



KESSHŌ is a Japanese word that means "Crystal." Our name pays tribute to the crystalline structure of chocolate.

KESSHŌ was founded in 2019 by Mark Huetsch and Liang Wang. Liang was born and raised in Beijing and studied pastry in Tokyo. Mark spent 14 years in China. We draw on these experiences to bring you Asian tastes accentuating the unique flavor profile of cacao that we carefully source from all over the world.

Since the establishment of our brand, KESSHŌ has successively won ICA and AOC Awards and we will continue to push the envelope of great chocolate into the future.



BAR WEIGHT 1.9-2.1oz

DIMENSIONS

BAR S 2.83"x6.1"x0.35"

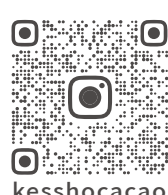
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Handcrafted in Austin, TX



kesshocacao



FSC® C161666



Mulled Wine 74% Dark Chocolate

Savor the inviting warmth of our mulled wine bar. Masterfully crafted by processing Ugandan cacao into nibs and soaking them in a blend of Cointreau, rum and Marsala wine, this treat presents a symphony of tangy-sweet flavors and the soothing allure of wine. To heighten the sensory experience, we've embedded some of the nibs into the bar, striking a perfect harmony between smooth chocolate and tantalizing texture. A true delight for chocolate connoisseurs, each bite promises a memorable, exquisite journey.

Tasting Notes:

Rich dark chocolate with warm spices and fruity, tangy, wine-infused nibs

Ingredients:

Whole cacao beans, sugar, cocoa butter, goat milk powder, cumin powder, chilli powder

SHELF LIFE
12 months

MSRP \$ 11



Raspberry 57% Dark Chocolate

Indulge yourself with our fruit-forward dark bean-to-bar chocolate. Made with cacao beans sourced from Semuliki Forest in Uganda and fortified by powdered raspberries, this sweet and tangy delight has a depth that is sure to tantalize your taste buds.

Tasting Notes:

Red berries, rose petals and chocolate fudge

Ingredients:

Whole cacao beans, sugar, cocoa butter, raspberry powder

SHELF LIFE
24 months

MSRP \$ 12



Tanzania 58% Dark Milk Chocolate

As the first piece of award-winning bean-to-bar chocolate at KESSHŌ, this 58% dark milk chocolate bar has been our team's all-time favorite. We sourced Trinitario cacao beans from Kokoa Kamili in central Tanzania and, by carefully controlling the roast, we've managed to merge the citrusy nature of the cacao with a creamy aroma. Enjoy the complex tasting experience: a little tanginess at the beginning, followed by red dates and yogurt, and then a lasting note of caramel.

Tasting Notes:

Opens with orange, followed by red dates and yogurt, and ends with caramel

Ingredients:

Whole cacao beans, sugar, cocoa butter, whole milk powder

SHELF LIFE
18 months

MSRP \$ 10



Boba Tea 44% Milk Chocolate

We take black tea, carefully sourced from Fujian Province in southern China, and Ecuadorian cacao beans, and blend them with brown sugar into a creamy treat. This elevated chocolate bar is sure to satisfy boba tea lovers.

Tasting Notes:

Boba, caramel and chocolate fudge

Ingredients:

Cocoa butter, brown sugar, whole cacao beans, whole milk powder, skim milk powder, black tea powder, sugar, dark brown sugar

SHELF LIFE
18 months

MSRP \$ 12



Black Sesame White Chocolate

Crafted with high-quality roasted black sesame, sourced from India, that has been carefully ground together with cocoa butter and salt, this black sesame bar perfectly balances sweet with savory. Embedded whole black sesame seeds give the chocolate bar an addicting texture. One bite will be sure to have you coming back for more!

Tasting Notes:

Black sesame, nuts, cream and sea salt

Ingredients:

Cocoa butter, sugar, whole milk powder, skim milk powder, black sesame seed, salt

SHELF LIFE
18 months

MSRP \$ 11



Himalayan Pink Salt 70% Dark Chocolate

Himalayan pink salt offsets the bitterness of dark chocolate to really bring out a depth of flavor that will keep you reaching for more. Floating above the sweet and salty blend, the citrusy notes of Kokoa Kamili beans make this bar a perfect combination of flavors.

Tasting Notes:

Salted dried orange peels and berries

Ingredients:

Whole cacao beans, sugar, cocoa butter, Himalayan pink salt

SHELF LIFE
24 months

MSRP \$ 11



Lamb Skewer 60% Goat Milk Chocolate

This chocolate was inspired by late nights in Beijing, where you can smell roasting lamb skewers as street vendors fan the flames of long coal grills. We start with Ugandan cacao, grind it with creamy goat milk, and season it, lamb-skewer style, with cumin and chili peppers. This is a bar to remember.

Tasting Notes:

A balanced mix of goat milk, cumin and subtle heat from chili peppers

Ingredients:

Whole cacao beans, sugar, cocoa butter, goat milk powder, cumin powder, chilli powder

SHELF LIFE
18 months

MSRP \$ 11



Yuzu 56% Dark Chocolate

Treat yourself to a truly unique experience with our yuzu dark milk chocolate! Made with yuzu harvested in Miyazaki Prefecture in Japan and cacao beans from Kokoa Kamili in Tanzania, this indulgent treat is sure to tantalize your taste buds. The tangy flavor of the yuzu perfectly complements the unique fruit-forward notes of the Tanzanian cacao. This bar is unforgettable.

Tasting Notes:

Citrus, bitter orange tree blossoms and pine

Ingredients:

Whole cacao beans, sugar, cocoa butter, whole milk powder, yuzu peel powder

SHELF LIFE
18 months

MSRP \$ 12



Hojicha White Chocolate

Immerse yourself in the soothing atmosphere of a Japanese teahouse with our hojicha white chocolate bar. This distinctive creation marries the toasted, earthy notes of hojicha tea with the creamy richness of cocoa butter. The result is a well-balanced, aromatic white chocolate bar that captures the essence of a tranquil tea break.

Tasting Notes:

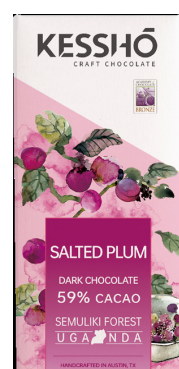
A subtle, toasted rice flavor with a hint of seaweed

Ingredients:

Cocoa butter, sugar, whole milk powder, skim milk powder, hojicha powder

SHELF LIFE
18 months

MSRP \$ 12



Salted Plum 59% Dark Chocolate

Sweet-tart salted plum meets its indulgent match in decadent Ugandan dark chocolate. Each zesty, vibrant bite delivers an artisanal burst of plum mingling with the smooth, fruity notes of the cacao. The natural tang and salt of the plum play perfectly against the chocolate, creating a soul-satisfying harmony of contrasting yet complementary flavors.

Tasting Notes:

Salty, tart, zesty, vibrant tanginess

Ingredients:

Whole cacao beans, sugar, cocoa butter, plum powder, salt

SHELF LIFE
24 months

MSRP \$ 12