# Otsukimi Wagashi

minniesweets



Otsukimi means "moon-viewing", also known as Jugoya, which are Japanese festivals honoring the autumn moon, a variant of the Mid-Autumn Festival (or Spring here!)



Clockwise from top left:

### Fruit Daifuku

Many varieties of fruits are in season so we've combined them with our sweet white bean paste (shiro-an) and wrapped in soft, chewy mochi.

#### Sakura-mochi

There's nothing that symbolises Spring in Japan more than Sakura-mochi! A wonderful sweet bean centre, with sticky rice and wrapped in an edible pickled cherry-blossom leaf. It's the perfect balance of sweet and salty umami flavour. Decorated with a white sweet bean paste flower.

## Hanami Dango

Sweet and chewy mochi skewer symbolising the season! Pink represents Spring, white signifies emerging from Winter and green symbolise new leaves. We've added home grown yomogi (mugwort) to enhance the flavour!

#### Nerikiri Yuzu

Our nerkiri is handmade with care and love! Yuzu flavour with special Otsukimi and Moon Festival design of wisteria in full bloom to celebrate the occasion.

matching Fukumushi Sencha green tea. Refrigeration is not required but please store in a dry place out of direct sunlight. We recommend consumption by the NEXT

This set is plant-based and gluten-free and also includes

DAY for the best experience.