

お茶也

Let's Stay in touch !



THERAPIE.LUXE

*"Covered in butterflies, the
dead tree blossoms anew"*

KOBAYASHI ISSA

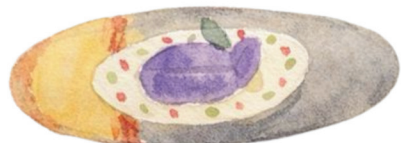


“WA” LUNCH MENU

12:00-14:30 (WEEK-END 15:30)

5-DISH MENU <27 €> - 7-DISH MENU <39€>

The emphasis is on the Buddhist culinary tradition of Shojin Ryori, which is a refined vegan cuisine.



紫甘藍と雑穀の巻き キムチ
豆乳と茶、紫蘇の香

*Red cabbage maki stuffed
with Millet - Kimchi*



酒醤油香る芽キャベツ 白いん
げん豆のクリーム 榛の実
*Brussels sprouts, White Bean
cream and roasted Hazelnuts*



杏仁乳の蒸し寄せ
栗と茸、精進出汁 納豆
*Almond Cream -
Maitake and Shiitake
Chestnuts - Natto*



とろ寄せ豆腐
柚子香る柑橘とひじき
*Creamy Tofu,
Grapefruit, Yuzu
and Hijiki*



蓮根餅 胡麻味噌
Lotus Mochi



冬菜の燻し椀 蓮根、
人参、蕪、焼き豆腐
*Smoked broth, seasonal
vegetables, Turnip, Carrot,
Lotus root, roasted Tofu*



若布と梨の酢の物
Wakame & Pear.



紫キャベツのソルベ
*Red Cabbage
Sorbet*

CELLAR (SHOP)

KIMINO SPARKLING JUICE (25 cl) - Pack : 6 Btl 30
Momo (Peach) - Yuzu - Ume (Plum)

BEER ECHIGO PREMIUM (KOSHIHIKARI RICE)- 50CL 8

DOMAINE KUHEIJI

CRÉMANT DE BOURGOGNE BLANC DE NOIRS 27
KUHEIJI ALIGOTÉ 2022 28
BOURGOGNE CHARDONNAY 2022 44
COTEAUX BOURGUIGNONS 2022, 26
BOURGOGNE PINOT NOIR 2022, 47
GEVREY-CHAMBERTIN 2022, 87
NUITS-SAINT-GEORGES 2022, 70
KUHEIJI ALOXE-CORTON 2022, 64
KUHEIJI POMMARD 1ER CRU "LES ARVELETS" 2022 83

KUHEIJI 50 JUNMAI DAIGINJO « EAU DE DÉSIR » 16% -72CL 46
KUHEIJI 50 JUNMAI DAIGINJO « SAUVAGE » 16% -72CL 46
KUHEIJI 35 JUNMAI DAIGINJO « EXTRAORDINAIRE » - 16% -72CL. 68
KUHEIJI 35 JUNMAI DAIGINJO « KYUDEN » - 16% -72CL. 68
KUHEIJI 30 KAMOSHIBITO DAIGINJO "HI NO KISHI" 2020 - 16% -72CL. 190

ENOKI KIYOMORI HEIAN- NIGORI 50 CL 48
ENOKI HANAHATO 8 YEARS JUNMAI KIJOSHU KOSHU 50 CL 52
SAKE TSURUUME YUZU - 7.5% - 70 CL 65

WHISKY JUNENMYO RED LABEL 46% - 70CL 70
WHISKY JUNENMYO ROUGE BLENDED 46%- 70CL 77
WHISKY JUNENMYO HALF DECADE 40%- 70CL 79
WHISKY JUNENMYO SEVEN 7 YEARS, 46%- 70CL 90

RYORISHU ARTISANAL COOKING SAKE 15% - 30 CL 16
RYORISHU ARTISANAL COOKING SAKE 15% - 72 CL 28
HONMIRIN 14% - 30 CL 17

28
SYRUP KIT
The ingredients are derived from plants, branches and petals harvested in the Rokugatsu Yōka no Mori forest, as well as fruits and herbs grown without pesticides and with respect for the environment.
The fresh ingredients are dried by hand throughout the seasons, then combined with selected spices.

Nazuna no Shio SALT - Arashio Ao 18

A JAPANESE-STYLE CORNER SHOP

OUR CONCEPT IS COMPLETED WITH A REFINED JAPANESE CORNER SHOP THAT CELEBRATES **CRAFTSMANSHIP** AND AUTHENTICITY. THIS BOUTIQUE AREA OFFERS A CURATED SELECTION OF HIGH-QUALITY AND **ARTISANAL** PRODUCTS — EVERYTHING THAT GUESTS SEE AND EXPERIENCE AT THÉRÂPIE, FROM THE DÉCOR TO THE TABLEWARE AND EVEN ELEMENTS OF OUR MENU, CAN BE PURCHASED AND BROUGHT HOME.

FROM HANDMADE CERAMICS, FINE TEAS, AND SAKE-WINE TO INCENSE, LACQUERWARE, AND SEASONAL DELICACIES, EACH ITEM IS CAREFULLY CHOSEN TO REFLECT THE PHILOSOPHY OF THÉRÂPIE: **AUTHENTICITY**, **ARTISTRY**, AND **HARMONY**. SOON, THESE **TREASURES** WILL ALSO BE AVAILABLE ONLINE, ALLOWING OUR GUESTS TO EXTEND THE THÉRÂPIE EXPERIENCE BEYOND OUR WALLS. TO SHARE THE SPIRIT OF THÉRÂPIE, WE ALSO OFFER **GIFT CARDS**, A THOUGHTFUL WAY TO INVITE LOVED ONES TO DISCOVER OUR UNIQUE BLEND OF JAPANESE **CULTURE**, **GASTRONOMY**, AND **WELLNESS**.

ORDER HERE !

SCAN THE QR CODE WITH YOUR PHONE.



WWW.THERAPIE.LUXE

À LA CARTE

12:00-15:00 & 19:00-21:30

枝豆 EDAMAME | 5

本日の一品 SHOJIN RYORI RECOMMENDATION | 8

トマトバジル大福 TOMATO BASIL DAIFUKU | 8

A FRESH CHERRY TOMATO AND LIGHTLY SALTED BASIL WHITE BEAN PASTE WRAPPED IN SOFT, CHEWY MOCHI.

枝豆羊羹 EDAMANE YŌKAN | 7,5

TENDERLY PEELED EDAMAME BEANS ARE INCORPORATED WITH A SLIGHT TEXTURE INTO A DELICATE YOKAN. GARNISHED WITH YUZU-KOSHO AND NORI FOR AN EXTRA LAYER OF FLAVOR.

松風 MATSUKAZE | 7

A STEAMED CONFECTION COMBINING THE DEEP UMAMI OF FERMENTED MISO, THE NUTTY AROMA OF ROASTED SOYBEAN FLOUR (KINAKO), AND THE RICHNESS OF BLACK SESAME.

和牛のたたき WAGYU TATAKI | 30

LIGHTLY SEARED WAGYU BEEF, LEAVING THE CENTER RARE AND TENDER.

薄造り 柚子ポン酢 USUZUKURI - HAMACHI | 25

THINLY SLICED YELLOWTAIL CARPACCIO, ENHANCED WITH A FRAGRANT AND REFRESHING YUZU PONZU SAUCE. (SEE "SHABU-SHABU" MENU DESCRIPTION)

ハマチの活け締め刺身 SASHIMI - HAMACHI PREMIUM- WAKAYAMA | 35

WAGYU GYŪDON < 45 >

A refined tribute to Japanese culinary tradition.

THIN SLICES OF SELECT **A5 WAGYU** BEEF, SLOWLY SIMMERED WITH ONIONS IN A DELICATE, HANDCRAFTED BROTH. SERVED OVER A BED OF PEARLY **KOSHIHIKARI** JAPANESE RICE, IT OFFERS A SUBTLE BALANCE OF SWEETNESS, UMAMI, AND AROMATIC ROUNDNESS.

SHABU-SHABU

UPON REQUEST FOR LUNCH & DINNER (L.O 9:15 PM)

**DIVE INTO THE ART OF SHABU-SHABU
WITH THREE GOURMET INTERPRETATIONS :**

WAGYU

EXCEPTIONAL JAPANESE BEEF, GRADE A5, WITH REFINED MARBLING AND INCOMPARABLE TENDERNESS. AN INTENSE UMAMI AND A MELT-IN-THE-MOUTH TEXTURE THAT ARE UNIQUE IN THE WORLD.

ACCOMPANIED BY THE INGREDIENTS LISTED IN THE VEGETARIAN MENU. AT THE END OF THE SHABU-SHABU TASTING, THE RICH BROTH OF VEGETABLES, TOFU AND WAGYU IS ENHANCED WITH FLUFFY JAPANESE KOSHIHIKARI RICE (ZÔSUI)

NORMAL (100 G) : 80 + EXTRA (50 GR) : 30



HAMACHI

A NOBLE FISH IN JAPAN, PRIZED FOR ITS DELICATE, MELT-IN-YOUR-MOUTH FLESH, RICH IN UMAMI. ITS BALANCED FLAVOR AND SILKY TEXTURE MAKE IT A FAVORITE INGREDIENT IN REFINED JAPANESE CUISINE.

ACCOMPANIED BY THE INGREDIENTS LISTED IN THE VEGETARIAN MENU AT THE END OF THE SHABU-SHABU TASTING, THE RICH BROTH OF VEGETABLES, TOFU AND HAMACHI IS ENHANCED WITH SOFT JAPANESE KOSHIHIKARI RICE (ZÔSUI)

NORMAL (150 G) : 65 + EXTRA (50 GR) : 20



VEGETARIAN

A BALANCED AND COMFORTING TASTE EXPERIENCE, HIGHLIGHTING INGREDIENTS CAREFULLY SELECTED FOR THEIR FRESHNESS AND RICHNESS IN NATURAL FLAVORS: SEASONAL ORGANIC VEGETABLES, ORGANIC HOMEMADE TOFU, AND REFINED DASHI BROTH WITH PREMIUM KOMBU AND SHIITAKE AND ARTISANAL UDON.

40

A moment of sharing where tradition and excellence meet.

M E D S P A

SERENITY & INNOVATION

A perfect alliance between ancestral traditions and modern technologies for a unique relaxing experience.



IYASHI DÔME

A TREATMENT INSPIRED BY JAPANESE TRADITIONS, COMBINING FAR INFRARED AND DEEP DETOXIFICATION.

THIS REGENERATING RITUAL HELPS ELIMINATE TOXINS, IMPROVE SKIN QUALITY AND SOOTHE THE ENTIRE BODY.

AN ULTIMATE WELLNESS EXPERIENCE TO HARMONIZE BODY AND MIND.

1 SESSION | 50

DISCOVERY PACKAGE (THE FIRST TWO SESSIONS) | 69

AWAKENING TREATMENT (5 SESSIONS) | 220

DETOX TREATMENT (10 SESSIONS) | 375

lucibel·le
PARIS
THE POWER OF LIGHT

IMMERSE YOURSELF IN TECHNOLOGICAL INNOVATION FOR YOUR SKIN. THIS CUTTING-EDGE LED MASK USES DIFFERENT WAVELENGTHS TO REVITALIZE, SOOTHE, AND FIRM. A PERSONALIZED TREATMENT THAT REVEALS RADIANT, REJUVENATED SKIN, PERFECTLY COMPLEMENTING YOUR WELLNESS ROUTINE.

1 SESSION | 40

DISCOVERY PACKAGE (THE FIRST TWO SESSIONS) | 55

OVE PRO PACKAGE (4 SESSIONS) | 150

PREMIUM OVE PRO PACKAGE (8 SESSIONS) | 290

WAGASHI WORKSHOP

« Japanese Confectionery as Art »

DIVE INTO A WORLD OF SWEET POETRY WHERE EACH WAGASHI IS A SMALL EPHEMERAL SCULPTURE, A REFLECTION OF THE SEASONS AND THE JAPANESE SOUL.

LIMITED PLACES – RESERVATION ONLY

IMMERSE YOURSELF IN THE POETIC WORLD OF WAGASHI THROUGH A PRESENTATION OF THEIR HISTORY, THEIR SEASONAL SYMBOLISM AND THE AESTHETIC PHILOSOPHIES THAT SHAPE THESE REFINED CONFECTIONS.

ON THE PROGRAM:

DEMONSTRATION & GUIDED CREATION

UNDER THE GUIDANCE OF OUR WAGASHI CHEF, MASTER STEP BY STEP THE MAKING OF 3 WAGASHI SPECIALTIES (NERIKIRI, DAIFUKU, DOMYOJI, ETC.), MADE FROM NATURAL AND TRADITIONAL INGREDIENTS (BEAN PASTE, GLUTINOUS RICE FLOUR, ETC.).

TASTING & TEA PAIRING

LEARN THE SECRETS OF INFUSION AND THE ART OF PAIRING, TO ENHANCE EVERY BITE AND EVERY SIP.

EXCHANGE & QUESTIONS

FINISH WITH A FRIENDLY MOMENT OF DISCUSSION: ASK ANY QUESTIONS YOU MAY HAVE ABOUT INGREDIENTS, WORKING METHODS OR JAPANESE TRADITIONS RELATED TO TEA AND CONFECTIONERY.

WHAT'S INCLUDED:

- INGREDIENTS
- ALL NECESSARY EQUIPMENT
- ELEGANT BOXES TO TAKE YOUR WAGASHI CREATION WITH YOU
- SELECTION OF PREMIUM JAPANESE TEAS

THURSDAY AND SUNDAY AT 4:00 P.M.

PREMIUM WORKSHOP (€80/PERSON): THREE WAGASHI, ADVANCED MODELING TECHNIQUES AND A FINE SELECTION OF KYUSHU TEAS.

IPPUKU TEA RITUAL <39>

15H00-18H30

A DELICATE AND REFINED INTERLUDE INSPIRED BY THE JAPANESE ART OF TEA, TO BE ENJOYED WITH FRIENDS OR SAVORED SOLO, IN A TIMELESS ATMOSPHERE.

1 EXCEPTIONAL TEA ≤ 12€
+ 3 KAISEKI BITES (ONIGIRI + 2 SAVORY WAGASHI)
+ 2 WAGASHI (1 NERIKIRI + 1 DAIFUKU)



“SHUGO” <41>

FOR SAKE, WINE, OR BEER LOVERS

1 GLASS RED WINE / WHITE WINE / CRÉMANT /
+ 3 KAISEKI BITES (ONIGIRI + 2 SAVORY WAGASHI)
+ 2 WAGASHI (1 NERIKIRI + 1 DAIFUKU)

Japanese Afternoon Tea by Thé Ra Pie

WAGASHI

A TRADITIONAL JAPANESE CONFECTION DELICATELY CRAFTED FROM NATURAL INGREDIENTS. THESE SWEETS, OFTEN INSPIRED BY THE SEASONS, COMBINE REFINED AESTHETICS WITH SUBTLE FLAVORS, REFLECTING THE ELEGANCE AND CULTURE OF JAPANESE TEA CEREMONIES.

FUKUUME | 8

THE PLUM BLOSSOM IS REGARDED AS THE INAUGURAL FLOWER OF THE NEW YEAR, FLOURISHING IN THE CHILL AND SIGNALING A FRESH START.

IT THEREFORE REPRESENTS RENEWAL AND PROSPERITY.

IN JAPAN, THE TERM FUKU (HAPPINESS) SIGNIFIES NOT EPHEMERAL FORTUNE, BUT ENDURING HEALTH, TRANQUILITY, AND PROSPERITY.

A DELICATE SWEET CRAFTED FROM UIRŌ, FILLED WITH WHITE BEANS.

HANABIRA MOCHI | 9

HANABIRA MOCHI IS A TRADITIONAL NEW YEAR'S DELICACY THAT TRACES ITS ORIGINS TO THE IMPERIAL COURT CEREMONIES OF THE HEIAN PERIOD. CONSUMED EXCLUSIVELY DURING THIS SEASON, IT IS ALSO INCORPORATED INTO THE TEA CEREMONY. THIS CONFECTIONERY SYMBOLIZES LONGEVITY, PROSPERITY, AND THE CONTINUITY OF FAMILY LINEAGE.

SHOCHIKU (PINE & BAMBOO) | 8

PINE AND BAMBOO REPRESENT A VITAL AUSPICIOUS PAIRING FOR THE JAPANESE NEW YEAR. REMAINING EVERGREEN THROUGHOUT WINTER, THEY EMBODY LONGEVITY AND GROWTH. THIS SHIGURE CAKE, CHARACTERIZED BY ITS DELICATELY CRUMBLY TEXTURE, FEATURES A RED BEAN FILLING.

AUSPICIOUS KISSHŌ | 8.5

THE TERM KISSHŌ SIGNIFIES "AUSPICIOUS EVENT." AN ANCIENT JAPANESE PROVERB STATES, "THE CRANE LIVES FOR A THOUSAND YEARS, THE TORTOISE FOR TEN THOUSAND YEARS." THEIR DESIGNS SERVE AS THE MOST EMBLEMATIC SYMBOLS OF LONGEVITY AND CELEBRATION.

A REFINED AND DELICATE NERIKIRI, INFUSED WITH CHOCOLATE.

GOMA DAIFUKU | 7.5

A DELICATE DAIFUKU FILLED WITH A LUXURIOUS BLACK SESAME PASTE AND SWEET RED ANKO, PROVIDING A PROFOUND AND AROMATIC FLAVOR.

SAKURA DOMYŌJI | 8

CRAFTED FROM DOMYOJI FLOUR (STEAMED AND SUBSEQUENTLY CRACKED GLUTINOUS RICE), THIS SOFT AND AIRY PINK RICE CAKE FEATURES A SWEET AND SUBTLE RED BEAN PASTE. ENVELOPED IN A FRAGRANT CHERRY BLOSSOM LEAF, IT STANDS AS ONE OF JAPAN'S MOST EMBLEMATIC TRADITIONAL CONFECTIONS.

MORNING MATCHA WORKSHOP

*"A Japanese ritual to awaken the senses at
Thé Ka Pie-Ochaya"*

EVERY WEEKEND, THÉRÂPIE INVITES YOU TO SLOW DOWN TIME DURING A REFINED INTERLUDE AROUND MATCHA.

LIMITED PLACES – RESERVATION ONLY

AN EXCEPTIONAL MORNING: HARMONY, PRESENCE, ELEGANCE — FROM THE MORNING.

TREAT YOURSELF TO A MOMENT OF RELAXATION TO START THE DAY OFF RIGHT: A GUIDED MATCHA TEA CEREMONY, ACCOMPANIED BY JAPANESE SWEETS AND AN AWAKENING TO FULL PRESENCE.

CONTENT OF THE EXPERIENCE

- INTRODUCTION TO MATCHA : GESTURES, UTENSILS, SYMBOLISM
- PERSONALIZED PREPARATION OF YOUR MATCHA (USUCHA)
- TASTING OF 2 GREAT VINTAGES OF MATCHA (KYUSHU)
- PAIRING WITH SEASONAL WAGASHI
- A LITTLE TIME FOR INTROSPECTION OR GUIDED BREATHING
- FREE DISCUSSION ON TEA, JAPANESE CULTURE AND THE ART OF SLOWING DOWN

SATURDAY AND SUNDAY: 10:30 A.M. - 12:00 P.M.

GIVE OR TREAT YOURSELF TO A GENTLE AWAKENING. AN IDEAL MOMENT TO EXPERIENCE ALONE, AS A COUPLE OR AS A GIFT VOUCHER.

PREMIUM WORKSHOP (€80/PERSON)

WINE

DOMAINE KUHEIJI

DOMAINE KUHEIJI REMAINS ONE OF THE MOST CAPTIVATING TREASURES OF THE CÔTE DE NUITS. A GATEWAY BETWEEN JAPAN AND BURGUNDY, THIS EXCLUSIVE 2.5-HECTARE ESTATE IN MOREY-SAINT-DENIS SERVES AS A BRIDGE BETWEEN TWO CULTURES. MANAGED DAILY BY HIROTAKA ITO, THE PROPERTY EMPLOYS ORGANIC FARMING METHODS TO PRODUCE AN EXCEPTIONAL ARRAY OF WINES FROM THE FINEST VINTAGES, ADHERING TO THE PURE BURGUNDIAN TRADITION WHILE BENEFITING FROM JAPANESE PRECISION. THIS FUSION OF JAPANESE VISION AND BURGUNDIAN EXPERTISE RESULTS IN UNIQUE, DISTINCTIVE WINES THAT ARE ALREADY HIGHLY SOUGHT AFTER AND AVAILABLE SOLELY BY ALLOCATION.

CRÉMANT DE BOURGOGNE BLANC DE NOIRS

IT STANDS OUT FOR ITS FINE, DELICATE BUBBLES AND ITS PALE, PEARLY HUE, TYPICAL OF A BLANC DE NOIRS. ITS EXPRESSIVE BOUQUET COMBINES RED BERRIES, CITRUS FRUITS, AND WHITE FLOWERS. ON THE PALATE, IT REVEALS A POWERFUL, WINE-LIKE STRUCTURE, PERFECTLY BALANCED BY FRESH FRUIT NOTES AND A BROAD, ELEGANT FINISH.

ALIGOTÉ 2022

A SOPHISTICATED WHITE WINE, YOUTHFUL, FASHIONABLE, AND SLIGHTLY UNCONVENTIONAL. IT IS ADORNED IN PALE GOLD. WITH A DISTINCT FLAVOR PROFILE, THE BOUQUET OF THE BOURGOGNE ALIGOTÉ APPELLATION PRESENTS FRUITY NOTES (APPLE, LEMON) AND FLORAL UNDERTONES. ON THE PALATE, THIS VIBRANT WINE INVIGORATES THE TASTE BUDS.

BOURGOGNE CHARDONNAY 2022

IN CÔTE-D'OR, THE PROFILE WILL FEATURE HAZELNUT COMPLEMENTED BY HONEYED, BUTTERY NOTES, INTRICATELY LAYERED WITH FERN, SPICES, AND CANDIED CHESTNUT. ON THE PALATE, IT PRESENTS AS AN AROMATIC WINE—ELEGANT WITHOUT BEING INSUBSTANTIAL, GENEROUS WITHOUT BEING WEIGHTY, SMOOTH YET FIRM, DRY YET SOOTHING, ENVELOPING AND NOTABLY PROFOUND, LACKING IN STRUCTURE BUT EXHIBITING PERSISTENCE.

COTEAUX BOURGUIGNONS 2022

THIS WINE EXHIBITS A DELICATE AND AROMATIC PROFILE, CHARACTERIZED BY FRUITY NOTES AND A HARMONIOUS STRUCTURE. GRAPE VARIETIES: PINOT NOIR, GAMAY

BOURGOGNE PINOT NOIR 2022

VISUALLY, IT PRESENTS A RICH HUE, TRANSITIONING FROM PURPLE TO A DEEPER RUBY WITH AGE, ULTIMATELY REVEALING VIOLET TONES. ON THE NOSE, THE BOUQUET CHARACTERISTIC OF THE BURGUNDY APPELLATION UNFOLDS WITH AN ARRAY OF SMALL RED AND BLACK FRUITS, INCLUDING STRAWBERRY, CHERRY, BLACKCURRANT, AND BLUEBERRY. THE RED BURGUNDY IS VIBRANT ON THE PALATE, EXHIBITING A STRUCTURED PROFILE WITH A SUPPLE AND ROUNDED FINISH.

GEVREY-CHAMBERTIN 2022

THE BRILLIANCE OF YOUTH IMBUES THEM WITH A VIBRANT RUBY HUE, WHICH EVOLVES INTO A DEEP CARMINE, BLACK CHERRY SHADE AS THEY MATURE. STRAWBERRY, BLACKBERRY, VIOLET, MIGNONETTE, AND ROSE.

NUITS SAINT-GEORGES 2022

BENEATH A TWILIGHT HUE OF PURPLE, INTENSE AND OCCASIONALLY LEANING TOWARDS MAUVE, THE RED FREQUENTLY CONJURES IMAGES OF ROSE AND LICORICE. AROMAS OF YOUTH INCLUDE CHERRY, STRAWBERRY, AND BLACKCURRANT, WHILE THOSE OF MATURITY PRESENT LEATHER, TRUFFLE, FUR, AND GAME.

TEA TIME

OUR ENSO BRAND PRESENTS A CURATED SELECTION OF JAPAN'S MOST NOBLE AND REMARKABLE TEAS, SOURCED FROM SMALL, ARTISANAL TEA FARMS. OUR COLLECTION OF OVER 30 JAPANESE TEAS CAN BE ENJOYED ON SITE (ALL OUR TEAS ARE BREWED USING MICRO-FILTERED, REVERSE-OSMOSIS WATER) OR PURCHASED IN OUR BOUTIQUE.

AYUMI – SENCHA BIOLOGIQUE HIGH-GRADE (YABUKITA) | 8 | 20 (50G)

ORGANIC ENCHA FROM THE FIRST YAME HARVEST, CAREFULLY STEAMED AND ROLLED TO CAPTURE ITS FRESHNESS. BRIGHT AND REFRESHING WITH HERBACEOUS AND VEGETABLE NOTES, A BALANCED UMAMI AND A CLEAR AND PERSISTENT FINISH. RICH IN VITAMIN C AND CATECHINS, IT PROMOTES DIGESTION, METABOLISM AND THE IMMUNE SYSTEM.

HATSUNO - PREMIUM KABUSCHA (OKUMIDORI, FUJI-MIDORI) | 12,5 | 24 (50G)

FIRST HARVEST KABUSECHA, CULTIVATED UNDER PARTIAL SHADE IN THE RENOWNED REGION OF YAME. RICH IN L-THEANINE AND ANTIOXIDANTS, IT PROMOTES RELAXATION, MENTAL CLARITY AND GENTLE VITALITY. IN A CUP, A DELICATE, VEGETABLE AND SILKY UMAMI FLAVOR, WITH NOTES OF FRESH GRASS AND TENDER SPINACH, WITH A SWEET AND BALANCED FINISH.

JIN – KUKICHA-SHIRAORE PREMIUM BIO (YABUKITA) | 12 | 22 (50G)

PREMIUM SHIRAORE FROM YAME, DELICATE INFUSION FAMOUS FOR ITS SHINY WHITE STEMS AND SWEET LIQUEUR. NATURALLY RICH IN UMAMI AND LOW IN CAFFEINE, THIS TEA PROMOTES A FEELING OF CALM AND CLARITY. IN THE MOUTH, IT OFFERS A SWEET AND SLIGHTLY ASTRINGENT FLAVOR, WITHOUT ANY BITTERNESS, IDEAL TO ACCOMPANY A BREAK OR PROLONG A MOMENT OF WELL-BEING.

KOTARO – TAMARYOKUCHA HIGH-GRADE BIO (YABUKITA). | 7 | 24 (50G)

GREEN TEA CALLED "TAMA" (JADE COLOR), CLOSE TO SENCHA BUT WHOSE LEAVES ARE ROLLED IN LOOPS AND NOT IN NEEDLES. FLAVOR: MARKED SWEETNESS, RICH IN UMAMI. FLORAL AND FRUITY AROMATIC NOTES, NATURALLY FRAGRANT. HEALTH: MODERATE IN THEINE, THIS TEA IS IDEAL IN THE AFTERNOON. PROMOTES RELAXATION AND DIGESTION.

MIYA – GYOKURO PREMIUM (SAE-MIDORI) | 14 | 38,5 (50G)

PRESTIGIOUS SHADE GREEN TEA, HARVESTED BY HAND. ITS DARK AND SHINY LEAVES ARE FULL OF AMINO ACIDS. FLAVOR: OF RARE INTENSITY, OFFERING A DEEP UMAMI SWEETNESS WITH MARINE AND BUTTERY NOTES. A UNIQUE SENSORY EXPERIENCE. HEALTH: VERY RICH IN THEANINE, KNOWN FOR ITS RELAXING AND REVITALIZING EFFECTS. A TEA OF MEDITATION AND MINDFULNESS.

Patience , purity , infinite freshness: each tea reveals its nuances with delicacy and harmony.

3 INFUSIONS INCL., EXCEPT MATCHA

D R I N K S

KIMINO (NEW – EXCLUSIVE) | 7,9 (25 CL) | 25 (6 BTLs)
SPARKLING JUICE: MOMO (PEACH) – YUZU – UME (PLUM)

ICED COCO MATCHA LATTE – ORGANIC | 12
MATCHA LATTE (COW MILK) – ORGANIC | 8
MATCHA LATTE + COLLAGEN (BOVINE) – ORGANIC | 10
HŌJICHA LATTE (COW MILK) – ORGANIC | 7

EXTRAS
+0,50 — HOMEMADE ORGANIC ALMOND MILK OR ORGANIC OAT BARISTA MILK
+0,20 — ORGANIC AGAVE SYRUP
+1,00 — ORGANIC HONEY

SWEET WINTER “KŌHAKU” 琥珀 | 8 **NEW!**
AN INFUSION, ORGANIC HOMEMADE, COMFORTING WITH AMBER REFLECTIONS, WHERE THE SPICINESS OF GINGER BALANCES WITH THE FRESHNESS OF LEMON AND THE SWEETNESS OF HONEY.

HOMEMADE ORGANIC ALMOND MILK | 5
HOMEMADE ORGANIC VANILLA HONEY MILK | 6
COFFEE SUMIYAKI BLEND | 8 | 42 (250 G)
CAPPUCCINO SUMIYAKI BLEND | 8,50

WATER
MICRO-FILTERED AND OSMOTIZED
STILL | 4 (37,5 CL) | 5 (50 CL) | 7 (75 CL)
SPARKLING | 4,50 (37,5 CL) | 5,50 (50 CL) | 7,50 (75 CL)

MUGICHA PREMIUM | 7 (37,5 CL) | 10 (50 CL) | 12 (75 CL)
SLOWLY COLD-BREWED OVER SEVERAL HOURS, IT REVEALS THE NATURAL SWEETNESS OF GOLDEN BARLEY AND OFFERS A REFRESHING, CAFFEINE-FREE SENSATION. A TASTE OF JAPANESE SUMMER, FULL OF SMOOTHNESS AND LIGHTNESS.

BEER ECHIGO PREMIUM (KOSHIHIKARI RICE) | 12
SAKE GOLD MASUMI -18 CL | 18
SAKE ENANOHOMARE HIYA GENSHU - 18 CL. | 22

WHISKY JUNENMYO RED LABEL 46% - 5CL | 12
WHISKY JUNENMYO ROUGE BLENDED 46%- 5CL | 14
WHISKY JUNENMYO HALF DECADE 40%.- 5CL | 15
WHISKY JUNENMYO SEVEN 7 YEARS, 46%- 5CL | 18

S A K E

SANKA-MASUMI (MOUNTAIN FLOWERS) CAPTURES THE REFRESHING ESSENCE OF A SPRING ALPINE MEADOW. ITS SUBTLE NOTES OF PEACH, BANANA, AND ANISE RENDER IT AN IDEAL COMPLEMENT.
TYPE: JUNMAI DAIGINJO (DOUBLE PASTEURIZED) - NAGANO

KARAKUCHI KIIPPON-MASUMI IS A DRY SAKE DISTINGUISHED BY AN AROMA REMINISCENT OF YOUNG FUJI APPLES, CULMINATING IN A REMARKABLY HARMONIOUS BALANCE OF SUBTLE SWEETNESS, ACIDITY, AND ASTRINGENCY THAT YIELDS A CLEAN, DRY FINISH ON THE PALATE.
TYPE: JUNMAI GINJO (DOUBLE PASTEURIZED) - NAGANO

KUHEIJI 50 JUNMAI DAIGINJO "EAU DU DESIR" IS A CONTEMPORARY AND GASTRONOMIC SAKE THAT SHOWCASES THE STRENGTH AND RICHNESS OF ITS TERROIR, WITH THE YAMADA-NISHIKI RICE VARIETY FULLY ARTICULATING ITS CHARACTER. IT PRESENTS AROMAS OF WHITE FLOWERS, INCLUDING JASMINE, EVOKING A SENSE OF VITALITY AND FRESHNESS.
TYPE: JUNMAI DAIGINJO - AICHI

KUHEIJI 50 JUNMAI DAIGINJO « SAUVAGE" IS A SIGNATURE VINTAGE THAT HIGHLIGHTS THE USE OF OMACHI RICE, THE OLDEST SAKE RICE. ITS AROMA IS SUBTLE, REVEALING VEGETAL NUANCES REMINISCENT OF GREEN GRASS AND CEREALS, ALONG WITH A DELICATE BOTANICAL FRAGRANCE THAT, WHILE UNDERSTATED, PRESENTS A DIVERSE ARRAY OF EXPRESSIONS.
TYPE: JUNMAI DAIGINJO - AICHI

KUHEIJI 35 JUNMAI DAIGINJO « EXTRAORDINAIRE" UMAMI AND ACIDITY NOTES OF TOASTED CEREALS FROM THE UNDERBRUSH AND MUSHROOMS GRADUALLY YIELD TO A REMARKABLE FRESHNESS. WHILE TRANSLUCENT, IT POSSESSES A RICH AND CREAMY TEXTURE. A SAKE OF EXCEPTIONAL ELEGANCE.
TYPE: JUNMAI DAI GINJO - AICHI

KUHEIJI 30 KAMOSHIBITO DAIGINJO "HI NO KISHI" 2020 KUHEIJI'S MASTERPIECE. PRODUCTION LIMITED TO ONLY 270 PIECES. AROMAS OF MELON, HERBS AND A LIGHT SMOKE. FRESH WITH A SOFT ACIDITY THAT SPREADS ON THE MOUTH EFFORTLESSLY. NOTES OF UMAMI AND PLEASANT BITTERNESS WRAPPED IN A SMOOTH TEXTURE
TYPE: JUNMAI DAI GINJO - AICHI

ENOKI KIYOMORI HEIAN IS A NIGORI SAKE DISTINGUISHED BY ITS LIGHT FILTRATION, RESULTING IN A CLOUDY APPEARANCE AND A VELVETY TEXTURE. ON THE PALATE, IT DELIVERS A SMOOTH YET LIVELY EXPERIENCE, FEATURING MILKY FLAVORS AKIN TO YOGURT AND HINTS OF RIPE PEAR. A DELICATE ACIDITY AND A TOUCH OF BITTERNESS ESTABLISH A HARMONIOUS BALANCE, RENDERING THIS SAKE BOTH OPULENT AND INVIGORATING.
TYPE: NIGORI (UNFILTERED) - NAGANO

ENOKI HANAHATO 8 YEARS PRESENTS A RICH AND WELL-ROUNDED PALATE, CHARACTERIZED BY AN ELEGANCE AKIN TO PORT, AND A STRIKING AMBER HUE. IT IS RIPE, DENSE, SMOOTH, CLEAN, AND WELL-BALANCED, EXHIBITING A COMPLEXITY THAT LINGERS INTO THE FINISH, PROVIDING COMMENDABLE LENGTH AND TENSION. THE AROMAS ARE RICH AND SWEET, FEATURING NOTES OF CARAMEL, DRIED FRUITS, AND NUTS, EVOKING THE ESSENCE OF A FINE SHERRY OR A METICULOUSLY AGED WHISKY.
TYPE: JUNMAI KIJOSHU KOSHU (UNPASTEURIZED) - HIROSHIMA

YUZUSHU IS A JAPANESE LIQUEUR CREATED BY INFUSING YUZU JUICE, A CITRUS FRUIT INDIGENOUS TO JAPAN, INTO SHŌCHŪ. IT IS CELEBRATED FOR ITS INVIGORATING AND ZESTY FLAVOR.

UMESHU, CRAFTED FROM PLUMS MACERATED IN SHOCHU (DISTILLED ALCOHOL), IS DISTINGUISHED BY ITS SMOOTH TEXTURE AND FRUITY FLAVOR, OFFERING A REFRESHING EXPERIENCE FOR THE PALATE.