

desserts

dragon egg white chocolate almond yuzu jelly banana milk chocolate cream warm miso caramel	26
miso caramel chocolate fondant vanilla ice cream chocolate soil	17

Strawberry & cream kit kat hazelnut praline raspberry sorbet	18
ice cream and sorbet scoop vanilla green tea sesame yuzu raspberry	6

japanese whisky

Kami Taka Blended	19
The Chita Single Grain	19
Suntory Toki	13
Tokinoka	19
Hibiki 'Japanese Harmony'	23
Nikka 'All Malt'	19
Nikka 'Pure Malt Red Label'	23
Nikka 'Taketsuru' Pure Malt NAS - Hokkaido	23
Hakushu 'Distiller's Reserve' - Yamanashi	30
Hakushu 12yo - Yamanashi	45
Hakushu 18yo - Yamanashi	80
The Chita Single Grain - Aichi	19
Yamazaki 'Distiller's Reserve' - Kyoto	30
Yamazaki 12YO - Kyoto	45
Mars Komagatake 'Tsunuki Ageing' - Nagano	36
Kurayoshi Pure Malt	25

cognac

Hennessy VS	14
Hennessy VSOP	20
Rémy Martin 'Louis XIII Cognac'	400

umeshu & sake

Nakano BC use one of the highest grades in a ume plums harvested in Wakayama prefecture. Beautifully balanced.	13
Nakano BC Yuzu refreshingly & unique blend of yuzu & ume.	13
Choya Umeshu naturally sweet yet refreshing.	15
Choya Kokuto a rich blend of ume infused dark rum & dark sugar a perfect digestive	14
Saito Shuzo 'You's Time Light' Yuzu deliciously refreshing - the limoncello of sake!	11

t2 tea & lavazza coffee

sencha organic green tea
genmaicha organic green tea
peppermint
earl grey
english breakfast
jasmine
chamomile

Patrons with food allergies or dietary requirements, please inform your waiter although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

All credit card transactions incur a processing fee of 1.0% to 1.5%
All debit cards incur a processing fee of 0.5% to 1.0%
All EFTPOS no charge. | Tap and Go incurs debit/credit card fee
10% discretionary service charge applies to all groups of 10+
10% surcharge applies on Sundays | 15% surcharges applies on all PH