

DESSERTS

BURNT CHEESECAKE	cherry blossom, cherry ice cream (V)	55
MANGO KAKIGORI	mochi, mango cream, fresh mango (V)	59
PURIN	yuzu, caramel	55
SESAME AND DATE MONAKA	ice cream sandwich (V)	28
CARAMEL POPCORN	hazelnut parfait (table side experience) (N) (V) 🍷	85
KINAKO FRENCH TOAST	matcha ice cream (V)	64
SELECTION OF ICE CREAM AND SORBETS	house made (V)	45
CHOCOLATE FONDANT	miso caramel, cinnamon ice cream (V)	64
ASSORTED ICE CREAM MOCHI	(V) 🍷	65
SEASONAL FRUIT PLATTER	sorbet (VG) 🍷	54
PROFITEROLE	cherry blossom, chantilly, almonds (N)	68
SMALL MIXED DESSERT PLATTER	seasonal fruits, ice creams, sorbets (V)	200
LARGE MIXED DESSERT PLATTER	seasonal fruits, ice creams, sorbets (V)	450

{🍷} Healthy {🍷} Chef's Recommendation

{V} Vegetarian {VG} Vegan {N} Nuts {S} Shellfish {R} Raw

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.

DESSERT COCKTAIL

OLD NEW-FASHIONED cognac, cassis, vanilla, chocolate bitters	80
KUKI vodka, white cocoa, whipped cream	70
WAKAYAMA Japanese whisky, umeshu, Angostura bitters	90
YUMI spiced rum, coffee, apricot	70

TABLE SIDE COCKTAIL

MATCHA BELLINI matcha ice cream, cherry, sparkling wine	75
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DIGESTIF	60ml
MEIRI HYAKUNEN UMESHU	80
YUZU SHU	80

COFFEE ☕

ESPRESSO	45
DOUBLE ESPRESSO	50
AMERICANO	45
CAPPUCCINO	50
CAFFÈ LATTE	50

TEA ☕

ORGANIC JAPANESE SENCHA	50
MATCHA IRI GENMAICHA	50
ORGANIC MATCHA	50
JASMINE PHOENIX PEARLS	50
MOROCCAN MINT	50
ORGANIC ENGLISH BREAKFAST	50
MAJESTIC EARL GREY	50
ORGANIC CHAMOMILE COOLER	50
ORGANIC NATURAL ROOIBOS	50

	125ml	200ml	750ml
SAICHO HOJICHA SPARKLING TEA	75	145	450
SAICHO JASMINE SPARKLING TEA	75	145	450

☕ Sustainably Produced

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