



The oldest teahouse in Japan



Roasted rice cake Ichiwa



The well in the basement



Aburimochi

(Roasted rice cake)

Roasted rice cake Ichiwa (Ichimonjiyawasuke)

Ichiwa was opened in 1000th middle of Heian period so it is over 1000 years was already passed , the beginning is to provide “OKACHIN”(it was famous for Koryuji Temple: roasted rice cake) to Imamiya shrine

There was the location of worship in Fnaoka mountain in 794, after that the location of worship was moved to current place of Imamiya shrine in 1001st that this year in which epidemics were prevalent

In Kyoto at that time the epidemic called “Korori” became popular, the Spiritual Association was held to quell the plague, and at that time the legend that the pestilence had gone off when a visitor brought the Ichiwa mochi (roasted rice cake) back home. After that, it is said that Sennorikyu was used as a sweet confection of the tea ceremony.

In order to recovery of sickness plague “Korori” and prevent to get sick the son of Emperor Ichijo was given “Roasted rice cake : Aburimochi“ after that Eating mochi became a custom. It has been handed down even now after a thousand years passed. It is a miracle to continue trading for more than a thousand years with only one varietal rice cake. Only if there is a philosophy of service, it is what has continued.

Roasted rice cake “Aburi Mochi” of Ichiwa are roasted with stabbed in a bit size covered with source mixed white miso of Honda-miso, Kinako (Powder grinded roasted beans) and sugar

Currently using well wells (Oriido : a well under grand) that is in use since its foundation, boiling tea with underground water that has been gushing out for 1018 years, They are now offering the first rice cakes made in the morning to Benten-san of the well Why do not you try eating as you are a people of the Heian period ?.

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