

冬のふしぎな北海道

CULTURE GUIDE | VOLUME 55

HOKKAIDO WONDERLAND



BOKKSU
SNACK BOX

Hokkaido Wonderland

Welcome to Hokkaido, the biggest island in Northern Japan that turns into a winter wonderland at the end of the year! With its thriving agriculture and dairy industries, Hokkaido has produced the best ingredients for snacks, including milk and cheese. For this month's selection, we thoughtfully curated ones that encapsulate the wintry beauty and flavors of this corner of the country.



Discover where in *Japan* your snacks are from.

Sourced directly from small businesses in Japan



Locate your snacks
using the grid below:

HOKKAIDO WONDERLAND BOX



Nagano

①



Kyoto

②



Ehime

③



Mie

④



Osaka

⑤



Tokyo

⑥



Hokkaido

⑦

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

北・きた

Kita: North

道産子・どさんこ

Dosanko: People from Hokkaido

乳製品・にゅうせいひん

Nyuuseihin: Dairy

雪・ゆき

Yuki: Snow

HOKKAIDO UMAMI CHEESE POTATO CHIPS

BY YAMAYOSHI

These limited edition chips are made with potato and Hokkaido cheese, two of the region's most popular exports. Combined with a bit of salt, these chips bring an unexpected, rich *umami* (savory taste) to the classic snack – and encapsulate the flavors of Hokkaido!

FLAVOR	VEGETARIAN
<i>Savory</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Fish, Crustacean shellfish, Wheat, Soy</i>	<i>None</i>



HON NO KIMOCHI GREEN TEA

BY MAIKONOCHA HONPO

Maikonocha Honpo's tea masters use their traditional blending skills to create this *sencha*, an infused green tea that's considered the best representation of Japanese green tea. Savor the warmth of the freshly brewed tea and its delicate, subtly sweet notes.

BREWING INSTRUCTIONS:

Pour 160 ml (or 5.4 fl. oz.) of hot water (about 80°C/176°F) over one tea bag in a teacup. Steep the bag for 45 seconds before taking it out. For a cold brew option, steep the tea bag in 500 ml (or 16.9 fl. oz.) of water for 20 minutes. Sip while admiring a wintry scene!

COMMON ALLERGENS	VEGETARIAN
<i>None</i>	<i>Yes</i>



HOKKAIDO SHIMAENAGA MILK BOUCHÉE

BY MINAMI SEIKA

This bouchée (a cream-stuffed cake) is made with Hokkaido milk, which is considered the best in Japan. Savor this fluffy cake with a cup of coffee or tea to warm up during a cold winter's day.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Eggs, Wheat, Soy</i>	<i>Alcohol</i>



BLACK THUNDER: SHIFUKU NO BUTTER

BY YURAKU SEIKA

A beloved Japanese snack, Black Thunder is made with chocolate, chocolate cookies, and puffed rice. This premium version contains cultured butter from Hokkaido and France!

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

HOKKAIDO AZUKI DORAYAKI

BY TSUGUYA SEIKA

A popular Japanese dessert, *dorayaki* is made with sweet red bean paste sandwiched between two pancakes. This particular *dorayaki* features red beans from Hokkaido that are turned into a textured paste.

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

GINZA RUSK: MIWAKUNO WHITE CHOCOLATE

BY GINBIS

Did you know that Hokkaido produces the most milk in Japan? This sweet treat is made with Hokkaido milk, giving it a soft bite with a deep white chocolate taste.

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

ONIGIRI SENBEI: GINSHARI

BY MASUYA

Reminiscent of a warm bowl of rice, these *senbei* (rice crackers) are traditional in flavor and have a delightful crunch.

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





HOKKAIDO HASKAP LANGUE DE CHAT

BY MITSUBOSHI

Langue de Chat cookies are one of the most popular souvenirs of Hokkaido and this one is made with a twist! Its white chocolate cream is infused with the tangy Hokkaido haskap berry and sandwiched between two sweet biscuits.

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

KOGANEIMO GOLDEN SWEET POTATO CAKE

BY NAKAJIMA TAISHODO

With hints of cinnamon and rum, this delectable sweet potato cake is rich in flavor, thanks to the *Naruto Kintoki* sweet potato (one of the most famous types in Japan) it's made with.

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



HOKKAIDO HASKAP GUMMY

BY ZEN-NOH

The sour haskap berry is a native fruit of Northern Japan and is known for its distinct aroma and sourness – two traits that make it perfect for gummies. Its name comes from the language of the Ainu, an indigenous people of Hokkaido.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>None</i>	<i>None</i>

TSUKISAMU ANPAN: KABOCHA PUMPKIN

BY BOKKSU X HONMA

This delicious *anpan* (a sweet, filled bun) features a center made with white bean paste and Japanese pumpkin – a unique twist on the traditional dessert! We recommend removing the wrapping and baking the *anpan* in the oven for a few minutes for a freshly baked bun.

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





SOFT SAKURA MOCHI

BY SEIKI

A classic *hanami* (flower viewing) snack, this Sakura Mochi is a subtly sweet and chewy delight! It's dusted with rice flour, which is traditionally done to cut down on stickiness.

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



SEKKASEI COOKIE: MOIST RICH STRAWBERRY

BY SEIKADO

Created with four kinds of Hokkaido milk products, this snack almost melts in your mouth for a satisfyingly indulgent treat.

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



HOKKAIDO WHITE RASPBERRY

BY BON BON SEIKA

Confetti-like dried raspberries are sprinkled on top of this white chocolate-coated cookie (made with rye, rice, puffed corn, and more white chocolate!) for a delightful bite.

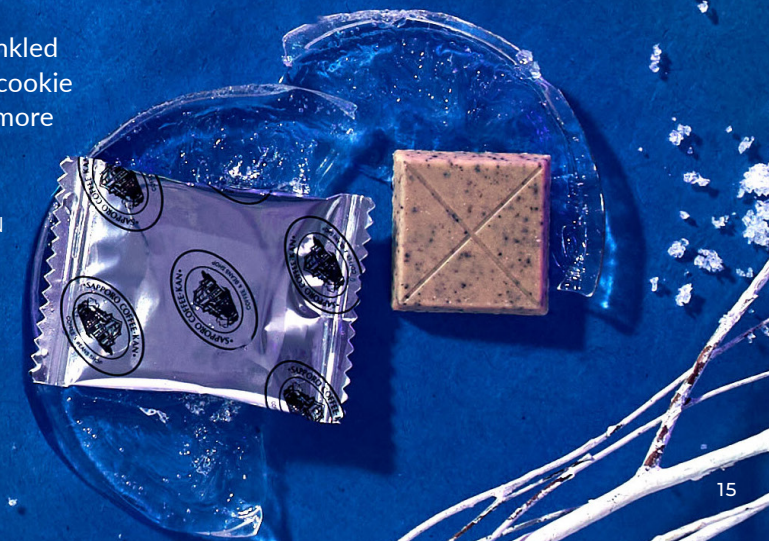
FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Wheat, Soy</i>	<i>None</i>

SAPPORO COFFEEKAN CAFE LATTE CHOCOLATE

BY DOUNAN SHOKUJIN

Made with coffee beans roasted at Sapporo Coffee House, a famous spot in Hokkaido, this sweet treat includes chopped cacao nibs inside for an especially strong coffee flavor.

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



MEET THE MAKER



Ikeda Confectionery

CURRY CASHEW NUTS

BY BOKKSU X IKEDA CONFECTIONERY

Soy sauce is the secret ingredient behind these Japanese curry-flavored cashews, adding another layer of *umami* (savory taste) to these addicting snacks.

FLAVOR

Savory

VEGETARIAN

Yes

COMMON ALLERGENS

Tree nuts, Wheat, Soy

ALSO CONTAINS

None



Ikeda Confectionery



Ikeda Confectionery has been in the traditional snack business since 1948, but they never stop taking on new challenges in the industry! Founded in Sapporo, Hokkaido, the company prides itself in being particular about their sourcing and product quality, so every bite is satisfying and every flavor is pure.



HANDPACKED IN JAPAN
日本

PRODUCT OF
HOKKAIDO



iKEDA

SAPPORO HOKKAIDO

創作まめ・かりんとう

since 1948



Hokkaido



SIGNATURE SEAFOOD DELICACIES

Aside from the incredible dairy products that come from this region, Hokkaido is also well known for its mouthwatering seafood, especially the crab, *ikura* (salmon roe), *uni* (sea urchin), and oysters.



ENCHANTED SNOWSCAPES

Hokkaido boasts a number of beautiful wintry parks. Shiretoko National Park, in particular, is a UNESCO World Heritage Site and is known for its winter activities, including the Drift Ice Walk which allows visitors to walk over a surface of white drift ice over frozen seawater.



NOODLES OF THE NORTH

Ramen culture is huge in Hokkaido and one of the region's famous dishes is the Sapporo-style ramen. There's a famous street called "The Sapporo Ramen Yokocho," where you can enjoy traditional, miso-based ramen mixed with pork, beef, or chicken bones.

Guide



REJUVENATING ONSENS

Hokkaido is also renowned for its tranquil *onsen* (hot springs), which have therapeutic properties. Many of the onsen get their water from local mountains and offer stunning views of the surrounding natural landscapes.

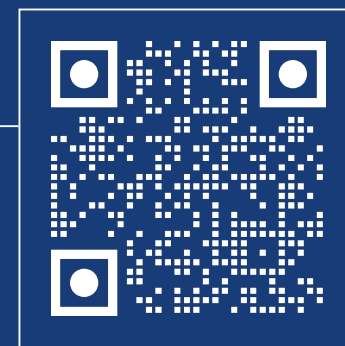


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and home goods that bring the perfect
ambiance to your place.

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NEXT MONTH'S THEME HAIKU HINT:

Families gather
Symbolic foods and prayers
A new year begins



BOKKSU
SNACK BOX