



High Grade Japanese Tea

Handpicked, Seasonal & Limited Stock

	☺	☺☺
Sencha		
Sonogi Superior	50	70
Award winning tea cultivator in Nagasaki		
Isshin Niyou	60	80
Extra fine sencha from Shizuoka, foot of Mt. Fuji		
Gyokuro	80	110
Exclusive tea from Shizuoka		
Black Tea		
Hokumei Vintage	120	150
Rated as best Japanese black tea, grown in Ibaraki		
Oolong Tea		
Qing Xin Oolong	80	110
Taiwan cultivar grown in Shizuoka		
Matcha		
Ceremonial Matcha	70	
Fourth generation award winning from Nagasaki		

All prices are in thousands IDR (Indonesian Rupiah) and subject to 5% service and 10% government tax



Tasting Sets

Include organic tea from Jatiluwih, Bali.

1 kohakuto	50
2 kohakuto	80
3 kohakuto	105
5 kohakuto	150

Special Desserts

Include organic tea from Jatiluwih, Bali.

Magic Tiramisu-Jelly & 2 kohakuto	180
Magic Jelly & 2 kohakuto	160
Mont Blanc Cake	120
Pudding à la mode Parfait	150
Home-made Ice Cream with kohakuto bits	55

Omiyage

Oleh-Oleh



Signature Boxes

Box of 3	140
Box of 4	180
Box of 6	250
Box of 9	330
Treasure Box M – 12 pcs & small gems	400
Treasure Box L – 20 pcs & small gems	600
Box of 1 Large kohakuto (by order)	200
Special Box Large Geode (by order)	1,200

Bali Exclusive

Bali Box – 4 special Bali kohakuto	198
Night of Nyepi	95
Set of both Bali Box & Night of Nyepi	280

Japan Special

Sakura	105
Tsuru Kame	105
Chidori	95
Momiji	95
Piece of Peace	50



KOHAKU

コハク

Kohakuto Flavours



Blackcurrant

The shape of this kohakuto is inspired by the garnet quartz cluster. The acidity of the blackcurrant and the sweetness of sugar gives it a balanced tart and slightly sugary flavour.



Strawberry

A delicate yet complex flavor. This kohakuto is inspired by the rose quartz gemstone that is made with organic fruits such as lemon to boost the fragrant and sweet taste of strawberries.



Mango & Yuzu

Inspired by the citrine crystal quartz cluster, this kohakuto is a mix of elegant citrusy, aromatic yuzu and tropical, tangy mango.



Butterfly Pea & Volcanic Sea Salt

Inspired by aquamarine gem, this kohakuto is made of butterfly pea and volcanic sea salt from Indonesia, providing a slightly salty tone when biting on the salt crystals.



Matcha

A balanced mix of matcha and yoghurt flavours, the kohakuto resembles a light green marble. When the vegetal notes of umami meet the creaminess of yoghurt, it melts in the mouth and creates a combustion of distinct flavours.



Pistachio & Apricot

Inspired by the amber crystal, this kohakuto is rich in flavour, with nuttiness from pistachio, sweetness from organic honey harvested in Kalimantan and a slight tang from the velvety apricot. A perfect flavour match.



Apple & Cinamon

With a colour similar to the brown tourmaline, this kohakuto shape is inspired from the famous Balinese Candi Bentar or spit gateway that mimics the classic dessert of Apple Pie that has hints of cinnamon spice.



Organic Lemon, Lychee & Cardamon

Inspired by the smoky quartz, this kohakuto has a delicate lychee flavour, refreshed by the lemon and boosted by the cardamon spice.



Bali Espresso

A modern cube aggregate made with Indonesian coffee and combined with yogurt for a coffee late experience. Special in-house blend by the Chef with Flores and Bali coffees.



Herb & Kimkit Orange

These remarkable round kohakuto looks like frosted glass, with distinct flavours of dill and kimkit orange. The dill is fresh and delivers a strong herbal aroma and the kimkit orange is confit, keeping all the great taste that mellows the tanginess.



Black Sesame

Inspired by the black tourmaline crystal, this kohakuto is made from black sesame and naturally activated charcoal to give it its signature black colour. A rich nutty flavour, slightly bitter and well-balanced by a touch of sweetness.



Mandarin Orange

Indulge in the zesty citrus notes of the tantalizing flavor that dance on your taste buds, creating a burst of familiar yet refreshing sweetness. Shaped as the crescent moon accompanied by small white or bluish pieces that represent the stars.