

Seasonal Wagashi Set

by



minniesweets

MELBOURNE

We hope everyone is enjoying Spring! The days are longer, and the fresh colours of the flowers and trees are making this season feel especially beautiful.

We are pleased to offer our handmade Seasonal set, made with care and love. Please enjoy while they are fresh!



From top down:

Hanami Dango: Soft and chewy mochi in three colours — pink, white, and green — inspired by spring hanami, the Japanese tradition of enjoying cherry blossoms. Lightly sweet with a simple, delicate flavour that pairs beautifully with tea.

Fruit Daifuku: Soft mochi filled with smooth sweet bean paste and fresh seasonal fruit — strawberry, grape, and mandarin orange. The juicy freshness of the fruit pairs beautifully with the gentle sweetness of the bean paste and mochi.

Yomogi yaki-mochi: Chewy mochi made with home-grown yomogi (Japanese mugwort), filled with adzuki tsubuan and lightly grilled for a gently toasted finish.

Sakura Adzuki yokan: Smooth adzuki bean paste infused with salt-pickled sakura petals and leaves, creating a beautiful balance of gentle sweetness, subtle saltiness, and delicate cherry blossom aroma. A classic Japanese flavour combination that captures the taste of Spring.

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

Tulip (Yuzu): A colourful classic Spring-blooming perennial bulb.

Lavender (Matcha): Many varieties have their first major flowering in Spring!

This set is plant-based and gluten-free and also includes matching **genmaicha 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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