

Blessing of Hokkaido

Ichigo Daifuku speciality shop



いちご大福 Ichigo Daifuku (standard)
Mochi (sweetened dough made of sticky rice)
with sweet red bean paste inside



いちご大福 Ichigo Daifuku (shiro-an)
Mochi (sweetened dough made of sticky rice)
with sweet white bean paste inside



いちご大福 Ichigo Daifuku (yomogi)
Mochi (sweetened dough made of sticky rice)
mixed with Yomogi (Japanese mugwort),
with mashed sweet red bean paste inside
※ mugwort is one of a traditional herb in Japan,
which has an effect on detox.



いちご大福 Ichigo Daifuku (mame)
Mochi (sweetened dough made of sticky rice)
mixed with Black bean,
with mashed sweet red bean paste inside



いちご大福 Ichigo Daifuku (special)
Strawberry flavoured Mochi
(sweetend dough made of sticky rice)
with sweet red bean paste inside

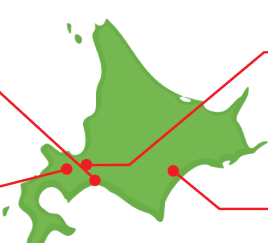


Strawberry
from Tomakomai



いちごミルク Strawberry milk
Milk with original strawberry
sauce

**ぽたレアいちご
Non baked cheese cake**
Silky smooth cheese cake



Potapota Ichigo
from Sapporo



Sticky rice
from Niseko area

“Erimo Shozu”
red bean from Tokachi



**いちご大福串
Ichigo Daifuku-kushi (Standards)**
Ichigo Daifuku skewer
“Strawberry flavoured Mochi
with sweet red bean paste inside”



**いちご大福串
Ichigo Daifuku-kushi (strawberry milk)**
Ichigo Daifuku skewer
“Strawberry milk flavoured white bean
paste inside”



**いちご大福串
Ichigo Daifuku-kushi (chocolate)**
Ichigo Daifuku skewer
“chocolate flavoured white bean paste
inside”



**いちご大福串
Ichigo Daifuku-kushi (milk)**
Ichigo Daifuku skewer
“milk flavoured white bean paste
with inside”



**いちご大福串
Ichigo Daifuku-kushi (seasonal)**
Ichigo Daifuku skewer
“seasonal flavoured white bean paste
inside”