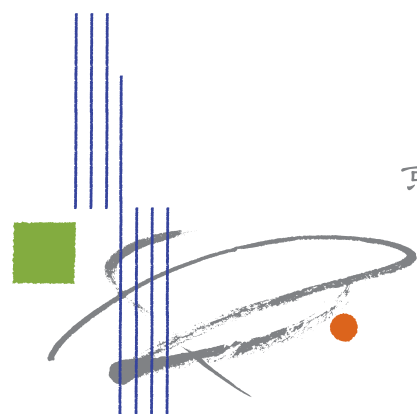
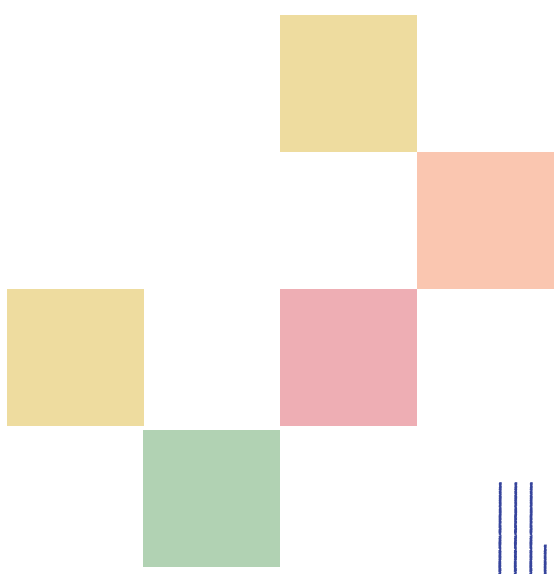


■ Company Profile ■



京伏見菓匠

和晃



Wakou: Confectioner of Fushimi, Kyoto

<https://www.okashi-wakou.co.jp>



## Our Mission



Japanese confectionery brought to you from Fushimi, Kyoto

## Confectionery brings people together.

We have worked since the company was founded to make confectionery which bridges the divides between people.

That is, the company is in the business of creating delight.

To this end, every day we manufacture fine confectionery in accordance with our policy of delight.

### **【Policy of Delight】**

Follow the rules; co-operate fully with co-workers; work hard.

Always think of the smiles of customers while we work.

Always be grateful to Planet Earth, our home, while we work.

### **【Our General Code of Conduct】**

Look people in the eye and greet them sincerely with a smile.

Always be considerate. Do our best for the good of the world and its people.

### **【This Year's Priority Code of Conduct】**

Further roll-out multi-skilling. Resolve weak points within each department, and learn core operations of other departments for labor rationalization and profitability.

President IMACHI Mitsuhiro

# Our Expertise Superb Japanese Confectionery

Experience the seasons and flavors of Kyoto



## ◆ Fine Ingredients

We offer a wide variety of superlative products.

## ◆ Safe, Reliable, Eco-friendly Confectionery

To make delicious confectionery, we are committed to staff training and the craftsmanship of our artisans.

We also value the principle of mottainai – no waste – for safe, reliable confectionery-making which is environmentally friendly.

\*ISO9001, ISO14001, ISO22000

## ◆ Development

Confectionery brings people together:

it's something to share and to talk about.

We are constantly innovating to create delight with our confectionery.

## ◆ Production and Delivery

Quality is assured with thorough checking and control of the production and finishing processes. Package design is also optimized to convey our sincere devotion to confectionery.



# Company Outline

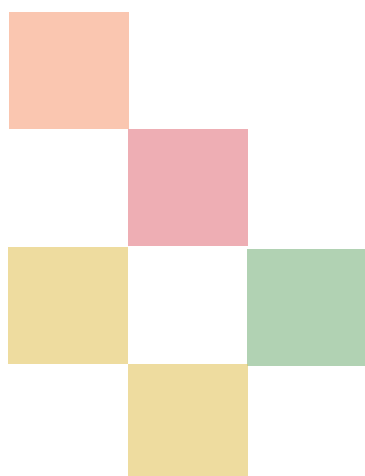
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Trading Name:	Wakou Corporation
Location	26-1 Yokooji-Hashimoto, Fushimi-ku, Kyoto, Japan
Founded	August 22, 1981
Business Activities	Production and Sales of Kyoto Confectionery
Capital	¥15,000,000
Financial Year-end	May 31

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President	IMACHI Mitsuhiro
Senior Managing Director	YASUI Kozo
Managing Director	IMACHI Yuji
Director	NISHIMURA Hitoshi
Director	ASANO Hitomi
Auditor	KAWABATA Masahiko
Special Advisor	IMACHI Tadashi
Number of Employees	75 Full-time and Part-time Staff
Main Factory	26-1 Yokooji-Hashimoto, Fushimi-ku, Kyoto
Shiga Factory	5018 Ono, Tsuchiyama-cho, Koka, Shiga
Main Banks	Main Branch, The Bank of Kyoto, Ltd. Kyoto Branch, Japan Finance Corporation
Legal Representation	Hoenzaka Law Office Legal Counselor: NAKASHIMA Koji

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## ◆ Company History

August 1981	Wakou Corporation founded at Yokooji-Hashimoto, Fushimi-ku, Kyoto
March 1986	Tokyo Sales Office opened
August 1990	Shiga Factory started operation in Tsuchiyama-cho, Koka-gun, Shiga
October 2000	Signed contract with Hagi Summer Mandarin Orange Farm
November 2000	Opened Antenna Shop at Headquarters
February 2001	Received ISO 9001 Certification (excluding Headquarters Production Department)
July 2002	Quality Control Office established
September 2002	Transferred to ISO 9001 Version 2000
February 2003	Entire Company received ISO 9001 Certification
April 2006	Headquarters and Main Factory received ISO 14001 Certification
April 2007	Shiga Factory received ISO 14001 Certification
December 2013	Tokyo Sales Office merged with Headquarters Sales Department
March 2014	Kyo Ponto Gion confectionery shop opened
September 2016	Kyo Ponto Fushimi Kagura confectionery shop opened
May 2018	Kyo Ponto Gion confectionery shop closed
June 2018	Headquarters, Main Factory, and Shiga Factory received ISO 22000 certification
August 2018	Kyo Ponto confectionery shop opened in JR Kyoto Isetan Department Store
December 2018	Fushimi Kagura Main Store opened
January 2021	Kyo Ponto in JR Kyoto Isetan Department Store closed
April 2021	Hagi Summer Mandarin Orange Farm closed



# Factories and Shops



Main Factory 26-1 Yokooji-Hashimoto, Fushimi-ku, Kyoto  
Tel: +81-75-621-8806

Fushimi, where our Main Factory is located, is a district famous for its water and saké. In the Edo era, it was written fushimizu and called Fushimi because of the quality of its water. Wakou Corporation takes full advantage of the Kyoto culture and this particular area in its manufacture of fine confectionery.

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Shiga Factory 5018 Ono, Tsuchiyama-cho, Koka, Shiga  
Tel: +81-748-67-1126

Our Shiga Factory is located in the town of Tsuchiyama in the city of Koka at the foot of Suzuka mountain, which borders Mie prefecture. Tsuchiyama prospered as a post town on the Tokaido, and is especially famous for its tea.

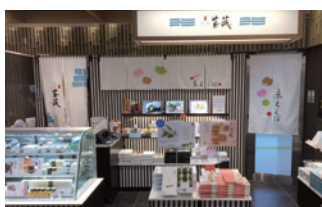
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Fushimi Kagura Main Store 33 Kamiaburakake-cho, Fushimi-ku, Kyoto  
Tel: +81-75-604-2237

Fushimi used to be written fushimizu, meaning rich spring water. Due to its high-quality water, there are many saké breweries in Fushimi. Respecting this traditional site of saké brewing, we use shikomisui (water used for saké) and Daiginjo saké, making confectionery such as saké manju buns.

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Kyo Ponto Fushimi Kagura 8-3 Higashishiokoji Takakura-cho, Shimogyo-ku, Kyoto  
(Hachijo Komachi, JR Tokai Shinkansen Kyoto Station 2F)  
Tel: +81-75-644-6112

On September 16, 2016, Kyo Ponto Fushimi Kagura was opened in front of the Central Shinkansen Exit at Kyoto Station. We have opened a new chapter in the history of confectionery based on the flavors of southern Kyoto with main ingredients water, tea and saké. We have a line-up made with carefully selected ingredients, such as Fushimi's famous water, saké from breweries, and Uji matcha tea, bringing alive the stories of Fushimi.

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# International Certifications

## ◆ ISO9001

In February 28, 2001, all apart from the Main Factory received ISO9001 certification.

In February 27, 2003, the whole company – including the Main Factory – received ISO9001 certification.

This certification is not a standard for products, but for quality assurance.

This standard is universally recognized for assessing the credibility of business partners in international commercial transactions.

By documenting our business and building a quality system, we will continue to create the products our customers demand. Wakou Corporation will strive to maintain the trust of customers by receiving ISO9001 certification



## ◆ ISO14001

In April 2006, the Headquarters and Main Factory received ISO14001 certification.

In April 2007, the Shiga Factory received ISO14001 certification.

One of the social missions of an organization is to reduce its burden on the global environment.

ISO14001 is an international standard that stipulates the requirements of an environmental management system to reduce, and prevent the occurrence of, significant environmental impacts and risks, which are caused indirectly by the activities, products and services of an organization.

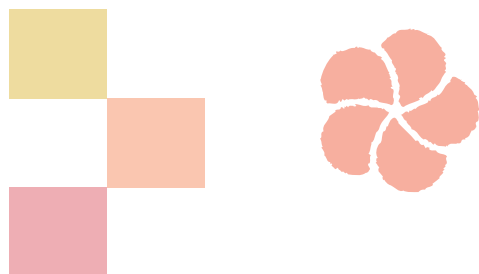


## ◆ ISO22000

On June 21, 2018, Wakou Headquarters, and the Main and Shiga Factories received ISO22000 certification.

By receiving ISO9001 certification, we have been working to improve the quality of our production.

However, the environment in which the food industry operates has changed, so for greater consumer protection, we will ensure delivery of safer and more reliable products by obtaining ISO22000 certification, which specializes in food safety.



# Our Products



Fushimi, Kyoto

## Saké Manju



The saké manju bun is a flagship sweet for Wakou Corporation in Fushimi, Kyoto. The local water and Junmai-Daiginjo saké from a Fushimi brewery are used to knead dough, which is then filled with azuki-bean paste.

The moist, aromatic dough and its smooth azuki bean filling is our artisan-made specialty.

We hope you will order our saké manju, and enjoy the unique taste of Fushimi, Kyoto, the home of saké.

A polvorón is a sweet that is eaten on celebratory occasions and festivals in Spain and Latin America.

We have created a Japanese-style soft-textured polvorón that delights as it melts in the mouth.

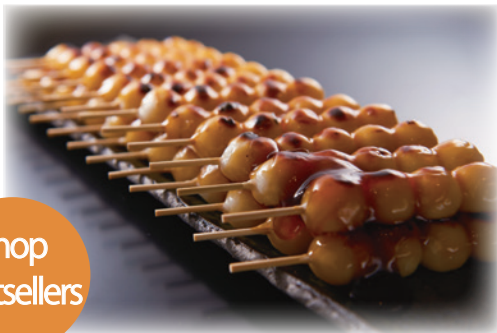
Kyo Ekubo is made of slowly roasted wheat flour mixed with white chocolate and Uji matcha, and shaped like a heart.

Enjoy a shortbread with a light, crumbly texture that melts in your mouth.



## Kyo Ekubo

## ◆ Fushimi Kagura Main Store



Shop  
Bestsellers

### Mitarashi Dango (rice dumpling skewers)



### Saké Manju



Mitarashi dango are rice dumplings with a delicious soy sauce-based glaze – a secret recipe – subtly flavored with Junmai Daiginjo sake.

Steamed saké manju buns are made with saké, saké lees, and the water used in saké brewing, as well as carefully selected Hokkaido azuki beans, to create a mouth-watering saké aroma.

It is very popular product that was showcased in the TV show Kyoto Roman.

