



WHOLE PLANT-BASED, GLUTEN-FREE | AMAZAKE, KOJI, MISO | SPRING 2023

12-10pm Wed - Sat, 12-3pm Sun



VEGAN GF SWEET TOOTH & LATTE/TEA

Brownie, dried fruits & 1 Coffee	\$18/SET
Rice cupcake x 4 & 1 coffee (Human & Pets)	\$24/SET
Almond Miso Cookies 4pcs	\$12
Chocolate Mochi cookies	\$5/PC
Kefir Cheesecake & Latte	\$19/SET 4" \$39
Basil Mango sorbet	\$7/SCOOP \$29 TUB 250G
Kefir cream, dried persimmons & maple syrup	\$12
Ice Cream Mochi (mango)	\$10/2PCS
Kombucha SCOBY Fruits Roll	\$5/PC
Handcrafted Chocolate Bon Bon	\$10/2PCS
Malt Syrup cracker lollipop (non GF)	\$3/PC
(+5 plant-based coffee/ herbal tea)	

FERMENTED VEGAN PASTA

Fermented Tofu Miso Carbonara	\$24
Kombucha moringa black Tahini	\$24
Handmade Koji/Miso Momo (6pcs)	\$24

**Handmade Pasta +\$4

**add vegan wagyu +\$6, Flavour Change Monthly

COMFORT FOOD

Matcha Ochazuke rice お茶漬け	\$19
Osaka Oden rice おでん, 御田	\$19
Artisan Tsukemono Pickles	\$10
Sake / Salted Edamame	\$10
Crispy Tempeh cubes	\$10





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12pm-10pm Thur - Sat



WHOLE PLANT-BASED SAHIMI SUSHI

KAMPACHI \$29 / 6PCS
OTORO (TUNA BELLY)
TOBIKO
NEGITORO
MAYO TAMAGO
SCALLOP
AVCADO SHICHIMI
UNI (\$7/PCS)

SUSHI ROLL \$26/ ROLLS

TAMAGO, ARTISAN PICKLES, OTORO, LION'S MANE FLOSS, AVOCADO





WHOLE PLANT-BASED, GLUTEN-FREE | ORGANIC DRINKS 2023

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VEGAN LATTE (OAT / ALMOND MILK)

ESPRESSO	\$3
ICE / HOT AMERICANO	\$5
DETOX BROWN RICE GREEN COFFEE	\$6
ALMOND CAPPUCINO	\$6
GINGER ALMOND CAFE LATTE	\$6
MOCHA LATTE	\$8
CHOCOLATE ALMOND LATTE	\$8
HOJICHA / MATCHA LATTE	\$9
RAINBOW MOONMILK LATTE	\$9
NEPAL MASALA LATTE	\$9
AFFOGATO	\$12

VEGAN HERBAL TEA

JASMINE ROSE GREEN	\$9
GOJI, DATE, LONGAN, GINGER	\$9
LOTUS SPROUT, LONGAN, GOJI BERRY	\$9
ROSELLA LEMON GINGER TEA	\$7
LEMONGRASS GINGER	\$7
CHAMOMILE / ROOBIOS	\$7
LOU HAN GUA, GOJI, LONGGAN	\$9

VEGAN FROZEN DRINKS

KOMBUCHA MOCKTAIL	\$10
AMAZAKE KEFIR LASSI	\$10
ALMOND COFFEE	\$9
ROSELLE GINGER LEMONTEA	\$9
FROZEN BEANCURD GINKO BARLEY	\$9

