



Food #02
Noodles



Jindaiji Soba

area **Chofu**

Gentle fragrance, smooth taste.
400 years of cultivation in a land blessed with abundant spring water.
Experience the historical soba culture.

Jindaiji Temple



An ancient temple boasting 1300 years of history. Within the temple grounds where the nature of Musashino still remains, lies the main hall and the Shakado, which enshrines the national treasure, the Shaka Nyorai statue.

☎042-486-5511, 5-15-1 Motomachi, Jindaiji, Chōfu ☎Open admission (Shakado admission 9:00 to 17:00, open until 16:00 in the winter)

Yusui



The second-generation shopkeeper protects the taste of his grandmother while providing handmade soba using local stone-milled soba flour. The photo is a Yusui Tempura Platter.

☎042-498-1323, 5-9-1 Motomachi, Jindaiji, Chōfu ☎10:30 to 18:00 (Open until 19:00 on Saturdays, Sundays and public holidays) / Closed on Thursdays

Tamanoya



A shop where you can choose from two types of soba in addition to the thin-pulled Seiro Soba, and thick-pulled Inaka Soba Thin-pulled Seiro Soba.

☎042-485-0303, 5-11-3, Motomachi, Jindaiji, Chōfu ☎10:00 to 16:00 / Closed on Mondays (or the next day in the case of a holiday)

Matsuba Chaya



Enjoy these artisan handmade soba noodles in either the store interior where the old trees remain, or the store exterior with seats overlooking the fresh greenery and autumn leaves. The photo is aTenzaru.

☎042-485-2337, 5-11-3 Motomachi, Jindaiji, Chōfu ☎10:00 to 17:00 / Closed on Mondays (or the next day in the case of a holiday)

Ikkyuan



You can choose from 80%, 90% or 100% home-made flour ground with a stone mill. The photo is a 100% Egg Dango soba.

☎042-482-6773, 5-11-2, Motomachi, Jindaiji, Chōfu ☎11:00 to 15:00 (Open until 15:30 on Saturdays, Sundays and public holidays) / Closed on Mondays (or the next day in the case of a holiday)

Kitaro Chaya



A specialty store you'll want to stop by during the soba tour.

Return to your childhood and enjoy "Mizuki World".

Jindaiji Temple Soba pilgrimage

The roots of Jindaiji Soba come from the payment of buckwheat flour neighboring farmers make to Jindaiji during the Edo period. At present, there are more than 20 specialty stores, and the Soba Association is working hard to improve the collective quality.

Jindaiji Soba Association Chairman, Mr. Ishikawa



Izumiya



This vacant former soba store was reborn by the "Snack" party for vacant houses

Attention is being focused on creating new communities in the region.

INFORMATION

☎ From the Keio Line Chōfu Station, take a Keio bus bound for Jindaiji, and get off at the last stop. Take the bus bound for Kichijoji, get off at Kyorin University Hospital, get off at Jindaiji Elementary School, and walk for 5 minutes

☎ From the Keio Line Chōfu Station, take a Keio Line Odakyu Bus bound for Kichijoji Station, Mitaka Station for 8 minutes, and get off at Jindaiji entrance. Take the same bus to Kyorin University Hospital and 8 minutes, get off at Jindaiji Elementary School and walk for 5 minutes



Tamon

The large services of soba and tempura at an excellent price. The photo is a Jindaiji soba, wild grass tempura.

☎042-485-4043, 2-37-4, Motomachi, Jindaiji, Chōfu ☎10:00 to 17:00 / Closed on Mondays