

desserts

dragon egg 26
white chocolate | banana and milk chocolate cream |
almond crunch | yuzu jelly | miso caramel

kit kat 18
white chocolate | almond sponge | crispy hazelnuts
raspberry jelly | green tea ice cream

crème brûlée 17
vanilla | miso | sesame tuile

japanese whisky

Nikka days 18
Mars wine cask finish 16
Yamazaki 18yo limited edition 255
Mars komagatake 'tsunuki ageing' single malt 34
Hakushu 'distiller's reserve' 28
Hakushu 12yo 45

(ask for our full whisky list)

dessert wine

2017 Heggies Vineyards 'Botrytis' Riesling 9
Margaret River, WA
2016 The Royal Tokaji Co "Late Harvest" 9
Tokaji, Hungary

fortified wine

NV Campbells Muscat 9
Rutherglen, VIC
NV Rockford "P.S Marion" Tawny 15
Barossa,

yuzu sake

Saito Shuzo You's Time Light 10

umeshu

Choya umeshu 15
Houraisen shiso kaoru 18
Nakano yuzu umeshu 13
Choya kokotu toffee 14

(try our selection of umeshu flights)

tea craft & lavazza coffee

peppermint | earl grey | english breakfast |
sencha green | genmaicha | chamomile | jasmine |
lapsang souchong | masala chai | oolong

brandy

Hennessy 'VS' Cognac-Fine Champagne, France 13
Frapin 'VSOP' Cognac-Grande Champagne, France 16
Hennessy 'XO' Cognac-Fine Champagne, France 29
Rémy Martin 'Louis XIII' Cognac-Grande Champagne,
France 350

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

all credit card transactions incur a 1.5% processing fee
all debit card transactions incur a 1% processing fee | all EFTPOS no charge
10% service charge applies to all groups of 10+
15% surcharge applies on all public holidays | 10% surcharge applies on Sunday