

Matcha Ummon-no-mukashi
Koicha ¥2,090

Matcha Sayaka-no-mukashi
Usucha / regular ¥1,320

Koicha and *usucha*

Matcha is usually prepared as *usucha*. Matcha prepared as *koicha* is very thick and viscous, like the matcha in a formal tea ceremony. We recommend *koicha* for when you want to savour the full richness of matcha, *usucha* is the popular choice for matcha with a light, smooth taste.

Gyokuro Tenka-ichi ¥2,640
The ultimate treat

Gyokuro Kanro ¥1,760
Smooth umami

Sencha Kaboku ¥1,540
Satisfying flavour

Gokujo Hojicha ¥1,100
Wonderful roasted aroma

Confection Set

Wagashi ¥660

*Please inform your server of any food allergies.

Five Petals ¥8,800

Only available at our Tokyo Marunouchi store, this tasting menu of very distinctive teas presents the top labels from each category of Japanese tea.

1. Gyokuro Tenka-ichi
2. Sencha Kaboku - with a small sweet -
3. Matcha Kan-no-shiro - *usucha*, paired with wagashi -
4. Matcha Gourmand - *koicha*, paired with chocolate -
5. Gokujo Hojicha

Matcha Gourmand - Seiun - ¥1,650

Savour very thick *koicha* with a spoon. Fully appreciate the lustre and flavour of beautiful *koicha*. It comes paired with chocolate, making for a delectable combination. This delightful taste experience ends with wonderfully aromatic hojicha, and is a good selection for a discerning gourmet.

Demitasse Matcha - Ikuyo-no-mukashi - ¥880

Usucha served in a demitasse cup, allowing you to casually enjoy *usucha* in the same way you might an espresso at an Italian bar. You get the same amount of *usucha* that you would if it were prepared in a matcha tea bowl.