



Afternoon tea

KOKUU -穀雨-



Kokuu, the sixth of the 24 solar terms in the traditional East Asian calendar, literally translates to "grain rain".

This name reflects the spring rains that nourish all crops, signaling the arrival of the sowing season in the now-moistened fields.

Based on wellness, one of the symbols of Six Senses, we have a selection of healthy sweets and savory dishes, including gluten-free and refined sugar-free options. In addition, based on the idea of the 24 solar terms, this afternoon tea incorporates Japanese elements and the menu changes approximately every two weeks.





Menu

6,900

* The menu changes every two weeks

Welcome drink

Wakamurasaki

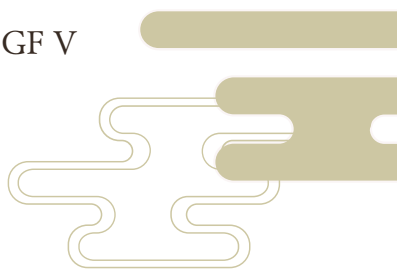
Sekki signature tea

Special tea blend by OMA designed exclusively for Koyomi Afternoon Tea.

Kokuu blend: Tamaryokucha, Japanese pu-erh tea, red beans

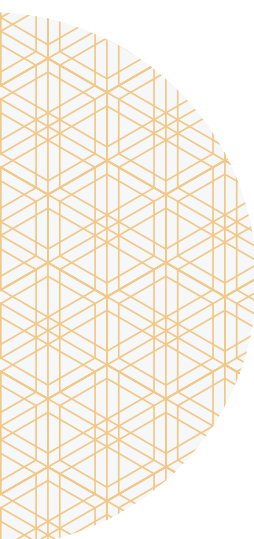
Sweets

Fermented ginger galette bretonne	CD GF
Mugwort and strawberry daifuku	DF GF
Amanatsu mousse	CD GF VG
Sake lees yuzu sandwich	CD GF SF VG
Traditional Japanese wagashi	DF GF V



Savoury

Japanese spikenard and fave beans dengaku	DF GF VG
Asparagus and Japanese pepper croquet	DF GF SF
Fish and tartare burger	GF SF
Beef and bean salad	SF
White miso scone	CD GF SF VG
Beetroot scone	CD GF SF VG
Blood orange jam	DF GF V
Amazake cream	DF GF SF V



Drink

Teas

Green tea



Fukamushi sencha Yabukita | Kagoshima

Tamaryokucha Saemidori | Nagasaki

Black tea



Earl grey | Kochi

Benifuki | Shizuoka

Organic black tea | Kagoshima

Roasted tea



Hojicha | Shiga

Kyo bancha | Kyoto

Herbal tea



Seasonal herbal tea

Freshly picked seasonal herbal tea from our garden

Story of our tea supplier

Our teas are from local tea salon ○-MA-. Enriching time with new experiences is their values.
The artist from the salon makes our very special blend teas based on Sekki.
Feel and enjoy the change of seasons through tea.

Coffee

Espresso

Americano

Cafe latte

Cappucino

Specials

Tamba wine Tegumi +1,800 yen
Delaware | Japan/Kyoto

Seasonal homemade shrub +1,500 yen

Matcha latte +2,000 yen

15% service charge and 10% consumption tax are included in the price above.
上記表示価格には15%のサービス料と10%の消費税が含まれております。

SEKKI

Inspired by the concept of Sekki, the 24 solar terms in the traditional Japanese calendar, we offer a wholesome lineup of contemporary cuisine infused with traditional Japanese culinary wisdom. Crafted in the lively open kitchen with locally and sustainably sourced produce and seafood, the menu constantly evolves to reflect the respective micro-seasons of the year.



A Holistic Journey

13,200



This package includes afternoon tea and a workshop at Alchemy Bar in Six Senses Spa Kyoto. Alchemy Bar is a Six Senses-exclusive facility that holds hands-on workshops using natural ingredients. In this package, you can participate in a workshop where you can make your own bath salts, body scrubs, and other items to take home (items vary depending on the date). The workshop also uses ingredients that reflect the 24 solar terms, just like the afternoon tea. This is an experiential afternoon tea package that allows you to experience wellness at home, not just eat.

April 20 - May 4