



### The Experience

Make wagashi (Japanese confectioneries) under the instruction of a wagashi artisan with many years of experience at a long-established traditional confectionery shop. The artisan will help you expand your knowledge of wagashi, after which you will create four types of confections yourself. Once you hear more about wagashi and understand this traditional Japanese confectionery, the artisan will demonstrate techniques for you so that you will also be able to create your own wagashi. Your artisan will show you how seasonal wagashi are created to help you experience each of Japan's four seasons.

### Sales Points

- Receive instruction directly from a wagashi artisan and learn actual techniques professionals employ.
- While not simple to make, experience a special satisfaction when distinctive colors and patterns appear.
- Enjoy talking and interacting with the artisan as you savor the delicacies that you've prepared yourself.
- Gain a greater awareness of Japanese culture and the four seasons through wagashi.
- While prices vary, you may prepare a fruit daifuku (confection filled with fruit) using local specialties from Kanagawa Prefecture.

Please note that azuki beans, red beans, sugar, shiratama (glutinous rice) flour, and food coloring will be used, so anyone with allergies should refrain from participating.

### General Information

- Contact: Kanagawa DMO
- Business hours: 9:00-17:00
- Website: <https://www.kanagawa-kankou.or.jp/>
- Phone: 045-681-0007
- Email: [product@kanagawa-kankou.or.jp](mailto:product@kanagawa-kankou.or.jp)

<b>Tour type</b>	Individual・group
<b>Target</b>	Enriching experience both intellectually & culturally
<b>Prices</b>	Please inquire.
<b>Includes</b>	Materials & instruction fees
<b>Meeting point (Address)</b>	Varies depending on venue (arranged for each group) ※Locations may be used as the venue if handwashing facility available
<b>Directions</b>	
<b>Reservation deadline</b>	From 6 months to 1 week prior
<b>Reservation accepted</b>	Year-round Except: August 1~10 and December 25~January 15
<b>Start time &amp; duration</b>	10:30 or 13:30, 2-hour experience
<b>Tour size</b>	Groups of 1 to 10 persons (Contact us for larger groups)
<b>Private</b>	Private bookings only
<b>Languages</b>	<input type="checkbox"/> EN <input type="checkbox"/> CN <input type="checkbox"/> KR <input type="checkbox"/> Other:
<b>Guide provided?</b>	No