

KISUYA DESSERT MENU

TIRAMISU \$14.5

GREEN TEA MOUSSE \$14.5

Desserts are served with Ice cream.

SINGLE SCOOP ICE CREAM

GREENTEA ICE CREAM (GF) \$5

BLACK SESAME ICE CREAM \$5

VANILIA ICE CREAM \$5

KISUYA AFTER MEAL DRINKS

ESPRESSO MARTINI \$21

Vodka. Espresso. Kahlua

HAZELNUT MARTINI \$22

Frangelico. Kahlua. Baileys. Cream. Vanilla syrup.

HAKUTSURU SAYURI NIGORI (300ml BTL) \$26

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) 30ml

CHOYA UMESHU CLASSIC (ROCK / NEAT) \$11

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

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