

CHACHA CHACHA BAR

SANDWICH サンド

TOASTED BREAD	5.
japanese shokupan (milk bread) butter add jam or marmalade extra 1.	
TAMAGO BACON	16.
chacha way cooked egg omelette streaky bacon, american cheese, chilli jam	
BULGOGI BEEF	18.
korean style soy marinated beef apple & daikon kimchi, swiss cheese	
ROAST PORK	18.
crackling roasted pork belly vietnamese salad, coriander, chilli hoisin	
FRIED CHICKEN	18.
special battered crispy chicken thigh korean coleslaw, chacha gochujang sauce	
KATSU PRAWN	22.
house-made panko crumbed prawn patty rainbow cabbage, wasabi mayo, chilli teriyaki sauce	
AZITSUKE MUSHROOM	17.
seasonal mushroom medley baby spinach, enoki crisp, focaccia plant-based miso butter&cheese	
HANDFUL OF FRIES	7.
TWO HANDFUL OF FRIES	12.
sichimi seasoned, gochujang mayo	

DRINKS BAR WITH SNACKS

Nostalgic space in 80-90's Tokyo era,
The 喫茶店(kissaten;tea room) where people gather
to share heart for art, culture, passion and love over
drinks and snacks. Good vibes staying with good
people and we are here to share our space with you
for those times.

SNACKS スナック

EBI SPRING ROLLS (3PCS)	18.
wrapped whole prawns, ginger&shallot marinated, nuoc mam sauce	
CHACHA WINGS (4PCS)	16.
house-seasoned chicken wings tossed in chacha gochujang sauce green onion, sesame seeds	
CHACHA KFC	16.
crispy korean fried cauliflower, tossed in chacha gochujang, green onion, sesame, wasabi mayo	
MUSHROOM BOAT	17.
sautéed seasonal mushrooms miso butter, shichimi seasoning enoki mushroom crisps	
CHACHA BROCCOLI	14.
chargrilled broccoli with grilled lemon, gochujang mayo	
TAKOYAKI (5PCS)	14.
octopus ball, teriyaki sauce kewpie mayo, doljaban seaweed crisps	
DUMPLING 餃子	
PORK & PRAWN	16.
MUSHROOM VEGS GYOZA	14.
DESSERT デザート	
CREME CARAMEL	12.
japanese milk pudding with caramel sauce	