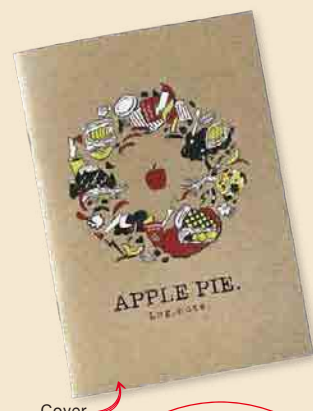


# Hirosaki Apple Pie Topics

Apple pie goods  
now on sale!



Cover

Log Notebook  
¥495 (including tax)

A unique apple pie notebook from the city of apples, Hirosaki. Featuring a stylish cover created by a local designer, this B6-sized notebook fits snugly in even small bags. Fill it with your thoughts and impressions of each apple pie you enjoy to make your very own one-of-a-kind notebook!



Decoration examples



Inside (example)



Front

Back

Clear folder

¥330 (including tax)

You can find these apple pie goods at tourist centers, souvenir stores and bookstores throughout Hirosaki. To learn more, check out our association's webpage!



Apple Pie Taxi



In Hirosaki you can meet taxi drivers, called "Sakura Komachi," who know the city's apple pies inside out! They are apple pie specialists who have meticulously analyzed the sweetness, tartness and cinnamon content of each store's apple pies, and have even passed advanced written exams! They will introduce you to famous stores, hidden spots only locals know, as well as their own personal favorites!

\*The drivers can only offer information in Japanese.

Check out this special website!

Apple Pie Concierges Hokusei Kotsu

Search

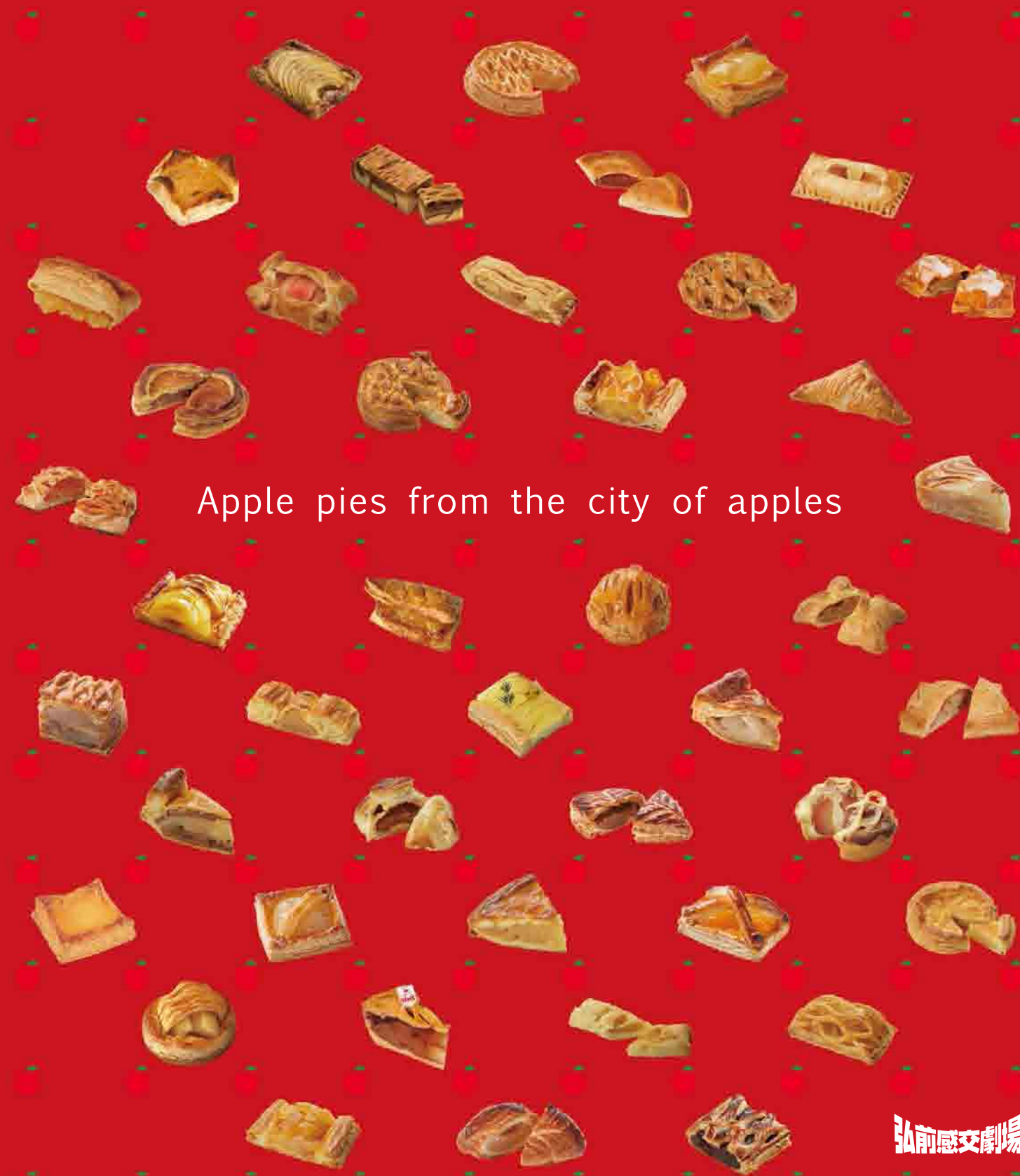
Reservations and inquiries

Hokusei Kotsu ☎0172-33-3333

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- Made with the cooperation of the Hirosaki Chamber of Commerce and Industry/Hirosaki City Products Association

# Hirosaki Apple Pie Guide Map



Apple pies from the city of apples

弘前文藝劇場




## What is the Hirosaki Apple Pie Guide Map?


Tourism concierges from the Hirosaki Municipal Tourist Center and the Hirosaki City Tourist Information Center have surveyed the stores selling apple pies in Hirosaki, the city of apples! Check out their data, as well as these promotional comments based on in-person tastings.


## How to read the apple pie data

- Sweetness: The level of sweetness from the apples, caramel and cream is measured on a scale of 1 to 5 (5 being the strongest).
- Tartness: The level of tartness from the apples, lemon juice etc., is measured on a scale of 1 to 5 (5 being the strongest).
- Cinnamon: The strength of the cinnamon flavor is measured on a scale of 1 to 5 (5 being the strongest).

- The stores in this pamphlet all use Aomori apples for their apple pies.
- There is a limited number of apple pies at each store, so please check for availability in advance.
- Temporary and compensatory store closures before and after New Year's, during the bon period, and during Golden Week are not listed.

 You can have your apple pies delivered anywhere in Japan from stores with this mark. Check with individual stores for more information.

 Stores with this mark have a café area to enjoy apple pie. Business hours vary by store, so make sure to check beforehand. (Pies are also available for takeout.)

 Stores with this mark are new additions to the Hirosaki Apple Pie Guide Map.

- Taste varies from person to person. The data and comments listed here are not definitive statements about the apple pies served at these stores.
- Due to the impact of COVID-19, the information indicated in this pamphlet is subject to change. This includes shortened business hours, as well as changes to business days, days off, and eat-in policies. Contact each store for details.

**Angélique**  
1-3-16, Noda, Hirosaki-shi ☎0172-35-9894  
10:00-18:30 • Closed on Tuesdays, as well as the second and fourth Wednesday of each month  
•For sale: year-round

**¥350** (including tax)



A crispy, flaky pie crust topped with specially cooked apple jam and freshly sliced in-season apples. The glossy, shiny exterior just screams "delicious," and the aromatic caramelized bottom enhances the crispy texture of the crust.

**HIROYA (sweets garden hiroya)**  
5-1 Aza Asada, Kawai, Hirosaki-shi ☎0172-55-8611  
9:30-19:00 (Winter) 9:30-19:30 (Summer)  
Sundays and Holidays -19:00  
•For sale: year-round

**Whole (18cm)**  
**¥1,620** (including tax)



Large slices of apple, still crisp and juicy, are sure to leave you feeling full! The sweetness of the pie is complimented by the tart Jonathan apples, leaving a refreshing aftertaste. Also available all year round at Funamizu Store ☎0172-31-1511 and Horikoshi Store ☎0172-55-8611.

**Kaiundo**  
83 Dote-machi, Hirosaki-shi ☎0172-32-2354  
9:30-17:30 • Closed on Tuesdays  
•For sale: No fixed date or season

**¥249** (including tax)



This apple pie, one of the signature items of this long standing Japanese sweets store, features a flaky pie crust and crisp stewed apples. The pie is coated in apricot jam and goes great with green tea.

**Café Buruman**  
17-39 Shimoshirogane-cho, Hirosaki-shi  
☎0172-35-9928  
9:30-18:00 (17:30 LO) • Closed on Mondays, as well as the second and fourth Tuesday of each month  
•For sale: year-round

**¥400** (including tax)



The thin and crispy, 100% butter pie crust is loaded with homemade ripe Fuji apple compote and baked to just the right texture. You can sprinkle cinnamon on afterwards to suit your personal taste. This mildly sweet pie retains the original tartness of the apples, striking a perfect balance with the crispy pie crust.

**Kasai Seika**  
1-4-14 Toriage, Hirosaki-shi (factory)  
☎0172-36-0511  
8:00-17:00 • Closed on Sundays  
•For sale: year-round  
\*Available at: Sakura House, inside the Hirosaki Municipal Tourist Center (**map A**)  
Hirosaki Apple Park (**map E**)

**¥1,080** (including tax)



The Fuji apples are stewed with wine, raisins and walnuts, resulting in a rich aroma and flavor. For this cake-style apple pie, apples are sandwiched between a layer of sponge cake and pie before baking. This pie has been made with pride and care for over 30 years.

**Kashidokoro Suzuro Chagashiya Takijiro**  
2-1 Okachimachi, Hirosaki-shi ☎0172-36-2976  
9:30-17:00 • Wednesdays (irregular store closures)  
•For sale: No fixed date or season

**¥140** (including tax)



The rich, flaky crust is filled with the refined sweetness of apples mixed with homemade white bean jam, with a small slice of apple perched cutely on top. Just like Hirosaki, which features cultural influences from both the East and the West, these pies, though being a western treat, go well with green tea.

**Coffee Hanamaru**  
61-4 Wakado-cho, Hirosaki-shi ☎0172-37-8701  
10:30-18:00 • Closed on Wednesdays and Thursdays  
•For sale: year-round

**¥300** (including tax)



A cute, cherry blossom pink pie made mainly with Jonathan apples. Care is taken to retain the apples' original flavor. There is another, slightly sweeter and crispier variety made from Fuji apples. Both are available as a drink set for ¥700 (including tax). Take a coffee break and enjoy the laid-back atmosphere of the cafe.

**Kashitsukasa Mishima**  
39 Watoku-machi, Hirosaki-shi ☎0172-32-4729  
8:30-18:00 • Closed on the second Wednesday of each month (irregular store closures during the bon and higan periods)  
•For sale: year-round

**¥150** (including tax)



A Japanese-style, retro apple pie bearing the unique touch of a Japanese sweets store. The pie crust is soft and light, and every bite is filled with 100% Jonathan-apple, sweet homemade apple jam. You might just end up getting seconds! Individually wrapped, these make for a perfect gift.

**Kaneido**  
41 Daikan-cho, Hirosaki-shi ☎0172-32-1011  
9:00-18:30 • Irregular store closures  
•For sale: Winter only

**¥300** (including tax)



Why is the pie so crispy? Hirosaki apples are carefully stewed and inserted into the folded butter crust after it is done baking. Sold since the early Showa period (nearly 100 years ago), these pies have always been a winter-exclusive, with long-term customers eagerly waiting every year for sales to start.

**Sabo CoCo**  
1F Ken Building, 6-1 Ekimae-cho, Hirosaki-shi  
☎0172-26-8011  
10:00-18:00 (LO) • Closed on Tuesdays (open if the Tuesday is a holiday)  
•For sale: From around the end of October to May (depends on the apple market)

**¥400** (including tax)



A beautifully layered crispy pie with a pronounced butter flavor. The mildly sweet stewed apples have been treated with cinnamon and other spices for a more sophisticated flavor. Add ice cream to your toasty apple pie and enjoy with a coffee or tea. These pies are also available for takeout.



**Salon de café Ange**  
Within Former To-o Gijuku Missionary Residence,  
2-1 Shimoshirogane-cho, Hirosaki-shi  
☎0172-35-7430  
10:00-16:00 (inquiries required during winter)  
•Open year-round •For sale: year-round \*Limited quantity \*chez Ange (map D)  
(2 Tonosaki ☎0172-28-1307) whole pies only.

Sweetness   
Tartness   
Cinnamon

**11**  
map  
A-D

**¥486** (including tax)  
Eating in: ¥495 (including tax)  
Whole: ¥3,300 (including tax)

The beautifully woven pie crust uses 100% butter, resulting in a texture that is both rich and flaky. These pies feature Hirosaki's very own refreshingly sweet "Eikoga" apple, with raisins and nuts providing a unique accent.

**Shikanai Senbei**  
32 Shintera-machi, Hirosaki-shi ☎0172-32-6876  
9:00-19:00•Open year-round  
•For sale: From Mid-October to mid-March (visit the webpage to find out more)

Sweetness   
Tartness   
Cinnamon

**13**  
map  
A

**¥800** (including tax)

Fresh apples harvested in Tsugaru are carefully peeled before baking. Made with Johnathan and Fuji apples, these pies stay fresh for quite a long time and offer a deeply rich apple flavor unique to this store. You may want to share it with family and friends, as it is a bit large for just one person.

**Pâtisserie Chelon**  
4-5-2 Joto, Hirosaki-shi ☎0172-27-5678  
9:30-19:00•Open year-round  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**15**  
map  
D

**¥324** (including tax)  
Eating in: ¥330 (including tax)  
Whole: ¥2,268 (including tax)

The generous amounts of apple used give these pies an enjoyable texture. If you are looking for an apple pie with sponge cake, this is it! Also available at Matsubara Store ☎0172-87-5478.

\*Only at Matsubara Store

**Siegfried Ito Yokado Hirosaki Store**  
B1F Ito Yokado Hirosaki Store, 3-2-1 Ekimae,  
Hirosaki-shi ☎0172-33-0141  
9:00-21:00•Open year-round (business hours are subject to change during events etc.)  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**12**  
map  
A

**¥300** (including tax)

The pie crust, which is both rich and flaky, is made entirely from scratch. The pronounced sweetness of the pie and Aomori apples is accented with cinnamon and raisins. With an apricot jam for a finishing touch, this slightly tart pie is sure to satisfy your cravings.

**Pâtisserie Jardin**  
3-1-6 Tomita, Hirosaki-shi ☎0172-32-6158  
9:30-19:00•Closed on Tuesdays  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**14**  
map  
A

**Apple-shaped**  
**¥2,376-¥6,032** (including tax)  
Small pie: ¥351 (including tax)

These pies are filled with the gentle flavor of softly stewed apples and a simple, unaffected sweetness. Whole pies are all apple-shaped and come in several sizes.

**slow/throw**  
A101 Shell, 4-3-4 Waseda, Hirosaki-shi  
☎0172-88-7856  
12:00-16:00•Irregular store closures  
•For sale: From November to around June

Sweetness   
Tartness   
Cinnamon

**16**  
map  
D

**¥380** (including tax)

Cute, delicately folded triangular pies with a caramelized fresh apple filling flavored with calvados and vanilla beans. Enjoy the light, crispy texture of the pie crust accentuated with fruity sweetness.

**Tamura Farm**  
\*Available at: Apple Park (map E)  
☎0172-36-7439  
9:00-17:00•Open year-round  
Sakura House, inside the Hirosaki Municipal Tourist Center (map A) ☎0172-33-7002  
9:00-18:00•Open year-round  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**17**  
map  
A-E

**¥432** (including tax)

The ruby-colored apples peeking through the weaves in the pie crust are quite cute. The Johnathan apples featured in these pies are grown with great care and attention in the store's very own orchard. Gently sweet with just the right amount of tartness and a crispy pie crust, these pies let you savor the familiar, good old flavor of Johnathan apples. Contact Tamura Farm for deliveries. (☎0172-88-3836)

\*Fujita Memorial Japanese Garden  
Apple Park•Butokuden

**Tea Lounge Eau Clair**  
1F Art Hotel Hirosaki City, 1-1-2  
Omachi, Hirosaki-shi ☎0172-37-9513  
10:00-17:00•Open year-round  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**19**  
map  
A

**¥302** (including tax, takeout)  
Whole (22cm): ¥1,566 (including tax)

\*Whole size only

These exquisite apple pies are made with ample amounts of Aomori Fuji apples, grown in the Tsugaru Plain. Every bite is full of refreshingly sweet juiciness. Whole pies are vacuum-packed and last up to five days before opening. If you are eating in, you can get a complimentary gelato made from half an apple (¥660, including tax).

**Pâtisserie couronne**  
80-1 Matsumori-machi, Hirosaki-shi  
☎0172-36-9638  
9:00-20:00•Closed on Wednesdays  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**21**  
map  
A

**¥300** (including tax)

A pie with crispy, flaky pie crust and plenty of refreshingly tart apples. The butter flavor and faint scent of cinnamon harmonize perfectly, offering a refined sweetness. The cute domed shape is sure to be popular with women and girls, being a perfect little dessert for special occasions.

**Tsushima Kashiho**  
1-19-2 Yoshita, Hirosaki-shi ☎0172-82-2040  
8:00-19:00•Closed on Wednesdays  
•For sale: From November to around February

Sweetness   
Tartness   
Cinnamon

**18**  
map  
B

**¥250** (including tax)

The beautiful, fresh apples and slightly browned crust will set your mouth watering. Containing sliced apples rich in sweetness and a tart compote, these pies offer a contrast of flavors and textures. These apple pies are available only in the fall and winter, when they are in peak season.

**Dessert Shop**  
3-17-1 Miyakawa, Hirosaki-shi  
☎0172-37-0188  
11:00-18:00•Closed on Mondays (open if the Monday is a holiday)  
•For sale: From late October to April (depends on the apple market)

Sweetness   
Tartness   
Cinnamon

**20**  
map  
A

**¥300** (including tax)

Pie crust kneaded with fermented butter is carefully folded into multiple layers and wrapped around a homemade Fuji apple compote. The tender sweetness and crispy, flaky texture are guaranteed to be addictive!

**pâtisserie verger**  
18 Hyakkoku-machi, Hirosaki-shi  
☎0172-32-1949  
10:00-19:15, Closed on Mondays (open if the Monday is a holiday, closed on the following Tuesday instead)  
•For sale: year-round

Sweetness   
Tartness   
Cinnamon

**22**  
map  
A

**¥299** (including tax)

These apple pies, crispy on the outside and juicy on the inside, feature lots of Aomori (Fuji) apples. The apple's texture and the butter's aroma make for a hard to forget combination.



Sweetness

Tartness

Cinnamon

Low

Strong

23

map

A-D

PÂTISSERIE FOUR

2-8-2 Waseda, Hirosaki-shi ☎0172-29-4578

9:30-20:00, open year-round (Tamachi Store, closed on Wednesdays) •For sale: year-round

•Also available at the Tamachi Store (map A) ☎0172-35-8175

¥297

(including tax)

Eating in: ¥303

(including tax)

Eating in

\*Available at both stores

Cute apple pie with a light crust and lots of apples. Enjoy the original tartness and sweetness of the apples accentuated with a whiff of cinnamon.

Sweetness

Tartness

Cinnamon

Low

Strong

24

map

D

Patisserie Blanc

1-9-7 Joto Kita, Hirosaki-shi ☎0172-26-0020

9:00-19:00•Open year-round

•For sale: year-round

¥260

(including tax)

This pie features a satisfying combination of crispy homemade pie crust and not overly sweet apples. The true appeal of these pies lies in their perfectly proportioned tartness, sweetness and cinnamon.

Sweetness

Tartness

Cinnamon

Low

Strong

29

map

A

BOULANGERIE Four

65-1 Kamenoko-machi, Hirosaki-shi ☎0172-33-2222

7:30-18:00•Closed on Mondays (open if the Monday is a holiday, closed on the following Tuesday instead)

•For sale: From November to March

\*These apple pies use Fuji apples in other seasons.

1 piece: ¥300 (including tax)

Whole: ¥1,200 (including tax)

¥340

(including tax)

Eating in

Jonathan apples are halved and stewed with caramel until soft and tart. Wrapped in a folded pie crust with custard cream, these pies feature a baker's touch.

Sweetness

Tartness

Cinnamon

Low

Strong

30

map

A

BOULANGERIE ISHITA

18-4 Daikan-cho, Hirosaki-shi ☎0172-32-3515

7:30-18:00•Closed on Sundays

•For sale: year-round

¥400

(including tax)

A Chausson aux pommes that strikes a perfect harmony between the crispy golden-brown pie crust on the outside and the tart but sweet homemade apple compote on the inside. These leaf-shape pies, evocative of nature in France, stand out from the rest.

Sweetness

Tartness

Cinnamon

Low

Strong

25

map

A

PATISSERIE Yamazaki

36 Oyakata-machi, Hirosaki-shi ☎0172-34-7469

10:00-19:00•Closed on Mondays

•For sale: During the apple season

¥648

(including tax)

Eating in

These pies use a highly rare variety of apple. Depending on supply conditions, other low-pesticide varieties of apples might be used. Make sure to ask the store beforehand.

These pies feature pesticide-free apples grown by Akinori Kimura. There is an excellent harmony between the crispy pie crust and cream. Enjoy the apple's texture and its tartness balanced with the sweetness of the cream.

Sweetness

Tartness

Cinnamon

Low

Strong

26

map

D

Patisserie Rapport

4-6-3 Denen, Hirosaki-shi ☎0172-55-5040

10:00-19:00•Closed on Wednesdays and irregular days

•For sale: year-round (depends on the apple market)

¥313

(including tax)

These pies are filled with homemade confiture made from Jonathan apples stewed skin and all. The soft texture and moderately sweet, refreshing taste go perfectly with the crispy, flaky crust scented with fermented butter. This pie offers you that refreshingly tart flavor of Johnson apples.

Sweetness

Tartness

Cinnamon

Low

Strong

31

map

A

Cuisine française CHEZ-MOI

53-2 Daikan-cho, Hirosaki-shi ☎0172-33-7990

Lunch: 11:00-14:00 (LO); Dinner: 17:00-20:30 (LO)

Closed on Mondays

•For sale: year-round (apple type changes depending on the season)

10cm

¥880

(including tax)

Eating in

\*Online orders only

The unique low-temperature vacuum baking, which bakes the apples skin and all, seals in their vivid colors and fresh flavor. These apple pies also contain cream cheese, giving them added mildness.

Sweetness

Tartness

Cinnamon

Low

Strong

32

map

A

BRICK A-FACTORY

2F Hirosaki Station, 1-1, Omote-machi, Hirosaki-shi ☎0172-55-0271

8:30-19:00, open year-round

•For sale: year-round

¥330

(including tax)

Eating in

NEW

A homemade apple pie that uses cider from the town of Yoshino, Hirosaki, to provide a finishing touch. The refreshingly sweet apples and butter-rich flaky crust make for a perfect match. Try pairing it with some cider to recreate the joy of eating a whole, fresh apple.

Sweetness

Tartness

Cinnamon

Low

Strong

27

map

C

Bakery Neue

43-1 Tsukanosenoue, Hirosaki-shi ☎0172-33-9010

10:00-16:00•Closed weekends and on holidays

•For sale: From September to around May (may be suspended if there is a shortage of apples)

¥190

(including tax)

Eating in

\*If Jonathan apples are used

Fresh apple wrapped and baked in a flaky sugar-free crust. These pies are quite unique, as they offer a bare minimum of sweetness. This makes them a perfect match for a sweet drink.

Sweetness

Tartness

Cinnamon

Low

Strong

28

map

E

Patisserie Peter Pan

4-1-12 Josei, Hirosaki-shi ☎0172-33-6378

9:00-18:30•Closed on Wednesdays (excluding the end of the year and the New Year)

•For sale: year-round

¥300

(including tax)

The fragrant combination of apples, almond cream and walnuts is accentuated with a touch of cinnamon and chocolate sponge cake to appeal to more mature palates.

Sweetness

Tartness

Cinnamon

Low

Strong

33

map

D

Bonjour

3-1-3 Joto Chuo, Hirosaki-shi ☎0172-88-7557

10:00-18:30•Closed on Thursdays

•For sale: year-round

¥310

(including tax)

Eating in

The softly stewed, moderately tart apple looks like a tiny sun floating in the center of the pie, a perfect choice for kids to snack on to get a little boost of energy. The flaky pie and delicious apples are an exquisite match.

Sweetness

Tartness

Cinnamon

Low

Strong

34

map

A

Matani Pan

23 Oyakata-machi, Hirosaki-shi ☎0172-32-3704

8:00-18:30•Closed on Sundays

•For sale: year-round \*Available from 11 a.m.

¥390

(including tax)

Eating in

Whole, large: ¥2,480 (including tax)

The rich and flaky pie crust is loaded with refreshingly tart Jonathan apples for the perfect balance of aroma, sweetness and texture. It is referred to by some as "the standard in apple pies," as the bakery/patisserie which makes it boasts a long, storied history.

05

06



**Okashidokoro Murakami**  
121-4 Aza Ishikawa, Oaza Ishikawa, Hirosaki-shi  
☎0172-92-2236  
8:00-19:00 (18:30 in winter) • Open year-round  
• For sale: year-round

Sweetness   
Tartness   
Cinnamon 

**¥248** (including tax)

**35**  
map  
G



Delicately folded pie crust, large pieces of stewed Fuji apples, and a glossy shine make these pies quite charming. Each bite is full of fresh butter flavor and refreshing apple tartness. Don't forget to check out the other variety made with reduced-pesticide Jonathan apples!

**Yume Ringo PÂTISSERIE**  
156-1 Ashino, Akudo, Hirosaki-shi ☎0172-87-6477  
January to March: 10:30-16:00;  
April to December: 10:30-17:00  
\*Closed on Wednesdays and irregular days  
• For sale: year-round

Sweetness   
Tartness   
Cinnamon 

**¥324** (including tax)

**37**  
map  
E-F



The butter-rich pie crust made with Aomori wheat brings out the mild sweetness and crispy texture of the apples, going well with the ample amount of butter used. The elaborate, farm basket shape also speaks to the care and love that goes into making each pie. These modest, understated apple pies will appeal to people who appreciate simplicity and quality.

**RAGUENEAU APPLI**  
1F Hirosaki Station Building APPLIESE, 2-11  
Omote-machi, Hirosaki-shi ☎0172-32-1260  
10:00-20:00 • Open year-round  
• For sale: year-round

Sweetness   
Tartness   
Cinnamon 

**¥170** (including tax)  
5 pcs: ¥850 (including tax)  
8 pcs: ¥1,360 (including tax)  
12 pcs: ¥2,040 (including tax)

**39**  
map  
A



Pâtissier's Apple Stick, sold at Ragueneau chain stores, is made with large crispy cuts of Aomori apples dipped in syrup and wrapped with sponge cake in a rich pie crust. You can enjoy fresh from the oven pies at the RAGUENEAU Appli Store.

**Futamian**  
1-6-13 Tomita, Hirosaki-shi ☎0172-32-8491  
9:30-18:30 • Closed on Wednesdays  
• For sale: From late October to mid-May

Sweetness   
Tartness   
Cinnamon 

**¥2,520** (including tax)  
Whole  
1 piece: ¥420 (including tax)

**36**  
map  
A



Sold for more than 50 years, these pies feature home stewed Hirosaki Jonathan apples, with just the right touch of rum and cinnamon added for a light, refreshing taste. Enjoy these old-school apple pies!

**Noel de HIROSAKI**  
2-2-101 Shinakawa-machi, Hirosaki-shi  
☎0172-35-7699  
9:00-18:30 • Closed on Tuesdays  
• For sale: year-round (using Fuji apples)  
\*Reservations required during Golden Week

Sweetness   
Tartness   
Cinnamon 

**¥370** (including tax)  
1 piece  
15cm whole: ¥3,200 (including tax)  
18cm whole: ¥3,600 (including tax)

**38**  
map  
A-E



These apple pies, with a moderately sweet flavor and a rich scent of cinnamon, give the apples center stage. It won the 2nd Hirosaki Apple Pie Contest Mayor's Award in 2002 with its carefully crafted, local taste. These pies use Fuji apples for year-round availability.

**Le Castle Factory**  
1F Hotel New Castle, 24-1 Kamisayashi-machi,  
Hirosaki-shi ☎0172-36-1211  
9:00-21:00 • Open year-round  
• For sale: year-round

Sweetness   
Tartness   
Cinnamon 

**¥350** (including tax)  
Eating in: ¥356 (including tax)  
Whole (21cm): ¥2,700 (including tax)  
\*Reservations required at least 3 days in advance

**40**  
map  
A



A delicious pie with an exquisite balance of generously used Aomori apples and pie crust carefully created in house. You can enjoy these pies at the hotel restaurant. Nothing beats the moment your knife first cuts through the crispy top layer of the pie, with the rich aroma of butter wafting up. This pie is made by one of the oldest hotels in Hirosaki.

**PÂTISSERIE LE CHOCOLAT**  
17-1 Okachimachi, Hirosaki-shi ☎0172-37-6761  
9:00-19:00 • Closed on Wednesdays  
• For sale: year-round \*Reservations required

Sweetness   
Tartness   
Cinnamon 

**¥324** (including tax)  
Eating in: ¥330 (including tax)  
1 whole pie: ¥1,836 (including tax)

**41**  
map  
A



An apple pie with a lovely flaky pie crust and Jonathan apples that has been around since the store first opened. Reservations only, so make sure to call in advance!

**Restaurant La Porte Blanche**  
44-1 Honcho, Hirosaki-shi ☎0172-33-5087  
11:30-14:00 (LO) 17:00-20:30 (LO) • Closed on Sundays  
• For sale: From the end of November to beginning of May

Sweetness   
Tartness   
Cinnamon 

**¥850** (including tax)

**43**  
map  
A



In keeping with its name "pommes encroûte noir (black apple pie)," the carefully caramelized apple, both sweet and bitter, melts in your mouth, serving as a perfect companion for wine. The sophisticated flavor, produced in a French restaurant, offers a satisfaction that transcends sweets.

**pâtisserie le bourgeon**  
77-1 Dote-machi, Hirosaki-shi ☎0172-55-8575  
10:00-18:30 • Closed on Tuesdays and Wednesdays  
• For sale: year-round

Sweetness   
Tartness   
Cinnamon 

**¥340** (including tax)

**42**  
map  
A



Crispy, flaky apple pie with a beautiful golden brown leaf pattern and carefully stewed homemade apple compote. The balance between sweetness and tartness makes it appealing to all generations. A refined pie created by a pâtissier who studied traditional confectionery in France.

## Hirosaki Museum of Contemporary Art Apple Pie

### HIROSAKI BRICK APPLE PIE

**¥990** (including tax)  
Takeout is ¥700 (including tax) for 1 piece and ¥2,000 (including tax) for 3 pieces

Supervised by chef Michiaki Sasamori of the Hirosaki Italian restaurant Osteria Enoteca Da Sasino, these apple pies feature caramelized apples and specially prepared custard cream, baked in an apple-shaped Nanbu-steel pan.



### CAFE & RESTAURANT BRICK

2-11 Yoshino-cho, Hirosaki-shi ☎0172-40-2775  
9:00-21:00 (LO) • Closed on Tuesdays  
• For sale: From around October to March

map A

## Apple Pie & Drink Set

**Taisho Roman Kissashitsu**

This cafe always has a few apple pies on offer. Choose your favorite apple pie and enjoy it as a set with a drink.

**¥825** (including tax)



**Ringo-no-Ie**

Enjoy apple pies (3 varieties) with coffee or apple tea.

**¥687-¥742** (including tax)



This image is for illustrational purposes only.

## Cafes offering apple pie & drink sets



### Taisho Roman Kissashitsu

Fujita Memorial Japanese Garden, Western Building  
8-1 Kamishirogane-cho, Hirosaki-shi  
☎0172-37-5690  
• 9:30-16:00 (LO)  
\*Closes at 16:30.  
map A



### Ringo-no-Ie

Hirosaki Apple Park  
125 ShimizuTomita Terasawa,  
Hirosaki-shi  
☎0172-36-7439  
• 9:00-17:00  
Cafeteria: 16:30 (LO)  
map E



