

DESSERT

DARK CHOCOLATE FONDANT TART

Valrhona 85% ganache, flourless fondant,
served with 'Nikka from the barrel'
whisky ice cream **11.5**

DININGS CREME BRULEE 3 WAYS

Wasanbon sugar w/ kuromitsu caviar,
hoji tea w/ fresh nashi pear brunoise,
black sesame w/ passion fruit caviar **10.5**

MONT BLANC PAFE

Rum and chesnut ice cream, matcha ganache,
passionfruit, vanilla chantilly and candied chesnut **11**

SAKURA COTTON CHEESECAKE

With fresh peach, earl grey syrup and
amaretto **11**

ICE CREAM

Tahitian vanilla / truffle / matcha /
whisky / black sesame **7 (2 scoops)**

SORBET

Grapefruit / strawberry yuzu / apple tatin
sake / blood orange / shiso champagne **7 (2 scoops)**

SHERBET

Chocolate (v) / rum and chesnut **7.5 (2 scoops)**

MOCHI

Coconut / matcha
vanilla / yuzu **5 (2 flavours per serving)**

JAPANESE TEA

Kura-jikomi sencha *Grassy notes and a crisp finish (70°)* **3.5**

Sea midori *Dense and textured with a rich umami profile (60°)* **7.5**

Organic genmai-cha *Mellow aroma or roasted brown rice (70°)* **6**

Gyokuro *Elegant and subtle grassy aroma (60°)* **7.5**

Organic 'green velvet' matcha *Vibrant green with a bold aroma (70°)* **5**

Hoji-cha *Delicate nutty flavour, low in caffeine (85°)* **5**

Soba-cha *Buckwheat tea with a nutty and malty flavour, caffeine free (70°)* **5**

Kyoto Oolong *Toasty with apricot and biscuit notes (70°)* **6.9**