



MOCHI MOCHI

BY TORII

MENU

SAVOURY BUNS



V Egg Benedict Pan _____ 45

✧ An egg baked into a panko-topped bun, served with chives and hollandaise sauce

V Kewpie Mayo Egg Pan _____ 45

Japanese twist on the beloved egg mayo sandwich: ramen eggs, kewpie mayo, togarashi & chives, served in a lightly toasted hot dog bun

V Baked Tamagoyaki Pan _____ 55

Soft baked Japanese omelette made with beaten eggs, milk and soy sauce. Covered with cheddar cheese and served in a toasted bun with kewpie mayo

Add chilli sauce or pickles _____ +5

V Cream Cheese Bagel Pan _____ 40

Milk bun with a soft cream cheese & white cheddar centre, topped with onion-garlic furikake

V Cheesy Pan _____ 40

Milk bun filled with cheese & chive custard

V Chilli Cheesy Pan _____ 40

Milk bun filled with chilli-cheese custard & bits of smoked and pickled jalapeño

Croque Monsieur Pan _____ 60

✧ Beef frank bits & creamy cheese sauce in a milk bun, topped with torched white cheddar

Okonomiyaki Beef Dog _____ 60

Grilled beef sausage, pink pickled cabbage & sticky soy sauce in a lightly toasted hot dog bun, topped with kewpie mayo, spring onion, furikake and bonito flakes

Spicy Beef Dog _____ 60

Grilled beef sausage, spicy pickled cabbage & hot sauce in a lightly toasted hot dog bun, topped with kewpie mayo, spring onion and furikake

Trout Dog _____ 75

Grilled, house-made trout sausage, pickled cucumber & sticky soy in a lightly toasted hot dog bun, topped with kewpie mayo, lemon-dashi breadcrumbs and nori



Wagyu Nikuman _____ 65

Steamed bun filled with wagyu beef & cheddar, pan-fried in butter and served with cucumber pickle & black vinegar

Mushroom Nikuman _____ 65

Steamed bun filled with mixed mushrooms & toasted walnuts, pan-fried and served with cucumber pickle & chilli black vinegar

Chicken Kare Pan _____ 70

Deep-fried, panko-crusted bun, filled with a mild Japanese chicken curry, served with carrot chutney

SWEET BUNS



V Miso Sticky Pan _____ 35

A sticky, sweet miso caramel milk bun with delicious umami undertones

V Melon Pan _____ 35

Milk bun with a sugar-coated cookie crust, served with butter

V Mochi Anpan _____ 35

Anko- and mochi-filled milk bun

V Chocolate Anpan _____ 40

Milk bun marbled with chocolate shiro-an & choc chips, sprinkled with cacao nibs

V Baked French Toast _____ 55

Add Matcha Soft Serve _____ +15

Milk bread soaked overnight in a soy custard, topped with a brown sugar crumble, baked to perfection. Served with maple syrup and kinako

A DELICIOUS ALL-DAY BREAKFAST!



MATCHA SOFT SERVE

V Served in a cup _____ 40

Add your choice of 3 toppings _____ +15

Chocolate Cookie Crumbs | GF Cocoa Nibs | Corn Flakes | GF Mochi Bits
 Wafer Bits | White Chocolate Chips | GF Funfetti | GF Seasonal Fruit
 | GF Fudge Bits | GF Red Bean Paste

SWEET TREATS

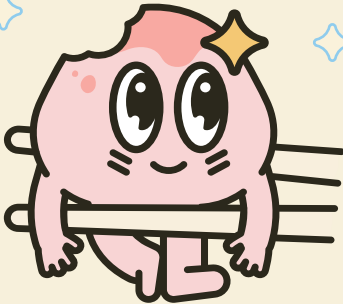
V Mochi Truffles _____ 15 each

Our irresistibly soft, sweet & squishy signature treat!

Ask your server to guide you through the flavours available today

VEGAN OPTIONS AVAILABLE

GLUTEN FREE OPTIONS AVAILABLE



V Mitarashi Dango _____ 50

Add Vanilla Ice Cream _____ +10

2 skewers of 3 mochi dumplings pan-fried in butter and coated with a soy caramel sauce, topped with kinako

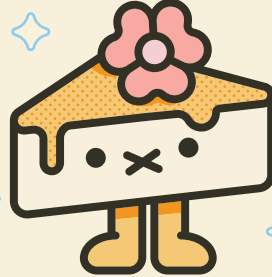
VEGAN OPTION AVAILABLE

GLUTEN FREE OPTION AVAILABLE



V Japanese Cheesecake _____ 50

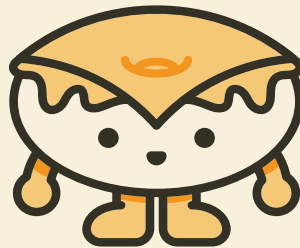
A fluffy, crustless, soufflé-like cheesecake served with miso caramel



V Daifuku Doughnut _____ 45

A golden, deep-fried doughnut, filled with custard cream and seasonal jam, covered with a squishy mochi blanket

VEGAN OPTION AVAILABLE



V Choc Chip Mochi Cookie _____ 25

Chewy pieces of mochi, dark choc chips and salt flakes, baked into a gooey and warm brown-butter cookie

V Birthday Cake Cookie _____ 25

Miso & funfetti cookie stuffed with Japanese cheesecake

V Choc Brownie Mochi Cookie _____ 30

Chewy cocoa mochi baked into a chocolate cookie with dark chocolate chips and sprinkled with salt flakes

JAPANESE GREEN TEA

Japanese teas are traditionally served unsweetened and meant to be paired with your favourite Mochi Mochi sweet treat

House Tea _____ 30

◆ **Lightly Steamed**

The classic sencha green tea made from lightly steamed tea leaves

Sencha _____ 38

◆ **Deep Steamed**

Japanese green tea made from deep steamed fresh tea leaves, which are rolled, shaped & dried

Hōjicha _____ 38

◆ **Roasted**

Roasted sencha with a nutty flavour and a reduced caffeine content

Bancha _____ 38

◆ **Sun-dried**

Tea made from the second harvest, prepared by sun-drying whole leaves, with a very low caffeine content

Genmaicha _____ 38

◆ **Brown Rice**

Roasted brown rice tea, which has a broth-like flavour

Gyokuro _____ 45

◆ **Premium**

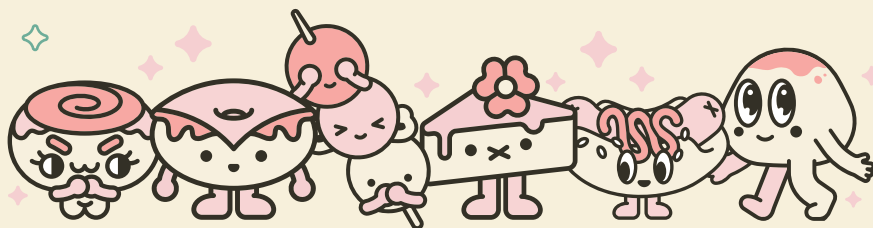
Shade cloth grown premium tea from the famed Uji region in Kyoto. Also known as "umami tea"

Matcha _____ 45

◆ **Powdered**

Green tea grown with covered protection and finely ground into a powder. Prepared the traditional way with a bamboo whisk

Ask your server about other specialty Japanese teas and iced teas currently available



COFFEE

Hot / Over Ice _____ 30

Oat Milk Alternative _____ +10

We serve pour-over coffee

This process takes a little time, effort and accuracy to yield the best results as it is all done by hand

Please allow a few minutes for the perfectly balanced cup

MILKY DRINKS

Hot Chocolate _____ 45

Oat Milk Alternative _____ +10

54% Callebaut chocolate and steamed milk

Matcha Latte _____ 40

Oat Milk Alternative _____ +10

Green tea powder and steamed milk

Coffee Jelly Latte _____ 40

Oat Milk Alternative _____ +10

A cold milky coffee poured over cubed coffee jellies

Lady Boba Bubble Tea _____ 45

Ask your server for the available flavours

Mr Brown Iced Coffee _____ 35

Ask your server for the available flavours



COLD DRINKS

Matcha Lemonade _____ 40

House made lemonade with cold brew matcha

Theonista Ginger Beer _____ 50

Theonista Cream Soda _____ 50

Theonista Kombucha _____ 50

Ask your server for the available flavours

Bursting Bubble Iced Tea _____ 45

Ask your server for the available flavours

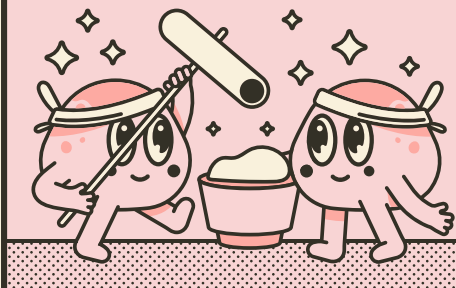
Coke • Coke Zero _____ 28

Still • Sparkling Water _____ 25

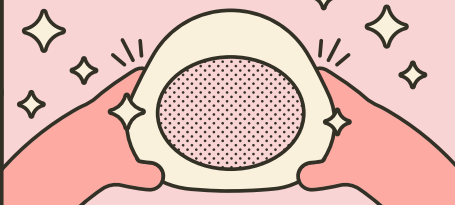
WHAT IS MOCHI?

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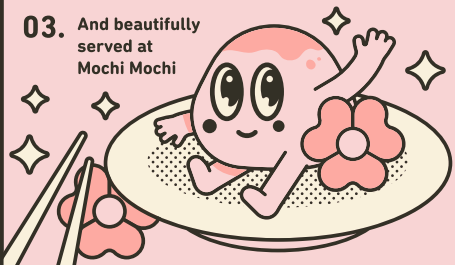
01. Mochi is a Japanese rice cake, made from pounding glutinous rice into a chewy, sticky dough.



02. The mochi is then folded around delicious fillings by our talented chefs.



03. And beautifully served at Mochi Mochi



MOCHI IS BEST ENJOYED WITH FRIENDS





@MOCHIMOCHI_ZA

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