

# Kyoto's Specialty

# IZUTSU

# YATSUHASHI



井筒八ッ橋(いづつ やつはし)は、  
米粉・桂皮末・砂糖・胡麻を主原料に独自の製法で焼き上げた  
堅焼き煎餅です。京都で最も有名で伝統的なお菓子です。

Izutsu Yatsuhashi is a hard-type Japanese cracker, which is  
mainly made from rice flour, powdered cinnamon tree bark,  
sugar and sesame. Each piece is carefully baked using our  
original method. Savor Kyoto's best known and traditional sweets.

井筒八桥是一种以米粉、肉桂末、砂糖、芝麻为主要原料，  
经独自制法烤成的硬式煎饼。是京都最有名的传统糕点。

井筒八橋以米粉、肉桂粉末、砂糖、芝麻為主要原料，用特製的方法  
烤製而成的酥脆煎餅。在京都是家喻戶曉人人皆知的傳統點心。

