

# Umami Café



## TEA & SWEET PAIRING

Matcha tea & Dorayaki \$11

Two pancakes filled with sweet red bean paste

*Contains: dairy, egg, wheat*

Genmaicha tea and Baked Manju \$11

Baked pastry filled with sweet white bean paste

*Contains: wheat, soy, egg*

Hojicha tea and Chikara Cake \$12

Hearty fruit and nut cake

*Contains: tree nuts, egg, dairy*

Sencha tea and Castella Cake \$11

Honeyed sponge cake popular in the Nagasaki region

*Contains: egg, wheat*

Matcha tea & Chocolate Mochi \$10

Ice Cream

*Contains: egg, dairy*

## LIGHT FARE

Miso Soup \$6

*Add rice* \$3

*Contains: soy*

Ochazuke \$13

*Shiitake Mushroom or Chicken Teriyaki*

Green tea poured over rice, sesame, wasabi, nori

*Contains: soy, dairy, wheat, fish, sesame*

Daifuku Mochi \$5

Tender mochi filled with sweet red bean

*Contains: dairy*

Flight of 3 Mochi Ice Cream \$9

*Chocolate, Green Tea, Mango*

*Contains: egg, dairy*

Kimino Sparkling Sodas \$5

*Ringo, Yuzu, Ume*

# TEAS

## Organic Sencha

\$6

This tea has a refreshing taste as well as a pleasant fragrance of young spring leaves.



## Organic Genmaicha

\$6

Genmaicha is green tea mixed with roasted brown rice and matcha (green tea powder). The roasted brown rice gives a unique, almost nutty or smoky flavor to the tea.



## Organic Hojicha

\$6

Roasted at a high temperature, this tea gives off a very pleasant fragrance and produces a gentle sensation.



## Organic Mecha

\$6

This organic tea contains green tea powder made of new leaf buds. It has a deep green color and a strong, yet rounded flavor.



## Matcha - Ceremonial

\$6

This matcha is ceremonial grade. It can be also used for baking and cooking.



## Organic Mugicha

\$6

Mugicha, a Japanese tea made from roasted barley, has a toasty, nutty, and slightly sweet flavor with notes of coffee and roasted cereals.