

DESSERT MENU

JAPANESE STEAMED BUN
Yuzu curd

NITRO FROZEN MISO CHOCOLATE MOUSSE
Dulce de leche + blueberries

RASPBERRY CHEESECAKE
White chocolate + matcha

FROZEN SAPPHIRE GRAPES^(GF, DF, VV)
Frozen grapes, vanilla and plant cream panacotta, shiso plum granita + umeshu

SWEET FLAVOURED

YOSHINOAWA YUZUSHU,
60ml
500ml bottle

This Yuzushu is a blend of Yuzu juice with sake. Yuzu is a citrus fruit grown in Japan. Yuzushu is sweet and will show some cloudiness from the yuzu infusion.

KUNIZAKARI MUROKA UMESHU,
60ml
720ml bottle

This Umeshu is produced by infusing Ume fruit into Shochu. Nose and palate show marzipan/cherry and rich texture. It is sweet and tangy with complex flavour.

COCKTAILS

Dark side of Manhattan
Woodford Reserve bourbon, toasted sesame syrup, Branca Mentha, Black Walnut Bitters

Reiki Master
Suntory Toki, Laphroaig, umeshu, pickled ginger, honey, lemon, smoke

