

desserts

dragon egg GF	33
coconut mousse rhubarb compote crunchy hazelnut miso caramel	
cheesecake	23
yuzu cream hojicha ice cream	

crème brûlée GF	23
hazelnut miso sesame tuile	
sake signature ice creams GF DF	16
*green geisha green tea chocolate soil sesame nougatine	
*sesame kiss black sesame chocolate soil sesame nougatine	

japanese whisky

Nikka Days	19
Nikka From the Barrel	21
Mars Wine Cask Finish	22
Hibiki 17yo	155
Hakushu "Distiller's reserve"	34
Yamazaki "Distiller's reserve" (ask for our full whisky list)	34

umeshu

Choya Classic	17
Houraisen Ao Shiso Kaoru	21
Nakano BC Yuzu Umeshu	17
Choya Kokuto	17
(try our selection of umeshu flights)	

dessert wine

2021 Heggies Vineyards' Botrytis" Riesling Margaret River, WA	11
2018 The Royal Tokaji Co "Late Harvest" Tokaji, Hungary	11
2017 Top Note "Noble Rose" Adelaide Hills, SA	11

tea craft & lavazza coffee

peppermint | earl grey | english breakfast |
sencha green | genmaicha | chamomile | jasmine |
lapsang souchong | masala chai | oolong

fortified wine

NV Rockford "P.S Marion" Tawny Barossa, SA	17
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cognac

Hennessy 'VS' -Fine Champagne, France	17
Hennessy 'VSOP' -Grande Champagne, France	23
Hennessy XO' -Grande Champagne, France	33
Rémy Martin 'Louis XIII' -Grande Champagne, France	442

sake

Saito Shuzo 'You's Time Light' Yuzushu	14
Heiwa Shuzo 'Tsuru-Ume' Yuzushu	17
Yamamoto Honke Matcha No Osake	17

Patrons with food allergies or dietary requirements, please inform your waiter although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens

Credit cards incur a processing fee of Visa & Mastercard 18%, Amex 2.7%.
Debit and EFTPOS card incur a processing fee of 0.95%.
External payment Apps incur additional fees.
10% discretionary service charge applies to all groups of 6+.
10% surcharge applies on Sundays, 15% on public holidays service fee applies Monday to Saturday