

Dessert Menu

from the kitchen

coconut matcha “creme” brûlée (gf) 8

dairy free green tea and coconut cream custard with caramelized sugar and kuro-amazu hydrated figs & cherries

kayo’s famous green tea parfait 7

green tea gelatin, puffed rice, green tea ice cream, red bean paste, whipped cream, mochi and pocky sticks

tempura fried ice cream 6.5

vanilla ice cream rolled in pound cake and tempura fried, served with orange-hazelnut chocolate sauce, banana chips and whipped cream

chocolate torte (gf) 7

flourless chocolate torte with raspberry coulis

camembert tempura 9

tempura fried camembert cheese with a side of honey

mochi ice cream trio (gf) 6

1 piece each: chocolate, mango, and strawberry



from the bar

chocolate orange blossom 11

brandy, dark chocolate liquor, cointreau, chocolate bitters

peaches n’ cream 11

mars lwai, peach liqueur, calpico, shiso, peach bitters

dassai 45 nigori junmai daiginjo 12

melon aroma, fruity, light and soft

kinushiro nigori junmai 9

creamy airy texture, subtle coconut and rice aromas

french press coffee 7

hot pot of genmaicha or sencha tea 5

ask about our seasonal japanese whisky selection!

Dessert Menu

from the kitchen

coconut matcha “creme” brûlée (gf) 8

dairy free green tea and coconut cream custard with caramelized sugar and kuro-amazu hydrated figs & cherries

kayo’s famous green tea parfait 7

green tea gelatin, puffed rice, green tea ice cream, red bean paste, whipped cream, mochi and pocky sticks

tempura fried ice cream 6.5

vanilla ice cream rolled in pound cake and tempura fried, served with orange-hazelnut chocolate sauce, banana chips and whipped cream

chocolate torte (gf) 7

flourless chocolate torte with raspberry coulis

camembert tempura 9

tempura fried camembert cheese with a side of honey

mochi ice cream trio (gf) 6

1 piece each: chocolate, mango, and strawberry



from the bar

chocolate orange blossom 11

brandy, dark chocolate liquor, cointreau, chocolate bitters

peaches n’ cream 11

mars lwai, peach liqueur, calpico, shiso, peach bitters

dassai 45 nigori junmai daiginjo 12

melon aroma, fruity, light and soft

kinushiro nigori junmai 9

creamy airy texture, subtle coconut and rice aromas

french press coffee 7

hot pot of genmaicha or sencha tea 5

ask about our seasonal japanese whisky selection!