



CHAYA

BOUTIQUE TEA ATELIER





Koicha Set

CHAYA TEAHOUSE

BOUTIQUE TEA ATELIER

TRADITIONAL MATCHA

KOICHA

Experience the calmness of "Chado", way of tea. Koicha, thick tea, served with a piece of Nerikiri. Then, water will be added to make Usucha, thin tea

Aichi	Tenkei	"Tenkei "Heaven's Blessing" The best all around matcha for umami, aroma, and richness. Fresh complex aroma, sweet like edamame, with creamy finish"	750
	Shojin no Mukashi	Rich in umami, sweetness, and aroma. Sweet and creamy like edamame and sweet corn	650
	Mugenzo	Sweet aroma, balanced umami. Refreshing and easy to enjoy	620
Kyoto	Shoukaku	Crystal-clear in taste, uniquely delicious, incredibly sweet with long-lasting flavor	650
	Ryokuhou	Mild, gentle, delicate, and sweet	620



Usucha Set

USUCHA

Experience the calmness of "Chado", way of tea. Usucha, thin tea, served with a piece of Nerikiri

Wazuka, Kyoto	Samidori	High umami, fresh green aroma, marine, very creamy, leaving a sweet finish	390
Kyoto	Myouju	Robust, full-bodied, with deep tones, long, slightly creamy finish with mellow bitter notes	390
	Eiraku	Light, refreshing, pleasant aroma, slightly creamy finish	360
Shizuoka	Gokou	Very aromatic, white flower aroma, deep green, rich, velvety with a good balance of sweetness, lingering finish	390
	Asahi	High umami, powerful, rainforest green aroma, full-bodied, mellow, round, long aftertaste	390
	Okumidori	Refreshing aroma, gentle, beautiful emerald green in color, easy to drink	360
Aichi	Aoi no Homare	A great harmony of umami, sweetness, and aroma. Creamy, nori, and roasted nuts	390
	Shoju no Shiro	A good balance of umami, sweetness, and aroma with a good astringency. Refreshing green	360



Cold Usucha

COLD USUCHA

A modern twist of "Usucha", thin tea, served with ice in a chawan

Shizuoka	Gokou	Very aromatic, white flower aroma, deep green, rich, velvety with a good balance of sweetness, lingering finish	260
	Asahi	High umami, powerful, rainforest green aroma, full-bodied, mellow, round, long aftertaste	260
Aichi	Shoju no Shiro	A good balance of umami, sweetness, and aroma with a good astringency. Refreshing green	250



Matcha Latte in Layers

TEA WITH MILK

MATCHA LATTE

We have two ways of preparing matcha latte. Please tell us how you like yours. Our matcha latte is lightly sweetened for balanced flavor

1. Cold Whisk Latte: matcha whisk with cold milk, no water added
2. Latte in Layers: matcha whisked with hot water, pour over milk

Blend Shizuoka	Chaya	Umami, creamy, refreshing	180
	Arashi	Pastry-like, intense, a little bitter, yet pleasant	160
	Unmori	Pistachio, and milky, easy to drink	140
Blend Aichi	Hotei	Smooth and sweet flavor, with a hint of nuttiness and a refreshing aroma	160
Single Cultivar Shizuoka	Gokou	Very aromatic, white flower aroma, deep green in color, rich, velvety with good balance of sweetness	220
	Asahi	High umami, powerful, rainforest green aroma, full-bodied, round, long aftertaste	220
	Okumidori	Refreshing aroma, gentle, beautiful emerald green in color, easy to drink	190
	Tenryu Okumidori	Grown in a pristine high mountain area. Very notable roasted nuts aroma with sweet aftertaste	190
	Kurasawa	Aromatic, cacao, bold, rich, and creamy	180



Cold Whisk Matcha Latte

DIRTY MATCHA

Hot matcha poured over ice cold milk

Aichi	Aoi no Homare	A great harmony of umami, sweetness, and aroma. Creamy, nori, and roasted nuts	220
Shizuoka	Gokou	Very aromatic, white flower aroma, deep green in color, rich, velvety with good balance of sweetness	220
	Asahi	High umami, powerful, rainforest green aroma, full-bodied, mellow, round, long aftertaste	220
	Okumidori	Refreshing aroma, gentle, beautiful emerald green in color, easy to drink	190



HOUSE LATTE

Other iced teas with milk

Shizuoka	Houjicha Latte	Roasted green tea mix with milk. Very low in caffeine	130
	Genmaicha Latte	Roasted rice and matcha mix with milk	130



Houjicha Latte



Hot Matcha Latte

HOT LATTE

Shizuoka	Matcha Latte	Matcha with warm milk	130
	Houjicha Latte	Roasted rice and matcha with warm milk	130



Matcha Sparkling Rosé

TEA WITHOUT MILK

CLEAR MATCHA

Matcha whisk with hot water, pour over juice

Matcha Sparkling Rosé	Rose and strawberry syrup topped with matcha, sprinkled with our homegrown rose from Chiang Mai	170
Matcha Yuzu	Fresh Yuzu juice from Miyazaki topped with matcha	170
Matcha Wild Honey Lemon	Our homemade honey-lemon topped with matcha	170
Matcha Wild Honey	Selected wild honey topped with matcha	150
Matcha Coconut	Refreshing coconut water topped with matcha	140



Matcha Yuzu



Matcha Wild Honey Lemon #tamagofreemag



LOOSE-LEAVES GREEN TEA

TEA POT

We carefully select different teas from various tea regions.
Please ask for our selections

Gyokuro	The most precious Japanese green tea. Gyokuro is shaded for at least 20 days before harvest	290
Sencha	Green tea that is grown in the sun, reflecting natural terroir in its taste	190
Matcha iri Kuro Genmaicha	Our special blend of sencha, matcha powder, and roasted Japanese black rice	160
Houjicha	Roasted green tea with a caramel and vanilla aroma. Very low in caffeine	160



Shunrin Fukamushicha



Houjicha Sunrise

BREWED AND SHAKEN

Carefully selected tea, brewed at the right temperature, then shaken with ice and served in a wine glass

Shizuoka	Shunrin Fukamushicha	Brewed Fukamushi, deep steamed, sencha from Kikugawa, Shizuoka, the birth place of Fukamushi sencha	160
	Houjicha Sunrise	Light roast Houjicha brewed and shaken with lemon infused wild honey. A bright and refreshing drink	160



Sparkling Wild Honey Lemon

SPARKING NON-TEA

Naturally refreshing drinks with Sanpellegrino sparkling mineral water

Sparkling Yuzu	Made with natural Yuzu from Miyazaki	170
Sparkling Wild Honey Lemon	Made with our homemade lemon honey	170



Nerikiri



WAGASHI BY CHAYA X GANYUDO

"Wagashi" means traditional Japanese sweets. Our sweets are carefully co-crafted with a Japanese chef from Ganyudo, a sweet shop founded in 1871 in Hamamatsu, Shizuoka

Azuki Nerikiri	A traditional sweet mostly served in tea ceremony. Made with "shiro-an" white bean paste and filled with "azuki", red bean paste.	120
Yuzu Nerikiri	A Nerikiri filled with white bean paste and Yuzu, very refreshing	140
Mitarashi Dango	Two sticks of mochi rounds served with sweet soy sauce called "mitarashi"	110
Azuki Dango	Two sticks of mochi rounds served with azuki paste	110
Dorayaki Fresh Matcha Cream	Dorayaki filled with red bean paste and freshly made matcha cream. Everyone's favorite!	180



Koicha with Madagascar Vanilla Ice Cream #tamagofreemag



Matcha Affogato



Genmaicha Ice Cream

HOMEMADE ICE CREAM

Our ice creams are made with our homemade secret recipe, using the finest ingredients

Matcha	Ceremonial grade matcha made into ice cream, served with mochi and red bean	190
Houjicha	Light roast Houjicha made into ice cream, served with mochi and red bean	180
Genmaicha	A blend of matcha and roasted rice made into ice cream, served with mochi and red bean	180
Matcha Affogato	Madagascar vanilla ice cream topped with warm thin matcha	180
Koicha with Vanilla	Madagascar vanilla ice cream on warm creamy thick matcha	270

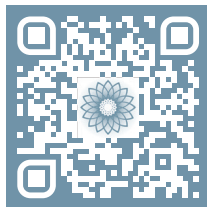
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