**Premium Sencha** 

Temomicha Ibaraki Sashima

Premium selected handrolled leaves with a unique fresh aftertaste.

5,300

Gyokuro Kyoto

Refined green tea with an umami-rich taste.

3,800

#### Seasonal Blended Tea

Blended tea
Karigane, lemongrass, sansho
Smooth umami flavor lost in a crispy and spicy taste.
2,800

Blended tea
Black tea, Akashiso basil, spearmint
A pleasant sour and spicy notes with a dry spearmint finish.
2,800

#### The Ritz-Carlton, Nikko Japanese Tea Experience

Please choose 2 kinds of your favorite tea from our Japanese tea selection.

(Wagashi included)

4,800

Premium Sencha are available with additional fee.

Temomicha Ibaraki Sashima

+2,500

Gyokuro Kyoto

+1,000

#### Japanese Tea Cocktails

Matcha Beer

2,200

Houjicha Moscowmule

2,700

NIKKO

## **Japanese Tea Selection**

Sencha Ibaraki
Enriching bitter and sweet taste.
2,300

Sencha Kagoshima
Clear and smooth taste with an umami.
2,300

Sencha Fukuoka
Fresh flavor with sweetness and richness.
2,300

 $\label{eq:Kabusecha Kyoto}$  Rich umami and sweetness with a clear finish.  $2,\!300$ 

Sencha Shizuoka
Refreshing touch with Sakura scent.
2,300

Tamaryokucha Nagasaki Refined umami with a sweet finish. 2,500 Fresh roasted green tea Shizuoka
Roasted sweet aroma and with a refreshing finish.
2,300

 $\label{eq:Kamairicha Miyazaki}$  Light roasted aromas with elegant and light finish.  $2{,}500$ 

Matcha Kyoto
Refreshing taste with sweetness.
2,900

Black tea Miyazaki
Rich black tea with a touch of bitterness.
2,300

Black tea Nara
Elegant scent with a long lasting finish.
2,300

 $Black \ tea \ Kagoshima$  Rich, intense black tea with a touch of bitterness.  $2,\!300$ 

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## Wine By The Glass

# Champagne 150ml

RUINART, Blanc de Blanc

3,800

BILLECART-SALMON, Brut Rosé

5,500

2006 BILLECART-SALMON, Cuvee Nicolas Francois Brut

7,500

White Wine 150ml

2019 PASCAL JOLIVET, Pouilly Fumé

2,800

2017 TENUTA DI TAVIGNANO, Misco

3,500

2018 WILLIAM FEVRE, Chablis 1er cru 'Vaillons'

4,300

Red Wine

150ml

2017 CLOS DU VAL, Estate Napa valley Merlot

2,800

2014 CHÂTEAU GISCOURS, La Sirène de Giscours

3,700

2017 ETUDE, Carneros Pinot Noir

4,900

Rosé Wine 150ml

2019 PARADIGM, Rosé of Merlot

4,200

**Dessert Wine** 

120ml

2012 CHÂTEAU DOISY VÉDRINES

3,000

# **CORAVIN SELECTION**Wine By The Glass

# White Wine 150ml

2015 CHATEAU ST JEAN, Robert Young Vineyard Chardonnay

5,200

2018 KISTLER, Les Noisetiers Chardonnay

8,600

2014 DOMAINE DE CHEVALIER, Domaine de Chevalier Blanc  $10{,}000$ 

# Red Wine 150ml

2016 DOMAINE JEAN GRIVOT, Vosne Romanée Bossières

8,000

2015 CHATEAU ST JEAN, Sonoma "Cinq Cépages"

10,000

2003 PENFOLDS, Grange

60,000

Extended wine list available

#### **Draft Beer**

Suntory The Premium Malts 1,800

#### Non Alcoholic Beer

Suntory All Free 1,400

### **Soft Drinks**

Juice (Orange, Grapefruit, Apple)

1,700

Pepsi

1,200

Pepsi Zero

1,200

Mountain Dew

1,200

## **Mineral Water**

San.Pellegrino Sparkling Water 500ml 1,200 / 750ml 1,700

Acqua Panna Still Water 500ml 1,200 / 750ml 1,700

#### Coffee

Coffee (Hot / Iced)

1,700

Espresso

Single 1,400 / Double 1,700

Cappuccino

1,700

Caffè Latte

1,700

NIKKO

## The Ritz-Carlton, Nikko Afternoon Tea Summer Strawberry Experience

#### **Sweets**

Natsuotome strawberry and Nikko egg sponge cake

Lychee panna cotta, Natsuotome strawberry, hibiscus

Natsuotome strawberry and tonka bean cream puff

No-bake cheesecake, Natsuotome strawberry, rose

Natsuotome strawberry and mixed berries tartlet

Pistachio mousse, Natsuotome strawberry, raspberry

Green tea scone, plain scone, clotted cream, Natsuotome strawberry jam

#### **Savory**

Truffle and Nasu egg sandwich

Foie gras crème brûlée, Natsuotome strawberry

Chiba Farm spinach and shrimp cream croquette

Mizuho Farm roasted Wagyu beef tartlet, Nikko Sansho pepper

Please choose your favorite tea from today's tea selection.

6,300

Additional cup of tea is available with additional fee.

+1,000

Ebihara Farm vegetable green salad 2,300

Chicken Caesar salad 2,800

Nikko organic smoked salmon avocado open sandwich 2,900

Assorted Spanish Iberico ham plate 4,300

Assorted cheese plate from Nasu 4,300

Kaviari Kristal caviar, traditional condiments 17,500

Ebihara Farm French fries 1,500

Karaage chicken 2,800

The Ritz-Carlton, Nikko club sandwich 3,700

The Ritz-Carlton, Nikko Wagyu beef burger 4,400

Vegetable sandwich 3,200

Penne Bolognese 3,300

Truffle gnocchi gratin 4,400

Assorted fruits plate 2,900

The Ritz-Carlton signature chocolate cake 2,000

Nikko Katayama brewery Sake cheesecake 1,900

Passionfruit and mango parfait, coconut, lime 2,300