

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

**GOMA**

Vanilla crème brûlée with black sesame crumble 8.4

**MATCHA**

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble 9.8





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

COFFEE NOGRONI | Non-alcoholic

Smiling Wolf alcohol free gin, coffee washed
Smiling Wolf Aperitivo and orange turmeric water 11

AKASHI TAI SHIRAUME GINJO PLUM WINE | 14% Hyogo

Rich, warming and beautifully smooth plum wine
Bottle 59 | Glass 10 [With soda + 2.80]

AKASHI TAI YUZUSHU | 10% Hyogo

Sweet and zesty, made by macerating yuzu fruit in ginjo grade sake
Bottle 62 | Glass 13 [With soda + 2.80]

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

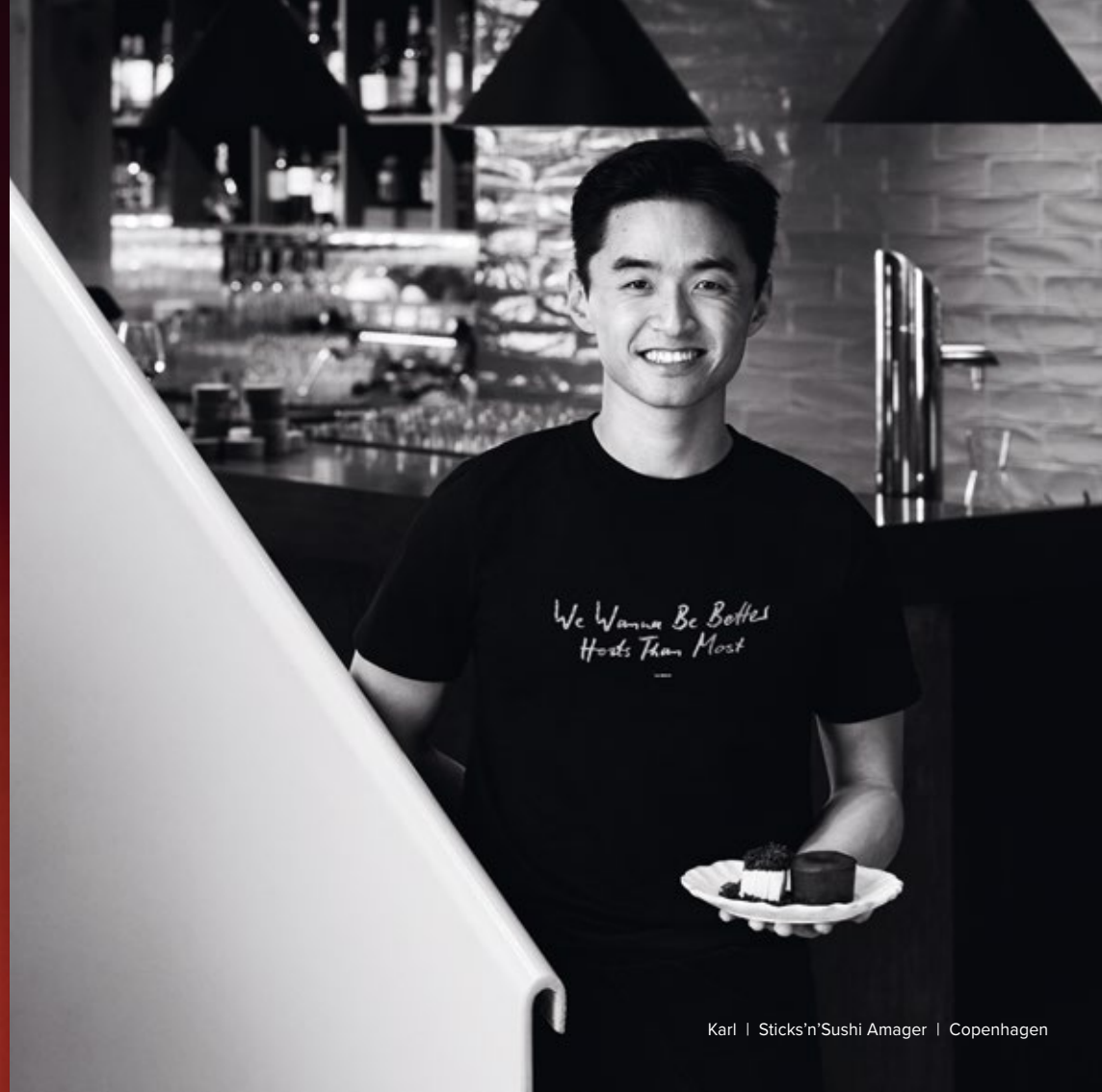
Bespoke herbal tea blend of Moroccan mint, apple, lemongrass & anise 4.5

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





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 | GERMANY | ENGLAND | SCOTLAND