



UWAJIMAYA

# 2021 Holiday Food & Gift Guide

[uwajimaya.com](http://uwajimaya.com)



# Holiday Gift Ideas



Gifts from a grocery store? **Yes!!!** Our home and health & beauty department is a great place to uncover unique and fun gifts from here all the way to Japan! Discover something for that special someone this holiday season.

## Japanese Dishware

Our beautiful selection of Japanese plates and bowls are sure to elevate anyone's dining experience. Here, we'll break down the different Japanese dishware you can find at our stores.



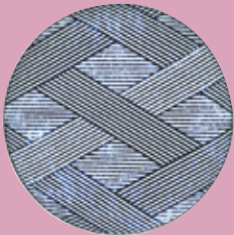
**Chawan**

A chawan is a small bowl specifically for rice. Often, each family member has their own chawan that reflects their personality.



**Owan**

An owan is a soup bowl that is typically made from a wooden material or lacquered and is the go-to bowl for serving miso soup!



**Chuzara**

A chuzara is a medium sized plate for the main course and comes in a variety of design, shapes and materials.



**Kozara**

A kozara is a small plate great for a side dish or dipping sauce such as soy sauce. The fun designs are sure to add style to your table setting.



**Donburi**

A rice bowl dish is known as "donburi" and shares the same name as the bowl. Donburi is great for noodle soups like udon too.



**Sushi Plates**

These rectangular plates are long enough for a sushi roll and work well for displaying even your favorite appetizers like gyoza dumplings.

## Zojirushi

Zojirushi is the trusted brand of Japan when it comes to rice cookers and is known worldwide for their quality products. We carry the largest selection of Zojirushi products from rice cookers, electronic water boilers and vacuum insulated tumblers and foods jars.



## Black Cube by Frieling

The world's first hybrid pan! This pan cooks like stainless steel, but cleans like a non-stick pan thanks to its raised stainless steel pixels and recessed layer of nonstick coating. PFOA free coating protects from scratching, heats up within 2 minutes and oven safe up to 500 degrees F.

## Benriner

A chef favorite! The Benriner is a smaller Japanese mandoline designed for thin slicing. It comes with 3 interchangeable blades for fine, medium or coarse julienne slicing. A must for any kitchen!



## Lavons Le Linge

This Japanese brand is known for their luxuriously scented fabric softeners, fabric mists and air fresheners. With scent names like secret blossom, shiny moon and blooming blue, these scents are sure to refresh your daily life.

## LuLuLun

One of the biggest and best selling beauty face mask brands in Japan! LuluLun uses natural ingredients free of fragrance, artificial coloring and mineral oil. Designed with a unique 3 layer structure to ensure masks stay on the face for deep penetration of beauty ingredients for radiant and supple skin.







# Holiday Food Gifts

When you're having a hard time finding the right gift for someone, you can never go wrong with food. This holiday season, celebrate with delicious food with family and friends.

## Japanese Boxed Gift Sets

From cookies, to rice crackers, to pies - these boxed sets of assorted goodies from Japan are great gifts for anyone! Hurry, these go fast and are only available this time of year.

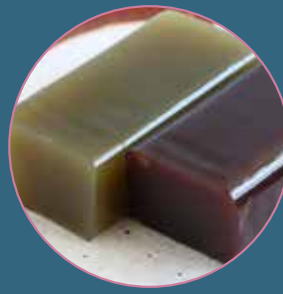
### Cookie Gift Boxes



### Rice Cracker Sets



### Japanese Baked Goods



### Yokan

These colorful jellied blocks are a traditional Japanese sweet made of azuki beans, agar and sugar and may contain nuts, fruits and beans. Yokan pairs great with coffee or tea.



### Manju

Manju are steamed cakes typically filled with red bean paste. Unlike mochi, manju has a cake like texture. Other popular fillings include white bean or sweet chestnut paste.

## Make Your Own Tea Kit

Share the flavors of Asian teas! We carry a variety of useful tea tools including tea cups, mugs, strainers, tea cans and of course a delicious assortment of tea from all around Asia including herbal tea. Try Prince of Peace Ginseng Root Tea with Honey!



## Create a Sushi Kit

Customize a sushi kit for a sushi lover in your life. Grab ingredients to make sushi, a bamboo rolling mat, sushi mold, hangiri (traditional wooden tub for preparing sushi rice), rice paddle, sushi knife, chopsticks and sushi plates for the perfect kit.



### Abalone Gift Set

Abalone is considered a culinary delicacy in many parts of Asia. This On Kee Abalone Gift Set contains 3 packs of Braised Abalone in Brown Sauce in a colorful gift box.



### Smoked Salmon Sets

Share the Pacific Northwest's legendary flavor with Seabear Smoked Salmon gift boxes. Fully cooked and packed in SeaBear's Gold Seal pouch and packaged in beautiful boxes.

# Flavors from our Kitchen

Creating a holiday meal this year doesn't need to be hard. Get a little help from us on a few sides, a dessert or two, or a main dish then add your own personal touch and a delicious meal will fill the table!



## Roast Duck

Our roast ducks are rubbed with our own special blend of spices and roasted in-house daily. Enjoy a tender duck with crispy skin this holiday season. Serves 4-6. Steamed buns for serving with duck also available in the deli.



## Sushi & Party Platters

Entertaining a large group? We offer 12 different sushi platters, 5 party platters and 16 entree items including Fried Rice, Sweet & Sour Pork and Mongolian Beef. See our website for our party menu. Order from deli.

48 hour notice required.

## Appetizers & Side Dishes

Choose from a variety of Asian sides in our deli to add a flavorful twist to your holiday feast.



Baked  
Satsuma Imo



Eggplant with  
Sesame Ginger Dressing



Fried Rice



Soy Sauce  
Noodles



Japanese  
Potato Salad

## Room for Dessert?

Try something a little different this holiday with some of our specialty Asian desserts.



### Hood Famous Ube Cookie Dough

Make your own fresh ube (purple yam) cookies at home! These delicious cookies are cakey and chewy on the inside and crispy on the outside. One pint makes approximately 12 cookies.



### Pastry Mitten Fruit Cakes

Made in Tukwila, WA, these delicious slim cakes come in Fruit Flavor (with 7 different dried fruits) or Caramel Apple & Apricot Flavor.



### Pastry Mitten Chestnut Roll Cake

Locally made, this cake is made of moist coffee sponge cake, whipped cream with chestnuts and chestnut cream.



# Create your Holiday Feast

Prefer to cook your own holiday meal this year? Our meat, seafood and produce departments have great options to help you create a meal to remember!



## Wagyu Beef

Bring the high-end steakhouse experience home! Wagyu is celebrated for its intense marbling and melt in your mouth texture. Our selection includes A5 (the highest quality rating of wagyu) steaks to thin sliced wagyu. We offer both American wagyu and wagyu imported from Japan.



## Sashimi & Poke

Sashimi delicacies are great additions to your holiday celebration. Our seafood department has an extensive selection of sashimi to choose from as well as Hawaiian style poke, which is always a crowd pleaser!



### Thin Sliced Meats

Many Asian cuisines use thin sliced meats. In Japan, thin sliced beef and pork are used for dishes like sukiyaki and shabu shabu. At Uwajimaya, we are proud to offer the largest selection of thin sliced meats. Our talented staff are skilled in cutting the thinnest possible slices using high quality cuts of meat each day.



### Live Seafood

We are one of the few markets around town that feature a live tank system allowing you to bring home live seafood. Take home live Manila clams, local oysters, geoducks, tilapia and lobsters. You can't get any fresher!

### Kurobuta Berkshire Pork

Kurobuta pork comes from Berkshire pigs. Kurobuta translates to 'black pig' in Japanese and it is prized for its intense marbling, flavor and tenderness and is often referred to as the wagyu of pork. Try Kurobuta pork in our meat department this holiday season!



### Whole Fish

One look at our seafood department and you'll see we have an entire section dedicated to whole fish. Whole fish is important in several Asian cuisines. During the holidays, Sea Bream, known as Tai in Japan, is prepared as its name sounds similar with the word 'medetai' which means auspicious or celebratory.



### Why Oranges are Good Luck

The daidai is a Japanese citrus variety that is placed on top of round mochi (rice cakes) during the new year to symbolize longevity as daidai translates to generation after generation. As daidai is quite bitter, mikan, tangerines or any round orange fruit is widely used. The Chinese word for mandarin sounds similar to the word for gold and therefore is an important symbol during the New Year. Those with a stem and leaf attached symbolize long life and fertility.



### Japanese Greens

Some important greens during the New Year include:

- Mizuna** - Japanese mustard green
- Shungiku** - Chrysanthemum leaves
- Mitsuba** - Japanese parsley

You can find these used in ozoni, which is a traditional Japanese New Year mochi soup. These greens are also commonly used in Japanese nabe (hot pot) and great in all types of hot pot dishes.



# Oshogatsu

Japanese New Year, called Oshogatsu or Shogatsu, is the most important holiday in Japan. Businesses close for the first 3 days of the year. It is a time for cleaning to welcome the New Year on a clean slate, eating traditional foods such as osechi ryori and ozoni, and spending time with family. Uwajimaya will be closed on Saturday, January 1, 2022.



**Mochi**, Japanese rice cakes, are enjoyed year round, but you will find them featured prominently during the New Year. Mochi is used in soups eaten at New Year called ozoni, shaped into balls filled with sweet azuki (red bean) paste and very importantly, used as a decoration called kagami mochi as an offering to the Gods for good fortune. Many families also take part in Mochitsuki which is the traditional ceremony of pounding mochigome (glutinous sweet rice) into a smooth paste to make mochi.

## Ingredients for Making Mochi



### Mochigome

For making mochi, a special rice called 'mochigome' must be used. It is a Japanese short-grain glutinous rice.

### Mochiko

Sweet rice flour to make mochi. Also great for making chewy waffles and cakes!



### Azuki

Red Beans. Find whole azuki beans or anko (red bean paste) for filling mochi.

### Kinako

Kinako mochi is a traditional Japanese New Year treat that is eaten for good luck. Mochi is covered in roasted soybean powder.



### Kagami Mochi

Kagami mochi consists of two stacked mochi cakes topped with an orange citrus that is displayed in households to bring good fortune and protection for the home. Find a selection kagami mochi decorations from Japan at our stores with assorted toppers.



### Kiri Mochi

Kiri mochi is plain mochi that is pre-cut into rectangular or square shapes. Kiri mochi is hard so it needs to be cooked before eating. Grill or toast to make yaki-mochi and top with soy sauce and sugar for a savory treat or boil them for soup dishes like ozoni.

### Fugetsu-Do Komochi

Fugetsu-Do is the anchor and oldest business of Little Tokyo in Los Angeles, California. Like Uwajimaya, Fugestu-Do is family owned and currently run by 3rd generation family members. Their komochi, plain mochi, is made fresh daily and shipped fresh frozen to us. It is great for celebrating Japanese New Year. Be sure to check our deli to find their beautifully handcrafted mochi and manju made without the use of preservatives.



### Toshikoshi Soba

On New Year's Eve, it is custom in Japan to enjoy hot soba (buckwheat) noodles called Toshikoshi Soba. Toshikoshi translates to crossing over the year and has symbolic meaning. Soba noodles are easy to cut symbolizing breaking from the past year and starting anew. This simple dish is served in a warm dashi broth. Find a variety of soba from Japan in our grocery department.



### Ozoni

Ozoni is a traditional mochi soup that is eaten on New Year's Day in Japan. There are many variations of this dish depending on the region of Japan. Ozoni typically includes mochi and vegetables, simmered in a white miso or kombu dashi based broth. The mochi represents longevity due to its stretchiness and is eaten for good fortune to start the New Year.



# Osechi Ryori

New Year's Day is commonly spent with family and friends enjoying traditional "Good Luck" food known as Osechi Ryori. Osechi Ryori is designed to be visually appealing, boasting bright colors and shapes depicting things like flowers or scrolls. Many Osechi Ryori foods have special meanings attached to them and symbolize a wish for the coming year. They are traditionally packed in boxes called Jubako, which you can find in our home department. Osechi Ryori foods are prepared in a way to be enjoyed over the first three days of the New Year so they are either dried or cooked with plenty of salt or vinegar to prevent from spoiling. This year, we are offering four different Osechi Ryori options:



SERVES 1-2

## Osechi 'Gold' Set

From Japan. This set includes over 40 different items including grilled bamboo shoot, yuzu flavored shiitake mushrooms, cooked abalone, grilled scallop, clam teriyaki, cooked tako (octopus) with basil sauce, plum shaped mochi, seasoned persimmons and more. See full list at uwajimaya.com.

Regular Price \$329.00.

**Early Bird Price \$279.00** Order before Dec. 13  
Pickup In-Store December 28-31, 2021. Early pickup may be accommodated. Please ask for details.



SERVES 1

## Osechi 'Happy' Set

From Japan. This individual set includes 16 different items including namasu (daikon & carrot salad), nishin konbu maki (grilled herring wrapped with konbu), sawara (Spanish mackerel marinated in saikyo (sweet) miso), kani shinodayaki (grilled crab meat) and more. See full list at uwajimaya.com.

**Pre-Order \$34.99** Order before Dec. 28

Pickup In-Store December 29-31, 2021. Early pickup may be accommodated. Please ask for details.

All items subject to availability due to changes in season, adverse weather conditions or supply. Selection may vary by store. Actual packaging may differ from image shown.



## Jubako

Osechi Ryori is presented in beautiful square boxes known as 'jubako', which means 'stacked boxes' in Japanese. We have an assorted variety and sizes available in our home department.



## Kibun Osechi Sets

Kibun brand has a few different osechi sets that include a combination of kamaboko (fish cakes), datemaki (rolled egg) and kuri kinton (mashed sweet potato and chestnuts). The **Omotenashi set** includes the above plus konbu maki (rolled seasoned kelp), kuromame (black beans) plus chopsticks. Find these sets in our seafood department.



SERVES 2-3

## Osechi 'Good Fortune' Set

From Japan. This set features 3 layers and over 50 different items including hotate (scallops) with ginger, grilled crab claw, boiled lobster, saikyozuke (sweet miso) cod, ikura (cod roe) with soy sauce, cooked abalone, komochi ika (squid with egg), chestnut compote and more. See full list at uwajimaya.com.

Regular Price \$449.00.

**Early Bird Price \$399.00** Order before Dec. 13  
Pickup In-Store December 28-31, 2021. Early pickup may be accommodated. Please ask for details.



SERVES 1-2

## Uwajimaya Osechi Set

Our own version of Osechi Ryori. Items include broiled salmon, kinton (mashed satsuma imo), kamaboko (fish cake), kimpira gobo (seasoned burdock), datemaki (rolled egg), kushi katsu (fried skewered pork), ebi (shrimp) fry, kuromame (black bean), kaisou (seaweed) salad and more. See full list at uwajimaya.com.

**Pre-Order Only \$79.99** Order before Dec. 28

Pickup December 31, 2021 from 10am to 4pm.

# Make your own Osechi Ryori



## Kuromame

Sweetened black beans are eaten for good health. Canned kuromame available in our grocery department, frozen in our seafood department or ready to eat in our deli.



## Namasu

Daikon and carrot salad pickled in sweetened vinegar which represents celebration. Available ready to eat in our deli.



## Datemaki

These sweet rolled eggs look similar to rolled up scrolls and represent a wish for education. Find these in our seafood department or ready to eat in our deli.



## Kinpira Gobo

Seasoned burdock root represents a wish for good health. Find this ready to eat in our deli or in the grocery freezer.



## Kamaboko

The red color of the fishcake is thought to ward off evil and the white represents purity. Find assorted fish cakes in our seafood department.



## Kuri Kinton

The golden color of this mashed sweet potato and chestnut dish represents a wish for wealth and financial success. Find it frozen in our seafood department.



## Kombumaki

Kombu is kelp and maki is to roll. Kombu sounds similar to yorokobu which means joy and happiness. Find these dried in our grocery department, frozen in our seafood department or ready to eat in our deli.



## Ebi Shrimp

Shrimp with bent backs symbolize long life as it represents an older person with curled back. Fresh or frozen shrimp available in our seafood department.



## Kazunoko

'Kazu' means number and 'ko' means child in Japanese and therefore this herring roe represents a symbol for fertility. Find kazunoko in our seafood department.

# Give the gift of Sake!

With over 200 different sake to choose from, you're sure to find something for the party host, cocktail lover or anyone who appreciates the traditional Japanese alcoholic beverage.

## Types of Sake:

**Junmai** - "Pure Rice" sake brewed from only rice, water and koji.

**Honjozo** - Similar to Junmai except small amounts of distilled alcohol is added. Slightly sweeter than Junmai.

**Ginjo** - Sake brewed from rice grains that have been polished to at least 60% of its original size before brewing. Delicate and tends to be sweeter than other sake.

**Daiginjo** - The highest grade of sake. Sake brewed from rice grains that have been polished to 50% or less than its original size before brewing. Light and fragrant.

**Nigori** - "Cloud Sake" is pressed through loose filters allowing some of the solids to remain, typically producing a sweeter drink. Shake before serving.



1. Homare Junmai Daiginjo Black Label Sake 720 ml
2. Gekkeikan Black & Gold Junmai Sake Set 750 ml
3. Ozeki Hana Awaka Sparkling Sake Set 2X250 ml
4. Ozeki Hana Awaka Yuzu and Peach Sparkling Sake Set 2X250 ml
5. Ozeki Komodaru Junmai Sake 1.5 L
6. Karatamba Honjozo & Yamadanishiki Junmai Sake Set 2X300 ml
7. Ozeki Ikezo Jelly Shot Sake Set 3 pk
8. Assorted Sake Sets



## Suntory Japanese Whisky

Suntory is one of the most popular Japanese whisky brands. Try their 'Hibiki Japanese Harmony' blended whisky or 'Yamazaki 12 Year' whisky, which is Suntory's flagship single malt whisky. \*Only available at our Washington Stores.



## Asian Beers

Do you like to enjoy your holiday feasts with a nice cold beer? Our beer selection is robust with brews from Japan, China, India, Korea, Singapore and Taiwan, as well as domestic & local brands too!

All items subject to availability due to changes in season, adverse weather conditions or supply. Selection may vary by store. Actual packaging may differ from image shown.



## 2022 Uwajimaya Calendar

Beginning December 20, spend \$100 or more and receive a free 2022 Uwajimaya calendar while supplies last.

\*Limit 1 per customer. Not valid towards gift card purchases. Promotion subject to change without notice.



# Curbside Pickup

ORDER ONLINE. SKIP THE LINE. CONTACT-FREE GROCERIES.

Shop at [www.uwajimaya.shop](http://www.uwajimaya.shop)

## Holiday Hours

- Christmas Eve** Seattle: 8am to 6pm  
All Other Stores: 9am to 6pm
- Christmas Day** CLOSED
- New Year's Eve** Seattle: 8am to 8pm  
All Other Stores: 9am to 8pm
- New Year's Day** CLOSED