



TOHAKU  
茶館



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 hope you enjoy a wonderful time with our carefully prepared authentic Japanese cuisine.

In Japan, there are traditional phrases to express appreciation for food: “itadakimasu” before a meal and “gochisosama” after. These are often translated as “I humbly receive” and “Thank you for the meal.”

Through this dining experience, we hope you will feel the spirit and origins of Japanese food culture, which values gratitude for nature’s blessings and respect for those who prepare each meal with care.

We hope TOHAKU CHAKAN will be one of the places where you can experience Japanese culture and share it with your friends and family.

Five tea houses are located within a quiet yet authentic Japanese garden inside the Tokyo National Museum grounds. One of them is Okyokan, built in 1742.

Usually closed to the public, Okyokan is now open as the café TOHAKU CHAKAN from July 14, 2023, to January 28, 2024.

TOHAKU CHAKAN was created in the hope that travelers can experience authentic Japanese culture at the Tokyo National Museum, serving as a gateway to further exploration throughout Japan.



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# MENU

## Meal



Instagram  
フォローで小菓子  
プレゼント

### Commemorative Menu for the Special Exhibition “One Million Koku: The Kaga Maeda Clan”



Kaga Gozen  
Traditional Kaga Set Meal

¥3,900

- Seasonal side dishes •Steamed rice •Miso soup
- Seasonal Japanese Sweet

Enjoy a colorful assortment of dishes made with ingredients from the Kaga region, inspired by the special exhibition “One Million Koku: The Kaga Maeda Clan.”



Hyakumangoku Curry  
Served with Seasonal Dessert

¥2,900

Rich curry based on sweet shrimp from Ishikawa, topped with lightly grilled shrimp seasoned with traditional ishiri fish sauce.

Canola blossoms and Kaga lotus root add color and texture inspired by Noto’s coastal flavors.



Seasonal Mountain Vegetable Soba Set  
with Inari Sushi, Side Dish & Dessert

¥2,000

Soba noodles in refined bonito broth, topped with mountain vegetables and gently sweet seasoned tofu. Served with inari sushi, a small side dish, and dessert for a satisfying and well-balanced traditional set meal.



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.





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



Matcha Soufflé Roll Cake

¥1,500

Light and fluffy roll cake made with fragrant matcha, served with fresh cream, sweet red bean paste, and seasonal fruits. Enjoy the delicate harmony of Japanese and Western flavors in one elegant dessert.



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.

Roll Cake or Ozenzai + drink:  
¥300 off the drink  
(excluding sake and whisky)

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# Limited Seasonal Menu



Commemorative Sweet for the Special Exhibition  
“One Million Koku: The Kaga Maeda Clan”  
Homemade Mizu-Yokan & Japanese Tea Set

¥1,200

Homemade mizu-yokan shaped with the Maeda family crest, Kaga Umebachi. Smooth texture and refined sweetness, served with fragrant Japanese tea.

Please choose your preferred tea:

- Sencha
- Genmaicha
- Hojicha



Matcha Sweet Dumplings from Hoshinomura,  
Yame with Chilled Gyokuro Green Tea

¥1,980

Freshly made chewy dumplings topped with rich matcha sweet bean paste from Hoshinomura, Yame. Paired with chilled gyokuro, whose clear and refined flavor gently enhances the sweetness, creating an elegant and memorable tea experience.



TOHAKU  
茶店



Follow us on Instagram  
and receive a small  
gift!

## Drinks MENU

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

### Tea



#### Organic Tsuyuhikari Matcha (Hot / Ice)

¥1,200

Prepared with organically grown 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.



#### 【Japanese Tea × Spices】

Enjoy a new harmony of Japanese tea and spices.

#### Sencha × Cardamom (Hot)

¥1,100

#### Hojicha × Cinnamon (Hot)

¥1,100

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

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## Cafe



### 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 tea powder, contains less caffeine than regular matcha.



### Matcha Soda ( Ice )

¥1,200



### Hojicha Soda ( Ice )

¥1,200



### Kyoto Tanba Plum Soda (Ice)

¥1,400



### Craft Yuzu Soda (Ice)

¥1,400



### Hojicha Chai Latte ( Ice )

¥1,400



### Sparkling Lemonade ( Ice )

¥1,200

### 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 Blend Hand-Drip Coffee ( Hot /Ice )

¥1,000

Supervised by a Barista Champion.  
Each cup is carefully prepared by hand-drip.



### 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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# Spring Fruit Platter



A delightful assortment of seasonal spring fruits,  
carefully selected from farms across Japan.  
Enjoy the fresh flavors of the season in one plate.

¥4,800

- Please inform our staff if you have any food allergies.
- Menu items may change without prior notice due to ingredient availability.
- Photos are for illustrative purposes only. Actual presentation and contents may vary.

# Cookie



Limited  
Quantity

## TOHAKU CHAKAN Original Cookies

We collaborated with a world-champion  
pastry chef to create these cookies with  
a subtle sweetness.

You will find the traditional refined sugar  
cookies shaped in “Dogū” statue inside  
the cookie tin.

*3,180yen* (tax included)



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 muddly unpasteurized sake that undergoes secondary fermentation in the bottle.

**【 HINOTORI Nakadori Taruzake 】**

Glass : ¥1,700 / 1 go (180cc) : ¥4,000  
Bottle : ¥15,000

Hinotori is a kijoshu, a traditional style of sake inspired by a brewing method described in the Engishiki, a Heian-period text preserved at the Tokyo National Museum. Kijoshu is made by replacing part of the brewing water with sake, creating a rich sweetness and full-bodied character. Among the Aramasa lineup, Hinotori is the sweetest and most full-bodied expression. The name "Hinotori," meaning phoenix, symbolizes a wish for this sake to be reborn in the modern age like the legendary immortal bird.



**【No.6 X type Nakadori Taruzake】**

Glass : ¥2,000 / 1 go (180cc) : ¥5,200  
Bottle : ¥19,000

Our most exclusive offering is No.6, prepared using carefully selected barrel-aged portions. During sake pressing, we reserve only the finest, most refined liquid, which is then stored in cedar barrels.

The "No.6" X-Type (X-Type) represents the flagship model, meaning "eXcellent" - a luxury edition crafted from highly polished rice. This results in an exceptionally refined finish that vividly showcases the No.6 yeast's distinctive combination of purity and powerful presence.

The fruity aromas are fresh and vibrant, with a perfectly balanced acidity that creates an exceptionally delightful drinking experience.

**【No.6 R type Nakadori Taruzake】**

Glass : ¥1,400  
1 go (180cc) : ¥3,600  
Bottle : ¥13,000

Enjoy the finest expression of this rare "Nakadori Taruzake."



**【Sake Tasting ARAMASA Japanese Traditional Alcohol】**

3 Types of Sake – 3 Glass Tasting Set : ¥4,200

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

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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 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 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 Glass Tasting Set  
¥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.



Ichiro's Malt Nikolashka  
¥1,100 (税込)

Nikolashka is a cocktail that originated in Hamburg, Germany.  
Place lemon and sugar in your mouth first, then sip the whisky to create a refreshing flavor similar to a whisky sour.



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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# 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)