

Seasonal Wagashi Set

by  minniesweets
MELBOURNE

Thank you so much for your warm support and trust throughout 2025! This will be our last wagashi set of the year and we hope you enjoy it with all your senses, and share with family and friends... or maybe not! :)



Clockwise from top left:

Salted Mame Matcha Daifuku: Sweetened black beans and matcha flavoured bean paste wrapped in moderately salted mochi dough.

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.

Ohagi Flower: Orange flavour bean paste is wrapped in glutinous rice (Doumyouji, which has a firmer texture) and sprinkled with dried mochi. The design is inspired by Jacaranda flowers.

Nerikiri made with white sweet bean paste, with designs Inspired by Spring!

Peony: Yuzu flavour in the centre, the peony brings back memories of the flowers that bloomed in the house where I grew up, which will sadly soon be gone.

Jacaranda: Adzuki flavour in the centre, the design captures the seasonal Australian Jakaranda flower.

Uiro: Chewy and similar to mochi, wrapped around **NEW** coffee flavour sweet bean paste. You HAVE to try it!

This set is plant-based and gluten-free and also includes matching **Genmai matcha green tea**.

Refrigeration is not required but please store in a dry place out of direct sunlight. We recommend consumption by the NEXT DAY for the best experience.

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