TORAYA GINZA MENU

Please choose your drink from the Drinks page in the menu.

Freshly Made Yowa no Tsuki / Faint Full Moon with drink ¥1,958

Expressing a full moon faintly visible in a clouded night sky, Yowa no Tsuki contains whole azuki bean paste sandwiched between two soft pancakes. The local clientele has loved this confection since it emerged at Toraya Paris in 1994. In the TORAYA GINZA Tea Room, every serving is cooked to order on a copper hotplate inside the counter seating area.

*Contains wheat and egg.



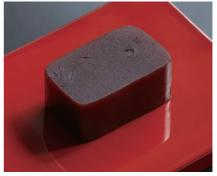
SIGNATURE CONFECTIONS

Please choose your drink from the Drinks page in the menu.

Signature Yokan with drink ¥1,760

Loved by the Japanese, this gelled sweet bean paste is one of the most traditional Japanese confections. Made chiefly of azuki beans, sugar and agar, our signature yokan are among our most popular items.

Yoru no Ume / Night Plum (whole azuki beans) Omokage / Reminiscence (dark brown sugar) Shimmidori / Verdure (matcha)



Yoru no Ume

Seasonal Yokan with drink ¥1,870

Our seasonal yokan exhibit designs expressive of each season and flavors that bring out the best in seasonal ingredients.

*Please ask your server for details on current varieties and food allergens.

DESSERTS

Please choose your drink from the Drinks page in the menu.

A traditional Japanese dessert with a base of agar jelly cubes topped with smooth bean paste made from Hokkaido-grown azuki beans, amber-colored jelly shiratama dumplings, scarlet runner beans and seasonal toppings, finished with unrefined brown sugar syrup.

- *Contains soybeans.
- *Please ask your server for details on seasonal toppings allergens.
- *Additional toppings available: shiratama dumplings, scarlet runner beans (¥66 each), and seasonal toppings (¥132 each).
- *Small size available. (¥1,232)



SEASONAL DESSERTS

Please choose your drink from the Drinks page in the menu.

Chilled bean soup sweetened with wasambon sugar and topped with shiratama dumplings.

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

*Side dishes contain wheat and soybeans.



Ogura

SHAVED ICE

Please choose your drink from the Drinks page in the menu.

Matcha Shaved Ice with Azuki Bean Paste ¥ 1,760

with drink ¥2,970

Small ¥1,430

Shaved ice with matcha syrupover whole azuki bean paste.

*Additional toppings available:
shiratama dumplings (¥66 each),
extra matcha syrup (¥132),
Housemade Condensed milk (¥220).
*Housemade Condensed milk contains milk.
*Housemade Condensed milk is served on the side.



Small ¥1,430

Shaved ice with matcha syrup over white azuki bean paste.

*Additional toppings available:
shiratama dumplings (¥66 each),
extra matcha syrup (¥132),
Housemade Condensed milk (¥220).
*Housemade Condensed milk contains milk.
*Housemade Condensed milk is served on the side.



HOT DRINKS

Matcha Toraya's exclusive matcha – the perfect pairing for wagashi.	¥1,210
Sencha Green Tea Sencha green tea with a sweet and mild aroma.	¥1,210
Black Tea Enjoy the bright aroma and refreshing tannins.	¥1,210
Coffee Well-balanced bitterness and acidity. *Served with milk which contains milk and soybeans.	¥1,210
Decaffeinated coffee Mild flavor and a sweet aroma. *Served with milk which contains milk and soybeans.	¥1,210
Deep-Steamed Sencha Green Tea	¥1,210
Hojicha A special process results in a lovely roasted scent and elegant fl	¥ 1,210 oral aroma.



Matcha

COLD DRINKS

Iced Matcha ·····	¥1,210
Chilled matcha served with white sugar syrup to sweeten.	
Iced Sencha Green Tea	¥1,210
Enjoy a touch of sweetness in this refreshing green tea.	
Iced Coffee	¥1,210
Rich roasted flavor with a refreshing aftertaste.	
*Served with milk which contains milk and soybeans.	



Iced Matcha