



Dessert



Brownie Basque Cheesecake 14
hojicha, chocolate, mochi

Corn Ice Cream Sandwich 14
Asian pear, honey, dacquoise

Peach & Oolong Financier 15
Oolong financier, peach compote, fresh peach,
toasted croissant ice cream

Soufflé Cheesecake 14
Passionfruit curd, ruby black cream, tuile



Sizzling Matcha | served tableside | 24
Matcha brownie, matcha ice cream,
matcha corn flakes, jasmine milk

Soft Serve

Hokkaido Milk 10

Espresso Martini Boozy 16

Swirl 10

Enjoy it with

Black Truffle, Local Sea Salt, Honey +8

Matcha Brownie, Seasonal Fruit, Rice Pop +6

Matcha Affogato +5

Espresso Affogato +4

Pastries

- Pastry Basket 28
- Butter Croissant 5.5
- Spiced Kabocha & Pecan Croissant 8.5
- Kougin Amman 6
- Egg Custard Tart 7.5
- Yuzu Madeleine 5
- Black Sesame Chocolate Chunk Cookie 5
- Matcha Brownie 5.5
- Hoji Cha Chocolate Brownie 6
- Cube Croissant 5.5

choice of:

- Matcha & Blueberry Cube
- Passionfruit Lime Cube
- Chocolate Ruby Black Cube
- Peach Yuzu Cube



Coffee & Tea

- Espresso 4.5
- Latte 6.5
- Cappuccino 5.5
- Mocha 7
- Americano 4.5

Loose Leaf *serves one to two people

- Hoji Cha 焙茶 | Japan 12
- Genmai Cha | 玄米茶 Japan 12
- Sen Cha 煎茶 | Japan 12
- Oolong 烏龍 organic | Nantou, Taiwan 16
- Ruby Black No.18 紅玉 organic | Nantou, Taiwan 16

Caffeine-Free

- House Herbal Blend 13

Tea Latte

- Matcha Latte 7.5
- Hoji Cha Latte 7.5 *Low Caffeine

AFTER DINNER

Cocktails

Espresso Martini Tasting 2oz each 39

- Classic - Haku Vodka
- Agave - Asil Raicilla de la Sierra Anejo
- Whisky - Iwai Mars Shinshu Blue

FORTIFIED WINE 2oz / Bottle

- 2019 Quinta do Vallado 15 / 190

SAKE 4oz

- Hakkaisan Kijoshu 20
- Rhythmic Droplets Sparkling Junmai 20
- Harvest Waves Nectar Junmai Umeshu 25
- Homare Lychee Nigori 15

AGAVE 2oz

- Asil Raicilla de la Sierra Anejo 40