Anmitsu ……… ¥1,540 with drink ¥2,750∼ €

A traditional Japanese dessert with a base of agar jelly cubes, smooth azuki bean paste and various toppings, finished with 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. (¥1,100)



Kuzukiri 1,760with drink  $\frac{1}{2},970 \sim \textcircled{B}$ 

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



Chilled Sweet Azuki Bean Soup ……… ¥1,650~ with drink ¥2,860~ @

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

Gozen (smooth azuki beans)

\*Side dishes contain wheat and soybeans.



available from 1st May Matcha Shaved Ice

with Azuki Bean Paste 1,430with drink  $\frac{2}{640} \approx$ 

Shaved ice with matcha syrupover whole azuki bean paste.

\*Additional toppings available: shiratama dumplings (¥66 each), extra matcha syrup (¥132), condensed milk (¥220). \*Condensed milk contains milk.



Azuki and Cacao Fondant ¥1,650 with drink ¥2,860∼ ▼

A rich baked confection combining smooth azuki bean paste and chocolate, with hints of cinnamon and port wine. Served with matcha sauce.

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



# Earl Grey Manju with drink $1,760 \sim$ PARIS

With smooth azuki bean paste filling, the dough of this steamed bun contains Earl Grey tea.

\*Contains wheat and egg.



## Duo of Yokan with drink $1,870 \sim \textcircled{B}$

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.



(患)

Fresh Japanese Sweet (confection)

\*Please see separate menu.

# 11:30 ~Fukiyose Rice <Autumn>¥1,870 (1)

Steamed rice filled with the umami of shiitake mushrooms is topped with bountiful autumn ingredients including marinated hen-of-the-woods and shimeji mushrooms and sweet potato chips. Enjoy this plant-based dish with our homemade spice paste and sesame ginger sauce. Served with creamy pumpkin soup.

\*Contains wheat, sesame and soybeans.



#### Hot Drinks

Matcha ·····	¥1,210
Sencha Green Tea ·····	¥1,210
Coffee *Served with milk which contains milk and soybeans.	¥1,210
Café au Lait	¥1,210

## Cold Drinks

Side dishes contain peanuts, almond, cashew nuts and walnut.		
Beer (Lagar / Yebisu)	¥1,210	
Iced Café au Lait	¥1,210	
Iced Coffee* *Served with milk which contains milk and soybeans.	¥1,210	
Azuki Tea ·····	¥1,210	
Iced Sencha Green Tea	¥1,210	
Iced Matcha	¥1,210	

Beer (Wabi-Sabi Japan Pale Ale / Baird Beer) \$1,320A pale ale accented with the flavors of Shizuoka-grown green tea and wasabi.

Side dishes contain peanuts, walnut, almond and cashew nuts.