



DESSERT

Tiramisu  	2800
Miyakojima Awamori Coffee, Mascarpone Cream Savoardi Biscuits	
Pistachio Maritozzo 	2600
Brioche, Pistachio Cream, Homemade Berry Jam	
Torta Al Cioccolato	2600
Sacher Sponge, Yuzu Jelly, Miso Ice Cream	
Matcha Panna Cotta   	2600
Mango, Oat Milk, Pumpkin Tuille	
Mont Blanc	2600
Chestnut Vermicelli, Casis Compote, Vanilla	
Fruits & Berries   	2200
Homemade Ice Cream & Sorbet 	2200

... MINDFUL EATING ...

 GLUTEN FREE  VEGETARIAN  PLANT BASED

 PARTNERS IN PROVENANCE

Our team is at your service for any special dietary restrictions.
Above prices are in Japanese Yen and include a 15% service charge and 10% tax.

DESSERT WINE

	Glass
Dile, Moscato d'Asti	1500
Vinhos Barbeito, Madeira Malvasia 10y	2300
Pellegrino, Old John Marsala Superior	4250
Pellegrino, NES Passito di Pantelleria	4900
Cocchi, Barolo Chinato	5700

DIGESTIF

Amaretto	1500
Cynar	1500
Limoncello	1500
Fernet-Branca	1500
Scartlet Ethical Amaro	1650
Luce Grappa	3050
Poli Grappa Barili di Sassicaia	4200

COFFEE

Espresso	1400
Americano	1400
Café Latte	1400
Cappuccino	1400
Hojicha Latte	1500

TEA SELECTION

Black English Breakfast, Darjeeling, Uva, Keemun Earl Grey, Assam	1400
Japanese Sencha, Roasted green tea, Genmaicha, Sanpincha	1400
Herbal-Okinawa Herb's Garden Miyako Blue Butterfly Pea, Lemon Grass, Cool Mint Rose Pink Hibiscus, Rosel, Lemon Grass	1800

Our team is at your service for any special dietary restrictions.
Above prices are in Japanese Yen and include a 15% service charge and 10% tax.