

ROKA dessert platter chef selection of our signature desserts, served with seasonal and exotic fruits, ice creams and sorbets <i>(price per person, minimum two)</i>	15.00 <small>400 cal</small>
yoghurt to almond no cake, miso no caramel ice yoghurt and almond cake with mango toffee miso caramel ice cream	11.00 <small>300 cal</small>
kurogoma aisu, sakura no makaron black sesame mochi ice cream, cherry blossom macaroons	11.00 <small>300 cal</small>
natsume no pudding no miso caramel sticky toffee pudding with miso caramel sweet potato ice cream <i>(recommended for two)</i>	17.40 <small>330 cal</small>
miso no yakipurin to pisutachio aisu miso crème brûlée with pistachio ice cream	11.00 <small>440 cal</small>
chocolate to macha pudding, yo-nashi aisu dark chocolate and green tea pudding with crunchy jivara, pear ice cream	11.60 <small>180 cal</small>
seika moriawase selection of seasonal and exotic fruits	11.00 <small>100 cal</small>
mochi selection of mochi ice creams	8.00 <small>230 cal</small>
sorbets and ice creams	8.40 <small>230 cal</small>

dessert wine & sake

ume no yado, yuzu shu nara, japan	10.50
urakasumi, ume shu miyagi, japan	13.75
taylors 20 year old tawny port douro, portugal	13.20
disznókő tokaji aszú 5 puttonyos 2013 tokaji, hungary	31.00

full wine list available on request

cocktails & digestives

mori fashioned bulleit rye whisky, eminente7y rum charred pineapple buckwheat shochu muyu vetiver gris	15.50
nikka taketsuru nas	19.70
roka chichibu single cask 1788	52.50

full spirits list available on request