

# Umami Café



## ASSORTED SWEETS ROTATE DAILY

See display case at the register

**Daifuku Mochi** \$5

Tender mochi filled with sweet red bean

*Contains: dairy*

**Flight of 3 Mochi Ice Cream** \$9

*Chocolate, Green Tea, Mango*

*Contains: egg, dairy*

**Kimino Sparkling Sodas** \$5

*Ringo, Yuzu, Ume*

## LIGHT FARE

**Miso Soup** \$6

*Add rice* \$3

*Contains: soy*

**Ochazuke** \$13

*Shiitake Mushroom or Chicken Teriyaki*

Green tea poured over rice, sesame, wasabi, nori

*Contains: soy, dairy, wheat, fish, sesame*

*The Umami Cafe is proud to offer a selection of handcrafted sweets and baked goods provided by our culinary partners*

# TEAS

## Organic Sencha

\$6

Quintessential Japanese green tea, subtle umami and young spring leaves.



## Organic Genmaicha

\$6

Sencha with roasted rice and a touch of matcha powder, nutty and earthy.



## Organic Hojicha

\$6

Roasted green tea, malty, caramel notes, low caffeine.



## Organic Mecha

\$5

High-quality leaf bud and tip tea; an aromatic tea with deep vegetal and marine flavors.



## Matcha

\$7

A fine powder of shade-grown leaves whisked into a savory, grassy tea.



## Organic Mugicha

\$5

Roasted barley; toasty, nutty, slightly sweet. Contains gluten.

*Partners: Yume Confections, Oyatsupan Bakery, Behind the Museum Café, Jugetsudo, The Ajinomoto Group*