

A SWEET FINISH





MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble 9.8



KARAMERU

Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate
Vanilla ice cream stick with miso caramel & white chocolate cookie crumble 8.5

SHABETTO

Sorbet Trio. Sun-ripened Alphonso Mango
Chocolate & Avola Almonds
Blackcurrants picked from Thy in Denmark 6



YUZU

Shortcrust pastry with yuzu curd & yuzu meringue 8

GOMA

Vanilla crème brûlée with black sesame crumble 8.4





AFTER DINNER DRINKS

ORANGE CHOCOLATE OLD FASHIONED

Legado rum infused with cocoa nibs, Pimento dram, orange water, chocolate bitters 13.5

MISO ESPRESSO MARTINI

Ojo De Dios coffee mezcal, espresso, miso lactic cordial 13

MATCHA COOL DOWN

Pure Scot whisky, matcha, milk, white cocoa 13.5

AKASHI TAI SHIRAUME GINJO PLUM WINE | 14% Hyogo

Rich, warming and beautifully smooth plum wine
Bottle 59 | Glass 10 [With soda + 2.50]

AKASHI TAI YUZUSHU | 10% Hyogo

Sweet and zesty, made by macerating yuzu fruit in ginjo grade sake
Bottle 62 | Glass 13 [With soda + 2.50]

Bottle 500ml | Glass 75ml

COFFEE & TEA

ESPRESSO 2.5

MACCHIATO 2.6

CORTADO 2.6

CAFFE LATTE 3.3

CAPPUCCINO 3.3

AMERICANO 2.8

GENMAICHA

Green tea with popped rice 4.8

HOJICHA

Roasted green tea with a slightly smoky taste 4.5

SENCHA

Japanese green tea 4.8

YUZU OOLONG

Bespoke blend of Oolong tea with yuzu fruit & lemongrass notes 4.5

COOL MINT

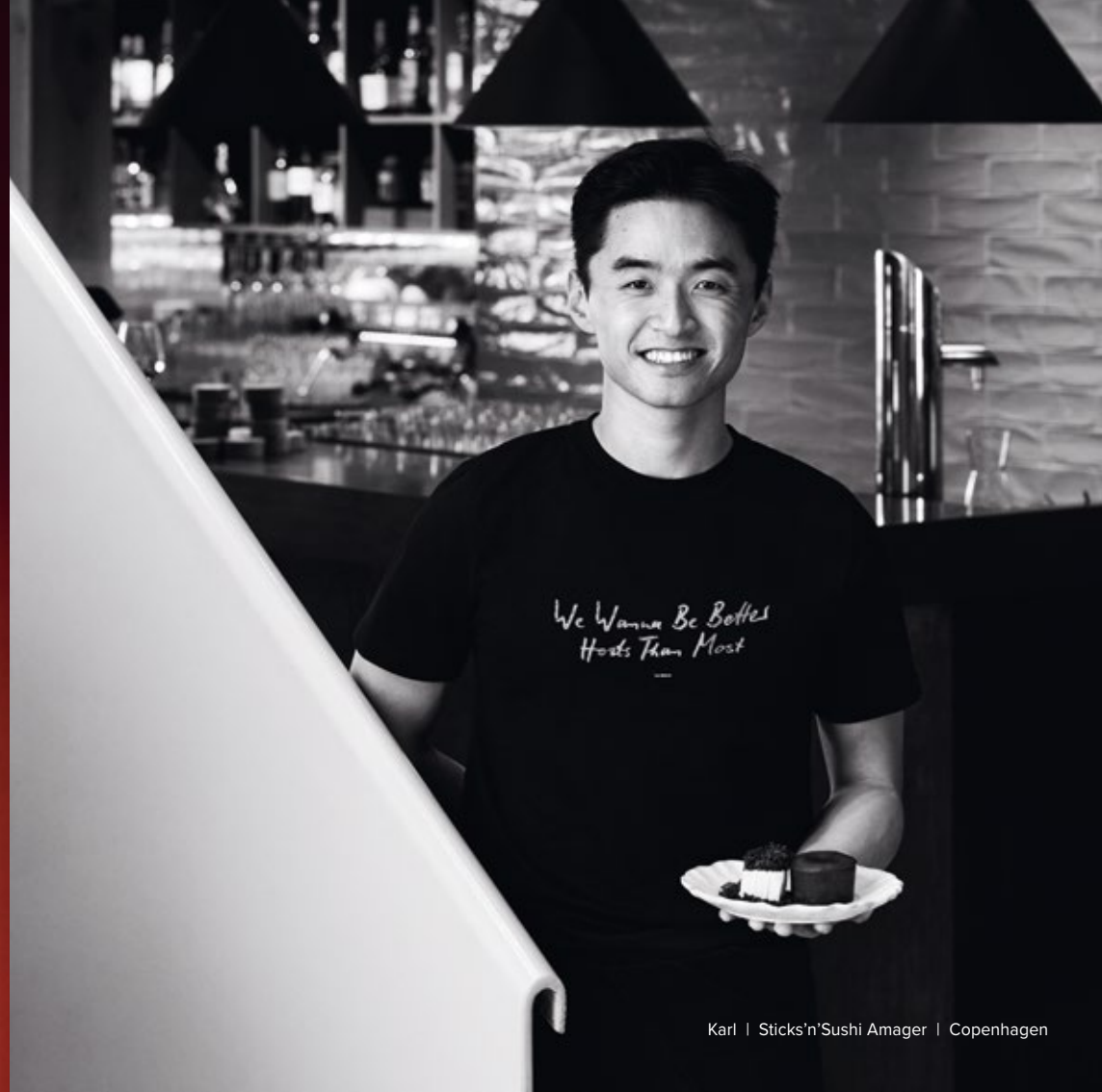
Bespoke herbal tea blend of Moroccan mint, apple, lemongrass & anise 4.5

JASMINE

Green tea with an elegant taste of jasmine 4.8

ENGLISH BREAKFAST

A mix of Darjeeling, Indian Assam and Kenyan teas.
Best enjoyed with milk or lemon 4.5





MATCHA

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A finely ground powder from the finest green tea leaves
whisked into a smooth, frothy tea 4.6

MATCHA LATTE

Matcha tea with frothy milk 4.6



STICKS | N | SUSHI

LONDON | CAMBRIDGE | OXFORD
COPENHAGEN | BERLIN