



MOCHI MOCHI

BY TORII

MENU

SAVOURY MILK BREAD



V Cheesy Pan _____ **35**

Milk bun filled with cheese & chive custard

V Chilli Cheese Pan _____ **40**

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

Baked Egg Pan _____ **45**

An egg baked into a panko-topped bun, served with a dollop of kewpie mayo, chives & spicy pickled cabbage

VEGETARIAN OPTION AVAILABLE

Treat Yourself

V Kewpie Mayo Egg Pan _____ **45**

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

V Cream Cheese Bagel Pan _____ **40**

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

Croque Monsieur Pan _____ **55**

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

Wagyu Nikuman _____ **65**

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

Chicken Kare Pan _____ **65**

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



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 _____ **65**

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

SWEET MILK BREAD



V Mochi Anpan _____ 35

Anko and mochi filled milk bun

V Chocolate Anpan _____ 35

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

V Miso Sticky Pan _____ 35

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

V Melon Pan _____ 35

Add Jam & Cream _____ 15

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

V Baked French Toast _____ 50

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 _____ 35

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 Fresh Seasonal Fruit

SWEET TREATS

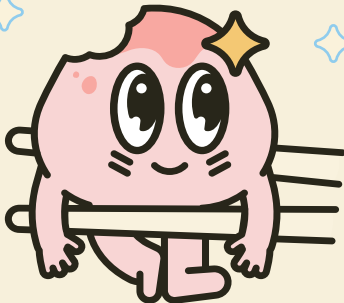
V Mochi Truffles _____ 15 each

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 Mochi Ice Cream _____ 45

A serving of 2 scoops of ice cream, each wrapped in mochi that makes it ideal to eat with your hands

Ask your server what's on offer - you can get two different flavours in one portion!

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

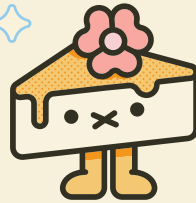
VEGAN OPTION AVAILABLE

GLUTEN FREE OPTION AVAILABLE

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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 S'mochi _____ 25

Our play on the classic s'more! Toasted mochi and a layer of chocolate sandwiched between two soy cookies

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

JAPANESE GREEN TEA

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

House Tea _____ 28

◆ **Lightly Steamed**

The classic sencha green tea made from lightly steamed tea leaves

Sencha _____ 35

◆ **Deep Steamed**

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

Hōjicha _____ 35

◆ **Roasted**

Roasted sencha with a nutty flavour and a reduced caffeine content

Bancha _____ 35

◆ **Sun-dried**

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

Genmaicha _____ 35

◆ **Brown Rice**

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

Gyokuro _____ 45

◆ **Premium**

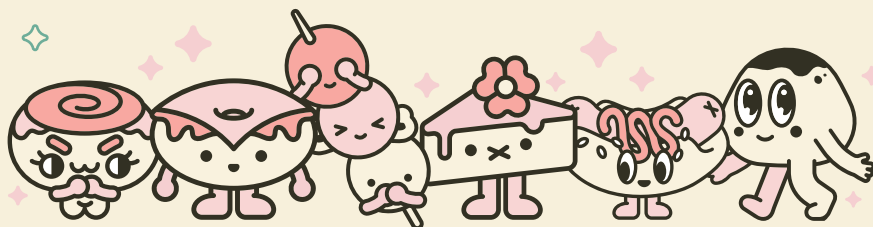
Shade cloth grown premium tea from the famed Uji region in Kyoto. Also known as "umami tea"

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 our 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 _____ 35

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 topped with cold brew matcha

Theonista Ginger Beer _____ 50

Theonista Cream Soda _____ 50

Theonista Kombucha _____ 50

Ask your server for the available flavours

Lady Boba Iced Tea _____ 45

Ask your server for the available flavours

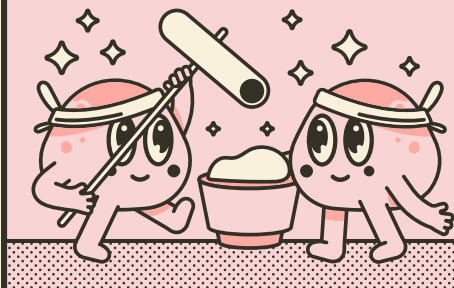
Coke • Coke Zero _____ 28

Still • Sparkling Water _____ 25

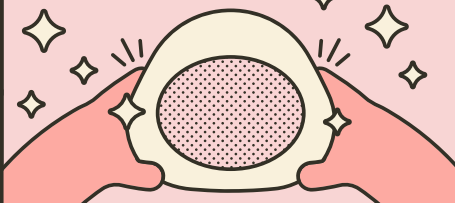
WHAT IS MOCHI?

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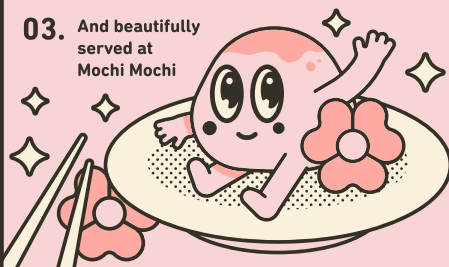
01. Mochi is a Japanese rice cake, made from pounding glutinous rice into a chewy, sticky dough.



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

ALL OF OUR
TASTY TREATS

ARE AVAILABLE FOR
SIT DOWN OR TAKE-AWAY



@MOCHIMOCHI_ZA

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