



## Manyokan Kasama



Chestnut steamed yokan made with generous pieces of “ Kasama chestnuts ” from Ibaraki, a famous chestnut-producing region celebrated even in the Manyoshu. To preserve the chestnuts ’ fluffy texture, the chestnuts are crushed and mixed into the yokan, bringing out the fullest flavor and texture. The mild sweetness of azuki beans from Hokkaido creates a clean finish. Skilled artisans carefully control steam and timing to steam each piece individually, releasing the chestnuts ’ texture and aroma with every slice.

Product name	Manyokan Kasama
Company name	Hitachi Fugetsudo.K.K
Delivery available	All year round
Shelf life	Frozen 360 days (60 days after thawing)
Storage instructions	Keep at room temperature
Ingredients	Chestnut / Ibaraki Town, Ibaraki Prefecture, Azuki Beans / Hokkaido, Sugar / Japan, Wheat Flour / Japan, Starch / Japan, Salt / Japan
Net weight	400g
Dimension	Length21cm Width8.5cm Height5.5cm
Quantity per case	24
Minimum order	5 cases
Certification / accreditation (for product, factory, etc.)	Sanitation management is in accordance with simplified HACCP.
Preferred export destination countries or regions	United States, Taiwan
How to use	Manyokan Kasama features the fragrant aroma of roasted chestnuts and a light, clean finish, making the product suitable for many occasions, from everyday gifts to treats for the workplace. Manyokan Kasama is also appreciated as a gift when visiting friends or returning home and is perfect for sharing during family tea time. Manyokan Kasama pairs well with green tea, hojicha, and coffee, and is recommended as an introduction for those trying Manyokan for the first time.

