The DESSERT

Assortment Dessert Matcha Tira-Masu Homemade Tiramisu Neo-Tokyo by 626 Hospitality Group Green tea ice cream, Sake Kasu, Hoji Brown Tea w/ special seasonings	\$40 \$14 \$14
Japanese Taiyaki Sundae	\$15
Fish-shaped donut filled w/red bean, green tea ice cream, berries, roasted soybean flour and black syru, Purple Sweet Potato Mont Blanc w/berries by Mikiland	^ρ \$12
Warm Chocolate A La Mode w/ berries and vanilla ice cream Crème Brûlée Parfait w/ berries and vanilla ice cream	\$14 \$14
Japanese Yuzu Cheese Cake w/ berries and vanilla ice cream	\$12
Mochi Ice Cream Mango, Strawberry, Chocolate, Red Bean, OR Plum Wine Ice Cream by 626 Hospitality Miso Caramel OR Sake Kasu OR Brown Tea OR *Black Sesame (*Contains Hazel Nuts)	\$3 per piece \$6 each
Metamorphosis Ice Cream Coconut Dark Chocolate Dairy, Soy & Gluten Free	\$6
Sorbet Guava Paloma OR Yuzu by 626 Hospitality Group Dairy & Gluten Free Assorted Berries	\$6 each \$8
Premium Plum Wine Izumibashi Yamada Juro Ume-Shu, made with sake	\$20
Plum Wine Cho-ya Ume-Shu well balanced sweetness and acidity Japanese Old Fashioned Nankai White Oak, brown sugar, bitters	\$14 \$18
Yuzumosa Tsuruume Yuzu Sake on ice / Sparkling Water Hot Green Tea OR Hot Hoji Brown Tea Shizuoka Japan	\$16 \$3
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