

Nana's Green Tea Menu

Address : 159 W 4th Ave, Vancouver, BC V5Y 1G4, Canada

Phone : +1 604-263-5054

Opening times : 08:30 AM - 12:00 AM

Udon

Beef Sukiyaki Udon	CA\$19.95
Beef Curry Udon	CA\$19.95
Chicken Karaage Curry Udon	CA\$19.95

Matcha

Black Sesame Shiratama Frappe	CA\$11.00
Matcha Cream Latte	CA\$0.00
Matcha Azuki Shiratama Latte	CA\$0.00
Matcha Chocolate Crunch Frappe	CA\$10.85
Matcha Shiratama Frappe	CA\$11.00

Rice Bowl (Donburi)

Chicken Karaage Curry Rice	CA\$18.80
Fresh Tuna With Avocado Donburi	CA\$18.95
Beef Sukiyaki Donburi	CA\$18.95
Teriyaki Unagi (Freshwater Eel) Dashi Chazuke	CA\$22.85
Chicken Soboro Donburi	CA\$22.50

Specialty Parfaits

Black Sesame Warabimochi Parfait	CA\$19.95
Matcha Nama Choco Parfait	CA\$19.95
Hojicha Warabimochi Parfait	CA\$19.95
Hojicha Shiratama Parfait	

	CA\$18.75
Matcha Warabimochi Parfait	CA\$19.95

Hojicha

Hojicha Latte	CA\$0.00
Hojicha Shiratama Float	CA\$10.75
Hojicha Chocolate Latte	CA\$0.00
Hojicha Caramel Latte	CA\$0.00

Pastry

Sesame Croissant	CA\$7.15
Tomato & Garlic Danish	CA\$4.50
Apple & Azuki Danish	CA\$4.25
Matcha Muffin With Red Bean	CA\$5.45
Hojicha Muffin With Walnuts	CA\$6.15

Azuki

Azuki Caramel Latte	CA\$0.00
Azuki Kuromitsu Latte	CA\$0.00
Azuki Latte	CA\$0.00
Azuki Strawberry Latte	CA\$9.80

Cakes

Matcha Tiramisu	CA\$9.65
Matcha Loaf Cake	CA\$6.30
Hojicha Tart	CA\$8.80
Matcha Muffin With Red Bean	CA\$5.45
Hojicha Muffin With Walnuts	CA\$6.15

Seasonal Menu

Matcha Coconu Pineapple Parfait

Pina Colada Matcha

Stepping into Nana's Green Tea at 159 W 4th Ave, Vancouver, feels like discovering a small slice of modern Japan tucked away in the city. The atmosphere is calm, minimalistic, and instantly inviting - a perfect backdrop for the delightful experience that unfolds through the **Nana's Green Tea Menu**. Known for blending traditional Japanese flavors with a contemporary twist, this spot has become a favorite among those seeking comfort food and matcha-based indulgence that feels both authentic and innovative.

The **Nana's Green Tea Menu** is a journey through Japan's culinary landscape, starting with their heartwarming **Udon** selections. The **Beef Sukiyaki Udon** arrives steaming hot, with tender slices of beef mingling beautifully with sweet-savory broth and springy noodles. For those who love a touch of spice, the **Beef Curry Udon** offers a comforting richness that pairs perfectly with the chewy udon texture. If you crave something crispy and satisfying, the **Chicken Karaage Curry Udon** combines crunchy golden chicken with a velvety curry sauce - the kind of dish that keeps you coming back.

Moving to the **Rice Bowl (Donburi)** section, the options are just as tempting. The **Chicken Karaage Curry Rice** mirrors its udon counterpart but feels heartier with the soft rice base soaking up every bit of flavor. Seafood lovers will adore the **Fresh Tuna with Avocado Donburi**, which balances the buttery texture of avocado with the clean freshness of tuna - a light yet fulfilling combination. The **Beef Sukiyaki Donburi** brings that comforting beef flavor again, layered over rice with sweet onions and egg, while the **Teriyaki Unagi Dashi Chazuke** offers a more traditional Japanese experience, featuring grilled freshwater eel and a fragrant broth poured over rice. For a homestyle favorite, the **Chicken Soboro Donburi** - minced chicken seasoned to perfection - delivers a satisfying simplicity that feels like comfort in a bowl.

But it wouldn't be Nana's Green Tea without its signature matcha creations. Their **Matcha** series is pure heaven for green tea lovers. The **Matcha Cream Latte** is smooth, rich, and slightly earthy - a drink that perfectly captures the essence of ceremonial-grade matcha. For those who like something fun and icy, the **Matcha Shiratama Frappe** and **Matcha Chocolate Crunch Frappe** offer a sweet, creamy escape, while the **Matcha Azuki Shiratama Latte** introduces the subtle sweetness of red beans to the mix, a truly Japanese touch. Each sip feels refreshing and indulgent, showcasing why **Nana's Green Tea Menu** stands out in Vancouver's cafe scene.

If matcha isn't your thing, the **Hojicha** offerings provide a roasted alternative with deep, nutty notes. The **Hojicha Latte** and **Hojicha Caramel Latte** bring cozy warmth to every sip, while the **Hojicha Shiratama Float** adds a playful twist with chewy mochi balls and creamy ice cream. The **Hojicha Chocolate Latte** gives a more dessert-like feel, blending roasted tea with cocoa for a unique, comforting treat.

And then come the showstoppers - the **Specialty Parfaits**. These aren't just desserts; they're edible works of art. The **Matcha Warabimochi Parfait** layers chewy mochi, velvety matcha ice cream, whipped cream, and red beans for a texture-rich delight. The **Hojicha Warabimochi Parfait** brings a toasted aroma and subtle sweetness that's impossible to forget. For sesame lovers, the **Black Sesame Warabimochi Parfait** is a must-try, offering a nutty flavor balanced by creamy and chewy layers. The **Matcha Nama Choco Parfait** combines cubes of silky matcha chocolate with soft serve and mochi, while the **Hojicha Shiratama Parfait** ties everything together with roasted tea depth and nostalgic Japanese flair.

Every item on the **Nana's Green Tea Menu** reflects a dedication to quality ingredients and mindful preparation. Whether you're in for a quick latte, a hearty donburi, or a stunning parfait, the restaurant delivers a moment of calm indulgence that feels both comforting and elegant. It's not just a meal - it's an

experience that celebrates the delicate balance of Japanese cuisine, right in the heart of Vancouver.