A - Yusen Premium 3 Boxes

The first and third tiers offer traditional Japanese-style layers with a refined sense of luxury, while the second tier includes sweet and Western ingredients.



1

1) AKA KAMABOKO (STEAMED FISH CAKE RED)
2) SHIRO KAMABOKO (STEAMED FISH CAKE WHITE)
3) SASAFU (SEASONED WHEAT GLUTEN CAKE)
4) DATEMAKI (BAKED FISH CAKE)
5) KINKAN (COOKED KUMQUAT)
6) IKURA SHOYU ZUKE (SEASONED SALMON ROE)
7) KOHAKU NAMASU (SEASONED RADISH)
8) BENIZUWAI KANITSUME (COOKED RED SNOW CRAB)
9) KUROMAMENI (COOKED BLACK SOYBEAN)
10) SHIBUKAWA KURI KANRONI (COOKED CHESTNUTS)
11) KINTON (SEASONED SWEET POTATO)
12) TAZUKURINI (COOKED JAPANESE ANCHOVY)
13) KAZUNOKO (SEASONED HERRING ROE)
14) KAZUNOKO MATSUMAEZUKE (SEASONED HERRING ROE AND KELP)

2

15) NARUTOKINTOKIIMO LEMON NI (COOKED SWEET POTATO)
16) AURORA CREAM TSUTSUMI (BAKED CAKE)
17) BAIGAI AMANIKUSHI (SEASONED IVORY SHELL)
18) TAKO BASIL SAUCE AE (COOKED OCTOPUS)
19) ONION MARINADE (SEASONED ONION)
20) KANIFUMI SHINJO (STEAMED FISH CAKE)
21) GREEN OLIVE (SEASONED GREEN OLIVE)
22) RIPE OLIVE (SEASONED RIPE OLIVE)
23) CANADA HOKKIGAI MUSTARD AE (COOKED SURF CLAM)
24) WARABIMOCHI KOKUTO FUMI (BRACKEN CAKE)
25) WARABIMOCHI MATCHA (BRACKEN CAKE)
26) MAPLE KURUMI (SEASONED WALNUTS)
27) DRY TOMATO AKA WINE FUMI (COOKED DRIED TOMATO)
28) WAKAMOMO KANRONI (COOKED PEACH)

3

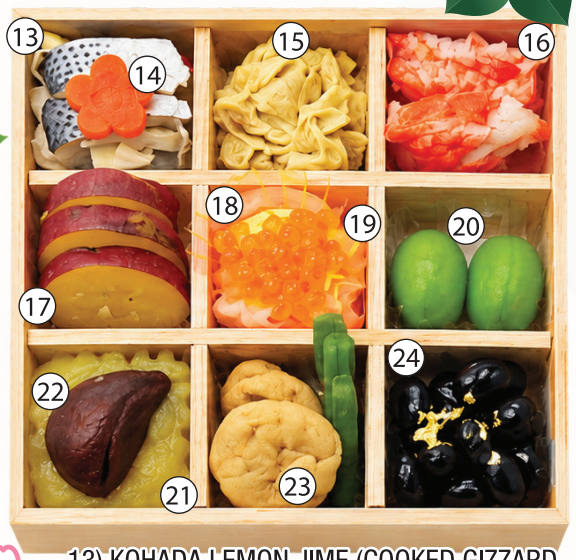
29) KODAI SAIKYOYAKI (GRILED THREADFIN PORGY)
30) HONTARANI (COOKED COD FISH)
31) CRAB SALAD (SEASONED CRAB)
32) KOHADA LEMON JIME (COOKED GIZZARD SHAD)
33) YAKI YUBAMAKI (COOKED SOYBEAN CURD SKIN)
34) SALMON TROUT SAIKYOYAKI (GRILED TROUT)
35) SORAMAME KANRO (COOKED FAVE BEAN)
36) TATAKI GOBO (COOKED BURDOCK)
37) SHIITAKE YUZUNI (SEASONED SHIITAKE MUSHROOM)
38) KINTOKI NINJIN (COOKED CARROT)
39) GANMO TO INGEN NO NITSUKE (SEASONED FRIED TOFU PATTIES)
40) AJITSUKE YAKITAKENOKO (COOKED BAMBOO SHOOTS)
41) IRODORI TOFU (COOKED SOYBEAN CURD)
42) RENKON UMANI (COOKED LOTUS ROOT)
43) KOBUMAKI (COOKED KELP)

*CONTAINS: WHEAT, EGGS, MILK, SOYBEANS, WALNUTS, SESAME, CRAB, BENI-ZUWAI CRAB, SHRIMP, SALMON, BONITO, ALASKA POLLOCK, THREADFIN BREAM, FLYING FISH, CROAKER, PIKE CONGER, JAPANESE ANCHOVY, HERRING, CAPELIN, CRIMSON SEA BREAM, GIZZARD SHAD, RED SEA BREAM, AND SALMON TROUT.

B - Senjukaku Kinugasa 3 Boxes

An osechi that elegantly arranges colorful and refined ingredients in each of the three tiers, allowing you to enjoy a variety of flavors in small portions.







1

1) MIBUNA NO NIBITASHI (SEASONED MIBUNA)
2) KODAI SAIKYOYAKI (GRILED THREADFIN PORGY)
3) KURUMI KANRONI (SEASONED WALNUTS)
4) DATEMAKI (BAKED FISH CAKE)
5) BENIZUWAI KANITSUME (COOKED RED SNOW CRAB)
6) SORAMAME KANRO (COOKED FAVA BEAN)
7) KOHAKUICHIMATSU KAMABOKO (STEAMED FISH CAKE)
8) TAZUKURI (COOKED JAPANESE ANCHOVY)
9) BROCCOLI NO IRODORI LEMON SALAD (SEASONED BROCCOLI)
10) DRY TOMATO AKA WINE FUMI (COOKED DRIED TOMATO)
11) KAZUNOKO MATSUMAEZUKE (SEASONED HERRING ROE AND KELP)
12) KAZUNOKO (SEASONED HERRING ROE)

2

13) KOHADA LEMON JIME (COOKED GIZZARD SHAD)
14) UMEGATA NINJIN (COOKED CARROT)
15) YUBA NO ARIMANI (COOKED SOY MILK SKIN)
16) KANIFUMI SHINJO (STEAMED FISH CAKE)
17) NARUTOKINTOKIIMO LEMON NI (COOKED SWEET POTATO)
18) KOHAKU NAMASU (SEASONED RADISH)
19) IKURA SHOYU ZUKE (SEASONED SALMON ROE)
20) WAKAMOMO NO KANRONI (COOKED PEACH)
21) KINTON (SEASONED SWEET POTATO)
22) SHIBUKAWA KURI KANRONI (COOKED CHEST-NUTS)
23) GANMO TO INGEN NO NITSUKE (SEASONED FRIED TOFU PATTIES)
24) KUROMAMENI (COOKED BLACK SOYBEAN)

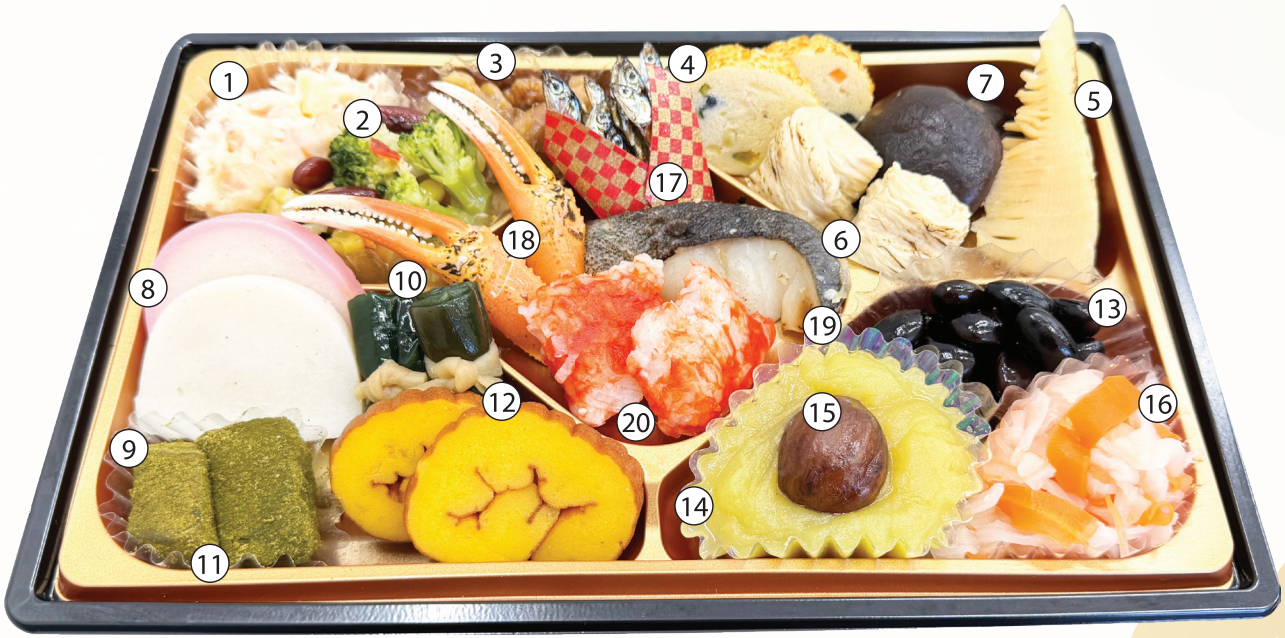
3

25) SHIITAKE UMANI (SEASONED SHIITAKE MUSHROOM)
26) UMEGATA NINJIN (COOKED CARROT)
27) IRODORI TOFU (COOKED SOYBEAN CURD)
28) HONTARANI (COOKED COD FISH)
29) RENKON AMAKARA AE (SEASONED L OTUS ROOT)
30) YOMOGI-FU (SEASONED WHEAT GLUTEN CAKE MUGWORT)
31) AWA-FU (SEASONED WHEAT GLUTEN CAKE FOXTAIL MILLET)
32) YAKI YUBAMAKI (COOKED SOYBEAN CURD SKIN)
33) WARABIMOCHI MATCHA (BRACKEN CAKE)
34) WARABIMOCHI KOKUTO FUMI (BRACKEN

*CONTAINS: WHEAT, EGGS, MILK, SOYBEANS, WALNUTS, SESAME, CRAB, BENI-ZUWAI CRAB, SALMON, BONITO, ALASKA POLLOCK, THREADFIN BREAM, FLYING FISH, CROAKER, JAPANESE ANCHOVY, HERRING, CRIMSON SEA BREAM, LIZARDFISH, ARABESQUE GREENLING, GIZZARD SHAD, AND PACIFIC COD.

C - Hinode 1 Box

A set that is more convenient and easy to enjoy.



1) CRAB SALAD (SEASONED CRAB)
2) BROCCOLI IRODORI LEMON SALAD (SEASONED BROCCOLI)
3) KURUMI KANRONI (SEASONED WALNUTS)
4) IRODORI TOFU (COOKED SOYBEAN CURD)
5) AJITSUKE YAKITAKENOKO (COOKED BAMBOO SHOOTS)
6) YAKI YUBAMAKI (COOKED SOYBEAN CURD SKIN)
7) SHIITAKE UMANI (SEASONED SHIITAKE MUSHROOM)
8) AKA KAMABOKO (STEAMED FISH CAKE RED)
9) SHIRO KAMABOKO (STEAMED FISH CAKE WHITE)
10) KOBUMAKI (SEASONED KELP)
11) WARABIMOCHI MATCHA (BRACKEN CAKE)
12) YUZU IRI DATEMAKI (BAKED FISH CAKE)
13) KUROMAMENI (COOKED BLACK SOYBEAN)
14) KINTON (SEASONED SWEET POTATO)
15) SHIBUKAWA KURI KANRONI (COOKED CHESTNUTS)
16) KOHAKU NAMASU (SEASONED RADISH)
17) TAZUKURINI (COOKED JAPANESE ANCHOVY)
18) BENIZUWAI KANITSUME (COOKED RED SNOW CRAB)
19) SAWARA SAIKYOYAKI (GRILLED SPANISH MACKEREL)
20) KANIFUMI SHINJO (STEAMED FISH CAKE)

*CONTAINS: WHEAT, EGGS, MILK, SOYBEANS, WALNUTS, CRAB, BENI-ZUWAI CRAB, SHRIMP, SALMON, BONITO, SPANISH MACKEREL, CAPELIN, HERRING, ALASKA POLLOCK, THREADFIN BREAM, FLYING FISH, CROAKER, PIKE CONGER, AND JAPANESE ANCHOVY.