



GYOZA BAR X KIKO NAKATA
MATCHA HONEY CASTELLA CAKE

available for a limited time only

- 25 full cake
- 3 by the slice
- 1 add matcha syrup
- 1.5 add matcha whipped butter

Kiko Nakata, Head Pastry Chef at Miku Restaurant, has created a delicious Matcha Honey Castella Cake for Gyoza Bar. Indulge in a house made, thick loaf of moist matcha honey castella for dessert, or on its own. Each full cake cuts approx. 6 slices.

1 day notice required for full cakes, preorder via [Tock](#) or phone (603.336.5563) | order by the slice on [UberEats](#)

please enjoy the cake within 3-4 days of purchase | must keep refrigerated