



TOHAKU
茶館



Follow us on Instagram
and receive a small
gift!

Meal MENU

We carefully select our ingredients and
incorporate seasonal vegetables into our meals.

Meal



Seasonal Obanzai Set

¥3,000

◆Seasonal side dishes ◆Steamed rice ◆Miso soup
◆Japanese pickles ◆Seasonal Japanese Sweet

A selection of seasonal Japanese home-style dishes prepared with plenty of fresh vegetables and a delicate dashi-based flavor. A satisfying set that highlights the natural depth and warmth of each ingredient.

Onigiri Set

¥2,000

◆Inari sushi ◆Miso soup ◆Seasonal Japanese Sweet

Please choose two toppings from the selection below.

Simmered kombu (kelp) • Miso-glazed eggplant •
Pickled plum (umeboshi) • Grilled salmon • Tuna mayo •
Seasoned ground chicken (tori soboro)

Udon with Satsuma-age Tempura Set

¥2,200

◆Inari sushi ◆A small side ◆Seasonal Japanese Sweet

A comforting bowl of udon in fragrant bonito broth, topped with our flavorful deep-fried satsuma-age fish cake. Finished with scallions and greens for a balanced, satisfying taste.



**A ¥300 discount applies to any additional drink order,
excluding sake and whisky.**

- 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.





TOHAKU
茶 器

MENU



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Enjoy an immersed Experience of Japanese culture!

Wagashi & Sweets



Matcha(Hot/Ice) & Wagashi Set ¥2,000

You can choose your matcha served either iced or hot.

This set includes a seasonal Japanese confection, freshly made to reflect traditional flavors.

Our organic matcha is steamed and dried at peak freshness.
Stone-milled slowly from tender leaves only, for a smooth, high-quality cup.
We also offer it for purchase as a souvenir.



Wagashi (single item) ¥1,000



Home Made Cheese Cake ¥1,200

Crafted with carefully selected ingredients, this rich, creamy cheesecake highlights the natural flavor of milk as fresh Brie unfolds gently, with a long, satisfying finish.



Sweet Azuki Red Bean Soup (Ozenzai) ¥1,200

Chewy shiratama dumplings, tender chestnut, and crisp monaka come together in a warm bowl of azuki red bean soup. Finished with a hint of fragrant yuzu zest, and served with salted kombu on the side to refresh the palate and balance the sweetness.

**Cheesecake or Ozenzai + drink:
¥300 off the drink
(excluding sake and whisky)**

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Drinks MENU

We carefully select ingredients from across Japan to create our dishes.

Tea



Organic Tsuyuhikari Matcha (Hot / Ice)
¥1,200



Organic Matcha Latte (Hot / Ice) ¥1,200
Indulge in the authentic taste of our Matcha Latte, made from premium organic green tea leaves from Shizuoka .



Double Roasted Hojicha Latte (Hot / Ice)
¥1,200
Roasted green yea powder, contains less caffeine than regular matcha.



Green Tea (Hot) ¥1,000

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) ¥1,000

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) ¥1,000

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.

Fresh Green Tea Gyokuro (Ice) ¥1,200

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.

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Cafe



Apple Ginger Milk (Hot) ¥1,400

A soothing blend of gentle apple sweetness and warm ginger aroma. This comforting drink warms both body and soul — the perfect choice for a chilly day.



Limeade (Hot / Still / Sparkling) ¥1,200

A refreshing homemade limeade with a bright citrus aroma and a perfectly balanced sweet-tart flavor. The ideal drink for a fresh, uplifting moment.



【Japanese Tea x Spices】

Enjoy a new harmony of Japanese tea and spices.

Sencha x Cardamom (Hot) ¥1,100

Hojicha x Cinnamon (Hot) ¥1,100

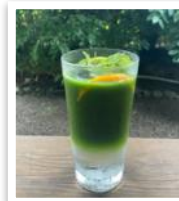
A hot-water refill is not recommended, as the spices may become bitter.



Yuzu Ume (Hot / Sparkling)

¥1,200

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.



Matcha Soda (Ice)

¥1,200

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.

Aomori Premium 100% Apple Juice

¥700

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.

ST. Berry Coffee (Hot /Ice)

¥1,000

By Barista Championship



Amazake(Hot/Ice) ¥1,200

Amazake is a naturally sweet, 100% non-alcoholic rice drink made with rice koji. Gluten-free and rich in nutrients, it's gentle on the body and loved for its smooth texture and subtle rice flavor.

Mineral Water ¥440

Sparkling Water ¥440

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Limited Time Menu

Japanese Tea & Strawberry Parfait

¥1750

Berry Tuile

Genmaicha Cookie

Sencha Cream

Milk Granita

Milk Gelato

Kinako Crumble

Cranberry Jelly

A ¥300 discount applies to additional drink orders,
excluding sake and whisky.



雨の日限定みたらし団子セット Rainy Day Special Mitarashi Dango set

お足元悪い中ご来店ありがとうございます。
ささやかではございますが雨の日限定のおもてなしでございます。

Thank you for visiting us despite the poor weather.
Please enjoy this small, rainy-day special hospitality .

¥1400 (税込み)



お選びのお茶

- 煎茶
- 玄米茶
- ほうじ茶
- お抹茶 (+¥200)

Tea Selection

- Sencha
(Green Tea)
- Genmaicha
(Brown Rice Tea)
- Hojicha
(Roasted Green Tea)
- Matcha (+¥200)

追加トッピング

- 団子 (1つ¥50)
- 柚皮 (¥80)

Additional Toppings

- Dango (Rice Dumpling)
(¥50each)
- Yuzu
(¥80)



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.

SAKE (Japanese Traditional Alcohol)



【 EARTH 】

Glass : ¥1,800 / 1 go (180cc) : ¥4,800

Bottle : ¥17,500

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.

【 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.



【 No.6 X type DIRECT PATH 】

Glass : ¥1,800 1 go (180cc) : ¥4,000

Bottle : ¥14,800

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.

【 No.6 R type Direct Path 】

Glass : ¥1,000

1 go (180cc) : ¥2,400

Bottle : ¥8,000



【Sake Tasting ARAMASA Japanese Traditional Alcohol 】

Bottle : ¥3,900

- EARTH
- AMANEKO "Flax cat"
- HINOTORI (KIYOSYU)

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Alcohol MENU

SAKE



【 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.



Whiskey



【 Ichiro's Malt CHICHIBU DISTILLERY 】 (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 Forsyth's 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 Chakan
Original Blended Whiskey** By Ichiro's Malt
Single: ¥1,100 Double: ¥2,000

Ichiro's Malt Double Distilleries
Single: ¥1,200 Double: ¥2,200

Ichiro's Malt & Grain White Label
Single: ¥1,000 Double: ¥1,800

Please select your preferred drinking method
▸ water ▸ soda ▸ straight ▸ on the rocks



**Ichiro's Malt
Japanese Craft Whisky
Tasting**
¥3,000

- Double Distilleries (single)
- Mizunara Wood Reserve (single)
- Wine Wood Reserve (single)

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Alcohol MENU

Alcohol



Today's Beer (Bottle)

¥ 1,000

We've curated a selection of high-quality Japanese beer for you. Carefully crafted from aroma to finish, each pour offers a smooth sip and a lingering, satisfying aftertaste—please enjoy it as today's special.



Organic Japanese Traditional Plum Liqueur "Daichi no Ume"

¥ 880

Please select your preferred drinking method
▷water ▷soda ▷straight ▷on the rocks



SAMURAI ROCK

¥ 1,500

Macha-flavored cocktail.
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.



Grasshopper-Like Matcha

¥ 1,600 (税込)

Macha-flavored cocktail.

Today's Cocktail

¥ 1,000

Ask a staff member



Snacks

We have some snacks for drinking.



Appetizer (1) Miso-glazed konnyaku

¥ 700

Appetizer (2) Tatami iwashi (Pressed dried sardines)

¥ 800

Appetizer (3) Aburi Unagi (Seared eel)

¥ 900

Snack items may change without notice.
Please ask our staff for today's selection.



Bean to Bar Chocolate and Nuts

¥ 1,200

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.

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Carefully curated souvenirs selected from all across Japan.



Dogu Wasanbon (9 pieces)

¥ 1,400

A popular collaboration between Kanshundo of Kyoto and TOHAKU CHAKAN, this premium wasanbon confection is shaped after the “Shakōki Dogū,” a famous clay figurine housed in the Tokyo National Museum. It is a delightful gift and a charming souvenir for any occasion.

Organic Matcha Grown at the Foot of Mt. Fuji

Okumidori – 20g ¥2,850

A premium matcha known for its mellow richness and refined sweetness, offering a deep and elegant flavor.

Tsuyuhikari – 20g ¥2,650

This matcha features a refreshing aroma and a clean, crisp taste, perfect for those who prefer a lighter, brighter profile.

Yabukita – 20g ¥2,350

One of Japan’s most classic matcha cultivars, offering a well-balanced flavor with a familiar, traditional character.

Please visit our gift corner for more carefully curated souvenirs.

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