

OKARU

DESSERTS

CITRUS KAKIGORI GF DF*	16
Blood Orange and Yuzu Granite, Mandarin, Grapefruit, Pomelo, Sake Sabayon, Calamasi Meringue	
CHOCOLATE MELTDOWN	16
Espresso Ice Cream, Whipped Crème Fraîche	
GREEN TEA & MILLE CREPE	16
Plum Wine Caramel, Matcha Pastry Cream, Brulee Crepe	
JAPANESE WHISKEY BREAD PUDDING	16
White Chocolate, Vanilla Ice Cream, Macerated Currants	
LYCHEE PANNA COTTA GF	16
Harry's Berries Strawberry Rhubarb Compote, Vanilla, Lychee	
YUZU AND BERRY PAVLOVA GF	16
Yuzu Curd, Berry Meringue, Summer Berries, Yuzu Whipped Cream	
HOMEMADE MOCHI GF	16
Green Tea, Strawberry, Mango, Vanilla	
MATCHA AFFOGATO GF*	14
Vanilla Ice Cream, Matcha Latte, Tuile	
ICE CREAM / SORBET GF DF*	14
Seasonal Selection	
FRESH FRUIT PLATE GF DF	16
Seasonal Selection	
OKARU ŌZARA	105
A Luxurious Tasting of Our Dessert Offerings	

TEA

EARL GREY	5
MATCHA GREEN TEA	5
JASMINE	5
MINT	5

DESSERT WINE & PORT

CHATEAU DOISY-VEDRINES SAUTERNES	20
FONSECA TAWNY PORT	22
FONSECA RUBY PORT	19
ROYAL TOKAJI TOKAJI	28

CN - CONTAINS NUTS **GF** - GLUTEN FREE **DF** - DAIRY FREE