

## Onigirazu / おにぎらず

### Onigirazu KAMO

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

Allergens: sesame, soy, gluten, mustard

— 28

### Onigirazu HOKKAIDO

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

— 29

### Onigirazu PHILA

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with cream cheese, marinated sweet potato, kanpyo and cucumber

Allergens: sesame, milk, soy, gluten

— 29

### Onigirazu TORI

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

— 30

### Onigirazu TUNA MAYO

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

Allergens: fish, soy, gluten, mustard

— 30

### Onigirazu YUZU SAKE

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

Allergens: fish, soy, gluten, mustard, sesame

— 32

## Other drinks / 他の飲み物

### Water

— 0

Filtered tap water

### Babycino

— 8

Traditional / plant frothed milk of choice

### 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.

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 / Hojicha Latte

— 20

Iced Matcha / Hojicha Latte  
Moya Matcha Traditional or Hojicha (roasted green tea) powder with frothed milk of choice. Iced version available

Allergens: milk (unless you choose plant based milk)  
200/250 ml

### Matcha / Hojicha Vietnamese Style

— 20

Iced Matcha / Hojicha Vietnamese Style  
Sweet combination of matcha or hojicha with condensed milk

Allergens: milk

190/240 ml

### Matcha / Hojicha Kinako Kuromitsu Latte

— 21

Iced Matcha / Hojicha Kinako Kuromitsu Latte  
Matcha or hojicha with frothed traditional or plant milk, Okinawan black sugar syrup and roasted soybean powder

Allergens: milk (unless you choose plant-based milk), soy  
210/260 ml

### Pistachio Matcha / Hojicha Latte

— 23

Iced Pistachio Matcha / Hojicha Latte  
Matcha or hojicha with frothed traditional or plant milk and our vegan cream made from natural pistachio paste

Allergens: nuts, milk (unless you choose plant-based milk)  
240/290 ml

### Banana Tonka Matcha / Hojicha Latte

— 23

Iced Banana Tonka Matcha / Hojicha Latte  
Matcha or hojicha with frothed traditional or plant milk and our homemade purée of bananas and tonka bean, with a flavor reminiscent of vanilla, cinnamon and almonds

Allergens: milk (unless you choose plant-based milk)  
260/310 ml

### Iced Coco Cloud Matcha / Hojicha

— 25

Matcha or hojicha topped with our signature coconut foam

Allergens: none

300 ml

### Vanilla Sea Salt Matcha / Hojicha

— 21

Iced Vanilla Sea Salt Matcha / Hojicha  
Matcha or hojicha with homemade vanilla syrup, a hint of sea salt and frothed traditional or plant milk

Allergens: milk (unless you choose plant-based milk)  
240/290 ml

### Iced Yuzuniada / Yuzuniada Matcha

— 19/20

Lemonade made from Japanese citrus yuzu, served on ice. Matcha version available  
300/350 ml

### Iced Tonic Classic / Sakura / Spicy Ginger

— 20

Matcha with classic tonic, sakura blossom tonic or ginger tonic  
250 ml

### Plant milk

— included

Oat / coconut (contains soy) / sprout

## Winter / 冬

### Orange Spice Matcha / Hojicha

A warming drink with matcha or hojicha on orange juice, with warming spices and maple syrup

Allergens: none

250 ml

— 25

### Creamy Cranberry

A creamy-textured matcha with an intense, hand-crafted cranberry syrup, finished with a hint of rosemary

Allergens: milk (unless you choose plant based milk)

270 ml

— 23

### Roast & Nut

A perfectly balanced blend of roasted green tea Hojicha with peanut and cinnamon notes

Allergens: nuts

330 ml

— 22

### Matcha Latte Boba

#### Iced Matcha Latte Boba

Our bestsellers with black tapioca

- Classic Matcha Boba Latte 280/320 ml
- Vietnamese Matcha Boba Latte 280/320 ml
- Vanilla Sea Salt Matcha Boba Latte 290/340 ml
- Lavender Matcha Boba Latte 360/410 ml
- Honey Matcha Boba Latte 330/380 ml
- Coconut Chai Boba Latte 280/320 ml
- Roast & Nut Boba Latte 360/410 ml

— 27

Allergens: milk (unless you choose plant based milk)

## Leaf teas / お茶

### Hojicha

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

300 ml

— 12

### Genmaicha

Sweet, slightly nutty and aromatic green tea with roasted rice

300 ml

— 12

### Matcha Iri Genmaicha

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

300 ml

— 12

### Kukicha

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

300 ml

— 12

### Bancha

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

300 ml

— 12

### Sencha

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

300 ml

— 12

### Yuzu Tea

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

300 ml

— 12

### Wakocha

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

300 ml

— 12

### Hazelnut Matcha / Hojicha Latte

A creamy matcha/hojicha latte with hazelnut paste and frothed traditional or plant milk

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

250/300 ml

— 25

### Matcha Rafaello

Hot white chocolate with coconut plant-based drink and matcha

Allergens: dairy, soy

270 ml

— 25

### Peachy Matcha / Hojicha Latte

#### Iced Peachy Matcha / Hojicha Latte

Creamy matcha with coconut plant-based drink, our peach purée

Allergens: soy

200/300 ml

— 23

### Matcha Pear Spice

An autumn drink with matcha, roasted pear purée in warming spices, agave syrup and oat plant-based drink

Allergens: none

270 ml

— 24

### Lavender Matcha Latte

#### Iced Lavender Matcha Latte

Creamy matcha with a delicate floral lavender note and a choice of frothed traditional or plant milk

Allergens: milk (unless you choose plant based milk)

280/330 ml

— 23

### Honey Matcha Latte

Comforting latte with matcha, frothed traditional or plant milk and buckwheat honey.

An autumn classic with natural sweetness

Allergens: milk (unless you choose plant based milk)

250 ml

— 22

### Uji Matcha Latte

A rich and deep matcha latte made with the highest-quality Uji matcha. Exceptionally creamy, served with an authentic sweet treat

Allergens: dairy

270 ml

— 25

### Coconut Chai

Matcha with our house-made spiced chai syrup, prepared with coconut milk. Warm, comforting, and velvety smooth

Allergens: soy

270 ml

— 22

### Citrus Apple

A refreshing matcha with homemade apple-lemon purée, combining the natural sweetness of apple with a light citrus acidity. Served with Moma oat milk

270 ml

— 23