

Two Ladies Kitchen
274 Kilauea Ave.
Hilo, Hawaii 96720



Phone: 808-961-4766
Open Wed - Sat
11 am to 5 pm

Individually Handmade Mochi and Manju.
Please Call your order in advance.

Strawberry Mochi One whole fresh strawberry covered by our own tsubushi-an and wrapped in mochi. A delightful, sweet-tart taste! \$2.75*
Usually packed in quantities of 6 or 12 pieces. Also available with koshi-an or shiro-an for an additional 25¢. (* Depends on the market price of strawberries.)

Assortment Boxes	8 Pieces**	\$6.80	16 Pieces	\$13.60
for Mochi & Manju	12 Pieces	\$10.20	20 Pieces	\$17.00

(**this is a plastic container. Larger sizes are cardboard containers.)

Some of our favorite creations (see note on our seasonal specialties):

- Chi Chi Mochi A block of soft, pink, milk-flavored mochi.
- Lilikoi Mochi Made with fresh passion fruit.
- Peach (Momo) Yellow, delicately ripened, filled with shiro-an.
- Plum Flower Red, a good-luck colored mochi with koshi-an.
- Sweet Potato Mochi A delicious sweet potato-an.
- Daifuku Mochi A traditional white mochi filled with tsubushi-an.
- Tsumami Mochi A green mochi filled with tsubushi-an, dimpled on 3 sides to present a delectable triangle.

- Nantu Mochi A traditional Okinawan mochi with tsubushi-an, dipped in kinako.

- Yomogi Mochi A traditional mochi lightly scented with mugwort leaf and filled with koshi-an.

- Chiso Mochi Filled with koshi-an and rolled in chiso leaves.
- Kamato Mochi Walnuts and tsubushi-an steamed and dipped in kinako.
- Peanut Butter Mochi White, daisy shaped with shiro-an and peanut butter.
- Butterfly Mochi Blue, filled with koshi-an and white chocolate.
- Brownie Mochi Pink, filled with our freshly baked brownies (no beans).
- Yaki Manju (Nashi) Golden rich manju filled with shiro-an.
- Yaki Manju (Azuma) Similar to Nashi but filled with tsubushi-an and topped with walnuts.

- Pie Crust Manju Each manju is delicate, flaky, and filled with shiro-an.
- Furusato Manju Manju filled with sweet potato-an, sprinkled lightly with cinnamon.

Seasonal Specialties Two Ladies Kitchen celebrates the different seasons with original creations to surprise and delight our customers.

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Phone: 808-961-4766

Owner: Nora Uchida

Some "Mochi Vocabulary":

Tsubushi An - Whole, mashed red Azuki bean filling.

Koshi An - Smooth, red Azuki bean filling.

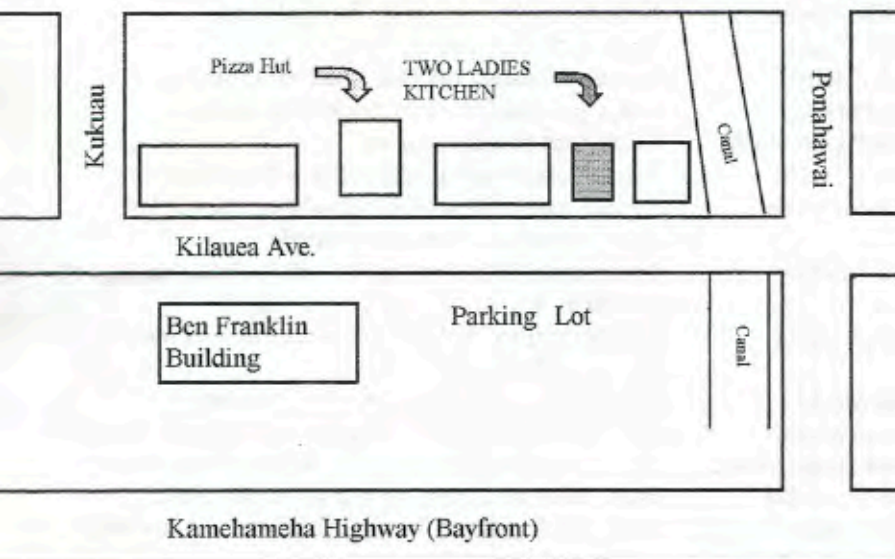
Shiro An - Smooth, white, lima bean filling.

Kinako - Soy bean powder.

Ko Mochi - Made from steamed mochi rice. Normally without filling.

Please remember us for those special occasions. Omiyage,
Funerals, Birthdays, Anniversaries, Showers, Weddings, Special
Platters and Creations, as well as Thank-you and Get-well gifts.

We also have Ko Mochi available upon request.



Note for All Mochi

To keep the mochi fresh, place in an air-tight container or wrap tightly in a plastic bag and store in the refrigerator. To enjoy later, let the mochi stand a few minutes at room temperature. Mochi should stay fresh for 3 to 4 days if it is stored properly.

In air-conditioned environments, keep the mochi wrapped in a plastic bag or keep in a plastic container. Mochi will harden if not stored properly.

Special Note for Strawberry Mochi

If stored properly, as instructed above, strawberry mochi should stay fresh for 2 to 3 days.