



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.

<For customers with allergies>

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Specialty Pure Warabimochi (Bracken starch dumpling)

Comes with Japanese green tea

1,580 yen (tax included)

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.



Additional drinks

+275yen

※ Drink only 550yen

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

Additional drinks

+550yen

※ Drink only 660yen

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

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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.



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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.

Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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.

Make your choice of 2 sauces



Strawberry



White
peach



Red
grapefruit



Apple



Kiwi



Orange

Additional toppings

Strawberry syrup
(Sagahonoka)

+ ¥320



Sweet bean past &
rice dumpling

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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.

The reason for the refreshing taste



Color changes can be enjoyed.

When lemon syrup is added
It turns from blue to purple!



Additional drinks

+275yen

* Drink only 550yen

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

Additional drinks

+550yen

* Drink only 660yen

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

<For customers with allergies>

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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.



*"Shonan Gold slices" and "melting jelly" are served separately.

Additional toppings

Strawberry syrup
(Sagahonoka)

+ ¥320



Sweet bean past &
rice dumpling

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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

Strawberry syrup
(Sagahonoka)

+ ¥320



Sweet bean paste &
rice dumpling

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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

Strawberry syrup
(Sagahonoka)

+ ¥320



Sweet bean past &
rice dumpling

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

<For customers with allergies>

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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

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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



Espuma

+ ¥220



Additional drinks
+275yen

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

Additional drinks
+550yen
※ Drink only 660yen

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

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**Shaved ice
Fresh melon**

Comes with Green Tea

1,380 yen (tax included)



**Shaved ice
Sagahonoka-Strawberry**

Comes with Green Tea

1,180 yen (tax included)



**Shaved ice
Matcha**

Comes with Green Tea

1,380 yen (tax included)



**Shaved ice
Cane sugar syrup and
Kinako(soybean flour)**

Comes with Green Tea

980 yen (tax included)

**Additional
toppings**

Strawberry syrup
(Sagahonoka)

+ ¥320



Sweet bean past &
rice dumpling

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



**Additional drinks
+275yen**

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

**Additional drinks
+550yen**
※ Drink only 660yen

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

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***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**

Strawberry syrup
(Sagahonoka)

+ ¥320



Sweet bean past &
rice dumpling

+ ¥220



Plain & matcha
rice dumpling

+ ¥110



Condensed
milk

+ ¥110



Espuma

+ ¥220



Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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※ Monaka will be served without the fillings. Please sandwich on your own.

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

Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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)

Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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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 (glaze) rice dumpling & Matcha 1,280 yen (tax included)

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

Additional drinks

+275yen

※ Drink only 550yen

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

Additional drinks

+550yen

※ Drink only 660yen

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

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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

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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).

Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Green tea (Hot/Iced)

● Black tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

● Apple juice (Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)

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Warm

Cold

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.



Warm

Cold

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.

Additional drinks

+275yen

※ Drink only 550yen

● Coffee (Hot/Iced)

● Black tea (Hot/Iced)

● Apple juice (Iced)

● Green tea (Hot/Iced)

● Yuzu tea (Hot/Iced)

Additional drinks

+550yen

※ Drink only 660yen

● Hydrangea color tea (Hot/Iced)

● Matcha (Hot)