

おつきみ収穫祭

CULTURE GUIDE | VOLUME 53

FULL MOON RISING



BOKKSU
SNACK BOX

Discover where in *Japan* your snacks are from.

Sourced directly from small businesses in Japan



Locate your snacks
using the grid below:

FULL MOON RISING BOX



Niigata

①



Nagano

②



Ishikawa

③



Kyoto

④



Hiroshima

⑤



Tokushima

⑥



Osaka

⑦



Shizuoka

⑧



Tokyo

⑨



Ibaraki

⑩

Note that the common allergens and dietary restrictions listed in this guide are directly translated from the packaging as reference; we cannot guarantee the presence or lack of certain allergens/animal products in the items so please consume them at your own risk with careful attention to any personal health concerns.



Let's Learn Japanese!

KANJI • FURIGANA
ROMAJI: TRANSLATION

満月・まんげつ
Mangetsu: Full Moon

収穫・しゅうかく
Shukaku: Harvest

稲穂・いなほ
Inaho: Ear of rice

秋・あき
Aki: Autumn

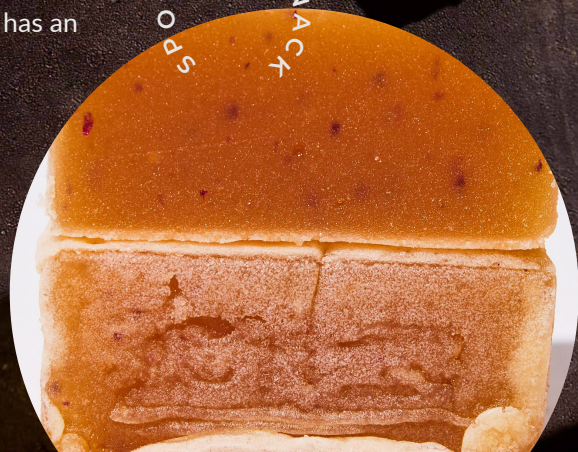
SWEET POTATO KINTSUBA

BY ICHIOKA SEIKA

Celebrate the *Otsukimi* (Moon Viewing Festival) with *kintsuba*, a traditional Japanese snack that has a history of over 400 years. Typically shared during special occasions, the popular treat is made with simple yet sophisticated ingredients, including sweet potato — a Japanese staple of autumn that's offered to the full moon.

The Sweet Potato Kintsuba is made with *naruto kintoki*, a famous variety of sweet potato that has a deep flavor and rich texture. The snack also has an edible coating made of dough!

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Wheat, Soy</i>	<i>Alcohol</i>



BLACK SESAME MOCHI

BY MARUTO

In honor of the festival's legend of the rabbit pounding mochi in the moon, we've included *daifuku mochi* (filled rice cakes) made with black sesame paste. The secret ingredient behind its fragrant center? "*Ohno soy sauce*," one of Japan's five major soy sauces!

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Eggs, Wheat, Soy, Sesame</i>	<i>None</i>



HANDMADE SHIQUASA CITRUS CANDY

BY BOKKSU X DAIMONJI

Honor the full moon by savoring a hard candy that looks just like it. This round candy highlights the flavor of *shiquasa*, a lime-like fruit that's native to Okinawa.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>None</i>	<i>None</i>



PURE POTATO: TRUFFLE & SALT

BY KOIKEYA

Savor these thick potato chips that are seasoned with fragrant truffles and Italian rock salt — two harvested ingredients that elevate any snack.

FLAVOR VEGETARIAN

Savory No

COMMON ALLERGENS ALSO CONTAINS

Milk, Wheat, Soy Mollusk shellfish



GINZA RUSK: CHOCOLATE

BY GINBIS

Share these chocolate bites with loved ones as you celebrate a new harvest. The biscuits are rich in their cocoa flavor, thanks to the Ghanaian cacao beans that are found in the dough and in the cocoa powder that dusts each one.

FLAVOR VEGETARIAN

Sweet No

COMMON ALLERGENS ALSO CONTAINS

Milk, Wheat, Soy None



GOURMET EDAMAME CHIPS

BY KAMEDA SEIKA

Edamame is one of the foods offered to the moon during the festival and it's baked into these salty yet slightly sweet bite-sized rice crackers.

FLAVOR VEGETARIAN

Savory No

COMMON ALLERGENS ALSO CONTAINS

Wheat, Soy None



MINI FRIED BREAD SENBEI: KINAKO

BY SANKO SEIKA

Channel your inner schoolkid with *koppepan*, a fluffy, fried bread that's a staple in Japanese school lunches. This soybean-flavored iteration is in the form of a rice cracker, which nods to the harvested rice in the fall.

FLAVOR VEGETARIAN

Sweet Yes

COMMON ALLERGENS ALSO CONTAINS

Soy None





さつまいも
ランゲドシヤ
IBARAKI
商幸
店田

SWEET POTATO LANGUE DE CHAT COOKIES

BY KOU DA SHOTEN

Taste Japan's autumnal sweet potatoes with a twist! These cookies consist of a chocolate filling and biscuits made with *hoshi-imo* powder, which is derived from steamed and dried sweet potatoes.


FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Eggs, Tree nuts, Wheat, Soy</i>	<i>None</i>

SAQUTTE CHOCOLATE PIE

BY SANRITSU SEIKA

Bite into the Saqutte Chocolate Pie and you'll discover a treat with a unique yet balanced, sweet and slightly salty taste. Pie crust envelops its chocolate center and the snack is baked until crispy, giving it its midnight color.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Tree nuts, Wheat, Soy</i>	<i>None</i>



BUTTER SOY SAUCE RICE CRACKER

BY MARUKIN FOODS

Crispy and light, yet complex and filled with *umami* (a savory taste), this rice cracker is seasoned with soy sauce and aromatic butter for a remarkable flavor profile.

FLAVOR	VEGETARIAN
<i>Savory</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Wheat, Soy</i>	<i>None</i>

BLACK STRAWBERRY

BY BOKKSU

Discover our freeze-dried strawberries infused with liquid dark chocolate, our latest Bokksu-branded confection. Our Black Strawberry marries the natural fruit flavor of a ripe strawberry with high-quality chocolate for an unforgettable treat.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Soy</i>	<i>None</i>



TOKYO MAPLE CREAM PANCAKE

BY SHOEI

Autumnal coziness is encapsulated in this sweet snack, made of two soft pancakes and maple buttercream sandwiched in between.

FLAVOR VEGETARIAN

Sweet *Yes*

COMMON ALLERGENS ALSO CONTAINS

Milk, Eggs, Wheat, Soy *None*

POUND CAKE: ORANGE

BY BOKKSU X KYOJURAKUAN

A favorite of our founder Danny Taing, this fluffy pound cake could brighten even the darkest of harvest nights. With its aromatic orange peel jam and its zingy citrus taste, the moist cake pairs perfectly with this month's included tea!

FLAVOR VEGETARIAN

Sweet *Yes*

COMMON ALLERGENS ALSO CONTAINS

Milk, Eggs, Tree nuts, Wheat, Soy *None*

DAIKOKU HOJICHA TEA

BY KYOEI SEICHA

Sip on a cozy cup of tea after a night of moon-viewing festivities. The *hojicha*, which are distinctive Japanese green tea leaves roasted over charcoal, have a clean, fragrant taste.

BREWING INSTRUCTIONS:

Pour 100 ml or 3.4 oz of hot water (about 100°C/212°F) over one tea bag in a teacup. Steep the bag for 30 seconds before taking it out.

COMMON ALLERGENS VEGETARIAN

None *Yes*

TSUKI NO MINAMO: MILK MANJU

BY GINNOSHIO

Shaped like the full moon in the night sky, this *manju* is a soft, steamed cake with a paste that's made of white beans and sweet, condensed milk from the Shinshu province.

FLAVOR VEGETARIAN

Sweet *Yes*

COMMON ALLERGENS ALSO CONTAINS

Milk, Eggs, Wheat, Soy *None*



MEET THE MAKER:



NAKAJIMA
TAISHODO

Celebrate the Moon Viewing Festival with Nakajima Taishodo, the maker behind the Sweet Potato Galette found in this month's snack box! The confectionery has been around since 1912, preserving their traditional sweets-making methods while evolving with snack trends.

SWEET POTATO GALETTE

BY NAKAJIMA TAISHODO

Crafted to look like a slice of sweet potato, this cute cookie packs a punch with its rich, buttery flavor. Pair it with coffee for a comforting breakfast to be enjoyed while admiring fall foliage.

FLAVOR

Sweet

VEGETARIAN

Yes

COMMON
ALLERGENS

*Milk, Eggs,
Wheat, Sesame*

ALSO
CONTAINS

None



Nakajima Taishodo



SHARE IN DELIGHT

Nakajima Taishodo's motto is to "make sweets for those you love the most." The company prides itself on putting their heart and soul into each of their creations, and continues to make some of their snacks by hand — sometimes it's the best way to honor the ingredients! Who would you share your Nakajima Taishodo treat with?



HANDPACKED IN JAPAN
日本

PRODUCT OF
BOKKUSU

Otsukimi



OTSUKIMI ORIGINS

After China introduced *Otsukimi* (Moon Viewing Festival) to Japan during the Nara period (710–784), it was during the Heian period when nobles began to create festivities, hosting banquets and performing music dedicated to the moon. During the Edo period, farmers adopted it as a harvest festival to give thanks to nature.



THE RABBIT IN THE MOON

Legend has it that a man who lived on the moon arrived on Earth as a beggar and asked for food. A rabbit sacrificed itself and the man thanked it by having it live with him in the sky. If you look closely at the moon, you can see the outline of the rabbit pounding mochi!



FESTIVAL TRADITIONS

A few festival traditions that still live on today are displaying decorations made of Japanese pampas grass, offering seasonal food to the gods, and taking a moment to admire the beauty of the full moon.



THE “AUTUMN APPETITE”

In Japan, autumn is known as the best season for hearty eating because of the amount of delicious produce harvested during this time of year, including chestnuts, persimmons, and of course, sweet potatoes!

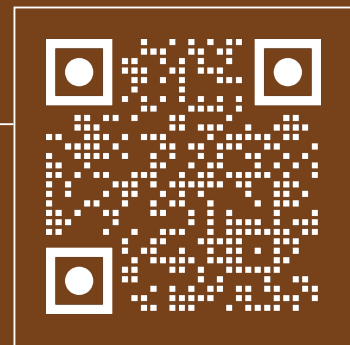


Hungry for more?

VISIT BOKKSU BOUTIQUE

Shop autumnal snacks, home goods, and tea
to celebrate *Otsukimi* from home.

[BOKKSU.COM/BOUTIQUE](https://www.bokksu.com/boutique)



NEXT MONTH'S THEME HAIKU HINT:

Steep to taste Earth's gift
Sip for a moment of calm
A cozy day in



BOKKSU
SNACK BOX