

sweet bites

chocolate miso mousse cake 10.
macadamia nut ice cream, housemade
chocolate sauce, strawberries

yuzu han reito 10.
slivered almonds, strawberry coulis, fresh berries

coconut panna cotta 9.
passion fruit anglaise, toasted flaked coconut, berries

house-made honey lavender ice cream 6.

sorbet sampler 10.
tasting of three seasonal flavors

sweet sips

inemankai “ine’s full bloom”
red rice sake glass 13.
ancient ceremonial red rice, aperitif meets rose, slightly smoky

kizan #3 “return to the mountain” glass 11.5
unpasteurized, high acidity, tart green apples. think riesling.

kakurei ume shu
glass 17.50 / carafe 35.25 / 720 ml bottle 79.75
junmai ginjo. niigata, plum/apricot “ume “ fruit soaked in
sake for 3 months, well balanced

JOTO yuzu
glass 15. / carafe 36. / 500 ml bottle 55.
junmai. shimane, yuzu fruit blended with sake,
delicious balance of sweetness & acidity