

2021 Valentine's day Gift Set by ODO

A gift set for all five senses

\$1,500 (set of 9 items)



This gift box represents Chef Hiroki Odo's belief in drawing wisdom and techniques from both history and nature, and its aesthetics mirror those of the intimate space in which he works: sleekly minimal, dark grey, and subtly complex.

1) "Sakana" (ATE) : 5 Dishes

An aesthetically pleasing preparation of Japanese cuisine, 五味・五色・五法 (5 flavors, 5 colors, 5 methods) that accompanies your SUNTORY whiskies.

5 flavors = Sweet, Sour, Spicy, Bitter, Salty

5 colors = White, Yellow, Red, Green, Black

5 methods = Raw, Boiled, Grilled, Fried, Steamed

- Black, Raw and Spicy = A5 Wagyu beef jerky
- Green, Bitter and Steamed = Snow crab
- Red, Sweet and Grilled = Roast beef marinated in sake lees
- Yellow, Salty and Fried = Deep-fried blow fish
- White, Sour and Boiled = Spanish mackerel in sweet and sour sauce

2) MUSE Sushi box: Two sets

Assorted nigiri sushi 20 pcs

Futomaki sushi roll

Bottarga

Roasted wild yellowtail & daikon radish

Snow crab bouillabaisse croquette

Deep fried taro potato

Braised squash

Broccoli rabe

Carrot braised in ume plum dashi

Simmered shrimp

Japanese rolled omelette

Shiraae

3) MUSE Sake pastry box

Flavorful 5 kinds of pastries utilized Urugasumi Daiginjo sake lees

Sake canele 2pc, sake macaron 2pc, sake cheesecake 1pc, sake cookie 3pc, sake chocolate 2pc



4) Set of SUNTORY whiskies 2oz (prepared in a small bottle)

- YAMAZAKI 18 YEARS OLD

Rich, ripe fruit gives way to notes of vanilla, dark chocolate, and mizunara (Japanese oak). The lasting finish segues from spicy to smooth and back again elegantly and harmoniously.

- HAKUSHU 12 YEARS OLD

A bright, verdant nose is the precursor to soft, tart orchard and citrus fruits before a mid palate of light peat and smoke. The finish is pastried but balanced by the spice of cinnamon and cardamom.

- HIBIKI 21 Years OLD

A beautifully subtle, floral aroma is followed by a surprisingly dry and balanced palate of sandalwood, honeycomb, dried apricot, and faint wisps of smoke, just before a long, nuanced finish of honey, raisin, and mizunara.



5) Murakami × Perrier limited edition bottles



6) Kimura glass 8oz.

Delicate, paper-thin, intricately cut glassware for the finest of occasions.



7) Oshima tsumugi coaster

This coaster was created in Amami, an archipelago between Kyushu and Okinawa. The chain of islands is in a mountainous yet subtropical zone, a perfect habitat for the mulberry trees whose leaves are used for both the dye and the material for weaving. It was produced by KANAI KOUJEL, who specializes in “dorozome,” a process of mud dyeing that dates back 1300 years and is reliant completely on the natural environment.

8) USB music playlist curated by The Backroom

(Japanese whisky club by Chef Hiroki Odo) in Oshima tsumugi case

- A playlist to enhance your enjoyment of the rare Japanese whisky we've provided.

- About case

Originally this oshima tsumugi case was a Kimono sash before being repurposed into its current form. The pattern is known as "Karakusa" or winding plants. Vines grow in all directions, entwining often as symbols of vitality, prosperity, and longevity.



9) Shoyeido incense and incense holder

- Moss Garden: An impeccable blend of sandalwood, patchouli, and benzoin constitute this enchanting fragrance, evocative of plum flowers blooming by a window.
- White Cloud: A fragrance inspired by the image of white clouds against a blue sky. Crafted from a decades-old recipe, White Cloud's earthy yet sweet scent helps bring you a moment of inner peace no matter the setting.

Incense holder by Nousaku: Bamboo Leaf-Tin

< How Your Gift Box Was Made >

The box itself is made from the fibers of mulberry tree bark, known for their strength and flexibility. Mulberry branches are boiled in a pot to soften their bark. After the bark is removed, it is mixed with bengala* to dye it. To this mixture water is added, and workers pour this final mixture into a tool that allows them to shake the mixture into layers, with each shake further entangling the fibers for further texture. At this point, gold sheets are added for color variation and even greater texture. The mixture is then air dried.

*Bengala is an iron oxide that comes from the soil, and the origin of the word is from the Bengala area in India where it was first discovered, in the Stone Age. In Japan, bengala has been used for coloring ceramics and lacquer ware and is also used for staining the wood siding of houses for its sealing and protective properties. Because it occurs naturally, it has been used as a fabric dye and to dye other organic products. Here, we've used black Bengala: both for its beautiful depth and long-lasting nature. Black Bengala is exceedingly rare, it is only made from red Bengala that is baked at very high temperatures.

