Mochi-pounding



[Happi or Japanese Apron rental]

Let's pound the steamed rice with a wooden mallet to III make mochi.

This is the only place at tourist spots in Japan where you can experience making mochi anytime.



Making Mochi

Freshly steamed mochi rice is pounded with a wooden mallet.



Cutting Mochi

Cut mochi and form balls by yourself.



Eating Mochi

from ten different toppings and enjoy

Choose your favorites











All staff in this shop wear plastic gloves and masks for serving customers.



Mochi Station

Pricing Plans

1 to 5 People (About) Requires 1 to 1.5 Hours

10.000ven / person



8,000yen / person

However, I will post it on social media

Multiple person discount

2 People 1,000 yen discount / pe

 $7,000 \text{ yen } \times 2 \text{ people} = 14,000 \text{ yen}$

3 People 2,000 yen discount / person

 $6.000 \text{ yen } \times 3 \text{ people} = 18,000 \text{ yen}$

4 People 3,000 yen discount / person 5,000 yen ×4 people = 20,000 yen

4 or more People

5,000 yen / Person

Baby = 0 yen

Eating age: 4 years and above









The menu we offer can be enjoyed with peace of mind by those who are vegan or gluten-free.

Mochi rice is called glutinous rice, but it does not contain any gluten from wheat

A memorable and special experience. Let's satisfy both our stomachs and our hearts.











2F,102, Konikaimachi, Himeji, Hyogo, Japan



- •11 minutes' walk from Himeji Station
- •13 minutes' walk from Himeji Castle

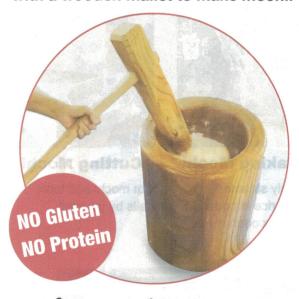


Instagram

日本人の方もどうぞ

Mochi - Finest - pounding

Alright! Let's pound the steamed rice with a wooden mallet to make mochi.





Mochi-Ya

Mochi Station



HIROKO MISAKA 090-9988-0936

Google map

