

HOSOO LOUNGE

MENU



HOSOO LOUNGE

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 above 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 then 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.

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 savoury 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 *Michi 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 *Asahi 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 *Michi 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 *Asahi 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 3,000 yen (3,300 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.

Wine by glass White 1,700 yen (1,870 yen incl. tax) Rosé 1,200 yen (1,320 yen incl. tax)

“Cloudy Bay Chardonnay,” a fresh white wine with a nutty, savory flavor. “Château d’Esclans Rosé,” a top-quality rosé wine from the south of France with an elegant aroma of berries.

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SWEETS

Kasane Irome Macarons Autumn (Fall)

The inspiration of these *Kasane Irome* macarons come 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 patissiers 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)



First Autumn Leaves

Sudachi

The back has a slight yellow tinge with the front still green, which represents the fresh appearance. With the change of colors, feel the fresh taste together with the arrival of the comfortable season. Please enjoy the crisp flavors of the *Sudachi* cream.



Green Leaves

Japanese Chestnuts

As the season starts to unwind, the tree leaves turn yellow. As autumn continues, the emotional colors of the grown green foliage being dyed with crimson can be seen. Please enjoy the aromas and textures of the generous serving of Japanese chestnuts.



Red Leaves

Sweet Potato

People at the time believed that only the power of god and nature could squeeze out, *Momidezuru*, such beautiful colors from leaves. Please enjoy the natural sweetness of the sweet potatoes with the deeper colors and *umami*.

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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 gold leaf lines are reflected in the Hosoo Flagship Store. 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.



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SWEETS

Afternoon Tea Set for Two

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

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



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PAIRING SET

Milk Tea and Green Leaves – Japanese Chestnuts Macaron

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



HOSOO LOUNGE

PAIRING SET

Roasted Green Tea and Red Leaves – Sweet Potato Macaron

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



HOSOO LOUNGE

PAIRING SET

Matcha and a traditional Japanese sweet

1,600 yen (1,760 yen incl. tax)



HOSOO LOUNGE

PAIRING SET

Matcha and Plain and Sesame Chocolats

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



HOSOO LOUNGE

PAIRING SET

Champagne Ruinart and First Autumn Leaves – Sudachi Macaron

3,300 yen (3,630 yen incl. tax)



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FOOD

Fromage

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

1,600yen (1,760yen incl.tax)



HOSOO LOUNGE

WINE

Cloudy Bay Chardonnay

New Zealand's leading winery, Cloudy Bay, has brought out the best in Chardonnay.
Rich in minerality and creamy.

You will enjoy the refreshing flavors of lemon and pink grapefruit,
and the savory notes of cashews and macadamia nuts.

1,700 yen (1,870 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 (1,320 yen incl. tax)



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PAIRING SET

Château d'Esclans Rose and Chocolates (Praline/Plain)

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



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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 an 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 (1,320 yen incl. tax)



HOSOO LOUNGE

FOOD

Weekend Lunch Saturday and Sunday only

Crispy croissant with a rich buttery aroma,
filled with a generous portion of cured ham, sliced to order, and cheese.
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,
or carrot rapé with home-made cottage cheese.

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



HOSOO LOUNGE

TAKE OUT

Kasane Irome Macarons Autumn (Fall)

Box of 3 with 1x macaron each from our selection

(First Autumn Leaves / Green Leaves / Red Leaves)

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

Box of 6 with 2x macaron each from our selection

(First Autumn Leaves / Green Leaves / Red Leaves)

3,400 yen (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 (2,160 yen incl. tax)

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

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

