

## 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 SHIITAKE — 28

Rice sandwich wrapped in nori seaweed with Japanese rice, shiitake mushrooms, roasted potatoes, sriracha mayo sauce, and fresh spinach

Allergens: soy, gluten, mustard, sesame

### Onigirazu TORI — 30

Rice sandwich wrapped in nori seaweed with Japanese rice, karaage chicken, sweet & sour peanut sauce, pickled carrot, and wood ear mushrooms

Allergens: soy, gluten, mustard, meat, peanuts, eggs

### 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.

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## 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 — 19

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 / Hojicha — 19

Moya Matcha Traditional or Hojicha 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

## Other drinks / 他の飲み物

### Water — 0

Filtered tap water

### Babyccino — 8

Traditional/plant frothed milk of choice

## Summer / 夏

### Pistachio Matcha / Hojicha Latte — 23

#### Iced Pistachio Matcha / Hojicha Latte

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 / Hojicha Latte — 23

#### Iced Banan Tonka Matcha / Hojicha Latte

Moya Matcha Traditional or Hojicha Powder, with a choice of frothed traditional/plant milk, 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 — 21

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 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

### Matcha / Hojicha Vanilla Sea Salt — 21

Matcha with your choice of milk and our house-made vanilla syrup, finished with a touch of sea salt

Allergens: milk (unless you choose plant based milk)

240 ml

### Matcha / Hojicha Orange 2.0 — 25

Matcha or Hojicha with orange juice, maple syrup and creamy coconut foam.

290 ml

### Peachy Matcha — 23

Matcha with coconut milk, our peach purée and caramelized coconut flakes.

270 ml

### Craft Cola

Our Japanese-style craft cola. Choose your topping:

- coconut foam — 19
- lime foam — 19
- no foam — 17

Allergens: soy (lime foam only)

240/280 ml

### Rhubarb Lemonade

Refreshing lemonade with our rhubarb & wild strawberry purée:

- with matcha — 20
- without matcha — 18

220/270 ml

### Matcha Coco Cloud — 25

Matcha with coconut water and your choice of our signature foam:

- dragon fruit
- lime
- coconut

Allergens: soy (dragon fruit & lime foam only)

250 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