



# MOCHI MOCHI

BY TORII

# MENU

# SAVOURY BUNS



## V Egg Benedict Pan 60

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

## V Baked Tamagoyaki Pan 60

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 45

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

## V Marmite & Cheddar Pan 55

Milk bun filled with house made marmite, cheddar and spring onion, topped with sesame seeds

## Croque Monsieur Pan 68

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

## Okonomiyaki Beef Dog 68

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 68

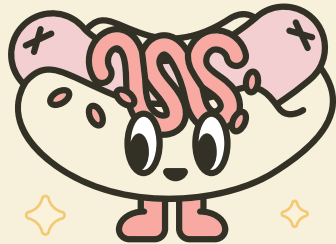
Grilled beef sausage, spicy pickled cabbage & hot sauce in a lightly toasted hot dog bun, topped with kewpie mayo, spring onion and furikake

## Trout Dog 78

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

## V Kewpie Mayo Egg Pan 50

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



## Wagyu Nikuman 75

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

## V Mushroom Nikuman 70

Steamed bun filled with mixed mushroom & cabbage, pan fried and served with shimeji mushroom pickle and sesame black vinegar

## Chicken Kare Pan 75

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

# SWEET BUNS



**V Mochi Anpan** \_\_\_\_\_ **35**

Anko- and mochi-filled milk bun

**V Chocolate Anpan** \_\_\_\_\_ **45**

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

**V Miso Sticky Pan** \_\_\_\_\_ **40**

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 Baked French Toast** \_\_\_\_\_ **60**

**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** \_\_\_\_\_ **45**

**Add your choice of 3 toppings** \_\_\_\_\_ **+20**

Chocolate Cookie Crumbs | GF Cocoa Nibs | Corn Flakes

GF Mochi Bits | Wafer Bits | GF Mini Meringues | Kit Kat | GF Funfetti

GF Seasonal Fruit | GF Fudge Bits | GF Red Bean Paste

# SWEET TREATS

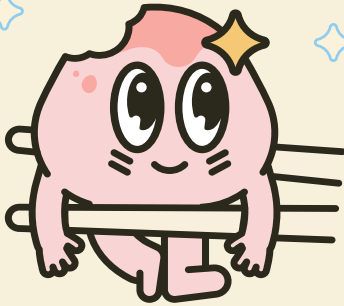
## V Mochi Truffles \_\_\_\_\_ 15 each

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

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

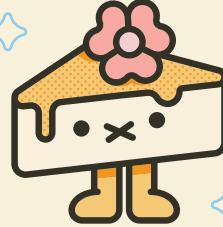
VEGAN OPTION AVAILABLE

GLUTEN FREE OPTION AVAILABLE



## V Japanese Cheesecake \_\_\_\_\_ 60

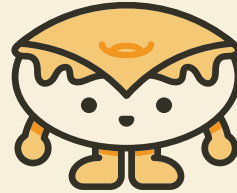
A fluffy, crustless, soufflé-like cheesecake served with miso caramel



## V Daifuku Doughnut \_\_\_\_\_ 50

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 \_\_\_\_\_ 28

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

## V Birthday Cake Cookie \_\_\_\_\_ 30

Miso & funfetti cookie stuffed with Japanese cheesecake

## V Choc Brownie Mochi Cookie \_\_\_\_\_ 35

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

## V Matcha Stuffed Cookie \_\_\_\_\_ 40

Crunchy wafer coated matcha cookie with a gooey white chocolate ganache in the middle

# 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

**Banacha** \_\_\_\_\_ 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**

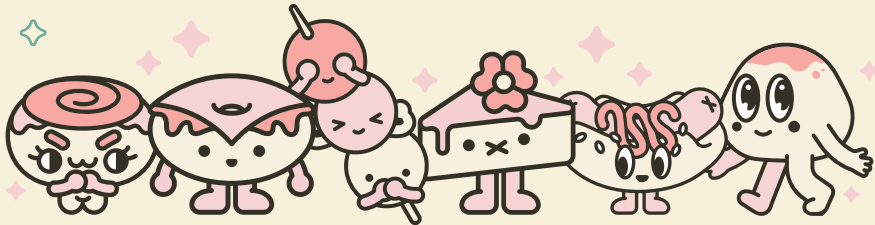
Shade cloth grown premium tea from the famed Uji region in Kyoto. Also known as “umami tea”

**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 speciality Japanese teas and iced teas currently available



# COFFEE

**Hot / Over Ice** \_\_\_\_\_ 36

**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

# HOUSE DRINKS

**Hot Chocolate** \_\_\_\_\_ 45

54% Callebaut chocolate and steamed milk

**Matcha Lemonade** \_\_\_\_\_ 45

House made lemonade with cold brew matcha

**Coffee Jelly Latte** \_\_\_\_\_ 45

A cold milky coffee poured over cubed coffee jellies

**Matcha Latte** \_\_\_\_\_ 45

Green tea powder and steamed milk

**Hibiscus, Rose & Matcha Iced Latte** \_\_\_\_\_ 45

Hibiscus & rose milk topped with a shot of cold brew matcha

**OAT MILK ALTERNATIVE**  
\_\_\_\_\_ +10



# CANNED & BOTTLED DRINKS

**Mr Brown Iced Coffee** \_\_\_\_\_ 36

**Lady Boba Bubble Tea** \_\_\_\_\_ 45

**Coke • Coke Zero** \_\_\_\_\_ 28

**Still • Sparkling Water** \_\_\_\_\_ 30/50

**Bursting Bubble Iced Tea** \_\_\_\_\_ 45

**Theonista Kombucha** \_\_\_\_\_ 50

**Theonista Ginger Beer** \_\_\_\_\_ 50

**Theonista Cream Soda** \_\_\_\_\_ 50

Ask your server for available flavours of  
Bubble Tea, Mr Brown Coffee and Kombucha

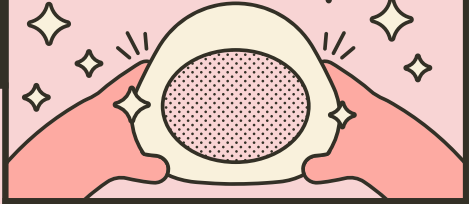
# WHAT IS MOCHI?

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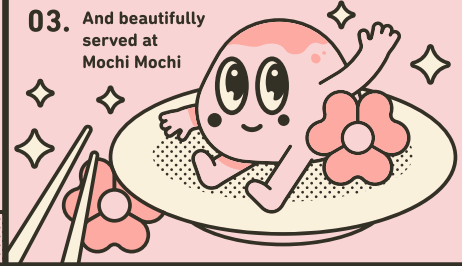
01. Mochi is a Japanese rice cake, made from pounding glutinous rice into a chewy, sticky dough.



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**



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**MOCHI  
MOCHI**  
JAPANESE CAFÉ

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