KAGAYA

Hanayome Moonlight

Mid-Autumn Gift Box



This year's Mid-Autumn Festival gift box design is inspired by Ishikawa's traditional Hanayome Noren (bridal curtain), blending Beitou's distinctive charm with autumn aesthetics. Inside, there is a pair of handcrafted glass cups created by Hsinchu-based Spring Pool Glass, made from sustainably recycled glass, conveying our warmest wishes for a bountiful season to the recipient.

The mooncakes are co-curated under the supervision of Kagaya's Executive Chef, Masato Hayashida, and feature three light, elegant Momoyama mooncakes and three richly flavored Cantonese mooncakes. This year, our in-house sake sommelier also curated pairing suggestions for each mooncake, introducing complementary beverages that enhance the flavors of every mooncake.

• Kiyoikagayaki Twin Glass Set •



Radium Kagaya and Spring Pool Glass collaborated to create the Kiyoikagayaki Twin Glass Set. The cups' flowing design draws inspiration from the twisting curves of Kanazawa Station's iconic Tsuzumi-mon Gate and the taut lines of the Kaga Hossho Noh drum. Crafted from recycled glass by Spring Pool Glass, the set reflects a shared commitment to sustainability. Produced using traditional pressing techniques, the glasses retain the warm, substantial feel of early Taiwanese glassware. This Taiwanese-Japanese craft collaboration demonstrates sustainable value while bringing artistic imagination into daily life.

*Slight marks and bubbles may occur in handmade glass.

• Mooncakes Curated by Radium Kagaya • Executive Chef Masato Hayashida



— Japanese Dassai Junmai Daiginjo —



Infused with Dassai Junmai Daiginjo, where refined polished-rice fruity, smoothly with warm rice umami, leaving a clean, serene, and memorable finish.

Pairing Suggestion
A Bodaimoto Junmai brewed using the traditional Bodaimoto method.

— Bi-Lo-Chung & Red Bean —



Carefully selected Wandan red beans from Pingtung, infused with Taiwan's Sanxia Biluochun green tea. Delicate red bean aromas blend with the tea's refreshing sweet finish, a perfect harmony of rich and light with an ideal level of sweetness.

Pairing Suggestion
A lively raw sake with rich fruity aromas and a vibrant body.

— Lava Custard —



Fine bean paste slow-cooked with rich coconut milk, paired with a velvety salted egg yolk lava center. Smooth, subtly sweet, and beautifully balanced.

Pairing Suggestion
A Bodaimoto Junmai sake with a rich, full-bodied rice character.

— Hojicha Walnut —



Crafted with premium Japanese Hojicha, renowned for its natural, honeyed sweetness. This rich tea filling, paired with buttery walnuts, delivers a gentle, deep, and subtly sweet finish.

Pairing Suggestion
The honeyed sweetness of single grain whisky.

— Wasabi Seaweed —



The refreshing spice of wasabi and the rich oceanic aroma of nori unfold gracefully on the palate, evoking the serene beauty of Japanese Zen aesthetics.

Pairing Suggestion
A delicate raw sake with fresh notes of melon, pear, and green grass.

— Sichuan Pepper —



The filling blends unique Sichuan seasonings and spices into fine white bean paste. Its subtle, savory tingle balances the traditional sweetness, creating a distinct and vibrant flavor profile.

Pairing Suggestion
Aged Huangjiu (Shaoxing & Huadiao) and beer.

DON'T DRINK AND DRIVE. DRINK RESPONSIBLY.