desserts

ROKA dessert platter 15.00
400 cal
chef selection of our signature desserts, served with
seasonal and exotic fruits, ice creams and sorbets
(price per person, minimum two)

supaisu no kiita kyarottokeki 11.00
576 cal
spiced carrot cake with japanese rum, raisins, kokuto ice cream

hokkaido no ichigo cheesecake 11.00
240 cal
cotton soft cheesecake with strawberry jasmine, cream cheese ice cream

natsume no pudding no miso caramel 17.40
330 cal
sticky toffee pudding with miso caramel,
sweet potato ice cream
(recommended for two)

chocolate to macha pudding, yo-nashi aisu 11.60
180 cal
dark chocolate and green tea pudding with crunchy jivara, pear ice cream

miso no yakipurin to pisutachio aisu 11.00
440 cal
miso crème brulee with pistachio ice cream

seika moriawase 11.00
100 cal
selection of seasonal and exotic fruits

sorbets and ice creams 8.40
230 cal

mochi 8.00
230 cal
selection of mochi ice creams

Pastry Chef - Julien Philippe

dessert wine & sake

st. claire "awatere" noble riesling 2018 14.90
marlborough, new zealand

tokaji aszù 5 puttonyos disznókő 2013 24.00
tokaj, hungary

ume no yado, yuzu shu 10.50
nara, japan

urakasumi, ume shu 13.75
miyagi, japan

full beverage list is available on request

please ask your waiter for assistance with information on allergens or any dietary requirements
all dessert wine and sake served as 100ml measurement unless otherwise stated