



High Grade Seasonal Tea, Tisane & Coffee

Handpicked in limited quantities and served with today's selected Kohakuto pairing.

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High Grade Japanese Tea		
Sonogi Superior	60	80
Gyokuro	90	120
Hokumei Vintage	140	170
Premium Indonesian Tea	50	70
Black / Green / Oolong / Silver Needle		
Blended Indonesian Tea & Tisane - by Singabera	60	80
Rooibos Vanilla / Roselle Pineapple / Chamomile / Beras Kencur / Limaya Citrus / Butterfly Roselle		
Ceremonial Matcha	60	
Fourth generation award winning from Nagasaki.		
Strawberry / Mandarin Orange Matcha Latte	80	
A fresh spin on the matcha experience		
Pour Over V60 Coffee - by Munduk Coffee	30	
with milk	35	

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



House Desserts & Kenari Ice Cream

Japanese-inspired favourites and Kohaku creations, crafted fresh in Bali.

*all desserts comes with indonesian organic tea selected to complement it.

Magic Tiramisu-Jelly	90
Magic Jelly	70
Mont Blanc Cake	95
Kenari Nut Ice Cream - by Selvato	60
2 scoops with kohakuto crystal	

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

Omiyage
Oleh-Oleh

Signature Boxes

Box of 3	130
Box of 4	170
Box of 6	230
Box of 9	300
Treasure Box M – 12 pcs & small gems	370
Treasure Box L – 20 pcs & small gems	545
Box of 1 Large kohakuto (by order)	190
Special Box Large Geode (by order)	1,100

Bali Exclusive

Bali Box – 4 special Bali kohakuto	180
Night of Nyepi	95
Set of both Bali Box & Night of Nyepi	260

Japan Special

Sakura	95
Tsuru Kame	95
Chidori	95
Momiji	95
Piece of Peace	45



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 & Cinnamon

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.