

# DESSERTS

## CHOCOLATE & ALMOND FONDANT

*Almond Crumble, Red Miso Caramel With White  
Chocolate Ice Cream Or Dark Chocolate Sorbet*

11

## SORBET & ICE CREAM (SCOOP)

4

*White Chocolate Saikyo Miso Ice Cream Dark  
Chocolate Sakura Red Miso Sorbet*

## MOCHI ICE CREAM (EACH)

4

*Vanilla*

*Raspberry*

*Mango*

*Chocolate*

*Coconut*



MARYLEBONE

### *Allergies and Intolerances*

*Every care is taken to avoid any cross contamination from allergens during preparation.*

*We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone.*

*If you have any specific allergies or intolerances please let us know and we'll do our best to help.*

# FANCY ONE LAST DRINK?

## FRUIT INFUSED SAKE

<b>UMESHU ARAGOSHI (PLUM, PRESSED)</b>	12
<i>Natural, tangy, sweet. A great dessert drink</i>	
<b>YUZU SHU (CITRUS)</b>	12
<i>Refreshing, vibrant, gorgeous. A perfect end to a meal</i>	
<b>ANZU SHU (APRICOT)</b>	12
<i>Mellow, mature, fragrant. Fantastic aperitif</i>	

## JAPANESE WHISKY

<b>NIKKA FROM THE BARREL</b>	17
<i>Full bodied and punchy with winter spice flavours</i>	
<b>SUNTORY HIBIKI HARMONY</b>	23
<i>Light Peach, Very Balanced, Great Blend</i>	
<b>SUNTORY HAKUSHU</b>	22
<i>Peaty and Herbaceous with refreshing after-tones</i>	
<b>SUNTORY YAMAZAKI 12</b>	37
<i>Vanilla and Cinnamon notes, Suntory's Finest</i>	

## LIQUORS

<b>FRANGELICO</b>	5
<b>BAILEYS</b>	5
<b>ST GERMAIN</b>	9
<b>DISARONNO</b>	10

*25ml measures available on request.*

*VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.*