

満月の収穫祭

CULTURE GUIDE | VOLUME 65

FULL MOON HARVEST



BOKKSU
SNACK BOX

Full Moon Harvest

Celebrate *Otsukimi*, a beloved Japanese tradition dating back to the Nara period, where families gather to honor the autumn moon and reflect on the changing seasons with gratitude and admiration. During the festival, families reflect on the changing seasons, give thanks, pray for good health, and admire the glowing, full moon. Experience the magic of *Otsukimi* at home with our curated selection of snacks made with Japan's seasonal ingredients. Each treat is crafted to capture the essence of this festival, inviting you to savor the flavors of autumn while gazing at the luminous moon.



Discover where in *Japan* your snacks are from.

This month's snacks are from the following prefectures: Kyoto, Hokkaido, Kanagawa, Ishikawa, Ehime, Miyazaki, Okinawa, Tokyo, Niigata, Chiba, Hiroshima, Fukuoka.



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

月明かり・つきあかり
Moonlight: Tsukiakari

夜長・よなが
Long Night: Yonaga

夜風・よかぜ
Night Breeze: Yokaze

影・かげ
Shadow: Kage

FULL MOON HARVEST BOX



KONAYA CURRY SENBEI

BY SANSHIN

Konaya is a popular restaurant in Sugamo, Tokyo that has been dishing up delicious curry for almost 40 years! You can taste the warming and tantalizing spices in the rice cracker version of their curry.

FLAVOR	VEGETARIAN
<i>Savory</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Fish, Wheat, Soy</i>	<i>None</i>

PIE NO MI: DEEP CHOCOLATE

BY LOTTE

These petite pastries are packed with a rich cacao chocolate sauce, wrapped in a flaky yet moist pie crust, creating a perfect blend of textures and flavors.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Wheat, Soy</i>	<i>None</i>



FUNWARI MEIJIN MOCHI PUFFS: GOMADARE MOCHI

BY ECHIGO SEIKA

These mochi puffs disappear like snowflakes on your tongue. Their flavor is gomadare, a sweet black sesame sauce that is often poured upon Japanese desserts.

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



BAKED COOKIE: KOKUTO BLACK SUGAR

BY KURITAEN

These brown sugar cookies offer a simple and gentle flavor, blending Western-style confectionery with a perfect complement to Japanese tea.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Eggs, Wheat, Soy</i>	<i>None</i>

YUZU MOCHI

BY SEIKI

In this yuzu mochi, fragrant yuzu peel is kneaded into soft rice cake, creating a treat with a refreshing sweetness. Individually wrapped for convenience, these delightful snacks are perfect for enjoying on the go.

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



OISHII SAUCE KATSU SNACK

BY GINNOSHIO

The Oishii Sauce Katsu Snack is a delightful twist on the classic Japanese favorite. Instead of traditional fried pork, this crispy snack features a savory fish fry coating. Enjoy the crunchy texture and savory flavors in every bite!

FLAVOR	VEGETARIAN
<i>Savory</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Eggs, Fish, Wheat, Soy</i>	<i>None</i>

HANDMADE EARL GREY CANDY

BY BOKKSU X
DAIMONJI AME HONPO

This Bokksu exclusive is in collaboration with Daimonji Ame Honpo, a century-old candymaker! This striped hard candy is flavored with Earl Grey tea, for a sophisticated and milky snack.

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



PEANUTS CRUNCH

BY KOKUTOUHONPO
KAKINOHANA

Made with 100% Okinawa-grown ingredients, this snack features rich, gently sweet brown sugar infused with plenty of crushed peanuts. Enjoy its crunchy texture that's both satisfying and easy to savor.

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



CULTURED BUTTER CUSTARD FINANCIER

BY GÂTEAUX DE VOYAGE

Delicious proprietary custard cream and Japanese cultured butter pair beautifully with Shonan Gold, a fragrant, juicy, and moderately acidic citrus found only in Kanagawa Prefecture. This combination makes the snack one of our buyers' favorites!

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

LUNAN: ONEGAI KABOCHA PUMPKIN

BY HONMA

Honma makes some of our favorite *anpan* (sweet rolls), and this new type called LUNAN is a showstopper. Cookie dough adds moisture while *kabocha* pumpkin gives this treat a lightly sweet autumnal flair.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Eggs, Tree Nuts, Wheat</i>	<i>None</i>



PURE POTATO: FIVE STAR CONSOMMÉ

BY KOIKEYA

Pure Potato is Koikaya's premium potato chips brand, crafted from fresh, high-quality Japanese potatoes to deliver an authentic, pure potato flavor. The Five Star Consomme flavor was inspired by loyal fan feedback.

FLAVOR	VEGETARIAN
<i>Savory</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Wheat, Soy</i>	<i>None</i>



HANA OKAKI RICE CRACKER

BY HANAMARU CREATION

This is a classic sturdy and crunchy *okaki* rice cracker perfectly seasoned with a simple soy sauce flavor. Okaki is a crispy traditional Japanese rice cracker seasoned with soy sauce or sugar.

FLAVOR	VEGETARIAN
<i>Savory</i>	<i>No</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Fish, Wheat, Soy</i>	<i>None</i>

YUZU PEEL HONEY CHIPS

BY SUKITOKUSAN

These cooked yuzu peels, made out of a sweet citrus fruit that combines the flavors of orange and lemon, make for a delightful sweet and sour midday snack or the perfect cocktail garnish.

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



MITARASHI-CHAN GENMAICHA TEA

BY HARANO SEICHA HONPO

Mitarashi-chan, the teahouse cat, has a “*mitarashi-dango*” patterned tail. She charms guests with her presence, especially during busy times, adding warmth and whimsy like the tea’s flavor.

BREWING INSTRUCTIONS

For a teapot: use one tea bag for three people, add hot water, wait 30 seconds. For a mug: place one tea bag, add hot water and steep up and down to adjust intensity.

COMMON ALLERGENS	ALSO CONTAINS
<i>None</i>	<i>None</i>

MIYAZAKI MANGO CHOCOLATE CRUNCH

BY HIBIKI

Mangoes from Miyazaki Prefecture are renowned for being some of the most expensive and tastiest on earth! Known for their incredible juiciness and creamy texture, these ripe Miyazaki mangoes are expertly combined with chocolate by the manufacturer Hibiki, creating a crispy and fruity delight.

FLAVOR	VEGETARIAN
<i>Sweet</i>	<i>Yes</i>
COMMON ALLERGENS	ALSO CONTAINS
<i>Milk, Wheat, Soy</i>	<i>None</i>





Kanazawa Kenroku Seika

Established in Kanazawa city in 1935, Kanazawa Kenroku Seika has crafted sweets for nearly 90 years, incorporating local ingredients like Kaga vegetables.

In January 2024, an earthquake in Noto Peninsula negatively impacted their business. Despite this, they swiftly relocated production and resumed operations. Inspired by their resilience, they introduced the mark “Ganbarou Noto” (“Cheer up Noto”) to support the region’s recovery.

KANALCE: NOTO CHOCOLATE CAKE

BY KANAZAWA KENROKU SEIKA

These baked sweets feature ingredients sourced from Ishikawa Prefecture, known for both their fluffy texture and intensely rich chocolate flavor.

FLAVOR

Sweet

VEGETARIAN

Yes

COMMON ALLERGENS

Milk, Eggs, Wheat, Soy

ALSO CONTAINS

None



Culture

Guide

Learn more about traditional rituals and activities related to *Otsukimi*, a celebration of harvest in Japan.



MOON VIEWING

During *Otsukimi*, families and friends gather to admire the full moon, traditionally with altars of offerings. Nowadays, modern picnics and moon-gazing parties blend old and new traditions.



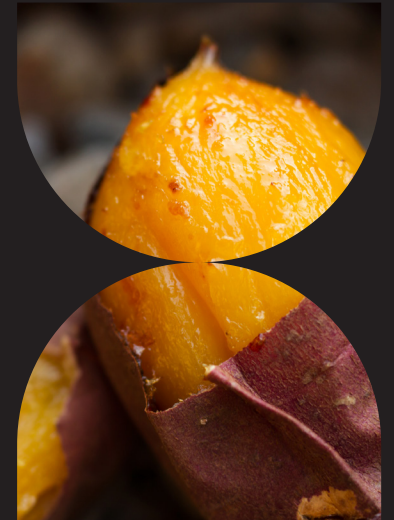
MOONLIT POEMS

Dating back 1,100 years, courtiers held moon viewing parties featuring poem readings, music, and sake. By the Edo period, everyone joined in and haiku-readings by poets under the harvest moon became a custom still cherished in Japan today.



HARVEST DECORATIONS

During *Otsukimi*, homes and outdoor spaces are adorned with Japanese silver grass to evoke the autumn season's essence and enhance the festive atmosphere, symbolizing the harvest and seasonal change.



HARVEST DELIGHTS

In Japan, autumn is known as the best season for hearty eating because of the amount of delicious produce harvested during this time of year, including chestnuts, persimmons, and of course, sweet potatoes!

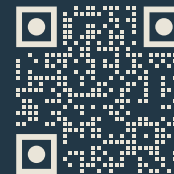


Japanese *gifts* for every occasion.

Crave more Bokksu or want to share the joy of Japanese treats?

Shop at Bokksu Boutique, our online shop where we ship Japan-exclusive gift boxes, snacks, tea, and lifestyle items to you and your loved ones.

From Valentine's Day to birthdays, gift an authentic Japanese experience that shows you care with Bokksu Boutique.



SHOP BOUTIQUE
bokksu.com/boutique

はじめまして

NEXT MONTH'S THEME HAIKU HINT:

Maples blaze in red,
Leaves aflame with ancient hues,
New gifts for you shine.



BOKKSU
SNACK BOX