dessert

dragon egg 35.5
coconut mousse | raspberry paste | chocolate soil
meringue | miso caramel

goma 20
salted 70% south american chocolate mousse
caramelised white chocolate | sesame ice cream

snow hana 20
semifreddo | almond crumb | lychee jasmine tea | butter caramel

gato shokora 23 GF
dark chocolate | yuzu umeshu chantilly | tuile

selection of ice cream & sorbet *(4 scoops)* 27.5 GF
green tea & black sesame ice cream | yuzu & mango sorbet

ice cream *(single scoop)* 9 GF
green tea ice cream | sesame ice cream

sorbet *(single scoop)* 9 GF V
yuzu sorbet | mango sorbet

dessert flights "Sample, Sip, Enjoy!"

Sweet & Fruity Journey *(3 x 30ml)* 29

Nakano BC Yuzu Umeshu- *plum wine*
bright and zesty with fresh citrus flavors.

Choya Uji Green Tea- *plum wine*
earthy and sweet with a balance of green tea bitterness.

Kizakura Daku Nigori – *unfiltered sake (cloudy)*
sweet and velvety with coconut and rice pudding notes.

Umeshu Delight *(3 x 30ml)* 32

Kiuchi Umeshu – *plum wine*
sweet plum flavours, aromas of hops and a subtle tartness

Choya Kokuto – *plum wine*
made with black sugar, this umeshu delivers bold notes of molasses, caramel, and dried fruits.

Choya Umeshu Extra Years- *plum wine*
aged for complexity, this umeshu offers deep flavors of dried plum, almond, and a touch of oak.

Winding Down *(3 x 15ml)* 44

Suntory Toki Whisky
a blended whisky with light and refreshing notes of green apple, pear, and a hint of white pepper.

Hibiki Harmony
a masterful blend that offers a harmonious balance of honey, orange peel, and subtle floral notes.

Mars Iwai Blended Whisky
light and smooth, featuring honey, soft fruits, and vanilla.

tea & coffee

T2 tea 7

peppermint | earl grey | french earl grey | english breakfast | japanese sencha | jasmine | lemongrass & ginger | chai | genmaicha

coffee by lavazza 6

dessert & fortified wine

2024 **Vietti Moscato d'Asti** 'Cascinetta' *(75ml)* 18
Asti, Piemonte, Italy

NV Chambers Rosewood Vineyards *"Muscat" (60ml)* 20
Rutherglen, VIC

blended sake *(sweet)* *(60ml)*

saito shuzo you's time light yuzu 14
light and fresh blend of premium ginjo saké and yuzu juice.

kikusiu marukai zunno nigori sake – white peach 19
peaches blended with nigori sake for a sweet and creamy sake.

umeshu *(60ml)*

kiuchi umeshu 18
sweet plum flavours, aromas of hops and a subtle tartness

choya umeshu extra years 21
blend of 100% ume plum umeshu aged from 2 to 3 years.

choya kokuto 19
a rich blend of ume infused with dark rum & dark sugar. a perfect digestive

choya uji green tea 14
a blend of 100% japanese premium ume & kyoto uji's premium green tea leaves. refreshingly fragrant, light soft touch on your palate

nakano bc yuzu umeshu 15
unique blend of yuzu, japanese mandarin & wakayama premium ume

please inform your waiter prior to ordering of any food **allergies** or **dietary** requirements, although we will endeavour to accommodate your dietary needs, we **cannot** be held responsible for traces of allergens.
10% surcharge applies on sundays -15% surcharge applies on all public holidays -10% discretionary service charge applies to all groups of 6+