

RAKU DESSERT MENU

GREENTEA CREAM BRULEE \$13

TIRAMISU \$12

CHOCOLATE SOUFFLE \$13

GREENTEA CHEESE CAKE \$13

RAKU AFTER MEAL DRINKS

ESPRESSO MARTINI \$17

Vodka. Espresso. Kahlua

HAZELNUT MARTINI \$16

Frangelico. Kahlua. Baileys. Cream. Vanilla syrup.

HAKUTSURU SAYURI NIGORI (300ml BTL) \$24

An unfiltered cloudy sake. A very light nose filled with cream, cherry blossom, and white grape elements. clean and easy with a semi-sweet appearance and very smooth finish.

UMESHU (JAPANESE PLUM WINE) 60ml

CHOYA UMESHU CLASSIC (ROCK / NEAT) \$10

Delicate Japanese standard plum wine. Using 100% Japanese plum fruits from Kishu, Wakayama. Richness, depth and elegancy flavor.

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