

WELCOME TO AFTERNOON TEA AT THE SHINMONZEN

Blossom to Berry, A Fleeting Spring

The Shinmonzen welcomes Chef Akihiro Kakimoto of Assemblages Kakimoto for his debut Afternoon Tea collaboration. True to his craft, he let the season write the menu.

This spring collection is a celebration of each ingredient's individuality and the quiet harmony of layered aromas.

At the heart of the menu: a tart built on premium Japanese strawberries, a delicately spiced and herb-kissed parfait, and an elegant éclair drawn from the imagery of cherry blossoms in bloom. Each creation balances lightness with a refined, lingering depth.

Alongside, savory bites woven with seasonal canola blossoms and freshly baked scones offer a graceful counterpoint – a beautiful tension between sweetness and savoriness.

The bright acidity of berries, the soft whisper of cacao, and the elusive essence of spring weave together into something quietly transporting. Paired with a thoughtfully curated selection of teas, this is an afternoon to be savored slowly – a moment held in the turning of the season.

Spring passes as gently as it arrives. We invite you to linger a little longer.

AFTERNOON TEA MENU

10,000

BUTTERMILK & CINNAMON SCONES

Served with clotted cream and homemade strawberry jam

A SELECTION OF SANDWICHES

Shrimp, Nanohana Blossom, Lemon

Japanese Rolled Omelet, Shichimi mayonnaise

Mushroom katsu, Parmesan cheese, Spring Salad

Brie de Meaux Cheese, Hibiscus strawberry Jam

A SELECTION OF HAND-MADE PASTRIES

Strawberry Tart, Almond Cream

Sakura Éclair, Tonka Bean

Strawberry Parfait, Thyme, Basil

Chef Kakimoto's Signature Chocolate Roll Cake

MIGNARDISES