

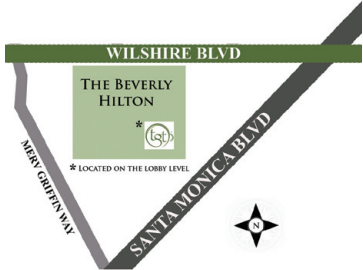
THE GREEN TEAIST®  
WWW.THEGREENTEAIST.COM

Lake Forest, Illinois



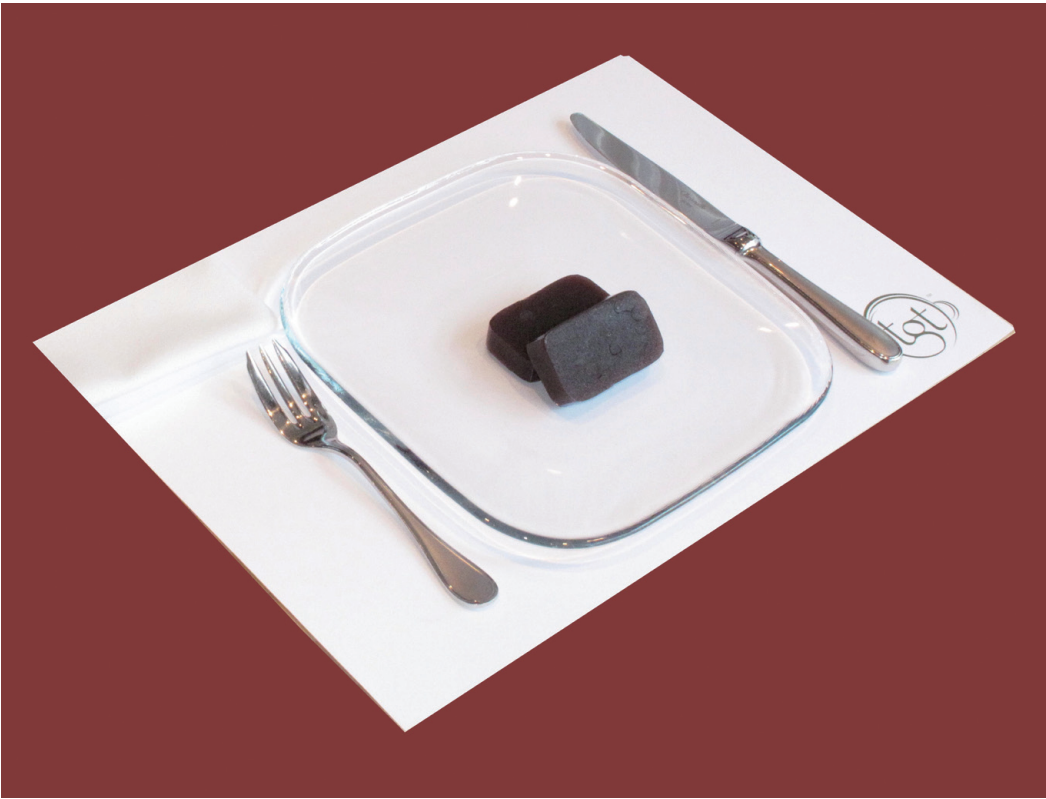
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THE GREEN TEAIST®  
SALON DE THÉ VERT ET L'ATELIER



*Featuring*

 **TORAYA** Yokan

## History of Toraya

Toraya is a *wagashi* (traditional confection of Japan) maker with a history dating back five centuries to its establishment in Kyoto in the latter part of the Muromachi Era. It has been a purveyor to the Imperial Court since the reign of Emperor Goyozei that spanned the years from 1586 through 1611. Toraya opened a shop in Tokyo when the capital was moved there in 1869, and now has around 80 shops throughout Japan. Toraya hopes that its famous confections may be enjoyed in the context of the traditions of Japan and, thereby, foster a better understanding of its culture.



## Yokan of Toraya

Sweet bean jelly made from *azuki* beans, kanten (agar-agar) and sugar. *Yokan* is the most popular of Toraya's many confections, and is made from *azuki* beans grown in Japan in an elaborate and delicate process carried out by confectionery masters with the utmost care. *Yoru-no-Ume* (Evening Plum), available in small and medium sizes, is one of the most famous of the yokan available from Toraya.

Available in both petite and medium sizes  
*Yoru-no-Ume*: made with *ogura* (whole *azuki* bean)  
*Omokage*: made with dark brown sugar

Available only in petite  
*Hachimitsu*: made with honey  
*Kocha*: made with black tea

Medium size *Yokan* is in the menu of Salon de Thé of The Green Teaist.



## Medium size Yokan

size (piece): 19.2cm×5.4cm×3.1cm NET390g



Yoru-no-Ume

Omokage



Yoru-no-Ume



Omokage

## Petite Yokan

size (piece): 7.9cm×2.8cm×2.0cm NET50g



Yoru-no-Ume

Omokage

Hachimitsu

Kocha