Dessert



Brownie Basque Cheesecake 14
hojicha, chocolate, mochi

Corn Ice Cream Sandwich 14
Asian pear, honey, dacquoise

Kabocha Pumpkin Crème Brûlée 15
Classic Crème Brûlée, baked kabocha pumpkin, caramelized sugar



Soufflé Cheesecake 14
Pear compote, oolong cream, maple tuile, candy pecans

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



BRUSH

Pastries

Pastry Basket 28
Butter Croissant 5.5
Spiced Kabocha & Pecan Croissant 8.5
Kougin Amman 6
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 & Raspberry Cube
Kabocha Brûlèe Cube
Chocolate Mascarpone Cube
Oolong Pecan Cube



AFTER DINNER

Cocktails

Espresso Martini Tasting 2oz each 39
Classic - Haku Vodka
Agave - Asil Raicilla de la Sierra Anejo
Whisky - Iwai Mars Shinshu Blue

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

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