

desserts

caramel banana to tonka bean no aisukurimu, banana no aburi	9.00
banoffee and tonka bean ice cream slice, fire roasted banana	
kokuto donut to pecan natsu, satsuma imo aisu	9.00
black sugar donuts with caramelised pecan, sweet potato ice cream	
tsubo iri tonyu to chocolate	8.00
peanut, vanilla and chocolate sundae with poki sticks and banana tempura	
raspberry no eton mess to yuzu jasumin aisu	9.00
raspberry eton mess, yuzu jasmine sorbet	
yoghurt to almond no cake, miso no caramel ice to mango toffee	9.00
yoghurt and almond cake with mango toffee, caramel miso ice cream	
chocolate to macha pudding, yo-nashi aisu	10.00
dark chocolate and green tea pudding with crunchy jivara, pear ice cream	
seika moriawase	9.00
selection of seasonal and exotic fruits	
sorbets and ice creams	7.00
ROKA dessert platter	26.00

pastry chef - julien philippe

dessert wine & sake

disznókő late harvest tokaji 2016	9.60
tokaji, hungary	
ume no yado, yuzu shu	9.90
nara, japan	
eradus late harvest sauvignon blanc 2017	10.60
marlborough, new zealand	
kamoizumi "umelicious", ume shu	12.50
hiroshima, japan	
château doisy daëne 2ème cru classé 2009	15.90
sauternes, bordeaux, france	
disznókő tokaji aszú 5 puttonyos 2011	19.30
tokaji, hungary	

cocktails & digestive

sobacha express	8.90
takamaka extra noir, sobacha sweet potato shochu, espresso	
shibuya nightcap	16.90
yamazaki distillers reserve, cocchi torino, audemus amer, noilly pratt dry	
"smooth" whisky departure	25.90
<i>served in three 20ml flights</i> hibiki japanese harmony, nikka coffey malt white oak akashi	

full spirit 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