

DESSERTS

Warm Valrhona Chocolate Cake, Vanilla Bean Ice Cream, Cashew Brittle	14
Ube Pot De Crème, Fresh Exotic Fruit and Bubu Tuile	12
Green Tea Tart, Macerated Raspberries, Vanilla Bean Ice Cream	12
Ice Cream: Vanilla, Green Tea, and Black Sesame	5 per scoop
Sorbet: Mango, Coconut Lime, and Raspberry	5 per scoop

Enjoy a **Tokyo Expressway** cocktail with your dessert! 24

Suntory Haku Japanese Vodka, Kahlua, Frangelico, Miscela d'Oro Espresso

*Please allow us a few extra moments to craft this beverage as we use fresh brewed espresso for each cocktail.

AFTER DINNER PORTS & SIPS

Choya Plum Wine	8	Graham's, 30 Year Old Tawny Port	48
Gekkeikan Plum Wine	10	Graham's, 40 Year Old Tawny Port	60
Nanbu Bijin Plum Sake	11	Amaro Nonino	22
Yamayuzu "Mountain Yuzu" Sake	12	Chartreuse VEP Yellow	41
Royal Tokaji: Red Label	28	Fernet-Branca	12
Graham's, 10 Year Old Tawny Port	17	Montenegro	15
Graham's, 20 Year Old Tawny Port	25		

AFTER DINNER COGNACS

Delamain Pale & Dry		29
Remy Martin Louis XIII Cognac "The Perfect Pour" (0.5oz 1oz 2oz)	200 300 590	
Remy Martin XO		55
Remy Martin 1738		29
Remy Martin VSOP		27

RARE CELLAR'S TEA

Autumn Harvest Cran-Apple	8	Emperor's Chamomile	7
Fukamushi Sencha Green Tea	7	Kyoto Cherry Blossom	7
Genmai Cha Green Tea	7	Emperor's Mint Meritage	7
First Flush Darjeeling	7	Moonlight Jasmine Blossom	8