Teas
お茶

	12oz	Pot
SENCHA . green tea	4.00	6.50
HOJICHA . roasted tea	4.00	6.50
GENMAICHA . brown rice tea	4.00	6.50
MUGICHA . cold barley tea | seasonal	4.00	
MATCHA LATTE . 100% organic	6.75	
HOJICHA LATTE	6.50	
CHAI LATTE	6.75	
BLACK TEA . 100% organic	4.00	6.50
ROOIBOS TEA . 100% organic	4.00	6.50
MINT TEA . 100% organic	4.00	6.50
MATCHA . finely-milled green tea	8.25	
MATCHA SET . tea ceremony-style		
SERVED WITH DAIFUKU	14.00	
SERVED WITH OMANJU	16.50	

Coffee from EXTRACTO
コーヒー

POUR OVER	4.50	12oz
ESPRESSO	4.50	2oz
MACCHIATO	5.00	6oz
CAPPUCCINO	5.50	8oz
LATTE	5.75	12oz
MOCHA	6.50	12oz
AMERICANO	4.50	12oz
COLD BREW . seasonal	6.00	
HOT CHOCOLATE	5.75	
CAFE AU LAIT	6.00	
add whipped cream or milk alternative	0.50	
AFFOGATO . espresso with ice cream	7.00	
CON PANNA . espresso with whipped cream	4.75	

// current menu reflect August 2025 pricing //

Pastries + Sweets
おやつ

COOKIE	4.00
TART	5.50
MATCHA BROWNIE . with walnuts	5.50
HOJICHA BROWNIE . with hazelnuts	5.50
CHIKARA CAKE . gluten free	5.75
JAPANESE CONFECTION	
daifuku	5.00
omanju	6.00
SOFT SERVE . matcha or hojicha	4.50
each topping: azuki | crumble | matcha brownie | hojicha brownie	1.00
MATCHA PARFAIT	11.00
HOJICHA PARFAIT	11.00
ZENZAI . sweet azuki bean soup with mochi	9.25

Sandwiches
サンドイッチ

MINI BAGUETTE prosciutto, brie, pear, honey glazed walnuts olives for vegetarians	8.75
HAM & EGG ham, egg salad, tomato, cucumber	14.00
TOFU & EGG . vegetarian organic tofu, egg salad, tomato, cucumber	14.75
BAGEL	4.75
cream cheese	8.75
cream cheese, tomato, onion, capers	12.00
cream cheese, salmon, tomato, onion, capers	

Other Drinks
その他の飲み物

SPRING WATER	1.50
BUBBLE WATER	3.50
SODA, RAMUNE	3.75
YUZU DRINK	4.50

Japanese Specialties
和食

ONIGIRI . rice ball wrapped in seaweed 6.50

choose one filling:

[salmon | salmon mayo | ume pickles
teriyaki chicken | pickled tea leaves
teriyaki shiitake | seaweed mushroom]

choose one side:
edamame **or**
japanese style homemade napa cabbage

MISO SOUP	5.75
MISO SOUP WITH RICE	10.50
WASABI CHAZUKE wasabi flavored tea over rice with one topping	10.50

OTSUMAMI . assorted appetizers — single 5.50, three 13.00
cucumber with miso dip | edamame
japanese style homemade napa cabbage

// our rice is a highly nutritious blend of brown rice, quinoa, millet, Bhutanese red rice, & black rice. gluten free //

Alcoholic Beverages
アルコール

JAPANESE BEER	6.25	& up
PREMIUM HOT SAKE	7.25	5oz
PREMIUM CHILLED SAKE	7.75	5oz
WINE . red	8.50	
WINE . white	8.50	
UMESHU . plum wine on the rocks	7.25	4oz

// we are committed to providing you with fresh, great-tasting food you can trust that is made from the highest quality ingredients. we strive to use select organic and all-natural ingredients. our menu contains 0 grams of trans fat //

Behind the Museum Café