for Dango

Muratava

5-506-1 Mikajima Tokorozawa **☎**04-2948-2515 ⊕9:00 ~ 13:00 Closed: Mon.,Tue. [MAP] P.10.18

The orange roof is an easily spot-able landmark. The simple dango allows for the taste of rice and soy sauce to be throughly enjoyed.

🧗 Yamaguchiya Dangoten

3-22-30 Kamiarai Tokorozawa Closed: Mon.,Tue. [MAP] P.11

A Tokorozawa specialty dango shop that has been in business for more than a century. Sells traditional charcoal grilled dango mochi.

🜠 Namikiya

6-5 Miyuki-cho Tokorozawa Closed: No holiday [MAP] P.15

Founded in 1952. The dango is plunged into the delicious Tokorozawa "Fukai Shoyu" twice while grilling. Look for a shop with made of brick walls.

🚜 Mikamisanchi no Yakidango

536 Hibita Tokorozawa **2**080-9889-8960 ©10:00 ~ 16:00 Closed: Mon. [MAP] P.17

A dango shop in a residential area full of greenery. Enjoy freshly charcoal-grilled dango! The shop's original sweet & spicy flavor is also very popular.

🗗 Dangoten Gekka

1024-76 Kamiyasumatu Tokorozawa Closed: Thu. [MAP] P.16.28

Dango handmade in the shop are carefully grilled over charcoal.

Tokorozawa city agricultural products direct sales places





Musashiya

1-8-14 Miyamoto-cho Tokorozawa 204-2922-5614 \odot 10:30 \sim as soon as it's sold out Closed: Tue.,3rd Wed. [MAP] P.14

A restaurant specializing in grilled dango founded all the way back in 1960. Uses a secret soy sauce recipe passed on generation after generation. The dango mochi is grilled over charcoal until crisp!

🚜 Nomura Shoten

861 Shiro Tokorozawa 204-2944-0482 \oplus 10:00 \sim 16:30 Closed: Wed. [MAP] P.29

A small shop along a walking route. When they grill the dango over charcoal, the aroma of sov sauce is irresistible!



— Amanova

16-5 Kitayuuraku-cho Tokorozawa 204-2923-3660 \bigcirc 11:00 \sim 19:30 Closed: Tue, 3rd Mon. [MAP] P.14

Udon noodles made from 100% domestically produced flour. Enjoy the tsukemen meat juice made from pork and green onions!

Kappou Teuchiudon Chitose

825-3 Wakamatu-cho Tokorozawa 😘 04-2995-1555 OWeekdays 11:30~15:00,17:00~21:00 ©Holidays 11:30~21:00 Closed: Mon. [MAP] P.15.16

They are home-grown, freshly milled and delicious udon noodles made with a unique milling process.

■ Matsugoan Jingoro

272-2 Matugo Tokotozawa 204-2944-9168 ©Weekdays 11:15~14:30, 17:00~21:00 ©Holidays 11:15~14:30, 16:30~20:30 Closed: Wed [MAP] P.17

Founded in 1984. You can enjoy the seasonal soba noodles, udon noodles, and dishes in the restaurant which generates a warm-cozy feel from its wooden interior.

Jizoyama

1-16-1 Nishitokorozawa Tokorozawa 804-2922-1625 \bigcirc 11:00 \sim 19:00 Closed: 1st and 3rd Sun. [MAP] P.24

Make sure to try the authentic handmade udon noodles made from ground flour, sea salt, and spring water! You can also buy raw noodles to take away.

If you also want some sweets...

Santome Konjaku Mura **₩**Koryu Plaza



1341-1 Shimotomi Tokorozawa **259-6565** ⊕11:00 ~ 17:00 Closed: There are seasonal fluctuations. Please check website. [MAP] P.13

Savor the taste of handmade udon noodles in Satoyama. Chewy noodles made from whole wheat flour and vegetables from their own farm, Ishizaka Organic Farm. Excellent nutrition and pleasing!

The information is as of September 2020. In order to prevent the spread of the new coronavirus, there is a possibility that stores and facilities will shorten hours or temporarily close.

For the latest information, please check individual store & facility websites.

Meat Broth

😈 Teuchiudon Ryotaro

3-14-4 Kusunokidai Tokorozawa 204-2993-8877 \oplus 11:00 \sim 14:45 Closed: Mon. [MAP] P.25.28

Handmade Musashino udon made by adding Ryotaro's special flavor to the carefully made soup stock. Please try the traditional tasting udon.

🐷 Kannonchaya



2203 Kamiyamaguchi Tokorozawa **2**04-2922-7468 ⊕10:00 ~ 17:00 Closed: No holiday [MAP] P.20

for

Within Yamaguchi Kannon (Koniyo-in Temple), you can enjoy handmade udon noodles made from 100% ground flour, traditional grilled dango, Amazake, and



Tokorozawa **Meat Broth Udon guide**



9