

**BELGIUM WAFFLES** 8.8

*Belgium waffles drizzled with matcha syrup, with a sprinkle of fragrant genmai (roasted rice). Served alongside a scoop of matcha or hokkaido milk gelato.*

**CHAFFOGATO** 7.8

*Choice of matcha or hokkaido milk gelato with an intense shot of matcha or hojicha for that perfect harmony of hot and cold.*

**LAVA CAKE (MATCHA/CHOCOLATE)** 8.8

*Choice of delectable matcha or chocolate lava cake accompanied with a scoop of matcha or hokkaido milk gelato.*

**CAKES** 7.8

Goma (Black Sesame)  
Matcha Azuki  
Honey Earl Grey Hazelnut  
Chocolate Truffle  
Mango Lavender  
Tiramisu  
Red Velvet  
Hojicha  
Sweet Potato

*\*For availability, please refer to selection of cakes on display*

## STRAIGHT MATCHA (NO MILK, HOT / ICED)

Premium Grade**Yuki Matcha** 5.3

An everyday matcha with pleasant umami flavour and a mellow taste profile, coupled with medium astringency.

Ceremonial Grade**Kaze Matcha** 8.8

Robust, packing a punch with good astringency and vegetal notes. Longer finish that lingers on the palate.

**Hana Matcha** 10.8

Richer umami flavour, with very low astringency. Gentler, with a rounded and creamy body.

## TEA LATTE (HOT / ICED)

★ **Matcha Latte**

Thick, silky shot of freshly-whisked matcha layered onto fresh milk. Slightly sweetened by default (less / no sugar upon request).

*Yuki Matcha (premium grade)* 5.8*Kaze Matcha (ceremonial grade)* 10.8*Hana Matcha (ceremonial grade)* 12.8**Hojicha Latte** 5.8

Thick, frothy shot of freshly-whisked hojicha layered onto fresh milk. Slightly sweetened by default (less / no sugar upon request).

★ **Matcha Hojicha Latte** 5.8

Thick, silky shot of freshly-whisked matcha layered onto fresh milk, along with hojicha syrup made in-house. (Less hojicha syrup upon request).

**NEW! Genmaicha Latte** 5.8

A shot of toasty and nutty genmaicha (roasted rice + green tea) layered onto fresh milk. Slightly sweetened by default (less / no sugar upon request).

*Non-dairy option available upon request (top up of \$1).*STRAIGHT  
MATCHA

TEA LATTE

## ICE BLEND

### Matcha Ice Blend

Premium matcha blended with ice, sweetened.

Without milk	5.5
With milk	6

### Hojicha Ice Blend

Hojicha (roasted green tea) blended with ice, sweetened.

Without milk	5.5
With milk	6

★ Matcha Hojicha Latte Ice Blend	6
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Blend of matcha and hojicha with milk and ice, sweetened.

### NEW! Genmaicha Ice Blend

Toasty and nutty genmaicha (roasted rice + green tea) blended with ice, sweetened.

Without milk	5.5
With milk	6

*Non-dairy option available upon request (top up of \$1).*

## HOT BREW

Green

★ **Sencha** 4.8  
Mellow flavour with light umami notes, this is a tea suitable to accompany every meal. A gentle astringency balances the delicate brew.

★ **Fukamushicha** 5.8  
The fukamushi (deep steam) process produces a sencha with smooth, rounded flavour. Low in astringency, the tea has an exquisite fragrance coupled with delicate umami notes.

**Genmaicha** 4.8  
Harmonious blend of roasted genmai (brown rice) and ichibancha (first harvest tea). Toasty genmai flavour accentuates natural sweetness of the green tea, resulting in a refreshing brew.

**Hojicha** 4.8  
Made by roasting Sencha leaves over high heat, Hojicha has a toasted, nutty flavour. Due to its roasting process, Hojicha is extremely low in caffeine and suitable to be enjoyed even before bedtime.

★ **Kamairicha** 7.8  
Unlike most Japanese green tea, Kamairicha is pan-fried rather than steamed. This results in lower bitterness and a mild roasted flavour profile, tempered by a slight savoury aroma.

**Iribancha** 4.8  
Unmistakably smoky, Iribancha is a tea local to Kyoto. Some liken it to smoked ham, while others relate the scent to that of a bonfire. The smoky flavour is accompanied by a natural sweetness in its undertone.

## HOT BREW

Oolong★ **Spring's Field** 6.8

Made using the Saemidori cultivar, this lightly oxidised, pan roasted oolong carries an intensely floral aroma. The fragrance of the tea spreads gently in your mouth. A must try if you enjoy highly aromatic oolongs.

★ **1925** 6.8

1925 is a house blend oolong that is extremely sweet and fragrant. The floral note is reminiscent of a wild orchid fragrance, with a slightly tart and full bodied mouthfeel.

Black Tea★ **Pine Smoked Black** 6.8

Intense whiffs of smoked ham aroma, along with currant notes are present in the tea. Full-bodied, with slight savouriness, it has a peaty flavour like that of a well-aged whiskey. Smooth mouthfeel, with a sweet aftertaste.

**Bug Bitten Samidori Black** 6.8

In a process similar to the Taiwanese Oriental Beauty Oolong, this black tea is made with tea plants that are bitten by the special insect, unka. These small insects only feed on the tea bushes that are untreated with pesticides. The result is a special sweetness that cannot be replicated.

White TeaNEW! **Baihao Yinzhen** 7.8

A white tea produced in Fujian, the Baihao Yinzhen carries light floral notes with a tinge of mineral sweetness. Its delicate and mellow flavour profile makes it an easy-drinking brew.

NEW! **Aged Shou Mei White Tea** 6.8

The aged shou mei is a full-bodied tea, with a floral nose and long-lasting gentle sweetness of white flowers. Made in Fuding, with large tea leaves compressed into cakes, the flavour develops over time.

## COLD BREW

**Sencha** 5.2

Brewed at low temperature to suppress tannins, the Sencha is delicately floral and light. The infusion is accompanied by a gentle sweetness and very low astringency, delightfully mellow.

★ **Hojicha** 5.2

Made by roasting Sencha leaves over high heat, Hojicha has a toasted, nutty flavour. Due to its roasting process, Hojicha is extremely low in caffeine and suitable to be enjoyed even before bedtime.

★ **Spring's Field** 6.8

Made using the Saemidori cultivar, this lightly oxidised, pan roasted oolong carries an intensely floral aroma. The fragrance of the tea spreads gently in your mouth. A must try if you enjoy highly aromatic oolongs.

**Iribancha** 5.2

Unmistakably smoky, Iribancha is a tea local to Kyoto. Some liken it to smoked ham, while others relate the scent to that of a bonfire. The smoky flavour is accompanied by a natural sweetness in its undertone.

**Gyokuro** 14.8

Aptly named "Jade Dew" in Japanese, Gyokuro is truly unparalleled in its intense umami flavour. For the uninitiated, the first sip of this pale green tea comes as a surprise. Its mild appearance belies the rich savoury broth with a thick, velvety texture - a taste like no other.

*\* Cold brew Gyokuro requires 30 minutes preparation time upon order.*