

## DESSERTS

### **DORAYAKI £6.25**

Traditional sweet and fluffy Japanese pancake with green tea cream filling.

### **BANANA TEMPURA WITH VANILLA ICE CREAM £6.25**

### **KYOTO MOCHI £6.25**

A very traditional Japanese dessert made with flavoured sweet Azuki beans and encased in a glutinous rice coating.

### **BELGIAN CHOCOLATE GANACHE MOCHI £6.25**

## ICE CREAM

(ALL £5.95)



We are delighted to offer delicious ice cream by Purbeck Ice Cream. All Purbeck Ice Cream is passionately produced with local fresh milk, thick double cream and an abundance of delicious flavours, all gluten free with no nuts, artificial flavourings, preservatives, colours and uniquely no added natural colours.

### **VEGAN VANILLA**

### **MANGO SORBET**

### **COCONUT ICE CREAM**

### **GREEN TEA ICE CREAM**

## DESSERT SAKE

### **SHIRAUME UMESHU**

**125 ML £9.95 250 ML £19.90**

Shiraume is a luxurious plum liqueur made by preserving Japanese Ume plums in the finest of Japanese sakes. Deliciously sweet and smooth, it makes the perfect end to an evening.

### **GINJO YUZUSHU**

**125 ML £10.95 250 ML £21.90**

A high grade sake infused with the elevated citrus notes of the Japanese Yuzu lemon.

## SPECIALIST TEAS

### **SPECIALIST SINGLE BATCH TEAS SELECTED BY LALANI & CO**



**LALANI & CO**

LONDON

Lalani & Co specialises in finding extraordinary small-batch teas, chosen from the most talented gardens, from particular elevations. These teas express the best flavour of their region and Lalani & Co ensure they find the best, made as a luxury craft, with the same artisan skill as with a family vineyard or a small whisky distillery.

### **KYOTO OOLONG £4.95**

This is a super interesting and incredibly rare organic Oolong from the Nakai family in Kyoto, Japan. Inviting apricot notes, a vibrant fruity acidity, smooth texture, and biscuity base notes.

### **OKUMIDORI KABUSECHA (SHADED SENCHA) £6.25**

Kabusecha is a tea which ranks above sencha in Japanese teas. Grown in the premium spring season, under the shade, this tea is a pure okumidori varietal liked for its smooth texture and excellent umami. On the palate the tea is clean and smooth, with hints of kombu, kale and spring greens. The finish is impressively long with excellent umami.



## TEAS

**SMALL POT £3.75 | LARGE POT £4.95**

### SENCHA

The Japanese traditionally drink tea with their meals and this is considered a classic everyday tea. The large leaf is taken from the lower shoots of the tea plant. The leaves are rich in minerals, but contain up to 10% less caffeine than Gyokuro teas. The taste is very soft, discrete and slightly grassy.

### GENMAICHA

The remarkable Japanese delicacy is a green Japanese bancha tea with brown toasted rice added. It is a Japanese favourite. This came about because rice was cheaper than tea, so the tea was bulked up with rice. Today we drink it because of its wonderful toasty taste. A full-bodied and sweet green tea with a delightful bakey character.

### KYOTOCHA (SENCHA SAKURA)

Sencha is Japan's most popular tea. Sakura is Japanese for Cherry Blossom. Just the right amount of cherry has been added to give this tea a sublime mixture of sweetness and astringency.

### JASMINE SILVER NEEDLE IMPERIAL

This connoisseur white tea is picked in the Spring and dried without rolling. The tea is then scented with Jasmine blossoms over three consecutive nights. Very low in caffeine and very high in antioxidants.

**OUR HOUSE TEAS ARE AVAILABLE TO TAKE HOME IN GIFT PRESENTED 100GM PACKS £5.95**

## COFFEE

**COFFEE £2.50**

**ESPRESSO £1.95**

**CAPPUCCINO £2.95**



**KYOTO  
KITCHEN**

## DESSERT MENU

