

Sakurai Japanese Tea Experience's original course menu meticulously pairs varieties of tea with wagashi, liquor, and food.	
Tea Course	
Two Gyokuro, Blended tea, Hojicha, Matcha, Wagashi	9,200
Gyokuro, Blended tea, Hojicha, Matcha, Wagashi	5,950
Change to Highest Grade Gyokuro	+1,420
Four Green Teas, Blended Tea, Sparkling Tea, Light Bites, Wagashi	6,600
Hand-rolled Green Tea, Hojicha, Bancha, Matcha, Light Bites, Wagashi	9,020
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Tea and Liqueur Course	
Gyokuro, Blended Tea, Four Tea Liqueur Varieties, Wagashi	6,760
Gyokuro, Two Gyokuro Cocktails, Three Tea Cocktails, Hojicha, Wagashi	7,950
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Tea and Meal Course	
Sencha, Chestnut Steamed Rice, Bancha, Wagashi	5,650
Gyokuro, Blended Tea, Chestnut Steamed Rice, Bancha, Matcha, Light Bites, Wagashi	7,200

Tea	
Started with a tea from our selection and Wagashi	
Sencha Green Tea	2,500
Freshly Roasted Hojicha	2,500
Seasonally Blended Tea	2,500
Matcha Kyoto	2,600
Gyokuro	3,250
Highest Grade Gyokuro	4,250
Hand-rolled Green Tea	4,950
Ise shoseikan	2,500
Your Choice of Two Teas	3,800 ~
Please choose two type of teas from above. Additional charges will be applied for Gyokuro, Highest Grade Gyokuro, and Hand-rolled Green Tea.	

Original Tea Liquor		
No.1	Sencha Gin	1,820
No.2	Gyokuro Shochu	1,900
No.3	Kabusecha Vodka	1,920
No.4	Tamaryokucha Vodka	1,820
No.5	Tencha Vodka	1,820
No.6	Matcha Beer	1,750
No.7	Sunrouge Hoshiko	1,860
No.8	Iribancha Whisky	1,620
No.9	Sannenbancha Gin	1,820
No.10	Hojicha Rum	1,820
No.11	Hojicha Campari	1,820
No.12	Genmaicha Whisky	1,960
No.13	Kamairicha Gin	1,920
No.14	Minamisayaka Pisco	1,920
No.15	Kocha Rum	1,920
No.16	Awabancha Sauternes	1,920
No.17	Goishicha Tequila	2,140
No.18	Kurocha Calvados	1,960

Sweets / Light Bites	
Seasonal Wagashi [HIGASHIYA]	490 ~
Chestnut Yokan [Sakurai Kanseido]	470
Chestnut Kanoko [Sakurai Kanseido]	780
Tofu Zenzai [Kokonotsu]	890
Grilled Nuts	550
Dried Fruit	650
Pickles	650
Homemade Miso-preserved Camembert Cheese	650

- The price includes consumption tax
- After 7:00 PM, a 500 yen cover charge will be added for each person



Winter Seasonal Course

Japanese Tea Embodying Kaiseki Cuisine

This is a course of Kaiseki Cuisine expressed through tea.
The following order of teas symbolize
the traditional sequence of food
that people enjoy at a Kaiseki banquet.
This course includes Freshly Roasted Tea,
Fermented Tea, and Bancha.

This course is only a drink course.

Saki-zuke (Stater)

Sannenbancha/Kurocha/Japanese Plum/Ginger

Zensai (Appetizer)

Awabancha/Shungiku/Sesame/Tomato

Wanmono (Soup)

Special Grade Gyokuro/Tofu/Pickled Cucumber

Muko-zuke (Sashimi)

Kamairicha/Perilla/Sudachi/Wasabi/Seaweed

Yakimono (Grilled Meat)

Goishicha/Burdock/Cacao Nib/Apple

Gohan/Tomewan (Rice)

Genmai/Dried Sweet Potato/Miso/Dried Bonito

Kanmi (Dessert)

Matcha with Wagashi

¥11,000

櫻井焙茶研究所

茶酒カクテル

Tea Cocktail

2025-2026 Winter

茶と酒を融合した「茶酒」——。
茶酒を使った櫻井焙茶研究所ならではの
オリジナルカクテルです。
是非ご賞味ください。

阿波番茶と苺

Sweet Wine with Strawberry Tea

Awabancha / Sauternes / Strawberry

¥2,000

玉緑茶と柚子

Vodka Yuzu Tea Soda

Tamaryokucha / Vodka / Yuzu / Mint / Soda

¥2,000

焙じ茶と牛蒡

Hojicha Negroni

Hojicha / Burdock / Gin / Campari / Sweet Vermouth

¥1,950

茎焙じ茶と薔薇

Hojicha Toddy

Stem Hojicha / IMO Shochu / Rose / Cinnamon

¥1,950

黒茶とレモン

Kurocha Grog

Kurocha / Calvados / Lemon

¥1,950