

創業享保元年 京菓子十代



京菓匠

笹屋伊織

The confectionery maker Sasaya Iori was established when Sasaya Ihee, the founder, who was living in the town of Tamaru in Ise, was called by the Old Imperial Palace to come to Kyoto. Sasaya Ihee started his shop in Kyoto in 1716. Back then the shop only catered to the Old Imperial Palace, Buddhist temples, Shinto shrines and Grand Tea masters.

The shop received its name from the Old Imperial Palace and it was an honor for the Kyoto confectioneries to be given their names by the Palace.

Our shop received the name "Iori" from the Palace. Hence, our shop was named "Sasaya Iori".

Today there are twenty members in "The Society of Makers of Japanese confectioneries" all of which are descendants of a group of quality confectioneries established in the Edo era.

Our store has continued to serve our clients for more than two hundred and ninety years by following our traditions with superior high quality superior techniques.

We pride ourselves as a traditional Japanese confectionery with an exclusive role to serve the Imperial Household and the Grand Tea masters while accommodating requests from our clients who demand the best of Kyoto's seasonal confectioneries.

The tenth president of Sasaya Iori, Kyoto confectionery, maker



千客万来

栗入りの白あんに練乳・バター・蜂蜜を練り込み、しつとりと上品に焼き上げました。「千客万来」高野山大僧正 東野学明様（御染筆）

Senkyakubanrai

White bean jam paste with sweet chestnuts, mixed with condensed milk butter and honey baked lightly to perfection.



お手作り最中

最中皮にあんをはさんで、いつでも作りたての香ばしさが味わえる 手作り最中です。できたての美味しさをお楽しみください。

Otezukuri-monaka

Bean jam sandwiched with Monaka wafers.
Please enjoy the fresh homemade flavor.

すいーとぽてと

さつまいものまるやかさが
お口いっぱいひろがるすいーとぽてと。
小豆がアクセントになっています。

Sui-to Poteto

Confectionery made from sweet potatoes.
The sweet potato will melt in your mouth.
The red beans are for accents.



さつまいも

ふっくらとした形にニッキをかけて
やきいもをイメージしました。
さつまいものあんが、なつかしい味わいです。

Satsumaimo (Sweet potatoes)

A sweet potato paste in a shape
of a roasted sweet potato.
You can taste a hint of cinnamon.
The taste will bring back your fond memories.