

Recommended drinks / 本日のおすすめ

Matcha / Ice Matcha — 12/13

Moya Matcha Premium prepared with a traditional bamboo whisk. Iced version available

100 ml/150 ml

Matcha Latte / Ice Matcha Latte — 18/19

Moya Matcha Traditional with frothed milk of choice. Iced version available

Allergens: milk
200 ml

Matcha kinako kuromitsu latte/
Ice matcha kinako kuromitsu latte — 20/21

Moya Matcha Traditional with frothed milk of choice, with black sugar syrup and roasted soy powder. Iced version available

Allergens: milk (unless you choose plant based milk), soy
200 ml

Hojicha Latte/Ice Hojicha Latte — 16/17

Hojicha (roasted green tea) powder with frothed milk of choice. Iced version available

Allergens: milk (unless you choose plant based milk)
200 ml

Vietnamese style hojicha/matcha — 17/19

Hojicha (roasted green tea) powder or matcha with sweet condensed milk, served on ice

Allergens: milk
200 ml

Matcha Tonic — 19

Moya Matcha Traditional with tonic, served on ice

250 ml

Yuzunade/Matcha yuzunade — 18/20

Japanese citrus yuzu lemonade/ with matcha
250 ml

Matcha Sakura — 19

Drink based on blooming cherry blossoms with Moya Matcha Traditional

250 ml

Plant milk — included

Oat/coconut/soy

Spring /

Pistachio matcha latte — 21

Pistachio matcha latte with traditional matcha, selected milk or plantbased drink and our vegan pistachio cream prepared with natural pistachio paste

Allergens: nuts, milk (unless you choose plant based
250 ml

Banana/Tonka matcha latte — 21

Matcha latte with selected milk/plant drink with Moya Matcha Traditional with our homemade banana puree with tonka bean which taste like a combination of vanilla, cinammon and almonds :)

Allergens: milk (unless you choose plant based milk) 270 ml

Peach matcha latte — 19

Matcha latte on ice with selected milk/plant drink and traditional matcha, with the addition of our homemade peach syrup

Allergens: milk (unless you choose plant based milk)
250 ml

Hojicha Salted Caramel /
Ice Hojicha Salted Carmel — 18

Powdered roasted green tea hojicha with salted caramel flavored oat drink and vegan caramel syrup

300 ml

Ice matcha minto — 19

A refreshing drink with our Traditional Matchabased on homemade peppermint syrup and apple juice

270 ml

Leaf teas / お茶

Hojicha — 12

Roasted green tea with a toasty aroma and nutty-caramel flavour

300 ml

Genmaicha — 12

Sweet, slightly nutty and aromatic green tea with roasted rice

300 ml

Matcha iri Genmaicha — 12

Sweet, slightly nutty and aromatic green tea with roasted rice and matcha

300 ml

Kukicha — 12

Green tea made from twigs and stalks with a very delicate honey flavor and hints of umami

300 ml

Bancha — 12

Green tea with slightly acidic flavor and a distinct walnuty aftertaste due to high content of tannins

300 ml

Sencha — 12

Green tea with a slightly sweet and refreshing taste with grassy and buttery undertones

300 ml

Wakocha — 12

Black tea, slightly flowery, with noticeable honey and spice undertones.

300 ml

Other drinks / 他の飲み物

Water — 0

Filtered tap water

Plant milk — included

Oat/coconut/soy

Sweets / デザート

Matcha brownie — 13

Gluten-free matcha brownies with raspberries and sea salt flakes

Allergens: milk, soy, eggs

Matcha cookie — 7

Crispy and chewy matcha cookie with white chocolate chips

Allergens: gluten, milk, eggs

Miso cookie — 7

Sweet and salty cookie with miso paste, walnuts and milk chocolate chips

Allergens: nuts, gluten, milk, soy, eggs

Banana bread — 12

Vegan banana bread with matcha and dark chocolate chips.

Allergens: gluten, soy

NAMA pralines — 5

Homemade matcha pralines inspired by a Japanese classic by Royce' chocolate

Allergens: milk

Matcha + praline set — 14**Matcha coconut power bites** — 6

Vegan and gluten free coconut bites with matcha

Allergens: nuts

Matcha Tiramisu — 21

Velvety dessert made with white chocolate and matcha.

Allergens: milk, eggs

Takeaway box + 1

We wrote down allergens below every item on the menu. If you are not sure if you can eat something, ask the staff about full list of allergens.

Seasonal cakes

All our pastries are prepared on site.

Ask our staff what we recommend today, or take a look at the exposition and see what we have prepared for you today.

We want all of you to find something for yourselves in our menu, regardless of your dietary restrictions. There are numerous vegetarian, vegan and gluten-free positions both among the drinks and the dishes.

Onigirazu / おにぎらず**Onigirazu KAMO — 24**

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with vegan duck in Teriyaki sauce, pickled carrots and vegan mayo

Allergens: sesame, soy, gluten

Onigirazu IKA — 25

Rice sandwich in nori seaweed with Japanese rice, marinated squid, mushrooms, lime tamago (omelet) and wasabi

Allergens: molluscs, soy, mustard, sesame, eggs, milk

Onigirazu JACKFRUIT — 21

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed with grilled jackfruit, baked potatoes, pickled cucumber, hojicha BBQ sauce

Allergens: mustard, soy

Onigirazu Karai — 24

Rice sandwich in nori seaweed with Japanese rice, vegan minced meat in a spicy-sweet sauce, cucumber and pickled cabbage with ginger and cinnamon

Allergens: gluten, soy, mustard, sesame

Miso soup — +5**Takeaway box + 1**

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