

CA Japanese Pancakes Victoria

Brunch & Breakfast

Superfood Acai Bowl - (VG) 11

Acai puree, strawberries, coconut flakes, banana, gluten-free granola. (PB)

Pink Eggs Royale - 16.5

Poached eggs, pink beetroot hollandaise, smoked salmon, sliced avocado on a gluten-free muffin.

French Truffle Omelette - (V) 18.5

Wholemeal sourdough bread, French omelette, Comte AOP cheese, avocado, rocket, grated black truffle.

Avocado & Burrata Delight - 14.5

Wholemeal sourdough bread, smashed avocado, fresh Italian burrata, sundried tomatoes, pesto. (V)

Garden Toast - 14 (VG)

Wholemeal sourdough, smashed avocado, sundried tomato, vegan cream cheese, mixed salad, peppers.

Luxury Salmon Bagel - 10.5

Double smoked salmon, light cream cheese, capers, cherry tomato, sliced avocado.

Halloumi & Herb Bagel - 10.5

Cypriot grilled halloumi, sundried tomatoes, mixed salad, mint yogurt, sliced avocado. (V)

Tokyo Truffle Tamago Sando (V) -10.5

A creamy, dreamy Japanese egg sandwich made with 4 soft-boiled eggs, gently mashed and blended with rich Japanese mayo, a hint of truffle oil, and seasoned with white pepper. Served between two slices of fluffy Shokupan milk bread. Elegant, simple, and packed with umami.

Japanese Soufflé Pancakes

Classic - 11

Butter, maple syrup, homemade whipped cream. (V)

Red Fruit and Cream - 13.5

Strawberry cream, fresh raspberries, homemade double cream. (V)

Cappuccino - 13.5

Fluffy pancakes covered with velvety coffee cream made with “Roasting Party”, and a scoop of coffee ice cream. (V)

Ultimate Crème Brulee - 14

Lactose-free vanilla custard, crunchy caramelized topping. (V)

Tokyo-misu Mochi 15.5

Delicate soufflé pancakes combined with mocha towel luxurious vegan mascarpone espresso-infused filling and finished with a dusting of cocoa powder. A Japanese-inspired twist of classic Tiramisu. (V)

Ube Cloud - 14.5

Purple yam cream, double cream, coconut flakes, purple ice cream, edible flower. (V)

Kyoto Matcha - 14.5

Matcha vegan cream, peach, raspberry, matcha ice cream, coconut yogurt. (V)

Choco Lush - 13.5

Nutella, strawberries, Lotus Biscoff crumble, banana, chocolate topping. (V)

Mango Tree - 14

Mango puree, double cream, mango chunks. (V)

Miso-Kissed Caramel - 14.5

Vegan miso caramel, whipped cream, caramelized nuts, edible flowers, banana. (V)

Grandma's Apple Crumble - 14.5

Apple pie filling, vegan vanilla custard, vegan ice cream, GF crumble. (V)

Sunshine Lemon Soufflé (GF) (DF) - 14.5

Fluffy soufflé pancakes topped with silky lemon cream, vanilla ice cream and our homemade lemon curd.

Tiramisu Heaven - 14.5

Soufflé pancakes layered with lactose-free mascarpone cream, delicate ladyfingers and rich espresso, finished with silky egg yolk cream and a dusting of cocoa powder. A light and indulgent twist on the classic Italian tiramisu. (V)

Japanese Soufflé Pancakes - Savoury**Soufflé Royale - 15.5**

Smoked salmon, smashed avocado, poached egg, lemon.

Egg and Bacon Bliss - 15.5

Two fried eggs, crispy bacon, hollandaise sauce, avocado

Dessert

Osaka Jiggly Cheesecake -(GF)(LF) 9.5

Light, airy and delicately fluffy Japanese cheesecake with a soft soufflé-like texture.

Japanese Cream Sandwich - 7.5 - 8.5

Golden and crunchy on the outside, filled with silky cream, finished with your choice of flavour. **The Original** filled with silky cream. **Strawberries** filled with silky cream, topped with fresh strawberries and strawberry sauce. **Matcha** filled matcha cream, dark chocolate cubes, dusted with premium matcha powder. **Crème Brûlée** filled with silky whipped and vanilla cream, topped with caramelised sugar and finished with a crunchy brûlée layer.

Extras

Smoked Salmon 6 Poached/Fried Egg 3 Grilled Halloumi 5 Avocado 4.5 Strawberries 2.5
Banana 2 Scoop Vanilla Ice Cream 3 Scoop Ube Ice Cream 3.5 Maple Syrup 2

(Pancakes take approximately 20 minutes to prepare.)

A discretionary 13.5% service charge will be added to your bill.

Please inform our staff of any dietary requirements.

All of our Japanese pancakes are gluten-free and dairy-free, except for Choco Lush.