

DESSERTS

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| 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! 21

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 |