

Hirosaki Apple Pie Guide

Apple Capital of Japan

The City with the Highest Apple Production in Japan



Hirosaki Apple Pie Guide 1

How to read the apple pie data

- 🍏 Sweetness: The sweetness of ingredients such as apples, caramel, and cream is rated on a scale of 1 to 5 (5 being the strongest).
- 🍏 Tartness: The tartness of ingredients such as apples and lemon juice is rated on a scale of 1 to 5 (5 being the strongest).
- 🍏 Cinnamon: The strength of the cinnamon flavor is rated on a scale of 1 to 5 (5 being the strongest).



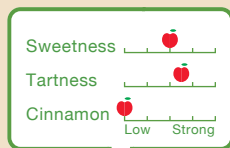
Stores with this mark have seating available. Eat-in hours vary by store.



Map of stores offering apple pies ↑

Important notes

- 🍏 The number of apple pies available at each store is limited.
- 🍏 The regular closing days shown here do not include New Year holidays or other occasional closures.
- 🍏 Tastes vary from person to person. The data and comments listed here are not definitive descriptions of the apple pies served at these stores.
- 🍏 During the Hirosaki Cherry Blossom Festival, Hirosaki Neputa Festival, and other busy periods, takeout and eat-in services may not be available.
- 🍏 Business hours may be reduced. Operating days, regular closing days, eat-in details, and other listed information are subject to change.



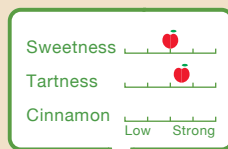
01



Futamian

1-6-13 Tomita, Hirosaki-shi
09:30–18:00 • Closed on Wednesdays
• For sale: From November to around early May

A favorite for more than 60 years, these pies feature homemade stewed Aomori Jonathan apples, with just the right touch of rum and cinnamon for a light, refreshing taste. Enjoy these classic apple pies!



02



HIROYA (sweets garden hiroya)

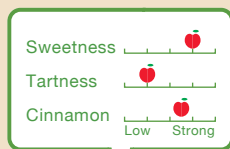
5-1 Aza Asada, Kawai, Hirosaki-shi
09:30–19:00

Closed on Sundays and public holidays
• For sale: Year-round



*Apple pie by the slice is available year-round, while whole apple pies are sold seasonally for six months from autumn.

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 (2-1-1 Funamizu, Hirosaki-shi).



03

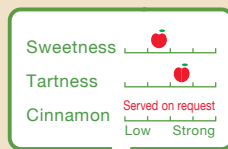


On Vacation

2-1-1 Aoyama, Hirosaki-shi
10:00–18:30 (while supplies last)
Closed on Tuesdays and Wednesdays (open on public holidays)

• For sale: Year-round

A beloved local flavor has evolved into something even more delicious. This apple pie features a buttery, lattice crust with a crunchy texture, generously filled with Hirosaki-grown apples. The overall balance—including the sweetness and strength of cinnamon—is exquisite. A truly satisfying treat in both flavor and size.



04



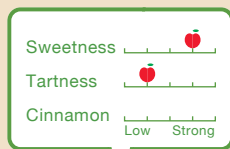
Café Buruman

17-39 Shimoshirogane-cho, Hirosaki-shi
10:00–17:00 • Closed on Mondays, as well as the second and fourth Tuesday of each month
• For sale: From mid-November to around March (while apple supplies last)



• A beverage purchase is required.

The thin and crispy, 100% butter pie crust is loaded with home-made 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.



05



Kasai Seika

• For sale: Year-round
• Available at: **Sakura House** inside the Hirosaki Municipal Tourist Center (2-1 Shimoshirogane-cho, Hirosaki-shi) 09:00–18:00 • Open year-round
Hirosaki City Apple Park (125 Terasawa, Shimizutomita, Hirosaki-shi) 09:00–17:00
• Open year-round

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.

2

39 Watoku-machi, Hirosaki-shi
08:30–18:00 • Sundays: Open until noon
Closed on the second and fourth
Wednesdays (occasional closures during the
bon and higan periods)

Sweetness 

Tartness 

Cinnamon 

Low Strong

06



Sweetness 

Tartness 

Cinnamon 

Low Strong

07



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.



Sweetness

Tartness

Cinnamon

low Strong

08



Sweetness 

Tartness 

Cinnamon 

09



- For sale: Year-round

Sweetness

Tartness

Cinnamon

10



Sweetness 

Tartness 

Cinnamon 

Low Strong

11



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 part of a drink set. Take a coffee break and enjoy the laid-back atmosphere of the cafe.

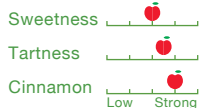
- For sale: Year-round

Eating in

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Sabo CoCo

1F Ken Building, 6-1 Ekimae-cho, Hirosaki-shi
10:00-18:00 (last order 17:30) • Closed on Tuesdays
(open if the Tuesday is a public holiday)
• For sale: From mid-October to around May
(depends on the apple market)



12



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
10:00-18:00 (last order 17:30) (inquiries
required during winter) • Open year-round

- For sale: Year-round
 - Limited quantity
- chez Ange**
(2-7-1 Tonosaki,
Hirosaki-shi)
whole pies
only.

13



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.

Patisserie Jardin

3-1-6 Tomita, Hirosaki-shi
09:30-19:00 • Closed on the second and
fourth Mondays and on the first through
fourth Tuesdays
• For sale: Year-round



14



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.

Patisserie Chelon

4-5-2 Joto, Hirosaki-shi
09:00-18:00 • Open year-round
• For sale: Year-round



15



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 (2-2-1 Matsubara-higashi, Hirosaki-shi).

joji-no-oyatsu

12-1 Ekimae-cho, Hirosaki-shi (inside
Niji-no-Mart)
08:00-18:00 • Closed on Sundays
• For sale: Early April to early June



16



The crispy pie crust harmonizes beautifully with the tender, sweet apple filling and almond cream, while a faint hint of cinnamon adds a touch of nostalgia. Another plus is that you can pick one up at Niji-no-Mart, a beloved local market among Hirosaki residents.

slow/throw

3-4-4 Fukuda, Hirosaki-shi
12:00-17:00 (weekdays), but closing at
16:00 on Saturdays (occasional closures)
• For sale: From November to around June



17



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.

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Tamura Farm

Hirosaki City Apple Park
(125 Terasawa, Shimizutomita, Hirosaki-shi)
09:00–16:30 • Available all year round

Fujita Memorial Japanese Garden
(8-1 Kamishirogane-cho, Hirosaki-shi)
09:30–16:30 • For sale: Year-round

Butokuden Rest Area
(in Hirosaki Park)

09:00–16:30
(last order)

• For sale:
Year-round



18



Available at the three facilities listed above.

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.

Tsushima Kashiho

1-19-2 Yoshita, Hirosaki-shi
08:00–19:00 • Closed on Wednesdays
• For sale: From November to around February



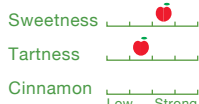
19



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.

Tea Lounge Eau Clair

1F Art Hotel Hirosaki City,
1-1-2 Omachi, Hirosaki-shi
10:00–20:00 • Open year-round
• For sale: Year-round



20



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.

Dessert Shop

3-17-1 Miyakawa, Hirosaki-shi
11:00–18:00 • Closed on Mondays
(open if the Monday is a public holiday)
• For sale: From late October to April
(depends on the apple market)



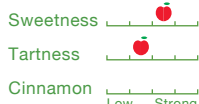
21



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 couronne

80-1 Matsumori-machi, Hirosaki-shi
09:30–19:00 • Closed on Wednesdays
• For sale: Year-round



22



A pie with a crisp, flaky crust and plenty of refreshingly tart apples. The buttery flavor complements the refined sweetness. With its cute domed shape, it is sure to be popular with women and girls—a perfect little dessert for special occasions.

pâtisserie verduveine

18 Hyakkoku-machi, Hirosaki-shi
10:00–19:00 • Closed on Mondays
(open if the Monday is a public holiday,
closed on the following Tuesday instead)
• For sale: Year-round



23



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.

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PÂTISSERIE FOUR

2-8-2 Waseda, Hirosaki-shi
09:30-19:30 • open year-round
• For sale: Year-round



24



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.

PATISSERIE Yamazaki

36 Oyakata-machi, Hirosaki-shi
10:00-19:00 • Closed on Mondays; occasional closures may occur
• For sale: From around October (while apple supplies last)(depending on apple availability)



25



A delightful pastry featuring Aomori apples simmered in home-made syrup to keep their crisp, juicy texture, paired with a flaky crust made with Japanese organic wheat and vanilla bean cream. Enjoy the apple's tartness balanced by the cream's sweetness.

Patisserie Peter Pan

4-1-12 Josei, Hirosaki-shi
09:00-18:30 (Sundays and public holidays:
09:00-18:00)
Closed on Wednesdays (excluding the end of
the year and the New Year)
• For sale: Year-round



26



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.

Hirodai Cafe – Narita Senzo Coffee Shop

1 Bunkyo-cho, Hirosaki-shi
10:00-18:00 (last order 17:30)
Closed on Sundays and Mondays
• For sale: From December



27



(while apple supplies last)
*Products may differ from
the photo depending
on the day.



These apple pies feature “Miku,” a refreshingly juicy variety developed at Hirosaki University. With their beautiful red apple color and elegant rose-shaped design, these pies really stand out. Sometimes “Kurenai-no-Yume” or “Kogyoku” apples are used instead, offering a range of colors and shapes. Of course, they go great with coffee, too.

blanc cassé

1-9-7 Joto Kita, Hirosaki-shi
11:00-19:00
Closed on Wednesdays and Thursdays
• For sale: Year-round



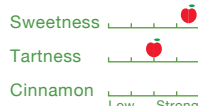
28



A fragrant pie crust paired with crème d'amande offers the best of both worlds—crisp and moist. Layered like a mille-feuille and accented with a hint of rum, the carefully baked apples retain a crisp texture, a signature touch of this store's craftsmanship.

BOULANGERIE Four

65-1 Kamenoko-machi, Hirosaki-shi
07:30-18:00 (closed at 17:00 on Sundays)
Closed on Mondays (open if Monday is a
public holiday, but closed on the following
Tuesday instead)
• For sale: Year-round



29



This pie uses two types of crust—one kneaded and one folded—for a texture that goes beyond crispy to truly crunchy, offering a satisfying bite! The pie is generously filled with stewed apples and a chunky fruit jam with a refreshing sweetness that will leave you wanting more.

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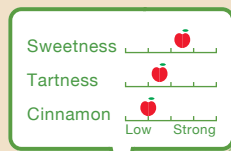
Cuisine française CHEZ-MOI

1-3-12 Tonosaki, Hirosaki-shi
Lunch: 11:30–13:30 (last order);
Dinner: 17:30–19:30 (last order)
Closed on Mondays
•For sale: Year-round
(made with Jonathan apples)
•Takeout only

30



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.



Brise de Cerisier Cultural Center Store

19-4 Shimoshirogane-cho, Hirosaki-shi
2F, Hirosaki Cultural Center
11:00–18:00 • Closed on Tuesdays
•For sale: Year-round

31



The apple filling with a hint of citrus and the skin-on baked apples offer two contrasting textures that pair beautifully with the crisp pie crust. Just before serving, the baked apple is caramelized with a torch, making this an apple pie you can enjoy with your eyes, nose, and palate.



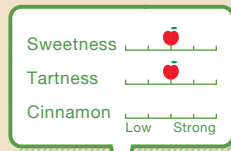
BRICK A-FACTORY

2F Hirosaki Station,
1-1, Omote-machi, Hirosaki-shi
08:30–19:00 (occasional store closures)
•For sale: Year-round

32



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,



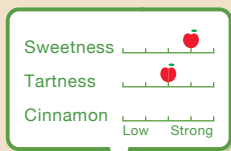
Fresh Bakery Popolo

17-11 Shimoshirogane-cho, Hirosaki-shi
10:00–18:30
Closed on Mondays and Wednesdays
•For sale: Year-round

33



A slim cornet shape that's easy to hold and eat. Inside the crispy crust is a tart apple and the shop's signature creamy custard, creating a gentle sweetness that will have you reaching for another. The candy-wrapper packaging adds to its charm.



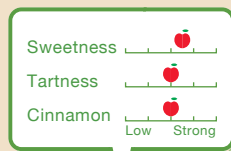
Bonjour

3-1-3 Joto Chuo, Hirosaki-shi
10:00–18:00 • Closed on Thursdays
•For sale: Year-round

34



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.



Matani Pan

23 Oyakata-machi, Hirosaki-shi
10:00–17:00 • Closed on Sundays
*Subject to occasional closures
•For sale: Year-round *Available from 11 a.m.

35



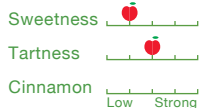
The rich and flaky pie crust is loaded with refreshingly tart Jonathan apples for the perfect balance of aroma, sweetness and texture. It is referred to by some as "the standard in apple pies," as the bakery/patisserie which makes it boasts a long, storied history.

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Yume Ringo PÂTISSERIE

156-1 Ashino, Akudo, Hirosaki-shi
January to March: 10:30–16:00;
April to December: 10:30–17:00

*Closed on Wednesdays and
occasional closures
•For sale: Year-round



36

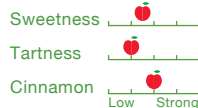


The butter-rich pie crust made with Aomori wheat brings out the mild sweetness and crispy texture of the apples, going well with the ample amount of butter used. The elaborate, farm basket shape also speaks to the care and love that goes into making each pie. These modest, understated apple pies will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

Noel de HIROSAKI

2-2-101 Shinakawa-machi, Hirosaki-shi
09:00–18:00 (from 10:00 on Wednesdays and
Thursdays) • Closed on Tuesdays

•For sale: Year-round (using Fuji apples)
*Reservations required
during Golden Week



37



This apple pie, 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.

RAGUENEAU APPLI

1F Hirosaki Station Building APPLIESE, 2-11
Omote-machi, Hirosaki-shi
10:00–20:00 • Open year-round

•For sale: Year-round



38



Patissier's Apple Stick, sold at Rageneuve 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.

PÂTISSERIE LE CHOCOLAT

17-1 Okachimachi, Hirosaki-shi
09:00–18:30 • Closed on Wednesdays and
first and third Thursdays

•For sale: Year-round *Reservations required



39



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!

pâtisserie le bourgeon

77-1 Dote-machi, Hirosaki-shi
11:30–17:00
Closed on Tuesdays and Wednesdays
(occasional store closures)

•For sale: Year-round



40



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.

Restaurant La Porte Blanche

44-1 Honcho, Hirosaki-shi
11:30–14:00 (last order)
17:00–20:00 (last order)
Closed on Sundays

•For sale: From
the end of
November
*While
supplies last



41



•Takeout only

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.