



## Welcome to TOHAKU CHAKAN

Enjoy an immersed Experience of Japanese culture!



Thank you for visiting TOHAKU CHAKAN. We are grateful to have you here and would like you to have a wonderful time over carefully prepared authentic Japanese food. In Japan, there are common phrases to show appreciation for food, "itadakimasu" before a meal and "gochisosama" after. These are often translated as "I humbly receive" and "Thank you for the meal."

We would like you to feel the Japanese spirit and origins of Japanese food culture through a food experience, valuing the Japanese people's appreciation towards earth's blessings and their words of gratitude to their creators. We hope TOHAKU CHAKAN is one of the places where you can experience Japanese culture and share it with your friends and family.

Five tea houses are in a little-known but authentic Japanese garden within the Tokyo National Museum site. One of them is Okyokan, built in 1742. Okyokan is usually not open to the public, but now it is as a cafe called TOHAKU CHAKAN from July 14, 2023, to January 28, 2024.

TOHAKU CHAKAN was started in the hope that travelers can experience authentic Japanese culture at the Tokyo National Museum as a gateway to Tokyo and travel north and south to explore Japanese culture further!



## Indulge in culinary masterpieces crafted with meticulously selected ingredients from the far reaches of Japan.

At our teahouse, we are honored to have a chef who once graced the kitchens of a Michelin 3-star restaurant, bringing with him a wealth of expertise and a passion for perfection. His culinary artistry shines through in every dish, from savory meals to delightful sweets.

We proudly offer an array of handmade dishes, thoughtfully prepared using the finest seasonal ingredients that each of Japan's four seasons has to offer. Our menu features exquisite matcha green tea from Uji, Kyoto, paired with freshly made Japanese confections that are sure to delight your senses.

Reservations are available for our omakase set menus, which cater to groups of one or more, promising a bespoke dining experience tailored to your preferences. For those on the go, our carefully crafted meals are also available for takeaway.

Additionally, we offer reservations for a simple matcha tea ceremony or a kimono experience. Please feel free to inquire by e-mail to arrange these unique cultural



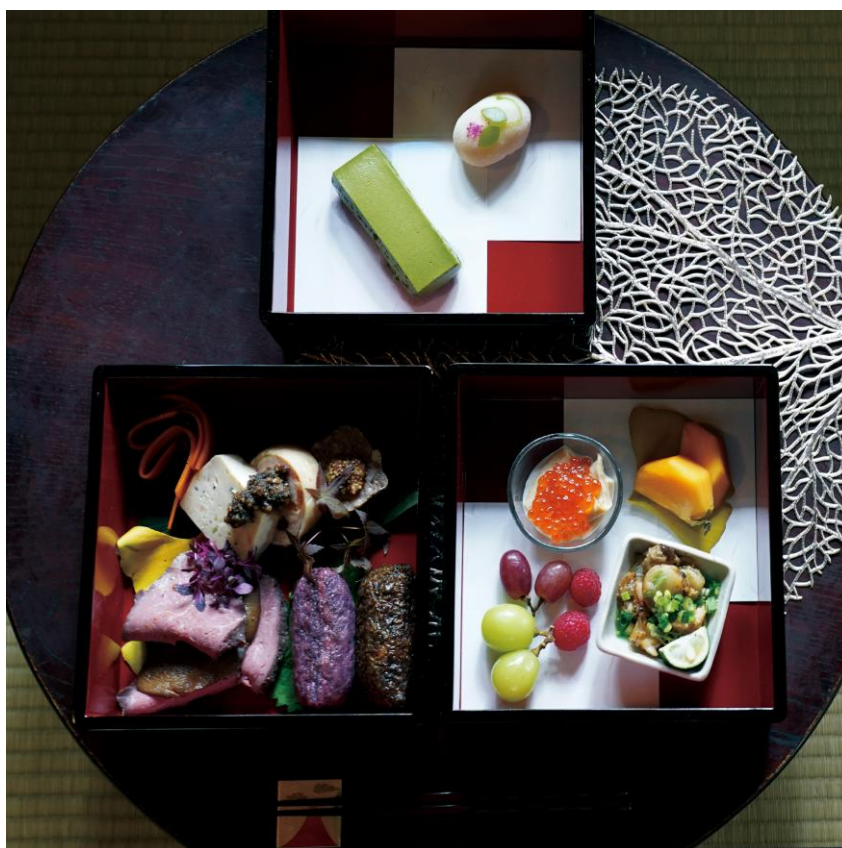




## Introducing the \*TOHAKU CHAKAN Omakase Oju Box Lunch\*

a culinary masterpiece crafted with unparalleled precision and artistry. Our esteemed chef, hailing from a prestigious 3-star restaurant, seamlessly weaves together the finest domestic ingredients to create a harmonious blend of Japanese and Western cuisine. Each bite is a testament to the chef's dedication to excellence and innovation.

Reservations for this exquisite dining experience can be made via email or through our website. Whether you're dining alone or with a group, we welcome you to indulge in this gastronomic journey.



Tea and daily dessert  
included  
..... ¥ 8,800



- All prices include tax and service.
- Please inform us of any food allergies or dietary restrictions.
- Please refrain from bringing in outside food / drinks, excluding baby food.



## LUNCH MENU

¥ 2,600

### **Kamo (Duck) Seiro**

COLD

Cold soba with cold dipping soup.

Tender slices of duck, home-raised in Japan, cooked in soup braised leek for extra aroma.

### **Kamo Namban**

HOT

*Kamo Namban*, a soba served in a soup with leek and tender slices of duck braised leek.

*Konbu* seaweed are also added for a richer aroma.

### **Curry Namban**

HOT

Noodles served in a curry-flavored soup with thin slices of pork and leek. The *Katsuo* fish-based stock infused with curry spices smells irresistible.

### **Inaka Sansai**

COLD

Soba served with *Sansai*, edible wild plants, *nameko* mushrooms, bamboo shoot. The subtle smoky aroma of grilled *abura-age* (fried tofu) and fragrant *mitsuba* herb compliment this country-style dish.

**Choose Udon if you like:** Chewy texture, mild flavor that absorbs sauces well, a comforting and often heartier meal.

**Choose Soba if you like:** Nutty and slightly earthy flavor, a smoother and often lighter feel, potentially more nutritional benefits.

Your choice of soba or udon will be accompanied today's tea and by a side of today's dessert.

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TOHAKU  
茶館

## **All Day Onigiri**

2 Onigiri of Your Choice + Today's Miso Soup + Home Made Pickles + Hot or Cold Japanese Tea. + Today's Dessert

¥ 2,300

## **Onigiri Topping Menu**

### **Classic Japanese Fillings**

Umeboshi (Pickled Plum)

Okaka (Bonito Flakes with Soy Sauce)

Grilled Salmon (Salmon roe on top)

Tuna & Mayonnaise

Spicy Pollock Roe (Mentaiko)

Snow Crab & Black Pepper

Smoked Mackerel

### **Vegetarian & Vegan Toppings**

Edamame Sesame Salt

Miso Roasted Eggplant

Wasabi Pickled Cucumbers

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# Matcha/Tea Selections

## Organic Tsuyuhikari Matcha (Hot / Ice). .... ¥ 1,650

The freshly/young picked organic tea leaves are steamed and dried without rolling. Later stalks and veins are removed and the remaining soft leaf tissue is ground into a fine powder of matcha, by a stone mill.

## Organic Matcha Latte (Hot / Ice)..... ¥ 1,500

Indulge in the authentic taste of our Matcha Latte, made from premium organic green tea leaves from Shizuoka . Change to Almond Milk for Free.

## Double Roasted Hojicha Latte (Hot / Ice )..... ¥ 1,500

Roasted green tea powder, contains less caffeine than regular matcha.  
Change to Almond Milk for Free

## Cold Brew Matcha ( Ice)..... ¥ 1,500

Similar to cold brew coffee, cold brew matcha is prepared in cold water instead of hot, instead of simply cooling down a hot brewed beverage.

## Matcha Soda ( Ice )..... ¥ 1,500

Carbonated, sweetened Matcha made from carefully selected tsuyuhikari matcha, this is characterized by a lightly sweet flavor and refreshing aftertaste.

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## Matcha Vanilla Latte (Ice)..... ¥ 1,500

Indulge in the authentic taste of our Matcha Latte, made from premium organic green tea leaves. Change to Almond Milk for Free

## Hojicha Vanilla Latte ( Ice)..... ¥ 1,500

Double roasted green tea powder, contains less caffeine than regular matcha  
Change to Almond Milk for Free

## Fresh Green Tea Gyokuro ( Ice)..... ¥ 1,500

High-quality Japanese refined green tea from Shizuoka Prefecture.  
Shizuoka is known as a town which has an 800-year history of making high-quality gyokuro tea leaves.

## Gyokuro Mint&Citrus ( Ice )..... ¥ 1,500

High-quality Japanese refined green tea Shizuoka Prefecture is known as a town which has an 800-year history of making high-quality Shizuoka tea perfect combination with Japanese citrus.

## Plum Honey Squash(Ice)..... ¥ 1,500

Plum Honey Squash light and invigorating beverage with a distinctive Japanese twist, offering a delightful balance of sweet, and bubbly sensation

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## Yuzu Ume Sparkling (Ice)..... ¥ 1,500

YUZU UME is a flavorful puree made by blending fully ripe ume plums and yuzu from the Tamba region of Kyoto. The refreshing aroma of yuzu is strong, and it perfectly complements the moderate sweetness and fragrance of the ripe ume.

## Ume Berry Milk(Ice)..... ¥1,500

"UME BERRY" is a richly flavored puree made by blending fully ripe ume from Kyoto Tamba and blueberries. The rich blueberry flavor and sweetness, along with the fragrant taste of fully ripe ume, spread across the palate

## Ume Ume Sparkling(Ice)..... ¥1,500

Ume Ume is a flavorful puree made by blending fully ripe ume plums from the Tamba region of Kyoto. The refreshing aroma of plum is strong, and it perfectly complements the moderate sweetness and fragrance of the ripe ume.

## Pink Salt Lemonade Sparkling (Ice)..... ¥ 1,500

A delicious cold beverage that is perfect in hot weather and for holiday entertaining. Also a wonderful drink if you are feeling a bit under the weather as well.

## Chai Latte (Hot/Ice)..... ¥ 1,500

The traditional ingredients of a spiced tea blend usually include black tea mixed with strong spices, like cinnamon, cardamom, cloves, ginger.

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## Green Tea ( Hot)..... ¥ 1,100

High-quality Japanese refined green tea from Shizuoka Prefecture.

Shizuoka is known as a town which has an 800-year history of making high-quality gyokuro tea leaves.

## Yuzu Sencha ( Hot ) ..... ¥ 1,100

Yuzu adds a spike of tingling effervescence and fresh invigoration to the classic cup of sencha. The Japanese citrus fruit, similar to Meyer lemon, Experience the delightful combination of incredibly fresh yuzu aroma and premium sencha green tea. This blend contains no added flavorings or artificial ingredients

## Genmai Cha ( Hot )..... ¥ 1,100

Excellent quality of Brown Rice Tea from Kyoto Prefecture. A balanced mix of roasted rice and tea, genmaicha is well known for its deep taste. Using boiling water, enjoy the rice aroma and refreshing tea astringency of this brew.

## Hojicha ( Hot )..... ¥ 1,100

Our Hōjicha is made from tea leaves organically grown in the Shizuoka Prefecture. The leaves are then carefully roasted to create a fragrant and light-bodied flavor.

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## SOFT DRINKS

ST. Berry Coffee ( Hot /Ice)..... ¥ 1,000

By Barista Championship

Aomori Premium 100% Apple Juice ..... ¥ 1,400

The aromatic scent of the apples can be tasted in the beverage, with a lingering sweetness that stays in the mouth after it clears the throat.

Home Made Craft Cola( Ice ) ..... ¥ 1,550

It is a non-alcoholic product with a deep taste that is spicy but refreshing, with 10 kinds of spices and citrus and mint.

Mineral Water..... ¥ 220

Sparkling Water..... ¥ 220

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Amazake(Hot/Ice)..... ¥ 1,300

Our Amazake has no contain alcohol 100% non alcoholic  
and no added sugar.

Naturally sweet, 100% non-alcoholic fermented rice drink with no  
added sugar. Made with rice koji, it's gluten-free, gut-friendly, and  
rich in B vitamins, minerals, and fiber. Enjoy its unique thick texture  
and subtle rice flavor. Known for its health and beauty benefits.

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# Desserts

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## Home Made Cherry Blossom Cheesecake..... ¥ 1,500

A cheesecake made with carefully selected ,the richness of the milk allows each of the high-quality ingredients to express themselves and the provide a powerful and intense fresh brie cheese taste.

## Home Made Cheese Cake..... ¥ 1,500

A cheesecake made with carefully selected ,the richness of the milk allows each of the high-quality ingredients to express themselves and the provide a powerful and intense fresh brie cheese taste.

## Matcha(Hot/Ice) & Anmitsu Set..... ¥ 2,200

Traditional Japanese dessert made with sweet paste of mashed azuki red beans. The silkiness of the Anko red bean paste along with delicious red peas topped with brown sugar syrup.

## Matcha(Hot/Ice) & Wagashi Set..... ¥ 2,200

Wagashi is a work of art,carefully made using traditional techniques and natural ingredients. These confections are often inspired by seasonal motifs, reflecting the beauty of nature's transitions throughout the year.

## Matcha(Hot/Ice) & Warabi Mochi Set ..... ¥ 2,200

Warabi Mochi is a chilled, chewy, and jelly-like mochi made of bracken starch dusted with nutty roasted soy bean flour and drizzled with kuromitsu syrup this Japanese confection makes a beatiful and refreshing summertime.

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# The Award-Winning Gelato Series

The award-winning pastry chef Yosuke Otsuka, who has won numerous prizes, including first prize in the world competition for Western-style confectionery. A gelato that generously expresses his own view of the world. A collaboration with TOHAKU Chakan.

## Healthy Recipe

Yosuke Otsuka’s gelato is egg-free. The fruit flavours are milk-free and contain less sugar than most gelato and ice cream.

The healthy, clean-tasting gelato is popular with all generations, from children to the elderly.

Rich Milk Gelato. .... ¥ 1,400

The richness of the milk allows each of the high-quality ingredients to express themselves and the highest quality ingredients provide a powerful and intense taste.

Rich Matcha. .... ¥ 1,400

The richness of the milk allows each of the high-quality ingredients to express themselves and the highest quality Uji Matcha provide a powerful and intense taste.

Premium Strawberry Gelato..... ¥ 1,400

The richness of the milk & local strawberries allows each of the high-quality ingredients to express themselves and the provide a powerful and intense taste.

Organic Sashima Green Tea Gelato. .... ¥ 1,400

Deep, earthy richness with a smooth and creamy texture. high-quality ingredients to express themselves and the highest quality ingredients provide a powerful and intense taste.

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Follow us  
On Instagram .



*Limited Quantity*  
*Ichiro's Malt Whiskey Gelato Series*



*A Symphony of Flavor, Crafted to Perfection*

*Introducing a gelato experience that blends the artistry of award-winning pastry chef Yosuke Otsuka with the depth and complexity of Ichiro's Malt Whiskey. With accolades including first prize in the world competition for Western-style confectionery, Otsuka brings his vision to life through flavors that redefine indulgence.*

*This special collaboration with TOHAKU Chakan embodies craftsmanship, tradition, and innovation—merging the bold character of Ichiro's Malt Whiskey with the delicate balance of Otsuka's gelato mastery.*

*Milk-Free Fruit Flavors, ensuring a refreshing experience without dairy.*

*Less Sugar than conventional gelato or ice cream, making it a healthier choice.*

*Loved by all generations—from the curious connoisseur to the health-conscious dessert lover—this gelato is a celebration of flavor without compromise.*

*Savor the harmony of tradition and modern craftsmanship in every bite.*

**¥1,400**

All prices include tax and service.

This product contains alcohol. Please refrain from consuming it if you are pregnant, a child, or planning to drive.

# SUMMER SEASON FRUITS PLATTER



A Selection Of Fresh Seasonal Fruits  
from a Local Japanese Farmers  
Amazingly Sweet Juicy All the best  
qualities of fruit at its peak.  
4,800YEN

PLEASE INFORM US OF ANY FOOD ALLERGIES, DIETARY RESTRICTIONS, OR  
REQUESTS.

PLEASE NOTE THAT MENUS ARE SUBJECT TO MARKET CHANGE AND AVAILABILITY.



## Shaved ice creations by the TOHAKU CHAKAN

Drawing upon the culinary expertise and knowledge of ingredient selection cultivated over time, our master chef create shaved ice desserts with a meticulous focus on both ice and ingredients.

Each serving is carefully hand-shaved, We are committed to offering shaved ice experiences that surprise and delight. We invite you to savor this unique treat.

### Delicious shaved ice made using natural ice!

#### Kinako& Kuromitsu

Thoroughly roasted and finely ground kink x kuromitsu

With the deep bean flavour of Kinako and the adjusted sweetness that you can drink it even if it melts

#### Fuwa Fuwa Uji Kintoki

The 'Mukashi Natsukashi Uji Kinton' is based on the traditional shaved ice topping of matcha and red beans which is called matcha kintoki. 'Natsukashi' means nostalgic, a term that surely applies to this classic combination

#### Milky Shaved Ice Strawberries

Ichigo Milk Kakigori. It's made by drizzling sweetened condensed milk over finely shaved ice and topping it with fresh strawberries & home made strawberry puree.

2,300円

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# Snack&Sake Pairing Dishes

## K&K Inshore Sardine Cooked in Japanese Style... ¥ 1,000

Sardines are simmered in a sweet-salty sauce made with soy sauce, mirin, sake, and sugar until they become tender and glossy.

## K&K Smoke Mackerel..... ¥ 1,000

Smoked mackerel is a flavorful and nutritious fish that is often prepared using hot smoking techniques. It has a rich, oily texture and a deep smoky taste.

## K&K Japanese Snow Crab Pepper ..... ¥ 1,000

Japanese snow crab, or zuwai-gani, is a prized winter delicacy in Japan black pepper snow crab is a bold and flavorful variation that enhances the crab's natural umami with a spicy kick.

## Mixed nuts..... ¥ 1,000

A delicious blend of premium nuts, perfectly roasted for a satisfying crunch. The ideal snack to pair with your favorite drink.

## Dried Vegetable Chips ..... ¥ 1,200

Japanese dried vegetable chips are a delicious and healthy snack made from a variety of vegetables, often using traditional cooking methods to preserve their natural flavors and nutrients.

## K&K Sake-Steamed Japanese Red Snow Crab..... ¥ 2,300

Sake-steamed Japanese red snow crab is a luxurious seafood dish that highlights the natural sweetness of beni-zuwaigani (red snow crab) while infusing it with the delicate aroma of sake.

## Bean to Bar Chocolate..... ¥ 1,000

Bean-to-bar chocolate is a growing artisanal movement that focuses on crafting high-quality chocolate from carefully sourced cacao beans. from roasting the beans to refining the chocolate, ensuring unique flavors and textures.

Dark / Milk / White / Cinnamon Nibs / Matcha and Sencha/ Coffee

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## SAKE ( Japanese Traditional Alcohol )

We offer Aramasa, a series of highly sought-after sake not readily available in Japan.

Aramasa is brewed from rice cultivated without pesticides. This rice wine made by Akita's sake maker, whose name is also Aramasa, is crafted and aged in wooden barrels with a traditional brewing process of the Edo era. The products of Aramasa are entirely additive-free and can nourish the minds and bodies of those who taste their exquisite rice wine.

Enjoy a memorable Japanese tradition while marveling at the beauty of the garden.

The color "EARTH" joined the color series in 2021; it's the label that focuses on agriculture the most. Organic.

「EARTH」 Glass : ¥1,800 1 go (180cc) : ¥4,800 Bottle : ¥17,500

The color "EARTH" joined the color series in 2021; it's the label that focuses on agriculture the most.



It's produced with 100% bio Rikuu 132, the hybrid of Kamenoo and Aikoku, the major rice in the early 1900. It's iconic rice in Aramasa and contains explosive power in the hard grain.

It's a refreshingly fruity aroma, and the slight spiciness goes through your nose after swallowing.

「AMANEKO」 Like a White Wine

Glass : ¥1,200 1 go (180cc) : ¥3,250 Bottle : ¥11,200



In addition to the usual sake koji, it is brewed with shochu koji (white koji), which has a strong acidity. It is a clear expression of the experimental spirit of "Shinsei," and even after 12 years since it became a standard item, it still stands out from the crowd. Like "Colors" and "Yonotori," it is brewed in wooden vats, and its character has been strengthened in recent years.

As a spin-off, there is "Flax Cat Spark," an active muddy unpasteurized sake that undergoes secondary fermentation in the bottle.

Direct Pass is a limited edition version of **ARAMASA NO.6 X-TYPE** only bottled the best part. Experience the newest ARAMASA X-TYPE which promises you excellence ...

「No.6 X type Direct PATH」

Glass : ¥1,800 1 go (180cc) : ¥4,000 Bottle : ¥14,800

「No.6 R type Direct PATH」

Glass : ¥1,000 1 go (180cc) : ¥2,400 Bottle : ¥8,000



No.6 yeast in this 40% polished sake allows it to age for longer at temperatures of -5° C and lower, preserving its exquisitely crisp and fresh, acidic mouthfeel whilst allowing its rich palate of floral aromas and fruity notes to flourish. With a vibrant and bracing finish complementing the refreshingly smooth texture drawn from Japan's finest-grade Yamadanishiki rice, this X-type junmai daiginjo shows full-bodied, sake excellence can be savoured, even when served pleasantly chilled.

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## 貴醸酒 (KIJYOSYU)



### 「HINOTORI 陽乃鳥」

Glass : ¥1,400 1 go (180cc) : ¥3,200 Bottle : ¥10,500

This special Sake is Kijoshu "貴醸酒" meaning "Preciously brewed Sake". The reason is the Sake put in the fermentation process instead of water. That's why it's named "貴醸酒" and it's more expensive than general Sake. It's an aged and sweet specialty Sake. The condensed and rich aroma is like a ripe mango. It's also perfect for the hot Sake. The umami blooms in your mouth.

## 山本酒造 (YAMAMOTO Brewery)



### YAMAMOTO wooden vat preparation 「Ice Blue」

1 go (180cc) : ¥3,000 Bottle : ¥10,000

This special Sake is Top shelf sake from Yamamoto.

Enjoy flavours of white peach, pear, sugar plum, melon & quince.

Very subtle undertone of cedar from the tank it was brewed in.

The palate is fine grained, medium sweet yet tempered with crunchy acidity that make this a sake you will want to drink more and more. Amazing sake from Yamamoto san.

This sake has been pasteurized one time (not 2 times) and should be stored refrigerated to prevent spoilage.



### YAMAMOTO 「Do Kara」

1 go (180cc) : ¥1,400 Bottle : ¥5,400

The nose is subtle lemon, wet stone and bergamot flowers.

Made with Yamamoto yeast and Fukuhibiki rice the palate is clean & refreshing with a chalky almost limestone finish.

As with all Yamamoto sake there is a slight spritz on the palate.

A fine example of modern fresh dry sake by cult brewer Tomofumi Yamamoto.



### YAMAMOTO 「Pure Black」

1 go (180cc) : ¥1,700 Bottle : ¥7,200

Made with Akita yeast in a small batch of 800kg of rice, this sake delivers a soft aroma smooth texture and balanced acidity with umami and subtle sweetness.

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## 利き酒



### Sake and Whisky tasting



#### ARAMASA

Sake Tasting (Japanese Traditional Alcohol)

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¥ 3,900

1. EARTH
2. AMANEKO "Flax cat"
3. HINOTORI (KIJYOSYU)



#### Ichiro' s Malt (World Whiskies AWARDS) Japanese Craft Whisky Tasting

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¥ 3,000

1. Double Distilleries (single)
2. Mizunara Wood Reserve (single)
3. Wine Wood Reserve (single)

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## Alcohol



### < Ichiro's Malt CHICHIBU DISTILLERY >

Japanese Craft Whisky World Whiskies AWARDS  
There is a small mill, a mash tun, wash backs made with Japanese oak(Mizunara) and a pair of small copper pot stills, manufactured by Forsyths of Rothes, in Scotland. Casks are matured in a onsite warehouses and it employs several different casks such as barrels, sherry butt, hogsheads and so on. Products are bottled with Non-chill filtered and non-colored to make a good use of the flavor from the environment of Chichibu.



#### Limited Edition Tohaku Chikan Original Blended Whiskey By Ichiro's Malt

▸water ▸soda ▸straight ▸on the rocks

Single: ¥ 1,100

Double: ¥ 2,000

A blended whisky crafted with unparalleled luxury, incorporating a full spectrum of original malt liquor. Matured in Japanese oak casks, meticulously produced at Ichiro's Malt's dedicated cask factory, this whisky is truly one of a kind.



#### Ichiro's Malt Double Distilleries

▸water ▸soda ▸straight ▸on the rocks

Single: ¥ 1,200

We recommend on the rocks

Double: ¥ 2,200



#### Ichiro's Malt & Grain White Label

▸water ▸soda ▸straight ▸on the rocks

Single: ¥ 1,000

Double: ¥ 1,800



Daichi no Ume is an organic plum wine made by CHOYA

#### Organic Japanese Traditional Plum Liqueur CHOYA's "Daichi no Ume"

▸water ▸soda ▸Hot water ▸straight ▸on the rocks    ¥ 880



#### COEDO Beer -Kyara-

Japanese Craft Beer

¥ 990

"Aromatic hop aroma reminiscent of white grapes and tropical fruits, bitter, full-bodied, drinkable."

This beer is a deep reddish yellow-brown, Kyara-colored beer. Aromatic hop aroma reminiscent of white grapes and spicy citrus, along with a bright, clean bitterness that spreads on the palate.

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Follow us on  
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*Limited Quantity*



## *Ichiro's Malt Whiskey Bonbon Chocolate*

*Ichiro's Malt Whiskey Bonbon Chocolate*

*A Fusion of Artistry and Flavor by Award-Winning Chef Yosuke Otsuka*

*From the visionary behind the Award-Winning Gelato Series,*

*world-renowned pastry chef Yosuke Otsuka,*

*comes a limited edition bonbon chocolate collection crafted*

*exclusively for TOHAKU Chakan.*

*A masterpiece of flavor and texture,*

*each bonbon is a tribute to the delicate balance between tradition and innovation.*

*An Unforgettable Chocolate Experience*

*Indulge in a symphony of sensations,*

*where rich hazelnut praline ganache meets a vibrant sauce that locks*

*in fresh acidity, creating the perfect contrast.*

*Layers of praline offer intriguing textures, providing depth*

*and complexity in every bite.*

*At the heart of this extraordinary creation lies the*

*Ichiro's Malt Caramel (tea)—a luscious caramel sauce*

*inspired by the refined character of Ichiro's Malt Whiskey,*

*delivering an unforgettable finish that lingers on the palate.*

*More than just chocolates, this exclusive series is a sensory journey, meticulously*

*designed for the most*

*discerning connoisseurs.*

¥3,300

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This product contains alcohol. Please refrain from consuming it if you are pregnant, a child, or planning to drive.