Chef Menu

Zen discovery

Reservation required at least one day in advance.



"Zen Discovery offers an 8-course omakase experience with ultimate tea-pairing. It represents a contemporary approach that intertwines Japanese flavors with French gastronomy to create an elevated dining experience, highlighting the finest and freshest ingredients sourced directly from Japan and France."



Executive Pastry Chef, Lee Jetyii



Zen Discovery

8 Course (\$88++)

*Gyokuro Cold Brew

Intense umami flavour, naturally sweet

Kochi Yuzu Madeleine

Freshly baked madeleine | Yuzu zest

20

Gazpacho

Dashi jelly | Red shiso vinaigrette | Savoury tartlet

00

*Hokkaido Sobacha Cold Brew

Nutty flavour with gentle sweetness and light toasty notes

Nori Twist

Miso cream cheese | Chitose tomato | Seaweed croissant

00

Japanese Eclair

Hokkaido Ikura | Kinu tofu | Ponzu | Bonito Flakes

00

*Freshly Roasted Hojicha Karigane

Toasty aroma and flavour, low in caffeine

Goma Cotta

Walnut kinako butter | Parmigiano Grissini | Kuromitsu

00

Kinmokusei

Sake Nashi pear | White peach osmanthus pear

00

Kyoto

Ceremonial matcha mousse | Sakura jello | Genmai bits

00

Okashi

Tomato basil mochi | Yatsuhashi

Limited Edition

Sakura no kisetsu gentei

Savour the essence of Sakura Season in this exquisite pairing featuring Domyoji Mochi and Sakura Sencha.



This chewy pink glutinous rice ball is filled with red bean paste, wrapped in an edible salted cherry blossom leaf, and topped with air-flown pickled Sakura leaves, capturing the unique fragrance of Japanese Sakura.

Pairing perfectly with Domyoji Mochi is our Sakura Sencha. This shaded spring sencha is blended with wild sakura flowers and leaves, offering an enchanting visual and tasteful experience. Its pale-green liquor is brimming with freshness and umami, accompanied by a fantastic floral aroma and infused with sakura flowers pickled in plum vinegar, leaving a delicate salty aftertaste.

Set	24.8
Sakura Sencha	19.8
Domyoji Mochi	8.8

À la carte



Zenzai

azuki mikan soup, yaki mochi, japanese mikan, mikan shoyu reduced sauce, kuromitsu warabi mochi, shaved ice. Goes well with Roasted White Tea.

You may choose to add an extra piece of mochi for \$1.90 and mikan for \$3.90.

19.8

Gokou

ceremonial grade matcha mousse, matcha jelly, matcha swiss roll, citrus azuki paste, matcha ice cream, honey goishicha jelly, matcha crispy tuiles. Goes well with Sobacha.



À la carte



Ichigo

fresh chitose strawberry, strawberry basil compote, strawberry fromage blanc, strawberry granola, strawberry sake sorbet, freshly baked puff pastry. Goes well with Aged Ishizuchi Kurocha or Nadeshiko Rose Tea.

32.9

Sakura brûlée

sakura creme brulee, vanilla fromage blanc, sakura meringue, sakura tuiles, ichigo, sakura granita.
Goes well with Spring Sencha Single Cultivar Sayama Kaori.
Goes well with Tenmomicha or Yashiki no Cha.





Setoka

Setoka mandarin terrine, jasmine tea milk sorbet, Japanese orange coulis, mandarin sponge, mandarin opaline. Goes well with Mountain-Grown Benifuuki Black Tea.

27.9

Nama

Dark chocolate 68% crèmeux, hazelnut streusel, almond hazelnut feuilletine, cocoa nibs Viennese sponge, chocolate thin wafer, chocolate 80% foam, Baileys ice cream. Goes well with Shunkou no Mukashi.



Cha-iro

hojicha dacquoise, caramel cremeux, citrus compote, hojicha mousse, hojicha meringue.

15.8



Kinkan

kinkan mousse, honey jelly, hazelnut feuilletine and jaconde sponge, fruit glaze.

16.8



carrot castella sponge, cream cheese mousse, carrot orange compote, orange segment, white chocolate coating.





Yamashita's Gyokuro Yashiki no Cha

This is by far the most exquisite of our Yamashita's gyokuro collection. Processing this is immensely tedious and time consuming, therefore only a few kilograms are available each year. This golden liquor a has a condensed sweetness, characteristic ambrosial fragrance, and an extremely gentle flavour.

Brewed with Hokkaido Spring Water for a total of 3 brews. It pairs well with *Sakura brûlée*.



Award-Winning Handrolled Yabukita Temomicha

Every process of curating this tea is done solely by hand, from harvesting its young, tender leaves to slow brewing them in a shiboridashi.

This exceptionally rare tea produces a smooth, savory yellow liquor from start to finish.

Brewed with Hokkaido Spring Water for a total of three brews. It pairs well with Sakura brûlée.



Competition Grade Asamushicha

Only 3kg of this meticulously handpicked tea is harvested each year. Its perfect needle-like leaves gives a translucent golden liquor that is exquisitely balanced in sweetness.

Brewed with Hokkaido Spring Water for a total of 3 brews. It pairs well with *Sakura brûlée*.



Aged Ishizuchi Kurocha

*This tea takes 15 mins to boil for 1 single serving.

Post-Fermented teas are the oldest and rarest amongst Japanese teas and little is known about them. This kurocha has been aged for three years and sundried for two days which gives it a rounded and bright flavour with notes of red berries. Its aftertaste is refreshing and very mildly sweet.

Brewed with Hokkaido Spring Water. It pairs well with *Ichigo*.

Hot Brew

White Tea	
Wazuka White Tea	15.8
Yellow Tea	
Kyoto Kiirocha	21.8
Green Tea	
Kamairicha Single Cultivar Takachiho	13.8
Wazuka Hojicha	13.8
Oolong Tea	
Saemidori Oolong	13.8
D	
Black Tea	
Mountain-Grown Benihikari Black Tea	14.8
Wazuka Handpicked Wakoucha	15.8
Post-fermented (Dark) Tea	
Kuro Sencha	16.8
Kyoto "Shou/Ripe Pu'er"	19.8
Tisanes	
Hokkaido Sobacha	14.8
Mugicha	13.8
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0.115	
Cold Brew	
Cold Brew of the day	16.8
Hokkaido Sobacha	15.8

Zellow Tea

Fukuoka

Hakugouginshin	16.8
Hakusei	15.8
Sayaka	14.8

Kyoto

Handpicked White Tea	15.8
Roasted White Tea	15.8
Wazuka White Tea	15.8

Kyoto

Kyoto Kiirocha 21.8

Aichi Nishio Gyokuro Gokujyo 21.8 Nishio Competition Grade Gyokuro 25.8 Fukuoka Gyokuro Mountain-Grown Yame Standard Gyokuro 19.8 Mountain-Grown Yame Premium Gyokuro 21.8 Yame Gyokuro Takumi 28.8 Gyokuro, Kukicha Yame Gyokuro Shiraore 16.8 Sencha Imperial Yame Sencha 16.8 Sencha Hime Kaori 14.8 Sencha, Single Cultivar Kirari 15.8 Fukamushicha Mountain-Grown Fukashimushicha 15.8 Bancha Yamabiko Bancha 13.8 Kagoshima Aohojicha Green Hojicha 14.8 Asamushicha Hisoka Asamushicha 13.8 Bocha Okumidori Kabusecha Bocha 14.8

Fukamushicha

Fukamushicha Single Cultivar Saemidori

Hojicha	
Kagoshima Hojicha	13.8
Kabusecha	
Fukamushi Kabusecha Furusato no Hana	15.8
Kukicha	
Gyokuro Kukicha	15.8
Sencha	
Award Winning Yabukita Sencha	23.8
Asanoka Sencha	13.8
Kuritawase Sencha	13.8
Nanmei Sencha	13.8
Shoju Sencha	13.8
Shuntaro Sencha	13.8
Yakushima Sencha	13.8
Premium Sencha Keiten	14.8
Kochi	
Kamairicha	
Riguricha Choshunka - The Ancient Rose Kamairicha	21.8
Riguricha Furanka - The Orchid Dragon Kamairicha	15.8
Riguricha Mitsuranko - The Honey Orchid Kamairicha	16.8
Riguricha Ryu - The Wild Mountain Dragon Kamairicha	16.8
Sencha	
Premium Yabukita Sencha	13.8
Tosa Bancha	
Tosa Bancha	13.8
Kumamoto	
Kumamoto Hojicha	14.8
Premium Kamairicha Densho	14.8
Kumamoto Shiraore Kukicha	13.8

Kyoto

Asamushicha Asamushicha Single Cultivar Uji Hikari 15.8 Bancha Kyobancha 13.8 Mikan Kyobancha 14.8 Yanagi Bancha 13.8 Genmaicha Genmaicha 13.8 Gyokuro Fuji no Tsuyu 21.8 Heritage Gyokuro, Kyoto 22.8 28.8 Shogyoku Yamashita's Yashiki no Cha 46.8 Hojicha 19.8 Freshly Roasted Hojicha Karigane Hojicha Amber 15.8 Hojicha Karigane 14.8 Roasted Amehojicha, The Sweet Roast 16.8 Wazuka Hojicha 13.8 Hojicha, Kukicha Suzume Hojicha 16.8 Tsugumi Kukicha 16.8 Kabusecha Award-Winning Kabusecha Single Cultivar Yabukita 21.8 Tsuki no Hikari 18.8 Kamairicha Wazuka Handpicked Kamairicha 16.8 Kukicha Chanoka Kukicha Green Tea 13.8

Sencha	
Mature Spring Sencha	15.8
Shaded Spring Sencha	17.8
Shaded Summer Sencha	15.8
Spring Sencha Single Cultivar Sayama Kaori	19.8
Spring Sencha Single Cultivar Yabukita	15.8
Tencha	
Okumidori Tencha	17.8
Samidori Tencha	17.8
Mie	
Konacha	
Spring Ichiban Konacha	12.8
Spring Konacha	12.8
Miyazaki	
Bancha	
Aged Bancha	14.8
Kamairicha	
Kamairicha Blend	13.8
Kamairicha Single Cultivar Minekaori	13.8
Kamairicha Single Cultivar Nagomi Yutaka	13.8
Kamairicha Single Cultivar Sayama Kaori	13.8
Kamairicha Single Cultivar Takachiho	13.8
Kamairicha Single Cultivar Tsuyuhikari	13.8

Kamairicha Single Cultivar Yabukita

Saga	
Gyokucha	
Ochatama	13.8
Kabusecha	
Imperial Imari Kabusecha, Sachi no Kiwami	18.8
Tamaryokucha	
Imari Sencha Sachi no Megumi	13.8
Imperial Guricha	15.8
Oku	14.8
Saitama	
Kukicha	
Wakaba no Kaori Kukicha	13.8
Sencha (Aracha)	
Imperial Sencha Blend	14.8
Shimizu Mukashi Blend Sencha	13.8
Hachijyuhachiya Sencha Blend	14.8
Sencha (Ichoucha)	
Ichoucha Single Cultivar Hokumei	14.8
Ichoucha Single Cultivar Okuharuka	14.8
Ichoucha Single Cultivar Yume Wakaba	14.8
Sencha	
Golden Sencha Single Cultivar Horai Kincha	19.8
Handpicked Sencha	20.8
Imperial Sencha	15.8
Premium Sencha Suiren	14.8

Tama Shizuku Sencha

Shimame

Botebotecha	13.8
Murasaki Shiso Hojicha	13.8
Shizuoka	
Asamushicha	
Competition Grade Asamushicha	28.8
Hatsutsumi Midori Shincha Asamushicha	15.8
Asamushi Tenryu	16.8
Asamushicha Single Cultivar Saemidori	16.8
Asamushicha Single Cultivar Yama no Ibuki	18.8
Hojicha	
Shizuoka Hojicha	13.8
Whisky Oak Barrel Wood Smoked Hojicha	15.8
Kamairicha	
Award winning, Kamairicha Ichouka	15.8
Sencha	
Handrolled, Award Winning Yabukita Temomicha	48.8
Sencha Single Cultivar Yume Suruga	14.8
Hatsuzumi Sencha	13.8

Kumamoto 15-year Aged Japanese Oolong 16.8 Kyoto Kyoto Oolong, Single Cultivar Kanaya Midori 13.8 Kyoto Oolong, Single Cultivar Okumidori 13.8 Kyoto Oolong, Single Cultivar Samidori 13.8 Kyoto Oolong, Single Cultivar Uji Midori 13.8 Wazuka Handpicked Oolong 19.8 Wazuka Shaded Oolong 16.8 Miyazaki Miyazaki Oolong, Single Cultivar Kanaya Midori 13.8 Miyazaki Oolong, Single Cultivar Koshun 13.8 Miyazaki Oolong, Single Cultivar Sayaka 2022 13.8 Miyazaki Oolong, Single Cultivar Saemidori 13.8 Miyazaki Oolong, Single Cultivar Takachiho 13.8 Saitama Award-Wnning Sayama Green Oolong Kohaku 19.8

2019 First Flush Oolong Single Cultivar Ka	ar
Shizuoka Oolong Single Cultivar Koshun	

Shizuoka

14.8 rabeni 13.8 13.8 Shizuoka Oolong

Fukuoka	
Mountain-Grown Sakura Benifuuki Black Tea	15.8
Mountain-Grown Benifuuki Black Tea	14.8
Oku Yame Black Tea Kurenai Yametsuhime	13.8
Kanagawa	
Yabukita Wakoucha	13.8
Yabukita Hoji Wakoucha	13.8
Kagoshima	
Kagoshima Hoji-Wakoucha	13.8
Kanaya Midori Wakoucha	13.8
Yakushima Wakocha	13.8
Yutaka Midori Wakocha	13.8
Kumamoto	
Award Winning Koushun First Flush Wakoucha	16.8
Izumi First Flush Wakoucha	13.8
Kyoto	
Gyokuro Wakoucha	17.8
Kyoto Hoji-Wakoucha	14.8
Wazuka Handpicked Wakoucha	15.8
Nagasaki	
Tsushima Wakocha	13.8

Tsushima Yuzu Wakocha

Saga

Sweet Roasted Chestnuts Wakocha	14.8
Ureshino Earl Grey	13.8
White Peach Wakocha	14.8
Shizuoka	
2019 Aged Wakocha	15.8
2022 First Flush Wakocha, Shoushun Single Cultivar	15.8
Apple Wood Smoked Wakocha	13.8
Fig Smoked Wakocha	13.8
Hinoki Smoked Wakocha	13.8
Japanese Cacao Wood Smoked Wakocha	13.8
Matsu Smoked Wakocha	13.8
Peach Wood Smoked Wakocha	13.8
Shizuoka Wakocha	13.8
Whisky Oak Barrel Smoked Wakocha	13.8

Kochi	
Aged Ishizuchi Kurocha	22.8
Otoyo Goishicha	15.8
Kyoto	
Kuro Hojicha	16.8
Kuro Iribancha	16.8
Kuro Sencha	16.8
Kuro Tencha	16.8
Kyoto "Sheng/Raw Pu'er"	19.8
Kyoto "Shou/Ripe Pu'er"	19.8
Nadeshiko Rose Tea	15.8
Pressed Pu'er Cake	19.8
Okayama	
Mimasaka Bancha, Dark Tea	12.8
Shizuoka	
Yamabuki Nadeshiko, Kurokoji	13.8
Tokushima	
Awa Bancha	13.8
Toyoma	
Batabatacha	15.8

Aomori	
Aomori Sobacha	13.8
Gifu	
Mugicha	13.8
Shirogoma Mugicha	14.8
Hokkaido	
Hokkaido Sobacha	14.8
Okinawa	
Blended Herbal Tea Okinawa Health King	15.8
Blended Herbal Tea	13.8

13.8

Cat Whiskers Tea (Kumisukuchin)



Indulge in the art of making tea; for an additional \$5.80, experience the joy of brewing a cup of tea from our tea library.

Alternatively, you can also bring your own tea leaves and brew it at Ingen, for a corkage fee of \$12.80.

Water

You can choose your water to brew the tea; either select from our options or, by default, enjoy our filtered water.



Sparkling Water

Gerolsteiner (0.75 L)

Volvic (0.55 L)

Spring Water

Hokkaido Spring Water for 3 Brews	2.0
Hokkaido Taisetsuzan (2 L)	6.0
Kuromatsunai Meisui Suisainomori (2 L)	6.0
Nong Fu (0.55 L)	3.0
Shijuku (0.5 L)	4.0

3.5

Single Cultivar



Fukuoka

Yame Himemidori	13.8
Yame Saemidori	22.8
Kyoto	
Asahi	
Heritage Grade Asahi	27.8
Kuradashi Matcha Pinnacle	23.8
Gokou	
Gokou Matcha	13.8
Modern Heritage Grade Gokou	20.8
Okumidori	
Okumidori Matcha	13.8
Samidori	
Samidori Matcha	13.8
Tsuji Kiyoharu's Limited Edition Competition Grade Samidori	91.8
Uji Hikari	
Modern Heritage Grade Uji Hikari	22.8

Blend

Hot or iced



Aichi

Zuisho 瑞祥

Aoi no Homare 葵の誉	25.8
Shoju no Shiro 松寿の白	23.8
Shunkou no Mukashi 春香の昔	26.8
Tenkei 天慶	32.8
Kyoto	
Chigi no Shiro 千木 の白	14.8
Choan 長安	28.8
Eiju 永寿	25.8
Isuzu 五十鈴	13.8
lwai no Shiro 祝いの白	13.8
Izumi no Shiro 泉の白	13.8
Kakuun	25.8
Kibune	17.8
Kinrin 金輪	16.8
Kyotanabe Hatsu Mukashi 初昔	16.8
Shogyoku 祥玉	19.8
Shoun no Mukashi 祥雲の昔	16.8
Tempaku 天伯	21.8
Tenju 天授	47.8
Toyomukashi 豊昔	14.8
Unkaku 雲鹤	21.8
Yugen 又玄	15.8
-1.14	

Tea Latte

Hot or iced



Made with Hokkaido milk (oat milk available upon request), customisable sugar levels.

Dark Matcha (Kuro) Latte	15.8
Hojicha Latte	15.8
Single Cultivar Ceremonial Matcha Latte	15.8
White Matcha (Shiro) Latte	15.8

Nutri-Grade mark is based on hot version using default preparation.



