

DESSERT

SAKURA PAVLOVA sakura meringue, white chocolate & sakura whipped ganache, mochi, strawberry jus 11

Sauternes, Castelnau de Soudiraut, Bordeaux, France 16

MATCHA BRÛLÉE almond shard 12

Mio Sparkling Sake 300ml 35

SUDACHI CHEESECAKE blackberry sorbet, ash pebbles 11

Yuzu-Shu Yuzu Sake 100ml 15

WARM DARK CHOCOLATE FONDANT hojicha ice cream, chocolate crumble 14

2013 Sandman Quinta de Seixo Port 100ml 15

YUZU MERINGUE TART yuzu, raspberry 12

2018 Carmes Rieussec Sauternes 100ml 18

PASSION FRUIT PANNA COTTA coconut sorbet, ginger crumble v 10

2017 Weingut Balthasar Röss, Riesling Auslese 100ml 18

CHEF SELECTION OF ICE CREAM MOCHI (3 pieces) 8

SELECTION OF ICE CREAMS (per scoop) 5

vanilla honeycomb miso, hojicha, matcha

SELECTION OF SORBETS (per scoop) 5

yuzu lemon, blackberry sudachi, coconut

V Vegan

Detailed allergen information is available on request.

A discretionary service charge of 15% will be added to your bill.

TEA

ORGANIC SUPERIOR SENCHA, Honyama, Shizuoka 6.5

BO HOJICHA, Honyama, Shizuoka 6

ORGANIC MATCHA GENMAICHA, Kagoshima 6

EVERYDAY ORGANIC MATCHA, Kagoshima 6.5

MATCHA LATTE 6.5

CAMOMILE 5

EARL GREY 5

DARJEELING 5

COFFEE

Brazilian, Costa Rica & Burundi washed Arabica beans
blended with washed Indonesian Robusta.

AMERICANO 5

CAPPUCCINO 5

FLAT WHITE 5

ESPRESSO 5

MACCHIATO 5

