



Usu Menu

Zen for the modern soul

All prices are inclusive of tax.



● Myo

Floral, Creamy & Sweet Edamame, Umami & Full Bodied.

Single Origin | Kyoto

Recommended: Latte & Cold Whisked

Aroma	●	●	●	●	●
Bitterness	●	●	●	●	○
Umami	●	●	●	●	●
Sweetness	●	●	●	○	○
Astringent	●	●	●	○	○

● Asa

Fresh cut grass, Seaweed Like, Silky Smooth, Well Rounded.

Single Origin | Kyoto

Recommended: Usucha & Latte

Aroma	●	●	●	●	○
Bitterness	●	●	○	○	○
Umami	●	●	●	●	○
Sweetness	●	●	●	○	○
Astringent	●	○	○	○	○

● Hikari

Macadamia Nutty, Rich, Sweet After Taste.

Single Origin | Kyoto

Recommended: Usucha & Latte

Aroma	●	●	●	●	○
Bitterness	●	●	●	○	○
Umami	●	●	●	●	○
Sweetness	●	●	●	●	○
Astringent	●	●	○	○	○

● Yama

Roasted Nuts, Hints of Avocado, Clean Finish.

Single Origin | Kyoto

Recommended: Usucha

Aroma	●	●	●	●	○
Bitterness	○	○	○	○	○
Umami	●	●	●	●	○
Sweetness	●	●	●	●	○
Astringent	○	○	○	○	○

● Wako

Roasted Chestnut, Smooth, Earthy, Sweet Note.

Single Origin | Kyoto

Recommended: Latte & Cold Whisked

Aroma	●	●	●	●	○
Bitterness	●	●	●	○	○
Umami	●	●	○	○	○
Sweetness	●	●	○	○	○
Astringent	●	●	●	○	○

● Hojicha

Toasty, Chocolate & Low in Caffeine

Single Origin | Kyoto

Recommended: Latte & Cold Whisked

Aroma	●	●	●	●	○
Bitterness	●	●	○	○	○
Umami	●	●	●	○	○
Sweetness	●	●	●	○	○
Astringent	●	○	○	○	○



Step 1

Matcha Base

Myo
55

Hikari
58

Wako
60

Asa
68

Yama
85

Hojicha
50

Step 2

Brewing Type

Usucha
(No milk)

+12 +18
Latte (Fresh / Oat)
(Hot/Ice)

+19 +21[★]
Cold Whisked (Fresh / Oat)
(Creamiest)

Step 3

Sweetness Level

No Sugar (0%)

Less Sugar (50%)

Normal Sugar (100%)

Step 4

Ice Level

Less

Normal[★]

[★] Recommended



Signature Drinks



Corn Milk Matcha
72



Strawberry Hojicha
50



White Chocolate Matcha
72



Strawberry Matcha
50



Black Sesame Matcha
65



Blueberry Matcha
50



Whipped Honey Matcha
65



Coconut Matcha
57



Other Drinks



Tea & Coffee

a. Hojicha ^(H/I)	27
b. Genmaicha ^(H/I)	29
c. Sencha ^(H/I)	34
d. Gyokuro Kuryu ^(H/I)	38
e. Americano ^(H/I)	36
f. Coffee Latte ^(H/I)	41
g. Piccolo	38
h. Cappuccino ^(H/I)	41
i. Mocha ^(H/I)	41
j. Dirty Matcha ^(H/I)	50
k. Brown Sugar Latte ^(H/I)	43

Non Coffee

L. Choco Latte ^(H/I)	40
m. Strawberry Milk ^(Iced)	39
n. Mineral Water	19
+ Oat milk	+9
+ Espresso Shot	+9

Photos are only for illustrations purposes.



Food &
Dessert

Onigiri



a. Sukiyaki Cured Egg	57
b. Salmon Mentai	49
c. Chicken Katsu Curry	45
d. Chicken Teriyaki	40
e. Miso Corn Bacon	35



Introducing DONS

Chicken Katsudon

Savory chicken & soft fluffy scrambled egg

65

Spicy Salmon Don

Torched salmon, creamy mentaiko & addicting crunch

87

Gyu Don

Savory & sweet beef on rice with onsen egg

75



Full Meal, Full Heart!



Chicken Nanban

67



Bakmi Ayam

57





Sweet Potato[★]

Crispy homemade sweet potato fries served with a kick of spicy mayo

47



Truffle Fries

Golden fries tossed in aromatic truffle oil

47



Garlic Bread Stick

Crispy, buttery bread, bursting with garlic aroma

40



Garlic Edamame

Wholesome snack of edamame sautéed with savory garlic

37

[★] Recommended



Toast Menu



Pesto Mushroom Egg
Sautéed mushrooms, scrambled egg,
& house-made pesto

46



Bacon & Sunny Side Up
Crispy bacon, runny yolk,
drizzled maple

62



Smoked Salmon Egg
Smoky, savory salmon with
tartar sauce

68



Honey Butter w/ Matcha
Sweet & buttery with
matcha or hojicha pour.

79



PB & J
House-made strawberry jam
& peanut drizzle

39



Nutella Smores
Hazelnut spread &
torched marshmallow

42



Ube Cheese
House-made ube meets
mozzarella (optional)

42



Nutella Banana
Hazelnut spread &
fresh banana

42



Peanut Butter
Creamy peanut butter &
sprinkled nuts.

33

Additional Topping:

Beef Bacon +17 /pcs | Smoked Salmon +19 /pcs

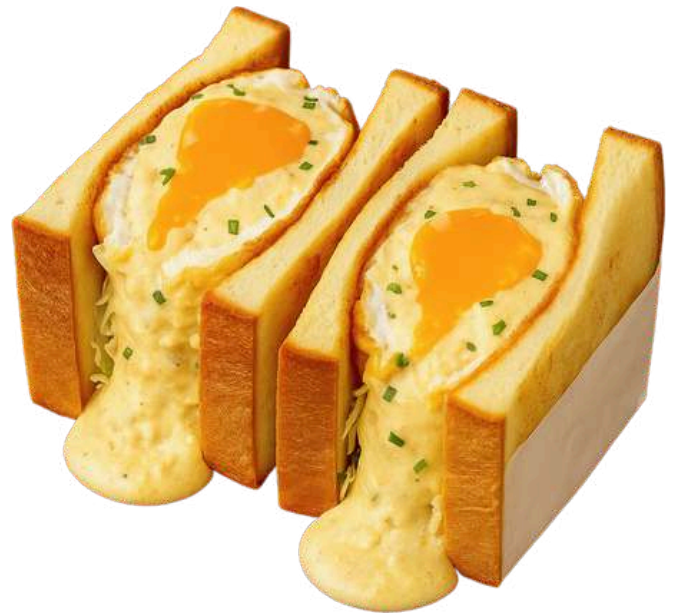


Sando

Tamago Sando

Soft, pillowy shokupan hugging a rich, fluffy Japanese egg tartar. Creamy, delicate, and comforting.

49



Chicken Tonkotsu Sando[★]

Golden-fried chicken cutlet layered with crisp cabbage and house-made tonkotsu sauce, tucked into milk bread. Juicy, crunchy, and umami.

59



[★] Recommended



Dessert

Milk Pudding

(Genmaicha / Brown Sugar / Matcha)

43

43



37

Warabi Mochi

30



Hojicha Lava Cake

49

Matcha Affogato

40

Hojicha Affogato

32

Vanilla Ice Cream

12

Honey Butter Toast

79

Matcha/
Hojicha
pour





Pastries



Butter Croissant	36
Almond Croissant	38
Pain Suisse Chocolate Cheese	39
Spinach Cheese	39



visit us

USU Matcha & Tea Bar

Ruko Golf Island Blok E No 166,
Pantai Indah Kapuk, Jakarta Utara, 14460