

# 和菓子



ふまてこうちのり  
不味公御好  
美草  
わかへ

## SAIUNDO Wagashi Collection

Matsue, the capital of Shimane prefecture, was developed as a castle town in the Middle Ages. During the Edo period, Harusato Matsudaira, the seventh lord of the castle, had a keen appreciation of the art of tea. Under his patronage, the culture of *wagashi* (Japanese confectionery) and tea ceremony spread among the people and became a part of their lives. Even now, this cultural connection is still alive and his favorite sweets are loved in Matsue.

SAIUNDO has been offering excellent *wagashi* in Matsue since 1874. With selected ingredients and sophisticated looks, our *wagashi* collection now becomes increasingly popular among people who appreciate high quality products.



### WAKAKUSA

Originally popular in the 1700's, our signature *mochi* (rice cake) frosted with sugar-blended rice powder tinted with vibrant green has been restored and recreated about 100 years ago from the original recipe and it has been made ever since.



あさしお  
朝夕

### ASASHIO

*Manju* (steamed bun) made from *joyo* (yam) dough filled with *koshi-an* (refined sweet red bean paste) with a hint of salt. It is simply delicious.



やまかわ  
山川

### YAMAKAWA

A traditional dried sweet made with our finest Japanese sugar that smoothly melts in the mouth and matches a variety of green teas.



ほうきぼう  
伯耆坊

### HOKIBO

Delicious soft *mochi* in our premium boiled *azuki* (sweet red beans) shell, sprinkled with powdered sugar. Enjoy the aroma and texture of *azuki*.



くりまる  
栗まる

### KURIMARU

A whole chestnut awaits discovery within rich *tsubu-an* (whole sweet red bean paste) and delicate *shiro-an* (white bean paste).



ゆずごろも  
柚衣

### YUZUGOROMO

An actual *yuzu* (Japanese citrus) shell gently stewed and soaked in syrup, and filled with *koshi-an*. This is an unforgettable taste.



しゅんじゅう  
春自秋

### SHUN-JU

Crispy Japanese fruit jellies made from premium agar-agar and sugar, in two flavors *azuki* and *yuzu*.



だんだん  
だんだん

### DAN-DAN

Crunchy Japanese walnuts cake sandwiches *an* (sweet bean paste). *Dan-dan* means "thank you" in our local dialect, thus great for thank you gift.



さいもん  
彩紋

### SAIMON

Soft *mochi* sweets made into thin sticks, each one filled with subtle aroma of white sesame and *yuzu*. Enjoy with a cup of coffee or tea.



そば  
蕎麦

### SOBAJOYO

*Manju* made of *soba* (buckwheat) flour dough filled with *koshi-an* and topped with roasted *soba* kernels. Homey and heart warming.



124 Tenjin-machi, Matsue, Shimane, 690-0064 JAPAN  
Phone: +81 852 21-2727 Fax: +81 852 21-6334  
<http://www.saiundo.co.jp>

御菓子司  
彩雲堂