

# desserts

<b>dragon egg</b>	23	<b>kit kat</b>	18
milk chocolate & passion fruit cream crunchy almond   miso caramel		green tea   fresh raspberry   sesame raspberry jelly   green tea ice cream	
<b>crème brûlée</b>	17	<b>upside down tart</b>	21
vanilla   miso   sesame tuile		apple   salted caramel   umeshu ice cream	
<b>ice cream &amp; sorbet selection</b>	16	<b>miso caramel chocolate fondant</b>	17
black sesame   white sesame   green tea   vanilla   yuzu   mango & passionfruit		green tea ice cream   candied nuts	

## dessert wine

Glass(90ml)      Bottle

2017 <b>Vasse Felix</b> 'Cane Cut' <i>Semillon</i> Margaret River, WA	16	65
2013 <b>Château Doisy-Vedrines</b> Sauternes, Bordeaux, France	19	75
2016 <b>The Royal Tokaji Co.</b> 'Late Harvest' Tokaji, Hungary	15	78

## fortified wine

Glass(60ml)      Bottle

NV <b>All Saints</b> <i>Muscadelle</i> (375ml) Rutherglen, VIC	10	49
NV <b>Rockford</b> 'P.S. Marion' Tawny (750ml) Barossa, SA	18	180

## umeshu

Glass(60ml)

<b>Choya</b> Organic Umeshu 750ml <i>The first ever organic umeshu, this is a light Umeshu with a fragrance of ume fruits &amp; a slight red colour. Best served neat with ice on the side.</i>	17
<b>Choya</b> 'The Choya' aged 3 years 720ml <i>Premium blend of the best Umeshu aged from 3-5 years. Sweet almond and brandy notes.</i>	22
<b>Nakano</b> BC Yuzu Umeshu 720ml <i>Unique blend of yuzu, Japanese mandarin &amp; Wakayama premium ume plums,</i>	14
<b>Choya</b> Kokotou 720ml <i>A rich blend of ume infused with dark rum &amp; dark sugar. A perfect digestive</i>	13

## japanese whisky

<b>Mars Iwai</b> 'Tradition' <i>blended</i> - Nagano	18
<b>Mars Iwai</b> 'Wine Cask Finish' <i>blended</i> - Nagano	20
<b>Mars Komagatake</b> 'Kohiganzakura' <i>single malt</i> - Nagano	33
<b>Mars Komagatake</b> 'Shinanotanpopo' <i>single malt</i> - Nagano	33
<b>Nikka</b> 'From the Barrel' <i>blended</i> - Sendai	18
<b>Nikka</b> 'Taketsuru' <i>blended</i> - Sendai	24
<b>Nikka</b> 'Coffey Grain' <i>blended</i> - Sendai	25
<b>Nikka</b> 'Yoichi' <i>single malt</i> - Hokkaido	31
<b>Nikka</b> 'Miyagikyo' <i>single malt</i> - Sendai	33
<b>The Nikka</b> '12 YO' <i>blended</i> - Sendai	44
<b>Yamazaki</b> 'Distiller's Reserve' <i>single malt</i> - Kyoto	24
<b>Yamazaki</b> '12 YO' <i>single malt</i> - Kyoto	35
<b>Yamazaki</b> '18 YO' <i>single malt</i> - Kyoto	110
<b>Hakushu</b> 'Distiller's Reserve' <i>single malt</i> - Yamanashi	23
<b>Hakushu</b> '12 YO' <i>single malt</i> - Yamanashi	50
<b>Hakushu</b> '18 YO' <i>single malt</i> - Yamanashi	80
<b>The Chita</b> <i>single grain</i> - Aichi	19
<b>Matsui</b> '18YO' <i>single malt</i> - Tottori	71
<b>Wakatsuru</b> 25YO 'Sun shine' <i>single malt</i> - Toyama	125
<b>Ichiro's</b> 'Double Distilleries' <i>single malt</i> - Saitama	41
<b>Ichiro's</b> 'Limited Edition' <i>blended</i> - Saitama	37
<b>Master of Malt (3 x 15ml)</b>	31
A selection to showcase the depth of Japanese whisky. <b>Nikka</b> 'From the Barrel', <b>The Chita</b> 'Single Grain' & <b>Yamazaki</b> 'Distiller's Reserve'	
<b>Great Masataka's Choice (3 x 15ml)</b>	40
Tracing the footsteps of Masataka Taketsuru, founder of Nikka and father of Japanese whisky. <b>Nikka</b> 'Taketsuru', <b>Nikka</b> 'Coffey Grain' & <b>Nikka</b> 'Miyagikyo'	

patrons with food allergies or dietary requirements, please inform your waiter although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

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all debit card transactions incur a 0.5% to 1% processing fee  
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