

MURAKAMI KAISHINDO

The history of Murakami Kaishindo goes back to the early Meiji era (1868–1912). Mitsuyasu Murakami (1837–1903), who accompanied Emperor Meiji on his move from Kyoto to Tokyo, was appointed to the imperial kitchen.

Japan had just opened diplomatic relations with foreign countries. To incorporate Western-style entertainment for guests at the Imperial Palace, Mitsuyasu was dispatched to the foreign settlement in Yokohama, where he studied the art of French confectionery under Frenchman Samuel Peyre for three years. And in 1874 he set up Murakami Kaishindo in 1-chome, Yamamotocho, Kojimachi (now 2-chome, Kojimachi, Chiyoda-ku, Tokyo).

Mitsuyasu' s sons Kazumasa and Jiro, the second and third owners of the shop, respectively, continued to study and refine the art and developed the unique taste of Kaishindo, suited to the Japanese palate. That taste lives on today in our cakes and cookies.

Sumiko, the fourth owner and Jiro' s daughter, opened the restaurant in 1965 out of the desire to have a place where she could spend more quality time with the customers than just handing them the confectionery she had made would allow. The restaurant serves French cuisine prepared with seasonal Japanese ingredients.

Murakami Kaishindo is celebrating its 140th anniversary year in 2014, while 2015 will mark the 50th anniversary of the restaurant that Sumiko started.

Michiko Yamamoto, fifth owner

* Murakami Kaishindo' s confectionery and dinner at the restaurant are membership based.

* Michiko Yamamoto is the daughter of Sumiko Murakami, the fourth owner.