



OKINAWA CHEESE BOUCHÉE

The Cheesecake Shop

PUZO CHEESECAKE CELLER



Please visit our website

https://puzo.okinawa/

Made in OKINAWA

2024.03





This is a modest luxury Cheese Bouchée made in Okinawa.

We use only consciously selected cheese cream.

Cheese Bouchée is the handmade masterpiece which pastry chef

make carefully one by one.

It's flaky on the outside and fluffy on the inside.

B. PLAIN / TIRAMISU

The Cheese Bouchée may be sold out soon. We have Plain and Tiramisu flavours. You are better off buying in bulk. Fluffy Cheese Bouchée, hope you try and taste it!





B. SALT

Salt produced in Okinawa Miyako-jima island are used. A rich flavor fills your month when you take a bite.

Exclusively sold at Naha airport

B. RAW SUGAR

Raw sugar produced in Okinawa is used for the dough and cream. Please do enjoy the miraculous harmony of light sweetness of raw sugar and marvelous happiness of carefully selected cheese.

Exclusively sold at Naha airpor



Our locations

For more information, please visit our website.



If you have any food allergies or intolerances, please visit our website for details.