

# desserts

<b>dragon egg</b>	23	<b>goma</b>	18
white chocolate   roasted banana hazelnut   banana cream   miso caramel		chocolate mousse   sesame ice cream raspberry jelly   chocolate crunch	
*		*	
<b>2007 Chateau Lamourette</b>	20	<b>2013 Pierre Gaillard 'Cirera'</b>	15
Sauterns, Bordeaux, France		Banyuls, France	
<b>mont blanc</b>	18	<b>miso caramel chocolate fondant</b>	30
hazelnut ice cream   chestnuts italian meringue   coffee glaze		green tea ice cream   candied nuts	
*		<i>serves two</i>	
<b>Umeshu Toddy</b>	20	<b>NV All Saints Muscadelle</b>	10
Dark rum umeshu   miso caramel   served hot		Rutherglen, VIC	
<b>ice cream &amp; sorbet selection</b>	16		
black sesame   green tea   coffee   vanilla yuzu   lime & coconut   mango & passionfruit			
*			
<b>Saito Shuzo 'You's Time Light' Yuzu</b>	10		
light & fresh blend of premium Ginjo sake & yuzu juice			

\* recommended pairing

## japanese whisky

<b>Nikka</b> from the barrel	18
<b>Mars</b> tradition 'blended'	18
<b>Mars</b> komagatake 'kohiganzakura' single malt	33
<b>Mars</b> komagatake 'tsunuki ageing' single malt	36
<b>Hakushu</b> 'distiller's reserve'	23
<b>Yamazaki</b> 12yo	35
<b>Yamazaki</b> 18yo	110

## umeshu

<b>Choya</b> umeshu	13
<b>Choya</b> extra years	14
<b>Choya</b> Uji green tea	13
<b>Choya</b> 3YO	22
<b>Choya</b> organic	15
<b>Choya</b> kokotu toffee	13

## single malt & blended

<b>The Glenlivet</b> Reserve - Speyside	17
<b>Oban</b> 14YO Highland	20
<b>Glenkinchie</b> 12YO - Lowlands	17
<b>Talisker</b> 10YO - Islay	16
<b>Lagavulin</b> 16YO - Islay	22
<b>Ardbeg</b> 10YO - Islay	17
<b>Sullivan's Cove</b> American oak Cambridge Tas	41

## T2 tea

peppermint | earl grey | english breakfast |  
sencha green | genmaicha | chamomile

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