



Tokyo Plate

¥ 1,430



A special chance to enjoy three signature items at once: Yoru no Ume/ Night Plum whole azuki bean yokan, Azuki and Cacao Fondant, and Pear Caramel Yokan.

*Azuki and Cacao Fondant contains wheat, egg, milk, soybeans, alcohol and honey. Pear Caramel Yokan contains orange and alcohol.



Azuki and Cacao Fondant

¥ 1,320



A rich baked confection combining smooth and whole azuki bean paste with luscious chocolate. Served with matcha sauce. Please ask your server for details.

*Contains wheat, egg, milk, soybeans, alcohol and honey.



Pear Caramel Yokan

¥ 495



Yokan combined with homemade caramel and brandy-accented pear compote.

*Contains orange and alcohol.



Chestnut Manju

¥ 550



A steamed bun with a unique filling that blends candied chestnuts, chestnut paste, and butter through smooth azuki bean paste.

*Contains wheat, egg and milk.



Duo of Yokan

¥ 550



A duo of yokan (bar of gelled sweet bean paste) including our signature Yoru no Ume/ Night Plum whole azuki bean yokan, and a seasonal yokan variety.



Sweet Azuki Bean Soup

¥ 1,540



Warm whole azuki bean soup sweetened with wasambon sugar. Topped with two small pieces of broiled mochi.

Gozen (smooth azuki beans)
Ogura (whole azuki beans)
Shiro Ogura (whole white azuki beans)

*Side dishes contain wheat and soybeans.



Anmitsu

¥ 1,320



A traditional Japanese dessert with a base of agar jelly cubes, smooth azuki bean paste, and various other toppings, finished with your choice of either brown sugar syrup or white sugaw syrup.

*Contains soybeans.
*Please ask your server for details on seasonal toppings allergens.



Kuzukiri

¥ 1,650



Made from 100% kuzu flour, this chilled noodle-like dessert has a delicious springy texture and is enjoyed with wasambon sugar syrup.

Fresh Japanese Sweet (confection)



*Please see separate menu.

Drink Set

The following beverages are available for ¥ 770 when ordered with food.

Drink

Coffee, Sencha Green Tea
(Hot / Cold)



*We only use domestically produced rice in our shop.
*Menu items containing honey should not be consumed by infants under 1 year old.
*Please feel free to ask your server if you would like the mochi, shiratama dumplings or kuzukiri cut into smaller pieces.
*Please be careful as some food and beverages may be very hot.
*All prices include consumption tax.

SAVORY DISHES



Available from 11:30 until 15:00.

Autumn Vegetables
over Millet Rice ¥ 1,430 ㉔

Autumn vegetables such as sweet potato, mushrooms, and lotus root are steamed, grilled or fried, and arranged over millet rice and finished with black vinegar sauce. Served with creamy turnip soup.

*Contains wheat, sesame and soybeans.
*Kelp collected in sea area where shrimp and crabs live.



Available from 11:30 until last order time each day.

Katsu Sando
/ Pork Cutlet Sandwich ¥ 1,980 ㉔

A sandwich of soft white bread and breaded pork cutlet made with tender pork fillet raised in the foothills of the Southern Kyushu Kirishima mountain range. Enjoy the tender texture and clean flavors of this tasty *katsu sando*.

*Contains wheat, egg, milk, soybeans, pork and apple.
*Bread crumbs ingredients are processed in a facility that also handles milk.

〈 Hot Drinks 〉

Coffee ¥ 990
*Served with milk which contains milk and soybeans.

Café au Lait ¥ 1,100
Contains milk.

Sencha Green Tea ¥ 990

Matcha ¥ 1,100

〈 Cold Drinks 〉

Iced Coffee ¥ 990
*Served with milk which contains milk and soybeans.

Iced Café au Lait ¥ 1,100
Contains milk.

Iced Sencha Green Tea ¥ 990

Iced Matcha ¥ 1,100

Azuki Tea ¥ 990

Apple Juice ¥ 990

Beer (Lagar / Yebisu) ¥ 1,100
Side dishes contain wheat, milk, peanuts, almond, cashew nuts, walnuts, sesame, soybeans and chicken.
*Side dishes ingredients are processed in a facility that also handles shrimp, crab and egg.

Beer (Wabi-Sabi Japan Pale Ale / Baird Beer) ¥ 1,210
A pale ale accented with the flavors of Shizuoka-grown green tea and wasabi.
Side dishes contain wheat, milk, peanuts, almond, cashew nuts, walnuts, sesame, soybeans and chicken.
*Side dishes ingredients are processed in a facility that also handles shrimp, crab and egg.