



TOMODACHI TV



WAGASHI

★ TOP 5 ★

A near-500-year-old yokan house, Asakusa's sweet-potato classic and Tokyo's top dorayaki.

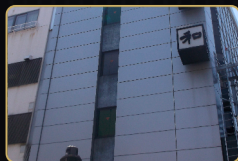
NO. 1

Toraya とらや

Yokan & wagashi • Akasaka (Akasaka-mitsuke Stn) • ¥¥ Purveyor to the Imperial household

Founded in Kyoto c.1526 — nearly 500 years of confectionery, renowned for smooth azuki-bean yokan.

02



Funawa 舟和

Imo-yokan & anmitsu • Asakusa (near Nakamise) • ¥

Founded 1902 by a potato wholesaler; its sweet-potato imo-yokan became an Asakusa icon and edible souvenir.

03



Usagiya うさぎや

Dorayaki • Ueno (Ueno-hirokoji Stn) • ¥ Tokyo's 'top three' dorayaki

Century-old; fluffy freshly griddled dorayaki with glossy honey-scented red-bean paste — eat it warm.

04



Demachi Futaba 出町ふたば

Mame-mochi (bean daifuku) • Demachiyanagi, Kyoto • ¥

Famous Kyoto institution whose mame-daifuku — soft mochi with red peas and bean paste — draws daily queues.

05



Toraya Karyo とらや菓寮

Wagashi tea-salon • Tokyo (Akasaka/Roppongi) • ¥¥

Toraya's sit-down salon — pair seasonal fresh wagashi and anmitsu with matcha in a calm modern setting.