

GELATO FLAVORS

Kids ¥300

Double ¥600

Triple ¥650

Premium Flavor +¥50

November , December

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

Pumpkin or Sweet potato

We have turned Izu-produced pumpkins and Mishima's specialty sweet potatoes into a rich gelato

Fruit Sorbe

We have captured the fresh fragrance of Izu's fruits such as mandarins and lemons into our sorbet. The fruit lineup is a surprise for the day.

Vanilla

We combined free-range eggs from Izu-Shuzenji's Ailand and vanilla from Madagascar to create a rich vanilla gelato.

Caramel macchiato

We use the specialty coffee from Circular Coffee, which we offer in our store, combined with our sweet homemade caramel.

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.

Cinnamon

Gelato made with the finest Ceylon cinnamon, sweet and spicy

Double chocolate

Gelato made with milk chocolate and crunchy chocolate pieces. A gelato for chocolate lovers, with chocolate & chocolate.

Malaga

Homemade rum raisin gelato infused with organic raisins soaked in aged rum from Cuba

Maple Walnuts

Organic maple and organic walnuts. Enjoy the gentle sweetness.

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~