

DESSERT | 甘味



Zen Bonsai

24.00

Our signature dessert is a delightful sharing experience. A medley of sesame sponge cake, tangy yuzu custard, silky soy tea mousse, and crunchy black sesame streusel, crowned with dark chocolate wood, matcha sponge, rock candy, and meringue.

Warabi-mochi 蕨餅 (GF, DFO)

16.00

This traditional Japanese wagashi is made fresh in-house every morning. Soft hōjicha flavoured mochi rolled in kinako powder and served with kuromitsu black sugar syrup, vanilla ice cream, and candied walnuts.

Kurogoma Purin 黒ごまプリン (GFO)

18.00

Black sesame tofu milk pudding, served with kuromitsu jelly, toasted panko, sesame seed tuile, and a scoop of matcha ice-cream

Matcha Tiramisu (GF)

19.80

Layers of soft matcha cake, creamy mascarpone, and chewy mochi, finished with a dusting of matcha powder for a twist on the classic dessert.

Ice Cream (Option Below)

7.00

- **Vanilla ice Cream (GF)**
w/ candied walnuts, miso caramel
- **Yuzu Sorbet (GF, DF)**
w/ lemon myrtle green tea jelly, orange juice pearls
- **Matcha ice Cream (GFO)**
w/ candied walnuts, pocky stick, fresh strawberry