

# Sweets

EXECUTIVE PASTRY CHEF  
SUZANNE LAFLEUR

**MALTED MILK CHOCOLATE MOUSSE CAKE**  
chocolate coated cereal bits, Asahi black beer caramel 7

**GENMAI-CHA CREME BRULEE**  
white peach sake sorbet, vanilla shortbread 7

**YUZU YOGURT CAKE**  
blackberry ice cream, candied pistachios 7

**SAIKYO MISO JASMINE ICE CREAM**  
housemade ice cream with red miso shortbread 4

**TRIO OF HOUSEMADE ICE CREAMS**  
kinako, coco, crème fraîche with toasted rice 5

**DUET OF SEASONAL SORBETS WITH FRESH FRUIT**  
apricot jasmine, raspberry shiso 5

**DESSERT PLATTER**  
3 for \$18, 4 for \$24

# Sweet Wine

Moscato d' Galilee | Golan Heights, Isreal 2008 9  
Chateau d' Exindre | Languedoc, France 2007 19  
Ice Wine | Inniskillin "Vital", Canada 2006 16  
Sauternes | Chateau Suduiraut, Bordeaux 2003 18  
Sauvignon Blanc | RA Harrison Family, Napa 2006 10

**PORT**  
Ferriera 20 yr tawney 11  
Dow Colheita 1992 9  
Dow Fine Ruby 8  
Graham's Vintage 1997 18  
Warre's Otima Tawney, 10yr 10

**ZINFINDEL**  
Ballentine | Napa 2000 12  
Banyulus | L'Etoile Cuvee France 1989 10

# O-Cha

**Flavored Hot Tea**  
POT \$6

**SAKURA**  
Black tea flavored with Japanese cherries and mixed with rosemary and pink peppercorns

**TOKIO**  
Green tea mixed with Keemun and flavored with berries

**GENMAI GREEN**  
Genmaicha made with unhulled organic rice

**RINGO GREEN**  
Bancha flavored with Japanese apples

**JASMIN GREEN**  
Highest grade Jasmin produced using Chinese green tea as a base

**SWEET DREAMS**  
chamomile with ginger apple

**HERBAL FLOWER BLEND**  
elderflower and chamomile blended with peppermint and rose hip

**EARL GREY**

**Traditional Japanese Tea**  
POT \$6

**HŌJICHA**  
Roasted bancha over high heat

**GENMAICHA**  
Bancha mixed with roasted rice

**GYOKURO**  
Premium tea from handpicked leaves

**SENCHA**  
Delicate tea leaves for lighter flavor

**KONACHA**  
Blend of sencha and matcha tea

# Coffee

Regular 3.75  
Decaf 3.75  
Espresso 3.75  
Cappuccino 4.00  
Latté 5.00  
Mocha 5.00