

The DESSERT

Assortment Dessert \$40

Neo-Tokyo by  \$14

Green tea ice cream, Sakura Cherry Blossom, Hokkaido Milk w/ special seasonings

Matcha Basque Cheese Cake by  \$14

w/ berries and vanilla ice cream

Japanese Taiyaki Sundae \$15

Fish-shaped donut filled w/red bean, green tea ice cream, berries, roasted soybean flour and black syrup



Purple Sweet Potato Mont Blanc w/berries by Mikiland \$12

Warm Chocolate A La Mode w/ berries and vanilla ice cream \$14

Crème Brûlée Parfait w/ berries and vanilla ice cream \$14

Japanese Yuzu Cheese Cake w/ berries and vanilla ice cream \$12

Mochi Ice Cream Mango, Strawberry, Chocolate, Red Bean, OR Plum Wine \$3 per piece

 **Ice Cream** by 626 Hospitality \$6 each

*Miso Caramel OR Sake Kasu OR Brown Tea OR *Black Sesame (*Contains Hazel Nuts)*



Metamorphosis Vegan Ice Cream Dairy, Soy & Gluten Free \$6

 **Sorbet** Dairy & Gluten Free Guava Paloma OR Yuzu by 626 Hospitality Group. \$6 each

Assorted Berries \$8

Premium Plum Wine Izumibashi Yamada Juro Ume-Shu, made with sake \$20

Plum Wine Cho-ya Ume-Shu well balanced sweetness and acidity \$14

Japanese Old Fashioned Nankai White Oak, brown sugar, bitters \$18

Yuzumosa Tsuruume Yuzu Sake on ice / Sparkling Water \$16

Hot Green Tea OR Hot Hoji Brown Tea Shizuoka Japan \$3