

BARISTART COFFEE

FOOD

FRENCH TOAST

SAVORY

Prosciutto And Tomato Balsamic Sauce \$15.8

Poached eggs, mixed salad, fresh tomatoes, lemon wedge, cream cheese

Eggs Benedict \$15.8

Hollandaise sauce, poached eggs, avocado, marinated tomatoes, fresh cherry tomatoes, asparagus, parsley, ichimi togarashi

Quattro Formaggi \$15.8

Mixed cheese sauce made with blue, mozzarella, emmental and parmesan cheese. Served with cubed ham, poached eggs, fresh tomatoes, parsley, walnuts and honey

SWEETS

Maple and Butter \$12.8

Pure maple syrup, salted butter, swirl of Hokkaido BIEI Jersey milk soft serve

Caramel Banana \$14.8

Caramelized banana, caramel sauce, vanilla ice cream, whipped cream, cookie crumble, almond, sunflower seed, cinnamon

Mixed Berries \$14.8

Strawberry, blueberry, mixed berries compote, vanilla ice cream, strawberry yoghurt cream, cookie crumble, sliced almond, pistachio

WAFFLE

Banana Chocolate Waffle \$14.8

Chocolate sauce, caramelized banana, blueberry, sliced almond, Hokkaido BIEI Jersey milk soft serve

Mixed Berries Waffle \$14.8

Mixed berries compote, strawberry, blueberry, sliced almond, Hokkaido BIEI Jersey milk soft serve

SOUFFLÉ PANCAKE

Please allow ±30 minutes for preparation time

Maple and Butter Soufflé Pancake \$14.8

Pure maple syrup, salted butter, vanilla ice cream, whipped cream

Tiramisu Soufflé Pancake \$15.8

Mascarpone cream, vanilla ice cream, caramelized almond, espresso powder

Mixed Berries Soufflé Pancake \$15.8

Strawberry, blueberry, vanilla ice cream, raspberry cream, raspberry sauce



WE NEED A COFFEE BREAK.

DRINK

☞ Please ask our friendly barista for the choice of beans ☞

BLACK Choice of Blend / Seasonal

Espresso	\$3.5
Americano (hot/iced) *	\$4.5
Espresso Tonic (iced) *	\$4.5
Extra Shot	+\$0.5
Pour Over (hot/iced)	\$6.0

WHITE Hokkaido BIEI Jersey Milk

Flat white / Latte / Cappuccino (8oz) *	\$6.7
Iced Latte (8oz) *	\$7.5
Flavored Latte - Caramel / Vanilla / Honey (hot / iced) *	\$7.5
BIEI Jersey Milk Coffee for dine in only (cold)	\$7.5
Frozen Coffee Blend (cold)	\$8.5
Coffee Granita (cold)	\$8.5

TXPRESSO Extracted by Espresso Machine

Choice of Tea Leaf - Txpesso / Hojicha / Earl Grey / Rooibos

Txpesso Latte (hot / iced) *	\$7.5
Txpesso Tonic (iced) *	\$7.5

OTHER DRINK

Chocolate Glace (hot / iced) *	\$7.5
Blueberry Yoghurt Smoothie (cold) *	\$7.5
Lemonade Espresso (iced) *	\$7.5
Homemade Lemonade (iced) *	\$7.5
Hokkaido Taisetsuzan No Mizu Natural Water	\$3.5

* Upsize to Large (hot 14oz / iced 16oz) +\$0.5



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BARISTART COFFEE

SWEETS

SOFTCREAM Hokkaido BIEI Jersey Milk

Cup / Cone	\$6.5
Affogato	\$7.5
Sundae - Strawberry / Chocolate	\$8.8

SWEETS JAR rich creamy dessert served in glass jar

Baristart Coffee	\$8.5
Hokkaido BIEI Jersey Milk panna cotta, whipped cream, Baristart blend espresso sauce	
Strawberry	\$8.5
Hokkaido BIEI Jersey Milk custard cream, homemade cookies, fresh strawberry	
Mango	\$8.5
Fresh mango, mango pudding, homemade cookies, cream cheese mousse	
Custard Pudding	\$8.5
Hokkaido BIEI Jersey Milk custard pudding	

SHAVED ICE Shiro Kuma

Hokkaido shaved ice in the shape of a bear served with vanilla ice cream, orange, mango, white peach, strawberry, and selection of homemade syrup as below

Coffee	\$9.8
Hokkaido BIEI Jersey Milk	\$9.8
Strawberry	\$9.8
Mango	\$9.8
Green Tea	\$9.8
Extra Syrup	+\$2.0

PARFAIT

Anmitsu (coffee syrup or kuromitsu)	\$12.8
Japanese Old-fashioned parfait consists of mixed Japanese fruits, agar cubes, sweet adzuki beans, shiratama mochi, matcha warabi mochi and choice of Vanilla or Matcha ice cream	
Chestnut & Mont-Blanc	\$11.8
Chestnut cream, vanilla ice cream, hojicha pudding, cookies, feuilletine, whipped cream	
Yuzu Honey	\$11.8
Cream cheese mousse, honey jelly, yuzu sorbet, vanilla ice cream, raspberry sauce, whipped cream, cookies, blueberry, raspberry	
Cake of the Day	\$10.8
Please ask our friendly staff for our homemade cake of the day	
Cream Puff	1 for \$4.5
	3 for \$12.5

BARISTART COFFEE

FOOD

SANDWICH

Tonkatsu Sando	\$16.8
Breaded pork cutlet sandwich with soft white bread, tonkatsu sauce, mustard butter, served with fries and gherkins	
Spicy Maguro Sando	\$16.8
Spicy marinated tuna sandwich with soft white bread, house togarashi mayonnaise, served with fries and gherkins	
Tamago Sando	\$12.8
Japanese omelette sandwich with soft white bread, mustard mayonnaise, served with fries and gherkins	

PASTA

Spaghetti Seafood Shiso Pesto	\$17.8
Japanese-style pasta with spaghetti, homemade shiso pesto, prawns and squids	
Hokkaido Carbonara	\$17.8
Spaghetti with Hokkaido rich milk, pork bacon, onsen tamago, black pepper and parmigiano	
Wafu Pasta	\$17.8
Japanese-style soy sauce pasta with spaghetti, prawns, bacon, asparagus, butter, seaweed and yarn chilli	

RICE BOWL

Obihiro Butadon	\$18.8
Obihiro signature rice bowl with Hokkaido Nanatsuboshi rice, grilled kurobuta pork belly, mizuna, green onion, homemade teriyaki sauce, sprinkle of shichimi togarashi and served with miso soup	
Teriyaki Tori Don	\$16.8
Grilled tender chicken thigh fillet basted with homemade Japanese soy sauce. Served on Hokkaido Nanatsuboshi rice and topped with grilled leeks, seasoned egg, mixed greens, spring onion, Japanese mayo and a side of miso soup	
Oyako Don	\$16.8
Chicken thigh fillet simmered in homemade dashi sauce, egg and onion. Served on Hokkaido Nanatsuboshi rice and topped with mitsuba. Comes with miso soup	

SALAD & SNACK

Tuna & Avocado Salad with Wasabi Dressing	\$15.8
Pan seared tuna seasoned with black pepper and shichimi togarashi, mixed salad, kaiware, avocado, sesame and wasabi lemon vinaigrette	
Prawn & Avocado Yoghurt Salad	\$15.8
Prawns, avocado, grapefruits, mixed salad, topped with Hokkaido honey milk dressing	
Fried Potato Wedges with Yukari Shiso Flakes	\$12.8
Crispy fried potato wedges, tossed with yukari shiso flakes and served with Japanese mayo	
Hokkaido Zangi *	\$14.8
Hokkaido-style crispy fried chicken, served with three authentic dipping sauces (wasabi, black sesame and grated radish with yuzu), lemon wedge and mixed salad	
* Rice & Miso Soup (add-on)	+\$3.8
Hokkaido Nanatsuboshi rice served with miso soup	