



(DESSERTS)

Mochi sorbetto 10

+ *Heiwa Shuzo Yuzushu* 20

Ricotta doughnuts, hōjicha custard 18

+ *Hōjicha Old Fashioned* 24

hōjicha Maker's Mark, salted malted rice

Chocolate purin, pear, mirin 16

+ *Akishika Shuzo 'Pressed Moto'* 32

1.5% Surcharge on all credit cards. 1.65% Surcharge on amex. 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.

デザート

(TEA 7)

Silver Jasmine Xiaowang, Zhejiang, China

Process: withered, scented, rolled then baked

Sencha Minami Yamashiro-Mura, Kyoto, Japan

Process: non-oxidised, steamed then lightly fired

Hōjicha Kirishima-shi, Kagoshima Ken, Japan

Process: steamed, dried, then drum roasted on high heat

(SWEET SAKE, WINE & LIQUEURS)

Ota Shuzo Melon Liqueur (30ml) 15

Akishika Shuzo 'Pressed Moto' (90ml) 32

2023 Mukai Shuzō 'Ine Mankai' Red Rice (90ml) 35

Heiwa Shuzo 'Tsuru Ume' Nigori Umeshu (90ml) 20

2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA (90ml) 16

2021 Vietti Moscato d'Asti, Piedmont, ITA (375ml) 68

