

# Expressing Afternoon

14:00 - 17:00 (L.O. 16:30)

Kawaguchiko Lavender Basque Cheesecake	1,350
7c Wine Pomace Basque Cheesecake	1,350
Vietnamese Cocoa Basque Cheesecake	1,450
Trio Basque Cheesecake	1,600

The dish will be served with a Crystal Salad on the side.

Thick-Sliced Buttered Toast	1,380
Ricotta and Tomato Toast	1,900
Toast with Marinated Fujinosuke Salmon and Avocado	2,450

Drink Set +550

\*\*\*Please choose your drink from the options below.

Two types of Coffee Hot / Iced Complimentary refills of hot coffee are available until 16:30.

Café Latte Hot / Ice

Uenohara Herb Garden Seasonal Herbal Tea Hot only

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## 7c Wine Pomace

Seven Cedars Winery, the first in Kawaguchiko, crafts wines with local growers to highlight each grape's character.

We use their wine pomace in our batter, capturing its rich aroma and deep flavor.

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## Oshibori COLORS -UNSCENTED-

"COLORS" features four vibrant variations—pink, blue, black, and red—

made possible through advanced European dyeing techniques.

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\*If you have any questions about allergens, please ask our staff.

# Drink

## Coffee & Cocoa

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Coffee Hot / Iced 800

You can enjoy both of the two types of coffee listed below.  
Complimentary refills of hot coffee are available until 16:30.

Café Latte Hot / Iced 900

Vietnamese Cocoa Hot only 650

## Herbal & Flavored Beverages

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Uenohara Herb Garden Seasonal Herbal Tea Hot only 1,200

Lavender Cordial Soda 900

Mixed Herb Cordial Soda 900

## Juice

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Muscat BaleyA 1,200

## Non-Alcoholic Cocktail

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Calexo SemiTropic 1,100

Calexo Cucumber Citron 1,100

Calexo Citrus Rose 1,100

## Alcoholic Beverage

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Fujizakura Kogen Beer 1,400

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### Original Blend Coffee

This carefully crafted coffee is a refined blend of beans from Papua New Guinea, Indonesia, and Peru. Gently roasted to a city-to-medium roast, it delivers a rich, balanced flavor. Notes of wood and nuts are layered with a subtle hint of ripe fruit, creating an elegant and complex profile. Inspired by the calm of the forest, it finishes smoothly with a lingering after-taste. Please enjoy how the flavors gently unfold with every sip.

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Masahiko Fujii, Coffee Roaster

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### Limited-Time Coffee

#### Vietnam Future Coffee Farm Fine Robusta Winny Natural

This carefully crafted coffee is made using only fully ripened coffee cherries, meticulously selected at peak maturity. Using the refined Winny Natural processing method, it redefines the traditional image of Robusta. Aromas reminiscent of wine and rum are paired with a smooth, mellow body and gentle sweetness. It finishes cleanly with a refined, lingering aftertaste.

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Future Coffee Farm

# Wine

## Bottle Wine

### Sparkling

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Chateau Jun Limited Original Delaware Sparkling Wine	8,800
7c (seven cedars winery) Delaware Sparkling	11,000
Chuo Budoshu Co., Ltd. Grace Blanc de Blancs 2016	48,000

### White

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Fujicclairwine inc. Ginka Koshu	7.400
KISVIN WINERY Kisvin Koshu	11.000

### Red

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MANNS WINES Muscat Bailey A passi	9.600
Chuo Budoshu Co., Ltd. YAMANASHI de GRACE	11,500
Chuo Budoshu Co., Ltd. Cuvée Misawa 2019	65,000