

# Desserts

★ Popular    🌿 Vegan    🥜 Contains Nuts

## DAIRY-FREE MOCHI WAFFLES ★ 🌿 15.8

Crispy exterior, with soft and chewy mochi texture on the inside, this waffle is drizzled with golden syrup and topped with a sprinkle of fragrant genmai (toasted rice). Served alongside a scoop of goma or matcha<sup>o</sup>1 gelato.

## DAIRY-FREE WAFFLES ★ 🌿 15.8

Dairy-free waffles drizzled with golden syrup, with a sprinkle of fragrant genmai (toasted rice). Served alongside with a scoop of goma or matcha<sup>o</sup>1 gelato.

## FUDGY CHOCOLATE BROWNIE 🌿 13.8

Warm fudgy chocolate brownie with a choice of goma or matcha<sup>o</sup>1 gelato drizzled with homemade salted caramel and topped with tuile.

## MATCHA BLONDIE 🌿 13.8

Everything you love about our fudge chocolate brownie but in matcha flavour. Served with a choice of goma or matcha<sup>o</sup>1 gelato, drizzled with homemade salted caramel.

## KINAKO WARABI MOCHI ★ 🌿 8.0

Pillows of homemade warabi mochi, dusted with kinako powder. Served with Japanese kuromitsu.

## YUZU WARABI MOCHI 🌿 8.0

Pillows of homemade yuzu warabi mochi, dusted with snow powder. Served with Japanese kuromitsu.



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# Vegan Desserts

**CHAFFOGATO**    ★ 🌿    9.5

Choice of goma or matcha<sup>o</sup>1 gelato with an intense shot of matcha or hojicha for that perfect harmony of hot and cold.

**WARABI MOCHI WITH GELATO**    ★ 🌿    11.8

Pillows of homemade warabi mochi, served with a scoop of goma or matcha<sup>o</sup>1 gelato.

**GOMA PARFAIT**    🥜 🌿    15.8

Nutty, earthy trio of goma gelato, goma vegan cream, goma cookies on a bed of chocolate hazelnut crumble, adorned with charcoal tuile and white sesame seeds.

**MATCHA AZUKI PARFAIT**    🌿    15.8

Traditional classic of cornflakes, matcha gelato, brown sugar vegan cream and azuki bean paste complemented with dango and kinako warabi mochi.



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# Petits & Cakes

## **MATCHA** 🥜 12.9

Made with our premium matcha powders, this gateau features a matcha mousse and matcha sponge cake complemented with a hint of citrus notes and a sweet finish.

## **HOJICHA** 🥜 12.9

A harmonious blend of sweet, salty and roasty. The perfect balance between the roasted notes from Hojicha mousse, sweet and savoury shoyu crèmeux and roast pistachio sponge.

## **GOMA** 🥜 12.9

Rich and nutty. This gateau features the distinct flavours of smooth black sesame paste and peanut butter.

## **CHOCOLATE** 🥜 12.9

Delicate yet rich, our chocolate gateau features a harmonious blend of chocolate layers, subtly complemented with hazelnuts.

## **ICHIGO** 🥜 12.9

Layered with strawberry confit, chitose namelaka, yoghurt whipped ganache and vanilla financier, this beautiful gateau is a delightful balance of sweet, tangy and refreshing textures.

## **YUZU** 🥜 12.9

Refreshing and zesty, this yuzu gateau features a light airy yuzu whipped ganache layered with a pistachio crumble and vanilla tart base, a delectable treat with a bright burst of Yuzu.



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# Petits & Cakes

## YUZU CAKE 9.5

Zesty yuzu cream, layered in an airy sponge, soft and light.

## HONEY EARL GREY HAZELNUT CAKE ★ 🥜 9.5

Layers of earl grey cream and sponge cake with hazelnut bits

## DOME CHOCOLATE CAKE 🌿 9.9

Amatika chocolate mousse cake with a moist chocolate sponge base resulting in a distinct and rich cacao flavour. Well-balanced with a tart raspberry compote filling.



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# Gelato & Sorbet

CONE (NON-VEGAN) +1.0

**DARK MATCHA (KURO)**   👍 🌿   **6.9**

Smooth and nutty fragrance, made from Kuro matcha (post-fermented tea)

**WHITE MATCHA (SHIRO)**   👍 🌿   **6.9**

Rich floral, with an osmanthus-like sweetness. Made from Shiro matcha (white tea)

**MATCHA°1**   🌿   **5.9**

Lighter intensity of matcha

**MATCHA°2**   ★ 🌿   **6.9**

Medium intensity of matcha

**LIMITED EDITION**

**ASAHI**   🌿   **7.9**

Highly tannic with palatable grassy notes

**ROCKMELON SORBET**   🌿   **5.9**

Fragrant rockmelon aroma, and juicy sweetness

**YUZU SORBET**   🌿   **5.9**

Refreshing and zesty, balanced with fruity sweetness



👍 Recommended   ★ Popular   🌿 Vegan

# Gelato & Sorbet

CONE (NON-VEGAN) +1.0

**CHOCOLATE SORBET** 🌿 5.9

Dark and intense chocolate sorbet with only a hint of sweetness

NEW

**WHITE CHRYSANTHEMUM SOBACHA** 🌿 6.9

Floral, delicate and sweet. Churned with caramelised sobacha for a crunchy texture, making each bite enjoyable.

**GOMA** 🌿 5.9

Rich black sesame taste, extremely fragrant

**HOJICHA** ★ 🌿 5.9

Nutty, with strong roasted aroma

**GENMAICHA** 🌿 5.9

Green tea with toasted brown rice (hints of popcorn notes)



 Healthier Option

# Straight Matcha

ICED +1.0

**HANA** 10.9  
*ceremonial grade*

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

**KAZE** 8.9  
*ceremonial grade*

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

**YUKI** 6.0  
*premium grade*

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

**TSUKI** 6.0  
*premium grade*

Light umami notes and a fresh, lively flavour. Easy to drink, the tea is smooth and has a clean finish.



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# Tea Latte

SOY MILK 🍃 | OAT MILK +1.0 | ICED +1.6

## MATCHA LATTE



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

**HANA MATCHA** 12.9  
*ceremonial grade*

Rich umami flavour and low astringency

**KAZE MATCHA** 10.9  
*ceremonial grade*

Gentle astringency with fresh vegetal notes

**YUKI MATCHA** 5.9  
*premium grade*

Pleasant umami flavour and medium astringency

★ **TSUKI MATCHA** 5.9  
*premium grade*

Bright and lively flavour with short finish

👍 **DARK MATCHA (KURO)** 6.9  
*post-fermented tea*

Smooth and fragrant, with hints of delightful nutty notes

👍 **WHITE MATCHA (SHIRO)** 6.9  
*white tea*

Light floral notes are apparent, accompanied with malty sweetness and a rounded mouthfeel



★ **MATCHA HOJICHA LATTE** 5.9

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

👍 Recommended   ★ Popular   🍵 Healthier Option

# Tea Latte

SOY MILK 🍵 | OAT MILK +1.0 | ICED +1.6

## MATCHA GOMA LATTE

**C** 8% sugar 5.9

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

## GENMAICHA LATTE

**C** 8% sugar 5.9

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

## ★ HOJICHA GOMA LATTE

**C** 8% sugar 5.9

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

## HOJICHA LATTE

**C** 8% sugar 5.9

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



👍 Recommended   ★ Popular   🌿 Healthier Option

# Ice Blend

SOY MILK 🌿 +0.5 | FRESH MILK +0.5 |  
OAT MILK +1.5

## MATCHA

**D** 8% sugar 8.0

Premium matcha blended with ice, sweetened.

## HOJICHA

**D** 8% sugar 8.0

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

## ★ MATCHA HOJICHA

**D** 9% sugar 8.5

Blend of matcha and hojicha with fresh milk and ice, sweetened.

## GENMAICHA

**D** 8% sugar 8.0

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

## ★ YUZU

**B** 3% sugar 8.5

Honey yuzu mix blended with ice, refreshingly sweet and tart.



★ Popular    🌿 Healthier Option

# Cold Brew

★ **1925**

**8.0**

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

**ORCHID'S BREATH**

**8.0**

Specially blended for Hvala from a variety of rock tea, Orchid's Breath has a mesmerising fragrance of wild orchid and honey notes. Gentle with a smooth long finish.

**CHRYSANTHEMUM YUZU**

**8.0**

Floral, sweet and refreshing all in one cup. Chrysanthemum yuzu is suitable to be enjoyed any time of the day as it is caffeine-free.

★ **SOBACHA**

**7.5**

Rich and toasty with a subtle malty sweetness. Suitable to be enjoyed any time of the day as it is caffeine-free.

**HOJICHA KARIGANE**

**7.5**

Sweet, woody aroma. Made from the stems of premium-grade tea leaves and roasted in the same way as Hojicha, it has a rich and robust flavour that pleases the palate.

*Cold brew teas are served chilled, without ice (to prevent dilution of the more intricate flavours).*



★ Popular    🌿 Healthier Option

# Hot Brew

## GREEN TEA

★ **KAMAIRICHA**

**7.9**

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.

**HOJICHA**

**5.9**

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.

**IRIBANCHA**

**5.9**

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

**GENMAICHA**

**5.9**

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.



★ Popular    🌿 Healthier Option

# Hot Brew

## GREEN TEA

### TENCHA

6.9

Tencha is tea leaves meant for grinding into matcha. Like the Gyokuro, tea bushes are shaded up to 30 days prior to harvest to lower astringency and increase umami flavour. However, the leaves are not kneaded after steaming. Thus when steeped, the broth, without the heavy full-bodied flavour of a Gyokuro, is fresh, light and refreshing.

### FUKAMUSHICHA

5.9

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.

### SENCHA

5.9

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

### HOJICHA KARIGANE

5.9

Sweet, woody aroma. Made from the stems of premium-grade tea leaves and roasted in the same way as Hojicha, it has a rich and robust flavour that pleases the palate.



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# Hot Brew

## OOLONG TEA

★ **SPRING'S FIELD** 6.9  
*Origin: Kyushu, Japan*

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

★ **ORCHID'S BREATH** 6.9  
*Origin: Wuyi Mountain, China*

Specially blended for Hvala from a variety of rock tea, the Orchid's Breath has a mesmerising fragrance of wild orchid and honey notes. Gentle, with a smooth long finish.

**MEMORIES (AGED OOLONG)** 6.9  
*Origin: Shizouka, Japan*

A lightly oxidised oolong that has been carefully stored for 12 years. The passage of time created a unique mellowness, that balances with the slight green aroma.

**1925** 6.9  
*Origin: Guangdong Province, China*

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.



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# Hot Brew

## BLACK TEA

★ **PINE SMOKED BLACK** **6.9**

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** **6.9**

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.

**WHISKEY BARREL SMOKED BLACK** **6.9**

Notes of oak are pronounced in the brew, along with a barbecue scent. A mild underlying acidity is present, giving it a refreshing taste.

**LIMITED EDITION**  
**KINMOKUSEI BLACK** **6.9**

An in-house blend of kinmokusei (osmanthus) and our Samidori Black tea, this brew has well-balanced floral notes and natural sweetness. Delicate, smooth, and pleasing to the palate.



★ Popular    🌿 Healthier Option

# Hot Brew

## WHITE TEA

### BAI MUDAN

7.9

Also known as White Peony, Bai Mudan has a smooth and light body, remarkably sweet and subtle hints of fruitiness.

### BAIHAO YINZHEN

7.9

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

## CAFFEINE-FREE

### SOBACHA

5.9

Rich and toasty, with a subtle malty sweetness. Suitable to be enjoyed any time of the day.

