

# ショコラトリーヒサシ

## Chocolaterie HISASHI

チョコレート専門店 Chocolate confectionery

Try chocolate bonbons and original sweets by the chef who won a world chocolate championship.

Chef Hisashi Onobayashi opened Chocolaterie HISASHI in April 2018, after gaining experience working at a famous Japanese shop for fifteen years. Located a five-minute walk from the tourist spot of Heian-jingu Shrine, the entrance has a noren shop curtain, a familiar sight for traditional Japanese stores, casually expressing the world of Japan.

Mr. Onobayashi won the 2012 World Pastry Team Championship, a world chocolate competition, and to commemorate, he created a set of three chocolate bonbons called “WPTC 2012”; “Pisces” has a deep coffee flavor and aromatic walnuts, “Virgo” has an exotic fruit caramel with added ginger, and “Cancer” has a yuzu flavor and a crunchy coconut texture.

Taking advantage of his knowledge of making Japanese sweets, “Mona Chocolat” is an original inspired by a Japanese wafer sandwich called “monaka”. Originality shines through the use of hazelnut chocolate instead of the usual bean jam filling. The combination of the light and crispy coating with creamy chocolate is a hit with foreign visitors.

Around twelve cakes made with carefully chosen ingredients can be enjoyed with coffee at counter seats inside the shop. Of course, you can also eat “WPTC 2012” and “Mona Chocolat” there. “GAIA” is a rich yet light chocolate soft-serve ice cream that you can order to go, and eat while you walk. It is a great way to appreciate the skill of a world champion.



↑“WPTC 2012”, ¥1,296, a set containing “Pisces” (back), “Virgo” (center) and “Cancer” (front). The chocolate flavors make the most of skills polished during Mr. Onobayashi’s time in Belgium and France.

⇒“Mona Chocolat”, ¥380. Box of 10, ¥4,180. The hazelnut chocolate is made with an inventive method so it does not spoil the light texture of the mochi rice wafer. There are also seasonal variations, such as matcha.



⇒“Bonbons Chocolats”, box of 9, ¥3,240. They can also be bought individually from a selection of about 18. \*All prices incl. tax.



↓The shop faces Sanjo-dori street and is a 7-min. walk from Higashiyama Station on the Tozai Subway Line.



↑Hisashi Onobayashi was born in 1979. Cherishing originality above all else, he can usually be found at his factory in Shiga prefecture, working hard at making his sweets and studying. He represented Japan and won second prize in the 2015 World Chocolate Masters.



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TEL: 075-744-0310  
OPEN: 11:00 to 18:30, eat in L.O. 18:00.  
Closed Mon. (regularly) and Tue. (irregularly)  
20 min. from Kyoto Station by taxi

URL: <https://www.chocolaterie-hisashi-kyoto.com/>

\*Prices are subject to change from Oct 2019.

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