



T O C H A

BREAKFAST

8:00 AM to 12:00 PM

JAPANESE BENTO AED 135 *(Tea or Coffee included)*

Miso Soup ^{G, S, SS}
*Poached egg, organic tofu, seaweed, carrot,
shiitake mushroom, spring onion*

Rice Bowl ^{G, S, SS}
Salmon, sesame, nori, yuzu ponzu

Pickle ^{G, S, SS}
Cucumber, wakame, chili paste, ponzu

Pitaya Yogurt ^{D, V}
Pitaya, Greek yoghurt, açai, mix berries, banana, honey

Puff Brioche Loaf ^{D, G, N}
Matcha & chocolate

Seasonal Fruits ^{VG}

À LA CARTE

Eggs Royale ^{D, G, S} AED 80
Smoked salmon, salmon roe, potato bun, Hollandaise sauce

Scrambled Croissant ^{D, G, S} AED 75
Cheese, chervil, chive

Miso Soup ^{G, S, SS} AED 70
*Poached egg, organic tofu, seaweed, carrot,
shiitake mushroom, spring onion*

Choice of Eggs ^{D, V} AED 70
Omelette, fried, scrambled, boiled, poached
*Choice of: tomato, onion, bell pepper, cheese ^D, mushroom, turkey ham ^G,
smoked salmon ^S, chili or fine herbs*

DESSERT BOUTIQUE

PASTRY

Matcha Tiramisu ^{D, G, N} AED 60
Mascarpone cream, matcha syrup

Matcha Roll Cake ^{D, G} AED 25
Sponge cake, matcha cream, date, red bean

Mango Roll Cake ^{D, G} AED 25
Sponge cake, mango cream, fresh mango

Hoji Tea Pudding ^D AED 25
Roasted green tea pudding, caramel, mochi

Matcha Pudding ^D AED 25
Dark brown sugar syrup

Chocolate Mochi ^{D, G, N} AED 20 (1pc) / AED 70 (4 pcs)
Chocolate ganache with raspberry

Daifuku Mochi ^{D, G, N} AED 20 (1pc) / AED 70 (4 pcs)
Red bean cream with strawberry

Salted Caramel Cookie ^{D, G, N} AED 15 (1pc) / AED 40 (4 pcs)

Cocoa Matcha Cookie ^{D, G} AED 15 (1pc) / AED 40 (4 pcs)

Roasted Soya ^V AED 15
Roasted soya bean, honey

Nama Chocolate ^{D, G, N} AED 15

Red Bean Jelly ^{VG} AED 15
Red bean, strawberry

Manjyu ^G AED 15 (1pc) / AED 40 (4 pcs)
Dark brown sugar bun, red bean

BAKERY

Puff Brioche Loaf ^{D, G, N} AED 35 (per slice)
Matcha / chocolate

MAIN COURSE

Honey miso salmon ^{G, S, SS} AED 180
Baked salmon, ponzu rice, pickle ginger cabbage salad

Hamba[~]gu ^{D, G} AED 155
*Wagyu cheeseburger, iceberg, pickles, blazing sriracha glaze
French fries, green leaves, shiso & wasabi mayonnaise*

Prawn tempura ^{D, G, SH, SS} AED 145
Seaweed salad, togarashi powder, teriyaki sauce

Chicken yakitori ^{G, SS} AED 130
Ponzu rice, marinated egg, yuzu miso salad

DESSERT

KAKIGŌRI

Traditional Japanese shaved ice served with ice cream

Mango ^{D, G, N, V} AED 70
Fresh mango, mango syrup, mango ice cream, date

Kiwi ^{D, G, N, V} AED 70
Fresh kiwi, kiwi syrup, kiwi ice cream

Watermelon ^{G, N, VG} AED 70
Fresh watermelon, watermelon syrup, watermelon sorbet

ICE CREAM

Vanilla, chocolate, strawberry, mango, pistachio, matcha, kiwi ^{D, G, N} AED 30

SORBET

Coconut, lemon, raspberry, watermelon, mango ^{D, G, N, V} AED 30

BAKERY

French Croissant ^{D, G, N, V} AED 25

Pain au Chocolat ^{D, G, N, V} AED 30

Puff Brioche Loaf (slice) ^{D, G, N, V} AED 35
*Sourdough, white, brown, cereal bread
Isigny Sainte-Mère butter, Alain Milliat jams, honey selection*

SWEET

Mango Granola ^{D, G, N, V} AED 50
Seeded granola, Greek yoghurt, mango compote, mixed berries

Pitaya Yogurt ^{D, V} AED 50
Pitaya, Greek yoghurt, acai, vanilla, mix berries, banana, honey

Blueberry Parfait ^{D, G, N, V} AED 50
Granola, Greek yoghurt, blueberry compote, vanilla

Chia Seed Pudding ^{D, V} AED 50
Granola, coconut cream, mixed berries, honey, almond milk

Seasonal Fruits ^{VG} AED 60

PASTRY

Matcha Roll Cake ^{D, G} AED 25
Sponge cake, matcha cream, date, red bean

Mango Roll Cake ^{D, G} AED 25
Sponge cake, mango cream, fresh mango

Hoji Tea Pudding ^D AED 25
Roasted green tea pudding, caramel, mochi

Matcha Pudding ^D AED 25
Dark brown sugar syrup

LUNCH & DINNER

12:00 PM to 11:00 PM

SMALL BITES

Spicy Edamame ^{SS, VG} AED 45
Edamame, spicy shichimi

Salted Edamame ^{VG} AED 40
Edamame, sea salt

Avocado Maguro ^{G, S, SS} AED 80
Bluefin tuna, avocado, ponzu sauce, sesame seed

Hamachi & Caviar ^{G, S, SS} AED 95
Yellowtail hamachi, pickled daikon, mizuna leaves, yuzu dressing

SALADS

Marinated Salmon ^{G, S} AED 95
Asian mixed leaves, edamame, carrot, jicama, daikon, miso-yuzu dressing

Spicy Crispy Tofu ^{SS, VG} AED 75
Kale leaves, cherry tomatoes, spring onion, ginger, pumpkin dressing

Soba Noodle ^{G, SH, SS} AED 90
Tempura tiger prawn, carrot, cucumber, sesame, ginger-soy vinaigrette

Quinoa Salad ^{VG} AED 75
Broccoli, Japanese apple, seasonal fruits, butternut squash, spelt, citrus dressing

SANDWICHES

All sandwiches are served with green leaves, shiso & wasabi mayonnaise

Tamago Sando ^{D, G, S} AED 75
Fluffy Japanese omelette, spicy creamy mayonnaise, finely chopped scallions, all nestled between two slices of lightly toasted milk bread

Buttery Tiger Prawn Slider ^{D, G, SH} AED 130
Shiso tempura, onion pickle, iceberg lettuce, sriracha sauce

Chicken ^{D, G, SS} AED 110
Red cabbage, corn-fed chicken breast, tomato, toasted bread

Wagyu Beef ^{D, G} AED 195
Roasted beef, lettuce, pickled onion, teriyaki sauce, toasted bread

RAMEN & SOUPS

MISO

Chicken ^{G, S, SS} AED 125
Chicken skewer, shiitake mushroom, noodles, scallion, bok choy, nori, sesame seed, marinated egg

Tofu ^{G, SS, V} AED 110
Organic tofu, shimeji mushroom, noodles, corn, scallion, marinated egg

Beef ^{G, S, SS} AED 150
Wagyu beef skewer, noodles, bok choy, red chilli, sesame seed, marinated egg

Miso Soup ^{G, S, SS, V} AED 70
Organic tofu, seaweed, shiitake mushroom, spring onion

^D dairy, ^G gluten, ^N nuts, ^S seafood, ^{SH} shellfish, ^{SS} sesame, ^V vegetarian, ^{VG} vegan

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

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