

GELATO FLAVORS

Kids ¥300 Double ¥600 Triple ¥650

Premium Flavor +¥50

July, August

Fior di latte	Classic and popular, a simple milk gelato with a special touch of unheated honey from Mr. Takahashi's beekeeping in Minami Izu
Ita	Milk gelato with the accent of Okuda-so's Ida Salt.
Blueberry Milk	Homemade blueberry compote from Nishi-Izu, blended with milk for a vibrant flavor"an nuts.
Cara-Coco	Homemade caramel and organic coconut milk with a tropical taste.
Pistacchio	Most popular flavor is made by roasting and grinding the finest, premium pistachios from Iran. It's a popular at our Kamakura main store.
Banana	Combining rich, organic bananas with milk to create a creamy and decadent flavor.
Cassata	A luxurious combination of homemade confit of Izu amanatsu (summer orange) with nuts and chocolate.
Chai	A spice-filled gelato that is perfect for hot summers. The spices are sourced from Anantei in Kamakura.
Madagascar cacao	Using Madagascar cacao from Italy's DOMORI Mild sweetness with a fruity cacao taste.
Fruit Sorbet	We have captured the fresh fruit aromas of Izu, such as watermelon and mango, in our sorbets. The fruit lineup varies daily, so it's a delightful surprise each day!

BAKERY MENU

Lineup (varies by day)	Price (including tax)
Pain de mie	440 /Half 230
Nishi-Izu Bread	480
Danish Bread	920 /Half 480
Grape Bread	440
Brioche	440
Salt Brioche	440
Croissant	300
Pain au Chocolat	330
Cinnamon Danish	260
Baguette	280
Country Bread	760
Rustic Bread	200
Noir Raisin	250
Four-Grain Bread	1,400
Walnut Cheese Baton	280
Cranberry White Chocolate Baton	280
Whitebait Garlic French Bread	330
Bacon Shrimp	280
Cream Bread	280
Salted Red Bean Bread	280
Ida Salt Bread	200
Milk French Bread	280
Postock	260
Various Calzones	400~