

DESSERT

MATCHA YUZU

yuzu marmalade, matcha mascarpone cream, white chocolate crisp

Royal Tokaji Wine Co. 'Red Label' 5 Puttonyos Aszú, Hungary 2017

PEAR AND CHESTNUT

chestnut cream, poached pear con it, pear vanilla whipped ganache

Villa di Campbello, Trebbiano 'Il Santo', Tuscany, Italy NV

SOBA CHA AND MAPLE VERRINE

soba cha bahibe cremeux, maple panna cotta, buckwheat tuile

Madeira Wine Co. 'Maderista Reserva', Dry Madeira, Portugal

JAPANESE TEA SELECTION

curated in partnership with Kettl Tea — Brooklyn, New York

Kohata Matcha

brazil nuts, brassica, nori

Kumamoto Blended Wakoucha

honey, citrus peel, crisp sweetness

Uji Genmaimatcha

nutty, toasty, puffed brown rice

Miyabi Sencha

roasted almond, wild grass

Shizuku Gyokuro

konbu, dashi stock, pine

Jou Yanagi Houjicha

kettle corn, chestnuts, roasted barley

Soba Cha

toasted grain, caramelized buckwheat

Kumamoto Blended Wakoucha

honey, citrus peel

COFFEE

Single Espresso

Latte

Cappuccino

Americano

Consuming raw or undercooked fish, shellfish, eggs or meat increases your risk of foodborne illness.

Please alert your server to any allergies.

