

# Indulge in the Delights: Top Japanese Sweets Shops in Kyoto

Kyoto, the ancient capital of Japan, is renowned not only for its captivating history and breathtaking temples, but also for its exquisite culinary delights. As the heartland of traditional Japanese cuisine, Kyoto boasts an array of sweets shops that offer a delectable experience for any visitor with a sweet tooth.



## Close-up UMAMI!: Top 5 best Japanese sweets shops in Kyoto by Thalby Guides

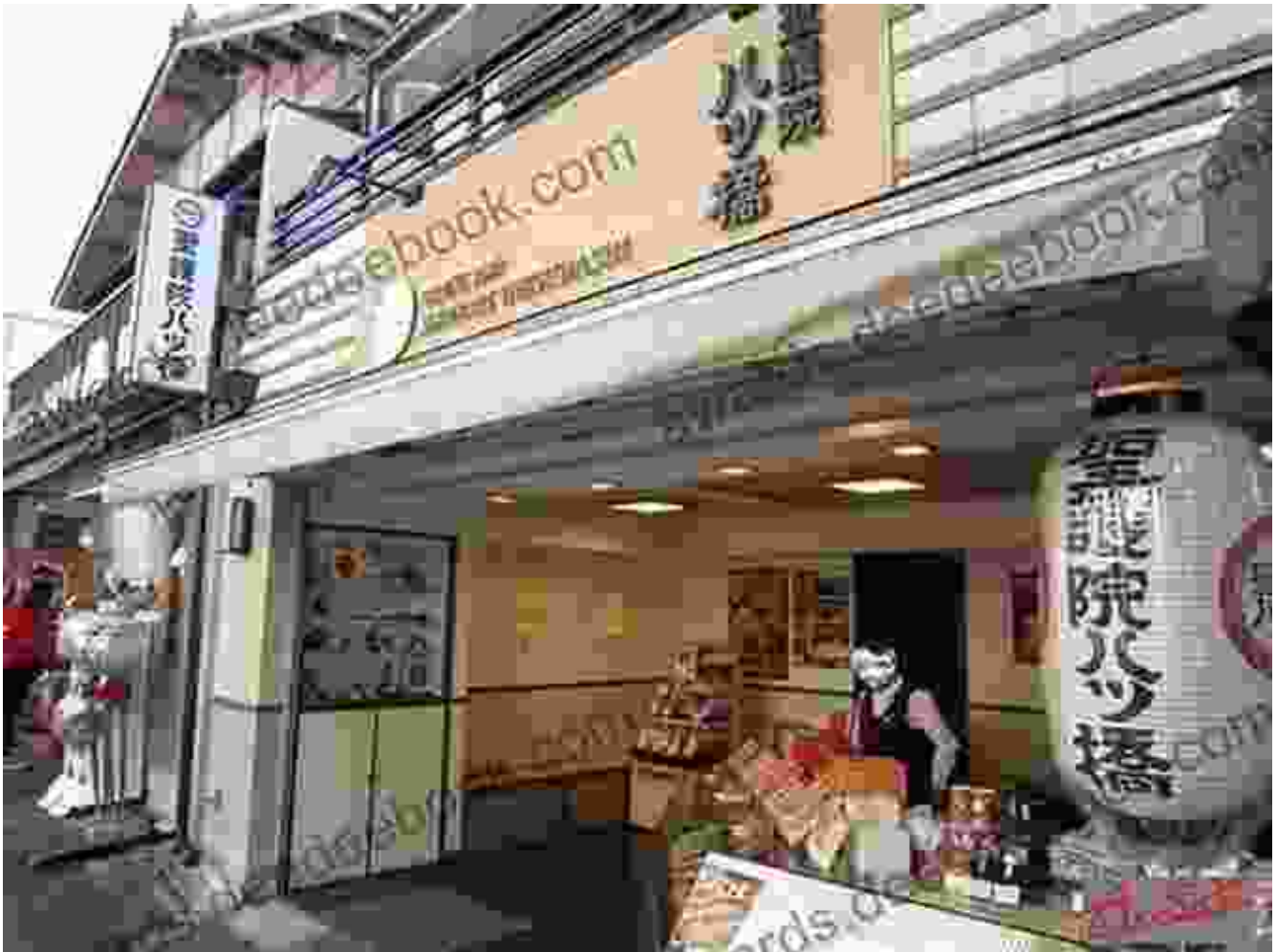
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From the delicate flavors of wagashi to the indulgent richness of matcha desserts, Kyoto's sweets scene is a true testament to the artistry and craftsmanship of Japanese confectioners. In this article, we present a curated list of the top Japanese sweets shops in Kyoto, inviting you to embark on a delectable journey that will leave your taste buds tantalized.

## Shogoin Yatsuhashi



Shogoin Yatsuhashi is a long-established sweets shop in Kyoto, famous for its signature delicacy, yatsuhashi. Yatsuhashi is a triangular-shaped pastry made with glutinous rice flour, cinnamon, and sugar, and comes in a variety of flavors, including the classic cinnamon, matcha, and chocolate.

Shogoin Yatsuhashi has been crafting its yatsuhashi using traditional methods for over 400 years. The result is a delicate and flavorful pastry that is a must-try for any visitor to Kyoto. The shop also offers a variety of other Japanese sweets, such as mochi and dango.

- Address: 294 Goshoin, Nakagyo-ku, Kyoto 604-8066
- Phone number: +81 75-221-2500
- Website: <https://www.shogoinyatsushashi.co.jp/>

## Kitchoan



Kitchoan is a popular sweets shop in Kyoto, known for its delicious matcha desserts. Matcha is a finely ground green tea powder that is used in a variety of Japanese sweets and beverages. Kitchoan's matcha desserts are made with high-quality matcha, resulting in a rich and flavorful experience.

Some of Kitchoan's most popular matcha desserts include the matcha parfait, matcha roll cake, and matcha mochi. The shop also offers a variety of other Japanese sweets, such as dorayaki and manju.

- Address: 590-3 Nakajimacho, Gionmachi Minamigawa, Higashiyama-ku, Kyoto 605-0074
- Phone number: +81 75-561-1818
- Website: <https://www.kitchoan.co.jp/>

## **Kyokueido**



Kyokueido is a long-established sweets shop in Kyoto, known for its traditional Japanese sweets, including wagashi. Wagashi are traditional Japanese confections that are made with natural ingredients, such as rice flour, sugar, and agar. They are often beautifully decorated with intricate designs.

Kyokueido has been crafting its wagashi using traditional methods for over 100 years. The result is a delicate and flavorful confection that is a true work of art. The shop also offers a variety of other Japanese sweets, such as mochi and dango.

- Address: 163 Teramachi Street, Nakagyo-ku, Kyoto 604-8066
- Phone number: +81 75-221-1265
- Website: <https://www.kyokueido.co.jp/>

## **Honke Owariya**



Honke Owariya is a long-established sweets shop in Kyoto, known for its delicious yatsuhashi. Yatsuhashi is a triangular-shaped pastry made with



glutinous rice flour, cinnamon, and sugar, and comes in a variety of flavors, including the classic cinnamon, matcha, and chocolate.

Honke Owariya has been crafting its yatsushashi using traditional methods for over 400 years. The result is a delicate and flavorful pastry that is a must-try for any visitor to Kyoto. The shop also offers a variety of other Japanese sweets, such as mochi and dango.

- Address: 159 Teramachi Street, Nakagyo-ku, Kyoto 604-8066
- Phone number: +81 75-221-2345
- Website: <https://www.honke-owariya.jp/>

Kyoto is a true paradise for lovers of Japanese sweets. With its abundance of long-established sweets shops, each offering its own unique take on traditional Japanese confections, visitors are sure to find something to satisfy their sweet tooth. Whether you are looking for delicate wagashi, rich matcha desserts, or flavorful yatsushashi, Kyoto has something for everyone.

So, next time you find yourself in Kyoto, be sure to take some time to explore the city's sweets shops. You won't be disappointed!



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