

## Desserts

*Cheesecake Brûlée* 12  
passionfruit | black sesame | coconut

*Banana Budino* 10  
vanilla | granola | bourbon

*Carrot Cake* 11  
brown sugar | bubu arare | sour cream

*Okinawa Black* 12  
66% chocolate | crispy soy milk | kumquat

*Ice Cream & Sorbet* 3  
daily selection

*Dessert Tasting* 27  
*Beverage Pairing* 24

*Cheesecake Brûlée*  
*Pétillant Rosé 'Eclipse'*

*Carrot Cake*  
*Junmai Sparkling Sake 'Seaside'*

*Okinawa Black*  
*Manzanilla Sherry*

## After Dinner Drinks

*Dow's Tawny Port* 13  
Gaia | Portugal

*Fino Sherry* 14  
Hidalgo | Jerez

*\*ask your server for more options*

## Sparrow Coffee

*Fresh Brewed Cup* 3  
cream | sugar

*Espresso* 3  
standard double shot

*Latte* 4  
espresso | milk

*Cappuccino* 4  
espresso | milk | foam

*Matcha Latte* 3  
milk

## Rare Tea Cellars 6

regal earl grey  
masala chai  
almondine green  
chamomile mint

*\*As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 5% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose\**