



TEA / お茶 9



SENCHA

fine, deep green fresh leaf
with bright flavor

HOJICHA

first flush leaves & stems
lightly roasted to perfection

MATCHA

powdered green tea

GENMAICHA

fresh sencha and nutty flavor
with toasted & puffed rice

SIMMER DOWN*

calming blend of chamomile,
lemon balm, ginger, lavender & sage

* decaffeinated tea



DESSERT / 甘い物



CHOCO-CHAN 15

warm valrhona chocolate cake with
japanese whisky & banana ice-cream

HAKATA CHEESECAKE 12

japanese souffle cheesecake with yuzu & strawberries

HOJICHA KĒKI 14

blackberry hojicha roll cake with puffed rice & hojicha ice cream

CHOCO-FONDUE 20

valrhona chocolate fondue with seasonal fruit,
matcha cake & mochi ice-cream

SURUI 6

house made ice-cream or sorbet

MOCHI 3 each

daily selection of vegan mochi ice cream





NOMIMONO / 飲み物

SAIGO NO COCKTAILS 16

ESPRESSO MARTINI
st. george coffee liqueur,
haku vodka, kahlua

KURO - AKA
remy martin tercet, averna,
fonseca bin 27 porto

DESSERT SAKE

DASSAI 45 NIGORI
fruity, light, soft unfiltered sake
38 (300 ml bottle)

JOTO NIGORI
citrus, pineapple, dry unfiltered sake
12 / 85 (720 ml bottle)

KAMOIZUMO UME LICIOUS
crisp, clean, ultra silky plum wine
13 / 95 (720 ml bottle)

TSUKASABOTAN YAMAYUZU
SHIBORI
tart, tangy, beautifully infused sake
with mountain yuzu
12 / 105 (720ml bottle)

JAPANESE WHISKEY

ICHI - RYU / TOP SHELF

Hakushu 12yr	32	Hibiki "Harmony"	24
Hakushu 18yr	96	Hibiki 17yr	125
Yamazaki 12yr	60	Hibiki 21yr	210
Yamazaki 18yr	175		

PORT & DESSERT WINES

Fonesca "Bin 27" Ruby Port 10

Leacock's 10yr. Bual Madeira 12

Taylor Fladgate 10yr. Tawny 12

Taylor Fladgate 20yr. Tawny 16

La Fleur D'or Sauternes 11
Bordeaux, France

Inniskillin Vidal Ice Wine 20
Niagra, Canada

AFTER DINNER DRINKS