

DESSERTS

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

AFTER DINNER FEATURED COCKTAILS

Tokyo Expressway 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

Nanbu Bijin Plum Sake	11	Graham's, 40 Year Old Tawny Port	60
Yamayuzu "Mountain Yuzu" Sake	12	Amaro Nonino	22
Royal Tokaji: Red Label	28	Chartreuse VEP Yellow	41
Graham's, 10 Year Old Tawny Port	17	Fernet-Branca	12
Graham's, 20 Year Old Tawny Port	25	Montenegro	15
Graham's, 30 Year Old Tawny Port	48	Michele Chiarlo 'Nivole' Moscato d'Asti	30 (½ bottle)

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

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
Emperor's Chamomile	7		