

仙巖園茶寮

SENGAN-EN MATCHA CAFÉ







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.

¥980



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.

¥880

Please choose your tea and wagashi from the following pages.

Please choose your sencha from the options below.



Kirishima Organic Matcha

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



Chiran-cha

Tea from fields surrounding the samurai town of Chiran. Slightly sweet with a clean finish.



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 wagashi from the options below.



Seasonal Namagashi (+¥320)

Sweets for the tea ceremony inspired by each season.

Ideal with a refreshing cup of matcha.

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



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



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

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

¥1600





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

¥600

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)

¥600



Chilled Matcha

Delicious whipped matcha,
but chilled!

Allergy information: contains peanuts (side dish)

¥650



Matcha Latté (Hot or Cold)

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)

¥680



Apple Kurozu Juice

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
¥600 / ¥650

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
¥600 / ¥650

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)

¥600

Shoga-yu Ginger Tea

(Available November-February)

Healthy caffeine free tea made with grated ginger and a hint of yuzu citrus. Perfect to warm up in the cold winter months, and a traditional Japanese remedy for fighting flu and colds.

Allergy information: contains peanuts (side dish)

¥500

Apple Kurozu





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, soy, and yam

¥880



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

¥750



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

¥850

Sengan-en Matcha Cafe Lunch Menu
Available 11:00-15:00



Yudofu Lunch
(Only 15 available a day)

A light and healthy option with a vegetable and tofu hotpot, rice balls, and Satsuma a'ge fishcakes.

Allergy information: contains soy

¥1300

Keihan Lunch
(Only 15 available a day)

A mixture of toppings including chicken, shredded omelet, mushrooms, and nori served on top of rice and covered in our delicious chicken broth.

Allergy information: contains egg and soy

¥1300



