

The DESSERT

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