



Musk melon
(with a wooden box)
¥14,040- (in tax)
from Shizuoka, Japan
Sales period / All year



“Musk melon is well received
as a souvenir from Japan.”
English staff

The finest fruit to taste rich, sweetness and aroma.

Musk Melon

Shizuoka prefecture is ideal place for musk melon cultivation that receive the grace of the sun.

There have long hours of sunlight, and have abundant soil and water suitable for musk melon cultivation.

The secret of the taste of melon is, only one fruit can be grown with one tree.

It is possible to give plenty of sunlight and nutrients to one fruit. It is the highest quality of the Japanese melon which can taste sweetness and aroma fully.

Information

※“Premium Peach” “Musk melon” “Peach milk pot” “Peach & Plum cream pie” are selling at main store.

※Sales price of these products are different by the season.

※The fruits that sold by the main store(1st Floor) is subject to the tax exemption.

About duty-free sales

※In Sembikiya, we are providing duty-free services to foreign visitors visiting Japan. Please feel free to ask about duty-free.

※Requirements of duty free

①Having a passport.

②Purchase price is ¥5,400(including tax) or more.

③Do not open the product in Japan, etc.

We devote all our energy to showing hospitality to our customers who are visiting Japan. If you have any question about our products or menus, please feel free to ask question.

The opinion from the customers will be used to improve our all services. On the official website, we explain the history from the establishment to the present, the spirit and menus for carefully selected fruits, etc.

Please read the QR code, and access to our official website.



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—Reward to move your heart.

Enjoy the seasonal arriving with the
fruits and parfait representing Sembikiya.





Fully Ripe Mango Parfait ¥3,240- (in tax)
from Miyazaki
Sales period / June1st – Early August

We decorated the fully ripe mango known as the finest fruit. The fully ripened flesh melts in the mouth without a bite and a rich aroma spreads. Let's enjoy the harmony with Mango flesh and a mildly sweet whip cream, refresh mango sherbet.

Peach parfait ¥2,700- (in tax)
Sales period / July1st – Mid-August

It is a limited-time parfait that attracts people who look forward to this period every year. Fresh flesh and full of juice. The pâtissier make peaches fully ripe, and the elegant sweetness of peaches strictly selected is a “seasonal product” that makes you feel summer has come. Enjoy the seasonal peaches with rich vanilla ice cream and refreshing peach sherbet.

※A sales period and production area may be changed by the stock situation, or quality of fruit.



Sembikiya <Nihombashi Fruit parlor 2nd floor>
Open hours / 11:00 – 21:00 (LO20 : 30)

The fruit parlor of Sembikiya is based around the color white, so there is bright and clean. The view from the large window can overlook the ever-evolving cityscape of Nihombashi, combining tradition and history.

A Swarovski chandelier gently illuminates the store from the high ceiling, producing a special space. Proudly, we have a skill that turns fruits into sweets as a fruit specialty shop. We will create sweets with all my heart, one by one, so that you can spend a wonderful time.

“Japanese Fruits” — Not only the sweetness but also a fragrance and taste, the appearance.



Premium peach
(5 pieces in the gift box)
¥8,640- (in tax)
from Yamanashi, Japan
Sales period / July 1st – July 31st

— Mid-Summer Fruits grown in the sunshine.

— Premium Peach

In Yamanashi Prefecture, in summer, the daytime temperatures are high and nighttime temperatures are low. The temperature difference between day and night is suitable for peach cultivation. In addition, in order to carry out the sorting of the harvested peach accurately and speedily, the "light sensor" is developed and introduced, and severe sorting is performed. Among them, we will deliver a peach with high sugar content as a “premium peach”. In Sembikiya, various fruits selected strictly are prepared for gifts, and we also offer sweets that make use of the taste of fruits.



Sembikiya <Nihombashi main store>
Open hours / 9:00 – 19:00

At the main store, we sell over 100 kinds of fruits of the world in a year. The seasonal fruits are lined around the Swarovski chandelier. In the center area of the store is decorated with the muskmelon, which is called the king of fruits in Japan.

Sweets with plenty of seasonal fruits.
Sweets line-up utilizing the taste of fruits, unique to fruit specialty store.



Peach milk pot
¥692- (in tax)
Sales period : In July
July 10th – Late August



Peach & Plum cream pie
¥5,400- (in tax)
Sales period : In July



The seasonal fruits are colorful and have a gorgeous aroma. I'm looking forward to what kind of cakes line-up every season.
Sweets staff