



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 42

Milk bun filled with cheese & chive custard

V Chilli Cheesy Pan 42

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 70

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

Okonomiyaki Beef Dog 70

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 70

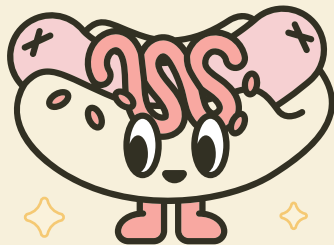
Grilled beef sausage, spicy pickled cabbage & hot sauce in a lightly toasted hot dog bun, topped with kewpie mayo, spring onion and furikake

Trout Dog 88

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 52

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 75

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

SWEET BUNS



V Miso Sticky Pan _____ 40

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

V Melon Pan _____ 38

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

V Mochi Anpan _____ 38

Anko- and mochi-filled milk bun

V Chocolate Anpan _____ 48

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

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 _____ +25

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

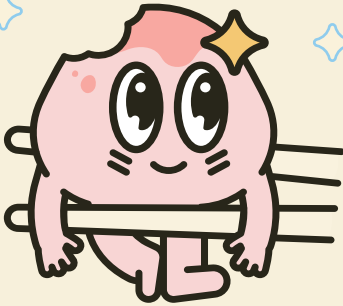
V Mochi Truffles _____ 15 each

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

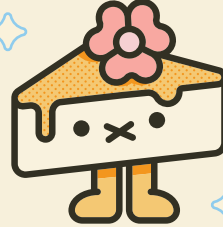
VEGAN OPTION AVAILABLE

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 _____ 30

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 _____ 40

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

V Matcha Stuffed Cookie _____ 45

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

JAPANESE TEA

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

Sencha _____ 40

◆ **Steamed Green Tea**

A classic, all-round green tea. Tea leaves are steamed to lock in colour and flavour. A perfect balance of aroma, umami, astringency, sweetness and bitterness

Hōjicha _____ 40

◆ **Roasted Green Tea**

Low-caffeine, roasted green tea. Tea leaves are steamed and roasted in an open pan to develop an earthy aroma, with a good balance of sweetness and astringency

Wakocha _____ 40

◆ **Japanese Black Tea**

Japanese black tea from Kyoto, more subtle than other black teas. Semi-fermented, it offers a delicate, floral aroma and natural fruity sweetness

Sakurabacha _____ 40

◆ **Cherry Leaf Tea**

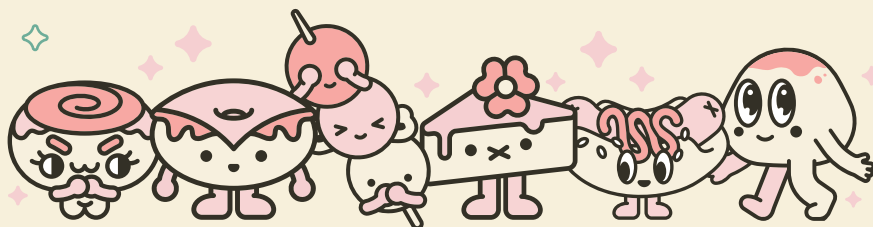
Caffeine-free, cherry leaf tea made from Oshima cherry leaves, also used for sakura mochi. It has a light colour and subtle, cherry blossom aroma and flavour

Ceremonial Matcha _____ 55

◆ **Stone Mill Ground Green Tea**

Ceremonial grade matcha prepared the traditional way, with only hot water and a bamboo whisk. It has a vivid green colour, strong aroma, umami taste, and very little bitterness. Matcha is good for a gentle caffeine boost any time of the day

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



COFFEE

Hot / Over Ice _____ 38

**Oat or Macadamia
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

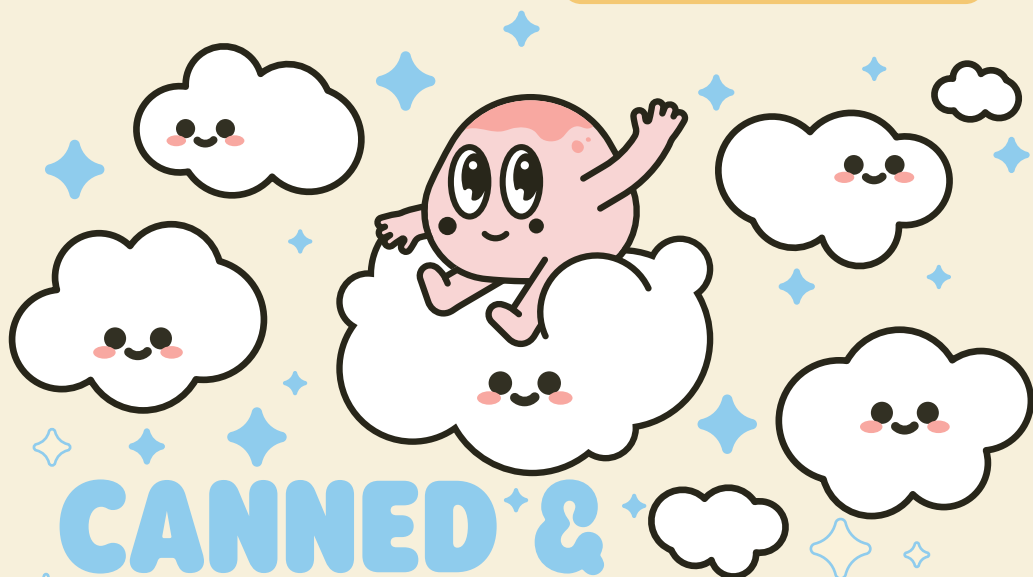
Matcha Latte _____ 45

Green tea powder and steamed milk

Hibiscus, Rose & Matcha Iced Latte _____ 45

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

OAT OR MACADAMIA 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

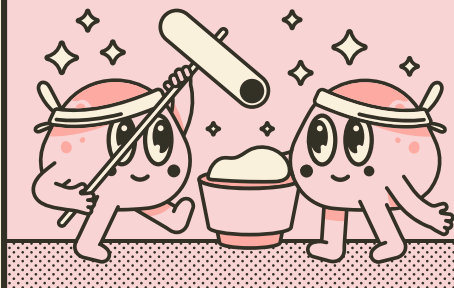
Theonista Cream Soda _____ 50

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

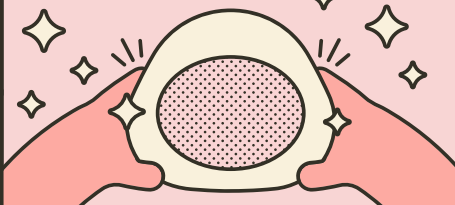
WHAT IS MOCHI?

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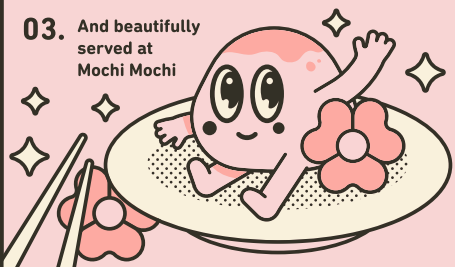
01. Mochi is a Japanese rice cake, made from pounding glutinous rice into a chewy, sticky dough.



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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