





# Holiday Gift Ideas



## ZOJIRUSHI ELECTRONIC SKILLET

This skillet is a multifunctional electric skillet made for sauteing, stewing and grilling. It is perfect for enjoying hot pot at home!



## SURIBACHI & SURIKOGI

This Japanese-style mortar (suribachi) and wooden pestle (surikogi) is distinguished by the shallow ridges inside the bowl to aid with grinding. Use the surikogi in a circular motion to grind.



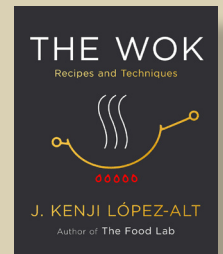
## MISO STRAINER

This is a must for anyone that enjoys making miso soup at home. The strainer allows for miso to breakdown through the mesh and dissolve evenly into the dashi broth for a silky smooth soup.

## Our Most Popular Woks



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Copy of *The Wok*  
by Kenji Lopez-Alt!



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or visit our  
website at  
[uwajimaya.com](http://uwajimaya.com)

- 1 Helen's Asian Kitchen Carbon Steel Wok (14")** - Carbon steel distributes heat quickly so food can cook evenly. The flat bottom design allows the wok to sit securely on any stovetop. Must be seasoned and re-seasoned for optimal performance.
- 2 Black Cube Quick Release Wok (12.5")** - This wok features stainless steel pixels that are raised above a recessed layer of high-quality PFOA free nonstick coating, combining the benefits of stainless steel and nonstick in one revolutionary cooking surface.
- 3 Ken Hom Excellence Non-Stick Carbon Steel Wok (12")** - This lightweight, flat bottom, carbon steel wok is finished with a 3 layer non-stick coating and is coated both inside and outside for long-lasting performance.

## 3 Gifts That Will Knock You Off Your Feet!



## BABY FOOT

Simply apply, soak, wash away and wait. It takes about one week for the dead skin cells to peel away and reveal smooth, baby soft feet.

## ASHIRARA DETOX FOOT SHEETS

Apply these sheets to the bottom of your feet before bed. The pads work overnight to draw out moisture from tired feet and legs caused from swelling.



## INOMATA FOOT BUCKET

Treat your feet to a spa experience at home! This bucket is extra deep making it perfect for submerging your tired feet and ankles.



## KISSME HEROINE EYE MAKEUP

This popular Japanese makeup brand has won many awards for their waterproof eye products. Their mascara is known for lengthening, curling and keeping shape all day while staying smudge and waterproof.



## LuLuLun FACE MASKS

One of the best selling face mask brands in Japan! LuLuLun masks are 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.

# Make Your Own Gift Set



## CUSTOMIZE YOUR OWN 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.

## 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.



## Must-Have MAC Knives

**Yanagiba** - The Yanagiba knife is used to slice boneless fish fillets for sashimi and sushi. It has a long, thin blade designed to cut slices in one stroke which allows less pressure and damage on the fish. It can also be used for skinning fish.

**Nakiri** - The Nakiri is a Japanese vegetable cleaver designed for making thin, precise cuts for fruits, vegetables and meats. Unlike heavy cleavers, this knife is meant for slicing, not chopping.

**Santoku** - Santoku translates to “knife of three virtues” and is meant for fruits and vegetables, meats and seafood. It has a shorter blade that is easier to control and lighter in weight for less fatigue.

Limited Time Only!

# Japanese Boxed Gift Sets

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.





# Give the Gift of Sake!

## Sake 101

**Junmai** - “Pure Rice” sake brewed from only rice, water, koji and yeast. Full bodied with rich umami flavor. Taste profiles ranging from earthy to slightly fruity tones.

**Honjozo** - Brewed from rice milled to at least 70% of its original size with small amounts of distilled alcohol added. Tends to be lighter, drier and easier to drink.

**Ginjo** - Sake brewed from rice grains that have been polished to at least 60% of its original size. Light, with fruity and floral aroma.

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

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

## Top off your sake gift!

Pair your sake gift with a beautiful Japanese sake set or traditional Japanese wooden masu cup.



### HAKUTSURU SUPERIOR JUNMAI GINJO

This flowery, fragrant sake with silky, well-balanced smoothness uses only the finest rice and Nada's famed natural spring water from Mt. Rokko. Serve chilled or at room temperature.



### HAKUTSURU UKIYO-E DAIGINJO

This sake is bright with a pronounced aroma of strawberry, raspberry, and fresh bouquet. A sensation on the palate layered with flavors of melon, banana, mandarin orange with a soft and round mouthfeel leave a lingering finish. Serve chilled or at room temperature.



### DASSAI 45 JUNMAI DAIGINJO

Dassai 45 is the evolution of Dassai 50 from Asashi brewery. The brewer added an extra 5% polishing to the rice to enhance the sake. Using Yamada Nishiki rice polished down to 45%, this sake delivers a delicate sweetness and fruity aroma. Serve chilled.



### HAKUTSURU SAYURI NIGORI

Sayuri means “little lily” in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish. Serve chilled or at room temperature.



### OZEKI KARATAMBA HONJOZO

Karatamba is a honjozo sake that is crisp and light-bodied. It has a dry taste that leaves a nice lingering finish. It is brewed by Japan's famous Tamba toji, which is considered to be one of the three great brewer's guilds of Japan. Serve warm, chilled or at room temperature.



### OZEKI HANA AWAKA SPARKLING SAKE

Hana Awaka, or Sparkling Flower, is a sparkling sake that is light, refreshing and fruity. The tiny bubbles burst in your mouth and refresh the palate. Available in original, yuzu or peach flavors.



### OZEKI KOMODARU PREMIUM JUNMAI

This traditional full-bodied and earthy sake is slightly dry with a well-balanced aroma and comes in a mini version of a komodaru or sake cask. Breaking the lid open is thought to bring luck and happiness and is often performed at ceremonies in Japan.

## Celebrate with our Selection of Asian Beer!





# Holiday Entertaining



## JAPANESE GREENS

Some important greens during the New Year include: **Mizuna** (Japanese mustard green), **Shungiku** (Chrysanthemum leaves) and **Mitsuha** (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.



## PERSIMMONS

Persimmon, or kaki in Japanese, is a sweet fruit enjoyed both fresh and dried. We offer two popular varieties: fuyu and hachiya. Fuyu resemble orange tomatoes that are crisp and sweet. Hachiya are elongated and best enjoyed when incredibly soft and ripe.



## MUSHROOMS

Mushrooms are an important part of Asian cuisine. Discover a wide variety of mushrooms like shiitake, maitake, eryngii, enoki, shimeji and matsutake in our produce department today!

## Why are oranges considered lucky?

The daidai is a Japanese citrus variety that is placed on top of round mochi (rice cakes) during the new year to symbolize longevity. 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 also an important symbol during the New Year. Those with a stem and leaf attached symbolize long life and fertility.



## WAGYU BEEF

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



## 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.



## KUROBUTA

Kurobuta (black pig) pork comes from Berkshire pigs. 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!



## 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, crab and lobsters. You can't get any fresher!

## 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.





# For Your Holiday Feast



## 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.



## 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. Find them in our deli and grocery departments.



## SASHIMI

Sashimi delicacies are great additions to your holiday celebration. Our seafood department has an extensive variety of sashimi and poke to choose from. Our selection includes salmon, ahi (tuna), hamachi (yellowtail), maguro (Bluefin Tuna) and much more!



### Learn how to cut sashimi with Chef Taichi Kitamura!

Follow along and learn as Chef Taichi Kitamura demonstrates how to cut the sashimi blocks at home. Plus, learn how to use the sashimi to make hand rolls, futomaki (fat roll) and uramaki (inside-out roll).

Visit our website to watch!



## 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.



# Oshogatsu



Japanese New Year, called Oshogatsu or Shogatsu, is one of the most important holidays 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 Sunday, January 1, 2023.**

## Mochi

Mochi, Japanese rice cakes, are enjoyed year round, but you will find them featured prominently during the New Year. 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.



### 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.



### OZONI

Ozoni is a traditional mochi soup that is eaten on New Year's Day in 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.

## Must Have Mochi Ingredients



### Mochigome

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



### Mochiko

Mochi can also be made with mochiko, a sweet rice flour made from mochigome.



### Azuki

Enjoy whole azuki (red 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 kinako (roasted soybean powder).

## 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.



## Shimenawa-kazari

Shimenawa-kazari is a special rope decoration made of rice sticks. At New Year's, it is customary to display this rope at the entrance of homes to ward off bad spirits for the upcoming year.



Styles may vary by store and are limited to stock on hand.



JAPANESE NEW YEAR GOOD LUCK FOOD

# 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.

## Osechi Ryori Food Symbolism



### 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.



### 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 represents celebration. Available ready to eat in our deli.



### 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.



### 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.



### 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.



### 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.



### 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.



### Kinpira Gobo

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



Iwaibashi are special chopsticks used for celebratory occasions. They are most commonly used to enjoy Osechi Ryori foods during New Year. Both ends of the chopsticks come to a point - one end for you and the other to share food with a deity.

All items featured in our gift guide are subject to availability due to changes in season, adverse weather conditions or supply.

PRE-ORDER YOUR

## Osechi Ryori Online Today!

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

All Osechi Orders Must Be Made Online. Quantities Limited.

For assistance, please email [osechi@uwajimaya.com](mailto:osechi@uwajimaya.com)



### GOLD Osechi Set

From Japan. Serves 1-2

Reg. Price \$349.00

Pre-Order by December 28



### UWAJIMAYA Osechi Set

Serves 1-2

Pre-Order by December 28



### HAPPY Osechi Set

From Japan. Serves 1

Pre-Order by December 28

ALL Osechi Ryori Pick Up - December 31 • 10am - 4pm



### 2023 Uwajimaya Calendar

Beginning December 19, spend \$100 or more and receive a free 2023 Uwajimaya calendar **while supplies last**.

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

## 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