



AMERICAN

BAR & GRILL

DESSERT & CHEESE

APPLE PIE À LA MODE

vanilla ice cream



875

CHEESECAKE

baked sour cream cheesecake,
graham cookie crust, strawberry sauce



860

BOURBON CARROT CAKE

carrot cake sponge, walnuts,
bourbon cream cheese frosting



775

STICKY TOFFEE PUDDING

black tea and raisin toffee cake,
brown butter sauce, cashew nuts,
grand marnier



860

CRÈME BRÛLÉE

ask your server for details



775

SHERBET

yuzu | lemon | orange

270

MANGO SORBET

270

ICE CREAM

vanilla | chocolate
green tea | strawberry

270

ARTISANAL CHEESE or CHARCUTERIE

chef's selection with
dried fruits and crackers



1,230 | 2,150 for both

DIGESTIVES

PORT

nv sandeman ruby

770

2000 graham's vintage port

3,500

GRAPPA

sarpa di poli

1,430

sarpa barrique di poli

1,640

CALVADOS

calvados boulard

1,200

pomme prisonnière

2,300

HOT DRINKS

SEGAFREDO ZANETTI

coffee, espresso, decaf (free refills) 460

cappuccino, café latte, café mocha 490

ART OF TEA

(jas-certified organic with biodegradable packaging)

earl grey, english breakfast, masala chai,
jasmine reserve, mint green, apricot escape,*
french lemon ginger,* egyptian chamomile,*

italian blood orange*

(*caffeine-free)

310

YUZU-GINGER

620

CHAI LATTE

510

HOT CHOCOLATE

510



All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items. Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy Tokyo signature dish