

desserts

miso crème brûlée white miso yuzu	16
nihon nemesis delicate chocolate cake raspberry kanten matcha sorbet honeycomb	16
handmade ice cream/sorbet (single scoop)	7
green tea ice cream japanese whiskey ice cream black sesame ice cream raspberry sorbet	

tea & coffee

t2 tea & tisane	6
black english breakfast french earl grey	
green sencha green genmaicha jasmine gorgeous geisha	
tisane peppermint lemongrass & ginger rose	
lavazza 'kafa blend' coffee your way	5

japanese whiskies

suntory 'the chita' single malt	17
yamazaki 'distillers reserve' single malt	30
mars 'wine cask finish' pure malt	20
nikka 'taketsuru' pure malt	19

umeshu & saké

choya umeshu naturally sweet and refreshing	15
choya extra years aged umeshu, delightfully balanced	18
choya uji shochu infusion of ume plum & green tea	13
choya kokuto blend of ume infused dark rum & dark sugar	14
choya shiso ume shu a sweet herbal digestif style	12
you time's light yuzu sake Light and fresh blend of Ginjo sake and yuzu juice	11

flights

plum diaries bartender's selection of 3 umeshu	20
sake hana flight bartender's selection of 3 premium sake	25
house of suntory bartender's selection of 3 japanese whisky	22

dessert & fortified

nv rockford 'p.s. marion' tawny port barossa, sa	19
nv all saints muscat rutherglen, vic	11
2015 quinta do noval lbv port douro, portugal	16

digestif

patrón xo cafe tequila (mexico)	17
espresso martini	20