



## Falling in Love with Manhattan

NEW YORK Style Cheesecake

We made our rich and creamy cheesecake  
with using fine natural cream cheese  
from Denmark.

And also, we selected vanilla beans  
only from Madagascar  
which gives a rich and sweet aroma,  
that produce great harmony.



Best online ordering award 2015  
Pastry and Sweets category

Gold prize






Please visit our website

<https://puzo.okinawa/>



Our locations

For more information, please visit our website.

   puzocheesecake

2024.03



*Falling in*

Love  
with  
Manhattan

For all the people  
in love

— Falling in Love with Manhattan —

**PUZO**  
OKINAWA

Falling in  
Love  
with  
Manhattan

# Falling in Love with Manhattan

NEW YORK Style Cheesecake

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



Falling in Love  
with Manhattan Petit  
~ NEW YORK Style Cheesecake ~



Best online ordering award 2015

Pastry and Sweets category Gold prize

Falling in Love with Manhattan

~NEW YORK Style Cheesecake~

packaged as Petit series.

It's the best gift



Exclusively sold at Naha airport

## It was made carefully with special ingredients.

We made our rich and creamy cheesecake with using fine natural cream cheese from Denmark.

It is added slightly lemon juice in order to have a clean finish within a rich taste.

And also, we selected vanilla beans only from Madagascar which gives a rich and sweet aroma, that produce great harmony.

## Rich and moist baked cheesecake

We make “Falling in Love with Manhattan ~NEW YORK Style Cheesecake~” with very carefully one by one. In order to make it moist and melted texture, we bake smooth cake batter carefully and slowly with low temperature that is able to take out of uneven browning. And, we give our attention to it until the top is perfectly golden. At last, we brown to make it beautiful caramelized and crisp on the top.



## Enjoy this cheesecake as it melts in your mouth.

We believe a careful procedure is a key of smooth texture. It is made by completely hand made by each one step that is stirred and strained frequently, until melted and smooth cake batter by pastry chef, and we give our whole mind into these processes. This hand working provides wonderful texture and it makes even more delicious, so we do not use any machine. We would like you to feel our great cordiality and enjoy the texture with a taste of cheesecake.

