
TEA LOUNGE

K A F U

All prices include tax; a 15% service charge is added separately.

FOOD MENU

Weekly Lunch Set

WEEKLY LUNCH (W/DESSERT)	11:00-14:00 ONLY	2,300
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Light Meal

SEASONAL VEGETABLE HARIHARI SALAD	S 1,200 / M 1,600
SEASONAL FRIED VEGETABLE POWER SALAD	S 1,800 / M 2,500
HOMEMADE CONSOMMÉ SOUP	S 1,750 / M 2,800
BLT SANDWICH	1,850

Regular

CHA SOBA (GREEN TEA NOODLES)	1,800
STRIPED JACK RICE BOWL WITH SESAME SOY SAUCE	
with Rice & Miso Soup	2,000
TUNA RICE BOWL WITH SESAME SOY SAUCE	
with Rice & Miso Soup	2,000
OLD-FASHIONED CHINESE-STYLE NOODLES	1,800
with Rice Bowl with Pork	2,000
ONIGIRI SET MEAL	1,800
SEASONAL SPAGHETTI	2,200
SPECIAL WAGYU CURRY	3,000
SPECIAL BARACHIRASHI (SCATTERED SUSHI RICE BOWL)	
with Chawan-mushi & Soup	3,500



HARI HARI SALAD



CHA SOBA



OLD-FASHIONED
CHINESE-STYLE
NOODLES



SPECIAL
BARACHIRASHI
(SCATTERED
SUSHI RICE BOWL)

DESSERT MENU

HOJICHA PUDDING	980
JAPANESE-STYLE MATCHA PARFAIT	1,400
SOFT MIZUYOKAN WITH MATCHA CREAM	1,200
KUZUKIRI (CHILLED ARROWROOT NOODLES)	1,200
ANMITSU	1,650
OBUSE MILK ICE CREAM	980
APPLE PIE	1,200
MONT BLANC	1,500

*Add coffee or tea for +¥600



JAPANESE-STYLE
MATCHA PARFAIT



MONT BLANC

AFTERNOON TEA

All Gluten-Free 2026 Fall

“Aromatic Chestnut Afternoon Tea” 7,500

A CELEBRATION OF JAPANESE AUTUMN, FEATURING CHESTNUT CREATIONS SUCH AS MONT BLANC, CHOUX PASTRY FONDANT, AND A DELICATELY SMOKED CHEESECAKE, COMPLEMENTED BY SEASONAL GRAPES AND PEARS.

<SWEETS>

CHESTNUT FONDANT CHOCOLATE CHOUX CREAM PUFF WITH SHIBUKAWA
CHESTNUT ICE CREAM / CHOCOLATE & RUM MACARON / OBUSE
CHESTNUT MONT BLANC TART / CHESTNUT YOKAN / PEAR MOUSSE /
SHINE MUSCAT & KYOHO GRAPE JELLY / CHESTNUT SOUFFLÉ
CHEESECAKE / TWO KINDS OF SCONES (PUMPKIN & AUTUMN
BUCKWHEAT) WITH CLOTTED CREAM & FIG JAM

<SAVORY>

MUSHROOM & BACON QUICHE / MACKEREL RILLETTES WITH CORN
TORTILLA / SOUP OF THE DAY / TWO KINDS OF FINGER FOOD

<BEVERAGES (FREE FLOW)>

COFFEE(COFFEE / CAFÉ AU LAIT / ESPRESSO) TEA(ASSAM / EARL GREY /
DARJEELING) HERBAL TEA(CHAMOMILE VERBENA / MINT BLEND) KITANO
ORIGINAL FLAVORED TEA
(GREEN TEA “KAFU” / BLACK TEA “HIDAMARI”)

*90 min Free-flow drink



BEVERAGE

COFFEE (HOT / ICED)	1,200
CAFÉ AU LAIT (HOT / ICED)	1,300
ESPRESSO	1,200
DARJEELING	1,200
ASSAM	1,200
EARL GREY	1,200
CHAMOMILE VERBENA	1,200
MINT	1,200
HONEY GINGER	1,200
HOT CHOCOLATE	1,300
MATCHA (WITH DRY SWEETS)	1,500
PLUM KOMBU TEA (WITH DRY SWEETS)	1,200
GREEN TEA "KAFU"	1,300
JAPANESE BLACK TEA "HIDAMARI"	1,300
SHINSHU APPLE JUICE	1,200
UNSHU MANDARIN JUICE	1,200
CRANBERRY JUICE	1,200
APRICOT AU LAIT	1,200
MATCHA AU LAIT	1,600
COCA-COLA	1,000
GINGER ALE	1,000
OKUAIZU KANEYAMA NATURAL SPARKLING WATER	
	330ML 1,300 / 720ML 1,600
BEER (SMALL BOTTLE)	334ML 1,400
TODAY'S GLASS OF WHITE WINE	1,800~
TODAY'S GLASS OF RED WINE	1,800~
TODAY'S GLASS OF SPARKLING	2,500~

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Seasonal Recommendations

Ginkgo Nuts salt-roasted or fried	900
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Grilled Salmon Belly	1,500
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Pacific Saury grilled with salt / sashimi / namerō (minced with miso)	from 2,000
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Matsutake Mushroom Dishes

• Dobin-mushi matsutake clear soup served in a teapot	2,500
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• Fukiyose-yaki assorted grilled matsutake and seasonal ingredients	3,500
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• Tempura matsutake mushroom	3,000
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Hairy Crab (Kegani) advance order required by the previous day	Market Price
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Chef's Choice Courses (*Reservation Required)

"Tsuki" (Moon) Course amuse-bouche, sashimi, seasonal grilled dish, small side dish, fried dish, ramen, desserts	9,000
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"Hana" (Flower) Course amuse-bouche, sashimi with horse sashimi, seasonal grilled dish, simmered dish, small side dish, fried dish, ramen, desserts	12,000
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Grand Menu

Today's Ohitashi simmered seasonal greens	800
Mozuku Seaweed with Vinegar	800
Shima-rakkyo pickled island shallots	1,000
Japanese-Style Omelet (Tamagoyaki)	800
Potato Salad with garlic toast	1,000
Harihari Salad seasonal vegetables, soy sauce, vinegar	1,600
“Inca no Mezame” Steamed Potatoes (2 pcs) with garlic toast	2,000
Butter with Raisins seasonal vegetables, soy sauce, vinegar	1,500

Sashimi

Today's Assorted Sashimi 5 kinds of fish	3,800
Assorted Horse Sashimi marbled, fillet, and futagoe cuts	4,500

Simmered & Steamed Dishes

Chawan-mushi savory steamed egg custard	1,000
Braised Pork Belly, Skin On	2,000
Simmered Oxtail in Dark Sauce	3,000
Shark Fin with Crab and Daikon raddish	2,500

Grilled & Fried Dishes

Saikyo-yaki fish marinated in sweet white miso and grilled	2,500
Salt-Grilled Date Chicken	2,800
Salt-Grilled Iwamoto Beef	3,500
King Crab Cream Croquette	2,500
Juicy Minced Meat Cutlet (Menchi-katsu)	1,500

Assorted Skewers

• Shrimp & Cheese	500
• White Fish Wrapped in Shiso	500
• Pork Skewer	500
• Beef Skewer	800
• Chicken with Plum Paste	500
• Zucchini & Cheese	350
• Asparagus	350
• Tomato	350
• Egg	250

Rice, Noodles & Miso Soup

Old-Fashioned Chinese-Style Noodles

salt or soy sauce broth

Regular 1,800

Small 1,200

Striped Jack Rice Bowl

with sesame soy sauce

Regular 2,500

Small 1,500

Tuna Rice Bowl

with sesame soy sauce

Regular 3,500

Small 2,200

Seafood Rice Bowl

tuna, striped jack, crab, white fish, shellfish, salmon roe

Regular 4,500

Small 2,200

Onigiri (Rice Balls)

- Ume (Pickled plum) 500
- Salmon 500
- Spicy cod roe 500
- Kelp 500
- Salted Sea Cucumber Entrails (Konowata) 1,200
- Sea Urchin (Tsubu Uni) 1,200

Temari Sushi

small sushi ball / 5 kinds

3,500

Tofu Miso Soup

300

Okura Miso Soup

500

Sake

Hitakami Tokubetsu Junmai Miyagi Prefecture	1,400
Zaku "Miyabi no Tomo" Junmai Daiginjo Mie Prefecture	3,000
Kono Tsukasa "Yumesansui" Aichi Prefecture	2,500
Ohraku Junmai Shimane Prefecture	3,000
<u>Ginjo Sake</u> Kokuryu “Icchorai”	2,500

Shochu

<u>Barley</u>	Obinokura Kara Miyazaki Prefecture	1,300
	Hitotsubu no Mugi Kagoshima Prefecture	1,500
	Nakanaka Miyazaki Prefecture	1,500
<u>Sweet Potato</u>	Kujira Kagoshima Prefecture	1,500
	Nakamura Kagoshima Prefecture	1,800
	Tomino Hozan Kagoshima Prefecture	1,500
<u>Mixers</u>	Soda or Oolong Tea	1,500
	Lemon Sour	1,700
	Green Tea Mixer	1,700

Umeshu (Plum Wine)

Hyakunen Umeshu Ibaraki Prefecture	1,300
Aragoshi Umeshu Nara Prefecture	1,500
Non-Alcoholic Umeshu “Saika”	1,100

Beer

Draft Beer (Asahi Jukusen)	Medium 1,400 / Small 900
Sapporo Black Label	
The Premium Malt's	
Kirin Ichiban Shibori	Small Bottled Beer 1,200

Non-Alcoholic

Asahi Super Dry Zero	1,100
Non- Alcoholic Wine (Red / White)	1,300
Craft Ginger Ale	1,400
Green Tea, Oolong Tea, or Jasmine Tea	1,200
Coca-Cola	1,000