

DESSERTS

CHOCOLATE & ALMOND FONDANT

11

Almond Crumble, Red Miso Caramel With White

Chocolate Ice Cream Or Dark Chocolate Sorbet

YUZU BASQUE CHEESECAKE

9.5

Collaboration with HACHI Bakery, Almond Crumble,

Strawberry Yoghurt Ice Cream

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

Matcha



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

- UMESHU ARAGOSHI (plum, pressed)** 12
Natural, tangy, sweet. A great dessert drink
- YUZU SHU (citrus)** 12
Refreshing, vibrant, gorgeous. A perfect end to a meal
- CHIEBIJIN BLACK TEA UMESHU** 12
Black Tea and Brandy infused Plum Sake

JAPANESE WHISKY

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