SENCAI-EN MATCHA CAFE
Matcha served with wagashi

Whole tea leaves ground into fine, ceremonial grade powder and whipped into a foamy broth using a method unchanged for over 400 years. Choose one Kagoshima wagashi to accompany your drink for the perfect pairing of bitter and sweet.

¥1,000

Please choose your tea and wagashi from the following pages.

Sencha served with wagashi

Choose from three excellent local teas curated by our expert staff. Select one Kagoshima wagashi to accompany your tea for a refreshing break.

¥850

All prices include tax.
Chiran-cha
Tea from fields surrounding the samurai town of Chiran. Slightly sweet with a clean finish.

Kirishima Organic Matcha
The finest organically cultivated local matcha from the mountains of Kirishima. Full natural flavour with a slightly astringent edge.

Onejime-cha
Onejime produces the earliest first flush tea in Kagoshima. Sharp, clean flavour followed by a gently lingering bitterness.

Oku Kirishima-cha
Tea from the foothills of the Kirishima mountain range. Balanced flavour with refined umami and an astringent edge.

Please choose your sencha from the options below.
Seasonal Namagashi (+¥300)
Sweets for the tea ceremony inspired by each season. Ideal with a refreshing cup of matcha.
Allergy information: contains yam

Karukan
Local yams combined with refined rice flour and white sugar to create a moist steamed cake. Created 160 years ago under the orders of Lord Shimadzu Nariakira.
Allergy information: contains yam

Akumaki
Glutinous rice served with sweet toasted soybean flour. This famous snack was taken into battle by tough Satsuma samurai.
Allergy information: contains soy

Hiryu-zu
Sweet bean paste, egg yolk, ginkgo nuts, and shiitake mushrooms are combined in this baked treat that has been passed down in the Shimadzu family since the 18th century.
Allergy information: contains egg

Please choose your wagashi from the options below.
Matcha and Sweet Selection

Relax with a bowl of refined matcha accompanied by a selection of three delicious sweets. Ideal for those who can’t choose just one treat to enjoy.

Allergy information: contains yam, soy, and egg

1,600円
Cangoxina Castella

A sponge cake of Portuguese origin, first brought to Japan in the 16th century. The brand name of this castella is Cangoxina—the spelling of Kagoshima used by European sailors of the time.

Allergy information: contains wheat, egg and peanuts (side dish)

¥550

Sweet Potato

Kagoshima is famous for its sweet potatoes, and they make a great light snack for those looking for something not too filling. Enjoy the creamy texture and gentle sweetness of one of Kagoshima’s best loved treats.

Allergy information: contains egg, milk, peanuts

500円
Chilled Matcha

Delicious whipped matcha, but chilled!
Allergy information: contains peanuts (side dish)

¥600

Matcha Latté

A modern twist on a 400-year-old classic. Frothed milk and green tea: a matcha made in heaven.
Allergy information: contains milk and peanuts (side dish)

¥650
Apple Kurozu

Kurozu is a vinegar drink produced by fermenting brown rice. Rich in vitamins and minerals, and packed with amino acids, kurozu is a healthy and refreshing drink, popular all over Japan.
Allergy information: contains peanuts (side dish)

Still     Sparkling
¥550 / ¥600

Sakurajima Komikan Juice

Refreshing sweet juice made from the smallest peelable orange in the world, Sakurajima Komikan.
Allergy information: contains peanuts (side dish)

Still     Sparkling
¥500 / ¥550

Amazake (Hot or Cold)

This fermented rice drink has been enjoyed in Japan for over 1,000 years. Amazake means “sweet sake”, but this drink is actually non-alcoholic. Rich in B-vitamins, folic acid and dietary fibre, this is a healthy, sweet pick-me-up to be enjoyed year round.
Allergy information: contains soy (side dish)

¥550
Matcha Affogato

A Japanese twist on the Italian classic. Vanilla ice cream drizzled with thick whipped matcha for a perfect blend of bitter and sweet.
Allergy information: contains milk and soy

¥800

Matcha Parfait

Matcha, vanilla, and hojicha ice cream served with a luscious combination of sweet red bean paste, and chewy rice flour dumplings.
Allergy information: contains milk and soy

¥850
Uji Matcha Shaved Ice
Shaved ice covered in sweet condensed milk and luxurious matcha from Kyoto’s Uji region. Filled with sweet bean paste and topped with homemade sweetened adzuki beans.
Allergy information: contains milk and soy
¥700

Shirokuma
Kagoshima’s famous dessert. Shaved ice, shaped like a polar bear, covered in sweet condensed milk and topped with a generous assortment of frozen fruit.
Allergy information: contains milk
¥800
Keihan Lunch
(Only 15 available a day)

Rice topped with shredded chicken, omelet, mushrooms, and nori then doused with delicious chicken stock.

Allergy information: contains egg and soy

¥1,300

Somen Lunch
(Only 15 available a day)

Chilled somen noodles served with a dipping sauce and mini rice balls.

Allergy information: contains wheat, egg and soy

¥1,300