

# Mochi-pounding

HIMEJI

## Let's pound the steamed rice with a wooden mallet to 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

Choose your favorites from ten different toppings and enjoy eating mochi.

[ Happi or Japanese Apron rental ]



[Hygiene]

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

# もち屋

Mochi-Ya

Mochi Station

### Pricing Plans

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

~~10,000 yen~~ / person



New Business Special Price Campaign

**8,000 yen** / person

However, I will post it on social media

### Multiple person discount



**2 People** 1,000 yen discount / person

**7,000 yen × 2 people = 14,000 yen**



**3 People** 2,000 yen discount / person

**6,000 yen × 3 people = 18,000 yen**



**4 People** 3,000 yen discount / person

**5,000 yen × 4 people = 20,000 yen**

**4 or more People**

3,000 yen discount / person

**5,000 yen / Person**



**Baby = 0 yen**

Eating age: 4 years and above





**NO Gluten  
NO Protein**

**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 germ.

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



#### Address

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

#### Access

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

HIROKO MISAKA  
090-9988-0936



Instagram

日本人の方もどうぞ！



Google map

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



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NO Protein**

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