

Teas

お茶

	12oz	Pot
SENCHA . green tea	3.00	5.00
HOJICHA . roasted tea	3.00	5.00
GENMAICHA . brown rice tea	3.00	5.00
MUGICHA . cold barley tea seasonal	3.25	
MATCHA LATTE . 100% organic	4.50	
HOJICHA LATTE	4.50	
CHAI LATTE . seasonal	4.50	
BLACK TEA . 100% organic	3.00	5.00
ROOIBOS TEA . 100% organic	3.00	5.00
MINT TEA . 100% organic	3.00	5.00
MATCHA . finely-milled green tea		5.00
MATCHA SET . finely-milled green tea		
SERVED WITH OMANJU		8.00
tea ceremony-style with japanese sweet		

Coffee from EXTRACTO

コーヒー

DRIP	3.00	12oz
ESPRESSO	3.25	2oz
MACCHIATO	3.75	6oz
CAPPUCCINO	4.25	8oz
LATTE	4.50	12oz
MOCHA	5.00	12oz
AMERICANO	3.25	12oz
ICE COFFEE . cold brew seasonal	4.50	
HOT CHOCOLATE	4.00	
CAFE AU LAIT	4.50	
add whipped cream or milk alternative	0.50	
AFFOGATO . espresso with ice cream	6.00	
CON PANNA . espresso with	3.25	
whipped cream		

.....Pastries + Sweets.....

おやつ

COOKIE	3.00
TART	4.00
MATCHA BROWNIE . with walnuts	4.00
HOJICHA BROWNIE . with hazelnuts	4.00
CHIKARA CAKE . gluten free	4.50
JAPANESE CONFECTION	4.00
SOFT SERVE . matcha or hojicha	4.00
each topping:	1.00
azuki crumble matcha brownie hojicha brownie	
MATCHA PARFAIT	10.00
HOJICHA PARFAIT	10.00
ZENZAI . sweet azuki bean soup with mochi	8.00
POPCORN . wasabi flavor	5.00

.....Sandwiches.....

サンドイッチ

MINI BAGUETTE	8.00
prosciutto, brie, pear, honey glazed walnuts	
olives for vegetarians	
HAM & EGG	12.00
ham, egg salad, tomato, cucumber	
TOFU & EGG . vegetarian	13.00
organic tofu, egg salad, tomato, cucumber	
BAGEL	
cream cheese	4.00
cream cheese, tomato, onion, capers	7.50
cream cheese, salmon, tomato, onion, capers	10.50

Other Drinks

その他の飲み物

SPRING WATER	1.50
BUBBLE WATER	3.50
SODA, RAMUNE	3.50
YUZU DRINK	4.50

Japanese Specialties

和食

ONIGIRI . rice ball wrapped in seaweed	5.50
choose one filling:	
[salmon salmon mayo ume pickles	
teriyaki chicken pickled tea leaves	
teriyaki shiitake seaweed mushroom]	
served with: edamame or	
japanese style homemade napa cabbage	
MISO SOUP	5.50
MISO SOUP WITH RICE	10.00
WASABI CHAZUKE	10.00
wasabi flavored tea soup over rice with one topping	
OTSUMAMI . assorted appetizers	single 5.00
	three 12.00
cucumber with miso dip edamame	
japanese style homemade napa cabbage	

// our rice is a highly nutritious blend of brown rice, quinoa, millet, Bhutanese red rice, & black rice. gluten free //

Alcoholic Beverages

アルコール

JAPANESE BEER	5.00	& up
PREMIUM HOT SAKE	6.00	5oz
PREMIUM CHILLED SAKE	7.00	5oz
WINE . red	6.00	
WINE . white	8.00	
UMESHU . plum wine on the rocks	6.00	4oz

// we are committed to providing you with fresh, great-tasting food you can trust that is made from the highest quality ingredients. we strive to use select organic and all-natural ingredients. our menu contains 0 grams of trans fat //

Behind the Museum Café