

Wishes Come True

「Kanaezaki Bakery」

Kanaezaki is a cape where
wishes are said to come true

There is a small bakery here
on the southernmost edge of Shikoku



Kanaezaki is a hidden gem that is located on the southernmost edge of Shikoku in the town of Tosashimizu, Kochi Prefecture

There is a century-old lighthouse on the cape that extends into the Pacific Ocean the cape is said to be protected by Kannon the Goddess of Mercy

In the small village of Otsu Fumiko, the manager, uses carefully selected ingredients in her simple and pure Kanaezaki Bread

In the hope that everyone's wishes come true Fumiko brands her bread with the Japanese character that means *come true*, 「叶」



Simple and Pure Kanaezaki Bakery



【Shiro Anpan】
(Buns with Sweetened
White Bean Paste)
Baked in the shape of a lucky
four leaf clover

【Anpan】
A sweet red bean bun made from
adzuki beans grown in Hokkaido

【Cream Pan】
Bread filled with homemade
custard cream

【Butter Roll】
A slightly large roll, baked
with a generous amount of
butter

Rye Bread, Heart-Shaped Bread, seasonal breads,
and other special recipes also available

Kanaezaki Bakery operates out of a formerly vacant house in the village of Otsu

Bustling conversation fills the room in the café space where locals and visitors gather

We also offer a selection of activities to be enjoyed

We are looking forward to welcoming you





【Bread Rolling Activity】

Try your hand at rolling Fumiko's specially made dough into your very own Kanaezaki Bread
(Reservations accepted for groups of two)

【Bread Branding Activity】

Brand your bread with the character for *come true* 「叶」
(Please make reservations a day in advance)



【Dream Shop: Yume no Kobanya】

Fumiko's handmade crafts and other special items are for sale

【Radio Café Kanaezaki】

An internet radio program is broadcast from our café. How about an interview while you enjoy some coffee?



Making Wishes Come True

Kanaezaki Bakery Staff



【Manager】
Hirabayashi Fumiko

【Responsibilities】
Baking • Sales

Fumiko enjoys baking
She is always baking bread on
days when the weather is good

【Owner】
Suzuki Makoto

【Responsibilities】
Planning • Promotion

- Ai no Kobansya: Headmaster
- Honmaru Radio: Director
- Shimizu Server: Representative

Makoto wears many hats



We are open Saturdays
There are usually 3 to 4 bread selections
available



Open Saturdays from 10am to 3pm
(or until sold out)

All selections 200 yen apiece

We accept special requests for orders of
two or more selections

Please order a day in advance

Phone: 【090-1960-5760】

Simple and Pure Kanaezaki Bakery



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