

# Jindaiji Temple neighborhood walking map

Enjoy our great tempura and delicious dipping sauce. Our store overflows with seasonal flowers.

**1 TAMAKI**  
042-482-8303 11am to 4pm / Shop holidays : Tuesdays / Parking lot : Free for customers, 10 standard car spots / Pets allowed \*Only outdoor seating

Japanese stone-milled flour. Delicious soba made with water pumped in-store.

**2 SHINSUI-AN**  
042-482-7337 11am to time depending on the season / Shop holidays : Friday / Parking lot : Free for customers, 20 standard car spots, buses possible (700 yen per day for customers too on New Year and peak period holidays) / Pets allowed\*Only outdoor seating

Enjoy our handmade soba using Japanese stone-milled buckwheat flour.

**3 YUSUI**  
042-498-1323 10:30am to time depending on the season / Shop holidays : Thursday (different if public holiday) / Parking lot : Free for customers (500 yen per day for customers too on New Year, GW and peak period holidays), 19 standard car spots / Pets allowed\*Only outdoor seating

Wheelchair accessible

Enjoy our handmade soba with Japanese stone-milled flour.

**4 DAISHI-CHAYA**  
042-482-5407 10:30am to 4pm / Shop holidays : Wednesday (different if public holiday) / Parking lot : Free only for customers eating first. (charges may apply at peak periods) / Pets allowed \*Only outdoor seating

Use us for various types of banquets, including meetings, memorial services, happy events, medicinal food, and a la carte.

**5 MANJU-EN**  
042-487-7043 11am to 5pm / Shop holidays : Wednesday

We are particular about our ingredients. Various snacks available apart from soba.

**7 MATSUBA-CHAYA**  
042-485-2337 9:30am to 5pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None / Pets allowed \*Only outdoor seating

In front of Jindaiji Mon Gate of Jindai Botanical Gardens. All handmade soba with stone-milled flour.

**8 TAMANO-YA**  
042-485-0303 Weekdays: 10am to 4pm Weekends and public holidays: 9:30am to 4:30pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None / Pets allowed \*Only outdoor seating

Come here for a short break if you have a pet.

**10 IPPUKU-CHAYA**  
042-484-0347 10am to 5pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None / Pets allowed \*Only outdoor seating

**11 SAHODA-ENGEI**  
042-485-0032 9am to 6pm / Shop holidays : Monday (Tuesday if public holiday)

**12 JINDAIEN-FUJIYAMA**  
042-482-6749 9am to 5pm / Shop holidays : Monday (Tuesday if public holiday)

Introduction to the Jindaiji Temple Soba Association and the Jindaiji Temple Housankai  
Stores shown with red letters offer Jindaiji Soba.  
**Please come to Jindaiji Temple to eat soba.**

All handmade stone-milled flour. We recommend 100% buckwheat, handmade soba.

**13 IKKYU-AN**  
042-482-6773 Weekdays: 11am to 3pm Weekends and public holidays: 11am to 3:30pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None (please ask) / Pets allowed

A big store for up to 150 customers to eat and drink.

**14 AOKI-YA**  
042-488-1572 10am to 5pm / Shop holidays : No regular holidays / Parking lot : None / Pets allowed

Enjoy smooth, classy thin Nihachisoba (made from 20% wheat flour and 80% buckwheat flour) with fragrant bonito soup.

**15 KIYOSHI**  
042-483-3329 10am to 7pm / Shop holidays : Monday, Tuesdays / Parking lot : Free for customers, 5 standard car spots / No pets allowed

We have GeGeGe no Kitaro goods and a coffee menu.

**16 KITARO-CHAYA**  
042-482-4059 10am to 5pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None / Pets allowed \*Only outdoor seating

We sell handmade sweet bean paste sweets made from Japanese Red beans. Enjoy them on a stroll or take them home as a gift.

**17 BAIGETSU**  
042-482-1424 10am to 5pm / Shop holidays : No regular holidays / Parking lot : None / Pets allowed \*Only outdoor seating

Founded during the Bunkyo era. Our traditional flavor and scenery are our proud gems. You can enjoy a moment of bliss.

**18 GANSO-SHIMADA-YA**  
042-482-3578 10am to 5pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None / No pets allowed

Sato Hachiro "Soba slurp after only bowing to the thatched-roof gate"

**19 MONZEN**  
042-487-1815 10:30am to 4pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : None (please ask) / Pets allowed\*Only outdoor seating

Enjoy our smooth soba while gazing at the view.

**20 SUZU-YA**  
042-482-8904 10:30am to 4pm / Shop holidays : Friday / Parking lot : Free for customers, 24 standard car spots/5 large buses, 800yen per day for general use / Pets allowed \*Only outdoor seating

We are particular about the soup and flour for our soba. Our soba set meals are popular with groups.

**21 YATABE-CHAYA**  
042-484-2518 10am to 5pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : Free for customers, 14 standard car spots/4 large buses when no standard cars / No pets allowed \*Hitching place available

**22 MUSASHINO-JINDAIJI-GAMA**  
042-483-7441 10am to 5pm / Shop holidays : Thursday

Traditional soba store particular about everything, buckwheat flour, sweets, and scenery.

**23 YAOKI**  
042-482-0141 10am to 4pm / Shop holidays : Monday (Wednesday if public holiday) / Parking lot : Car park for 2 cars / Pets allowed\*Only outdoor seating

Enjoy our popular tenzaru, tendon, signature coffee, amnitsu and kuzumochi.

**25 SUZUME-NO-OYADO**  
042-486-1188 Weekdays: 11am to 5pm Weekends and public holidays: 11am to 6pm / Shop holidays : No regular holidays / Parking lot : None / Pets allowed\*Only outdoor seating

Enjoy our soba and fantastic sweets in a quiet atmosphere.

**26 TAMON**  
042-485-4043 10am to 5pm / Shop holidays : Monday (Tuesday if public holiday) / Parking lot : Free for customers, 17 standard car spots / No pets allowed

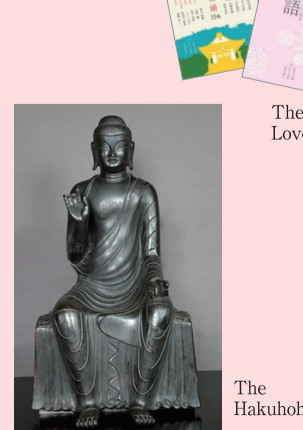
## Jindaiji Temple

The temple was founded in 733 to enshrine "Jinja Daioh" ("Great King of Jinja"). The parents of the temple's founder, Mankoh Shonin, married thanks to the intervention of Jinja Daioh, and the temple has been well-known for its matchmaking powers ever since. The Shaka Hall (Hall of the Buddha) is the only one of its kind in Tokyo and enshrines the oldest National Treasure in Eastern Japan, a bronze statue of Shaka Nyorai (Guatama Buddha), a masterpiece of Hakuoh (late Asuka period) sculpture. The temple grounds also feature numerous Important Cultural Assets including the temple bell. Every year at the Yakuyoke Ganzan Daishi Festival (March 3rd-4th), the temple is filled with around 300 stalls selling Daruma dolls and other items, earning it fame as one of the three largest Daruma markets in Japan.



## The Jindaiji Love Story

The Jindaiji Love Story takes Jindaiji Temple, a site held to be propitious for matchmaking, and the numerous short romantic stories that are set in the neighboring region, to create a special pairing. This event solicits story submissions from around the country and awards the best ones. You can purchase the collection of winning works where charms are sold at the temple.



## 400 Years of Jindaiji Soba History

The Shinpen-Musashi-Fudo-Kikou, an Edo period document describing the historical Musashi region, states as follows: "There is scarcely any domain in all of Musashi where the stalks of buckwheat grow fertile, and such is the reason why that which is known as Jindaiji soba is held as a rare and succulent dish." Even in those days, Jindaiji soba was considered a delicacy. There are several theories to the origin of Jindaiji soba. In the Edo period, buckwheat flour tithed by farmers to Jindaiji Temple was used by the monks, who made it into dough and cut it into noodles. Their noodle-cutting technique was held in high regard by visitors to the temple; when third-generation shogun Tokugawa Iemitsu stopped by on his way from a falcon hunt, he gave the soba enthusiastic praise. So goes one story. Another says that when the soba was presented to the Imperial prince at Ueno Kanei-ji Daimyo-in, he gave it his seal of approval, and the rest is history... The soil around Jindaiji Temple is a crumbly black topsoil, which is ideal for cultivating buckwheat. Natural wellspring water was also used to rinse the noodles



- Mori soba**  
This is the classic way soba is prepared. Take a bunch of soba in your chopsticks and dip it in a flavorful sauce. Sometimes also called "seiro soba" for the wickerwork basket used to serve the noodles. Due to custom, soba served without strips of seaweed is called "mori soba," while that with is called "zaru soba."
- Oroshi soba**  
"Oroshi soba" is cold and comes with grated daikon radish on top. Usually, the dish comes with the radish and cold broth already on top of the noodles, but some shops serve them in separate containers and let you mix it yourself at your seat.
- Tanuki soba**  
Tanuki soba comes in both hot and cold varieties (pictured is a hot dish). "Agedama," the small breaded clusters that make up the coating on tempura dishes, are served on top for an extra crunch. This is an always-popular dish.
- Sansai soba**  
This soba is served hot. "Sansai" refers to wild edible vegetables like bracken and fern. These are boiled and then served with broth and noodles on top.
- Yamakake soba**  
A hot soba dish. Japanese or Chinese yam is grated over the noodles and broth. The cold version of this dish is called "tororo soba." The taste of yams pairs very well with soba, stimulating the appetite.
- Tempura soba**  
A hot soba dish. Most shops in the Jindaiji area serve shrimp tempura, but some offer a varied selection of different fried foods, so please give them a try, too. When cold soba is served with an accompanying plate of tempura, it is called "ten-zaru."

after boiling. These and other natural advantages made the area ideal for the creation of the perfect soba. Also called "kenjo-soba," or "offering soba," it was apparently only served to an elite caste of society. However, in the Bunke-Bunsei period (1804-1830), an epoch in the late Edo period, the Edo renaissance man Shokusanjin Ohta, when making the rounds of the Tama River as a government official for the shogunate, stopped at Jindaiji to have some soba. He soon spread the word of this dish to the world at large, and Jindaiji soba became a favorite of gourmets strolling the Musashino area. This is held to be another trigger for Jindaiji soba's popularity. Then, in 1961, the Jindai Botanical Garden was opened; this ushered in a new wave of popularity for Jindaiji soba. Today, about twenty soba shops line the area, and it has earned the spotlight as a veritable soba district. The original menu offerings include not just noodles, but buckwheat dumplings and other delicacies made from buckwheat flour. Jindaiji today is alive with the vigor brought about by its historic soba creations.

\*The accompanying photo is one example. Soba serving styles and ingredients are different for each restaurant.