

# HOSOO LOUNGE

JAPANESE

ENGLISH



## DRINK

**Coffee** (HOT/COLD) **1,000 yen** (1,100 yen incl. tax)**HOT: Los Alpes Coffee Farm, El Salvador**

Los Alpes Coffee Farm, which is located at an altitude that exceeds 1,500m about sea level, focuses on cultivation methods that are free from the use of pesticides and chemical fertilizers. The fully ripened coffee beans that make the best quality coffee are selected and picked by hand.

These coffee beans are than carefully roasted and extracted one cup at a time.

Please enjoy the full body aromas and flavors that are reminiscent of silk with each sip.

**COLD: Santa Lucia Farm of Costa Rica**

Only the ripest coffee beans are used. They have been carefully hand-harvested from the family-run Santa Lucia plantation, which has been undertaking pesticide-free cultivation for over 20 years in the environmentally conscious protected West Valley in Costa Rica.

With a bright and refreshing aroma, our iced coffee has a wonderful sharpness and sweetness made with high-quality coffee beans and generous amounts of water.

**Decaf coffee** (HOT/COLD) **1,000 yen** (1,100 yen incl. tax)

The Ethiopian Sidamo offers a pristine flavor profile accompanied by a delightful floral aroma. Its exceptional acidity, evoking notes of citrus, and its refined taste, reminiscent of elegant black tea, will undoubtedly captivate the discerning palates of both caffeine enthusiasts and those who prefer decaffeinated options.

**English Tea** (HOT/COLD) **1,000 yen** (1,100 yen incl. tax)

Hosoo Lounge Original Blend Earl Grey Tea comes from one of the world's top three teas, Keemun Tea, which is renowned for its reminiscent fragrance of regal flowers.

Taste the elegance of bergamot's sublime silhouettes and its percolating fragrance.

**Fresh Herbal Tea** (HOT/COLD) **1,200 yen** (1,320 yen incl. tax)

Our non-caffeinated herbal tea has a blend of organically grown lemon verbena, lemon grass, spearmint, and generous amounts of fresh mint.

It aids digestion with a refreshing taste.

**Cold Brewed Green Tea** **1,000 yen** (1,100 yen incl. tax)

Using only the first batch of picked tea leaves of each season, the slow cold brew extraction brings out the pungent fragrances.

Experience the original sweetness and umami of this tea.

**Roasted Green Tea** (HOT) **1,000 yen** (1,100 yen incl. tax)

Original Hōji-cha (roasted green tea), created in the image of Hosoo.

It has a clear savory taste with a woody aroma and a soft sweetness that gives it a warm feeling.

**Matcha** (HOT) **1,200 yen** (1,320 yen incl. tax)

We use *Matsu no Shiro* matcha by *RyuuOuen Tea Store*, which was founded in the 8th year of the Meiji era (1875). Using the same methods since its establishment, enjoy the fresh matcha, which is carefully ground with a stone mill before being shipped.

This tea is served in a tea bowl made by Housai Matsubayashi, the 16th generation of *Asabi Yaki*, a 400-year-old tea pottery in Uji city of Kyoto Prefecture.

**Matcha Latte** (HOT) **1,200 yen** (1,320 yen incl. tax)

We use *Matsu no Shiro* matcha by *RyuuOuen Tea Store*, which was founded in the 8th year of the Meiji era (1875). Enjoy the full body taste of the refined bitterness with the sweetness of milk. This tea is served in a tea bowl made by Housai Matsubayashi, the 16th generation of *Asabi Yaki*, a 400-year-old tea pottery in Uji city of Kyoto Prefecture.

**Fresh Mandarin Juice** **900 yen** (990 yen incl. tax)

This 100% Kuradashi Mikan juice is additive free.

The fruit is harvested in winter and matured for a sweeter taste comes from the Mikkabi area of Shizuoka Prefecture.

Enjoy the natural sweetness that has captured the blessing of the sun.

**Seasonal Refreshment Drink** **1,200 yen** (1,320 yen incl. tax)

A healthy and refreshing drink combines vinegar from Nakano Vinegar made in traditional method, and a homemade enzyme syrup brewed with seasonal fruits with soda.

**Champagne Ruinart** **3,300 yen** (3,630 yen incl. tax)

Ruinart, the world's first House of Champagne was established in 1729.

The "Jewel of Champagne" has intrigued people all over the world with its sophisticated yet elegant taste.

<b>Wine by glass</b>	<b>White</b>	<b>1,500 yen</b>	(1,650 yen incl. tax)
	<b>Rosé</b>	<b>1,200 yen</b>	(1,320 yen incl. tax)

The "Cloudy Bay Sauvignon Blanc," a white wine with a fresh taste that evokes sunshine.

"Château d'Esclans Rosé," a top-quality rosé wine from the south of France with an elegant aroma of berries.

## SWEETS

### *Kasane Irome* Macarons (Summer)

The inspiration of these *Kasane Irome* macarons comes from the beautiful colors seen in kimono's from the court nobles' culture during the Heian period. Reflecting the subtle changes of the seasons, members of the Heian court gave symbolic names to the colors used in garments of the time. *Kasane Irome* (overlapping colors) represented the color palettes of both the inner and outer lining of the garments. It is said that the Japanese created up to 200 colors at the time. Since ancient times, a characteristic of dyeing and weaving in Japan were that suitable colors and patterns were selected to reflect the aesthetics of each season. With these HOSOO LOUNGE original macarons, enjoy the seasonal delicacies made by Kyoto pâtissiers as they represent a fusion of the subtle customs of Japan with inspirations from *Kasane Irome*. Please choose from our selection of 3 seasonal flavors.

**400 yen** each (440 yen incl. tax)



#### **Haze Tachibana**

Mango

In early summer, lovely white flowers bloom from tachibana oranges. The refreshing scent brings back nostalgic memories and has been the subject of many affectionate poems. The vibrant sweetness of mangos reminds us of the summer sunshines ahead.



#### **White Nadeshiko**

Lychee

The nadeshiko flowers are adorable on the summer mountains. A beloved flower that implies a gentle caress has been by poets to describe a loved one. Enjoy the fields of soft white blooms and the sweet scent of lychee.



#### **Summer Bush Clover**

Lavender

The end of summer brings fields colored with the purple flowers of bush clovers. Endearing since ancient times for its drooping and swaying appearance, it is often mentioned in the Manyōshū poem collection. Savor the refreshing lavender flavor reminiscent of the cool breezes blowing across the fields.

## SWEETS

### HOSOO LOUNGE Original Chocolat

Based on *Craft Architecture*, the skills of the master craftsmen such as using traditional plastering techniques, to erecting entire earthen walls, and applying the straight golf leaf lines are reflected in the Hosoo Flagship Store.v

These timeless manufacturing techniques gathered from various parts of Kyoto can once again be linked to the next generation. Inspired by this craftsmanship and the façade of our store, we present to you our original chocolat.

Please choose from our selection of 4 flavors.

**380 yen** each (418 yen incl. tax)

**Plain** Generously garnished with the finest quality of French bitter chocolate, gives a smooth and refined taste.

**Praline** An aromatic praline with a creamy garnish mixed with coarsely crushed almonds and hazelnuts.

**Yuzu** Using fresh yuzu from Kochi Prefecture, enjoy the exquisite balance between the sweetness and refreshing sourness.

**Sesame** Using golden sesame with a rich fragrance and flavor, enjoy the smooth garnish of the pungent sesame accents.



## SWEETS

### Afternoon Tea Set for Two

The Afternoon Tea Set for Two includes 3 *Kasane Irome* macarons and baked sweets.

**3,500 yen** each (3,850 yen incl. tax)



## PAIRING SET

### Black Tea and Summer Bush Clover – Lavender Macaron

**1,300 yen** each (1,430 yen incl. tax)



## PAIRING SET

**Roasted Green Tea and Haze Tachibana – Mango Macaron**

**1,300 yen** each (1,430 yen incl. tax)



## PAIRING SET

### Matcha and Plain and Sesame Chocolats

**1,800 yen** each (1,980 yen incl. tax)



## PAIRING SET

**Champagne Ruinart and White Nadeshiko – Lychee Macaron Macaron**

**3,600 yen** each (3,960 yen incl. tax)



## FOOD

### Fromage

A selection of two cheeses prepared by Kyoto's cheese specialty store,  
*Fromage de Mythese.*

**1,600 yen** each (1,750 yen incl. tax)



## FOOD

### Dry-cured ham

Each slice is meticulously cut by our in-house slicer upon receiving your order, ensuring freshness in every bite.

**1,800 yen** each (1,980 yen incl. tax)



## WINE

**Cloudy Bay Sauvignon Blanc**

The “Cloudy Bay Sauvignon Blanc,” a white wine with fresh taste that evokes sunshine.

**1,500 yen** each (1,650 yen incl. tax)

**Château d'Esclans Rosé**

Château d'Esclans is the finest rosé wine in the South of France, with origins dating back to the 12th century.

The rosé wine is produced from the excellent bouquet nurtured by the rich nature of Provence region.

Produced from a superior grape variety, Château d'Esclans Rosé has a pale rose color and fresh aromas of white cherry, peach, and raspberry.

**1,200 yen** each (1,320 yen incl. tax)



## PAIRING SET

### Château d'Esclans Rosé and Chocolates (Praline/Plain)

**1,800 yen** each (1,980 yen incl. tax)



## SEASONAL DRINK

### Refreshment Drink

Homemade enzyme syrup brewed with selected organically grown fruits and finished with a refreshing soda.

The syrup is made with vinegar from the brewery “Nakano Vinegar,” which is made using a traditional method of still fermentation and wooden vats that has been handed down since the Edo period. It helps the body regulate itself from the inside and recharges the body with energy.

We make it in limited quantities from seasonal fruits each season.

**1,200 yen** each (1,320 yen incl. tax)



## FOOD

### Soup Set

Delicious and healthy choice bursting with the freshest vegetable. Enjoy it with seasonal vegetables with sweetness and flavor, such as a fresh green salad accented with home-grown organic herbs at Hosoo's ancient dye laboratory's own farm in Tamba, Kyoto, carrot rape and our moist and flavorful carrot cake.

**1,800 yen** each (1,980 yen incl. tax)



## FOOD

### Tartine Plate

A selection of four tartines served with a fresh green salad.

Toasted focaccia topped with prosciutto and dried figs, carrot râpé with walnuts, and cheesy cauliflower, alongside spiced carrot bread finished with a creamy cheese mousse. Served with a crisp salad dressed in a vibrant beetroot dressing.

Enjoy a colorful variety of flavors and textures.

**1,800 yen** each (1,980 yen incl. tax)



## TAKE OUT

***Kasane Irome Macarons (Summer)***

Box of 3 with 1x macaron each from our selection  
( *Haze Tachibana / White Nadeshiko / Summer Bush Clover* )

**1,800 yen** each (1,944 yen incl. tax)

Box of 6 with 2x macaron each from our selection  
( *Peach / Sakura / Golden Blossom* )

**3,400 yen** each (3,672 yen incl. tax)

**HOSOO LOUNGE Original Chocolat**

Box of 4 with 1x chocolat each from our selection  
( *Plain / Praline / Yuzu / Sesame* )

**2,000 yen** each (2,160 yen incl. tax)

Box of 9 includes 3x Praline chocolat and  
2x Plain / Yuzu / Sesame chocolat

**4,000 yen** each (4,320 yen incl. tax)

