

Tokyo

Kakigori grows up

The street-food staple once synonymous with an afterschool snack for children receives a gourmet upgrade

DESSERTS

In Taito-ku, just north of Ginza, Kuriya Otona serves its signature shaved ice dessert, called *kuromitsu kinako kakigori sofuto*, for ¥1,600. It's a symphony of Japanese flavors – *wagashi* (Japanese sweets) mainstays like *kuromitsu*, *kinako* and *adzuki* are combined to make a flavor profile that has depth, textures and layers. The end result? A sophisticated, not-too-sweet taste that is aimed at adults, or *otona*, as the shop name says. Here's what goes into this delicious kakigori treat. [instagram.com/kuriya.otona](https://www.instagram.com/kuriya.otona)

**Soft ice cream**

A luscious, creamy soft serve ice cream tops the dessert

**Kuromitsu**

Literally meaning "black honey", it's a thin, dark Japanese syrup

**Adzuki beans**

These small red beans grown in East Asia are packed with nutrients

**Walnuts**

Crushed into tiny pieces to add extra crunch

**Kinako**

Toasted soy flour with a sweet and powdery texture



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