



Experience #09  
Culture



## Gionji Temple

Theme **Wagashi Making**

The petite and pretty Japanese sweets incorporate delicate craftsmanship and sensitivity in tribute to the four seasons. Might this be the season for you to partake in the make.

Taste of The 4 Seasons

# Sweets of Japan made by U

Confectioneries make each season sweeter. Sweeter still is making the confections yourself. Join the fun of learning the ways of the "wagashi".



Chofu Gionji Temple

The set experience of Japanese sweets and tea ceremony in collaboration with local shops is a fulfilling course where you can fully immerse yourself in the culture of Japan. It also holds zazen meditation in its role as a cultural center.

2-18-1 Suzumachi, Chofu  
Reservation required through the website.  
<https://wasabiji.jp/jp/cat/japanese-culture/wagashimacha/>



The fun of Japanese sweets is that you have the liberty to express the motifs of the seasonal delights.

(Imakiya Owner Mr. Komiya)

## 1 Know the ingredients

Colored white bean paste is used on the outside and black bean paste is used on the inside. "Yokan" (red bean jelly) and "an" (baked bean paste) are used for the decoration.



## 2 Blend

Make the outer layer by blending the two colors of bean paste together so that a gorgeous gradation can be created.

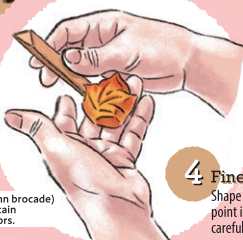


## 3 Wrap the "an" man!

Wrap the bean paste with that beautifully gradated outer layer. Let's be conscious of going to the center so that the paste is not awkwardly gathered to one side.

## 4 Fine tune

Shape it using various props. The point is not to miss the edges and to carefully observe the overall shape.



## 5 Finishing touches

Finally, bring it to life with a decorative element that adds a crescendo of color.

How does teatime with sweets sound?

I would be delighted if I could share the fulfilling time of having matcha and Japanese sweets.  
(Gionji Temple Chief Priest Mr. Hayashida)

It's a blissful time to have your very own Japanese sweets along with the matcha made by the priest. The tea ceremony experience is available at a modest additional charge.



Right here is where you are going to find the finest sweet shop in Tama!



Chofu Wagashi Shop Imakiya

A shop making famed sweets that were presented to the imperial family in the first year of the Meiji era. Classes are held in various parts of the city to convey Japanese sweets culture.

☎ 042-482-3619 🏠 Imaki Building 1F  
3-25-11 Nishi-Tsutsujigaoka, Chofu  
🕒 9:00~19:00/Closed on Wednesdays



Machida Minorian Nagomi

A Japanese confectionery run by an instructor at Urasenke (a revered tea ceremony school). A sweets making and a matcha class are held to help you better appreciate the changing seasons.

☎ 042-866-6389 🏠 Silver Heights Takahashi  
101 3-8-5 Nakamachi, Machida 🕒 10:30~19:00  
/Closed on Thursdays and Sundays



Higashimurayama Wagashi Shop Mochimaru  
Nishiguchi Maan, Sore

A long-established Japanese confectionery known for Higashimurayama's famous "Daibobuda" (don't worry) Manjuu. The Japanese sweets class is very popular with both adults and children.

☎ 042-391-0003 🏠 West exit main store  
1-17-3, Noguchu, Higashimurayama/All year around  
※ The events are not held as of February 2022 due to the pandemic.