



(DESSERTS)

Mochi sorbetto 11

+ Choya Uji Green Tea Umesu 14

Ricotta rice pastiera, yuzu & fiordilatte gelato 19

+ Heiwa Shuzo Yuzushu 20

Peach momoshu kakigori 18

+ Uehara Shuzo 'Soma No Tengu' Usunigori 26

(DIGESTIVO)

Akishika Shuzo 'Pressed Moto' (90ml) 32

2023 Mukai Shuzō 'Ine Mankai' 35

Red Rice (90ml)

2023 Frogmore Creek 'Iced Riesling' 18

Coal River Valley, TAS (90ml)

2021 Vietti Moscato d'Asti, 68

Piedmont, ITA (375ml)

Amaro Montenegro, ITA 11

Averna, ITA 11

ESCA x Marionette Plum, AUS 16

Autonomy Amaro, AUS 11

Regal Rogue Bold Aged Amaro, AUS 11

Poor Toms Imbroglio, AUS 12

Scarlet Menta, JPN 16

(GIFT VOUCHERS)



1.65% Surcharge on all credit cards. Groups of 7 guests and above will be required to dine on our banquet menu. A discretionary service charge of 10% will be added to the final bill for groups of 7 and above. 12.5% Surcharge applies on sundays and a 15% surcharge applies on public holidays which negates the large group service charge. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.