

**Drink Menu** Everyone must order at least one dish. Or you will be imposed seating charge 400 yen.

## Single Origin Coffee

### Indonesia Bali Arabica Shinzan

Well-balanced flavor of deep richness and mild sweetness.

【Body】★★★ 【Acidity】★★★ 【Bitterness】★★★ 【Sweetness】★★★

500 yen (including tax)

### Indonesia Mandheling Tobacco

Spicy and full-bodied. Sweetness like dark chocolate.

【Body】★★★★ 【Acidity】★ 【Bitterness】★★★★ 【Sweetness】★★

500 yen (including tax)

### Kenya Victoria Mountain

The British Royal Family's favourite coffee. It has a crisp, citrusy acidity.

【Body】★★★★ 【Acidity】★★ 【Bitterness】★★★★ 【Sweetness】★★

500 yen (including tax)

### Costa Rica Floral Honey

Berry-like sweetness and a flavor reminiscent of cacao. Mellow taste.

【Body】★★ 【Acidity】★★ 【Bitterness】★★★ 【Sweetness】★★

500 yen (including tax)

### Yemen Mocha Matari No.9

Unique spicy flavor reminiscent of dried fruit.

【Body】★★★★ 【Acidity】★★★★ 【Bitterness】★ 【Sweetness】★★★★★

500 yen (including tax)

### Guatemala Huehuetenango Palmyra

Cultivated in an area abundant with nature's gifts, this coffee reveals a vibrant acidity, smooth sweetness, and a deep, full-bodied taste.

【Body】★★★★ 【Acidity】★★ 【Bitterness】★★★ 【Sweetness】★★★

500 yen (including tax)

### Tanzania Kilimanjaro Kibo

Rich, aromatic and deep flavorful coffee.

【Body】★★ 【Acidity】★★★ 【Bitterness】★★ 【Sweetness】★★

500 yen (including tax)

### Papua New Guinea Paradise Premium

A coffee grown from Blue Mountain seedlings. It features a rich body and wonderful aroma.

【Body】★★★★★ 【Bitterness】★★★★ 【Sweetness】★★

500 yen (including tax)

### Ethiopian Mocha Yirgacheffe

Citrus acidity and a clear, sweet aftertaste reminiscent of Muscat.

500 yen (including tax)

【Body】★★★ 【Acidity】★★★★ 【Bitterness】★★ 【Sweetness】★★★★

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### Honduras Santa Rosa SHG

Soft sweetness and a gentle mouthfeel.

500 yen (including tax)

【Body】★★ 【Acidity】★★★★★ 【Bitterness】★ 【Sweetness】★★

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### Brazil Aroma Chocolata

Nutty and chocolate flavors and fruity sweetness.

500 yen (including tax)

【Body】★★★★★ 【Acidity】★★★★ 【Bitterness】★ 【Sweetness】★★★★★

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### Colombia Paraiso Bucaramanga

Fragrant flavor and strong acidity with a robust body and rich taste.

500 yen (including tax)

【Body】★★★ 【Acidity】★★★★ 【Bitterness】★★★★ 【Sweetness】★★

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## Blended Coffee

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### UMAMI Blend

YOUMECA's signature blend. A well-balanced blend.

500 yen (including tax)

【Body】★★★★ 【Acidity】★★ 【Bitterness】★★ 【Sweetness】★★★★

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### KOKUMI Blend

A pleasantly smooth, full-bodied blend.

500 yen (including tax)

【Body】★★★★ 【Acidity】★ 【Bitterness】★★★★ 【Sweetness】★★

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### MAROMI Blend

A smooth and pleasant blend.

500 yen (including tax)

【Body】★★ 【Acidity】★★★★ 【Bitterness】★ 【Sweetness】★★★★

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### MOCHA Blend

Enjoy the rich aroma and smooth body.

500 yen (including tax)

【Body】★★ 【Acidity】★★★★ 【Bitterness】★★ 【Sweetness】★★★★

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### Tsuboi Original Blend

This premium coffee is made from specialty beans hand-selected by former professional baseball player Tomoya Tsuboi, who is known as a coffee connoisseur, and blended by himself.

650 yen (including tax)

【Body】★★★★★ 【Acidity】★ 【Bitterness】★★★★★ 【Sweetness】★★★★

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### Tsuboi MELLOW Blend

Soft and mellow flavor.

650 yen (including tax)

【Body】★★ 【Acidity】★★★ 【Bitterness】★★ 【Sweetness】★★★

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### Takumi - Nakatsuka CEO Blend

CAFEC CEO Nakatsuka devised this blend with the desire to have people enjoy truly delicious coffee at home every day. It's a carefully balanced dark roast that brings out the full-bodied richness and sweetness.

600 yen (including tax)

【Body】★★★★★ 【Bitterness】★★★★★ 【Sweetness】★★★★★

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## Hot Beverages

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### Today's special coffee

Please ask the staff for today's special coffee.

400 yen (including tax)

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### Cafe Latte

A classic hot drink in cafe made with espresso and milk

480 yen (including tax)

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### Espresso Doppio

A double espresso with a characteristic bitterness.

400 yen (including tax)

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### Hot Tea

Earl Gray tea

400 yen (including tax)

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### Royal Milk Tea

Slightly sweet hot royal milk tea.

480 yen (including tax)

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### Hot Cocoa

Sweet cocoa with foamed milk.

500 yen (including tax)

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### Mocha Latte

Espresso served hot with chocolate syrup and milk.

500 yen (including tax)

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### Caramel Latte

Espresso served hot with caramel syrup and milk.

500 yen (including tax)

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### Vienna Coffee

Coffee brewed from dark roast coffee beans with whipped cream.

500 yen (including tax)

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### Cappuccino

Espresso topped with foamed milk.

480 yen (including tax)

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### Hot Café au Lait

Café au lait made with YOUMECA's café au lait base.

480 yen (including tax)

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## Cold Beverages

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### Iced Coffee

Pour-over coffee using "GOURMET de ICE BLEND".

480 yen (including tax)

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### Iced Tea

Iced tea with Earl Grey tea.

400 yen (including tax)

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### Iced Royal Milk Tea

Slightly sweet royal milk tea.

480 yen (including tax)

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### Iced Café au Lait

Café au lait made with YOUMECA's café au lait base.

480 yen (including tax)

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### Iced Latte

A classic drink made with espresso and milk.

480 yen (including tax)

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### Iced Caramel Latte

Espresso with caramel syrup and milk.

500 yen (including tax)

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### Iced Cocoa

Sweet cocoa made mild with foamed milk.

500 yen (including tax)

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### Iced Café Mocha

Espresso with chocolate syrup and milk.

500 yen (including tax)

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### YOUMECA Coffee Jelly Drink

A dessert drink made with café au lait and coffee jelly, using our house-roasted

680 yen (including tax)

coffee, 'GOURMET de ICE BLEND'.

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### **Tropical Mango Frappe**

A rich and tropical mango frappe luxuriously made with mango pulp and our  
homemade condensed milk mango syrup.

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**680 yen** (including tax)

### **Apple Juice**

100% apple juice

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**400 yen** (including tax)

### **Orange Juice**

100% orange juice

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**400 yen** (including tax)

### **Red Grape Juice**

100% fruit juice with a wine-like richness.

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**400 yen** (including tax)