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CULTURE GUIDE | VOLUME 58

KURO DESIRÉS



BOKKSU
SNACK BOX

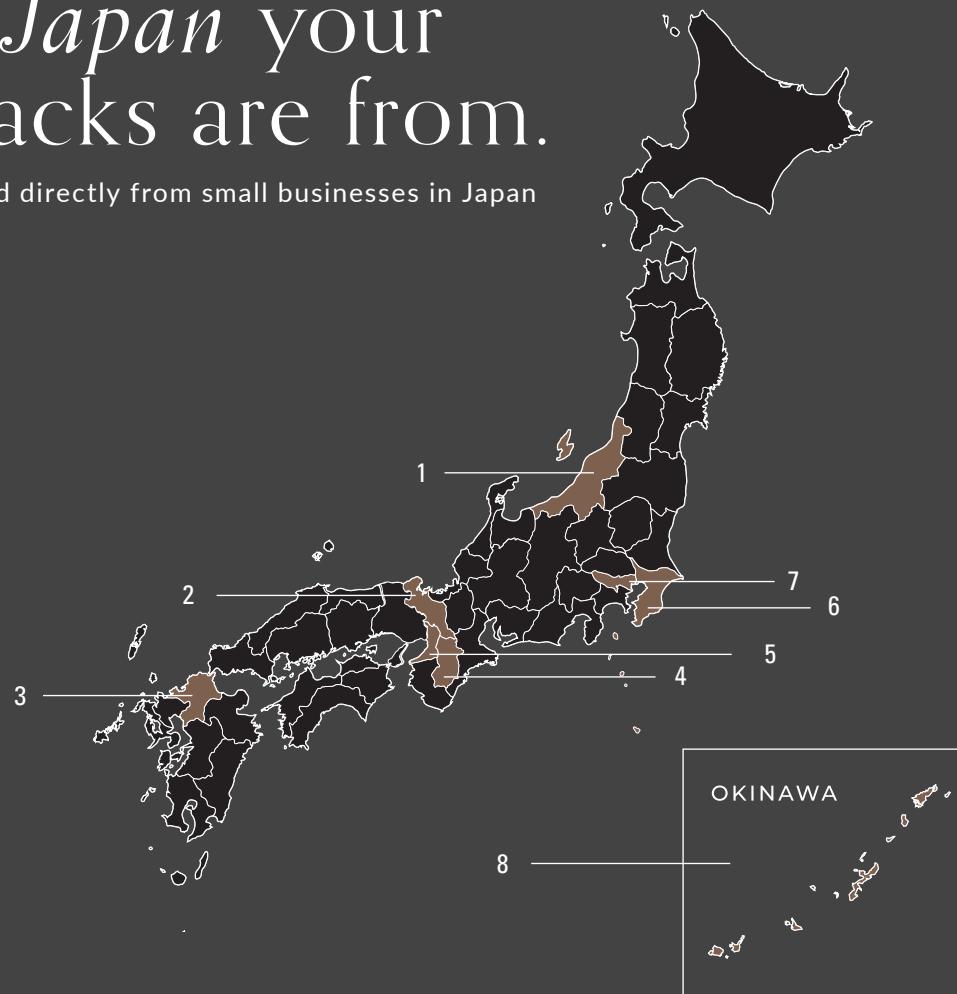
Kuro Desires

Indulge in a new side of romance this Valentine's Day, filled with alluring temptations at every corner. In this month's box, we turned our attention towards *kuro*, which means "black" in Japanese, to evoke the snacks' complex, layered flavors. Join us and unwrap a world of midnight delights that will awaken your senses and stir your taste buds.



Discover where in *Japan* your snacks are from.

Sourced directly from small businesses in Japan



Locate your snacks using the grid below:

KURO DESIRES BOX



Niigata
①



Kyoto
②



Fukuoka
③



Nara
④



Osaka
⑤



Chiba
⑥



Tokyo
⑦



Okinawa
⑧

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

黒 · くろ

Kuro: Black

夜空 · よぞら

Yozora: Night Sky

黒胡麻 · くろごま

Kurogoma: Black Sesame

愛 · あい

Ai: Love

FRIED GARLIC BITES

BY YAMAMURA SHOKUHIN

Garlic is fried until it achieves a crispy texture, and seasoned with *Miyakojima* snow salt from Okinawa Prefecture to give it a subtle salty flavor—ideal for sharing with a loved one over a glass of red wine.

FLAVOR

Savory

VEGETARIAN

Yes

COMMON ALLERGENS

None

ALSO CONTAINS

None



TILE CANDY: BLACK SESAME CRUNCH

BY BOKKSU X DAIMONJI AME HONPO

Designed to be chewed like sesame brittle, this candy seduces the taste buds with its nutty flavor that's subtly sweet and pairs perfectly with your favorite tea.

FLAVOR

Sweet

VEGETARIAN

Yes

COMMON ALLERGENS

Sesame

ALSO CONTAINS

None



TAMBA BLACK BEAN SABLE COOKIE

BY NAKAJIMA TAISHODO

Carefully roasted Tamba beans are mixed into the dough and baked. The deep flavor of the black beans and the crunchy texture make this sable a surprising yet alluring treat for the palate.

FLAVOR

Sweet

VEGETARIAN

Yes

COMMON ALLERGENS

Milk, Eggs, Wheat, Soy

ALSO CONTAINS

None



AYAKA RICE CRACKERS: MAYONNAISE

BY TSUJIMO SEIKA

Meticulously crafted in Osaka by an esteemed rice cracker maker, this snack embodies simplicity and depth, as the mayonnaise enhances the original flavor of the ingredients.

FLAVOR
Savory

VEGETARIAN
Yes

COMMON ALLERGENS

ALSO CONTAINS

Eggs, Soy

None



KOKUTO BLACK SUGAR CANDIED WALNUTS

BY YUME CREATE

These walnuts are coated in Okinawa's famous *kokuto* "black" sugar, which is made by slowly cooking down pure sugarcane juice until it's a soft sugar with complex flavors. It perfectly balances the *umami* (savory flavor) of the walnuts, creating an irresistibly indulgent harmony.

FLAVOR
Sweet

VEGETARIAN
Yes

COMMON ALLERGENS

Tree nuts

ALSO CONTAINS

None



PETIT PRIME: KAGA HOJICHA CHOCOLATE CAKE

BY BOURBON

These bite-sized chocolate cakes are infused with *hojicha*, roasted green tea that's famously produced in Kaga in Ishikawa Prefecture. The *hojicha* lends a savory flavor to the typically sweet cake for a satisfying treat!

FLAVOR
Sweet

VEGETARIAN
Yes

COMMON ALLERGENS

ALSO CONTAINS

Milk, Eggs, Wheat, Soy



PRIDE POTATO: BLACK PEPPER

BY KOIKEYA

These chips exude a captivating black pepper aroma, complemented by a robust heat that intensifies the Japanese potato's flavor. You'll be tempted to reach into the bag for more.

FLAVOR

Savory

VEGETARIAN

No

COMMON ALLERGENS

Fish, Crustacean, shellfish, Wheat, Soy

ALSO CONTAINS

None

OTONA NO OTSUMAMI: EBI CRUNCH

BY IWATSUKA SEIKA

These puffed rice crackers pack a flavorful punch! These bites balance soy sauce sweetness with a hint of heat from black pepper, curry powder, and garam masala—a delicious homage to *Ebi Furai* (fried shrimp) from Nagoya's food scene.

FLAVOR	VEGETARIAN
Savory	No
COMMON ALLERGENS	ALSO CONTAINS
Crustacean, shellfish, Peanuts, Soy	None



WARABI MOCHI COOKIE

BY BOURBON

This cookie combines the taste and texture of a baked confection with the deliciousness of *warabi mochi*, a soft, jelly-like mochi that is typically eaten with *kinako* (soybean powder) and *kuromitsu* (brown sugar).

FLAVOR	VEGETARIAN
Sweet	Yes
COMMON ALLERGENS	ALSO CONTAINS
Milk, Eggs, Wheat, Soy	None



UJI BLACK HOJICHA CHOCOLATE CRUNCH

BY KYOTO RIKYUEN

Indulge in chocolate-infused puffs, crafted with *hojicha* (roasted green tea) from Kyoto's renowned *Uji* tea plant. The exquisite blend of fragrant roasted tea and sweet chocolate creates a delightful symphony of flavors.

FLAVOR	VEGETARIAN
Sweet	Yes
COMMON ALLERGENS	ALSO CONTAINS
Milk, Soy	None



UJI MATCHA CHOCOLATE CRUNCH

BY KYOTO RIKYUEN

These crunchy puffs are soaked in chocolate and made with Kyoto's famous *Uji* green tea, combining the sweetness of the chocolate with the slight bitterness of the matcha.

FLAVOR	VEGETARIAN
Sweet	Yes
COMMON ALLERGENS	ALSO CONTAINS
Milk, Soy	None



CRUNCHY CHOCOLATE PEANUTS

BY YAMAMURA SHOKUHIN

The exquisite blend of luscious chocolate and savory peanuts creates an irresistibly seductive snack.

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



GATEAU CHOCOLATE CAKE

BY BOKKSU

The chocolate cake is soaked in melted chocolate and walnut sauce, then covered with melt-in-your-mouth chocolate for a rich, unforgettable taste.

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



HOSHINO HOJICHA LATTE

BY HOSHINOSEICHAEN

Seduce your senses with Hoshino Hojicha Latte—a tantalizing twist on the classic. Experience its enticing blend of nutty caramel flavors, whether you choose to savor it hot or cold.

BREWING INSTRUCTIONS:

Simply empty the packet into your cup, pour 120-150 mL of hot water over the powder, and stir well with a spoon for an instant delight. For a refreshing cold brew, use cold water, stir, and add ice.

COMMON ALLERGENS	VEGETARIAN
<i>Milk</i>	<i>Yes</i>

DAIFUKU MOCHI: SWEET RED BEAN

BY BOKKSU

This *daifuku mochi* (filled mochi) is packed with boiled, sweet azuki beans for a soft and decadent dessert.

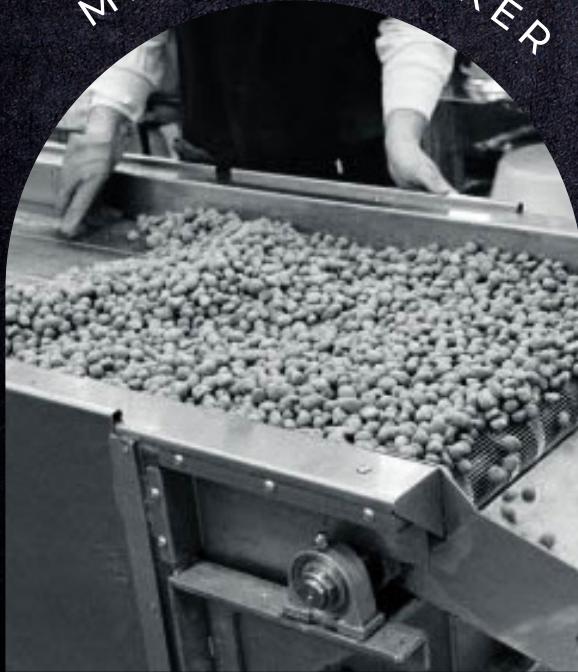
FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>None</i>	<i>None</i>



Okinawa Pioneer Foods

The month's Black Sesame Bites: Maple is crafted by Okinawa Pioneer, which has been creating its delicious snacks for almost 70 years.

MEET THE MAKER



BLACK SESAME BITES: MAPLE

BY OKINAWA PIONEER FOODS

Devour the aromatic essence of black sesame seeds, the subtle sweetness of brown sugar, and the decadent richness of maple with these crunchy black sesame snacks.

FLAVOR

Sweet

VEGETARIAN

Yes

COMMON ALLERGENS

Tree nuts, Sesame

ALSO CONTAINS

None

Okinawa Pioneer Foods



Established in 1954, Okinawa Pioneer Foods crafts confections featuring nuts, kinako, and sesame. A beloved Okinawan gift, the brand has evolved with the times, consistently delivering healthy, joyful, and delicious treats through their creations.



HANDPACKED IN JAPAN
日本

PRODUCT OF
OKINAWA





THE MYTHICAL BLACK LION

Kuroshishi is a 1,000-year-old festival celebrated in Nagai City, Yamagata Prefecture that centers on a mythical lion with a black face. The signature *kuroshishi* dance is performed by more than a dozen dancers under a large black curtain to symbolize the spirit of Nagai's rivers.



KURO KOJI SHOCHU

Shochu, a traditional Japanese distilled spirit, is typically white in color, but *kuro koji shochu* is a different take on the liquor. Made with black *koji*, a spore that breaks down starch into sugars, the spirit has a richer flavor and aroma.



JAPAN'S CROW CASTLES

A few of Japan's regal, historic castles are affectionately called "Crow Castles" because of their painted black exteriors. Matsumoto Castle, Kumamoto Castle, and Okayama Castle are just a few that proudly embrace their *kuro* facades.



KUROTOMESODE

Kurotomesode is the most formal kimono married women can wear and is recognizable for its black fabric and patterns below the waistline. They're typically donned by the mothers of a bride and groom during their wedding.

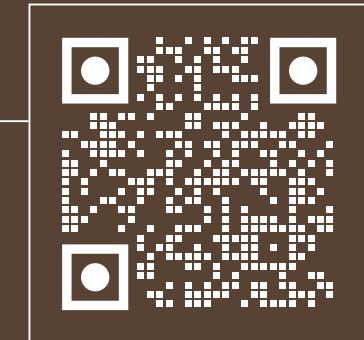


Hungry for more?

VISIT BOKKSU BOUTIQUE

Shop delicious treats, relaxing teas, and delightful gifts for loved ones throughout the year.

[BOKKSU.COM/BOUTIQUE](https://bokksu.com/boutique)





NEXT MONTH'S THEME HAIKU HINT:

Moonlight whispers soft,
Petals falling through the night,
Silent blooms unfold.



BOKKSU
SNACK BOX