

CHOP

STEAKHOUSE

DESSERTS

🔪 bombe alaska	850
chocolate ice cream, raspberry sorbet, orange meringue and grand marnier	
🔪 chop cheesecake	850
blueberries, graham cracker crust and sour cream	
petite chocolate cake	850
hazelnut cream and pomegranate sauce	
fresh berries	1,100
fromage blanc	
crème brûlée	970
today's creation	
homemade sorbet	540
today's creation	
homemade ice cream	540 single 980 double
vanilla, chocolate, strawberry, almond praline, maple-walnut	

prepared by chef naoko kitsu

artisanal cheese plate	2,050
please ask your server for today's cheese selections	

DIGESTIVES & WINE

house-macerated japanese bitters	1,080
godet white cognac	1,840
usquaebach old rare flagon 20-year-old master blend	2,600
taylor's 20-year-old tawny port	3,020
1998 hugel & fils, gewürztraminer, alsace, france	2,100

CHOP DESSERT COCKTAILS

lacing fujisan	1,510
courriere napoleon vsop brandy, grand marnier and kahlua coffee liqueur, shaken and strained with a chantilly lace float and freshly grated nutmeg	
iced mint mocha	1,300
get 27 peppermint liqueur, rémy martin vsop cognac bols crème de cacao, espresso, shaken and served on the rocks	
west indies coffee snifter	970
chilled myer's jamaican rum, bacardi carta blanca, crème de cacao vanilla bean cordial, double espresso and steamed milk	
choppy landing	1,190
bacardi 151, kahlua coffee liqueur, baileys irish cream dekuyper butterscotch schnapps, coffee, whipped cream and freshly grated nutmeg	

**A menu of dessert-enhancing digestives
is available from your server.**

Prices include 8 percent consumption tax.

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