

# desserts

<b>dragon egg</b>	33
milk chocolate egg shell   banana mousse   passionfruit curd   passionfruit gelee   crunchy hazelnut   chocolate soil	
<i>2018 The Royal Tokaji Co. 'Late Harvest'</i>	17
<b>valrhona chocolate fondant</b>	24
vanilla ice cream   suntory whisky	
<i>Choya 'Kokuto' Umeshu</i>	19

<b>black sesame tiramisu</b>	21
almond ladyfinger   mascarpone	
<i>Choya 'Classic' Umeshu</i>	19
<b>ice cream and sorbet scoop</b>	8
vanilla   green tea   sesame   raspberry   yuzu	
<i>Choya Uji Green Tea Umeshu</i>	19

# japanese whisky

<b>Suntory Toki</b>	20
<b>Hakushu</b> 'Distiller's Reserve' - Yamanashi	36
<b>Hakushu</b> 12yo - Yamanashi	66
<b>Hakushu</b> 18yo - Yamanashi	214
<b>The Chita</b> Single Grain - Aichi	23
<b>Yamazaki</b> 'Distiller's Reserve' - Kyoto	36
<b>Yamazaki</b> 12YO - Kyoto	66

*Please ask your waiter for extended list*

# digestives

<b>Hennessy VS</b>	19
<b>Hennessy VSOP</b>	26
<b>Remy Martin Louis XIII</b>	477
<b>Amaro Averna</b>	16
<b>Amaro Montenegro</b>	16

# flights

<b>Great Masataka's Choice</b> (3 x 15ml)	77
<i>A premium selection of Japanese single malts. Yamazaki Distillers Reserve, Hakushu 12 YO &amp; Mars Komagatake 'Tsunuki Ageing'</i>	
<b>Plum Diaries</b> (3 x 30ml)	32
<i>Trio of umeshu - the perfect digestive! Kiuchi Umeshu, Houraisen Kanjuku &amp; Choya Kokuto.</i>	

# umeshu & sake

<b>Nakano BC Umeshu</b>	19
<i>Used one of the highest grades in a ume plums harvested in Wakayama prefecture.</i>	
<b>Nakano BC Yuzu Umeshu</b>	19
<i>Refreshingly &amp; unique blend of Yuzu &amp; Ume. Beautifully balanced.</i>	
<b>Houraisen Kanjuku Umeshu</b>	23
<i>Perfumed character on the nose with hints of rose petal, marzipan and apricot.</i>	
<b>Choya Kokuto</b>	19
<i>A rich blend of Ume infused dark rum &amp; dark sugar</i>	
<b>Choya 'Extra Years' Umeshu</b>	22
<i>Displays an initial rich sweetness with notes of almond &amp; marzipan which are then elegantly balanced by a natural vibrant acidity.</i>	
<b>Kiuchi Umeshu</b>	20
<i>A refreshing aroma of hops and herbs of Hitachino Nest Beers, light sweetness of malt, and nice acidity of plums</i>	
<b>Saito Shuzo 'You's Time Light' Yuzu</b>	16
<i>Deliciously refreshing - the limoncello of sake!</i>	
<b>Heiwa Shuzo 'Tsuru-Ume' Yuzushu</b>	20
<i>Aromatic fresh yuzu, with a zesty, intense, sweet citrus character</i>	
<b>Ine Mankai Red Rice Junmai</b>	23
<i>Complex cherry &amp; vanilla aroma, unique sweet/tart cherry &amp; pomegranate flavour</i>	

# t2 tea & lavazza coffee

sencha organic green tea | genmaicha organic green tea  
peppermint | earl grey | english breakfast | jasmine |  
chamomile | lemongrass & ginger