

# The Dessert

<b>Neo-Tokyo2.0</b>	 x 	<b>\$12</b>
<i>Green tea ice cream, Black sesame ice cream &amp; Brown tea ice cream w/ special seasonings</i>		
<b>Matcha Basque Cheese Cake</b>	by 	<b>\$12</b>
<i>w/ berries and vanilla ice cream</i>		
<b>Japanese Taiyaki Sundae</b>		<b>\$12</b>
<i>Fish-shaped donut filled w/red bean, green tea ice cream, berries, roasted soybean flour and black syrup</i>		
<b>Warm Chocolate A La Mode</b>	<i>w/ berries and vanilla ice cream</i>	<b>\$12</b>
<b>Purple Sweet Potato Mont Blanc</b>	<i>w/ berries</i>	<b>\$10</b>
<b>Crème Brûlée Parfait</b>	<i>w/ Harries berries and vanilla ice cream</i>	<b>\$12</b>
<b>Japanese Yuzu Cheese Cake</b>	<i>w/ berries and vanilla ice cream</i>	<b>\$10</b>
<b>Mochi Ice Cream</b>		<b>\$3</b> <i>per piece</i>
<i>Mango, Strawberry, Chocolate, Red Bean, or Plum Wine</i>		
<b>Ice Cream</b>	<i>French Vanilla OR Green Matcha Tea</i>	<b>\$3</b> <i>each</i>
<b>Seasonal Ice Cream</b>	by 626 Hospitality Group 	<b>\$5</b> <i>each</i>
<i>Sake kasu OR Black Sesame OR Blown Tea, all flavor w/ Roasted soybean flour and black syrup</i>		
<b>Assorted Berries</b>		<b>\$8</b>
<b>Plum Wine</b>	<i>Cho-ya Ume-Shu well balanced sweetness and acidity</i>	<b>\$14</b>
<b>Premium Plum Wine</b>	<i>Izumibashi Yamada Juro Ume-Shu</i>	<b>\$20</b>
<b>Hot Green Tea</b>	<i>Ryoku-Cha Shizuoka Japan</i>	<b>\$3</b>
<b>Hot Brown Tea</b>	<i>Hoji-Cha Shizuoka Japan</i>	<b>\$3</b>