

DESSERTS

+ suggested beverage pairing

MILK CHOCOLATE NAMELAKA | 13

black sesame, candied cocoa nibs, red bean

1979/2012 l'archiviste hors d'age, maury, france | 22

MANGO SHAVE ICE | 12

passion fruit tapioca, lychee, coconut creme

2019 royal tokiji aszu, 5 puttonyos 'mina select,' hungary | 28

YUZU RASPBERRY NAPOLEON | 12

fresh vanilla whip, thin crispy layers

heiwa shuzo, tsuru-ume, wakayama, japan | 20

JAPANESE HONEY TOAST | 14

roasted strawberries, hokkaido milk ice cream, 24k gold honey

2018 kracher, rosenmuskateller tba, austria | 39

MOCHI ICE CREAM TRIO | 12

strawberry, matcha, black sesame

neiport 20 year tawny, portugal | 25

DESSERT COCKTAILS

CREME BRULEE MARTINI | 20

grey goose vanilla vodka, white creme de cacao, amarula, honey cream

S'MORE MARTINI | 20

tullamore dew irish whiskey, trader vic's macadamia nuts, irish cream, wonton crackers

KINDLY INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES OR DIETARY RESTRICTIONS
*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

AFTER DINNER SPIRITS

BRANDY

- CHRISTIAN DROUIN CALVADOS SELECTION | 14
- ETTER ZUGER KIRSCH | 24
- GERMAIN ROBIN XO | 40
- HENNESSEY XO | 81
- HINE RARE VSOP COGNAC | 23

IRISH

- YELLOW SPOT 12YR | 38

JAPANESE SINGLE MALT WHISKY

- THE AKKESHI RITTO | 56/118
- THE HAKUSHU 12YR | 38/75
- THE HAKUSHU 18YR | 156/312
- HIBIKI 21YR | 275/550
- MARS KOMAGATAKE YAKUSHIMA AGING 2020 EDITION | 32/64
- MARS TSUNUKI LIMITED EDITION 2022 SINGLE MALT | 45/90
- NIKKA TAKETSURU 17YR | 110/220
- NIKKA TAKETSURU 21YR | 150/300
- THE YAMAZAKI 12YR | 30/60
- THE YAMAZAKI 18YR | 124/248

LAMILL COFFEE & TEA

FRENCH PRESS | 8

- MINA BLEND | REGULAR & DECAF
- medium bodied with a hint of fruitiness in the aroma.*

TEA | 10

- ORGANIC EARL GREY (BLACK)
- SENCHA (GREEN)
- JASMINE (GREEN)
- CITRUS CHAMOMILE FLOWERS (HERBAL)
- ORGANIC MORROCAN MINT (GREEN)
- DECAF ENGLISH BREAKFAST (BLACK)