

GOTEMBA STORE MENU

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

Sencha Anmitsu with drink ¥2,530

A traditional Japanese dessert with a base of agar jelly cubes, bean paste and various toppings, finished with wasambon sugar syrup. The toppings are: smooth azuki bean paste, white azuki bean paste incorporating Gotemba-grown sencha green tea leaves, sencha green tea jelly cubes, peas, colorful jelly and seasonal toppings.

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

Regular Size* : ¥1,540

Small Size* : ¥1,100

*Drinks are not included.



Regional Yokan Shiki no Fuji / Mt. Fuji in Four Seasons

..... with drink ¥1,650

Available only at our Gotemba store, Shiki no Fuji is a collection of yokan showcasing the various faces of Mt.Fuji across the four seasons.



Additional toppings listed below are available for your dessert.

Shiratama dumplings : ¥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.

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

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.

Kuzukiri with drink ¥2,640

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) : ¥1,650



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.

Sweet Azuki Bean Soup with drink ¥2,530

Wasambon sugar accents this richly flavored warm azuki bean soup, topped with two small pieces of broiled mochi. Please choose from one of the following three soup styles.

Gozen (smooth azuki beans)

Ogura (whole azuki beans)

Shiro Ogura (whole white azuki beans)

*Side dishes contain wheat and soybeans.

Single item (without a drink) : ¥1,540



Ogura

Abekawa Mochi with drink ¥2,200

Soft mochi topped with a powder made from toasted soybeans combined with wasambon sugar.

*Contains soybeans.

*Side dishes contain wheat and soybeans.

Single item (without a drink) : ¥1,210



Isobe Mochi with drink ¥2,200

Soft mochi dipped in soy sauce and wrapped in crisp roasted seaweed.

*Contains wheat and soybeans.

*Side dishes contain wheat and soybeans.

Single item (without a drink) : ¥1,210



We only use domestically produced rice in our shop.

HOT DRINKS

Matcha

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

Sencha Green Tea

Sencha green tea with a sweet and mild aroma.

Sencha Green Tea (Shizuoka)

Grown amid the shaded mountains of Gotemba, this green tea has a soft, sweet flavor.

Coffee

Made from organic coffee beans.

*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

Made from organic coffee beans.

*Served with milk which contains milk and soybeans.

..... ¥990



Matcha



Iced Matcha

About Toraya

A maker of wagashi (traditional Japanese confections), Toraya was founded in the early 16th century in Kyoto where it became a purveyor to the imperial court during the reign of Emperor Goyozei, which ran from 1586 to 1611. Toraya established a foothold in Tokyo in 1869, after the national capital was transferred there on the heels of the Meiji Restoration. At present, Toraya has three factories and approximately 80 shops throughout Japan, in addition to a boutique in Paris.



Ingredients

The key element of wagashi is an, a paste typically made with beans and sugar. Azuki beans, in particular, have been integral to the Japanese diet and indispensable in wagashi-making, their auspicious reddish color considered in ancient folk belief to be effective in warding off disaster and disease. Toraya uses only plant-based products such as azuki beans, sugar, agar and rice flour for its wagashi, with the exception of eggs in some items.



Fresh Japanese Sweets

These highly artistic creations are typically served at tea ceremonies and special events. They are made with meticulous attention to flavor, seasonal motifs and, of course, visual beauty.



Instagram



Enjoying Toraya Tea Room

Toraya Tea Room was established in 1973 with the vision of creating a tearoom centered around confections. We offer a variety of seasonal fresh Japanese sweets and special confections to provide an opportunity for you to experience confections up close.

You can order not only individual confections but also assemble your own selection of multiple ones.

