

AKASAKA STORE MENU

Please choose your drink from the Drinks page in the menu.

Served only on every Saturday and Sunday.

Tsuki no Akatsuki / Moon before Dawn with drink ¥ 1,650

This whole white azuki bean yokan (bar of gelled bean paste) is the white azuki bean version of our signature Yoru no Ume/ Night Plum yokan. Akatsuki refers to the dimly lit sky just before dawn. This confection, whose name was presented by the imperial court according to records from around 1821, is loved for its subtle color scheme reminiscent of the moon's fleeting glow.



Available from 11:30 to 14:30

Freshly Baked Limited Edition Akasaka Zangetsu
/ Waning Moon with drink ¥ 1,606

Baked to order in the kitchen of our Akasaka store. As this variety is freshly baked, the surface is not decorated with fondant like our regular Zangetsu.

*Contains wheat and egg.



*Items are only available in limited quantities.
We apologize if your request is not available.

SIGNATURE CONFECTIONS

Please choose your drink from the Drinks page in the menu.

Signature Yokan with drink ¥ 1,540

Loved by the Japanese, this gelled sweet bean paste is one of the most traditional Japanese confections. Made chiefly of azuki beans, sugar and agar, our signature yokan are among our most popular items. Please choose from the three items listed below.

Yoru no Ume / Night Plum
(whole azuki beans)

Omokage / Reminiscence
(dark brown sugar)

Shimmidori / Verdure
(matcha)



Yoru no Ume

Only available at Akasaka and Kyoto Ichijo Stores

Senri no Kaze / Sprinting Tiger with drink ¥ 1,650

This yokan (bar of gelled sweet bean paste) is inspired by our store name and logo - the tiger. The yellow and black striped pattern evokes the valiant image of a tiger sprinting like the wind.



Seasonal Yokan with drink ¥ 1,650

Our seasonal yokan exhibit designs expressive of each season and flavors that bring out the best in seasonal ingredients.

*Please ask your server for details on current varieties and food allergens.

DESSERTS

Please choose your drink from the Drinks page in the menu.

Anmitsu with drink ¥2,750

A traditional Japanese dessert with a base of agar jelly cubes, smooth azuki bean paste and various toppings, finished with brown sugar syrup.

*Contains soybeans.

*Please ask your server for details
on seasonal toppings allergens.

Regular Size* : ¥1,760

Small Size* : ¥1,430

*Drinks are not included.



Kuzukiri with drink ¥2,750

Made from 100% kuzu flour, this chilled noodle-like dessert has a delicious springy texture and is enjoyed with wasambon sugar syrup.

Single item (without a drink) : ¥1,760



Additional toppings listed below are available for your dessert.

- Shiratama dumplings, scarlet runner beans : ¥66 each
 - Seasonal toppings : ¥132 each
-

Please feel free to ask your server if you would like the mochi,
shiratama dumplings or kuzukiri cut into smaller pieces.

SEASONAL DESSERTS

Please choose your drink from the Drinks page in the menu.

Chilled Sweet Azuki Bean Soup with drink ¥ 2,640

Chilled bean soup sweetened with wasambon sugar and topped with shiratama dumplings.

Gozen (smooth azuki beans)

Ogura (whole azuki beans)

*Side dishes contain wheat and soybeans.

Regular Size* : ¥1,650

Small Size* : ¥1,320

*Drinks are not included.



Ogura

Please feel free to ask your server if you would like the mochi, shiratama dumplings or kuzukiri cut into smaller pieces.

SHAVED ICE

Please choose your drink from the Drinks page in the menu.

Matcha Shaved Ice with Azuki Bean Paste ¥ 1,980
with drink ¥ 2,970

Shaved ice with matcha syrup over whole azuki bean paste.

Small Size* : ¥1,650

*Drinks are not included.



Matcha Shaved Ice with White Azuki Bean Paste ¥ 1,980
with drink ¥ 2,970

Shaved ice with matcha syrup over white azuki bean paste.

Small Size* : ¥1,650

*Drinks are not included.



Additional toppings listed below are available for your shaved ice.

- Shiratama dumplings, scarlet runner beans : ¥66 each
- Seasonal toppings, extra matcha syrup : ¥132 each
- Housemade Condensed milk : ¥220 each *Contains milk.

*Housemade Condensed milk is served on the side.

Please feel free to ask your server if you would like the mochi,
shiratama dumplings or kuzukiri cut into smaller pieces.

HOT DRINKS

Matcha

Toraya's exclusive matcha – the perfect pairing for wagashi.

Sencha Green Tea

Sencha green tea with a sweet and mild aroma.

Coffee

A coffee with a refreshing aftertaste, perfect for enjoying with traditional Japanese confections.

*Served with milk which contains milk and soybeans.

COLD DRINKS

Iced Matcha

Chilled matcha served with white sugar syrup to sweeten.

Iced Sencha Green Tea

Enjoy a touch of sweetness in this refreshing green tea.

Iced Coffee

A coffee with a refreshing aftertaste, perfect for enjoying with traditional Japanese confections.

*Served with milk which contains milk and soybeans.

..... ¥990



Matcha



Iced Matcha