



喫茶 太陽コンパス

TAIYO COMPASS COFFEE

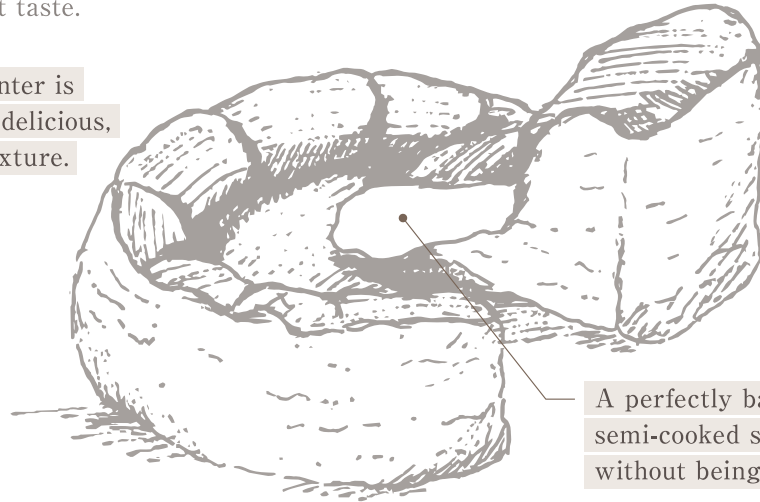
Just as migratory birds and bees intuitively find their way back home from even the farthest distances, every creature knows how to return to its roots. Guided by an internal compass, they all find their way back. Our establishment is designed as a place where people, too, can reconnect with their roots—a 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 pilaf, 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.

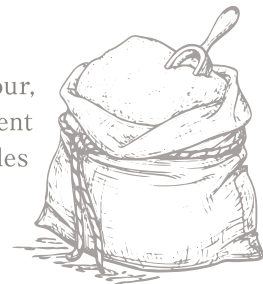
Point.02 “Ryu no Tamago” Premium Domestic Eggs

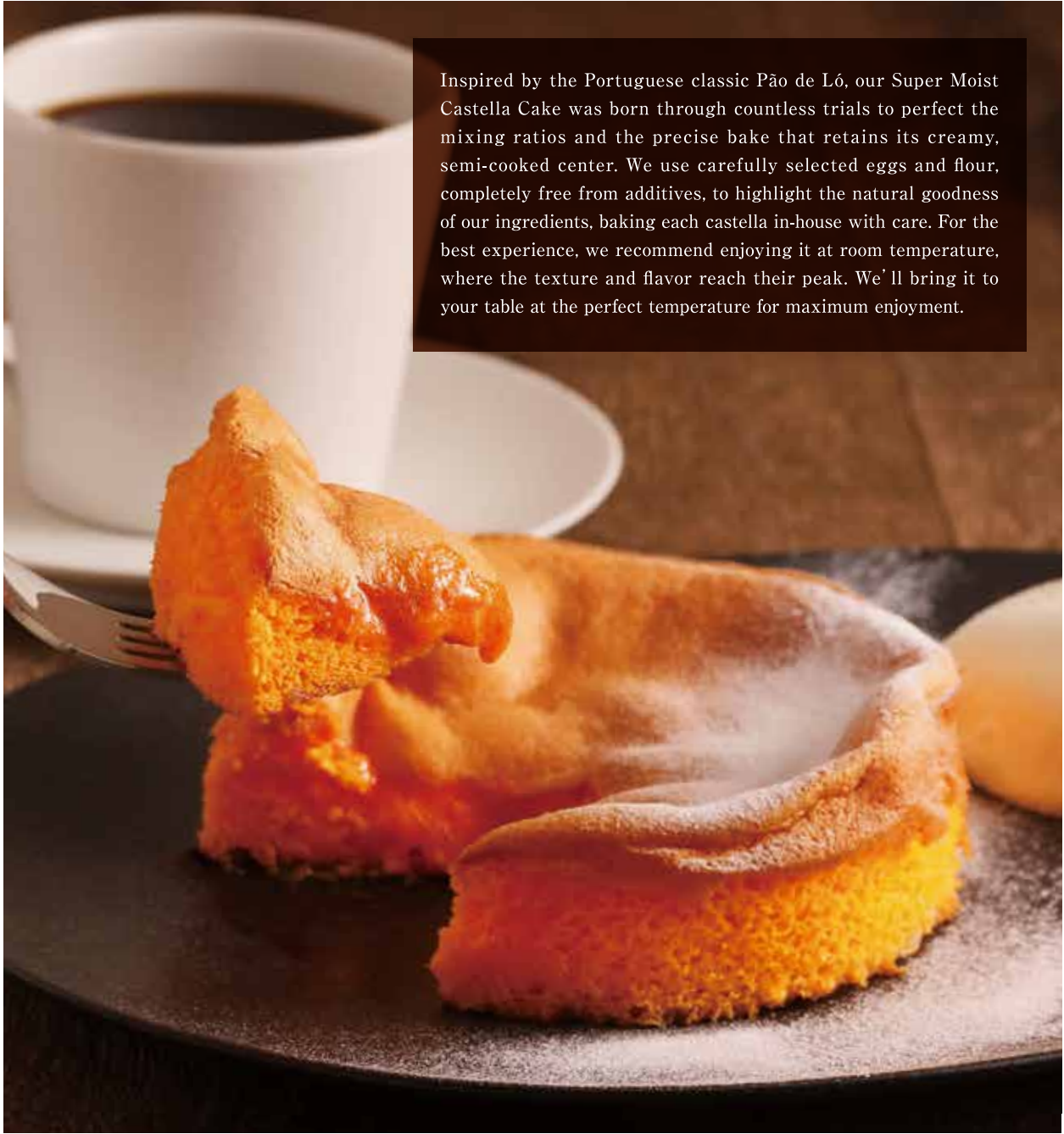
We use “Ryu no Tamago” eggs from chickens carefully raised on a special natural diet. Known for their high nutritional value, these eggs have a rich, creamy flavor and a strikingly vibrant color that sets them apart. Balanced precisely between egg whites and yolks, this choice enhances the egg's depth, 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 ¥764(¥840)

Served with whipped cream.

with Soft Serve Ice Cream ¥891(¥980)

with Salted Caramel Sauce ¥836(¥920)

with Matcha Sauce ¥836(¥920)

with Anko and Whipped Butter ¥864(¥950)

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

SET DRINK

The following set drinks can be added for an additional ¥380.

- 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 ¥545(¥600)

Choose from three original blends.

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

Iced Coffee ¥545(¥600)
Original blend “Wings of Sunset”

Ice Au Lait (HOT/ICE) ¥618(¥680)

Cafe Latte (HOT/ICE) ¥618(¥680)

Soy Latte (HOT/ICE) ¥618(¥680)

Double Espresso Latte (HOT/ICE) ¥700(¥770)

Cafe Americano (HOT/ICE) ¥618(¥680)

Cafe Mocha (HOT/ICE) ¥655(¥720)

Caramel Latte (HOT/ICE) ¥655(¥720)

Hazelnut Latte (HOT/ICE) ¥655(¥720)



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

A nostalgic firm-textured pudding with smoothness that delights. Made with Ryu no Tamago eggs, the Cream Caramel offers a rich, indulgent flavor that highlights the egg's depth. Enjoy this classic café dessert alongside a vibrant array of seasonal fruits.

Special Cream Caramel ¥718(¥790)

Coffee Jelly Sundae ¥745(¥820)

Seasonal Fruit Sundae ¥873(¥960)

BLENDED TEA



Assam & Ginger (HOT/ICE) ¥600(¥660)

A soothing tea that blends Assam's rich, deep flavor with the spicy aroma of ginger and cardamom, offering comfort to both body and soul.



Rooibos & Lemongrass (HOT/ICE) ¥600(¥660)

Mildly sweet with minimal astringency, this lovely red-brown rooibos tea pairs beautifully with the refreshing scent of lemongrass.



Hojicha & Orange (HOT/ICE) ¥600(¥660)

The roasted aroma of hojicha tea meets the refreshing taste of orange. Each sip brings a gentle blend of orange and sandalwood fragrance.



FLOAT

<i>Melon Cream Soda</i>	¥691(¥760)	<i>Royal Chai Milk Tea float</i>	¥745(¥820)
<i>Coffee Float</i>	¥727(¥800)	<i>Strawberry Soda Float</i>	¥700(¥770)
<i>Cola Float</i>	¥700(¥770)	<i>Blue Lemonade Float</i>	¥691(¥760)
<i>Matcha Milk Float</i>	¥727(¥800)	<i>Lemon Squash Float</i>	¥691(¥760)
<i>Strawberry Milk Float</i>	¥727(¥800)	<i>Mandarin Soda Float</i>	¥700(¥770)



SOFT DRINK

<i>Orange Juice</i>	¥564(¥620)	<i>Cola</i>	¥591(¥650)
<i>Apple Juice</i>	¥564(¥620)	<i>Ginger Ale</i>	¥591(¥650)
<i>Cranberry Juice</i>	¥591(¥650)	<i>Melon Soda</i>	¥591(¥650)
<i>Matcha Milk</i>	¥591(¥650)	<i>Sparkling Water</i>	¥455(¥500)

FOOD



Taiyo Compass Coffee's Special Japanese-Style Neapolitan Pasta

¥1,200 (¥1,320)

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.



Basil Spaghetti

¥1,382 (¥1,520)

Basil spaghetti filled with plump shrimp, flavorful mushrooms, and tender potatoes. Made with Awaji-grown basil, the aromatic basil sauce enhances your appetite.



Shrimp Gratin Made with Rich Bechamel Sauce

¥1,291 (¥1,420)

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

¥1,336 (¥1,470)

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

¥273 (¥300)

Soup Set

¥273 (¥300)

Salad & Soup Set

¥500 (¥550)

Salted Butter Roll

¥364 (¥400)

Set Drink

¥345 (¥380)

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



喫茶
太陽コンパス

TAIYO COMPASS COFFEE



Kuroge Wagyu Beef Stew Served with Freshly Baked Salted Butter Roll ¥2,073 (¥2,280)

Enjoy the tender texture of slow-cooked beef cheek in a rich, velvety demi-glace sauce that enhances the meat's natural flavors. Paired with hearty potatoes and carrots for a full-bodied meal, and served with our special salt butter rolls for an elevated experience.



Shrimp Pilaf with Butter

¥1,200 (¥1,320)

A classic shrimp pilaf infused with the rich aroma of butter. Its simplicity makes it a dish you'll want to enjoy time and time again.



Slow-Cooked Beef Cheek Curry

¥1,773 (¥1,950)

This European-style curry is crafted with tender, slow-cooked beef cheek and a hint of cocoa as a secret ingredient. The result is a creamy, deeply flavorful dish that's unique to Taiyo Compass Coffee.

<i>Salad Set</i> ¥273 (¥300)	<i>Soup Set</i> ¥273 (¥300)	<i>Salad & Soup Set</i> ¥500 (¥550)	<i>Salted Butter Roll</i> ¥364 (¥400)
<i>Set Drink</i> ¥345 (¥380)	<ul style="list-style-type: none"> • 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*

¥1,200 (¥1,320)

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.



Ham, Vegetable and Egg Sandwich

¥1,391 (¥1,530)

A nostalgic café classic, this mixed sandwich is filled with juicy ham, fresh vegetables, and a thick omelet, delivering a satisfying flavor that feels like home.



Pizza Toast Sandwich

¥1,300 (¥1,430)

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

¥1,100 (¥1,210)

French Fries

¥809 (¥890)



Kid's Plate

¥1,409 (¥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.



Mini
Melon Cream Soda
upgrade
available for
+ ¥100

COFFEE & TEA

Hot Coffee	¥545(¥600)	Cafe Mocha (HOT/ICE)	¥655(¥720)
Iced Coffee	¥545(¥600)	Caramel Latte (HOT/ICE)	¥655(¥720)
Ice Au Lait	¥618(¥680)	Hazelnut Latte (HOT/ICE)	¥655(¥720)
Cafe Latte (HOT/ICE)	¥618(¥680)		
Soy Latte (HOT/ICE)	¥618(¥680)	Assam & Ginger (HOT/ICE)	¥600(¥660)
Double Espresso Latte (HOT/ICE)	¥700(¥770)	Rooibos & Lemongrass (HOT/ICE)	¥600(¥660)
Cafe Americano (HOT/ICE)	¥618(¥680)	Hojicha & Orange (HOT/ICE)	¥600(¥660)

FLOAT

Melon Cream Soda	¥691(¥760)	Royal Chai Milk Tea float	¥745(¥820)
Coffee Float	¥727(¥800)	Strawberry Soda Float	¥700(¥770)
Cola Float	¥700(¥770)	Blue Lemonade Float	¥691(¥760)
Matcha Milk Float	¥727(¥800)	Lemon Squash Float	¥691(¥760)
Strawberry Milk Float	¥727(¥800)	Mandarin Soda Float	¥700(¥770)

SOFT DRINK

Orange Juice	¥564(¥620)	Cola	¥591(¥650)
Apple Juice	¥564(¥620)	Ginger Ale	¥591(¥650)
Cranberry Juice	¥591(¥650)	Melon Soda	¥591(¥650)
Matcha Milk	¥591(¥650)	Sparkling Water	¥455(¥500)

ALCOHOL

Beer (Asahi Super Dry)	¥591(¥650)	Whisky Soda	¥545(¥600)
Panache	¥591(¥650)	Whisky Ginger Ale	¥545(¥600)

食物アレルギー又は
その他食材のお取り除きを
ご希望されるお客様へ



左記QRコードより「特定食材の除去に関するポリシー」をご確認いただきまして、弊社の安全に関する
お願いにご了承いただけましたらスタッフへご希望をお申し付けください。(Language: 日本語・English・中文)

[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】

有食物過敏的顧客與其他希望能去除某項原料的顧客，請掃描 QRCode，並參閱我司的官網上「關於去除特定食物的政策」。

コードが読み取れないお客様はスタッフまでお声掛けください。