

desserts

dragon egg	33
milk chocolate egg shell banana mousse passionfruit curd passionfruit gelee crunchy berry chocolate soil	
<i>2018 The Royal Tokaji Co. 'Late Harvest'</i>	<i>18</i>
valrhona chocolate fondant	24
vanilla ice cream suntory whisky	
<i>Choya 'Kokuto' Umeshu</i>	<i>21</i>

matcha cheesecake	21
Chocolate Ganache, Strawberry	
<i>Choya 'Classic' Umeshu</i>	<i>21</i>
ice cream and sorbet scoop	8
vanilla green tea sesame raspberry yuzu	
<i>Choya Uji Green Tea Umeshu</i>	<i>21</i>

japanese whisky

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

Please ask your waiter for extended list

digestives

Hennessy VS	20
Hennessy VSOP	26
Remy Martin Louis XIII	477
Amaro Averna	17
Amaro Montenegro	17

flights

Great Masataka's Choice (3 x 15ml)	82
<i>A premium selection of Japanese single malts. Yamazaki Distillers Reserve, Hakushu 12 YO & Mars Komagatake 'Tsunuki Ageing'</i>	
Plum Diaries (3 x 30ml)	34
<i>Trio of umeshu - the perfect digestive! Kiuchi Umeshu, Houraisen Kanjuku & Choya Kokuto.</i>	

umeshu & sake

Nakano BC Umeshu	20
<i>Used one of the highest grades in a ume plums harvested in Wakayama prefecture.</i>	
Nakano BC Yuzu Umeshu	20
<i>Refreshingly & unique blend of Yuzu & Ume. Beautifully balanced.</i>	
Houraisen Kanjuku Umeshu	25
<i>Perfumed character on the nose with hints of rose petal, marzipan and apricot.</i>	
Choya Kokuto	21
<i>A rich blend of Ume infused dark rum & dark sugar</i>	
Choya 'Extra Years' Umeshu	24
<i>Displays an initial rich sweetness with notes of almond & marzipan which are then elegantly balanced by a natural vibrant acidity.</i>	
Kiuchi Umeshu	22
<i>A refreshing aroma of hops and herbs of Hitachino Nest Beers, light sweetness of malt, and nice acidity of plums</i>	
Saito Shuzo 'You's Time Light' Yuzu	17
<i>Deliciously refreshing - the limoncello of sake!</i>	
Heiwa Shuzo 'Tsuru-Ume' Yuzushu	22
<i>Aromatic fresh yuzu, with a zesty, intense, sweet citrus character</i>	
Ine Mankai Red Rice Junmai	25
<i>Complex cherry & vanilla aroma, unique sweet/tart cherry & pomegranate flavour</i>	

t2 tea & lavazza coffee

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

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.