

desserts

dragon egg white chocolate chef's week selection	25	miso caramel fondant vanilla ice cream feuillantine	18
mochi caramel parfait coffee jelly caramel sauce	16	ice cream and sorbet 3 scoop selection	12
		Today's chef choice	ask your waiter

japanese whisky

Nikka "Miyagikyo" Single Malt	31
Mars Iwai "Maltage Cosmo"	21
Mars Iwai "Tradition"	19
Mars Iwai "Wine Cask Finish"	20

(can't pick ? Ask about our whisky flight)

umeshu

Choya Single year Umeshu	15
Choya Extra Years	18
Nakano BC Umeshu	13
Choya Kokuto	14

(try our selection of umeshu flights)

dessert wine

2016 Margan Botrytis Semillon Hunter Valley, NSW	16
2017 Top Notes Noble Rose Adelaide Hills, SA	15

fortified wine

NV Campbells Muscat Rutherglen, VIC	11
--	----

yuzu sake

You Time's Light Yuzu Sake	11
----------------------------	----

tea & coffee

french earl grey | earl grey | english breakfast
sencha green | genmaicha | gorgeous geisha | jasmine
peppermint | lemongrass & ginger | green rose

brandy

Hennessy 'VS' Cognac-Fine Champagne, France	16
Grand Marnier France	14.5
Frangelico Italy	11
Baileys Irish Cream, Ireland	11

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