

MOUNTAINS MAP



- 1.** The Phantom Village
- A Tale of Chosen Guests and the Forbidden Tower -

Osmanthus blossoms, Raspberry Chocolate, Golden crystallized sugar, Osmanthus and White peach chocolate, White peach, Pistachios, Cranberries, Oat and Brown rice granola, Butter crumble

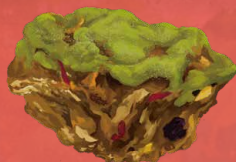
- 3.** The Mountain of the Monkey and the Crab
- The Tale of a Mountain Forever Trapped in Autumn -

Mitarashi soy sauce and Roasted soybean flour chocolate, Dried persimmons, Maple-colored crystallized sugar, Kyoto-grown Hojicha milk chocolate, Walnuts, Butterscotch, Butter cookies, Oat and Brown rice granola, Crumble



- 2.** The Village of the Teakettle Tanuki
- The Tale of the Lucky Teakettle Tanuki -

Niitogawa sansho pepper, Shizuoka Matcha chocolate, Sansho milk chocolate, Apricots, Two kinds of Grapes, Figs, Cranberries, Pecans, Oat and Brown rice granola, Crumble, A hint of Sweet potato as a secret ingredient

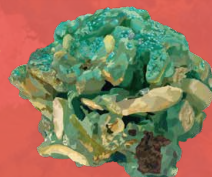


- 5.** The Valley of the Baku
- The Tale of the Dream-Eating Beast -

Red shiso and Apricot seed chocolate, Lavender-hued crystallized sugar, Silver tip jasmine tea, and Kyoho grape dark chocolate, Wild grapes, Blackcurrants, Oat and Brown rice granola, Butter crumble

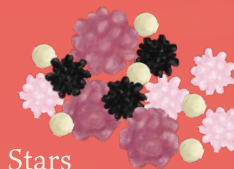
- 4.** The Spring of the White Dragon
- The Tale of a Primordial Creature -

Kuromoji and Miyazaki Sencha chocolate, Candied yuzu peel, White pepper, Light blue and Silver crystallized sugar, Cashew nuts, Cocoa biscuits, Oat and Brown rice granola, Butter crumble



- 7.** The Scarlet Stars

Port wine konpeito, Bamboo charcoal stars, Cherry blossom stars, Pearl chocolate

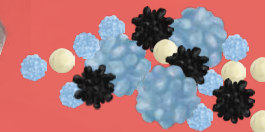


Konpeito Volcano

- The story of the stars made in the ground -

- 8.** The Ice Blue Stars

Blueberry konpeito, Bamboo charcoal stars, Tiny salted konpeito, Pearl chocolate



- 6.** Twin Volcanoes
- Nouvelle Cuisine of the Underworld -

Tochiotome strawberry and Cranberry chocolate, Flame-colored crystallized sugar, Pearl sugar beads, a hint of Ichimi chili pepper, Crackling candy sparks, Dark chocolate, Cherries, Blueberries, Port wine rock candy, Blueberry rock candy, Raspberry crumble, Cocoa biscuits, Oat and Brown rice granola





TAMATEBAKO

3 kinds in a box ¥3,200 tax in

Includes 2 Mountain Fragments + 1 Konpeitō Meteor + Red Decorative Ribbon

You can select 2 types of chocolate and 1 type of konpeito meteor.

The "Chocolate Mountain Range" is a vast confectionary creation made entirely of chocolate. Please choose your favorite mountain zone on the order form, and our skilled excavators will carve out "Mountain Fragments" for you. These are carefully packed into a specially designed paulownia box, known as the "TAMATEBAKO." Please enjoy these eight unique mountain stories inspired by traditional Japanese folklore,

! Please note that excavation is done sequentially, which may require some waiting time.

HOW TO ORDER

We'll hand you the order sheet.

1



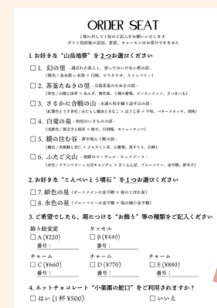
Using the Mountain Range Map, select your favorite "Mountain Zones" (2 types) and one "Konpeitō Meteor" of your choice.

2



Please select if you wish to change the decorative ribbon or add ornaments.

3



Please have your order sheet ready for checkout. Keep the number tag with you until you receive your product.

4



Please place the order sheet into the post. Please keep your receipt until your TAMATEBAKO arrives.

5



Our miner will excavate the Mountain Rocks. Please note that it may take some time since we get them ready in order.

6



Once the excavation is complete, your order number will be announced, and a doll will deliver your item.

1. The Phantom Village

• - A Tale of Chosen Guests and the Forbidden Tower -

A layer of sweet and tangy raspberry flavored ground is adorned with abundant osmanthus blossoms and dazzling golden granules. Once breaking through the surface, you'll uncover a treasure of honey-soaked white peaches, cranberries, and roasted pistachios buried within. The tartness of the fruits and the fragrant nuts lie hidden under the delicate presence of osmanthus.

Take a single bite, and the mellow aroma of white peach and osmanthus will gently envelop you, leading you to the entrance of the phantom village before you even realize it...



In a secluded mountain valley, there lies a breathtakingly beautiful village where peach blossoms bloom in profusion. Here, dolls live quietly, their existence steeped in serenity. It is said that those who lose their way and stumble upon this mysterious place are welcomed as treasured guests, treated to the dolls' gracious and heartfelt hospitality ... This is the story of a guest who dared to break their promise to the dolls, and of peaches that harbor honey so sweet it seems almost like a lie.

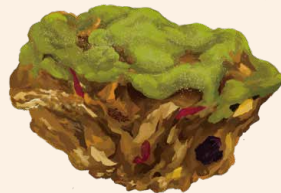
Osmanthus blossoms, Raspberry Chocolate, Golden crystallized sugar, Osmanthus and White peach chocolate, White peach, Pistachios, Cranberries, Oat and Brown rice granola, Butter crumble

Dairy/Wheat/Soybean/Apple/Peach

2. The Village of the Teakettle Tanuki

• - The Tale of the Lucky Teakettle Tanuki-

Shizuoka matcha chocolate and Niotogawa sansho pepper, with their floral and uplifting aroma, form the base of this creation. Apricots, figs, two varieties of grapes, and tart cranberries bring a delightful burst of fruity flavors, while crunchy pecans add a playful texture. Finally, a hint of sweet potato, the favorite treat of the tanuki, is subtly woven in as a secret ingredient. A perfect mountain-inspired delicacy to accompany a warm cup of tea.



Long, long ago, a curious tanuki who could transform into a teakettle appeared at a mountain temple. Known as the "Teakettle Tanuki," this creature was beloved by all for sharing fortune and happiness with those around it. As the years passed, a village of tanuki emerged, where they gathered in hopes of becoming legendary figures like the renowned "Teakettle Tanuki," whose tale had become a cherished part of folklore...

Niotogawa sansho pepper, Shizuoka matcha chocolate, Sansho milk chocolate, Apricots, Two kinds of grapes, Figs, Cranberries, Pecans, Oat and Brown rice granola, Crumble, A hint of Sweet potato as a secret ingredient

Dairy/Wheat/Soybean/Apple

3. The Mountain of the Monkey and the Crab

• - The Tale of a Mountain Forever Trapped in Autumn-

In Greek, persimmons are called "Diospyros," meaning "the food of the gods." This creation is a fragment of autumn's bounty, filled with the sweet, sunset color fruit of fully ripened persimmons. A layer of addictive chocolate, blending the sweet-salty flavor of mitarashi soy sauce with roasted soybean flour, gives way to hojicha chocolate roasted to perfection. Beneath it lies a treasure trove of walnuts, butterscotch, butter cookies, and granola—a rich, aromatic tribute to the earthiness of autumn.



There was a mountain where autumn repeated endlessly. Neither summer nor winter ever came. In this eternal autumn stood an ancient persimmon tree, tirelessly bearing fruit that glowed like the setting sun, over and over again. Its efforts seemed almost desperate, as though trying to halt the inevitable passage of time. This was the site of the legendary battle between the monkey and the crab. The lone persimmon tree and the story of what came after remain as a silent testament to that tale.

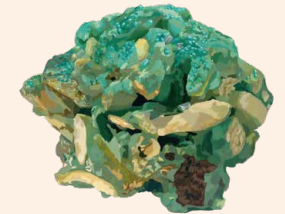
Mitarashi soy sauce and Roasted soybean flour chocolate, Dried persimmons, Maple-colored crystallized sugar, Kyoto-grown hojicha milk chocolate, Walnuts, Butterscotch, Butter cookies, Oat and Brown rice granola, Crumble

Dairy/Wheat/Soybean/Apple/Walnuts

4. The Spring of the White Dragon

• - The Tale of a Primordial Creature-

The tranquil spring where the white dragon resides is surrounded by kuromoji trees, their gentle presence creating a sacred haven. Inspired by the dragon's silver-scaled brilliance, this chocolate combines the refined, subtle citrus aroma of kuromoji with the refreshing notes of Miyazaki sencha, enhanced by a pinch of white pepper for a touch of mystery. Candied yuzu peel and cashew nuts accompany this enchanting creation.



When the dragon, its body covered in shimmering white scales, gently swam through the light blue spring, its scales caught the sunlight, casting glimmers of silver across the water's surface. The sight was so breathtakingly beautiful that humans called the creature "a god." This is the tale of a time when the dragon was not yet a dragon—a story of a primordial being born in the distant, unfathomable past.

Kuromoji and Miyazaki sencha chocolate, Candied yuzu peel, White pepper, Light blue and Silver crystallized sugar, Cashew nuts, Cocoa biscuits, Oat and Brown rice granola, Butter crumble

Dairy/Wheat/Soybean/Apple/cashew nuts

5. The Valley of the Baku

- The Tale of the Dream-Eating Beast-

What flavor do your dreams hold?

The surface, scattered with lavender-hued crystallized sugar, hints at the mysteries to come: a chocolate infused with the sweet aroma of almonds and the gentle tartness of red shiso, a perfect harmony reminiscent of the prelude to a dream. As you break through, the fragrance of jasmine blossoms mingles with the lush richness of Kyoho grapes. Blackcurrants and wild grapes quietly embrace you, while bittersweet dark chocolate introduces a touch of "darkness." As the boundary between dreams and reality fades, a sweet and peculiar tale of dreams slowly unfolds on your tongue, spreading sweet and peculiar tale of dreams.

In a misty valley, shrouded in lavender hues throughout the year, there lived a beast known as the Baku—a creature said to devour nightmares. The Baku dwelled alone, hidden away in solitude. When the hour came, and the ink of night spilled across the sky, the Baku would prepare to welcome a visitor plagued by restless dreams. Attentively, the Baku would ready itself to ensure its guest could finally enjoy peaceful slumber.

Red shiso and Apricot seed chocolate, Lavender-hued crystallized sugar, Silver tip jasmine tea and Kyoho grape dark chocolate, Wild grapes, Blackcurrants, Oat and Brown rice granola, Butter crumble



Dairy/Wheat/Soybean/Apple

6. Twin Volcanoes

- Nouvelle Cuisine of the Underworld-

The surface, rich with the flavors of strawberries and cranberries, is adorned with pearl sugar beads that shimmer like bubbling magma. Break through the lava to reveal crackling candy sparks that pop and sizzle on your tongue, mimicking the fiery energy of a volcanic eruption. Beneath the robust cacao notes of dark chocolate, sweet and tangy cherries and blueberries emerge, stealing your heart with their vibrant flavors. This is the passionate Nouvelle Cuisine of the Underworld, crafted by the fiery hands of the Lord himself. A hint of chili pepper adds a subtle heat, while rock candy fragments flying from a neighboring volcano bring a playful and elegant finishing touch.

Deep within a fiery crater, the Lord of the Underworld, weary of his infernal duties, opened a restaurant to showcase his passion for kiln cooking. His masterful fusion cuisine quickly gained fame among mortals, earning their adoration and praise. But their admiration soon turned to feverish obsession, plunging them into a frenzy of madness. The restaurant closed its doors, leaving the Lord to grapple with despair—until he conceived a bold new venture.

Tochiotome strawberry and Cranberry chocolate, Flame-colored crystallized sugar, Pearl sugar beads, a hint of Ichimi chili pepper, Crackling candy sparks, Dark chocolate, Cherries, Blueberries, Port wine rock candy, Blueberry rock candy, Raspberry crumble, Cocoa biscuits, Oat and Brown rice granola



Dairy/Wheat/Soybean/Apple

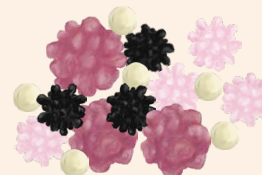
Konpeitō Volcano

- The story of the stars made in the ground-

The "subterranean stars" erupted from Konpeitō Volcano, known as rock candy meteors, offer a delightful experience. The Scarlet stars include large ones infused with the luxurious, grape-rich flavor of port wine, while the smaller ones carry a delicate cherry blossom aroma. The ice blue stars feature large blueberry-flavored pieces, while the tiniest stars have a subtle saltiness. Alongside them, bamboo charcoal stars, scorched as if burned mid-eruption, and shimmering pearl chocolates, aptly called "stalactites" for their radiant, were collected.

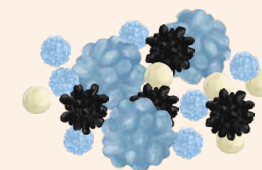
Dairy/Wheat/Soybean

7. The Scarlet Stars



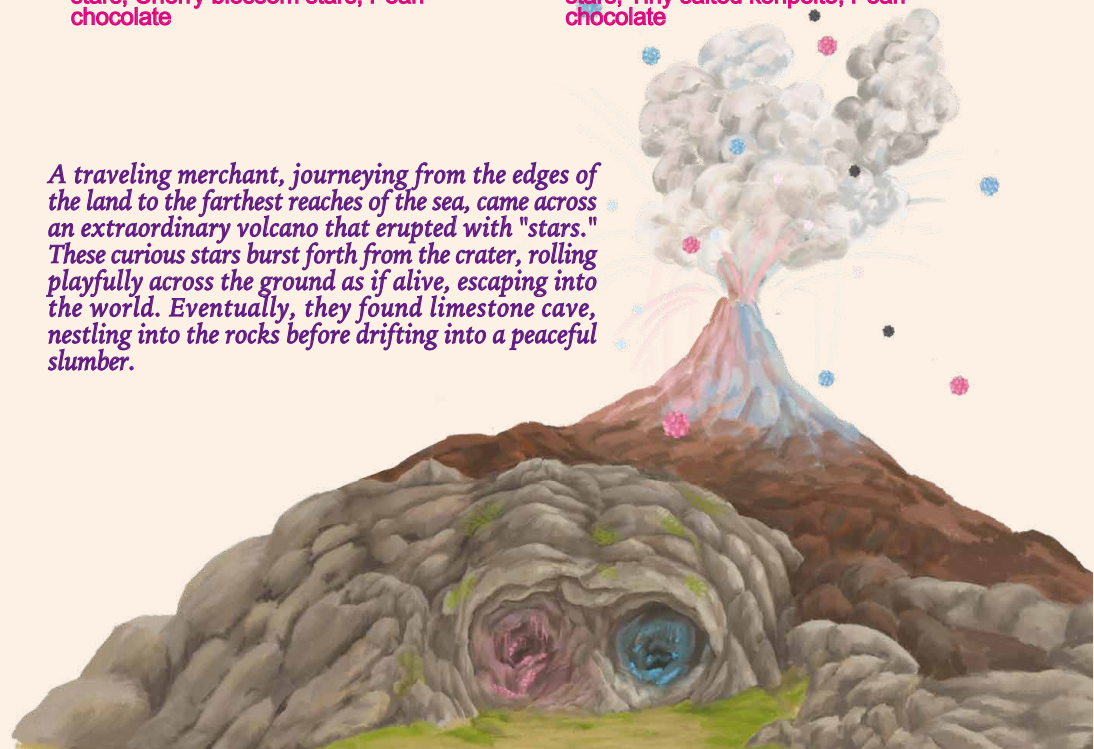
Port wine konpeito, Bamboo charcoal stars, Cherry blossom stars, Pearl chocolate

8. The Ice Blue Stars



Blueberry konpeito, Bamboo charcoal stars, Tiny salted konpeito, Pearl chocolate

A traveling merchant, journeying from the edges of the land to the farthest reaches of the sea, came across an extraordinary volcano that erupted with "stars." These curious stars burst forth from the crater, rolling playfully across the ground as if alive, escaping into the world. Eventually, they found limestone cave, nestling into the rocks before drifting into a peaceful slumber.





ORAZARI

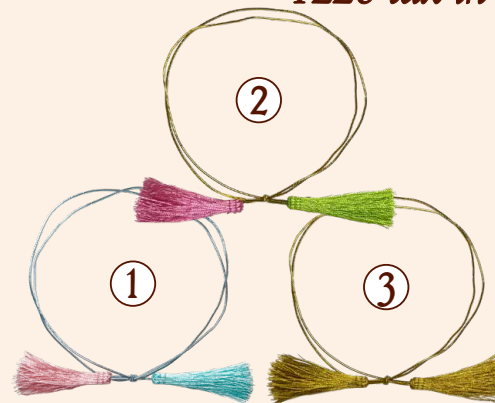
Ornaments for the TAMATEBAKO ¥220 tax in ~

The TAMATEBAKO, containing the Mountain Fragments you've chosen, can be customized with your favorite ornaments. You can select from colorful tassel-adorned ribbons or exclusive charms inspired by the enchanting Phantom Village, available only during this event. Add as many as you like to create a one-of-a-kind "otherworldly" gift box, true to the essence of a TAMATEBAKO from folklore.



If you choose to change the decorative ribbon, the standard red ribbon will not be included.

A Ribbon Decoration Options
¥220 tax in



B Tassel ¥440 tax in



C Charm ¥660 tax in



D Charm ¥770 tax in



E Charm ¥880 tax in





CHOCOLAT CHAUD

SHORAKUEN'S CHOCOLATE TAP

Hot chocolate flowing from the faucet.

One cup ¥500 tax in

From the walls of the Shorakuen store emerges an enchanted spigot. Turn the handle to flow the rich hot chocolate as smooth as velvet. Enjoy this secret recipe in a bamboo cup. Made with premium, high-cocoa-content chocolate, this luxurious drinking chocolate is an authentic, indulgent experience.

Dairy/Soybean



A limited number of bamboo cups will be available. No seating space is available.*Not all you can drink.

1.



You will receive a cup at checkout.

Turn on the faucet yourself and enjoy.

2.



Turn on the tap and hot chocolate will come out.



Be careful, Hot Chocolate is very hot. Be careful not to make a mess on your clothes.



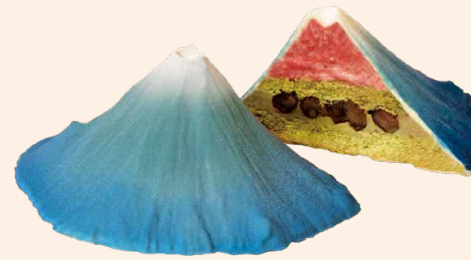
YAMAGASHI

Yamagashi is a diorama-like chocolate dessert shaped as one of the most beautiful Japanese mountains reduced to the size of your palm. It is made using the mold, which shape is based on the actual topographical data of the GSI (Geospatial Information Authority of Japan).

Yamagashi is a cake in a chocolate shell with ganache, sponge cake, red adzuki beans, fruits and nuts layered inside. The bottom of the mountain is covered with crunch chocolate made with crumbled crepe and biscuits.

We use carefully selected local food products to express each mountain of a different season with the flavor. It is a new interpretation of Japanese sweets, resembling a miniature garden scene as a tribute to the Japanese admiration culture of miniature things.

Shelf life: Approximately 14 days from the date of manufacture (refrigeration required at 10°C or less)



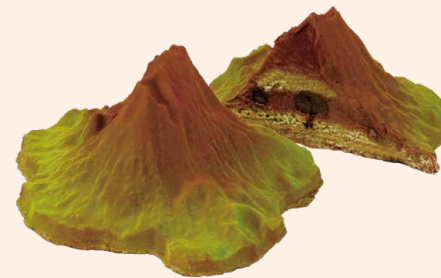
Mountain Fuji, the highest mountain of Japan with an altitude of 3776m, in the palm of your hand. A gorgeous flavor of Japanese spring consisting of strawberries and sakura blossoms.



The top layer is a dark chocolate and yuzu ganache that uses Japanese sake from Yamanashi Prefecture, and pecan nuts. Then, the middle layer is made up of red bean and cocoa cake as well as Shizuoka matcha tea and aromatic salted cherry blossom ganache.

The bottom of the mountain is a milk chocolate crunch layer.

We hope you will enjoy Shorakuen' s AKAFUJI dressed in a graceful crimson-pink color.



A Yamagashi with rich tropical flavor of passion fruit and famous sweet potato shochu (Japanese sake).

Try out to feel how spectacular taste of Kagoshima summer expands in your mouth.

Mt.Fuji Aofuji (Spring)

Shizuoka, Yamanashi ¥4,860 tax in

Mountain surface – Indigo, Light Blue, and Snow White Chocolate

Mountain summit – Strawberry and Salted Sakura Blossoms Sweet and Sour Ganache

Mountain slope – Matcha Sponge Cake and Red Adzuki Beans

Mountain skirt – Sakura Tree Leaves Ganache

Mountain foot – Shizuoka Matcha Crunch Chocolate (Made with crumbled crepe and biscuits)

Dairy, Wheat, Egg, Soybean

Mt.Fuji Akafuji (Early Autumn)

Shizuoka, Yamanashi ¥4,860 tax in

Mountain surface – reddish pink, and Snow White Chocolate

Mountain summit – Dark chocolate and yuzu ganache made with Yamanashi sake

Mountain slope – Cocoa Sponge Cake and Red Adzuki Beans

Mountain skirt – Sakura Tree Leaves Ganache

Mountain foot – Crunch Milk Chocolate (Made with crumbled crepe and biscuits)

Dairy, Wheat, Egg, Soybean, (Alcohol 0.01% or less)

Mt.Ontake (Summer)

Sakurajima Island,

Kagoshima

¥3,450 tax in

Mountain surface – Dark Brown/Grass Green Milk Chocolate

Mountain summit – Passion Fruit Ganache, Kagoshima Sweet Potato Shochu (Japanese sake, made with yellow malt)

Mountain slope – Matcha Sponge Cake and Red Adzuki Beans

Mountain foot – Shizuoka Matcha Crunch Chocolate

Dairy, Wheat, Egg, Soybean, (Alcohol 0.01% or less)



A flavor of winter Yamagashi with a rich rum-infused raisin and white chocolate ganache. Walnuts are hidden in the snow-covered peaks, waiting for the arrival of spring.

Mt.Rishiri (Winter)

Hokkaido

¥3,450 tax in

Mountain surface – Snow White/Dark Brown at the foot Bitter Chocolate
Mountain summit – Homemade Raisin soaked in Rum Ganache, Roasted Walnuts, a pinch of Okhotsk Sea Salt
Mountain slope – Cocoa Sponge Cake and Red Adzuki Beans
Mountain foot – Crunch Milk Chocolate (Made with crumbled crepe and biscuits)
Hidden Flavor – A pinch of Rishiri Kelp Powder

Dairy, Wheat, Egg, Soybean, Walnut, (Alcohol 0.8%)

Mt.Yufu (Autumn)

Oita

¥3,450 tax in

Mountain surface – Autumn Colors Dark Chocolate
Mountain summit – Chai Flavored Ganache (Black Tea/Oita Yuzu/Ginger/Cinnamon/Clove) are hiding the chestnut glacé
Mountain slope – Cocoa Sponge Cake and Red Adzuki Beans
Mountain foot – Crunch Milk Chocolate (Made with crumbled crepe and biscuits)

Dairy, Wheat, Egg, Soybean, Chestnut



This Yamagashi was inspired by the beautiful autumn foliage on mount Yufu. A pinch of ginger, cinnamon, and clove, Oita yuzu in black tea ganache, crushed chestnuts hiding near the summit assemble the unique flavor of Japanese-style chai.

Mt.Nishi (Summer)

Hachijo Island,

the Izu Islands, Tokyo ¥3,450 tax in

Mountain surface – Parrot Green/Moss Green Dark Chocolate
Mountain summit – Refreshing Lemon and Coriander Ganache
Mountain slope – Matcha Sponge Cake and Red Adzuki Beans
Mountain foot – Crunch Matcha Chocolate (Made with crumbled crepe and biscuits)

Dairy, Wheat, Egg, Soybean



This Yamagashi was inspired by the summer in Hachijo island, located in a resort Izu area of Tokyo prefecture. Refreshing citrus flavor made with famous Hachijo island lemon and coriander seeds. You might also discover roasted pecan nuts around the top of the mountain.





HINAYAMA

Hinayama is a chocolate bonbon in a shape of one of the five beautiful mountains of Japan during different seasons, reduced to a bite-size. Enjoy the texture of the chocolate shell, which cracks differently when you bite into it, depending on the ridge line of each mountain, and the taste of thoroughly selected local ingredients in a ganache texture.

Shelf life: About 21 days from the date of manufacture (under 18°C in a cool, dark place)

HINAYAMA SET

1pcs ¥990 tax in
5pcs ¥3,780 tax in



Mt. Ontake (Summer)
Sakurajima Island, Kagoshima
Passion Fruit
Kagoshima Sweet
Potato Shochu
(Japanese Sake)

Mt. Rishiri (Winter)
Hokkaido
Rum and Raisin
Okhotsk Sea Salt
Rishiri Kelp Powder

Mt. Yufu (Autumn)
Oita
Chai Ganache
(Black Tea/Ginger/Cinnamon/Clove), Oita Yuzu

Mt. Omuro (Late Spring)
Shizuoka
Shizuoka Matcha
Pickled Sakura Blossoms

Mt. Nishi (Summer)
Hachijo Island
the Izu Islands, Tokyo
Hachijo Island Lemon
Coriander Seeds

Dairy, Soybean, (Mt. Rishiri Alc.0.8%), (Mt. Ontake Alc.0.01% or less)

HINAYAMA MT. FUJI

2pcs ¥2,280 tax in



Hinayama Mt. Fuji is a finger-sized version of Japan's highest mountain. Set of two pieces: "Ao (Blue) Fuji" under a clear blue sky and "Aka (Red) Fuji" which is said to be a lucky sight if you see it since it is only seen under special conditions.

Mt. Fuji Akafuji (Early Autumn)
Shizuoka, Yamanashi
Dark chocolate and yuzu, Yamanashi sake, pecannuts, Milk Crunch Chocolate

Mt. Fuji Aofuji (Spring)
Shizuoka, Yamanashi
Strawberry and Salted Sakura Blossoms Sweet and Sour Ganache, piece of strawberry, Shizuoka Matcha Crunch Chocolate

Egg, Wheat, Dairy, Soybean, (Alcohol 0.01% or less)

Egg, Wheat, Dairy, Soybean



YAMATSUBUTE

¥1,680 tax in

YAMATSUBUTE, chocolate pieces that look like gravel spilled from SHORAKUEN's curious mountains, has also been recently launched. There are three flavors inspired by the Chocolate Mountain Range, which changes its appearance fascinatingly throughout the day. They are packaged in a beautiful box that looks like a fairy tale world, which is iconic to SHORAKUEN.



DAYTIME HONEY LEMON
Honey and Lemon
Pecan nut Chocolate

Dairy, Soybean, Pecan nut, Honey



MIDNIGHT KUROSGURI
Black Currant
Amand Chocolat

Dairy, Soybean, Almond



NIGHTFALL SESAME MILK
Black Sesame Milk
Pecan nut Chocolate

Dairy, Soybean, Pecan nut, Sesame

Shelf life: approx. 1 year

SHORAKUEN BONBON

¥1,580 tax in

Shorakuen bonbons, a jewel box-like assortment of Kyo-ame and Konpeito.

TOKI



Lemon Cider



Peaches and honey

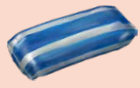


Strawberry kompeito



Apple kompeito

USAGI



Ramune flavor



Strawberry chocolate



Peach kompeito



Cider kompeito

TANUKI



Two kinds of grape sherbet



Blueberry yogurt



Red grape kompeito

Manufactured in the same facilities as products containing milk, soybeans, and sesame seeds.

Shelf life: approx. 1 year

SHORAKUEN'S OKOSHI BAG

OKOSHIKAN WHITE ¥4,620tax in

TOGENKYO PINK ¥4,950tax in

YAMAGASHI DRAWSTRING BAG

Mt. Fuji ¥1,980tax in



SHORAKUEN'S COOLER BAG

¥880tax in