CULTURE GUIDE | VOLUME 50



Sunny Okinawa

We're heading to Okinawa - Japan's southernmost prefecture. This cluster of tropical islands has a unique climate and geography, making it home to some special ingredients you won't find anywhere else in Japan. This month, we've curated a selection of snacks made in Okinawa or using native ingredients. We hope each bite takes you on a delicious Okinawan summer vacation!



Discover where in *Japan* your snacks are from. Sourced directly from small businesses in Japan OKINAWA

Locate your snacks using the grid below:

SUNNY OKINAWA BOX



Hokkaido



Niigata



Ishikawa



Kyoto





Nagasaki



Mie



Kanagawa



Tokyo















Okinawa



Let's Learn Japanese!

KANJI · FURIGANA ROMAJI: TRANSLATION

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.

旅行・りょこう Ryoko: Travel

夏休み・なつやすみ

Natsu yasumi: Summer vacation

砂浜・すなはま

Sunahama: Beach

海水浴・かいすいよく

Kaisuiyoku: Swimming in the sea



KOHAKUKA URAGOSHI KANTEN: PASSION FRUITS

BY OTW

Made only with passion fruit grown in Nakijin Village and Motobu Town in Okinawa, this agar jelly candy allows you to enjoy the rich flavor of Okinawa's renowned fresh fruit. Pro tip: enjoy it chilled!

This candy has a thin edible wrapping called *oblate*. Though the taste and texture may be a new experience for most, we hope you'll try it and love it!

FLAVOR

VEGETARIAN

Sweet

Yes

COMMON ALLERGENS ALSO

Sov

None



OKINAWA SHIQUASA CITRUS GUMMY

BY ZEN-NOH

These refreshing bite-sized gummies are bursting with the juice of *Shiquasa Citrus* - a tart and acidic fruit native to the northern region of Okinawa.

FLAVOR

VEGETARIAN

Sweet

None

No

COMMON

ALSO CONTAINS

None



CANDY

HANDMADE

PINEAPPLE

BY BOKKSU X DAIMONJI

We worked with Daimonji Ame Honpo to create this exclusive tropical candy. Made with real Okinawan Pineapple, enjoy the fresh, sweet, and tart flavor beloved all over Japan.

FLAVOR

VEGETARIAN

Sweet

Yes

COMMON ALLERGENS ALSO CONTAINS

None

None



BLACK SUGAR KINAKO MOCHI

BY MARUTO

This soft and chewy mochi has an Okinawan kokuto (black sugar) syrup filling and is dusted with kinako (soybean flour). We recommend serving it chilled for a refreshingly sweet and nutty bite.

FLAVOR VEGETARIAN

Ves Sweet

COMMON ALSO CONTAINS ALLERGENS

Milk, Soy

None





NAGASAKI CASTELLA: TANKAN

BY BOKKSU X SUZAKIYA

Once you bite into this fluffy castella cake, you'll be hit with the fresh flavor and aroma of tankan - an Okinawan citrus fruit known for its (sometimes ugly) bright orange color, juicy sweetness, and low acidity.

FLAVOR VEGETARIAN

Sweet Yes

COMMON ALSO ALLERGENS CONTAINS

Eggs, Wheat None

TSUKISAMU ANPAN: BLACK SUGAR

BY BOKKSU X HONMA

The star of this fluffy anpan (bun with red bean paste inside) is a rich kokuto (black sugar) filling. An Okinawan specialty, black sugar is sugarcane juice that's been boiled for many hours to create a dark color and roasted caramel-like flavor.

FLAVOR VEGETARIAN

Sweet

COMMON ALLERGENS

ALSO CONTAINS

Yes

Eggs, Wheat None

PA NO FINANCIER: PINEAPPLE

BY FASHION CANDY

A real bite of sunshine, this financier cake is made with a new variety of pineapple puree called Tida Pineapple. Produced on Okinawa's Ishigaki Island, you'll love the deep sweetness of this prized fruit.

FLAVOR VEGETARIAN

No

Sweet

COMMON ALSO CONTAINS ALLERGENS

Milk, Eggs, Tree nuts, Wheat, Soy

None



ZAWAWA CHINSUKO: BLACK SESAME + KINAKO

BY OKINESIA

Chinsuko is a traditional Okinawan shortbread often flavored with local ingredients. We're excited for you to try this unique black sesame and kinako cookie - a delicious and nutty departure from tradition.

FLAVOR

VEGETARIAN

Sweet

ざわれちんす

No

COMMON ALLERGENS ALSO CONTAINS

Eggs, Tree nuts, Wheat, Soy, Sesame









BY IWATSUKA SEIKA

Butter *mochi* is an Akita Prefecture specialty, and this limited edition senbei rice cracker boasts those sweet buttery flavors. The pièce de résistance is Okinawan sea salt for a new delicate depth in flavor.

FLAVOR

VEGETARIAN

Sweet

Yes

COMMON ALLERGENS

ALSO CONTAINS

Milk, Soy

None



BY AMANOYA

Kabukiage rice crackers are a popular Japanese snack, but these are exclusively available in Okinawa. Crispy, airy, and deliciously coated with soy sauce and *shiquasa*, a citrus fruit native to the Ryukyu Islands.

FLAVOR

VEGETARIAN

Savory

No

COMMON ALLERGENS

ALSO CONTAINS

Fish, Wheat, Soy None





BY NANPUDO

Made with Okinawan super food beniimo (purple yam), this rolled crepe delicately envelops a smooth white chocolate center. Fall in love with its natural sweetness and rich earthy flavor.

FLAVOR

VEGETARIAN

Sweet

Ves

COMMON ALLERGENS ALSO CONTAINS

Milk, Eggs, Wheat, Soy None







SANPINCHA TEA

BY BOKKSU

Believed to be brought to the Ryukyu Kingdom hundreds of years ago from China, Okinawan Jasmine tea (locally known as sanpin-cha) is a refreshing and fragrant blend of jasmine flowers and steamed green tea. We hope you appreciate the Bokksu Original packaging, which represents the mix of Chinese and Japanese influence on the prefecture.

BREWING INSTRUCTIONS:

Place one tea bag into the teacup and pour over an appropriate amount (approximately 120-150ml) of hot water (~80°C/176°F). Gently move the tea bag to adjust the strength, take it out, and enjoy.

COMMON ALLERGENS

None

VEGETARIAN

Yes



BY OYATSU COMPANY

This addicting puffed snack boasts the natural sweetness of corn and the savory flavors of Japanese curry. Fun fact: the name sakumaro is a play on the Japanese words saku saku (crunchy) and maroyaka (mild taste).

FLAVOR

VEGETARIAN

Sweet

No

COMMONALLERGENS

ALSO CONTAINS

Milk, Wheat, Soy None



BY NANSEL SANGYO

A popular *omiyage* (souvenir), this crunchy rice cracker and peanut mix is flavored with shima togarashi (koregusu in the local dialect) - a small but fiery hot chili pepper found only in Okinawa.

FLAVOR

VEGETARIAN

Savory

No

COMMON ALLERGENS

ALSO CONTAINS

Milk, Fish. Crustacean None

shellfish, Peanuts





MARUI CHINSUKO: PINEAPPLE

BY NAMPO

Crumbly and crunchy, this *chinsuko* cookie is flavored with another Okinawa specialty: pineapple! It has a mildly sweet tropical flavor with just a hint of tartness.

FLAVOR

VEGETARIAN

Sweet

No

COMMON ALLERGENS ALSO CONTAINS

Wheat, Soy

None



An airy white chocolate cream sandwiched by two bitter chocolate *chinsuko* shortbread cookies. Plus, a dash of Okinawan salt for an added depth of flavor. It's no wonder this is a buyer's favorite!

FLAVOR

VEGETARIAN

Sweet

No

COMMON ALLERGENS ALSO CONTAINS

Milk, Eggs,

None

Wheat, Soy



Meet Nampo, the maker behind two of this month's summery treats! Nampo's goal has always been to make playful and modern Japanese sweets using local Okinawan ingredients. In addition to being one of the most famous *omiyage* (souvenir) companies in the prefecture, they also have ice cream shops throughout the islands - making them a popular sweet temptation for locals and tourists alike.



A Taste to Remember

Nampo works hard to ensure their sweets ignite memories of Okinawa in people even after they return home. Their secret? Using colorful ingredients found abundantly in the natural landscape. The results is beautiful confections with fresh local flavors - a reflection of the rich nature and culture of the islands.







OODLES OF ISLANDS

Did you know that Okinawa is home to over 150 islands? It could take a lifetime to explore them all, but here are some popular spots to visit:

Okinawa Island: Capital Ishigaki: Beaches

Taketomi: Ryukyu village Iriomote: Jungle hiking!



A CULTURAL MIX

Due to its rich history and location, Okinawa's culture is unique to the rest of Japan. For example, its cuisine is a delicious mix of Japanese and Chinese flavors. An island specialty, Okinawan *soba* is made with egg noodles (instead of traditional buckwheat) and *soki* (slow-cooked ribs).



OKINAWAN DIALECT

Influenced by the original language spoken in the days of the Ryukyu Kingdom, Okinawa has a unique Japanese dialect called *Uchinaa Yamatu-guchi*. Here are some useful words to know!

Haisai: Hello Guburi sabira: Goodbye Debiru: Thank you



SUMMER STORIES

What's summer without friends? We'd love to hear all about your summer adventures on social @bokksu or in our members-only online platform, Bokksu Community. Stop by and say *haisai*!

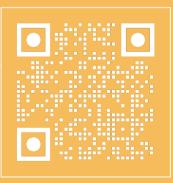


Hungry for more?

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Shop Okinawan snacks, home goods, and tea to celebrate summer from home.

BOKKSU.COM/SUMMER



NEXT MONTH'S THEME HAIKU HINT:

Celebrate summer With explosions of color And fun new flavors

