TOHAKU
茶匠

# Welcome to TOHAKU CHAKAN
# Experience the spirit of Japanese culture.

Thank you for visiting TOHAKU CHAKAN. We are grateful to have you here and hope you enjoy a wonderful moment with our carefully prepared Japanese cuisine and tea.

In Japan, there are traditional phrases used 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 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 a place where you can experience Japanese culture and share that experience with your friends and family.

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

Usually closed to the public, Okyokan is now open as TOHAKU CHAKAN, a café created in the hope that visitors can experience Japanese culture at the Tokyo National Museum and discover more of Japan through this special setting.

期間限定

Limited Time Only

# 錦玉羹とお抹茶のセット

Crystal Jelly Confection & Matcha Set

2,200円(税込)

¥2,200 (tax included)

現在、東京国立博物館の本館3室にて展示中の
「国宝　太刀　三日月宗近」をイメージした
錦玉羹をご用意いたしました。

「三日月宗近」という名前は、この刀剣が
平安時代の山城国（現在の京都）で活躍した刀工、
三条宗近が作刀したものであり、この刀剣に
“打除け”という三日月に見える刃文がある
事から付きました。

芋羊羹を、竹炭とゼリーで閉じ込めた一品です。
日本刀をかたどった和菓子ナイフとともに、
お抹茶と合わせてお楽しみください。

鑑賞の思い出に、ぜひどうぞ。

*We have created a Crystal Jelly Confection inspired by the “National Treasure: Tachi by Crescent-Moon Munechika,” which is currently on display in Room 3 of the Japanese Gallery at the Tokyo National Museum.*

*This blade was created about 1,000 years ago, when the shape of the Japanese sword evolved from the straight to the curved blade. Its maker, the Kyoto swordsmith Munechika, hardened the steel in a way that produced tiny crescent-moon shapes along the cutting edge. This unique pattern inspired the blade’s name, “Crescent-Moon Munechika.”*

*This dessert features sweet potato yōkan encased in bamboo charcoal and lemon jelly, Please enjoy it with matcha tea, along with the traditional Japanese sweets knife shaped like a katana.*

*A memorable accompaniment to your museum visit.*

TOHAKU
茶寮

# MENU

## Meal

Follow us on
Instagram
for a small sweet gift.

**A thoughtfully prepared meal featuring quality ingredients and seasonal vegetables.**

### Ikkyu Set Meal

**— Served with Matcha and Today's Wagashi —**

¥3,900

• Daily Obanzai Selection • Today's Miso Soup
• Rice • Matcha • Today's Wagashi

Created for the Daitokuji exhibition, this meal honors Ikkyu Sojun, the Zen monk who helped restore the temple. Inspired by his unconventional spirit, our chef presents a colorful daily selection of Kyoto-style small dishes featuring fish, meat and fresh ingredients, carefully prepared to highlight the savory depth of dashi.
Finish with matcha and today's traditional Japanese sweet from Kanshundo, Kyoto. In our historic tea house, reflect on the exhibition and savor a quiet moment as autumn unfolds around you.

### Mushroom & Wild Mountain Vegetable Soba

¥1,800

• Served with Rice & Japanese Pickles

Soba noodles in a savory bonito broth, generously topped with mushrooms, wild mountain vegetables and delicate yuba (tofu skin).
Enjoy the earthy mushroom flavors and silky yuba in this comforting autumn bowl, served with rice.

- Save ¥200 when ordering without rice.

- A vegan version with kombu (kelp) and shiitake mushroom broth is available. Please ask our staff when ordering.

**Set Drink Discount**
**Order any menu item on this page with a drink and receive ¥300 off your drink.**
**Excludes 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

# 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

**Cheesecake**

¥1,500

A rich, creamy cheesecake with the full flavor of fresh Brie lingering on the palate.
Decorated with our original dogu (ancient Japanese clay figurine) design in powdered sugar, and served with a small helping of seasonal fruit.

**Zenzai — Sweet Red Bean Soup**

¥1,400

A sweet red bean soup with chewy shiratama rice dumplings, tender chestnuts and a fragrant, toasted monaka wafer. Served with salted kelp on the side for a savory contrast that balances the sweetness.

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

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# Seasonal Specials

## Black Sesame Pudding

¥1,400

Silky-smooth pudding with the rich, nutty flavor
of black sesame, topped with mellow fresh cream.
A gentle harmony of Japanese and Western flavors,
served with delicately piped sweet potato paste
for a touch of autumn.
Take your time and savor the distinctive flavors
of black sesame and sweet potato.

## Miyabi — Layers of Autumn Matcha & Sweet Potato Mont Blanc

¥2.800

A delicate Mont Blanc of sweet bean paste infused with aromatic Yame matcha from Fukuoka. Inside lies naturally sweet mashed sweet potato, with tender pieces for texture. Served with chestnuts prepared in two styles:
simmered in syrup with their inner skins intact,
and peeled, then candied to a glossy finish.
An elegant taste of autumn, bringing together
matcha's rich, pleasantly bitter notes and
the mellow sweetness of the season's harvest.

## Whole Ripe Persimmon Brûlée & Rich Hojicha Chocolate Cake

¥1,980

A whole, meltingly ripe seasonal persimmon, brûléed
to create a crisp caramel crust. Its bittersweet crunch
contrasts beautifully with the fruit's luscious sweetness.
Alongside, a moist, rich chocolate cake captures
the deep, roasted aroma of hojicha (Japanese roasted tea).
Finished with caramelized walnuts for a delicate crunch
and an extra layer of toasty flavor, this indulgent
dessert plate leaves a lingering taste of autumn.

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# Drinks MENU

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

## Tea

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

Prepared with organically grown matcha.

### 【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.

### 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 gyokurou 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 (Hot / 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 gyokurou tea leaves.

### Today's Sweet ¥400
Please ask our staff about today's selection.
Enjoy with a cup of fragrant tea.

・Photo shows an example.

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# Drinks MENU

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

## Drink

### 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.

### Iced Matcha Soda
¥1,200

### Hot Apple & Ginger Milk
¥1,400

### Roasted Green Tea Chai Latte (Hot / Ice )
¥1,400

### Hot Honey Lemonade
¥1,200

### Yuzu & Ume Plum Cola
¥1,400

### Today's Mocktail (Non-Alcoholic · Iced)
¥1,000
Ask a staff member

### 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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# 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 muddy 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 Craft Draft Beer
¥1,000

Enjoy today's carefully selected Japanese craft draft beer. Freshly poured from the tap, it offers a smooth sip, rich aroma, and a satisfying finish.

### 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

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
¥1,200

Ask a staff member

## Snacks

**We have some snacks for drinking.**

### Appetizer (1) Miso-glazed konnyaku
¥700

### Appetizer (2) Aburi Unagi (Seared eel)
¥900

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

### Today's Onigiri (2 Rice Balls)
¥800
Fillings change daily.
Please ask our staff about today's selection.

### Mixed Nuts ¥800

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# Curated Souvenirs

Follow us on Instagram
for a small sweet gift.

## 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 ¥2,800**
*A premium matcha known for its mellow richness and refined sweetness,*
*offering a deep and elegant flavor.*

**Tsuyuhikari – 20g ¥2,400**
*This matcha features a refreshing aroma and a clean, crisp taste,*
*perfect for those who prefer a lighter, brighter profile.*

**Yabukita – 20g ¥1,800**
*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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