

Komachi-Chaya Desert Menu

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.

Your seats are available for 2 hours after ordering.Photo is for image only.

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Specialty Pure Warabimochi (Bracken starch dumpling) 1,580 yen (tax included) Comes with Japanese green tea

We use precious 100% pure Bracken powder from Japanese natural Bracken root which is dried and processed into powder. We cook them after we receive order from the customer individually so that it is prepared fresh. Therefore, this dish comes slightly warm and has a delicate chewy & smooth texture. Bracken root powder itself has no taste so by adding traditional premium Japanese "Wasanbon" sugar, Warabimochi is finished with a slight sweetness. Enjoy the delicate sweetness and texture by adding the "Shonan Kinako" (soy bean powder) and brown cane syrup.

What is "Shonan Kinako"?



Our traditional "Kinako" (soy bean) is from Kanagawa Prefecture. We use this local Kinako however, due to the reduction in producer of this rare type of soy bean, they are called "phantom soy bean" by some people. Shonan Kinako is high in sweetness and when made into powder, the sweetness and aroma comes to its potential.

Our brown syrup

We use natural pure brown sugar from Okinawa prefecture which has a distinct pure flavor and richness.

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Specialty Pot Warabimochi (Bracken starch dumpling)

Comes with either "butterfly pea tea" or "Matcha" (green powder tea)

1,480 yen (tax included)

Uji Matcha (from Kyoto) blended into the specialty Warabimochi (Bracken starch dumpling) It has Mochi like chewy, soft texture with smooth Matcha flavor. In a traditional lucky pot, Matcha Warabimochi (Bracken starch dumpling) is finished with white bean paste, Mascarpone cheese, and housemade Matcha sauce. Enjoy by adding the "Shonan Kinako (Soy powder) and also "Bubu arare" (rice cracker) fried rice croutons to experience various texture and flavors.

What is "Shonan Kinako"?

Our traditional "Kinako" (soy bean) is from Kanagawa Prefecture. We use this local Kinako however, due to the reduction in producer of this rare type of soy bean, they are called "phantom soy bean" by some people. Shonan Kinako is high in sweetness and when made into powder, the sweetness and aroma comes to its potential.



Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Kamakura Komachi freshly served Mont Blanc Kurino Komachi

(cream flavor: chestnut)

1,780 yen (tax included)

We are using a branded chestnut called "Kasama guri" from Ibaraki Prefecture, Japan. After receiving your order, we will squeeze the Kasama guri chestnut cream over the special Japanese cake, in front of you. The ice cream inside the Mont Blanc cream can be chosen from four kinds of flavors, Matcha (green powder tea), Hojicha (roasted Japanese tea), Purple sweet potato, or Strawberry.



Special Japanese cake

Sponge cake with ice cream that goes well with the Japanese chestnut, whipped cream, All-Bran and 4 types of sweetened beans inside.



Enjoy the salted kelp as a granité (palate changer)

The saltiness of the kelp will balance the sweetness.



What is "Shonan Kinako"?

Our traditional "Kinako" (soy bean) is from Kanagawa Prefecture. We use this local Kinako however, due to the reduction in producer of this rare type of soy bean, they are called "phantom soy bean" by some people. Shonan Kinako is high in sweetness and when made into powder, the sweetness and aroma comes to its potential.

- Coffee (Hot/Iced)
- Black tea (Hot/Iced)
 Apple juice (Iced)

+550yen *Drink only 660 yen

Additional drinks

- Hydrangea color tea (Hot/Iced)
- Matcha (Hot)

Yuzu tea (Hot/Iced) Green tea (Hot/Iced)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Shaved Ice from Komachi-Chaya Hydrangea color lemon shaved ice

comes with Green Tea

1,580 yen (tax included)

Beautiful shaved ice just like hydrangea. Enjoy how the color changes to purple with the lemon syrup. Make your choice of 2 sauces.



Additional toppings

Strawberry syrup (Sagahonoka) +¥320

Green tea (Hot/Iced)

Sweet bean past & rice dumpling

Yuzu tea (Hot/Iced)

+¥220

Plain & matcha rice dumpling +¥110

Condensed milk



Espuma

+ ¥220

Coffee (Hot/Iced)

Black tea (Hot/Iced)

Apple juice (Iced)

Additional drinks +550yen ₩ Drink only 660 year

Hydrangea color tea (Hot/Iced)



Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Hydrangea color mojito

980 yen (tax included)

Can be changed to non-alcoholic.

It's mint and lime with rum and soda. This refreshing cocktail is perfect for the hot season. Add lemon syrup and powdered sansho (Japanese pepper) as an optional garnish. You will enjoy the change in color and aroma.





- Coffee (Hot/Iced) Green tea (Hot/Iced)
- Black tea (Hot/Iced)
 Apple juice (Iced)
- Yuzu tea (Hot/Iced)

- Additional drinks +550yen *Drink only 660 yen
- Hydrangea color tea (Hot/Iced)
- Matcha (Hot)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Kamakura Komachi Fluffy Shaved ice Smooth on top, fluffy outside and juicy inside Shonan Gold (Japanese citrus)

Comes with Green Tea

1,780 yen (tax included)

In "Shonan Gold" homemade syrup, Matcha Crunch" is sprinkled on top of the homemade syrup. Shonan Gold peel inside. Optional Shonan Gold and green mandarin orange "melt-in-your-mouth jelly" is served on top, Please enjoy the refreshing taste of summer.



Additional toppings

Additional drinks
+275 yen
*Drink only 550 yen

Strawberry syrup (Sagahonoka) +¥320

Sweet bean past & rice dumpling

+¥220



Plain & matcha rice dumpling

+¥110



Condensed milk

+¥110



Espuma

+¥220



Coffee (Hot/Iced)
 Green tea (Hot/Iced)

• Yuzu tea (Hot/Iced)

Black tea (Hot/Iced)

Apple juice (Iced)

+550yen
*Drink only 660yen

Hydrangea color tea (Hot/Iced)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Kamakura Komachi Fluffy Shaved ice Smooth on top, fluffy outside and juicy inside Roasted Green Tea and Sweet Bean Paste

Comes with Green Tea

1,580 yen (tax included)

Shaved ice topped with homemade syrup made from strong roasted green tea and smooth mascarpone espuma. Sweet bean paste and milk agar jelly inside enhance the taste.



Additional toppings



Sweet bean paste & rice dumpling

+ *220

Plain & matcha rice dumpling +¥110

Condensed milk

+ ¥110



Espuma

+ ¥220



Coffee (Hot/Iced)

- Black tea (Hot/Iced) Yuzu tea (Hot/Iced)
- Apple juice (Iced)
- Additional drinks +550ven *Drink only 660 yen
- Hydrangea color tea (Hot/Iced)
- Matcha (Hot)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Kamakura Komachi Fluffy Shaved ice Smooth on top, fluffy outside and juicy inside Mango Brown syrup and Kinako (soybean flour)

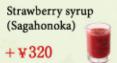
Comes with Green Tea

2,180 yen (tax included)

A juicy sweet mango layered with brown syrup is hidden inside the delicious shaved ice, topped with a homemade mango syrup and finished off with mango pulp and mascarpone espuma.



Additional toppings



Sweet bean past & rice dumpling

+¥220

Plain & matcha rice dumpling +¥110

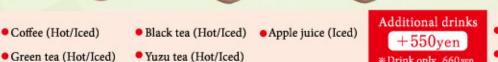
Condensed milk

+ ¥110



Espuma

+ 220



Additional drinks +275 yen ₩ Drink only 550 yen

*Drink only 660 year

Hydrangea color tea (Hot/Iced)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Kamakura Komachi Fluffy Shaved ice Smooth on top, fluffy outside and juicy inside Strawberry Yuzu Mikan (combination of citrus)

Comes with Green Tea

1,580 yen (tax included)

A harmony of house made strawberry syrup of plenty of strawberry flesh (Sagahonoka brand) and smooth mascarpone espuma. Also enjoy the hint of citrus aroma from yuzu mikan.



Additional toppings

Strawberry syrup (Sagahonoka) +¥320 Sweet bean past & rice dumpling

Plain & matcha rice dumpling +¥110

Condensed milk

+¥110

Espuma

+¥220

ed) Black tea (Hot/Iced) Apple juice (Iced) Additional drinks Hydrangea color tea (Hot/Iced)

+ 275 yen
*Drink only 550 yen

Coffee (Hot/Iced)
 Green tea (Hot/Iced)

biack tea (Hot/Iced

Yuzu tea (Hot/Iced)

+¥220

• Apple Juice (Iced

+550yen

*Drink only 660yen

Hydrangea color tea (Hot/Iced

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Kamakura Komachi Fluffy Shaved ice Matcha Warabimochi (Bracken starch dumpling)

Comes with Green Tea

1,680 yen (tax included)

Enjoy the combination of Match syrup made of famous Uji Matcha, and the mascarpone espuma. Don't miss the bracken starch dumpling inside! The matcha aroma will spread to your palate.



Additional toppings



Strawberry syrup (Sagahonoka) + ¥320

Sweet bean past & rice dumpling

+¥220

Plain & matcha rice dumpling +¥110

Condensed milk

+ ¥110



+ *220



Coffee (Hot/Iced)

Green tea (Hot/Iced)

 Black tea (Hot/Iced) Yuzu tea (Hot/Iced)

Apple juice (Iced)

Additional drinks +550yen *Drink only 660 year

Hydrangea color tea (Hot/Iced)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.





Shaved ice Fresh melon

Comes with Green Tea

1,380 yen (tax included)





Shaved ice Matcha

Comes with Green Tea

1,380 yen (tax included)



Shaved ice Sagahonoka-Strawberry



Comes with Green Tea

1,180 yen (tax included)



Shaved ice Cane sugar syrop and Kinako(soybean flour)



Comes with Green Tea

980 yen (tax included)

Additional toppings

Additional drinks $\pm 275 \mathrm{yen}$

Strawberry syrup (Sagahonoka)

+¥320



Sweet bean past & rice dumpling

+¥220



Plain & matcha rice dumpling

+¥110



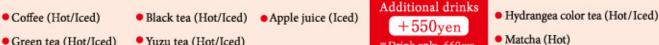
Condensed milk





Espuma





Yuzu tea (Hot/Iced) Green tea (Hot/Iced) ₩Drink only 660 yen

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.

*Only customers of elementary school age and under can order.



Shaved ice for children Strawberry

800 yen (tax included)



Shaved ice for children Peach

800 yen (tax included)

Additional toppings

Additional drinks
+275 yen
*Drink only 550 yea

Strawberry syrup (Sagahonoka) + ¥320 Sweet bean past & rice dumpling

+¥220



Plain & matcha rice dumpling

+¥110



Condensed milk

+¥110



Espuma

+¥220



Coffee (Hot/Iced)

Green tea (Hot/Iced)

- Black tea (Hot/Iced)
 Yuzu tea (Hot/Iced)
- Apple juice (Iced)
- +550yen
 *Drink only 660yen
- Hydrangea color tea (Hot/Iced)
- Matcha (Hot)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Komachi-chan Monaka & Matcha (powdered green tea) set

1,080 yen (tax included)

This comes with a printed Komachi-chaya's character girl "Komachi-chan" Monaka and Matcha tea. Monaka, crispy rice wafer shell for sandwiching, comes with Komachi-chan print. Komachi-chan is the main character girl for Komachi Chaya. Also served with Matcha tea. Enjoy putting together separately served red bean paste (cooked in sugar), Matcha dumpling, and whipped cream into a sandwich using the

Monaka (two thin wafers made form rice cake) You can choose or combine your filling from red bean paste (sweetened), matcha dumpling, and/or whipped cream, served separately.

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.

What is "Shiruko"?

It is a traditional Japanese dessert soup made from boiled Azuki bean paste, sugar and topped with Mochi (rice cake) or Shiratama dango(dumpling made from rice flour).



Kamakura Matcha sweet hot soup 860 yen (tax included)

Hot Matcha (powdered green tea) flavor sweet soup, comes with sweetened "Azuki" red beans from "Yamaya's" of Kamakura, the red bean paste producer and also mochi (rice cake). Matcha's pleasant bitterness and elegant sweetness of the red bean paste are exquisite. Enjoy the salted kelp for a change in our palate (palate cleanser)



Kamakura "Azuki" red bean soup 740 yen (tax included)

This is a hot, sweet soup flavored with "Azuki" red beans from Kamakura's long established "Yamaya's sweet beans paste manufacturer" and mochi (rice cake). Enjoy the taste and texture of the red beans. Enjoy the salted kelp as a granite (palate cleanser)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Cold Matcha Zenzai

900 yen (tax included)

On top of the Kanten (agar jelly), homemade red bean paste (sweetly cooked red beans) from "Yamaya's sweet beans paste manufacturer", Matcha dumpling and vanilla ice cream are topped. Enjoy this dish with adding the sweetness of specialty Uji Matcha syrup.



Sweet soy sauce (glazs) rice dumpling & Matcha 1,280 yen (tax included)

Rice dumpling covered with a sweet soy sauce (glazs) are served with kompeito(sugar candy). You can make matcha yourself with a chashaku (tea ladle) and chasen (tea whisk).

Green tea (Hot/Iced)

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



What is "Shonan Kinako"?

Our traditional "Kinako" (soy bean) is from Kanagawa Prefecture. We use this local Kinako however, due to the reduction in producer of this rare type of soy bean, they are called "phantom soy bean" by some people. Shonan Kinako is high in sweetness and when made into powder, the sweetness and aroma comes to its potential.



Komachi-Chaya: Limited Sale

Shonan Kinako (Soy powder)

used in this product is available now!!

540 yen (tax included)

Available only in limited quantity!



Komachi-Chaya Rice bowls

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.

Your seats are available for 2 hours after ordering.Photo is for image only.

Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Raw baby sardine & Salmon roe rice bowl 2,680 yen (tax included)

Raw baby sardine & salmon roe on top of a bowl of rice cooked with a Japanese soup broth. Enjoy the combination of the fresh beautiful raw baby sardine and shining salmon roe like a jewel.



Raw& boiled baby sardine rice bowl

1,480 yen (tax included)

Enjoy two types of baby sardine, raw which has a smooth texture with a hint of sweetness, and boiled which has a slight softness with a great Umami (deliciousness).

Green tea (Hot/Iced)

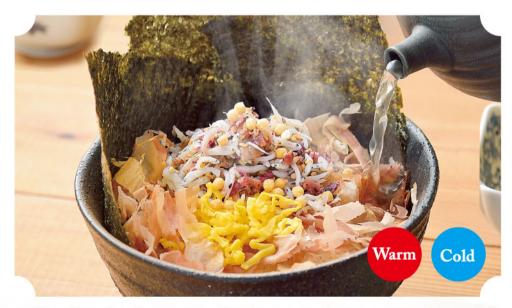
Please be advised that our kitchen is not free from allergen contamination. You are requested to make your decision and be responsible for yourself when ordering your food if you have risk of allergen. Thank you.



Baby sardine rice bowl in soup broth

1,280 yen (tax included)

Tasty boiled baby sardine with shaved bonito flakes on top of a bowl of rice cooked with bonito soup broth. Enjoy the rich aroma of bonito broth by pouring them into the baby sardine bowl.



Picked plum & baby sardine rice bowl in a Japanese soup broth

1,480 yen (tax included)

Boiled baby sardine with chopped pickled plums topped on rice cooked with Japanese soup broth.

Enjoy the acidity and flavor of pickled plums.