

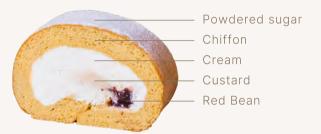
クラシック

Classic

To recreate the rich texture of traditional Castella, we use 1.5 times more egg yolks than in a standard sponge recipe. This results in a texture that's light and airy, yet soft, melt-in-your-mouth, and gently springy.

¹⁄₅ Slice | Roll

RM 14.52 RM 58.52





きなこ

Kinako

Kinako is a roasted soybean flour that has been cherished in Japan for over 1,300 years, known for its toasty aroma and rich, nutty flavor. Our sponge is made with kinako and fresh cream, resulting in a soft, fluffy texture with a delicate roasted note.

¹∕₅ Slice | Roll

RM 15.52 RM 62.52



Powdered Roasted Soybean Roasted Soybean Sponge Cream Mochi Brown Sugar Jelly



まっちゃ

Matcha

Matcha × Kuromitsu × Mango — the ultimate combination we've discovered.

Rather than adding matcha to the cream, we infused it into the sponge to highlight its umami and subtle

Kuromitsu, a traditional Japanese brown sugar syrup, bridges the bold flavors of matcha and mango.

1/5 Slice

Roll

RM 15.52 RM 62.52



Powdered Matcha Matcha Sponge Fresh Mango Cream Brown Sugar Jelly





RM 180.52



COMING SOON

Japan has four distinct seasons, our Japanese chef plans to introduce a new recipe in Malaysia every three months, offering cakes that reflect the changing seasons.

シフォン Chiffon

We generously infused tea leaves into a fluffy chiffon cake, then enveloped in smooth whipped cream, creating a delightful milk tea flavour.

Raspberry and strawberry offer a tangy contrast that completes the flavour balance.



チーズ Cheese

We present a new kind of Japanese-style cheesecake with an unbelievably light and airy texture—so soft it melts in your mouth like a cloud, without even needing to chew. we blend 2 types of cheese, though the exact blend remains a well-kept secret.



フルーツ Fruit To fully enhance the harmony of fresh cream and fruit, the sponge is delicately sliced into five fine layers.

With every bite, the sweetness of mango, the tangy notes of kiwi, the refined fragrance of raspberry, and the refreshing juiciness of orange come together to deliver a perfectly balanced flavor experience.



ピスタチオ Pistachio It begins with a smooth pistachio mousse made from finely ground nuts that gently melts in your mouth. As you continue, coarsely ground pistachio pieces in the sponge release a deep, nutty aroma, allowing you to enjoy the full flavor of pistachio from start to finish.



チョコレート Chocolate The chocolate sponge melts at 33°C, while the strawberry mousse typically melts at 25°C. Through the careful incorporation of cocoa butter, the mousse's melting point was raised to align more closely with that of the chocolate sponge. This synchronization allows both textures to melt as one.





Americano (Cold · Hot)	RM 12.52
Americano with Milk (Cold · Hot)	RM 16.52
Green Tea (Cold · Hot)	RM 12.52
Tea (Cold · Hot)	RM 12.52
Honev Yuzu (Cold · Hot)	RM 12.52