

## Natural Ice Produced with Care By Craftspeople Nikko in Summer is a great place to enjoy the soft texture of shaved ice

Tobu Railway Co., Ltd.

Nikko has been famous in Japan for more than a century as a location for cooling off in summer, and even today visitors can enjoy the rich natural surroundings. During winter, good-quality water and traditional methods are used to make hard, highly transparent ice. At this time of year, as the height of summer approaches, visitors can enjoy shaved ice products made with this carefully-made natural ice and we would like to introduce some of these products below.

### ◆ Recommended stores for enjoying soft shaved ice

Shaved ice made from natural spring water is characterized by a soft, delicate texture like cotton candy, and you can eat large volumes without giving yourself a headache. The ice contains more minerals than normal ice, providing a very subtle sweet flavor.



#### 1 Shogetsu Himuro

A traditional purveyor of natural ice founded in 1894, the store is about 10 minutes on foot from Shimoimaichi Station on the Tobu Nikko Line. In summer you might have to queue. A rich range of items are served, including desserts made with locally-produced fruit.



#### 2 Nikko Coffee Goyuteidori

This cafe is inside a refurbished traditional Japanese house originally built more than 90 years ago. Guests can enjoy products made using ice produced by craftsman “Nikko 4th Tokujirou.” The ice goes wonderfully well with a tasty cup of coffee.



#### 3 Nikko Kanaya Hotel Japanese Cafe Shou

This cafe is located inside one of Nikko’s most historic and traditional classic hotels. Shaved ice made using natural ice include the seasonal offerings “Tochi Otome Strawberry Syrup” as well as “Matcha Azuki”, a combination of green tea and beans with a sophisticated taste.

**Websites** Shogetsu Himuro : [http://www.tobujapantrip.com/en/gourmet/nikko\\_kinugawa/167.html](http://www.tobujapantrip.com/en/gourmet/nikko_kinugawa/167.html)  
 Nikko Cafe Goyuteidori : [https://www.japantimeline.jp/en/tochigi/tobu-tochigi/nikko\\_coffee](https://www.japantimeline.jp/en/tochigi/tobu-tochigi/nikko_coffee)  
 Kanaya Hotel Japanese Cafe Shou <https://www.kanayahotel.co.jp/eng/nkh/restaurant/shou.php>  
 Introduction to ice desserts in Nikko (Nikko City Tourism Association) : <http://nikko-travel.jp/english/cuisine/>

### ◆ Natural ice carefully produced in the Nikko



Currently, only a few traditional purveyors are left in Japan producing and selling natural ice, but there are three in the Nikko area. The traditional ice manufacturing method dating back more than a century is carried forward by the craftspeople and the severe winter cold and good quality spring water that flows from the Nikko mountain range. Many people in Japan look forward to the summer season to enjoy this natural ice.

#### <Information about recommended sightseeing areas along the TOBU Railways>

The TOBU Railway Group is a major Japanese corporate group consisting of approximately 90 companies. The Tobu Railways cover the longest operating distance in the Kanto area, and lead to many tourist attractions including Asakusa and Tokyo SKYTREE TOWN in Tokyo, Nikko and Kinugawa Onsen, famous as a world heritage and hot spring location, the Tatebayashi and Ashikaga area known for its beautiful blooming flower fields, and Kawagoe, where the atmosphere of the Edo era still live on.

Explore destinations around Tobu Railway Group at TOBU JAPAN TRIP: <http://www.tobujapantrip.com/en/>

\*Please refer to the site listed on the right for other media materials and images. Mynewsdesk: <https://www.mynewsdesk.com/tobu-railway>