







Food Hall, B2,

IPPODO TEA Co.:

Our tea are of the finest class, cultivated in the lush fields of Kyoto and the surrounding area. This region is renowned for producing the highest grade of green tea in Japan, thanks to its mild misty climate, mineral-rich soil and near-perfect balance of sunshine and rainfall.





Hajime no Ippodo (Matcha Starter Kit)

\$ 108/6 items



\$15/100a

Shin Shun Obuku-cha



Sencha "Hosen" \$40/100g



OGAWANOSHO:

Oyaki are daily meal in mountain dry field farming zone in Nagano (Shinshu).

Originally wrap with seasonal vegetables, seasoned in miso paste and soy sauce.

It's a special native district food prepare bake and steamed. The history of powder food is old, from Jomon period, knead powder of cereals ingredient. Most popular filling is "Nozawana" and for sweet lover are "Pumpkin" and "Apple". Please try our





NOZAWANA - Pickled Nozawana leaf vegetable

SHIMEJI YASAI - Shimeji mushroom with vegetables KIRIBOSHI DAIKON

PUMPKIN APPLE

OYAKI (flour dumpling) \$3.80/pc \$10/3pcs



CHOCOLATE - made with European chocolate and Van Houten cocoa

MILK - only 100% milk of Kyushu

AZUKI (red bean) - made from Hokkaido red beans which are boiled for a long time











listinctive La france pear flavor with

izing looking skin yet tantalizingly succulent in its pleasant taste.

