



AFTER DINNER COCKTAILS

BLAZER

Hakutsuru Umeshu, Fair Kumquat, Plantation OFTD rum, Cinnamon, Berries £14 MARASON MARTINI

Mozart Gold Chocolate, Butterscotch, Frangelico Liqueur, Light Cream £11 HOT CHITA

Chita Suntory Whisky, Honey Ginger, Lemon, Hot water £11

WINE & SAKE

CHATEAU FILHOT SAUTERNES 75ML £9

CESAR FLORIDO MOSCATEL DORADO MUSCAT SHERRY 75ML £7.5

HAKUTSURU UMESHU 100ML £6.5

TAMANOHIKARI YUZUSHU 100ML £9.5

WHISKY

YAMAZAKI DISTILLERS RESERVE 25ML 43% £12

HIBIKI HARMONY 25ML 43% £13

NIKKA DAYS 25ML 40% £6.5

HAKUSHU DISTILLERS RESERVE 25ML 43% £13

THE CHITA 25ML 43% £8.5

HATOZAKI PURE MALT 25ML 46% £7.5

JAPANESE WHISKY TROLLEY

please ask your server to sample our selection of specialist whiskies



DESSERTS

CHOCOLATE TRUFFLE TORTE

Dark Belgian torte set on a chocolate sponge topped with chocolate ganache £8.95

YUZU & LEMON TART

Japanese take on lemon tart, yuzu lemon curd, black sesame praline and meringue

PURIN "CREME CARMEL"

A popular Japanese dessert made with soy milk served with a dark caramel sauce £8.95

JAPANESE MOCHI ICE CREAM

Selection of amazing mochi ice cream £12.95

MINI ICE CREAM SELECTION

Selection of five ice cream served in mini cones £10.50

MINI SORBET SELECTION

Selection of five sorbets served in mini cones £10.50

Vegetarian Up Vegan Gentler Free
Our menu descriptions do not contain all ingredients. Please alert our staff of any allergies when ordering.
A discretionary 12.5% service charge will be added to your bill.