

日本橋 しま館

M I D E T T E

Nihonbashi Fukushimakan MIDETTE is a shop selling Fukushima products in Tokyo.

We have a wide selection of delicious Fukushima products.

These include Japan's No. 1 sake for 7 consecutive years and Japan's best rice for 3 consecutive years.

We look forward to your visit.

Fukushima Sweets

【Sanmangoku】

Mamadoru

1 packet (5 cakes) ¥ 540
(koriyama city)



A gentle-tasting baked sweet. Milk flavored bean paste is wrapped in a butter flavored cake. It has been the most popular sweet since the opening of Midette.

【Kannoya】

Kaden-yubeshi

1 packet (6 sweets) ¥ 713
(Miharu Town)



Smooth red bean paste is wrapped in a soy sauce flavored mochi and steamed.

You can enjoy the sweet and salty flavor which is unique to Tohoku. There is also a walnut version without the red bean paste.

【Kashiwaya】

Usukawa-manju

Small size 9 pieces ¥ 810
(koriyama city)



Kashiwaya has been around for about 150 years.

It is a thin-skinned sweet steamed bun. It was originally created as a healthy treat containing plenty of bean paste and a thin skin.

These thin-skinned buns, which are considered to be one of Japan's three most popular steamed buns, come with either smooth red bean paste or chunky red bean paste.

Delicious Fukushima

【Onozaki】

Soft kamaboko

12 pieces ¥ 690
(Iwaki-city)



Kamaboko is made by grinding and steaming fish meat. It is a processed product that is suitable for both enjoying with a meal or as a snack whilst drinking.

This product does not contain eggs, so it can be eaten without cooking.

【Adzuma shokuhin】

Umakute shoga-ne

1 jar (240g) ¥ 650

(Inawashiro Town)



A seasoning which is great on a variety of dishes, Umakute shoga-ne is made from chopped ginger and soy sauce.

You can add it to Japanese soba, warm rice, or vegetables. If you mix soup powder, boiling water and a spoonful of this product, you can easily make ginger soup.

"Karakute shoga-ne" with habanero is also popular. It's ten times hotter than an ordinary chili.

Fukushima cuisine



【Kobayashi chikusan】

Aizu horse sashimi

Thigh / Block ¥ 1,790
(Aidzubange machi)

Aizu has a culture of eating horse meat. At local butchers, 70 to 80% of horse meat sales is this product. Horse meat is very lean and has a low melting point, so it is quickly digested and absorbed. It is a low calorie, high protein, nutritious food. It is common in Aizu to eat horse meat with spicy miso, garlic and soy sauce



【Kaneko Foods】

Kozuyu

1 packet (280g) ¥ 648

(Aidzuwakamatsu-city)

Kozuyu is a local dish popularized in the Aizu region which was a meal for samurai or enjoyed as part of a feast on special occasions. It is still enjoyed today during New Year's celebrations and on ceremonial occasions. Taro, bamboo shoots, jellyfish, shiitake mushrooms and other ingredients are added to a scallop and kelp based broth. It has a well-balanced and delicate taste.



【Aidzu Takasagoya】

Nishin sansho-zuke

1 bag (3 pieces) ¥ 864

(Aidzubange-machi)

In the mountainous Aizu region, Nishin Sansho-zuke has been used as a way to preserve food for generations by the ingenious and wise people of Aizu. It is recommended to cut the herring to a size that is easy to eat, then prepare it with soy sauce, sake, mirin, and vinegar. You can also roast it and enjoy the fragrance of the cooking fish with some local Fukushima sake.



【Morito shokuhin】

Ika-injin

1 bag (250g) ¥ 540

(Fukushima city)

Ika-ninjin is a winter specialty food from northern Nakadori, the central area of Fukushima Prefecture. Squid and carrot are shredded and seasoned with soy sauce, sake, and mirin. Although the seasoning and ingredients vary from household to household, it can now be enjoyed all year round as a ready-made product.



【Nakano Echigoya soy sauce shop】

Sagohachi no moto

1 bag (600g) ¥ 540

(Kitakata-city)

Koji rice and pickles have been around for a long time in Fukushima Prefecture. The name comes from the ratios used to make the dish. You use 3 parts salt, 5 parts steamed rice and 8 parts koji rice. Cucumbers, eggplants, vegetables with a high water content, cherry tomatoes, fish and meat can be pickled and added to the dish.



We also sell pickled radish.

Fukushima Folk crafts



【Miharu-goma】(Miharu Town)

A carved wooden figure from the Miharu region. These figures are good for those who are wishing for a child's good health and growth.



【Okiarikoboshi】

(Aidzuwakamatsu-city)

Koboshi are like small daruma dolls. When they are pushed down, they right themselves, which makes them a symbol of good luck.



【Aka-beko】(Yanaizu Town)

A much loved figure that helps children grow strong and healthy. It is inspired by a legendary strong red cow.