

**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  
Lemon Meringue  
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).*

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WHISKED  
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**

4.8

**Sencha**

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

**Hojicha**

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.

**Hojicha Karigane**

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.

**Genmaicha**

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.

**COLD BREW**

## ★ 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.

**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 Karigane

5.2

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.

**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.

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HOT BREW

COLD BREW

## SINGLE CULTIVAR MATCHA

14.8

### Samidori

Fruity, with subtle floral hints and almost no astringency, resulting in a smooth, easy-drinking brew.

### Gokou

Notable fragrance, with subdued bitterness that cuts through the creaminess and adds complexity to the flavour profile.

### Okumidori

Mild and very pleasant umami notes, gentle and mellow flavour.

### Yabukita

Very muted umami flavour. Marginal floral hints that are overwhelmed by the vegetal flavour and lingering bitterness.

## JAPANESE OOLONG

6.8

### Memories (Aged Oolong)

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.

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### ★ 1925

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SINGLE  
CULTIVAR  
MATCHA

JAPANESE  
OOLONG

## GREEN TEA

### 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.

### 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.

### ★ 20 Days Shaded Kabusecha 7.8

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.

### Isshin Niyou Sencha 6.8

Utilizing the rare Shizu 7132 cultivar, this organic sencha is made using only the top 1 bud and 1 leaves (isshin niyou). A complex yet clean mouthfeel, with subdued astringency.

### Tencha 6.8

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.

### ★ 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.

## BLACK TEA

6.8

### Bug Bitten Samidori Black

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.

### ★ Pine Smoked Black

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.

### Whiskey Barrel Smoked Black

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

## POST FERMENTED

### Awabancha

8.8

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

14.8

One of the rarest teas 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

### NEW! 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.