



Premium Treats

ZenPop Sweets January 2022

Dive into a delight of chocolate and snacks to celebrate the Holidays with our selection of Premium Sweets from Japan. This season is particularly loved by all Japanese people, who flock back to their hometowns to celebrate the New Year with their families. It is custom to bring a box of sweets, so why not try this Premium Treats pack for your loved ones?



グリコ冬のくちどけポッキー-黄金バター仕立て

Winter Glitter Pocky with Golden Butter Style from Glico

Allergens: Dairy, Wheat and Soy
Processed in a facility that uses Egg and Peanuts.

Fuyu no Kuchidoke Pocky, a special, limited-edition Pocky, glittering with an elegant taste only available this winter (冬, fuyu).

The golden "burnt butter" with a rich aroma and umami is kneaded into both chocolate and pretzels, and the chocolate surface is topped with salt to create a deeper taste.

Share the love with your family for the holiday gatherings, and enjoy one Pocky at a time.



ブルボンもちトリュフガナッシュ

Mochi Truffle Ganache from Bourbon

Allergens: Dairy and Soy
Processed in a facility that uses Egg and Wheat.

Mochi truffles (もちトリュフ) sprinkled with cocoa, what else can you ask for?

Wrapped ganache (ガナッシュ) with fresh cream in a chewy mochi, sprinkled it with cocoa, is the perfect treat to finish the year on a high note.

This bittersweet cocoa comes with a new truffle highlight and is a pleasure for your senses. After finishing your 6 course New Year's meal, this desert will fit perfectly in the little space you have left in your stomach!



森永リーフィ

Leafy Pie from Morinaga

Allergens: Wheat, Dairy and Soy
Processed in a facility that may use Almond.

Crispy sugar coated pie. We always strive to keep a good balance between soft and crunchy snacks in our pack. So after this smooth mochi, we gift you this delicious crispy pie from Morinaga. The company behind so many of our favorite snacks delivers a yummy treat once again.

This leafy (リーフィ) pie has a lovely texture, and will melt in your mouth after a couple of bites. The flavors are seasonal and only available from autumn throughout winter. You're one of the few lucky ones to get to try them outside of Japan!



湖池屋ポテトと料理デミグラスハンバーグ

Potato to Ryori Demi-glace Hamburger Flavor from Koikeya

Allergens: Dairy, Wheat, Beef, Soy, Chicken, Pork and Apple
Processed in a facility that may use Egg, Shrimp and Crab.

It's a feast made from genuine ingredients and wrapped in potato dough. A fest, you read that right! Koikeya (湖池屋) is probably one of the best Premium chips manufacturer in Japan.

These chips condense the taste of the demi-glace (デミグラス) hamburger with its iconic sauce made from real ingredients, and not artificially created, into a well-balanced dough. The dough was put together with local potatoes and prepared in a giant oven.

Enjoy the delicious taste of hamburger steak with a deep and rich demi-glace sauce.



やおきんプレミアムうまい棒和風ステーキ味

Premium Umaibo Japanese Style Steak Flavor from Yaokin

Allergens: Wheat, Dairy, Soy, Beef, Pork, Chicken, Gelatin and Apple
Processed in a facility that may use Egg and Shrimp.

Umaibo, but premium? Yes, they do exist, but only in limited supply, and we've got an awesome Japanese style (和風, wafu) steak flavor one for your pack.

With the deliciousness of Japanese grown beef and the refreshing wasabi flavor extracted from these uniquely Japanese roots, this is an original Japanese flavor that you won't find elsewhere!



湖池屋小袋スコーンやみつきバーベキュー

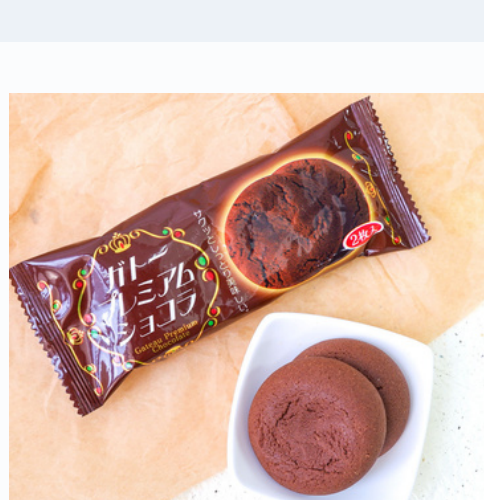
Yamitsuki BBQ Flavored Scone from Koikeya

Allergens: Wheat, Dairy, Soy, Beef and Apple
Processed in a facility that may use Egg, Shrimp and Crab.

More Koikeya in your box with this BBQ flavored snack! These mini-scone (スコーン) come with a crunchy crust and a puffy portion!

They have an exquisite barbecue (バーベキュー) sauce coating with the juicy taste of beef and the rich flavor of Japanese ingredients.

They are so addictive you'll keep licking your fingers again and again even after having finished your pack already.



やおきんガトープレミアムショコラ

Gâteau Premium Chocolat from Yaokin

Allergens: Wheat, Dairy, Soy and Egg.
Processed in a facility that may use Peanuts and Sesame.

Chocolate alert! This is a mouthful of tasty and rich chocolate. Every bite will take you to chocolate heaven. We know Yaokin is mostly famous for Umaibo (うまい棒), but with this treat, we couldn't resist. It's so dense and delightful to eat, you'll want to order more from us soon! It's the perfect addition to this Chocolate Party Sweets Box and makes for the perfect afternoon snack.



やおきんブラックサンダー至福のバター

Premium Black Thunder Shifuku no Bata from Yaokin

Allergens: Wheat, Dairy, Almond, Cashew nuts and Soy
Processed in a facility that may use Peanuts and Egg.

Black Thunder (ブラックサンダー) is a classic Japanese chocolate bar. You may compare it to the Japanese version of Mars bar or Twix, but double the richness.

So what's Black Thunder, or lucky, it's a cocoa-flavored cookie bar mixed with Japanese-style rice puffer. It's a cocoa-flavored cookie bar mixed with Japanese-style rice puffer, coated with extra chocolate. The name was partially inspired by the Japanese god of thunder, Raijin.

For this edition, France & Hokkaido fermented butter is used to enhance the flavors, and it doesn't disappoint!



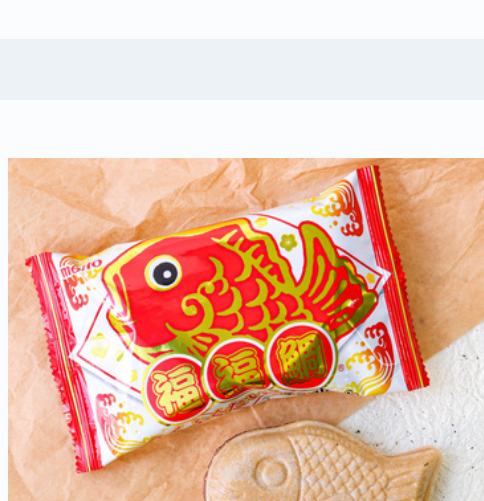
やおきんロングチューコーラ

Long Chu Cola from Yaokin

Allergens: Soy

This cola flavored candy has been around forever. But this time, it's been made longer than ever!

It's so long we weren't even sure if we could fit it in our box. 20 cm in length to be precise, to give you full satisfaction and keep the pleasure going.



名糖 福福鯛

Fuku Fuku Tai from Meito Sangyo

Allergens: Dairy, Wheat and Soy
Processed in a facility that may use Egg and Peanuts.

A snack to celebrate. With a lot of your exams over, and gift season in full steam, give this tasty Fuku Fuku Tai (福福鯛). Fuku means auspicious, or lucky, and Tai is a type of fish, namely sea bream. Fun fact: sea bream being pronounced Tai, matches the Japanese word Omedetai (おめでたい), wishing someone good luck!

Meito Sangyo (名糖) filled this one with chocolate and wished you all a successful year ahead!



明治 にぎにぎおすしやさんグミ

Niginigi Osushiyasan Gummy from Meiji

Allergens: Banana and Gelatin.
Processed in a facility that may use Egg and Peanuts.

Have you ever dreamed of become a sushi (寿司) Chef? Start your 15-year-long journey to become a sushi master like Jiro (from Jiro Dreams of Sushi) right here with these gummies!

Grab the fish-like gummy with your fingers, and place it on the matching rice looking part. Three flavors are available: plum, lemon and banana.

This Niginigi Osushiyasan Gummy (にぎにぎおすしやさんグミ) is perfect to make your snacking a little more playful, and to celebrate the new year! In fact, in Japan it is very common to eat sushi during New Year's parties!



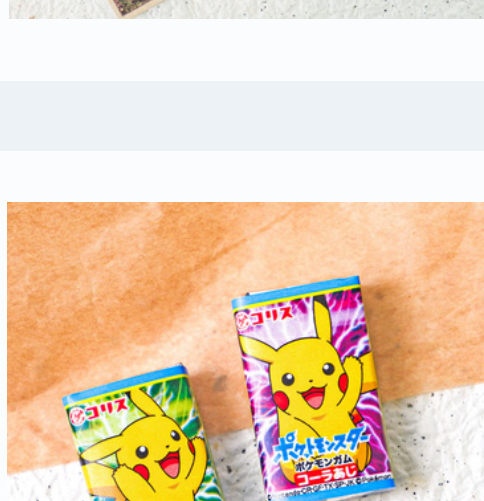
正栄食品工業 お金のチョコ

Okane no Choco from Shoei Shokuhin

Allergens: Dairy.
Processed in a facility that may use Egg and Peanuts.

This snack is for the collectors among you. A delicious crunchy chocolate treat with a collectible card.

Each chocolate bar contains one out of 20 possible designs. Which one will you get? There are four types of packages: the current 10,000 yen bill, 5,000 yen bill, 2,000 yen bill, and 1,000 yen bill.



コリスポケモンガム

Pokémon Gum from Coris

Allergens: Dairy.
Processed in a facility that may use Egg and Peanuts.

Pikachu is back in your pack! Coris released more of the Pikachu Gum, with many new designs. Do you have a favorite?

Pocket Monsters (ポケットモンスター), which became Pokémon for everyone's convenience, is already on its 19th season. Do you know when the first anime episode aired in Japan? 1997!