



PÂTISSERIE
FOUET

DRINKS

COLD BREW

Coffee	4
Earl Grey <i>organic</i>	4.5

COFFEE

Coffee	3.25
Decaf Coffee	3.75
Espresso	3.5
Americano	3.75
Macchiato	3.5
Cortado	3.75
Flat White	4
Cappuccino	4
Latte	4.5
Sesame Latte	6

iced +0.5, extra shot +1.25, veg milk +0.75

MATCHA

Matcha Shot	6
Matcha Americano	4.5
Matcha Latte	6

iced +0.5, veg milk +0.75

ROYAL OOLONG MILK TEA *hot or iced* 6

TEA 5

Sencha <i>green</i>
Hōjicha <i>roasted green</i>
Iribanacha <i>smoky green</i>
Jasmine <i>green</i>
Earl Grey <i>organic black</i>
Chamomile <i>organic decaf</i>
Barley <i>decaf</i>

BEVERAGES

Decaf Yuzu Ginger <i>served hot</i>	5
Housemade Ginger Ale	5.5
Yuzu Lemonade	6
Yuzu Lemonade w/ Matcha Shot	7
San Pellegrino (250 ml)	3



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FOUET
PASTRIES

PETIT GÂTEAUX

Caramel Cheesecake	<GF>	7
70% Chocolate Cake	<GF>	7
Shiso Fromage Blanc Mousse	<GF>	8
Hazelnut Chocolate Mousse		8
Yuzu Green Tea Chiffon	<GF>	5

VERRINES

	<GF>	
Strawberry Shortcake		9
Sesame Apricot		7
Green Tea Tiramisu		7
Soba Pudding		7
Mont Blanc		7

CUSTARD SOUFFLE (2pc)

	<GF>	10
Sesame		
Vanilla		

POUND CAKES

		4.5
Earl Grey		
Sake Azuki		
Miso Pistachio		
Yuzu		
Banana		

whipped cream +0.5, ice cream +3.5

VENNOISERIES

Croissant		4
Pain au Chocolat		4.5
Almond Croissant		5
Garlic Parmesan Croissant		4.5

COOKIE BOX (10pc)

		10
Green Tea	Orange Maple	Vanilla
Hazelnut	Sesame	Almond
Yuzu	Palmier	
Sweet Chocolate	<GF>	Kinako
	<GF>	

Gift Box +\$2.50

MOCHI MACARON BOX (4pc)

	<GF>	11
Sakura	Green Tea	Yuzu
Black	Sasame	

Gift Box +\$2.50

<GF> gluten free
<VG> vegan



PÂTISSERIE
FOUET

SAVORY

APPETIZERS

- Pickles & Olives <GF-VG> 6
greek olives, cornichons, carmelized walnuts
- Cheese Platter <GF> 13
*artisinial cheeses, caperberries, 8 grain bread,
housemade seasonal jam*
- Charcuterie & Cheese Platter <GF> 18
*cured meat & artisinial cheeses, caperberries,
8 grain bread, housemade seasonal jam*

ENTRÉES

- Egg Truffle Shiitake Salada <GF> 14
*frisée lettuce, wild & brown rice, scrambled egg,
shiitake mushrooms, balsamic olive oil dressing*
- Pork Katsu Sando 14
baked pork cutlet, cabbage, milk bread
- B.L.T.A. Sando 12
bacon, lettuce, tomato, avocado, milk bread
- Egg Salada Sando 10
cornichons, milk bread
- Ham & Cheese Croissant 7
- Smoked Salmon
Sando / Rice 12 / 14
crème fraîche, capers, dill, 8 grain bread
- Tuna Tartare <GF>
Sando / Rice 14 / 16
avocado, frisée lettuce, onions, rice bread
- Avocado Smash <VG>
Sando / Rice 11 / 13
tomatoes, cilantro, lime, 8 grain bread
- Beef Stew w/ Koshihikari Rice <GF> 18
red wine braised short rib, broccoli, carrots
- Hokkaido Soup Curry <GF-VG> 18
porcini dashi, seasonal vegetables, koshihikari rice

Add: avocado +2, prosciutto +4, smoked salmon +5

<GF> gluten free
<VG> vegan



PÂTISSERIE
FOUET

AFTERNOON TEA

\$36 per person

Finger Sandwiches

*two smoked salmon
one egg salad
one jam*

Petit Sweets

*two macarons
two cookies*

Afternoon Tea Cakes

*today's mini pound cake
one petit gâteaux or verrine selection*

Served with your choice of:

*coffee
tea
milk tea*

alcoholic beverage +9



PÂTISSERIE
FOUET

ICE CREAM & SORBET

4 / SCOOP 12 / PINT 16 / SUNDAE PINT

ICE CREAMS

<GF>

Vanilla Bean

Matcha

Black Sesame

SORBETS

<GF-VG>

Mango Wasabi

Shiso Green Apple

Strawberry Balsamic

Peach Prosecco

SUNDAES TO SHARE

One pint (4 scoops) ice cream or sorbet
w/ choice of topping:

<GF-VG>

Mochi Azuki <GF>

Chocolate & Walnut <GF>

Seasonal Fruit

<GF> gluten free
<VG> vegan



PÂTISSERIE
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DESSERT TASTING

after 4pm

THREE COURSE PRIX FIXE

18

Yuzu Cream & Meringue Amuse

Coconut Soufflé

passionfruit sauce, green tea ice cream

Petit Chocolate

<GF>

Alcohol Pairing: Ichiro's Whisky High Ball [+9]

<GF> gluten free
<VG> vegan



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BAR

COCKTAILS & MOCKTAILS

Yuzu Mimosa	yuzu juice, prosecco <i>or</i> tonic	13
Cassis Gin Royale	cassis, earl grey, ki no bi gin <i>or</i> seedlip	13

SPIRITS

Tenshi No Yuwaku, Shochu	<i>kagoshima, jp</i>	16
Ki No Bi, Gin	<i>kyoto, jp</i>	13
Ichiro's, Whiskey	<i>saitama, jp</i>	19
Akashi, Whiskey	<i>hyogo, jp</i>	12
Chateau de Laubade, Armagnac	<i>gascony, fr</i>	12
El Dorado 8 Yr, Rum	<i>rupununi, gy</i>	12

SAKE BOTTLES

Tatenokawa Phoenix	junmai daiginjo <i>yamagata, jp</i>	17/68
Nanbu Bijin Muto Umeshu	junmai iwate, <i>jp</i>	15/58
Amabuki Himawari (180ml)	junmai ginjo <i>kyoto, jp</i>	12

WINE BOTTLES

Sparkling

Champagne, Joseph Perrier (375ml)	<i>champagne, fr</i>	60
Prosecco, Bortolin Angelo	<i>veneto, it</i>	13/50

White

Chardonnay, Dureuil 2016	<i>bourgogne, fr</i>	13/50
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Red

Pinot Noir, Sandhi 2016	<i>santa rita hills, ca</i>	15/60
Cabernet, Paveil de Luze 2016	<i>margaux, fr</i>	24/98

Dessert Wine

Château Piada 2015 (375ml)	<i>sauternes, fr</i>	12/42
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BEER

Echigo Koshihikari	rice lager <i>niigata, jp</i>	9
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