

# dessert

Dorayaki & ice-cream **15**

*Keigetsu yuzu sake, Japan* **11**

Half dozen matcha madeleines **12**

*Umeshu, Urakasumi Japan, NV* **12**

Basque cheesecake, Summer fruits **15**

*Alberto Longo, "Suyan", Passito, Puglia, Italy 2022* **13**

Chef's selection of fresh fruit **15**

*Château Delmond, Sauternes, France 2022* **13**

Hand-made wagashi **18**

*Château Derezsza, Tokaji aszú, 5 Puttonyos, Hungary 2019* **16**

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# sweet wine

Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV **14**

Château Delmond, Sauternes, France 2022 **13**

Château Derezsza, Tokaji Aszú, 5 Puttonyos, Hungary 2019 **16**

20 yo Tawny Port, Dona Antonia, Ferreira, Portugal, NV **13**



Please let us know if you have any allergies or dietary requirements.  
A discretionary 15% service charge will be added to your bill.

# digestive cocktails

## AMARO SHAKERATO 12

NIJŪ amaro, sour agent, shiso leaf

*Refreshing - Creamy - Herbal*

## PLUM & KOBE GODFATHER 12

Kanosuke whisky, Kagoshima Kobe beef fat, umeshu, dry plum amaretto

*Aromatic - Rich - Nutty*

## GREEN WALNUT BROOKLYN 17

Whistlepig Rye whisky, forest nocino, amaro Montenegro, blend of vermouths

*Herbasceous - Balanced - Earthy*

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## tea

Single estate English breakfast 4.5

Earl grey 4.5

Golden lily milk oolong 5

Sencha 6

Genmaicha 4.5

Matcha 5.5

Jasmine silver tip 5.5

Whole chamomile flower 4.5



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