

☐ Sweets made in SORACHI ☐

Yuni Town
Fushimidai
by Kobayashi Confectionery

It is the namesake of the lookout from where the whole town can be seen. Apricot or cream cheese is in it. It got the prize of the minister of food agency of Japan at the competition in the 22nd National Confectionery Exhibition (1 piece for 95 Japanese Yen)

●小林菓子舗
由仁町中央59 TEL:0123-83-2602
営業/8:00~19:00、不定休



Iwamizawa City
Tengu Manjuu by Tengu Manjuu Confectionery

Slightly sweet dough and the slightly salty red beans paste strike the balance and harmonize. The Japanese-style buns are steamed up in the shop and has the variety such as white, red and brown color (90 Japanese Yen for one piece)

●天狗まんじゅう本舗 駅前店
岩見沢市1条西6丁目 TEL:0126-23-4605
営業/9:00~19:00、日曜休み

Kuriyama Town
Tanida's No.1 millet cake "Kibi Dango"
by Tanida Confectionery Company

Praying for the recovery from the huge earthquake in Kanto Area including Tokyo, it started to be sold in 1923. It continued to be produced with rice and beans sourced locally for about 90 years without day-off.

●谷田製菓株式会社
栗山町錦3丁目134
TEL:0123-72-1234
営業/8:00~17:00、土日祝休み



There is the reason why the long-seller sweets sell like hotcakes even now!

Yubari City
Cinnamon Doughnuts by Usagiya

Doughnut with sweet red-beans paste in it and dusted with cinnamon sugar. The confectionery continues to keep the good old hand-made taste (one piece for 85 Japanese Yen)

●うさぎや
夕張市鹿の谷1-23
TEL:0123-52-4533
営業/9:00~17:00、不定休
※なくなり次第終了



Shintotsukawa Town
Kinteki Amazake Tankiri Candy
by Shintotsukawa Products House

It is the good old candy made from the debris "sakekasu" of well-founded "Kinteki Sake Brewery". It is tasty and sweet but refreshing. (one bag for 280 Japanese Yen)

●(株)新十津川総合振興公社(新十津川物産館)
新十津川町字中央5-1
TEL:0125-76-3141
営業/10:00~17:30 (11~2月は~16:00)



Takikawa City
Monmoo
by Okada Confectionery Ltd.

This confectionery started to stick with the butter produced in Hokkaido and to make the cake with no preservatives. It is the namesake of the cows' voice "Moo Moo". (seven pieces for 987 Japanese Yen)

●有限会社 おかだ菓子舗 本店
滝川市空知町2丁目5-27 TEL:0125-24-6711
営業/8:00~19:00、第3・4木曜休み

Naganuma Town
Cha Bokusa by Takahashi Confectionery

Yum sweet red beans paste can be seen between the fluffy soft dough of the cake. The image of Japanese napkin for tea party "Fukusa" materialized as the cake by wrapping up the sweet red beans paste carefully with the soft dough.

●高橋菓子舗
長沼町銀座北1丁目2-18
TEL:0123-88-2362
営業/8:30~19:00 (日曜は~12:00)

