

SMOOTHIES

Berry & Beet Detox ^N 🥬 50

Beetroot, strawberries, blueberries, raspberries, banana, almond milk, honey

Health Benefits: rich in antioxidants, this smoothie helps combat free radicals and supports heart health.

Island Glow 50

Mango, pineapple, banana, coconut milk, turmeric, roasted coconut flakes

Health Benefits: rich in vitamin C and packed with anti-inflammatory properties, this smoothie supports healthy skin and helps reduce inflammation.

Recovery Blend ^N 🥬 50

Banana, chia seeds, peanut butter, almond milk, dates

Health Benefits: this smoothie delivers a natural energy boost and supports muscle recovery post-workout.

Tenshi Tonic ^N 🥬 50

Organic matcha powder, avocado, banana, almond milk, honey

Health Benefits: matcha is known for its metabolism-boosting properties and high antioxidant profile.

Additions:

Espresso shot 10

Whey protein 15



T O C H A



H A R M O N Y

HERBAL INFUSION

Organic Chamomile Cooler	45
Feel Good	45
Rose Petal	45

HOT BEVERAGES

COFFEE ☺

Lavazza coffee company prides itself in only using ethically and sustainably-sourced beans, while maintaining a carbon-neutral footprint.

Espresso – Macchiato	35
Cappuccino – Latte – Double Espresso	40
Americano	40
Signature Hot Chocolate	60
Matcha Latte	50
V60	60

COLD BEVERAGES

COFFEE & TEA ☺

Japanese Iced Coffee	60
Iced Matcha Latte	50
Iced Tea Matcha & Coconut	50
Iced Tea Matcha & Yuzu	50

HEALTHY DRINKS

FRESH JUICES

Orange, Apple, Pineapple, Watermelon	40
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TEA SELECTION

お茶のセレクション

AVANTCHA™ 

organic, sustainably sourced teas from only the most exceptional quality tea gardens.

JAPANESE

Ceremonial

Organic Matcha Ceremonial Grade – Fuji	60
Matcha Ceremonial Grade – Yame	55
Organic Japanese Gyokuro	60
Japanese Shincha Gyokuro	50

Green Tea

Organic Japanese Sencha Kagoshima	45
Japanese Kuki Hojicha	45
Matcha Iri Genmaicha	45
Japanese Sakura Kukicha	45

OTHERS

White Tea

Peach Bloom	45
Jasmine Bloom	45
Bamboo Snow White	45

Black Tea

Organic Japanese Benifuuki & Rose	45
<i>A Rare fruity, malty black tea blended with natural rose petals. Uniquely blended for TOCHA.</i>	
Mango Royal	45
Majestic Earl Grey	45
Oriental Moments	45

LUNCH & DINNER

12:00 PM to 9:00 PM

LIGHT BITES

Edamame ^{VG} 45
Classic sea salt

Edamame ^{SS · VG} 45
Spicy shichimi sea salt

Prawn Tempura ^{D · G · SF · SS} 105
Seaweed salad, togarashi powder, teriyaki sauce

RAW BAR

Salmon Crudo ^{D · G · S · SS} 90
Yuzu ponzu, daikon cress, ginger, shallots, scallion, yuzu cream.

Bluefin Tuna Tartare ^{D · G · S · SS} 95
Akami tuna, avocado, shiso.

Australian Wagyu Tataki ^{D · G · S · SS} 105
Yuzu hana dressing, smoked soy pearl.

Yuzu Guacamole ^{VG · GF} 80
Avocado, yuzu kosho, lime, coriander, sesame cracker.

S A L A D S

Spicy Crispy Tofu ^{G · SS · VG} 75

Kale, cherry tomato, spring onion, ginger, pumpkin dressing.

Marinated Salmon ^{G · R · S} 95

Asian leaves, edamame, carrot, jicama, daikon, miso-yuzu dressing.

Quinoa Salad ^{VG} 85

Broccoli, avocado, apple, seasonal fruit, butternut, spelt, citrus dressing.

Yuzu Hana Salad ^{G · S · SS} 95

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

J A P A N E S E B A O

Steamed bao, made for sharing

Wagyu Teriyaki Bao ^{D · E · G · SF} 115

Wagyu striploin, ponzu glaze, pickled ginger, scallion, cucumber, red cabbage, crispy shallots, ponzu mayonnaise.

Karaage Chicken Bao ^{D · E · G} 105

Grilled chicken, scallion, cucumber, red cabbage, crispy shallots, spicy teriyaki mayonnaise.

King Oyster Mushroom Bao ^{G · SS · VG} 95

Miso-glazed king oyster, scallion, cucumber, red cabbage, crispy shallots.

S A K E

	220ml	bottle
Hakutsuru Junmai carafe	120	
Horin Junmai Daigingo	300 ml	450
Heaven Sake, Junmai	720 ml	880
Dassai 45 Junmai Daiginjo	720 ml	1,100

M O C K T A I L S

Aomori	50
<i>Peach & pear, pineapple sparkling tea</i>	
Okinawa	50
<i>Jasmine & grapefruit sparkling tea</i>	
Aoi Chō	50
<i>Lychee, rose water, elderflower, butterfly pea flower tea</i>	
Hana no Kanpai	50
<i>Raspberry purée, lemon juice, simple syrup, sparkling date juice, rose water</i>	
Tocha Blossom	50
<i>Cranberry juice, passionfruit purée, elderflower syrup, yuzu juice</i>	

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	bottle
Wild Idol Non-Alcoholic Sparkling Wine	599
Bateel Sparkling Apple and Date Juice	250
Peroni 0.0%, Italy 330ml	50

S O F T D R I N K S

Coca-Cola/Zero/Diet	35
Sprite	35
Fanta	35
Red Bull Original/Sugar Free Energy Drink	45

W A T E R

Evian Still / Sparkling, 330ml	30
Evian Still / Sparkling, 750ml	45
Nordaq Still / Sparkling 750ml 🌱	25

W I N E

SPARKLING WINE / CHAMPAGNE

	glass	bottle
<i>Ferrari Brut</i>	165	960
<i>Taittinger Brut Réserve</i>	195	1,150
<i>Taittinger, Prestige Brut Rosé</i>		1,250
<i>Ruinart Brut</i>		1,600
<i>Laurent-Perrier 'Cuvée Rosé'</i>		2,550
<i>2015 Louis Roederer Cristal</i>		8,500

ROSE

<i>2024 Ken Forrester Petit Rosé</i>	90	450
<i>2024 Château de Berne Inspiration</i>	115	570
<i>2024 Château Minuty Prestige</i>		610

WHITE

<i>2024 Kim Crawford Sauvignon Blanc</i>	125	595
<i>2024 Penfolds 'Autumn' Koonunga Hill Riesling</i>	135	645
<i>2024 Villa Sparina Gavi di Gavi DOCG</i>	145	695
<i>2021 Maison Saint Aix – AIX Blanc</i>		745
<i>2023 Domaine de Vauroux Chablis</i>		975

RED

<i>2023 Penfolds 'Koonunga Hill' Cabernet/Shiraz</i>	110	525
<i>2022 Planeta 'Plumbago'</i>	115	545
<i>2023 Catena Malbec</i>	125	595
<i>2022 Brancott Estate Pinot Noir</i>		650
<i>2022 Louis Latour Bourgogne Pinot Noir</i>		710

SANDO & ROLLS

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

Tamago Sando	D · E · G · S 🌱	75
<i>Fluffy Japanese omelette, spicy creamy mayonnaise, scallions, milk bread</i>		
Chicken Sando	D · E · G	110
<i>Corn-fed chicken thigh, tomato, red cabbage, wasabi, toasted bread</i>		
Lobster Roll	D · E · G · SF	165
<i>Tender lobster, sriracha, shiso, lettuce, toasted roll</i>		
Wagyu Beef Sando	D · E · G	195
<i>Roasted wagyu beef, lettuce, pickled onion, teriyaki sauce</i>		
Wagyu Sliders	D · E · G	155
<i>Wagyu cheeseburgers, iceberg, pickles, sriracha</i>		
<i>French fries, green leaves, shiso & wasabi mayonnaise</i>		

RAMEN & SOUPS

Chicken Ramen	E · G · S · SS	125
<i>Chicken skewer, shiitake mushroom, noodles, bok choy, scallion, nori, sesame, marinated egg</i>		
Tofu Ramen	G · SS · VG	115
<i>Organic tofu, shimeji mushroom, noodles, scallion</i>		
Beef Ramen	E · G · S · SS	155
<i>Wagyu beef skewer, noodles, bok choy, red chilli, sesame, marinated egg</i>		
Miso Soup	G · S · SS	80
<i>Organic tofu, seaweed, shiitake mushroom, spring onion</i>		

SIGNATURE PLATES

Honey Miso Salmon ^{G · S} 🌱	190
<i>Baked salmon, ponzu rice, pickled ginger, cabbage salad</i>	
Shiso Wagyu Ribs ^{D · G}	240
<i>Slow-cooked wagyu short ribs, ají panca glaze, burnt corn purée, shiso chimichurri</i>	
Chicken Yakitori ^{E · G · SS}	135
<i>Ponzu rice, marinated egg, yuzu-miso salad</i>	
Roasted Eggplant ^{G · SS · VG} 🌱	135
<i>Honey-miso marinated eggplant, pumpkin lemongrass purée, pak choy, cauliflower</i>	

BENTO BY TOCHA

Yasai Bento ^{D · E · G · N · S}	175
<i>Spicy crispy tofu, tamago sando, sweet potato fries, matcha roll cake, chocolate mochi, fresh fruit.</i>	
Momiji Bento ^{G · N · SS · VG} 🌱	175
<i>Beetroot salad, roasted honey-miso eggplant, white rice, daifuku mochi, red bean jelly, fresh fruit.</i>	
Umi no Bento ^{D · E · G · N · S · SS} 🌱	175
<i>Honey-miso salmon, beetroot salad, ponzu rice, matcha roll cake, chocolate mochi, fresh fruit.</i>	
Tori no Bento ^{D · E · G · N · S · SS}	175
<i>Marinated salmon salad, chicken yakitori, ponzu rice, mango roll cake, chocolate mochi, fresh fruit.</i>	

AMERICAN / JAPANESE / IRISH WHISKEY

	30ml	bottle
<i>Bulleit Bourbon</i>	50	1,450
<i>Jack Daniel's no.7</i>	50	1,100
<i>Hibiki Harmony</i>	125	2,750
<i>Nikka From the Barrel</i>	95	1,450
<i>Toki Whisky</i>	65	1,400
<i>John Jameson</i>	50	1,100

APERITIF

<i>Aperol</i>	50	950
<i>Campari</i>	50	950
<i>Carpano Classico</i>	50	950

DIGESTIF

<i>Limoncello</i>	50	950
<i>Sambuca Bianca</i>	50	950
<i>Baileys</i>	50	950
<i>Amaretto Disaronno</i>	50	950
<i>Jägermeister</i>	50	950
<i>Kahlúa</i>	50	950

BOTTLED BEER

<i>Asahi</i>	60
<i>Kirin</i>	60

RUM / CACHACA

30ml bottle

<i>Sailor Jerry</i>	50	1,100
<i>Havana 3 Años</i>	50	1,100
<i>Havana Club 7 Años</i>	55	1,210
<i>Ron Zacapa 23</i>	145	3,250
<i>Ron Zacapa XO</i>	165	3,750

COGNAC / BRANDY

<i>Rémy Martin VSOP</i>	105	2,310
<i>Rémy Martin XO</i>	250	5,550
<i>Hennessy VS</i>	75	1,630
<i>Hennessy VSOP</i>	105	2,300
<i>Calvados Château du Breuil</i>	70	1,500

WHISKY

Blended

<i>Chivas 12 Years Old</i>	75	1,700
<i>Chivas 18 Years Old</i>	125	2,750
<i>Johnnie Walker Red Label</i>	50	1,100
<i>Johnnie Walker Black Label</i>	75	1,650
<i>Johnnie Walker Blue Label</i>	310	6,600

Single Malt

<i>Glenfiddich 12 Years Old</i>	80	1,750
<i>Glenfiddich 18 Years Old</i>	150	3,510
<i>Macallan 12 Years Old Double Cask</i>	105	2,350
<i>Macallan 15 Years Old</i>	225	4,920
<i>Macallan 18 Years Old Double Cask</i>	420	9,500

BANYAN TREE ARTISAN BREAD

Freshly baked daily, to enjoy in the lounge or take home, 8:00 AM – 8:00 PM

French Baguette ^G <i>Crisp golden crust.</i>	40
Olive & Rosemary Baguette ^G <i>Kalamata olives, rosemary.</i>	45
Classic Sourdough ^G <i>Naturally fermented, crisp crust.</i>	40
Walnut & Cranberry Sourdough ^{G · N} <i>Toasted walnut, sweet dried cranberry.</i>	45
Multigrain Sourdough ^{G · N · SS} <i>Wholesome grains and seeds.</i>	45

PÂTISSERIE BOUTIQUE

SIGNATURE PASTRIES

Passion Natsu ^{D · E · G · N}	45
<i>Coconut sponge, macadamia praline, mango-passion mousse, tropical compote.</i>	
Star Anise ^{D · E · G · N}	45
<i>Star anise mousse, mandarin, spiced finish.</i>	
Chocolate & Cherry ^{D · E · G · N}	45
<i>Dark chocolate mousse, cherry compote, chocolate sponge.</i>	
Raspberry Cheesecake ^{D · E · G · N}	50
<i>Baked cheesecake, raspberry-rose compote, buttery sablé.</i>	
Strawberry Shortcake ^{D · E · G}	45
<i>Vanilla sponge, diplomat cream, strawberry compote, fresh strawberry.</i>	
Tiramisu Cup ^{D · E · G}	45
<i>Espresso-soaked ladyfingers, mascarpone cream, premium cocoa.</i>	
Pastry of the Day ^{D · E · G · N}	45
<i>Chef's daily selection from our display.</i>	

ROLL CAKES

Matcha & Mango Roll Cake ^{D · E · G · N}	30
<i>Matcha sponge, mango cream, fresh mango, matcha dusting.</i>	
Arabic Coffee Roll Cake ^{D · E · G · N}	30
<i>Coffee sponge, cardamom cream, roasted coffee notes.</i>	

S P I R I T S

VODKA

	30ml	bottle
<i>Ketel One</i>	50	1,100
<i>Haku Vodka</i>	65	1,320
<i>Grey Goose</i>	80	1,780
<i>Beluga Noble</i>	85	1,870
<i>Belvedere Pure</i>	85	1,850

GIN

<i>Tanqueray London dry gin</i>	50	1,030
<i>Tanqueray No. 10</i>	60	1,300
<i>Roku Gin</i>	65	1,400
<i>Gin Mare</i>	60	1,300
<i>Hendrick's</i>	65	1,450

TEQUILA

<i>El Jimador Blanco</i>	50	1,100
<i>Jose Cuervo Gold</i>	50	1,100
<i>1800 Silver</i>	50	1,100
<i>Don Julio Blanco</i>	90	1,950
<i>Don Julio Reposado</i>	125	2,750
<i>Don Julio Anejo</i>	130	2,850
<i>Don Julio 1942</i>	320	7,900

CLASSIC COCKTAILS

Bellini	80
<i>Pierlant Brut, peach & raspberry purée</i>	
Aperol Spritz	90
<i>Pierlant Brut, Aperol, soda water</i>	
Old Fashioned	85
<i>Bulleit Bourbon Whiskey, brown sugar, Angostura bitters</i>	
Negroni	90
<i>Tanqueray London Dry Gin, Campari, Carpano Vermouth Classico</i>	
Paloma	75
<i>Jose Cuervo Reposado, grapefruit juice, lime juice, grapefruit soda</i>	
Negroni Sbagliato	85
<i>Campari, Carpano Vermouth Classico, Pierlant Brut</i>	
Espresso Martini	80
<i>Ketel One Vodka, Kahlúa, espresso</i>	
Amaretto Sour	65
<i>Amaretto, lemon juice, Metil gel</i>	

LOW ABV COCKTAILS

Shōjo Sakura (1.18% abv)	65
Luminous yuzu and tart cranberry drift across a mellow sake base, rounded by vanilla and wrapped in a silky texture	
<i>Sake, cranberry juice, vanilla syrup, yuzu juice, metil</i>	
Tocha Hanami Spritz (1% abv)	65
A delicate blush of raspberry and elderflower, lifted with citrus and soft sparkle.	
<i>Pierlant sparkling wine, raspberry purée, lemon juice, elderflower syrup, rose water, sparkling date juice</i>	

SIGNATURE MACARON

Handcrafted — individually or as a boxed selection. ₪20 each.

Coconut Pandan ^{D · E · G · N}

Coconut macaron, fragrant pandan ganache.

Strawberry Basil ^{D · E · G · N}

Strawberry macaron, basil-infused white chocolate ganache.

Mango & Passion Fruit ^{D · E · G · N}

Mango and passion fruit macaron, passion fruit gel, chocolate ganache.

Jasmine Tea, Lychee, Rose ^{D · E · G · N}

Jasmine tea macaron, lychee and rose infusion, white chocolate ganache.

Black Sesame ^{D · E · G · N}

Roasted black sesame praline, silky white chocolate ganache.

Signature Macaron Box ^{D · E · G · N}

*Coconut Pandan, Strawberry Basil, Mango & Passion Fruit,
Jasmine Tea Lychee, Rose, Black Sesame.*

95

BANYAN TREE CHOCOLATE COLLECTION

Handcrafted chocolates inspired by Bluewaters & the sea

The Collection Box D, G, N 95
Box of 5 assorted handcrafted chocolates

Individual Chocolates 20 each

- Pearl of Bluewaters ^{D · G · N}
Coconut & pandan, Valrhona dark chocolate
- Ocean Jewel ^{D · G · N}
Medjool date ganache, Valrhona dark chocolate, caramel ganache
- Coral Cap ^{D · G · N}
Pistachio ganache, Valrhona Ivory 35%
- Emerald Spiral ^{D · G · N}
Organic matcha, Valrhona dark chocolate 55%
- Sea Breeze Conch ^{D · G · N}
Iced mint ganache, Valrhona dark chocolate

TOCHA DELIGHTS

The Tocha Trio ^{D · E · G · N} 50
One mochi, one signature macaron and one Banyan Tree signature chocolate

SIGNATURE COCKTAILS

The Tocha Lounge cocktail menu is inspired by Japanese art forms, symbolizing balance, harmony, precision, and transformation. Each cocktail embodies the philosophy of these timeless traditions in every sip.

Zazen 95

This cocktail embodies the spirit of Zazen—soothing and meditative, it invites reflection and a sense of inner peace.

Asahi beer, Tanqueray no.10, yuzu juice, chamomile syrup

Shuji 85

Japanese calligraphy embodies precision, grace, and fluidity. This cocktail, with its smooth, clean profile, reflects these qualities, offering a perfect balance of elegance and refinement in every sip.

Haku vodka, Creme de cacao blanc, matcha green tea, vanilla syrup, cream

Kintsugi 75

An art form that mends broken pottery with gold or silver, Kintsugi symbolizes beauty in imperfection and transformation. This cocktail celebrates that philosophy, blending robust flavors into perfect harmony.

Hakutsuru sake, Ketel One vodka, cranberry juice, yuzu, vanilla

Ikebana 85

A tribute to the Japanese art of flower arranging, celebrating simplicity, balance, and the beauty of nature.

Roku gin, mango juice, passionfruit purée, wasabi, lime juice, metil gel

Sado 105

Inspired by the serenity and respect of the Japanese tea ceremony, this cocktail embodies balance and tranquility. A refined blend of Toki Japanese Whisky, mandarin cordial, ginger syrup, and orange bitters creates a harmonious experience, echoing the spirit of this timeless tradition.

Toki Japanese whisky, mandarin cordial, ginger-infused Emirati ghaf honey, orange bitters