



# 喫茶 太陽コンパス

TAIYO COMPASS COFFEE

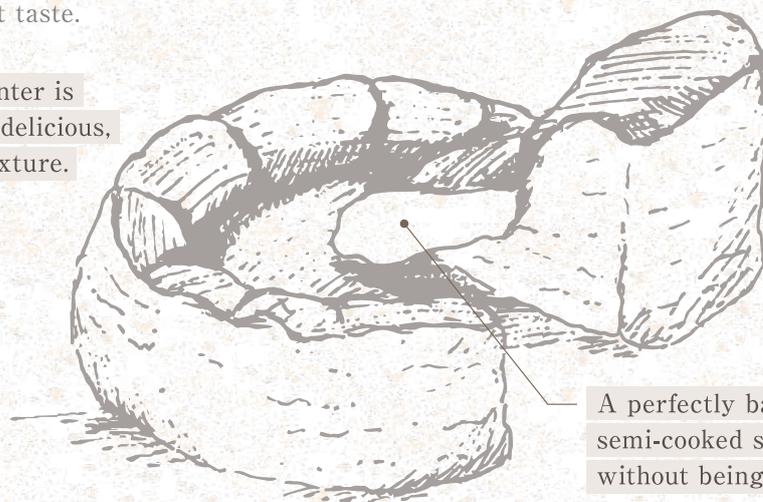
Just as migratory birds and bees intuitively find their way back home from even the farthest distances, every creature knows how to return to its roots. Guided by an internal compass, they all find their way back. Our establishment is designed as a place where people, too, can reconnect with their roots—a nostalgic fusion of East and West, inspired by the café culture unique to port towns where history and culture intermingle. Here, you'll find our signature desserts like fresh castella cakes and Cream Caramel, brimming with a delightful foreign charm, alongside carefully crafted coffee. Traditional café dishes such as sandwich, Neapolitan pasta, and gratin are lovingly elevated with our own special touches. From hearty meals to light bites and refreshments, we aim to create a welcoming space that resonates with nostalgia, where guests of all ages can enjoy an all-day experience in a fresh yet timeless public café setting.

# Three Signature Points of Taiyo Compass Super Moist Castella Cake

## Point.01 Silky Soft Inside with a Fluffy Outer Layer

Our signature baking method, perfected through meticulous testing, delivers a castella that's gently baked in-house every day. We recommend savoring it at room temperature, where the delicate texture and flavors fully harmonize. Each piece is served to you at the ideal temperature for the finest taste.

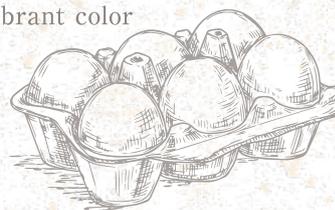
The soft center is proof of its delicious, custardy texture.



A perfectly balanced, semi-cooked softness without being overly runny.

## Point.02 “Ryu no Tamago” Premium Domestic Eggs

We use “Ryu no Tamago” eggs from chickens carefully raised on a special natural diet. Known for their high nutritional value, these eggs have a rich, creamy flavor and a strikingly vibrant color that sets them apart. Balanced precisely between egg whites and yolks, this choice enhances the egg's depth, making it central to each bite.



## Point.03 Special Tokutakaragasa Flour

This premium flour, often called the pinnacle of cake-making flour, produces a uniquely fine texture with minimal gluten development for an exceptionally smooth mouthfeel. The castella's fine bubbles help lock in moisture, creating a richer texture that intensifies over time and maintains its softness.





Inspired by the Portuguese classic Pão de Ló, our Super Moist Castella Cake was born through countless trials to perfect the mixing ratios and the precise bake that retains its creamy, semi-cooked center. We use carefully selected eggs and flour, completely free from additives, to highlight the natural goodness of our ingredients, baking each castella in-house with care. For the best experience, we recommend enjoying it at room temperature, where the texture and flavor reach their peak. We'll bring it to your table at the perfect temperature for maximum enjoyment.

*House-Made  
Super Moist Castella Cake* ..... ¥982 (¥1,080)

Served with whipped cream.

*with Soft Serve Ice Cream* ..... ¥1,227 (¥1,350)

*with Matcha Sauce* ..... ¥1,127 (¥1,240)

*with Salted Caramel Sauce* ..... ¥1,127 (¥1,240)

*with Anko and Whipped Butter* ..... ¥1,164 (¥1,280)

Served with whipped butter, made by blending butter and whipped cream.

## SET DRINK

The following set drinks can be added for an additional ¥390.

- Siphon Brewing Today's blended coffee (HOT)
- Iced Coffee
- Orange Juice
- Apple Juice
- Cafe Latte (+¥100)
- Cola
- Ginger Ale

# COFFEE



## The Signature Coffee of Taiyo Compass Coffee

“A morning that starts with the aroma of coffee.”

“A peaceful cup for a calming afternoon.”

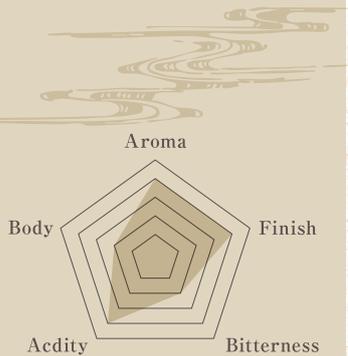
Our carefully curated, high-quality coffee brings richness to everyday moments. Our coffee is sourced in collaboration with TAOCA COFFEE, a specialty coffee shop based in the lush environment of Jurinji at the foot of Mount Rokko in Kobe. Established in 2014 in Nishinomiya, Hyogo, TAOCA COFFEE specializes in sourcing directly from coffee-producing regions and is passionately managed by an owner who even serves as a judge at barista competitions. At Taiyo Compass Coffee, we offer three original blends crafted exclusively by TAOCA COFFEE for our café. Our brewing method is the traditional siphon style, allowing you to enjoy the rich aroma unique to siphon coffee as you watch the brewing process.

## Original Blend Coffee

Each blend, designed exclusively for Taiyo Compass Coffee by TAOCA COFFEE, reflects our themes of “homecoming” and “the compass of the heart.” Please savor each cup’s deep flavors and aroma, enriching every comforting moment.

### *Morning Mist Wind*

Country  
Brazil / Colombia / Guatemala

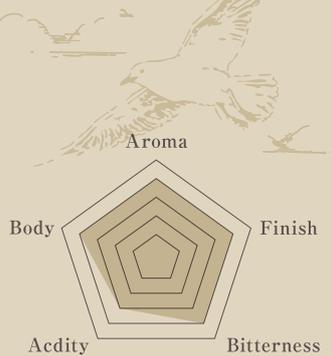


《 **Medium roast** 》

Inspired by the moment when morning mist clears and a gentle breeze passes through, this blend has a smooth, balanced flavor, capturing the calm harmony of a peaceful morning.

### *Wings of Sunset*

Country  
Brazil / Ethiopia / Colombia



《 **Dark roast** 》

This blend evokes the image of migratory birds returning home under a sunset sky. With a deep, warm flavor, it offers a sense of comfort and tranquility, like the end of a journey.

### *Glowing Compass*

Country  
Brazil / Colombia / Kenya



《 **Dark roast** 》

Inspired by the “sun compass” that animals rely on, this blend symbolizes the strength and guidance of the sun. With its bold and profound taste, it imparts a reassuring sense of direction.

*Recommended*

### Siphon coffee

Carefully brewed to bring out the coffee’s pure flavor and vibrant aroma, siphon coffee is known for its clear, clean taste and smooth finish, free from bitterness.

*Hot Coffee* ..... ¥500 (¥550)

Choose from three original blends.

「Morning Mist Wind」 「Wings of Sunset」 「Glowing Compass」

*Iced Coffee* ..... ¥500 (¥550)

Original blend “Wings of Sunset”

*Double Espresso Latte (HOT/ICE)* ..... ¥673 (¥740)

*Ice Au Lait (HOT/ICE)* ..... ¥591 (¥650)

*Cafe Americano (HOT/ICE)* ..... ¥500 (¥550)

*Cafe Latte (HOT/ICE)* ..... ¥591 (¥650)

*Cafe Mocha (HOT/ICE)* ..... ¥627 (¥690)

*Soy Latte (HOT/ICE)* ..... ¥591 (¥650)

*Caramel Latte (HOT/ICE)* ..... ¥627 (¥690)

*Hazelnut Latte (HOT/ICE)* ..... ¥627 (¥690)

# PUDDING



*Cream Caramel with Fruits* ..... ¥1,200(¥1,320)

A classic-style custard pudding with a firm yet silky-smooth texture. Made with Ryū no Tamago eggs, it offers a rich, full-bodied egg flavor and a truly luxurious taste. Served with colorful seasonal fruits, enjoy this beloved café classic to the fullest.

*Special Cream Caramel* ..... ¥719(¥790)

# PARFAIT

*Chocolate Banana Parfait*  
¥1,164(¥1,280)

*Homemade Coffee Jelly  
& Caramel Nut Parfait*  
¥1,200(¥1,320)

*Strawberry Parfait*  
¥1,345(¥1,480)



## CHEESECAKE



### *House-Made Anko Basque Cheesecake* ¥900 (¥990)

A generous layer of sweet red bean paste made from Hokkaido azuki beans forms the base, topped with a rich and creamy cheesecake.

Baked just to the perfect point for a moist, melt-in-your-mouth texture. The caramelized crust and the gentle sweetness of anko come together in a refined dessert from Café Taiyo Compass.

## BLENDED TEA

all ¥573 (¥630)



### *Assam & Ginger (HOT/ICE)*

A rich and full-bodied Assam tea blended with gently warming ginger and the spicy aroma of cardamom, creating a soothing tea that relaxes both body and mind.



### *Rooibos & Lemongrass (HOT/ICE)*

A beautifully red-brown rooibos tea with low astringency and a subtle natural sweetness, complemented by the refreshing aroma of lemongrass.



### *Hojicha & Orange (HOT/ICE)*

A delightful pairing of fragrant roasted hojicha and orange. With each sip, bright citrus notes unfold alongside the warm, calming aroma of sandalwood.



## FLOAT



### **Melon Cream Soda** ¥645 (¥710)

### **Royal Chai Milk Tea Float** ¥700 (¥770)

### **Coffee Float** ¥682 (¥750)

## FOOD



*Taiyo Compass Coffee's Special Japanese-Style Neapolitan Pasta*

¥1,255(¥1,380)

A classic Neapolitan Pasta served sizzling hot on an iron plate to bring out its toasty aroma.

Thick, chewy noodles are coated in our special ketchup sauce, delivering a comforting taste reminiscent of the past.



*European-Style Beef Curry Topped with “Ryū no Tamago” Egg*

¥1,255(¥1,380)

A rich curry slowly simmered to draw out deep beef flavor.

Tender ingredients are paired with the creamy richness of a “Ryū no Tamago” egg placed at the center,

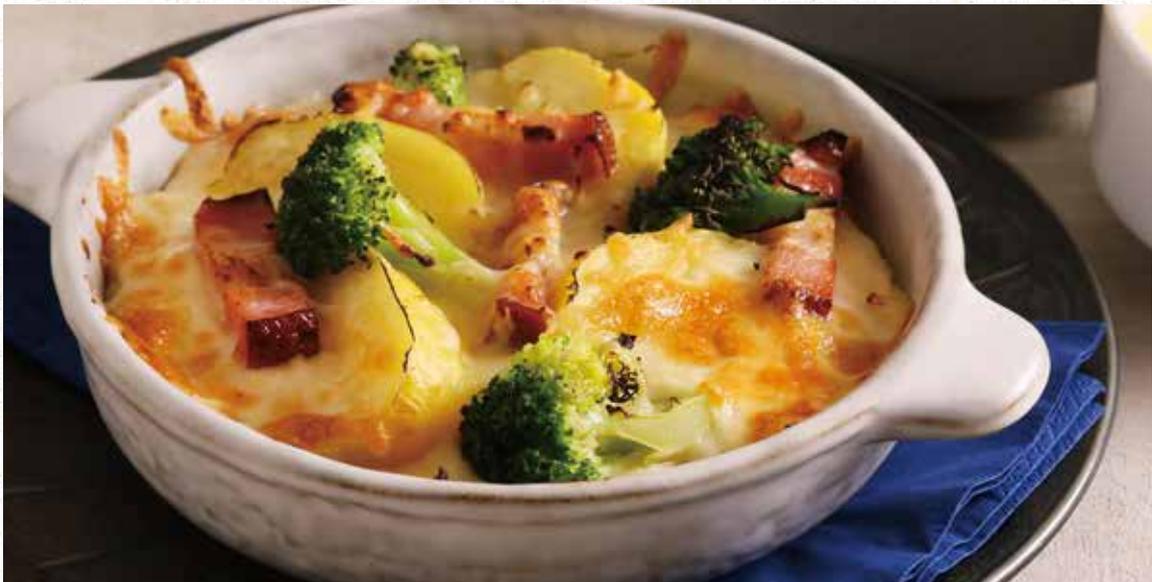
adding a mellow depth to every bite. A comforting, nostalgic café-style curry—Taiyo Compass’ signature treat.



*Shrimp Gratin Made with Rich Bechamel Sauce*

¥1,355 (¥1,490)

A rich shrimp gratin baked with a creamy bechamel sauce. The deep, creamy sauce complements the savory shrimp, while the melted cheese on top adds a delightful finishing touch.



*Rice Gratin with Thick-Cut Bacon and Vegetables*

¥1,400 (¥1,540)

Beneath a creamy bechamel sauce lies a flavorful meat sauce made from Awaji beef, accompanied by thick-cut bacon. Topped with broccoli and tender potatoes for added texture, this hearty dish is sure to satisfy.

*Salad Set*

¥300 (¥330)

*Soup Set*

¥300 (¥330)

*Salad & Soup Set*

¥500 (¥550)

*Salted Butter Roll*

¥364 (¥400)

*Set Drink*

¥355 (¥390)

- Siphon Brewing Today's blended coffee (HOT)
- Iced Coffee
- Cafe Latte (+¥100)
- Orange Juice
- Apple Juice
- Cola
- Ginger Ale

# SANDWICHES, etc...



*Taiyo Compass Coffee's  
Special Egg Sandwich*

¥1,155 (¥1,270)

A fluffy thick omelet sandwich made with rich Ryu no Tamago eggs and a luxurious truffle-scented egg salad sandwich. Enjoy two distinct flavors in one dish, proudly crafted by Taiyo Compass Coffee.

*Pizza Toast Sandwich*

¥1,255 (¥1,380)

A hearty, exclusive offering from Taiyo Compass Coffee, combining gooey cheese toast and savory pizza toast into one filling dish.



*Deep-Fried Chicken and French Fries*

¥1,200 (¥1,320)

*French Fries*

¥810 (¥890)



*Kid's Plate*

¥1,410 (¥1,550)

Set Drink  
Orange Juice or Apple Juice

A delightful kids' plate that includes ketchup rice, crispy fried shrimp, juicy fried chicken, creamy gratin, fries, and fresh fruit – something both kids and adults can enjoy.





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## COFFEE

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<i>Hot Coffee</i> .....	¥500 (¥550)	<i>Double Espresso Latte (HOT/ICE)</i>	¥673 (¥740)
<i>Iced Coffee</i> .....	¥500 (¥550)	<i>Cafe Americano (HOT/ICE)</i> .....	¥500 (¥550)
<i>Ice Au Lait</i> .....	¥591 (¥650)	<i>Cafe Mocha (HOT/ICE)</i> .....	¥627 (¥690)
<i>Cafe Latte (HOT/ICE)</i> .....	¥591 (¥650)	<i>Caramel Latte (HOT/ICE)</i> .....	¥627 (¥690)
<i>Soy Latte (HOT/ICE)</i> .....	¥591 (¥650)	<i>Hazelnut Latte (HOT/ICE)</i> .....	¥627 (¥690)

## TEA

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<i>Assam &amp; Ginger (HOT/ICE)</i> .....	¥573 (¥630)
<i>Rooibos &amp; Lemongrass (HOT/ICE)</i>	¥573 (¥630)
<i>Hojicha &amp; Orange (HOT/ICE)</i> .....	¥573 (¥630)

## FLOAT

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<i>Melon Cream Soda</i> .....	¥645 (¥710)
<i>Coffee Float</i> .....	¥682 (¥750)
<i>Royal Chai Milk Tea float</i> .....	¥700 (¥770)

## SOFT DRINK

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<i>Orange Juice</i> .....	¥527 (¥580)	<i>Cola</i> .....	¥545 (¥600)
<i>Apple Juice</i> .....	¥527 (¥580)	<i>Ginger Ale</i> .....	¥545 (¥600)
<i>Cranberry Juice</i> .....	¥545 (¥600)	<i>Melon Soda</i> .....	¥545 (¥600)
<i>Matcha Milk</i> .....	¥591 (¥650)	<i>Sparkling Water</i> .....	¥455 (¥500)

## ALCOHOL

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<i>Beer (Asahi Super Dry)</i> .....	¥591 (¥650)	<i>Whisky Soda</i> .....	¥545 (¥600)
<i>Panache</i> .....	¥591 (¥650)	<i>Whisky Ginger Ale</i> .....	¥545 (¥600)

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[Policy of the removal of specified ingredient]

Customers with food allergies are keen on removing specific ingredients. Please check for our "Policy of the removal of specified ingredient" which is written on our website. You can connect our website by scanning this QR code.

【關於去除特定食物的政策】

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