Hot Sahé & Dessert Menu

Try some Japanese hot alcoholic drink after meal that warm you up together with some traditional Dessert.

House Saké 125ml - £ 4.00

Saké is the definitive Japanese beverage, ranging in alcohol content from 14 to 20 %. There are many ways to drink Saké including warm, room temperature, and chilled.

Shochu 50ml - £ 4.50

Shochu is a standard Japanese liquor which made with various ingredients including rice, barley, potatoes and it's a distilled liquor like whisky. In the winter, many people drink it diluted with hot water which gives it a special taste. Typically, shochu ranges from 20 to 25% alcohol.

Mochi Ice Cream (per pc) £ 1.90

A small, round confection consisting of a soft, pounded sticky rice dumpling (mochi) formed around an ice cream filling:

Green Tea / Coconut Strawberry Cheesecake Vegan Chocolate (VG)

Dorayaki 铜锣烧 £ 2.80

Fluffy pancakes filled with ice cream filling

Green Tea / Custard / Chocolate

Ice Cream (per scoop) £ 1.80

Green Tea Black Sesame Mango Sorbet (VG/GF),

Daifuku 大福餅 (VG/GF) £ 2.80

Traditional Japanese mochi Rice cake stuffed with following filling:

Adzuki red bean paste Daifuku Sesame Soy Cream Daifuku (VG/GF)







