



Dessert

**Coffee 5**

Espresso  
Latte  
Cappuccino  
Long Black  
Mocha  
Piccolo Latte  
Flat White  
Macchiato

**Tea 5**

English Breakfast  
Earl Grey  
Darjeeling  
Camomile  
Ginger and lemongrass  
Peppermint  
Rooibos

Genmai Cha – Japanese green tea 7

**After Meal Fun – Alcoholic Options**

Espresso Martini 20

Ichiro's Malt & Grain Japanese  
Whiskey Gls 23

Choya 'Green Tea' Uji Gls 15

Yuzushu (Yuzu Sake) Carafe 55 Bottle 138

Sayuri "Little Lilly" 30 (300ml)  
Slightly cloudy sake, nigori/unfiltered

Takara Seishu "Mio" 40 (300ml)  
Medium sweet sparkling sake

**Dessert**

**Goma Street 15**

Caramelised white chocolate, sesame ice cream

**Nikka Caramel Macchiato 15**

Coffee ice cream, coco nibs, whisky foam

**Yuzu Soufflé 17**

Passionfruit jelly, crème fraiche ice cream

**Tofu Cheesecake 17**

Toasted soybean Cookie, Yoghurt & Raspberry Sorbet, Hibiscus Flower

**Chocolate Fondant 15**

Peanut Butter and Chocolate, vanilla ice cream

**Sokyo "Mochi Ice Cream" GF 10**

Yatsushashi Kyoto mochi, frozen strawberry milk shake

**Chef's Dessert Sampler 35**

Chef's selection of 4 desserts

GF – Gluten Free option

*Please note, a 1% credit card surcharge will apply to all credit card transactions (including where you select the 'credit' option when using a debit card).*

*A surcharge of 15% applies on Public Holidays*