

Desserts

★ Popular 🌿 Vegan 🥜 Contains Nuts

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 hokkaido milk or matcha°1 gelato.

AN BUTTER BRIOCHE 13.9

An-butter (anko blended with rich butter) encased in a warm fluffy-inside, crispy-outside brioche bun. Served alongside a scoop of hokkaido milk or matcha°1 gelato.

FUDGY CHOCOLATE BROWNIE 🌿 13.8

Warm fudgy chocolate brownie with a choice of hokkaido milk or matcha°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 hokkaido milk or matcha°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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CHAFFOGATO ★ 🌿 9.5

Choice of hokkaido milk or matcha°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 hokkaido milk or matcha°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.



👍 Recommended ★ Popular 🥜 Contains Nuts

Tarts & Petits

MATCHA 🥜 12.9

Made with our premium matcha powders, this gâteau 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 gâteau features the distinct flavours of smooth black sesame paste and peanut butter.

CHOCOLATE 🥜 12.9

Delicate yet rich, our chocolate gâteau 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 gâteau is a delightful balance of sweet, tangy and refreshing textures.

YUZU 🥜 12.9

Refreshing and zesty, this yuzu gâteau 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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Sliced Cakes

HONEY EARL GREY HAZELNUT ★ 🥜 9.5

Layers of earl grey cream and sponge cake with hazelnut bits

KURI RINGO (CHESTNUT APPLE) 9.5

Layers of airy sponge and chunky apple bits topped with chestnut cream

TIRAMISU 9.5

Layers of moist coffee sponge and cream, topped with a dusting of cocoa powder

YUZU 9.5

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

CHOCOLATE TRUFFLE 9.5

Rich chocolate cake



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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

MATCHA°3 🌿 7.9

Stronger intensity of matcha

HOJICHA ★ 🌿 5.9

Nutty, with strong roasted aroma

GOMA 🌿 5.9

Rich black sesame taste, extremely fragrant



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Gelato & Sorbet

CONE (NON-VEGAN) +1.0

HOKKAIDO MILK 5.9

Creamy and milky, made with premium hokkaido milk

CHOCOLATE SORBET 🌿 5.9

Dark and intense chocolate sorbet with only a hint of sweetness

WHITE CHRYSANTHEMUM SOBACHA 🌿 6.9

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

YUZU SORBET 🌿 5.9

Refreshing and zesty, balanced with fruity sweetness

ROCKMELON SORBET 🌿 5.9

Fragrant rockmelon aroma, and juicy sweetness



 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.



👍 Recommended ★ Popular 🍃 Healthier Option

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.

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.

★ **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.

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



★ Popular 🌿 Healthier Option

Hot Brew

GREEN TEA

SHIZUOKA SENCHA



7.8

Characterized by its thin, delicate leaves and a profile featuring sweetness, light umami, and subtle astringency, this sencha offers a truly distinctive experience.

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.

★ **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 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.

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

GYOKURO*

14.9

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.

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.

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.

MOUNTAIN-GROWN KABUSECHA*

7.9

Shaded for a longer duration than most kabusecha, its umami flavour almost resembles that of a gyokuro. The umaminess is complemented by a crisp green note, creating a soothing and unique flavour profile.

** To showcase the full flavour profile of the Gyokuro & Mountain-grown Kabusecha, the tea is brewed with less water, resulting in a more intense brew that is 1/3 the volume of other teas in the menu.*



★ Popular 🌿 Healthier Option

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.

TIE GUAN YIN 6.9

Origin: Anxi County, China

A light to medium oxidised oolong, this Tie Guan Yin retains the freshness of spring, complemented by a cane-sugar sweetness.



★ Popular 🌿 Healthier Option

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.

CAFFEINE-FREE

SOBACHA **5.9**

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



★ Popular 🌿 Healthier Option

Hot Brew

FERMENTED TEA

AWABANCHA

8.9

A post-fermented tea produced in only a few places in Japan, Awabancha is fermented with the lactic acid-producing bacteria. The natural sweetness of the tea creeps out slowly after multiple sips, balancing out the acidic first notes.

GOISHICHA

14.9

One of the rarest tea in Japan, Goishicha is a post-fermented tea that undergoes 2 fermentation steps. Tart and pungent, this is a tea that will definitely leave a strong first impression.

WHITE TEA

BAIHAO YINZHEN

7.9

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.

BAI MUDAN

7.9

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

