

Café CHAYU SEIKA

Sencha

Sono no Tsukasa

Sencha with the aroma and deliciousness

Seika

Sencha with richness and deliciousness, and easy to drink with refreshing taste

Chiyomusubi

Sencha with aromatic and sweetness, and deliciousness of refreshing taste

Shiun

Green tea which has deliciousness and sweetness, and with the aroma of typical Sencha.

Shirocha

Phantom green tea in Yame, and Sencha but with sweetness of like Gyokuro

Kabuse-cha

Yame Kabuse-cha

Premium

Kabuse-cha in Hoshino with deliciousness and sweetness

Gyokuro

Tenshinmi

Gyokuro with sweetness, deliciousness and richness

Yame Dento Hon-Gyokuro (Traditional Original Gyokuro)

Premium

Gyokuro grown using a time-honored Gyokuro manufacturing method. Really tasty.

Matcha

Seido

Matcha from Yame Hoshino, which can be enjoyed even excellently dark tea

Hohjicha

Yae Gyokuro Hohjicha

Hohjicha made of Yame Gyokuro with roasted flavor and low caffeine content

Tea Variety

Yutakamidori

Aromatic and richness are the feature of this variety

Asatsuyu

Fine color of water is the feature of this tea and has deliciousness

Okumidori

Sweetness and richness are the feature of this variety

Tsuyuhikari

Sweetness and deliciousness are the feature of this variety, as well as richness

※ All prices shown are the set price.

※ Please choose your favorite teacakes served with tea from the menu on the back.

Teacakes

The matcha used in our teacake is Yame Hoshino Matcha, which is carefully selected by “the long-established Mitsuyasu Seikaen Chaho”. This matcha can be drunk as Ousu (thin tea). These teacakes were born from the idea of eating tea and are our original products created in collaboration of local young pastry chefs who agreed with this idea.

【Matcha Nama-Chocolate】 (Japanese Ganache)

A product we definitely wanted to make with our matcha. Richly used Yame Hoshino Matcha and will makes you feel like eating green tea.

【Matcha Financier】

Matcha Financier with a strong taste of Yame Hoshino Matcha. Maximized matcha flavor and aroma by sprinkling Tencha (the tea that matcha is made of) on financier.

【Matcha Dacquoise】

Matcha dacquoise with richly used Yame Hoshino Matcha. Contained Dainagon azuki (specific variety of large red beans) and best combination with matcha cream.

【Monaka (Tsubu Ann)】

(Wafer cake filled with coarse sweet red bean paste)

Wrapped less sweetness red beans with crispy Monaka. Enjoy the exquisite balance of Monaka and sweet red beans.

【Tamba Kuromame 13 g】

(Large black soybeans from Tamba region)

Moderately sweet black soybeans cooked in Wasanbon (Japanese sweetened sugar).
Soft and easy to eat.

【Imokkoron (Sweet potato glaze) 4 grains】

Sweet potato glaze used finest quality “Beni Haruka” (a variety of sweet potato). “Beni Haruka” has a higher sugar content than normal sweet potato and is called “honey potato”. Enjoy soft and moist food texture.

【Cha no Shizuku】 Summer only

Teacake from Japanese-style confectionary store, “Togetsu” who has been using our tea for many years. Used our Gyokuro. Cold and shaking like a jelly with a strong flavor of gyokuro using Warabi-mochi (bracken-starch dumpling).

※ Please choose your favorite 2 teacakes served with tea from the above.

Matcha Nama-Chocolate

“Chakai” Super concentrated Yame Matcha gâteau chocolat
(Baked chocolate cake)