



Dessert



Dietary Needs?

Scan to match our menu to you

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).



DESSERT 甘味

"Hojicha" roasted Japanese tea crème brûlée <i>green tea ice cream</i>	18
<i>Pair with Ki No Bi 'Tea' Dry Gin</i>	21.5
Yuzu and vanilla Namelaka <i>vanilla ice cream, white chocolate ganache</i>	18
<i>Pair with Heiwa Shuzo 'Tsuruume' Yuzushu</i>	22
Matcha lava cake <i>red bean paste, vanilla ice cream</i>	18
<i>Pair with Suntory Toki Blended</i>	20.5
Fresh seasonal fruit platter (V)	18
Ice cream (each scoop) <i>matcha, black sesame, vanilla, or chocolate</i>	6
Yuzu sorbet (each scoop)	6





COFFEE

Espresso, Macchiato	5.5
Café Latte, Flat White, Cappuccino, Long Black, Mocha	6

TEA

Japanese Tea <i>Genmaicha, Sencha</i>	6
English Breakfast	6

DESSERT COCKTAILS

Kisho Martini <i>Japanese Whiskey, Sake, Amaretto, espresso</i>	26
Tokyo Fashion <i>Japanese whiskey 'Old Fashioned', fresh pressed orange, ginger ale</i>	32

DESSERT WINE

Houraisen Kanjuku Umeshu (120ml)	Aichi	33
Petaluma 'Cane Cut' Riesling, 2018 (90ml)	Clare Valley	19

FORTIFIED WINE 60ml

Yalumba Galway Pipe Port	South Australia	12
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LIQUEUR *30ml*

Bailey's Irish Cream	Ireland	14
Dom Benedictine	France	14.5
Grand Marnier	France	13.5
Frangelico	Italy	14
Galliano Black Sambucca	Italy	13.5

COGNAC *30ml*

Hennessy XO	Cognac	36.5
Hennessy Paradis	Cognac	90.5
Rémy Martin XO	Cognac	35.5
Rémy Martin Extra	Cognac	45.5
Louis XIII de Rémy Martin	Cognac	325.5

JAPANESE WHISKEY *30ml*

Nikka 'Coffey Grain'	Japan	30.5
Hakushu 'Distiller's Reserve'	Yamanashi	35.5
Hakushu 12 YO	Yamanashi	75.5
Yamazaki 12 YO	Osaka	75.5