



T O C H A

B R E A K F A S T

8:00 AM to 12:00 PM

J A P A N E S E B R E A K F A S T ₪ 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

Danish of the Day ^{D, G, N}

Seasonal Fruits ^{VG}

I N D U L G E N C E S

Matcha Roll Cake ^{D, G, N} ₪ 30

Sponge cake, matcha cream, date, red bean

Mango Roll Cake ^{D, G, N} ₪ 30

Sponge cake, mango cream, fresh mango

Strawberry Short Cake ^{D, G, N} ₪ 45

*Sponge cake, whipped cream, fresh strawberry,
strawberry coulis, Thai basil*

Pastry of the Day ^{D, G, N} ₪ 45

“A masterpiece of flavours” available at our display daily

À LA CARTE

Eggs Royale ^{D, G, S} ₪ 85

Smoked salmon, salmon roe, potato bun, Hollandaise sauce

Scrambled Croissant ^{D, G, S} ₪ 80

Scrambled egg, cheese, chervil, chive

Miso Soup ^{G, S, SS} ₪ 75

*Poached egg, organic tofu, seaweed, carrot,
shiitake mushroom, spring onion*

Choice of Eggs ^{D, V} ₪ 75

Omelette, fried, scrambled, boiled, poached

*Choice of: tomato, onion, bell pepper, cheese ^D, mushroom, turkey ham ^G,
smoked salmon ^S, chili or fine herbs*

BAKERY

French Croissant ^{D, G, N, V} ₪ 25

Pain au Chocolat ^{D, G, N, V} ₪ 35

Bakery of the Day ^{D, G, N} ₪ 35

Seasonal Fruit Danish ^{D, G, N} ₪ 35

Pain Suisse Matcha Pistachio ^{D, G, N} ₪ 35

Matcha pistachio cream, chocolate

HEALTHY

Mango Granola ^{D, G, N, V} ₪ 45

Seeded granola, Greek yoghurt, mango compote, mixed berries

Pitaya Yogurt ^{D, V} ₪ 45

Pitaya, Greek yoghurt, acai, vanilla, mix berries, banana, honey

Blueberry Parfait ^{D, G, N, V} ₪ 45

Granola, Greek yoghurt, blueberry compote, vanilla

Chia Seed Pudding ^{D, V} ₪ 45

Granola, coconut cream, mixed berries, honey, almond milk

SIGNATURE BENTO

12:00 PM to 11:00 PM

YASAI BENTO 175

 Spicy Crispy Tofu ^{G, V}

*Kale leaves, cherry tomatoes, spring onions,
ginger, pumpkin dressing*

Tamago Sando ^{D, G, S}

*Fluffy Japanese omelette, spicy sauce,
chopped scallions, lightly toasted milk bread*

Ponzu White Rice ^{G, S}

Seasonal wakame, yuzu miso dressing

Matcha Roll Cake ^{D, G, N}

Sponge cake, matcha cream, date, red bean

Chocolate Mochi ^{D, G, N}

Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

MOMIJI BENTO ^{V G} 175

Beetroot Salad ^{G, V}

*Raspberry, edamame, avocado, mustard cress,
lemon-ginger dressing*

 Vegan Mosaic ^{VG}

*Marinated cauliflower steak, pickled ginger,
sweet potatoes, harissa sauce*

Red Bean Jelly ^{VG}

Manjyu ^{VG}

Dark brown sugar bun, red beans

Seasonal Fresh Cut Fruit ^V

U M I N O B E N T O ₪ 175

Beetroot Salad ^{G, V}

*Raspberry, edamame, avocado, mustard cress,
lemon-ginger dressing*

🌱 Honey Miso Grilled Salmon ^{D, G, S, SS}
*Honey miso-seasoned grilled salmon fillet,
sesame seeds*

Ponzu White Rice ^{G, S}

Seasonal wakame, yuzu miso dressing

Matcha Roll Cake ^{D, G, N}

*Soft sponge cake filled with matcha cream,
dates, red beans*

Chocolate Mochi ^{D, G, N}

Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

T O R I N O B E N T O ₪ 175

Marinated Salmon ^{G, S}

*Asian mixed green, edamame, carrot, jicama, daikon,
miso-yuzu dressing*

Chicken Yakitori ^{G, D}

*Tender chicken marinated and
glazed with soy sauce, mirin*

Ponzu White Rice ^{G, S}

Seasonal wakame, yuzu miso dressing

Mango Roll Cake ^{D, G, N}

*Sponge cake filled with mango cream
and fresh mango slices*

Chocolate Mochi ^{D, G, N}

Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

LUNCH & DINNER

12:00 PM to 11:00 PM

SMALL BITES

Edamame ^{VG} ~~₹~~ 45

Spicy ^{SS} or sea salt

Avocado Maguro ^{G, S, SS} ~~₹~~ 80

Bluefin tuna, avocado, ponzu sauce, sesame seeds

Hamachi & Caviar ^{G, S, SS} ~~₹~~ 95

Yellowtail hamachi, pickled daikon, mizuna leaves, yuzu dressing

STARTERS

Marinated Salmon ^{G, S} ~~₹~~ 95

Asian mixed leaves, edamame, carrot, jicama, daikon, miso yuzu dressing

Spicy Crispy Tofu ^{SS, VG} ~~₹~~ 75

Kale leaves, cherry tomatoes, spring onion, ginger, pumpkin dressing

Quinoa Salad ^{VG} ~~₹~~ 85

*Broccoli, apple, seasonal fruits,
butternut squash, spelt, citrus dressing*

Yuzu Hana Salad ^{SS, V, VG} ~~₹~~ 95

Baby spinach, Hass avocado, yuzu-truffle vinaigrette, toasted sesame

 Prawn Tempura ^{D, G, SH, SS} ~~₹~~ 145

Seaweed salad, togarashi powder, teriyaki sauce

SANDWICHES

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

Tamago Sando ^{D, G, S} ₪ 75

*Fluffy Japanese omelette, spicy creamy mayonnaise,
finely chopped scallions, lightly toasted milk bread*

Lobster Roll ^{D, G, SH} ₪ 160

Tender lobster, sriracha, shiso, lettuce, toasted roll

Chicken ^{D, G, SS} ₪ 110

Corn-fed chicken thigh, tomato, red cabbage, toasted bread

Wagyu Beef Sando ^{D, G} ₪ 195

Roasted beef, lettuce, pickled onion, teriyaki sauce, toasted bread

Wagyu Sliders ^{D, G} ₪ 155

*Wagyu cheeseburgers, iceberg, pickles, sriracha
French fries, green leaves, shiso & wasabi mayonnaise*

RAMEN & SOUPS

Chicken Ramen ^{G, S, SS} ₪ 125

*Chicken skewer, shiitake mushroom, noodles, scallion, bok choy, nori,
sesame seeds, marinated egg*

Tofu Ramen ^{G, SS, VG} ₪ 110

Organic tofu, shimeji mushroom, noodles, corn, scallion

Beef Ramen ^{G, S, SS} ₪ 150

Wagyu beef skewer, noodles, bok choy, red chilli, sesame seed, marinated egg

Miso Soup ^{G, S, SS, V} ₪ 70

Organic tofu, seaweed, shiitake mushroom, spring onion

MAIN COURSE

 Honey Miso Salmon ^{G, S, SS} **฿ 180**

Baked salmon, ponzu rice, pickle ginger cabbage salad

Seabass Yūgen ^{D, S, SS} **฿ 230**

*Pan-seared Chilean seabass, achiote-citrus glaze,
tender asparagus, kaffir oil, oscietra caviar*

Shiso Wagyu Ribs ^{D, G} **฿ 240**

*Slow-cooked wagyu short ribs, aji panca glaze, burnt corn purée,
shiso-infused chimichurri*

Chicken Yakitori ^{G, SS} **฿ 130**

Ponzu rice, marinated egg, yuzu miso salad

 Vegan Mosaic ^{VG} **฿ 130**

*Marinated cauliflower steak, pickled ginger,
sweet potatoes, harissa sauce*

DESSERT

INDULGENCES

Matcha Roll Cake ^{D, G, N} **฿ 30**

Sponge cake, matcha cream, dates, red beans

Mango Roll Cake ^{D, G, N} **฿ 30**

Sponge cake, mango cream, fresh mango

Strawberry Shortcake ^{D, G, N} **฿ 45**

Thai basil-vanilla sponge, whipped cream, fresh strawberry

ICE CREAM

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

SORBET

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

DESSERT BOUTIQUE

SIGNATURE

Passion Natsu ^{D, G, N} ₪ 45

*Passion fruit mousse, coconut sponge, macadamia praline,
coconut ganache, tropical compote*

Tocha Saint-Honoré ^{D, G, N} ₪ 45

Choux pastry, caramelised sugar, vanilla diplomat cream, sea salt

 Date & Chocolate ^{D, G, N} ₪ 50

Date compote, chocolate sponge, salted caramel mousse

Yuki Raspberry ^{D, G, N} ₪ 50

Japanese cheesecake, raspberry sakura compote, sable

Pastry of the Day ^{D, G, N} ₪ 45

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TOCHA DELIGHTS

Customize your selection of 3 treats ₪ 30

Matcha Canelé ^{D, G, N}

White chocolate & matcha ganache

Chocolate Mochi ^{D, G, N}

Chocolate ganache & raspberry

Daifuku Mochi ^{D, G, N}

Red bean cream & strawberry

Nama Chocolate ^{D, G, N}

Red Bean Jelly ^V

Red bean paste, fresh strawberry

Caramel Cookie ^{D, G, N}