



(DESSERTS)

Coconut taro ice cream mochi 12

+ Choya Uji Green Tea Umeshu 16

Japanese Pastiera, yuzu & fior di latte gelato 19

+ Heiwa Shuzō Yuzushu 24

Banana & miso mousse, coffee, puffed rice 19

+ Konoshita Tamagawa 'Time Machine' 24

(DIGESTIVO)

Heiwa Shuzo 'Furu-Tsuru-Ume' 37

10-Year Umeshu (60ml)

2023 Frogmore Creek 'Iced Riesling' 18

Coal River Valley, TAS (90ml)

2021 Vietti Moscato d'Asti, 110

Piedmont, ITA (375ml)

Amaro Montenegro, ITA 12

Averna, ITA 13

ESCA x Marionette Plum, AUS 14

Autonomy Amaro, AUS 11

Regal Rogue Bold Aged Amaro, AUS 11

Poor Toms Imbroglia, AUS 12

Scarlet Menta, JPN 17

(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.

現代

