

D E S S E R T

MATCHA CHEESCAKE mascarpone, matcha drenched ladyfingers, crispy shiso leaf	14
SAKE - <i>GINJO JUNMAI ‘SHIRO’ SAKE MATINEE, MASUMI, NAGANO</i>	19
WINE - <i>GEWÜZTRAMINER “VENDANGE TARDIVE” HUGEL, ALSACE, FRANCE 2022</i>	22
LIMONERO lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly, bergamot meringue	14
SAKE - <i>YUZUSHU, UME NO YADO, NARA (YUZU CITRUS INFUSION SAKE)</i>	16
WINE - <i>VIN DE CONSTANCE, KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA 2020</i>	34
SATA ANDAGI dulce de leche japanese doughnuts, red fruit coulis, citron ice cream	14
SAKE - <i>UMESHU ‘ARAGOSHI’, UME NO YADO, NARA (UMESHU INFUSE SAKE)</i>	16
WINE - <i>MOSCATEL ORO “FLORAIS” TORRES, PENEDES, SPAIN</i>	14
CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream	15
SAKE - <i>SPARKLING NIGORI, ‘FESTIVAL OF STARS’ TOBIROKU, DEWAZAKURA</i>	18
WINE - <i>ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA 2019</i>	24
WELCOME TO THE RAINFOREST valrhona chocolate, creamy vanilla bean custard, strawberry mousse, vanilla ice cream, almond-chocolate soil	15
SAKE - <i>JUNMAI ‘TIME MACHINE’ TAMAGAWA, KYOTO</i>	20
WINE - <i>PORT TAWNY 20 YEAR OLD, TAYLORS, PORTUGAL</i>	22
ASSORTED MOCHI soft japanese rice cake filled with ice cream served with white chocolate ganache	11
SAKE - <i>SPARKLING NIGORI, ‘FESTIVAL OF STARS’ TOBIROKU, DEWAZAKURA</i>	18
WINE - <i>SPARKLING ICE CUVÉE “ROSÉ” (OFF DRY) PELLER ESTATE, NIAGARA, CANADA</i>	16
HOUSEMADE ICE CREAM & SORBET daily selection	9

S W E E T W I N E

BY THE GLASS

	50ml	100ml
MADEIRA 20 YEAR OLD “TERRANTEZ” H&H, PORTUGAL	15	30
PORT TAWNY 20 YEAR OLD, TAYLORS, PORTUGAL	11	22
2005 PORT TAWNY “COLHEITA” QUINTA DO CRASTO, PORTUGAL	11	22
2022 GEWÜZTRAMINER “VENDANGE TARDIVE” HUGEL, ALSACE, FRANCE	11	22
PORT TAWNY 40 YEAR OLD, TAYLORS, PORTUGAL	32	64
MOSCATEL ORO “FLORALIS” TORRES, PENEDES, SPAIN	7	14
2019 ICEWINE, VIDAL, PELLER ESTATE FAMILY, NIAGARA PENINSULA, CANADA	12	24
2020 VIN DE CONSTANCE, KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA	17	34
SPARKLING ICE CUVÉE “ROSÉ” (OFF DRY) PELLER ESTATE, NIAGARA, CANADA		16

J A P A N E S E S A K E 日本酒
N I H O N S H U

100ML GLASS, 300ML CARAFE, 720ML BOTTLE			
		glass	carafe btl
422	SPARKLING “ORIGARAMI” JUNMAI GINJO, MASUMI, NAGANO	20	139
419	SPARKLING NIGORI, ‘FESTIVAL OF STARS’, TOBIROKU, DEWAZAKURA - ❄	18	112
132	TAMAGAWA, ‘TIME MACHINE’, JUNMAI, KYOTO 360ML - ❄	20	72
491	YUZUSHU, UME NO YADO, NARA - ❄	16	48 89
490	UMESHU ‘ARAGOSHI’, UME NO YADO, NARA - ❄	16	48 89
404	NIGORI NAMA GINJO, ‘SUMMER SNOW’, KAMOIZUNI, HIROSHIMA 500ML - ❄		85

Sommelier sake temperature symbols ❄ (cold) ☀ (warm)

ask for our sake sommelier should you require any assistance.

E X T R A C T C O F F E E

AMERICANO 5	CAPPUCCINO 5.25
ESPRESSO 5	FLAT WHITE 5.25
MACCHIATO 5.25	HOT CHOCOLATE 5.5
CAFE LATTE 5.25	MOCHA 5.5

Please note all coffees are available decaffeinated.

C A N T O N T E A

JASMINE PEARLS 5	LYCHEE & ROSE NOIR 5
JADE GREEN TIPS 5	LAPSANG SOUCHONG 5
LEMONGRASS & GINGER 5	CEREMONIAL MATCHA 9
TRIPLE MINT 5	

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

