

# Sekai Café Asakusa

**All our prices include tax.** 表示価格には消費税が含まれております。

私たちは、全て一から料理を作っています。添加物を一切使用していません。

野菜は、目で見て、産地まで買いに行っています。信用のある野菜です。

料理は、小麦たんぱくを使用していませんので、グルテンフリーに対応しております。

パンはグルテンフリーに対応していませんが、自家製パンです。乳製品は、一切使用しておらず、きび糖を使用しております。ビーガンの方にも安心して召し上がっていただけます。

当店は“カフェ”という名前ですが、食の制限のあるたくさんのお客様が浅草の観光の際にお食事をされるレストランです。

●土曜日、日曜日、祝日はドリンクのお客様は1時間、お食事のお客様は1時間30分のご利用とさせていただきます。

●お一人様1オーダー制とさせていただきます。

We cook all the dishes from the beginning on by ourselves.

The food is entirely free of additives.

We choose our vegetables carefully with our own eyes and buy them fresh from the producing areas, so they are fully reliable.

We don't use wheat protein in all dishes, so it's suitable for gluten-free customers too.



However, our homemade bread contains gluten. It's made without dairy products, that's why it's completely vegan. We also use light brown sugar in our bread.

We are called Cafe, but are actually a restaurant, located inside a sightseeing centre.

Due to many guests including people with food restrictions and tourists, we kindly ask for your cooperation with the following.

●On Saturday, Sunday and national holidays, please limit your stay to 1 hour for drink orders only and 2 hours if food is ordered.

●Please place one order per customer.

# Sekai Cafe Asakusa

## Recommended Menu

### ① ¥2000 (Bean Patty/豆のパテ) 2300¥ (Fish/鮮魚)

- **Starter** (Please choose one of the A la Carte Dishes.)  
前菜 (アラカルトから一品をお選びください。)  
前菜 (アラカルトから一品をお選びください。)
- **Main Dish** (Please choose one of the Main Dishes)  
メイン (メインディッシュから一品をお選びください。)  
メイン (メインディッシュから一品をお選びください。)
- Coffee or Tea / コーヒーか紅茶 / 珈琲か紅茶

### ② ¥2000 (Bean Patty/豆のパテ) 2300¥ (Fish/鮮魚)

- **Main Dish** (Please choose one of the Main Dishes)  
メイン (メインディッシュから一品をお選びください。)  
メイン (メインディッシュから一品をお選びください。)
- **Dolce** (Please choose one of the Sweets.)  
ドルチェ (スイーツから一品をお選びください。)  
ドルチェ (スイーツから一品をお選びください。)
- Coffee or Tea / コーヒーか紅茶 / 珈琲か紅茶

### ③ ¥2500 (Bean Patty/豆のパテ) 2800¥ (Fish/鮮魚)

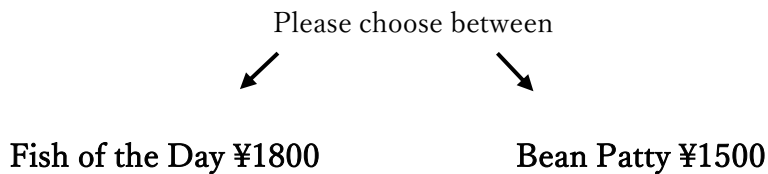
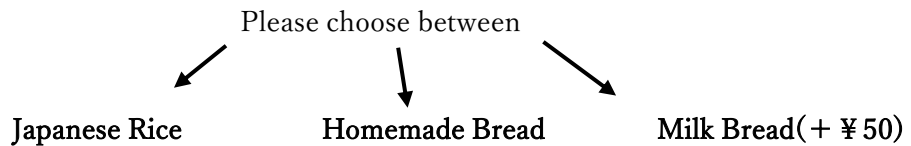
- **Starter** (Please choose one of the A la Carte Dishes.)  
前菜 (アラカルトから一品をお選びください。)  
前菜 (アラカルトから一品をお選びください。)
- **Main Dish** (Please choose one of the Main Dishes)  
メイン (メインディッシュから一品をお選びください。)  
メイン (メインディッシュから一品をお選びください。)
- **Dolce** (Please choose one of the Sweets.)  
ドルチェ (スイーツから一品をお選びください。)  
ドルチェ (スイーツから一品をお選びください。)
- Coffee or Tea / コーヒーか紅茶 / 珈琲か紅茶

### ④ ¥1800 Doppio Dolce

- Please choose two of the Sweets. / スイーツからお二つお選びください。 /
- Coffee or Tea / コーヒーか紅茶 / 珈琲か紅茶

# Sekai Cafe Asakusa

## Main Dishes



[Roasted in the oven and fried.]

[Tofu, chickpeas, red kidney beans, potato starch]

(All dishes are gluten-free, when you take rice.)

(素 stands for dishes without onion, garlic, leek etc.)

(V stands for dishes which are vegan (don't contain animal products.))

Please choose a dish from the following.

- Sauce Tomate (素, V)

(Olive Oil, tomatoes and some spices (chili powder, Garam Masala, Herbes de Provence, etc))

It does include spices, but is a rather simple tomato sauce.

- 醤油 Shōyu (素, V)

(Basted with soy sauce, ginger, Cayenne, kombu soup stock, light brown sugar)

A Japanese Style sauce with soy sauce as a base.

- 味噌 Miso (素, V)

(Miso, soy milk, tofu, 山椒 Sanshō, light brown sugar)

A Japanese Style sauce with miso as a base.

- 豆乳 Creamy Soy Milk Sauce (素, V)

(Tofu, soy milk, a little soy sauce)

A creamy sauce based on soy milk, which tofu is added to.

- Provençal (V)

(Tomatoes, onion, garlic, olive oil)

A Southern French Style sauce, in which vegetables are chopped, fried in olive oil and boiled in spices.

- Funghi alla crema di fromaggio +200¥ (素)

(Mushroom purée, fresh cream, mozzarella)

A rich sauce, which combines a puree of different kinds of mushrooms with cream and Mozzarella cheese.

- Acqua Pazza (+200¥, only available with fish)

(A soup of fish and pot herbs, tomatoes, garlic and herbs.)

A herb-flavored soup with tomatoes and garlic, which base is soupstock of fishbones and pot herbs.

## A la Carte

Cold Dishes

### *Carpaccio* ¥900

(Today's fish, lemon, garum, herbs, seasonal vegetables, herb salad)

Fish marinated in lemon and Italian fish sauce 'garum' with vegetables and salad.

### *Tatara* ¥900

(Today's fish, seasonal vegetables, herb salad)

A dish of finely cut vegetables and fish, combined with French rock salt and Italian olive oil.

### *Salade* (V, 素) ¥900

(Seasonal vegetables and herb salad)

Seasonal and fresh vegetables simply combined.

## Sides

### ***Focaccia* (V, 素) ¥200**

An Italian bread with olive oil kneaded into.

### ***Milk Bread* (素) ¥250**

A bread with the fragrance of milk, which homemade whey and butter is added to.

### ***Garlic Toast* (V) ¥300**

Focaccia grilled with garlic oil.

### ***Japanese Rice* (素, V) ¥200**

This rice is traditional Japanese sticky white rice.

### ***Agepan with Kinako* (素, V) ¥500**

(Sweet deep-fried bread)

A traditional simple dish, in which bread is caramelised by using a little oil and sprinkled with kinako  
(roasted soybean flour).

### ***Pizza Toast* (素, vegan available) ¥600**

Our homemade focaccia baked with tomato sauce  
and mozzarella and topped with seasonal vegetables.

## Sweets

### ***Gâteau Chocolat* (素, V) ¥900**

(Malaysian dark chocolate, tofu, rice flour, coconut milk, cocoa powder)

This is a gluten-free and vegan sweet.

A combination of baked moist gâteau and seasonal fruits.

### ***Homemade Ricotta and Fruit* (素) ¥900**

(Lemon, cream, homemade ricotta cheese, seasonal fruits)

A refreshing sweet, in which homemade ricotta cheese that is made from milk and lemon is joined by cream.

This smooth cream cheese is combined with seasonal fruits.

### ***French Toast Caramélisé* (素) ¥900**

(Homemade bread, milk, eggs, cinnamon, agave syrup, butter and seasonal fruits)

A sweet which is perfect for breakfast and dessert. It is soaked since the day before and caramelised by frying it with butter and covering it with light brown sugar. It's finished up with seasonal fruits.

### ***Apple Toast* (素, vegan available) ¥900**

(Homemade bread, apple, cinnamon, butter or olive oil, seasonal fruits)

A sweet which is perfect for breakfast and dessert too. It's finished up with seasonal fruits.

### ***Panna Cotta* (素) ¥900**

(Light brown sugar, agave syrup, cream, milk, agar-agar, kudzu starch, fruit sauce, seasonal fruits)

A combination of Panna Cotta with a fragrance of milk and seasonal fruits.

### ***Vegan Panna Cotta* (素, V) ¥900**

(Light brown sugar, agave syrup, soy milk, coconut milk, agar-agar, kudzu starch, fruit sauce, seasonal fruits)

A gluten-free and vegan sweet.

A combination of Coconut Panna Cotta and seasonal fruits.