers. It is perfect souvenir of visiting Sumiyoshi Shrine.

Satsuma-yaki
(bun with bean paste filling)
Suehirodo Co., Ltd.

Sales Location

Main Shop
(Higashi-kohama, Sumiyoshi-ku, Osaka City).
Takashimaya Osaka Department
"Meika-Hyakusen" Store B1.



Please enjoy a good combination of mashed light sweet bean paste filled in crunchy wafers and gyuhi (a kind of rice cake made by glutinous rice or glutinous rice flour).

Angetsu Monaka
(rice wafers with bean jelly filling)
Angetsudo Ltd.

Sales Location

Online Shop.
Higashi-Shinsaibashi Main Shop.
Daimaru Umeda Department Store B1.

Website

<http://www.angetsu.co.jp>



Lotus root-shaped monaka. This lotus root is from Kadoma city and an auspicious charm. Home-made mashed sweet bean paste, made from steamed red beans from Tokachi, Hokkaido is superb.

Hasune Monaka
(wafers with bean paste shaped like lotus root)
MatsuyaSeika Co., Ltd.

Sales Location

Main Shop
(Suehiro-cho, Kadoma City).

Website

<http://www.eonet.ne.jp/~hasune/>



Western Japanese sweets with milk flavour. Kidney beans from Hokkaido are blended, and it is freshly steamed with home-made bean paste.

Milk Manjyu Tsukigesho
(bun with milk)
Aokishofuan Co., Ltd.

Sales Location

Online Shop.
Main Shop (Fuke, Misaki-cho).
Tsukigesyo Namba Store.
Izumi Store. Hannan Store.
JR Osaka station Store.
Kansai International Airport Store.
Osaka International Airport Shop. Etc.



Website <https://www.shofuan.co.jp/>



Our key ingredient for its taste is "bean pastes".
Only highly qualified beans are chosen,
which could supply to you exclusively steamed bean
pastes wrapped in a traditional way.

Sweet bun with moist and gentle flavour. Smooth sweet bean paste is wrapped and grilled in our elaborate sponge cake dough.

Tsurigane Manju

(cake shaped like the temple bell)

Tsuriganeyahonpo Co., Ltd.

Sales Location

Online Shop.
Main Shop (Ebisu-higashi, Naniwa-ku, Osaka City).
Hanshin Umeda Main Store B1.
Abeno Harukas (Kintestu Store B1).
Kintestu Department Store Uehonmachi B2. Etc.

Website <http://www.tsuriganeyahonpo.co.jp/>



Baked sweet bun truly replicating a famous tea bowl, "Totoya tea bowl", valued by Sennorikyu. It consists of two layers of mashed sweet bean and yuzu & bean paste.

Totoya Chawan

(manju cake shaped like a bowl turned upside down)

Maruichikashiho Co., Ltd.

Sales Location

Main Shop
(Ichinocho-higashi, Sakai City, Osaka).
Sakaidentokaikan Store.
Hotel Agora Regency Sakai Store 1F.



There are two kinds : one is "custard" putting custard between tiger-striped dough. The other is "Katsu-Guri", putting a chestnut in mashed sweet bean paste.

Torakichi Tora-yaki

(pancake with filling: bean paste and chestnut / pastry cream)

Naniwasodachi Shogetsu Co., Ltd.

Sales Location

Main Shop (Nakatsu, Kita-ku, Osaka City).
SHOGETSU Fukushima Store.
Osaka International Airport
"Kansai-Tabinikki" Store.

Website

<http://www.shogetsu-sweets.jp>



Japanese sweets, wrapping smooth sweet bean paste with Gyuhi (a kind of rice cake made by glutinous rice or glutinous rice flour). Poppy seeds are sprinkled over the sweet. All are hand-made, and simple and old familiar taste is amazing.

Keshi Mochi

(rice cake with poppy seeds)

Honke Kojima

Sales Location

Main Shop
(Ocho-nishi, Sakai-ku, Sakai City).
Itoyokado Tsukuno "Meiten-corner" Store.



Traditional Sakai specialty sweets, featured with its popping texture. Smooth sweet bean paste is wrapped with skin of rice cake and poppy seeds are sprinkled over it.

Keshi Mochi

(rice cake with poppy seeds)

Kojimaya Co., Ltd.

Sales Location

Online Shop.
Main Shop (Syukuin-higashi, Sakai-ku, Sakai City).
Hankyu Umeda Department Store B1.
Takashimaya Osaka Department Store B1.
Takashimaya Senboku Department Store 1F.
Kansai International Airport Shop.



Website <http://keshimochi.com/>



"Wrapping rice cake", wrapping gently sweet green bean paste in small rice cake. You can eat a lot of them because of its refreshing and sweet taste.

Kurumi Mochi

(rice cake with sweet sauce)

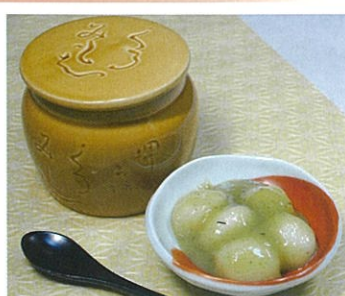
Kanbukuro Co., Ltd.

Sales Location

Main Shop
(Shinzaikicho-higashi, Sakai-ku, Sakai City).

Website

<http://www.kanbukuro.co.jp/>



Kiyasu original rice dumpling in a sweet soy sauce. Rice dumpling is lightly browned, and comes with sweet sauce flavoured with kelp broth.

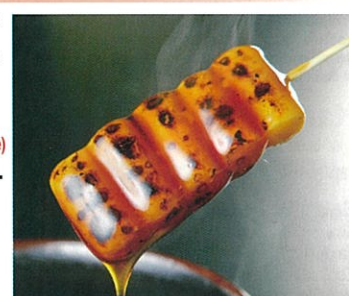
Mitarashi Dango

(skewered rice dumplings with soy sauce glaze)

Kiyasu Sohonpo Co., Ltd.

Sales Location

Main Shop
(Jyuso-honmachi, Yodogawa-ku, Osaka city).
Daimaru Umeda Department Store B1.
Takashimaya Osaka Department Store B1.
JR Shin-Osaka Station "Ekimarche" Store 3F.
Etc.



Website <http://www.kiyasu.jp/>

Potato Sweets. We, with a 70 year history, deep fry sweet potato from Kagoshima, and soak them into special syrup from rock candy.

Abeno Potato

(honey-glazed sweet potato)

Shimaya Co., Ltd.

Sales Location

Online Shop.
Main Shop
(Abeno-suji, Abeno-ku, Osaka City).
Hankyu Umeda Department Store B1.
Tennoji MIO Plaza Store B1. Etc.

Website <http://simaya.com/>



You can simply eat this only with pour boiling water. This traditional sweets are good as a gift.

Kameya Shigehiro Kaichu Shiruko

(instant sweet bean porridge)

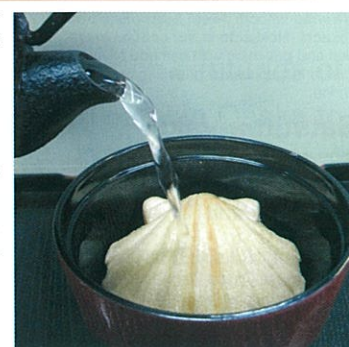
Onkasi Tukasa Kameya Shigehiro

Sales Location

Online Shop (ANA Shopping A-style. Etc.).
Main Shop (Oji-cho, Abeno-ku, Osaka City).
Abeno Harukas (Kintestu Department "Syokokumeika" Store B1). Etc.

Website

<https://kameya-sigehiro.jimdo.com/>



Local sweets made with a traditional skill passing down from generation to generation. It has a graceful flavour and has been widely loved.

Tama Shigure

(bean cake)

Kishiwada Fugetsudo

Sales Location

Online Shop.

Main Shop (Hon-cho Kishiwada City).

Aeon Higashi-kishiwada Store.

Life Izumiya Corp Seikyo Kishiwada Store.

Website

<https://www.kishiwadafugetsudou.com/>



Baika Murasame used to be presented to a lord of Kishiwada castle with a high-grade Japanese confectionery. Its unique character is its springy texture.

Baika Murasame

(bean cake)

Onkashi Tsukasa Koyama Baikado

Sales Location

Main Shop (Hon-cho, Kishiwada City).

Takashimaya Osaka Department

"Meika Hyakusen" Store B1.

Kishiwadashi Michinoeki

"Aisai-Land" Shop.



Raw red bean paste, sugar and rice flour are mixed and steamed. It is fresh sweets in the shape of a block from Sensyu with gentle sweetness.

Murasame

(bean cake)

Shiogo Co., Ltd.

Sales Location

Main Shop (Nishi-cho, Kaizuka City).

Website

<http://www.shiogo.co.jp/>



We have been making only "Shigure-mochi" for 270 years. It is thick and springy, and has elegant flavour. It is believed that Lord of Kishiwada castle liked it.

Shigure Mochi

(rice cake)

Takeri Shoten

Sales Location

Main Shop

(Gokenyamachi, Kishiwada City).



Light steamed sweets, which is moist and lightly sweetened, making the most of the flavor of its ingredients.

Danjiri (murasame bean cake)

Danjiriya Seika Co., Ltd.

Sales Location

Main factory .

(Sangayama-cho, Kishiwada City)

Gokenya Honten Store.

Kishiwada Station Store.

Kishiwada Kankan Bayside Mall Store.

Kashi "Sora" Store

(Sumiyoshi-ku, Osaka City).

Etc.



Website <http://www.dandiriya.com/>

We are proud of its taste like melting in your mouth, using highly selected domestic ingredients and not using any additives. Also, we make the most of the flavour of red beans.

Izumi Murasame Azuki

(bean cake)

Honpo Tsujihachi

Sales Location

Main Shop

(Ozakicho, Hannan City).



A simple confection of sweetened fresh bean-paste, rice flour, and adzuki beans, lightly steamed for a flavour unique to the Senshu area.

Murashigure

(red bean cake)

Mukashin Corporation

Sales Location

Online Shop.

Main Shop (uemachi, Izumisano City).

Company store

(Sakaihonkan Store / Kanaokakoen Store / Mozu Store, Etc.).

Service area

(Hanwado Kishiwada Outbound lane).

Etc.



Website <http://www.mukashin.com>

A steamed sweet in the shape of the block is used red bean paste, rice flour and sugar. This sweets is "Murasame" Each piece is wrapped by hands and steamed by steam.

Soemon Dotonbori

(white bean cake)

Fukujudo Hidenobu Co., Ltd.

Sales Location

Online Shop.

Tezukayama Store. Soemoncho Store.

Takashimaya Osaka Store B1F.

Abeno Harukas (Kintets Department Store B1F).

Etc.

Website <http://www.fukujudo-hidenobu.co.jp/>



Top class sweet bean jelly using refined Japanese sugar, granulated sugar and highly selected domestic white beans and cooked with a traditional method.

Fuji-tsuru Neri Yokan

(bean jelly)

Osaka-no Surugaya Co., Ltd.

Sales Location

Online Shop.

Company factory

(Miyakojima-minamidori, Miyakojima-ku, Osaka City).

Hanshin Nishimiya Department Store 1F.

Matsuzakaya Takatsuki Department Store B1.

Website <http://www.o-surugaya.com/>



We mix sugared red beans in domestically produced smooth sweet bean paste and steamed them. The cut section of red beans are associated with plum flower blooming at night.

Surugaya-no Yoru-no Ume

(bean jelly)

Surugaya Okamoto Co., Ltd.

Sales Location

Keihan Moriguchi Department

"Saryokaraku" Store.

Itoyakado Ario Otori Store.

Amamidokoro-Surugaya

(Sogo Yokohama 6F / Sogo Omiya 5F).

Etc.



White bean paste is wrapped with Gyuh (a kind of rice cake made by glutinous rice or glutinous rice flour) & sweet red bean jelly. Its shape is exactly similar to a pickled plum. It is suitable for a gift since it is put in a cedar barrel.

Umeboshi

(Japanese plum-shaped bean cake : reservation required)

Kikujudo Ltd.

Sales Location

Main Shop
(Koraibashi, Chuo-ku, Osaka City).
Hankyu Umeda Department
"Nihon-no Meikasen" Store B1.

* There are 3 boxes in stock on Wednesday



We use kelp from Hokkaido, which has a lot of dietary fiber and calcium. This vinegared tasty kelp is our long-seller.

Miyako Kombu

(bite-sized vinegared kombu)

Nakano Bussan Co., Ltd.

Sales Location

Supermarket, Drug store. Etc.

Website

<http://www.nakanobussan.co.jp/>



One by one hand baked cracker is made from flour with rich flavour & taste and slight sweetness.

Katayaki Senbei

(hand baked cracker)

Nunoichiya

Sales Location

Main Shop
(Higashi-Ishikiri-cho, Higashi-Osaka City).
MAIDO! Higashi-Osaka
(Ishikirisando shopping street).
Osaka Department Store
(Chiyoda-ku, Tokyo City).



Hereditary cracker made from wheat flour and eggs. It is marked with brands of a puppet of "Bunraku", traditional performance art originally from Osaka, and registered as UNESCO intangible Cultural Heritage.

Bunraku Senbei

(rice biscuit branded with bunraku marks)

Bunraku Senbei Honpo Ltd.

Sales Location

Main Shop
(Shinimazato, Ikuno-ku, Osaka City).
National Bunraku Theater Shop.
OCAT Mall Store 1F.

[Website http://www.kasho-bunraku.com/](http://www.kasho-bunraku.com/)



You can try various flavours and textures of Karinto (Fried dough cookies) such as brown sugar, black sesame and sea lettuce, etc.

Okonomi Karinto

(assortment)

Okabe Seika Co., Ltd.

Sales Location

Online Shop.
Main Shop
(Katsuyama, Tennouji-ku, Osaka City).
Hankyu Umeda Department
"Nihon-no meikasen" Store B1F.
Hanshin Umeda Department
"Nihon-no dagashi" Store B1F.



[Website http://www.okabeseika.co.jp/](http://www.okabeseika.co.jp/)

We slowly simmer rock candy from Hokkaido sugar beet. It is a candy with light sweetness.

Kiku-no Tsuyu

(aruheito candy)

Kitarindo Co., Ltd.

Sales Location

Online Shop.

Head office (Abeno-ku, Osaka City).
Takashimaya Sakai Department
"Meika-Hyakusen" Store 2F.
Abeno Harukas (Kintetsu Department
"Syokokumeika" Store 2F). Etc.

[Website http://kitarindo.co.jp/](http://kitarindo.co.jp/)



It is a classic baked sponge cake wrapping white bean paste with banana in fluffy dough.

Banana Castella

(castella cake)

Rima Co., Ltd.

Sales Location

Supermarket, Convenience store.
Etc.

Website

<http://www.bananamuseum.co.jp>



Tasty rice cracker, kneading only with egg instead of water. We add leaf bud, carrot and lotus root and baked it.

Yasai Senbei Sato-no Ka

(vegetable rice biscuit)

Harihiko Co., Ltd.

Sales Location

Online Shop.

Head office (Mishima, Higashi-Osaka City).
Konoikeshinden Store.
Higashi-Osaka Store. Hyoutanyama Store.
Takashimaya Osaka Department Store B1.
Linoas Yao Store B1. Etc.

[Website https://www.harihiko.co.jp/](https://www.harihiko.co.jp/)



Unglazed and lightly salted rice crackers. Artisan grills them over charcoal fire. There are three colors: shrimp, green seaweed, and sesame flavour.

Teyaki-no Kaori

(rice cracker)

Inoichi Co., Ltd.

Sales Location

Online Shop.

Tengacyaya Main Shop.
Abeno Harukas
(Kintetsu Department Store B1).
Sister Store "Tsuki"

(Sumie, Sumiyoshi-ku, Osaka City). Etc. [Website http://www.inoichi.com](http://www.inoichi.com)



This is the flavorful crispy Japanese sweets that is carefully deep fried one by one. Famous spot for maple-leaves. Traditional Mino sweets.

Momiji-no Tempura

(sweets made of deep fried maple-leaves)

Hisakuni Ltd.

Hisakuni Kousendou

Sales Location

Online Shop.
Main Store (Mino, Mino City).

Website

<http://www.hisakuni.net/>



Established 200 years ago. Rice crackers, using high quality rice broken into pieces. It is a special sweet in Osaka and known as an auspicious one.

Awa Okoshi

(rice cracker)

Amidaike Daikoku Co., Ltd.

Sales Location

Online Shop.
Main Shop (Kitahorie, Nishi-ku Osaka City).
Hankyu Umeda Department Store B1.
pon pon×Chris.P
(LUCUA 1100 2F / Osaka International Airport 2F). Etc.

Website <http://www.daikoku.ne.jp>



～ Tea dunking ～

You can enjoy traditional

"Okoshi" in many ways.

If you like crunchy texture ,
you can eat as it is.

It is good for small children
to eat after soaking it in
hot tea.

Our special sweets, caramelized highly selected almonds mixed with fresh cream and coffee.

Wayo

(special almond sweets)

Awagen Co., Ltd.

Sales Location

Online Shop.
Main Shop
(Uesumiyoshi, Sumiyoshi-ku, Osaka City).

Website

<http://awagen.jp>



Sweets containing whiskey in sugar shell. Taste of whiskey with crunchy texture will spread in your mouth.

Whiskey Bonbon

Maruaka Seika Itotagawa Co., Ltd.

Sales Location

Online Shop.
Main factory
(Daido, Higashi-Yodogawa-ku, Osaka City).

Website

<http://www.maruakaseika.co.jp>



This is a confection called "Nanbangashi" with the history of 400 years. They are made of simple ingredients including eggs, sugar, flour and sugar syrup.

Castella (castella cake)

Nagasakido Co., Ltd.

Sales Location

Online Shop.
Main Shop
(Shinsaibashi-suji, Chuo-ku, Osaka City).
Sumiyoshi Store
(Sugimoto, Sumiyoshi-ku, Osaka City).

Website <http://www.nagasakido.com/>



Good-old "Iwaokoshi" (rice cracker) preserves tradition . It has rich flavour of raw ginger and toasted sesame.

Tengu Iwaokoshi

(hard rice cracker)

Baisendo Co., Ltd.

Sales Location

Online Shop.
Main Shop (Shibata, Kita-ku, Osaka City).
JR Osaka Station "Entree Marche" Store.
Hankyu Bus Umeda "Shop Runa" Store.
Osaka International Airport "ANAFESTA" Store.

Website <http://baisendo-fit.co.jp/>



Peanuts snacks, which is said to be originally from Osaka, with soy-sauce and seaweed flavouring. It is a traditional home-made snack by a craftsman.

Suzume-no Tamago

(egg-shaped peanut snack)

Fujiya Seika Honpo Co., Ltd.

Sales Location

Online Shop.
Main Shop (Suga, Tondabayashi City).
Takashimaya Osaka Department
"Meika-Hyakusen" Store B1.
Tenma Tenjin MAIDO-Ya Store.

Website <http://www.rakumameya.com/>



"Fluffy" and "smooth" taste sponge cake nicknamed "blue box". There are five slices in one box.

Caste-21 (castella cake)

Ginso Co., Ltd.

Sales Location

OnlineShop.
Main Shop
(Shinsaibashi-suji, Chuo-ku, Osaka City).
Hankyu Umeda Department Store B1.
Hanshin Umeda Department Store B1.
Takashimaya Osaka Department Store B1.
Etc.

Website <http://www.ginso.co.jp/>



Sponge cake-style madeleine, using carefully selected domestic ingredients such as rice flour, wheat flour and fermented butter and putting black beans in it.

Eemonchii (black bean cake)

Gokan Ltd.

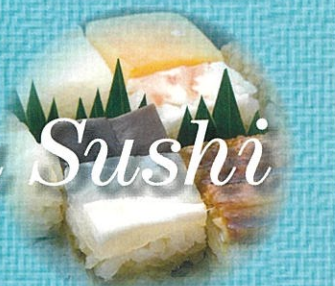
Sales Location

JR Osaka Station "Entree Marche" &
"Tokai-Kiosk" Store.
Kansai International Airport
"KAB Plaza" & "Applause" Store.
Osaka International Airport "Kansai-Tabinikki" Store. Etc.

Website <http://www.patisserie-gokan.co.jp>



Osaka Sushi



We use only highly selected ingredients, such as small sea bream from Seto Island sea and kelp from Hokkaido. Pressed sushi with simple and elegant taste.

Kodai Suzume Sushi (pressed sea breamsushi)

Kodai Suzumesushi Sushiman Co., Ltd.

Sales Location

Main Shop (Utsubohommachi, Nishi-ku Osaka City).
Hankyu Umeda Department Store B1.
Takashimaya Osaka Department Store B1.
Abeno Harukas (Kintetsu Department Store B1).
Etc.

Website <http://www.sushiman.co.jp/>



Side Dish



The combination of diced-up pork and sweet onion is a key of the taste. We are committed to wrap it by hand and it has been speciality dish from 551.

Butaman (pork bun) Horai Co., Ltd.

Sales Location

Online Shop.
Ebisubashisuji Main Shop.
Department store in Osaka Prefecture.
Main stations of railway companies such as Shin-Osaka, Umeda, Namba.
Kansai International Airport Store.
Osaka International Airport Store. Etc.

Website <http://www.551horai.co.jp/>



We have been specialized with dumplings for over 40 years in Osaka. This petite-sized spicy flavored dumpling is known as "Best Souvenir of Osaka".

Hitokuchi Gyoza (fried jiaozi dumpling)

Tenten Co., Ltd.

Sales Location

Online Shop.
Department stores such as Umeda, Namba, Abeno.
Osaka International Airport "Skystores" Store.
Kansai International Airport "KAB Plaza" & "Applause" Store.
JR Osaka Station "Entrée Marché" & "Tokai Kiosk" Store. Etc.

Website <http://www.tenten.co.jp/>



Our special, fluffy and juicy dish. We make filling, by mixing pork, shrimp and onion, and wrap them with skin of paper-thin egg omelet.

Syumai (shaomai dumpling with egg dough) Ippotei Co., Ltd.

Sales Location

Main Shop (Nambanaka, Naniwa-ku, Osaka City).
Senba Store (Senba Center Bld.2 B2).
Takashimaya Osaka Department "Aji-hyakusen" Store B1.

Website <http://www.ippoutei.com/>



Octopus ball with full of delicious taste of octopus inside. Its dough is strongly flavoured with Japanese broth.

Ganso Takoyaki (octopus dumplings)

Aiduya Co., Ltd.

Sales Location

Online Shop.
Tamade Main Shop.
Umeda Store (Umesankoji).
Nambawalk Store.
Namba Store (NAMBA Nannan). Etc.

Website <http://www.aiduya.com/>



We mix squid and eggs in hand-made dough, and grill both sides at once.

Tamago-iri Ikayaki (squid pancake) Wagan Ltd.

Sales Location

Online Shop.
Kaiyukan Store.
Shin-Osaka Station Inside ticket gate "Gift Kiosk" & "Grand Kiosk Shin-Osaka" Store 3F.
Etc.

Website <http://www.ikayaki.co.jp/>



We steam glutinous rice without any flavor and mix it in beans and salted kelp. It is suitable for your train trip and souvenir.

Furusato-no Aji Toncho

(sticky rice with beans, konbu and plum)

Onkashi Tsukasa Kinugasa Co., Ltd.

Sales Location

Head office (Imazu-kita, Tsurumi-ku, Osaka City).
Takashimaya Osaka Department Store B1.
Hanshin Umeda Department Store B1.
Keihan (Kyobashi / Moriguchi) Department Store, Etc.

Website <http://www.honke-kinugasa.jp/>



We steamed it with our secret broth. Rice with sea bream from Maruman is pleasing souvenir or gift since its flavour and taste will not change even after it become cold.

Tai-meshi

(rice cooked with shredded sea bream)

Maruman Honke Co., Ltd.

Sales Location

Tezukayama Main Shop.
Takashimaya Osaka Department "Ajiyakusen" Store B1.
※We sell on Wednesday, Friday, Saturday.
JR Osaka Station Store (Shinkansen ticket gate) Etc.

Website <http://www.maruman-honke.com>



We carefully combine highly selected ingredients with "a stone milling method" and then deep fry them in fresh canola oil.

Naniwa-no Tempura

(left: burdock root / red pickled ginger / black fungus)

Fujikuma Shokuhin Ltd.

Sales Location

Online Shop.
Main Shop (Miyajima, Ibaraki City).
Takashimaya (Osaka B1/Sakai 2 / Kyoto B1/Gifu B1) Department "Aji-hyakusen" Store, Etc.

Website <http://www.fujikuma.com>



We mix eggs into fish paste made from "pike conger eel & white croaker". Each one is baked by a craftsman by hand.

Ume-Yaki

(blossom-shaped soft fishcake)

Daitora Kamaboko Co., Ltd.

Sales Location

Online Shop.
Namba Ebisubashisuji Main Shop.
Abeno Harukas (Kintetsu Department Store B2).
Hanshin Umeda Department Store B1.
Etc.

Website <http://www.daitora.co.jp/>



Fish paste is elaborately made from high quality ingredients with master craftsmanship. You can enjoy various tastes and texture such as "Tamago-mono", grilled fish pastes with eggs "Tempura", deep fried fish.

Conger eel, which has been playing a part of Osaka dishes such as pressed sushi and hot pots. This specialty dish will be a pleasing gift.

Yaki Anago

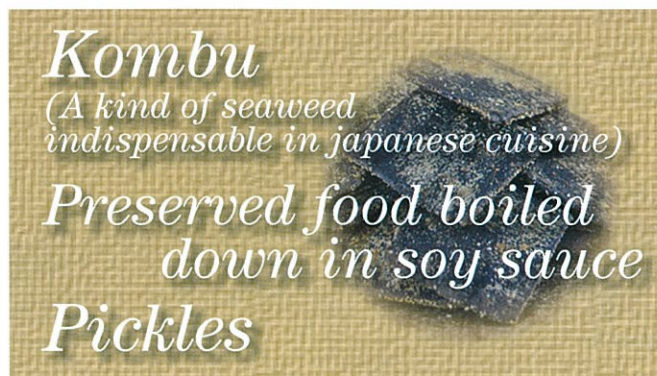
(grilled conger eel)

Nawakou Co., Ltd.

Sales Location

Osaka Municipal Wholesale Market Honjo Store.
Main factory (Kosei, Minato-ku, Osaka City).

Website <https://bit.ly/2MrINlx>



We use thick part of Laminaria japonica kelp from south part of Hokkaido without stint, steam carefully and dry them. It is a origin of tasty salted Kombu.

Ebisume (kombu)

OGURAYA YAMAMOTO Co., Ltd.

Sales Location

Online Shop.
Main Shop (Minami-senba, Chuo-ku, Osaka City).
Hankyu Umeda Department Store B2.
Takashimaya Osaka Department Store B1.
Abeno Harukas (Kintetsu Department Store B2).
Etc.

Website <http://www.ogurayayamamoto.co.jp/>



Sansho Kombu is the representative product of our company. Carefully selected ingredients: the taste of "kombu from Hokkaido" and "Asakura-Japanese Pepper" is fruity and fine flavor. For a rich flavor and umami we dare to use traditional style direct heating boiling pans.

Sansho Kombu

(sansho japanese pepper kombu)

Oguraya Co., Ltd.

Sales Location

Online Shop.
Main Shop (Namba Ebisubashi shopping street).
Whity Umeda Shop (POCKET PARK).
AEON MALL / Daiei / Life and other supermarkets in the kansai region.

Website <http://www.ogurakonbu.co.jp/>



We use natural Laminaria japonica kelp from south part of Hokkaido. This exclusive product brings out aroma of Japanese pepper, elegant sweetness, and taste of ingredients.

Shio Kombu

(salted kombu)

Kanso Co., Ltd.

Sales Location

Online Shop. Yodoyabashi Store.
Takashimaya Osaka Department Store B1.
Daimaru Umeda Department Store B1.
Abeno Harukas (Kintetsu Department Store B2. Etc.

Website <http://www.kansou.co.jp/>



We steam clams with our secret sauce, which we have maintained for more than 60 years, replenishing ingredients and condensing taste of clams.

Asari Shigureni

(made of Japanese littleneck clams)

Meiji Syokuhin Co., Ltd.

Sales address

OnlineShop.
Main Shop (Imazu-naka, Tsurumi-ku, Osaka City).
Takashimaya Sakai Department Store 2F.
Takashimaya Senboku Department Store 1F.
Etc.

Website <http://www.meiji-shokuhin.co.jp/>



Our special product with rich flavour and aroma, made from highly selected tea leaves with our unique method.

Okame

(deep-steamed Yabukita green tea)

Ujien Co., Ltd.

Sales Location

Online Shop.
Shinsaibashi Main Shop.
Hankyu Sanbangai Minamikan Store B2.
JR Osaka Station "Ekimaemarshe" Store.
Seibu Takatsuki Department Store. Etc.

Website <http://www.uji-en.co.jp/>



Green tea made from only matcha and sugar. You can easily enjoy with cold water or milk.

Morihan Green Tea

(Green Tea with sugar)

Kyoeiseicha Co., Ltd.

Sales Location

Online Shop.
Hankyu Umeda Department Store B1.
"Greentea Stand" &
"Meicyauriba Morihan" Store B2.
Senri Hankyu Store B1.

Website <http://www.kyoeiseicha.co.jp/>



Our "hiyashime" (chilled syrup) has a classic flavor, using domestic ingredients, such as ginger from Kochi prefecture and brown sugar from Hateruma-jima, without stint.

Katashimo-no Hiyashi Ame

(ginger juice)

Katashimo Wine Food Co., Ltd.

Sales Location

Online Shop.
Company store (Taiheiji, Kashiwara City).
Industrial direct market (Stores in Osaka Prefecture).
Tenma Tenjin MAIDO-Ya Store.
Sake-no Yamaya Store (Osaka Prefecture store).

Website <http://www.kashiwara-wine.com/index.html>



We have been supplying kombu products for over a century. It's using highly selected thick part of Laminaria japonica kelp and made in our traditional way.

Tokowaka

(kombu)

Matsumaeya Co., Ltd.

Sales Location

Online Shop. Shinsaibashi Main Shop.
Takashimaya Osaka Department Store B1.
Hanshin Umeda Department Store B1.
Abeno Harukas (Kintetsu Department Store B2).
Etc.

Website <http://www.matsumaeya.jp/>



Tea & Drink

Double Umami Taste!! It has dense dark green color and full of great and rich taste of green tea leaves highly selected by a tea appraiser.

Tokusen Rikyu-no Uta

(sencha green tea)

Tsuboichi Tea Manufacturing Co., Ltd.

Sales Location

Online Shop.
Sakai Main Shop
(Kukencho-higashi, Sakai-ku, Sakai City).
Namba Store (Namba Skyo 5F).
Factory Company Store
(Takashinohama, Takaishi City). Etc.

Website <http://www.tsuboichi.co.jp/>



This standard blend coffee is good balanced, great acidity, bitter, and after taste is sweet finish. It suits you with any occasion.

Holiday Blend Coffee

(coffee)

TASHIRO COFFEE Co., Ltd.

Sales Location

Main store:
1-25-11 eiwa Higashiosaka osakacity.
Online Shop:
<http://www.tashirocoffee.com/>

Website <http://www.tashirocoffee.co.jp>



Bottled ramune soda fizzy drink with nice aroma. We make this drink with a traditional reversal method.

Ramune

(lemonade glass bottle)

Hata Kosen Co., Ltd.

Sales Location

Online Shop. Etc.

Website

<http://www.hata-kosen.co.jp/>



Seasoning Dry Foods etc.



Brown sugar is rich in mineral from sugar cane. Rich sweetness brings out the flavor for your daily cooking and making sweets.

Takikokuto

(brown sugar)

Ueno Sugar Co., Ltd.

Sales Location

Online Shop.
Supermarket in the whole country.
Sugar department in a department store.

Website

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



We do not use any sweetening at all, so natural sweet from rice koji (mold) is a unique character. Many chefs always use this miso. It is suitable for a gift.

Muratakura Kura-no Waza Shiromiso

(white miso)

Muramatsu Co., Ltd.

Sales Location

Kizu Ichiba "Yasube"
Prara Tenma "Tamura Shoten" 1F.
Meijiya (Ikuno-ku, Osaka City).

Website

<http://www.eonet.ne.jp/~hasune/>



We combine highly selected ingredients matched with Kansai broth. Shichimi pepper with nice aroma of Japanese sansyo pepper.

Tezukuri Shichimi / Soshing

(red pepper with seven kinds of spices)

Mukaichinmido Co., Ltd.

Sales Location

Online Shop.
Tenma Tenjin MAIDO-YA Store.
Hankyu Umeda Department
"Kurouto Dashi" Store B2.
Namba Grand Kagetsu Shop. Etc.



Website <http://www.mukai-utc.co.jp>

Kushikatsu (Deep-fried skewers) sauce known as "No double dipping!" You can also use this for deep-fried food or Tempura dishes.

Naniwa meibutsu Kushikatsu Sauce

Daikokuya Co., Ltd.

Sales Location

Hanshin Umeda Department
"Glossary corner" Store B1.
Amazon (Internet Shopping mall).

Website

<http://www.kk-daikokuya.co.jp>



Broth made from Laminaria japonica kelp from Hokkaido. It is lightly flavoured, but its flavour is rich and mellow.

Udon Dashi

(secret udon soup)

Imai Co., Ltd. (Dotonbori Imai)

Sales Location

Online Shop.
Dotonbori Main Shop.
RIHGA Royal Hotel Osaka Store B1.
Uehonmachi YUFURA Store 5F.
Dish department in a department store.
Etc.

Website <http://www.d-imai.com/>



Our red miso, from long-term maturing of quality rice and soybeans after the traditional method, is a key element in Osaka's local cuisine.

Tokusei Akamiso

(red miso paste)

Komechu Miso Co., Ltd.

Sales Location

Online Shop.
Main Shop
(Edobori, Nishi-ku, Osaka City).
Abeno Harukas
(Kintetsu Department Store B2).
Sogo Kobe (Pantry,B1). Etc.



Website <http://www.komechu.jp/>

"Kanten (Agar)" is a traditional industry from Takatsuki city. You can mix agar into rice and steam it as well as using for making sweets, giving more shine and sweetness.

Shimizu Kanten

(agar for jelly)

Tanichi Co., Ltd.

Sales Location

Main Shop "Hanbe"
(Shimotanabe-cho, Takatsuki City).
JA Takatsuki each store.

Website

<http://www.tanichi.jp/>



Make daily dishes flavourful and tasteful.



This oil makes fried food crispy and light. This premium oil has elegant and rich taste and is acknowledged by professional chefs.

Parsley menjitsu sarada-abura

(cottonseed salad oil)

Okamura Seiyu Co., Ltd.

Sales Location

Online Shop.
Company store Cotton house
(Kashiwara City).
Manei (Chuou-ku, Osaka City).
Hatake-no Tsuzuki Yao Store.
Yotete Izumisano Store.
Etc.



Website <http://www.okamura-seiyu.co.jp/>

愛され続けるもん「名品」



Osakamon ('made in Osaka') Fine Food Association

We "Osakamon ('made in Osaka') Fine Food Association, is a foundation established by certificated vendor volunteers. We introduce the appeals of Osakamon to all over the World.

<http://www.osakamon-meihin.com/>



<Notice>Please note that information on this booklet is as of January 2019, and some information may have been changed.