

KOHI by Ōwa

DRIP COFFEE

ESPRESSO

MACCHIATO
CORTADO

POUR-OVER COFFEE

JAPANESE ICED POUR-OVER COFFEE

FLAT WHITE

CAPPUCCINO

LATTE

TEA

HOJICHA TOASTED MATCHA

KETTL CEREMONIAL MATCHA

CARDAMOM ROSE MATCHA

BUTTERFLY STONEGROUND LATTE

MOCHA

ESPRESSO, MILK, DARK CHOCOLATE SYRUP,
MINT GARNISH

OKASAN

ESPRESSO, COCONUT MILK,
CHOCOLATE SYRUP, ORANGE TWIST

CHERRY BLOSSOM LATTE

HOUSE-MADE CHERRY BLOSSOM SYRUP,
MILK, ESPRESSO OR MATCHA

ACTIVATED CHARCOAL LATTE

ACTIVATED CHARCOAL,
MILK, ESPRESSO OR MATCHA

VENICE CANALS

CHLOROPHYLL, FROTHED MILK - MINTY!

GUAVA FIZZ

GUAVA JUICE, TONIC, AGAVE + LIME

milk alternatives

OAT, ALMOND, COCONUT,
KOTAJI RICE FERMENTED OAT MILK

add on:

BLACK SESAME COLD FOAM
ASÍN TIBUOK SALT

Breakfast

BREAKFAST WRAP

eggs, avocado sauce, bacon, potatoes,
cheddar cheese, pico de gallo, togarashi,
wrapped in a tortilla
gluten-free available

ŌWA-CADO TOAST

bread, guacamole, sesame seeds, eggs,
daikon sprouts, pickled red onions,
served on sourdough bread

EGGS + POTATOES

eggs, potatoes, and choice of bread
served with bacon + house mayo

JAPANESE PANCAKES

served with berries, whipped cream,
and powdered sugar. Choice of maple
syrup or honey

FRENCH TOAST

powdered sugar and honey,
served with fresh berries

GRAVLAX

home-cured salmon, cream cheese
spread, capers, red pickled onions,
dill garnish, served on sourdough bread

TAMAGO KAKE GOHAN

rice, tamari, mirin, furikake, nori,
green onions, and two eggs any style,
served in a bowl

