



## Café & Bar

### Tatami Café & Bar

Just one step behind unusually small sliding doors lies a café & bar space with a calm and peaceful atmosphere, where you will be surrounded by the relaxing smell of tatami mats. We recreated the image of Fukuoka's famous yatai (food stall) with a space where about 15 people can sit around a U-shaped counter, and where our chef serves genuine Japanese cooking.

Use this chance to enjoy a chat with our chef and the other customers while appreciating delicious traditional food. Of course, the tea and sake we serve is local!

We hope you enjoy our carefully chosen products.  
You can also reserve the whole bar for a private party.



Reservation TEL : 092-724-1055 Regular closing day : Monday

## Dinner

During dinner time, our chef's scrupulous selection of Hakata's seasonal products is used to cook a genuine traditional Japanese banquet. You will be able to peek from across the counter as our chef meticulously prepares each dish. The menu changes every day depending on that day's fresh ingredients.

If you wish to request for the chef to use some special ingredients, or if you have any allergy, please do not hesitate to tell us when making the reservation!

Time : 18:00~23:00

Course :

- Full banquet course 4000 yen~  
(Reservation required before 6pm on the previous day)
- The chef's selection (3 dishes) 2500 yen~  
(No advance order necessary)

Drinks : Local sake, Shochu, Matcha Beer 400yen~



# Lunch

Time : 11:00~14:00

Course :

- Sea Bream Ochazuke (cooked rice with tea poured on it)

This delicious Ochazuke is made with Houji tea from Hoshinomura village, producer of the best tea in Kyushu. The strong aroma of the Houji tea leaves gives a delicious twist to the dish and more and more patrons have been coming back for its unique taste.

(No advance order necessary)

- Mini banquet 2000 yen ~

(Reservation required before 6pm on the previous day)

For only 2000 yen, enjoy a genuine mini-banquet lunch, perfect for girls-only gatherings and lunch meetings.



# Café

Time : 11:00~17:00

During café time, we offer delicious drinks such as the best tea from Hoshinomura village, but also coffee or juice starting from 300¥. The “seasonal sweets set” that changes regularly is our most popular item (500yen).

With a free Wi-fi service, our café is perfect for reading, working on your computer, or doing your homework while relaxing in a tranquil atmosphere.

(The prices above do not include taxes.)



## Head chef : Shimizu Yoshitaka

Head chef at SUI TO FUKUOKA since November 2015

“4<sup>th</sup> child out of 5 children, eating has always been what I liked most, so it is quite naturally that I followed the path of becoming a chef. I graduated from a cooking school in Chiba prefecture and learned the basis of cooking in a restaurant soon afterwards.

My creed: “To find a way to make ingredients taste even better”. My wish is to share with everyone food that I find delicious and for that, I try my best to prepare the best Japanese cuisine you can find.”

