

Welcome to the Tea House

Open Daily | 9:00 AM to 5:45 PM (March 1 - October 31)
9:00 AM to 4:45 PM (November 1 - February 28)

Tea

All orders after 4:15 pm (winter) or 5:15 pm (summer) will be served in a to-go container



Sencha

Sencha is a Japanese green tea prepared by steaming its leaves and rolling them into their signature needle-like shape. It is characterized by a distinctly bright, sweet aroma and flavor. **\$5.50** (served in a small teapot for two)



Genmaicha

Genmaicha is a Japanese green tea blended with toasted brown rice. It is sometimes referred to as "popcorn tea" because when some of the rice grains pop during the roasting process, they resemble popcorn. Genmaicha has a fresh, intense aroma and savory, nutty flavor. **\$4.25** (cup)



Hojicha

Hojicha originated in Kyoto and is distinguished from other Japanese teas because it is roasted in a porcelain pot over charcoal, whereas, others are typically steamed. Hojicha has an earthy, nutty, slightly smoky flavor. **\$4.25** (cup)



Jasmine Tea

Jasmine tea is a green tea scented with jasmine flowers and boasts a slightly sweet flavor. Jasmine tea originated in China but is now enjoyed by tea lovers throughout the world. **\$4.25** (cup)



Iced Green Tea

Iced green tea combines the bright, sweet taste of sencha with the deeper, more complex flavor of matcha to produce a rich and refreshingly chilled blend. **\$4.25** (cup)

Matcha



Experience Matcha, is a finely milled or powdered green tea that is the only form of tea served in tea ceremonies. Its high quality and distinctive taste make for a special treat enjoyed in small quantities, much like a shot of espresso. To balance matcha's more intense flavor, it is customarily served with popular confections or wagashi. **\$9.50**

Last order
5:15 pm (summer), 4:15 pm (winter)

Light Snacks and Sweet Treats



UDON
\$9.95
Udon (thick, wheat-flour noodles) in a fish based soy sauce broth served with green onions and fish cake with a sprinkle of crunchy bits of deep fried flour-batter.



MISO SOUP
\$4.35
Traditional soup made with miso (fermented soybean), green onions, and tofu.



ORGANIC VEGETARIAN CHILI
\$6.45
Vegan, gluten free, dairy free



EDAMAME
\$4.50
Soy beans in the pod. Vegan & Gluten Free



CHICKEN KARAAGE
\$6.45
Battered Fried Chicken



GREEN TEA CHEESE CAKE
\$7.25
A ceremonial matcha powder is blended to a rich creamy texture.



ARARE
\$4.25 (Small) \$7.25 (Large)
Savory rice crackers, crispy peas, peanuts, fortune cookies.
Picture shown is small size



TEA HOUSE COOKIES
\$7.25
Fortune cookies, sesame cookies, almond cookies, and chocolate Pocky Sticks.



Pecan Bar \$5.75
Lemon Bar \$4.00
Berry Cheese Bar \$5.00



DANGO
\$6.75
Goma (black sesame) or Mitarashi (sweet soy sauce).



DAIFUKU
\$4.00
Sweet red bean paste wrapped in mochi. Gluten free.



WARABIMOCHI
\$6.75 (11 pc)
Sweet rice cakes Matcha kinako flavors. Vegan & Gluten Free



DORAYAKI
\$4.00
Japanese pancake filled with red bean paste.



MOCHI ICECREAM
\$4.75
The Popular Japanese dessert. Icecream wrapped with mochi dough (sticky sweet rice). Gluten free.

Beverages

Ramune	\$3.50
(Flavors: Regular , Melon, Orange, Strawberry)	
Coca-Cola	\$2.95
(Regular / Diet)	
7-Up	\$2.95
Bottled water	\$2.75
Hot Chocolate	\$4.25
Coffee	\$3.75

Please note some menu items may contain nuts and/or nut oil. The Japanese Tea Garden can not be responsible for any issues resulting from food allergy.