



High Grade Seasonal Tea

Handpicked & Limited Stock, comes with assortment of kohakuto.

Seasonal Japanese, Indonesian, and global tea

50-170

Ask us what's currently available.

Ceremonial Matcha

70

Fourth generation award winning from Nagasaki.

Strawberry / Mandarin Orange Matcha Latte

90

A Fresh Spin on the Matcha Experience.



Artisan Japanese Desserts

Authentic Japanese favorites, crafted fresh on the island.

*all desserts comes with indonesian organic tea.

Magic Tiramisu-Jelly and 2 Signature Kohakuto	180
Magic Jelly and 2 kohakuto	160
Mont Blanc Cake	120
Home-made Ice Cream with kohakuto bits	55

Ask for today's special, we make seasonal off-menu treats too.

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.