

~~VOID~~ SPECIALTY DRINKS

Bergamot Teafee 

VØID's signature "Teafee" blends concentrated Earl Grey tea with an Ethiopian Yirgacheffe espresso and milk, creating delicate floral aromas and bright, fruity notes. The tea's citrusy bergamot complements the coffee's floral, fruit-forward character, bringing the two together in a balanced and approachable latte.

Yuzu Noir 

A refreshing blend of our house espresso paired with a premium yuzu extract over sparkling water, delivering vibrant citrus notes with a clean crisp finish.

POUR OVER Single Origin 

Kenya Gichathaini

Notes of cranberry, black tea & honey. Bright and juicy with vibrant acidity, balanced sweetness, and a crisp, refined finish.

Origin: Nyeri, Kenya
Process: Washed
Variety: Various

Costa Rican Macho

Notes of plum, black tea & dark chocolate. It's a rounded and structured mouthful with deep fruit sweetness that will lead to a smooth and lingering finish.

Origin: Tarrazú, Costa Rica
Process: Cherry Reposado
Variety: Catuai

Colombia Yacuanquer

Notes of red apple, butterscotch & milk chocolate. Smooth, balanced and approachable with a creamy body and comforting sweetness.

Origin: Nariño, Columbia
Process: Washed
Variety: Caturra

TEA LATTES

Matcha Latte

Hōjicha Latte

Ceylon Breakfast Tea Latte

Earl Grey Tea Latte

Oolong Tea Latte

Jasmine Green Tea Latte



COFFEE

Espresso 

Americano

Cortado 

Cappuccino 

Latte

EATS

Egg Drop Sandwich

Our take on the popular Korean egg drop sandwich features your choice of Hickory Smoked Bacon, Ham or (Mentaiko Mayo +5) accompanied with a fluffy scrambled egg, melted American cheese with our house sweet mayonnaise slapped in between our thick brioche slices.

Avocado Toast

VØID's version of the classic open-faced favorite, featuring creamy sliced ripe avocado and fresh sliced tomatoes on toasted sourdough. Finished with sea salt, cracked black pepper, a squeeze of fresh citrus and our signature house made Japanese soft-cooked egg.

Smoked Salmon Toast

Wild caught smoked salmon layered over a hearty slice of sourdough toast covered in cream cheese topped with a bed of sliced cucumbers and heirloom tomatoes. Finished with thinly sliced red onions and a light lemon vinaigrette for a fresh, flavorful and satisfying bite.

Grilled Salmon Ochazuke

Grilled salmon served over steamed Hokkaido white rice with a silky house-made onsen tamago (Japanese soft-boiled egg). Garnished with shredded daikon radish, kizami wasabi, roasted rice pearls, nori (seaweed), and scallions. Finished with a fragrant bonito dashi broth poured over to create this comforting Japanese classic.

Bluefin Tuna Ochazuke

Akami, toro, and negitoro served over steamed Hokkaido white rice with a silky house-made onsen tamago (Japanese soft-boiled egg). Garnished with shredded daikon radish, kizami wasabi, kizami nori, roasted rice pearls, and scallions. Finished with a fragrant bonito dashi broth for a comforting, savory finish.

Bluefin Akami Onigiri

Steamed Hokkaido white rice filled with seasoned bluefin akami tuna, finished with noritamago furikake and wrapped in crisp nori.

Salmon Onigiri

Steamed Hokkaido white rice filled with savory salmon, finished with nori-komi furikake and wrapped in crisp nori.