



TAKAGI COFFEE
since 1958

From the many coffee varieties found all over the world, we carefully select and obtain green beans that are suitable for Takagi Coffee. This includes rare varieties that are rarely available, and we roast them daily in our shop. The time elapsed after roasting is crucial for the coffee beans. We age the beans until they reach their most delicious state and grind them for each order before brewing the coffee. Please enjoy a cup of coffee with its delightful aroma and relaxing happiness.

How Coffee Beans are Made



Coffee trees bear white flowers that fill the coffee plantations with a jasmine-like fragrance, and as the season progresses, the flowers wither and in its place, green fruits remain. These turn red when ripe. Due to its shape and colour, it is also known as "coffee cherry". When fully ripened, coffee fruit is collected, its flesh removed and the remainder dehydrated. Different coffee regions have different harvesting methods; usually once the seed has about 10% or less moisture content, its shell falls off, and the raw coffee bean is born. From here, coffee batches are segregated into various levels of quality, based on the size of the beans, altitude at which the coffee was grown, if there were any flaws in the beans, and exported to the world.

Difference in coffee selection

Natural (Unwashed) Method

Harvest -> Dehydrate coffee bean with the pulp -> Storing the dehydrated finished product-> Hulling -> Raw bean
This traditional method is often practised in Brazil, Ethiopia, Yemen, Indonesia (coffee canephora robusta) etc. After a simple selection, cherry is dehydrated as it is, and later on the pulp is removed together with the parchment. This creates a unique taste that emphasizes on the original, natural taste of the coffee bean.

Washed Method

Harvest -> Removal of debris in sink filled with water -> Removal of outer skin and pulp -> Removal of mucilage (the sticky membrane between the seed and pulp) in a fermenter -> Storing the beans over time -> Hulling -> Raw bean
This is practised mainly in Central and South America, Caribbean Islands, Africa, and in other words, most places around the world. Pulp and parchment are removed in separate processes. There is a clear and strong taste, and comparatively the quality of the bean is guaranteed to a certain extent.

Pulped Natural Method

Harvest -> Removal of debris in sink filled with water -> Removal of outer skin and pulp -> Dehydrating with mucilage -> Storing the beans over time -> Hulling -> Raw bean
This is a method invented in Brazil, where parchment coffee (without pulp but with mucilage) is dehydrated. This creates a natural tasting coffee with high consistency in quality.

Sumatran Method

Harvest -> Removal of debris in sink filled with water -> Removal of outer skin and pulp -> Dehydrating with mucilage -> Storing the beans over time -> Hulling -> More drying on site -> Raw bean
This is carried out in Sumatra, Indonesia, where parchment coffee is not fully dried before it is hulled, and further dehydration occurs even after hulling. Unlike in the other methods, the raw beans turn out to be a darker shade of green, and boast of complex, interesting flavours.

Roasting Coffee

It is a process of applying pressure and heat, and through this chemical process, the coffee bean becomes bitter and acidic. By changing the variables of time, pressure and heat, the taste of the coffee changes too. The same flavour cannot be easily reproduced; roasting coffee of consistent taste is no easy feat.



Takagi Coffee's Roasts:

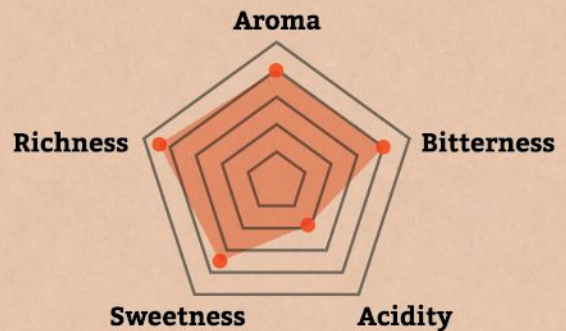
TAKAGI  COFFEE
since 1958

高木珈琲の自家焙煎

In-house Live Roasting Coffee



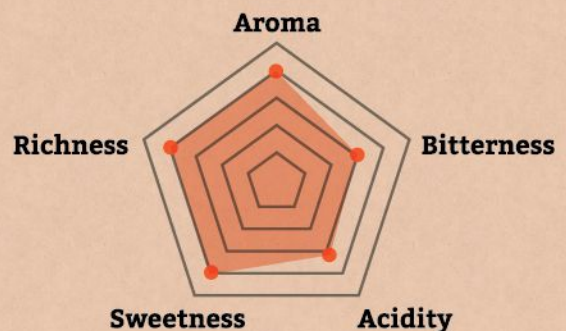
Original Blend coffee TAKAGI Blend



Original blend

High Roast~City Roast

Using coffees from Indonesia and Brazil, taste the unique aroma with light acidity. Thick, silky mouthfeel with light citrus notes and a nuance of brown spice, and a pleasant slight sweet aftertaste.



Light blend

Light Roast~Cinnamon Roast

As opposed to the darker roast of our original blend, the light blend emphasises on the floral and citrusy notes of our coffee. Overall a refreshing taste with a deep aroma.

In-house Live Roasting Coffee

SPECIALTY COFFEE



The Coffee Belt

Carefully selected blend of coffee beans from around the world to make the perfect signature Takagi Coffee cup of joe.

Specialty of Takagi Coffee:

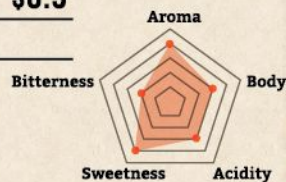
unique aroma and light acidity from Mandheling coffee, rich thick, silky mouthfeel with light citrus notes. Blended with other coffees that contribute a nuance of brown spice.

Nicaragua Las Maris Chat

\$6.9

Nicaragua / 1300m / Caturra / Anaerobic Natural 36hours / High Roast ~ City Roast

Meticulous cherry selection at peak ripeness. Unique 36-hour anaerobic fermentation process for distinctive flavor and aroma. Multifaceted taste profile with fresh apricot, chocolate, and floral notes, ripe cherry, and caramel. Smooth and vibrant taste from 25 days of raised bed drying. Caturra anaerobic natural coffee rested for 1.5 days before drying in Green House. Captivating taste and aroma that sets Las Marias apart. Order now to indulge in the exceptional taste of Las Marias coffee.

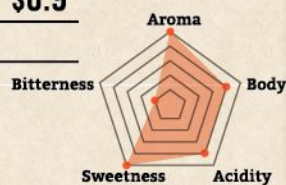


Rwanda Nyamurinda Karora

\$6.9

Rwanda / 1800~2200m / Red Bourbon / Natural / High Roast ~ City Roast

Exceptional taste and inspiring story of empowerment. Grown by Nyamurinda Coffee Growers, founded by two sisters who overcame adversity. 100% owned by women, with 86% of employees and 77% of coffee farmers being women. Grown in high-altitude deep sandy loam soil for ideal growing conditions. Carefully sorted and sun-dried on raised beds for a unique flavour. Taste the exceptional quality of Rwanda Nyamurinda "Karora" Natural coffee and support women's empowerment.

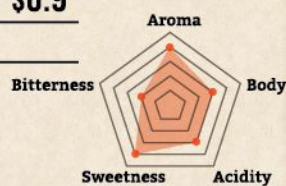


Indonesia Bali Natural

\$6.9

Indonesia / 1200~1350m / S795,USDA / Natural / High Roast ~ City Roast

Bali Kintamani Natural coffee, sourced from the interior highlands of Bali. Volcanic soils and climate create perfect conditions for coffee growing. Classic natural process. Carefully selected, handpicked, and sorted red cherries. Laid out on drying beds in full sun, raked and sorted. Takes 2 to 3 weeks to reach optimal moisture. Rich tropical fruity flavor. Supports farmers who promote community values through agricultural, social, and religious activities. Order your cup or bag of Bali Kintamani Natural today and experience the unique taste of Bali.



Country / Elevation / Breed / Purification Method / Recommended degree of roasting

TEA OKINAWA TEA FACTORY



Okinawa Tea Factory,
mineral-rich black tea made from
the red soil of Okinawa with ample sunlight.
Great when paired with millefeuille pancakes.



- Original Tea \$4.5
- Rosemary Tea \$5
- Earl Grey \$5
- Darjeeling Tea \$5
- Osmanthus \$5



- Belleville Original Tea (Iced) \$4.5
- Peach Tea (Iced) \$5.5
- Yuzu Tea (Iced) \$5.5
- Orange Tea (Iced) \$5.5



Please let us know if you have any allergies. Prices subject to 10% service charge and prevailing government taxes. Actual products may differ from images.

In-house Live Roasting Coffee

COFFEE & LATTE



- Takagi Coffee Original Blend (Hot/Iced) \$4.9 / \$5.4
- Takagi Coffee Light Blend (Hot) \$4.9
- Espresso \$4.4
- Viennese Coffee \$5.9
- Café Latte (Hot/Iced) \$5.9 / \$6.4



- Oat Milk Latte (Hot/Iced) \$6.4 / \$6.9
- Matcha Latte (Hot/Iced) \$6.4 / \$6.9
- Soy Matcha Latte (Hot/Iced) \$6.4 / \$6.9
- Oat Milk Matcha Latte (Hot/Iced) \$6.4 / \$6.9
- Caramel Latte (Hot/Iced) \$6.4 / \$6.9
- Caramel Soy Latte (Hot/Iced) \$6.4 / \$6.9
- Caramel Oat Milk Latte (Hot/Iced) \$6.4 / \$6.9
- Café Mocha (Hot/Iced) \$6.4 / \$6.9

SOFT DRINK



- Original Lemonade \$5.5
- Original Ginger Ale \$5.5
- Coke \$3.8
- Coke Float \$4.8
- Melon Soda \$3.8
- Cream Soda \$4.8



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Burgers

Handmade beef and pork patty sandwiched in toasted buns from Japanese bakery.

Takagi Cheese Burger with Potato wedges

A juicy burger with Cheddar cheese and pate, topped with an original sauce that blends perfectly.

\$14.3



Takagi Burger with Potato wedges

Signature juicy beef & pork patty with sautéed onions, lettuce, tomato and pickles

\$13.3



Salmon Burger with Potato wedges

Luxurious amount of smoked salmon, with homemade vegetable marinade balancing the flavours of rocket salad and wasabi mayonnaise.

\$13.3



SET DRINK
1\$ OFF

Set Drink \$1 Off: Complete your meal with any drink for \$1 off the total price!

Sandwich

Thick fluffy toast
from Japanese bakery used.

Add \$0.5 to upgrade to a potato wedges set

Pork Cutlet Sandwich with Salad

\$14.8

With a slightly spicy mayonnaise sauce.



W Egg Sandwich with Salad

Japanese-style half-boiled egg marinated in shoyu,
with homemade egg mayo salad

\$12.8



Mix Sandwich with Salad

Fresh vegetables and chicken ham, with
savoury egg mayo salad

\$10.8

Melt Sandwich

Add \$0.5 to upgrade to a potato wedges set

A melt sandwich is a hot sandwich made by placing cheese
and ingredients between slices of bread and heating it until
the cheese melts.



Duck Melt Sand with Salad

Homemade spring onion and mushroom
marinade, seasoned with yuzu pepper

\$12.8



Tomato Chicken Melt Sand with Salad

Basil and chicken slow cooked in tomato sauce,
topped with melted cheese

\$10.8



Ham Cheese Potato Melt Sand with Salad

Chicken ham with homemade potato salad
and melted cheese

\$9.8

Curry



You can now enjoy the curry from "MAJI CURRY" which won the Kanda Curry Grand Prix twice, first in 2018 as the youngest establishment, and again in 2022, at Takagi Coffee!



Pork Cutlet Curry \$13.8



Hamburg Curry \$13.8



Spinach Curry \$12.8



Omelette Curry \$12.8

SET 

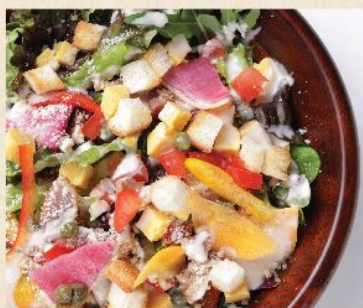
Salad Set +\$2.5

Potato Wedges Set +\$3

Omelette Topping +\$2.5

Salad

This is a set of three satisfying salads that are carefully balanced with fresh, colorful vegetables.



10-type Vegetable Caesar Salad
Daily Salad Special Available. \$10.8



Tomato Chicken & Egg Salad \$10.8



Smoked Salmon Potato Salad \$10.8

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French Toast

Brioche made with Japanese wheat flour is thoroughly soaked in egg mixture and grilled on a griddle. Enjoy the contrasting crispy exterior and fluffy interior. Customise your own French Toast by pouring over your favourite sauces, as much as you like.



Mix Berry French Toast

Topped with plenty of strawberries and juicy mixed berries.

\$13.8



Mango Chunks French Toast

Topped with generous amounts of mango and almond slivers.

\$12.8



Caramel Banana French Toast

Topped with caramelized bananas.

\$12.8



Mochi Skin Matcha French Toast

Topped with matcha powder on top of sweet mochi. Drizzle with black honey and enjoy.

\$15.8

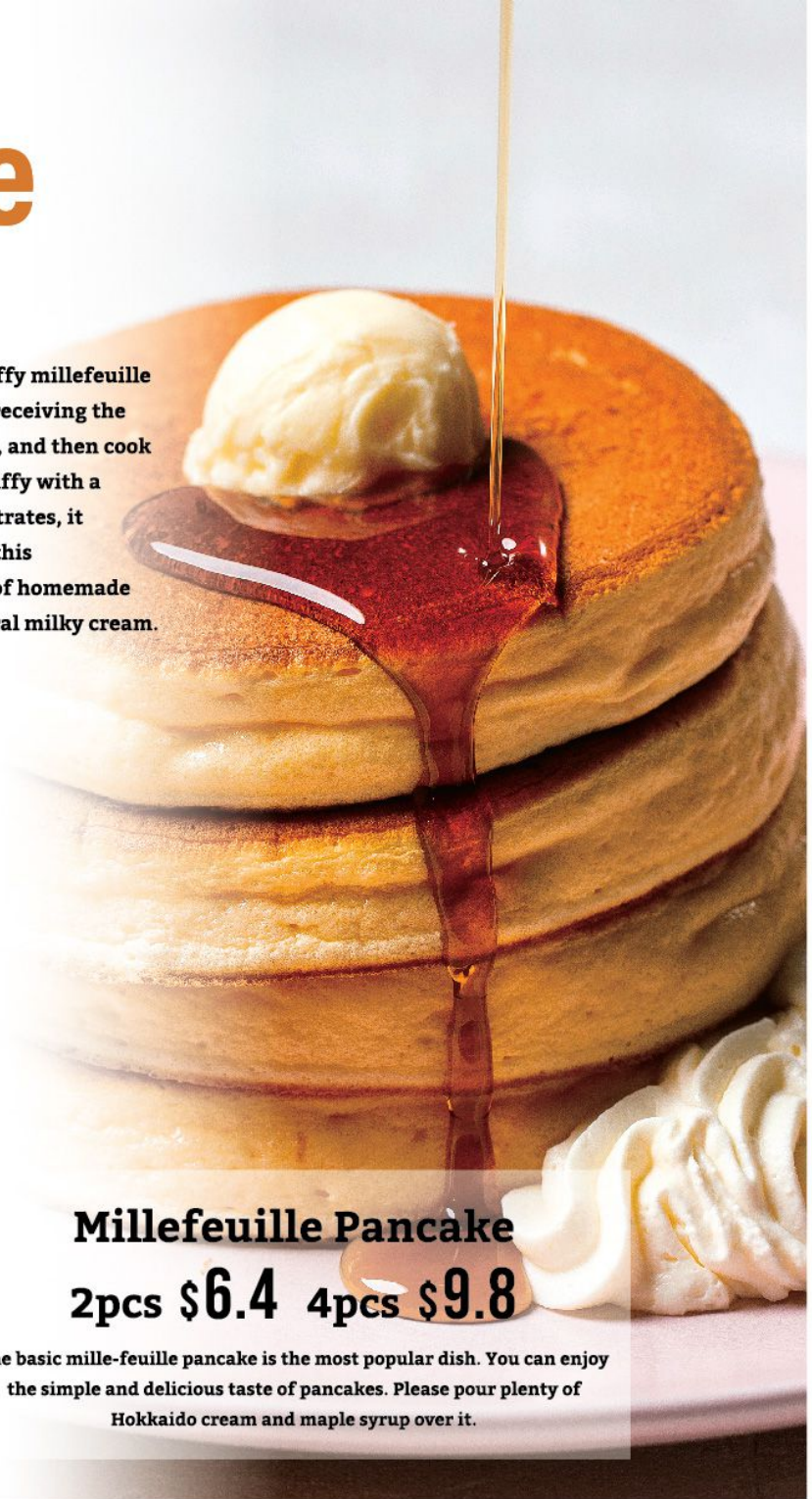


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Millefeuille Pancake

Featuring belle-ville pancake café's famous fluffy millefeuille pancakes, always freshly made to order. After receiving the order, we whip up batter by beating egg whites, and then cook the pancakes on a griddle until they become fluffy with a slightly soft centre. As the heat gradually penetrates, it expands and the aroma spreads... Please enjoy this melt-in-your-mouth fluffy texture with a side of homemade fresh cream made from multiple types of natural milky cream.



Millefeuille Pancake
2pcs \$6.4 4pcs \$9.8

The basic mille-feuille pancake is the most popular dish. You can enjoy the simple and delicious taste of pancakes. Please pour plenty of Hokkaido cream and maple syrup over it.

TOPPING



Butter \$1



Azuki \$1



Vanilla Ice cream \$1



Whipped Cream \$1

- Matcha Ice cream \$1.5
- Chocolate Sauce \$1.5
- Caramel Sauce \$1.5
- Mango Sauce \$1.5

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Strawberry & Mix Berry Pancake

2pcs \$12.9 4pcs \$16.4

Take a bite with strawberries, mixed berries' tartness, whipped cream, and fluffy pancakes all together.



Caramel Apple Pancake

2pcs \$8.1 4pcs \$13.2

Top off the fluffy pancakes with homemade caramel sauce and caramelized baked apples.



Mango Pancake

2pcs \$12.9 4pcs \$16.4

The exquisite taste comes from the abundant use of whipped cream and mango.



Chocolate Banana Pancake

2pcs \$8.1 4pcs \$13.2

Knead bananas into the batter and top it off with baked bananas. Drizzle with cocoa and chocolate sauce, and it's ready to serve.



SET DRINK
1\$ OFF

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TAKAGI COFFEE
since 1958



Japan 9 stores

TAKAGI COFFEE

Ibaraki
Gyotoku metropia
Suma rikyuu kouennmae
Forest Mall Kyotanabe
Aeon town matsumoto murai

[sister brands]

belle-ville pancake cafe

Whity umeda
Senrichuo
Hankyu okamotoeki
Yokohama World Porters