



MOTIKO

LUXURY JAPANESE DESSERTS





MOTIKO – a dessert as a philosophy...

We produce Mochi – an ancient Japanese dessert with thousands of years of history.

MOTIKO dessert collection includes sweets with various fillings and all covered with rice crust.

MOTIKO – a unique dessert that combines usefulness and pleasure. The attractive shape of this dessert ignites an immediate and irresistible desire to try it.

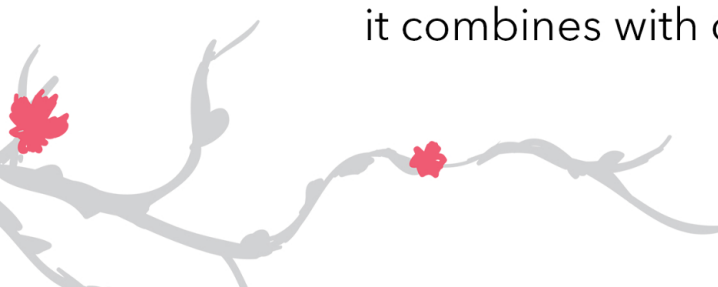


Our Mochi is a congealed dessert, made of 100% rice flour. Rice is one of the most consumed cereals in the world, due to its nutritive and gastronomic properties. Mochi – is a *gluten-free* dessert, that contains *few calories* and has a reduced base of proteins and fats.

Maybe, you prefer something sweet? Or sour? Or even both? We tried to invent various tastes of Mochi, so everyone could find their favorite. The delicious fillings inside each piece of Mochi provide indisputable nutritive value to this dessert.

Creating Mochi we don't add any ingredients that have an animal provenience, that's why it 100% *vegan*. It took years for us to find the perfect balance for the texture and the thickness of the dough for our desserts. It's elastic, but isn't hard and gently melts in your mouth. It's not too thick or too thin and is soft like velvet or rose petals.

And the taste... We use our special cream for Mochi. It's not ice-cream, or a souffle, or a mousse. We dreamed of creating something special but maintaining the ancient traditions of Japanese cuisine. Finally, we did it – our authentic Mochi cream. That is something else. When it combines with our dough and ingredients, it makes the perfect balance.










Due to the great popularity of our dessert, we decided to enter the HoReCa segment. Cooperation with restaurants proved to be mutually beneficial allowing us to expand our geographic presence in this segment.





Here are the main requirements for the presence of MOTIKO dessert in restaurants:

-  The establishment classification as a restaurant / café
-  Pricing policy above average / high
-  Preferably European, Mediterranean and of course Japanese cuisine
-  The restaurant menu card should preferably include a sushi menu
-  High level of service



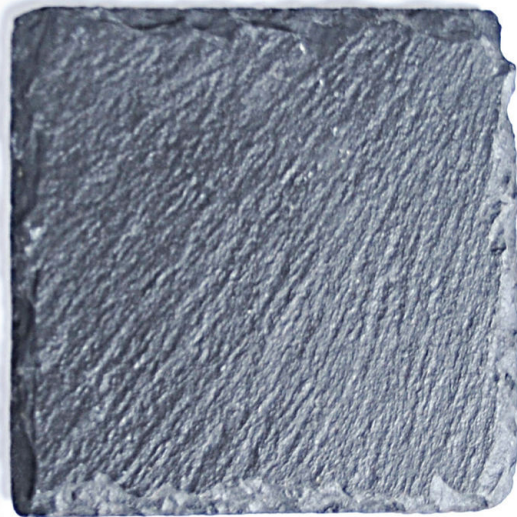
Mochi

is a special dessert and requires a special treatment. In order to conserve its beneficial properties the dessert is served in frozen form. The best time to eat a Mochi is 10 minutes after being served. In order to avoid the complete melting of the product (which occurs in 20 minutes at temperature above 0°C), when serving the dessert, it is necessary to use an hourglass, which must be inverted as soon as the Mochi is taken out of the freezer.



We recommend eating the dessert with hands, as it is done in its home country. In order to comply with sanitary regulations, it is necessary to use the antibacterial wipe that is provided when the dessert is served.





MOTIKO dessert
is served only in original
tableware, provided by our
company. This fact emphasizes
the dessert texture and its
Japanese origin.





MOTIKO Menu
is not just a way to inform the customers about the Japanese dessert included into your restaurant menu. Due to the detailed description of mochi, our menu will help waiters to save time and ease their work. There is also included the whole range of our desserts. MOTIKO Menu must be placed on each table of the restaurant.



This is how we recommend
to serve the MOTIKO dessert
in Horeca segment:



The final result of the proper serving is extremely important and must be with a maximum impact on the guests, so that all the final requests will depend directly on consumers impressions.



Sequence of service

After taking the order, the waiter will pull the dessert out of the freezer using a tong or a hygienic glove. As soon as the dessert is pulled out of the freezer it is necessary to invert the hourglass. The dessert is placed on the branded plate. The waiter will put on the tray some antibacterial wipes, the hourglass and the dessert.

The waiter should first of all put the wipe on the table, after that the dessert and at the end the hourglass.

When serving, the waiter must say the following information:

«The dessert is frozen and will be ready-to-eat as soon as all the sand in the hourglass falls. We recommend eating the dessert with hands; the antibacterial wipe will help you to refresh them.

Enjoy your meal!»





We'll be happy to work with your restaurant and are absolutely sure that our cooperation will be mutually beneficial.

