

Onigirazu / おにぎらず

Onigirazu KAMO — 28

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

Allergens: sesame, soy, gluten, mustard

Onigirazu IKA — 32

Rice sandwich in nori seaweed with Japanese rice, marinatet squid, mun mashrooms, lime tamago (omlet) and wasabi

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

Onigirazu YUZU SAKE — 32

Nori algae rice sandwich with Japanese rice, baked salmon, green beans, sesame, and yuzu sauce

Allergens: fish, soy, gluten, mustard, sesame

Onigirazu NASU — 28

Nori algae rice sandwich with Japanese rice, grilled aubergine, smoked tofu, hazelnuts, and umeboshi sauce

Allergens: soy, gluten, mustard, sesame, nuts

Onigirazu HOKKAIDO — 28

Nori algae rice sandwich with Japanese rice, Hokkaido pumpkin, vegetable minced meat in a sweet and spicy sauce based on gochujang paste, fresh spinach

Allergens: soy, gluten, mustard, sesame

Onigirazu TUNA MAYO — 30

Nori algae rice sandwich with Japanese rice, tuna, mayonnaise, dried bonito flakes, baked lemon leek, cucumber

Alergeny: fish, soy, gluten, mustard

Takeaway box + 1

Takeaway cup + 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.

We want all of you 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.

Recommended drinks / おすすめな飲み物

Matcha / Iced Matcha — 13

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

100/150 ml

Matcha Latte / Iced Matcha Latte — 19

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

Allergens: milk (unless you choose plant based milk)

200 ml

Matcha Kinako Kuromitsu Latte / Iced Matcha Kinako Kuromitsu Latte — 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 / Iced Hojicha Latte — 17

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

Allergens: milk (unless you choose plant based milk)

200 ml

Iced Vietnamese style Matcha — 19

Moya Matcha Traditional with sweet condensed milk, served on ice

Allergens: milk

180 ml

Iced Vietnamese style Hojicha — 19

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

Allergens: milk

180 ml

Iced Matcha Tonik — 19

Moya Matcha Traditional with tonic, served on ice

250 ml

Iced Yuzuniada / Yuzuniada Matcha — 19/20

Lemonade made from Japanese citrus yuzu, served on ice. Matcha version available

250 ml

Iced Matcha Sakura — 19

Drink based on blooming cherry blossoms tonic with Moya Matcha Traditional

250 ml

Plant milk — included

Oat / coconut / soy / sprout

Summer / 夏

Pistachio Matcha Latte / Iced Pistachio Matcha Latte — 23

Moya Matcha Traditional or Hojicha Powder, with a choice of frothed traditional/plant milk, our vegan cream prepared with natural pistachio paste

Allergens: nuts, milk (unless you choose plant based milk)

270 ml

Banan Tonka Matcha Latte / Iced Banan Tonka Matcha Latte — 22

Matcha latte with milk of choice and Matcha Traditional, with our homemade banana purée with tonka bean which taste like a combination of vanilla, cinammon and almonds :)

Allergens: milk (unless you choose plant based milk)

270 ml

Iced Rose Matcha / Hojicha Latte — 20

Moya Matcha Traditional or Hojicha Powder with a choice of frothed traditional/plant milk, homemade syrup based on rose water, served on ice

Allergens: milk (unless you choose plant based milk)

255 ml

Iced Creamy Orange Matcha — 25

Moya Matcha Traditional with orange juice, maple syrup and creamy foam with bourbon vanilla, served on ice

Allergens: dairy

280 ml

Iced Minto Mango Lemonade — 20

Lemonade based on mango puree and mint infusion with sweet basil seeds and matcha, served on ice

250 ml

Iced Strawberry Matcha / Hojicha Latte — 23

Moya Matcha Traditional or Hojicha Powder with a choice of frothed traditional/plant milk, and our strawberry puree, served on ice

Allergens: milk (unless you choose plant based milk)

250 ml

Iced Coco Cloud Matcha — 25

Moya Matcha Traditional with coconut water and lime molecular foam, served on ice

Allergens: soy

220 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

Yuzu Tea — 12

Green tea with a slightly sweet, very refreshing taste with the addition of Japanese yuzu citrus peel

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

Babyccino — 8

Traditional/plant frothed milk of choice