

## SIGNATURE CONFECTIONS

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

Signature Yokan ..... with drink ¥1,540~

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 ¥1,650~

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.

Anmitsu ..... ¥1,540  
with drink ¥2,530~

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 ..... ¥1,650  
with drink ¥2,640~

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



Please feel free to ask your server if you would like the mochi, shiratama dumplings or kuzukiri cut into smaller pieces.

## SEASONAL DESSERTS

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

Chilled Sweet Azuki Bean Soup ..... ¥ 1,540  
with drink ¥ 2,530~

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

Chilled Sweet Azuki Bean Paste ..... ¥ 1,540  
with drink ¥ 2,530~

Rich textured, full flavored chilled azuki bean paste topped with shiratama dumplings.

Ogura (whole azuki beans)

Shiro Ogura (whole white azuki beans)

\*Side dishes contain wheat and soybeans.



Ogura

Please feel free to ask your server if you would like the mochi, shiratama dumplings or kuzukiri cut into smaller pieces.

## SHAVED ICE

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

Matcha Shaved Ice with Azuki Bean Paste ..... ¥1,650  
with drink ¥2,640~  
Small ¥1,320

Shaved ice with matcha syrup over 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.



Matcha Shaved Ice with White Azuki Bean Paste ..... ¥1,650  
with drink ¥2,640~  
Small ¥1,320

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.



Please feel free to ask your server if you would like the mochi,  
shiratama dumplings or kuzukiri cut into smaller pieces.

## SAVORY DISHES

Limited number available each day.

Toasted Soybean Rice ..... ¥1,540

Dried green soybeans are toasted and then cooked together with rice in this aromatic dish served with side dishes.

\*Contains shrimp, wheat, egg, mackerel and soybeans.



We only use domestically produced rice in our shop.

# HOT DRINKS

Matcha ..... ¥990

Toraya’s exclusive matcha – the perfect pairing for wagashi.

Sencha Green Tea ..... ¥990

Sencha green tea with a sweet and mild aroma.

Coffee ..... ¥990

Made from organic coffee beans.

\*Served with milk which contains milk and soybeans.

Matcha au Lait ..... ¥1,100

Matcha blended with a combination of soy milk and foamed milk.

\*Contains milk and soybeans.



Matcha



Matcha au Lait