PLEASE LEAVE ROOM



FOR DESSERT



MATCHA

Dark chocolate fondant with matcha core, vanilla ice cream & matcha cookie crumble 9.8





YUZU

Shortcrust pastry with yuzu curd & yuzu meringue 8



SHABETTO

A sorbet trio. Sun-ripened Alphonso mango Chocolate & Avola almonds Blackcurrants picked from Thy in Denmark 6



KARAMERU

Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate Vanilla ice cream stick with miso caramel & white chocolate cookie crumble 8.5





AFTER DINNER DRINKS

ORANGE CHOCOLATE OLD FASHIONED

Mount Gay rum infused with cocoa nibs, Pimento Dram, orange water, chocolate bitters 13.5

MISO SALTED CARAMEL ESPRESSO MARTINI

Ojo de Dios coffee mezcal, espresso, miso honey cordial, salted caramel 13

MATCHA COOL DOWN

Pure Scot whisky, matcha, milk, white cocoa, orgeat 13.5

AKASHI TAI SHIRAUME GINJO PLUM WINE | 14% Hyogo

Rich, warming and beautifully smooth plum wine Bottle 59 | Glass 10 [With soda 12.50]

AKASHI TAI YUZUSHU | 10% Hyogo Sweet and zesty, made by macerating yuzu fruit in ginjo grade sake Bottle 62 | Glass 13 [With soda 15.50]

Bottle 500ml | Glass 75ml

COFFEE & TEA

ESPRESSO 2.5 MACCHIATO 2.6 CORTADO 2.6 LATTE 3.3
CAPPUCCINO 3.3
AMERICANO 2.8

GENMAICHA POT

Green tea with popped rice 4.8

HOJICHA

Roasted green tea with a slightly smoky taste 4.5

SENCHA

Japanese green tea 4.8

YUZU OOLONG

Bespoke blend of Oolong tea with yuzu fruit & lemongrass notes 4.5

COOL MINT

Bespoke herbal tea blend of Moroccan mint, apple, lemongrass & anise 4.5

JASMINE TEA

Green tea with an elegant taste of jasmine 4.8

ENGLISH BREAKFAST TEA

A mix of Darjeeling, Indian Assam and Kenyan teas. Best enjoyed with milk or lemon 4.5





MATCHA

MATCHA

A finely ground powder from the finest green tea leaves whisked into a smooth, frothy tea 4.6

MATCHA LATTE

Matcha tea with frothy milk 4.6



STICKS | N | SUSHI

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