

dessert

Half dozen matcha madeleines **15**

Umeshu, Urakasumi Japan, NV **12**

Yuzu cheesecake, Spring fruits **15**

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

Shokupan perdu, rhubarb, gariguette strawberries & vanilla **15**

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

Hand-made wagashi **18 (vg, gf)**

Château Derezsła, Tokaji aszú, 5 Puttonyos, Hungary 2021 **18**

sweet wine

Asahara Shuzo Nigori Umeshu, Liqueur, Saitama Prefecture, Japan NV **13**

Urakasumi Umeshu, Junmai, Miyagi Prefecture Japan NV **12**

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

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

Château Derezsła, Tokaji Aszú, 5 Puttonyos, Hungary 2021 **16**



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 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

tea

Single estate English breakfast 4.5

Earl grey 4.5

Genmaicha 4.5

Matcha 5.5

Jasmine silver tip 5.5

Whole chamomile flower 4.5



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