

A SWEET FINISH



MANGO

Coconut rice pudding, mango sorbet & passionfruit coulis with basil seeds 8.5



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves 9.5





MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble 9.5

GOMA

Vanilla crème brûlée with black sesame crumble 8





AFTER DINNER DRINKS

CHOCOLATE OLD FASHIONED

Legado rum infused with cocoa nibs and rooibos tea,
chocolate bitters 13.5

MISO ESPRESSO MARTINI

Ojo De Dios coffee mezcal, espresso, miso lactic cordial 13.5

AKASHI TAI SHIRAUME GINJO UMESHU, HYOGO [14%]

Rich, warming and beautifully smooth plum wine

Bottle 59 | Glass 10 | Glass with soda 12.80

AKASHI TAI YUZUSHU, HYOGO [10%]

Sweet and zesty, made by macerating yuzu fruit in Ginjo grade sake

Bottle 62 | Glass 13 | Glass with soda 15.80

Bottle 500ml | Glass 75ml

COFFEE & TEA

ESPRESSO 2.5
MACCHIATO 2.6
CORTADO 2.6

CAFFE LATTE 3.3
CAPPUCCINO 3.3
AMERICANO 2.8

GENMAICHA

Green tea with popped rice 4.8

HOJICHA

Roasted green tea with a slightly smoky taste 4.5

SENCHA

Japanese green tea 4.8

YUZU OOLONG

Bespoke blend of Oolong tea with yuzu fruit & lemongrass notes 4.5

COOL MINT

Bespoke herbal tea blend of Moroccan mint, apple, lemongrass & anise 4.5

JASMINE

Green tea with an elegant taste of jasmine 4.8

ENGLISH BREAKFAST

A mix of Darjeeling, Indian Assam and Kenyan teas.
Best enjoyed with milk or lemon 4.5



*We Wanna Be Better
Hosts Than Most*



MATCHA

MATCHA

A finely ground powder from the finest green tea leaves
whisked into a smooth, frothy tea 4.6

MATCHA LATTE

Matcha tea with frothy milk 4.6



STICKS | N | SUSHI

DENMARK | ENGLAND | GERMANY | SCOTLAND | CZECH REPUBLIC