






DESSERTS


- choko no pudyingu cedar-roasted marou chocolate and hazelnut pudding, umeshu ice cream – \$18.90 
recommended with
choya kokuto umeshu - \$13
- chawan mushi chawan mushi, lychee, passionfruit and coconut – \$16.60 
recommended with
ichinokura himezen junmai – \$15
- hana ringo apple blossom tofu, matcha macadamia crumbs, rhubarb infused apples, white sesame ice cream – \$16.60 
recommended with
misha's vineyard gewurztraminer - \$18
- namachoko orenji no hana no kaori namachoco with peanut butter mousse, mandarin jelly, kinako ice cream – \$18.90
recommended with
yamaguchi stout – \$16



shiomiso paburoba

shiro miso pavlova, roasted tamarillo, semi dried pineapple, guava sorbet – \$18.00 
recommended with
johanneshof noble riesling – \$20

shiro choko mu-su

yuzu white chocolate mousse, black sesame mochi, mango kosho sorbet
– \$18.00 
recommended with
kozaemon junmai kabosushu – \$12.90

aisukuri-mu no moriawase

selection of ice creams and sorbet – \$12.90

deza-to no moriawase

MASU dessert platter – \$60