SEASONAL STARTER
Sakizuke
cchargrilled baby corn, sweet corn puree, snow peas, shiso

SEASONAL APPETIZER
Zensai
yellowtail hamachi carpaccio, ponzu gel, cilantro essence, crispy eschallots, fresh jalapeño

AGEMONO TEMPURA
crispy filo shrimp, tosazu vinaigrette, grated radish, shiso oil

ENTREE
Choice of
Seafood Trio
(chilean sea bass, black tiger shrimp, Hokkaido scallop) 126
Live Maine Lobster 135
Organic Jidori Chicken 98
Angus Beef Tenderloin 115
American SRF Wagyu Sirloin 158
Japanese Purebred Wagyu A5 grade Kobe beef 255 (3oz.) / 75 per additional ounce
Hokkaido Snow Beef 195 (3oz.) / 55 per additional ounce
Kagoshima Beef 165 (3oz.) / 45 per additional ounce

RICE / NOODLES COURSE
Choice of
Garlic Fried Rice or Yakisoba Noodles served with pickled vegetables and red-miso blend miso soup

DESSERT
chef’s daily selection of Mizumi signature dessert
CONTEMPORARY SASHIMI

Yellowtail Hamachi Carpaccio* 29
ponzu gel, cilantro essence, crispy shallots, fresh jalapeño

Hay-Smoked Blue Fin Tuna Belly ‘Otoro’* 88
caviar, fresh wasabi, dark soy, garlic chips

Wild Snapper Sashimi Usuzukuri* 32
thinly sliced Japanese madai snapper, white soy and lime dressing, sesame seeds, konbu

Seared Hokkaido Scallop* 22
yuzu honey dressing, cucumber, manganji pepper

Wagyu Short Rib Tataki* 26
chive, garlic, grated radish, shichimi powder

Chilled Pacific Oysters* 28
ponzu-red wine vinaigrette, dried seaweed, micro shiso

SALADS AND SNACKS

Organic Edamame 10
choice of smoked salt, spicy garlic salt or black truffle salt

Snow Crab and Cucumber Salad 27
Alaskan snow crab, wakame seaweed, sweet vinegar, myoga

Mixed Green Salad 17
tear drop tomatoes, daikon radish, sesame seed, radish sprouts, spicy wafu dressing

Wagyu Gyoza Dumpling 40
Kobe beef, Hokkaido Snow Beef, seasoned soy sauce

Japanese Mushroom and Mizuna Salad 19
cabbage, crispy onions, sudachi soy dressing

A5 Kagoshima Wagyu and Heirloom Tomato Salad* 42
tomato water gel, cucumber, mountain yam, ponzu dressing

Crispy Brussels Sprouts 18
roasted almonds, green onions, balsamic soy reduction

TEMPURA

Snapper Tempura 28
Japanese wild snapper, red chili infused vinegar, cilantro pomelo salad

Creamy Crab Croquette 20
panko crusted red crab, spicy mentaiko caviar sauce, shaved green onions

Shrimp and Vegetable Tempura 31
black tiger prawns, ten-suyu, spicy mayonnaise

Seasonal Vegetable Tempura 20
sweet corn, snap peas, sweet potatoes, baby corn, asparagus, spicy mayo

ROBATAYAKI

Lamb Chop Yakiniku with Yuzu Miso* 15
Crisy Chicken Wing ‘Tebasaki’* with Sea Salt 10
Beef Tenderloin with Yakiniku BBQ Sauce* 12
Organic Jidori Chicken ‘Yakitori Style’ 10
Black Tiger Shrimp with Lemon 13
Braised Wagyu Short Rib with Roasted Shallot 24
Satsuma Japanese Sweet Potatoes 7

SOUP AND NOODLES

Spicy Seafood Kami Nabe 39
miso-sambal soup, toothfish, tiger prawns, Hokkaido scallops, napa cabbage

Miso Soup 9
blended organic red and white miso, tofu, nameko mushrooms, seaweed, scallions

Lobster Miso Soup 14
tofu, nameko mushrooms, seaweed, scallions, mitsuba

Dobin Mushi Soup 27
sea bass, shrimp, mitsuba, shimeji mushrooms, ichiban-dashi stock

Nabeyaki Udon Noodles* 25
shrimp tempura, poached organic egg, shitake mushrooms, Ichiban-dashi stock

MIZUMI ESSENTIALS

Miso Toothfish Saikyo-yaki 48
sweet saikyo miso glazed toothfish, pickled Japanese vegetables, karashi mustard

Angus Beef Filet and Black Truffle Teriyaki* 47
kabocha nimon, maitake mushrooms, rapini ohitashi

Grilled Goma-Yaki Snapper 48
Japanese wild snapper, sesame purée, ponzu, steamed spinach ohitashi

Organic ChickenTeriyaki 39
thumbeina carrot, Tokyo turnips, shimeji mushrooms

Snake River Farms American Wagyu Striploin 98
shio koji marinade, yaki tori glaze, broccoli rabe, garlic ponzu

CharGrilled Pork Belly ‘Kakuni Style’ 38
crispy tapioca skin, pumpkin purée, snow pea salad, pickled ginger

A5 Kagoshima Wagyu Fried Rice 87
seared A5 wagyu beef, pickled yellow radish, spring onion, slow cooked Jidori egg

This menu is primarily served family style and meant to be shared. If you prefer individual dishes please discuss alternative service styles or menu items with your food server before ordering.

TEMPURA

Snapper Tempura
Japanese wild snapper, red chili infused vinegar, cilantro pomelo salad

Creamy Crab Croquette
panko crusted red crab, spicy mentaiko caviar sauce, shaved green onions

Shrimp and Vegetable Tempura
black tiger prawns, ten-suyu, spicy mayo

Seasonal Vegetable Tempura
sweet corn, snap peas, sweet potatoes, baby corn, asparagus, spicy mayo

ROBATAYAKI

Lamb Chop Yakiniku with Yuzu Miso*
Crisy Chicken Wing ‘Tebasaki’* with Sea Salt
Beef Tenderloin with Yakiniku BBQ Sauce*
Organic Jidori Chicken ‘Yakitori Style’
Black Tiger Shrimp with Lemon
Braised Wagyu Short Rib with Roasted Shallot
Satsuma Japanese Sweet Potatoes

SOUP AND NOODLES

Spicy Seafood Kami Nabe
miso-sambal soup, toothfish, tiger prawns, Hokkaido scallops, napa cabbage

MISO ESSENTIALS

Miso Toothfish Saikyo-yaki
sweet saikyo miso glazed toothfish, pickled Japanese vegetables, karashi mustard

Angus Beef Filet and Black Truffle Teriyaki*
kabocha nimon, maitake mushrooms, rapini ohitashi

Grilled Goma-Yaki Snapper
Japanese wild snapper, sesame purée, ponzu, steamed spinach ohitashi

Organic ChickenTeriyaki
thumbeina carrot, Tokyo turnips, shimeji mushrooms

Snake River Farms American Wagyu Striploin
shio koji marinade, yaki tori glaze, broccoli rabe, garlic ponzu

CharGrilled Pork Belly ‘Kakuni Style’
crispy tapioca skin, pumpkin purée, snow pea salad, pickled ginger

A5 Kagoshima Wagyu Fried Rice
seared A5 wagyu beef, pickled yellow radish, spring onion, slow cooked Jidori egg

For reservations call 702.770.3463

Allergen and Vegetarian Menus are available upon request. All platters are subject to seasonal availability.

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs, may increase your risk of food borne illness.
MIZUMI SIGNATURE HIGHBALLS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Golden Eye Snapper*</td>
<td>19</td>
<td>Elephant gin, yuzu, Kimino sparkling yuzu, yuzu zest</td>
</tr>
<tr>
<td>Shrimp</td>
<td>10</td>
<td>Ki No Bi gin, Seedlip Garden 108, Kimino sparkling yuzu, mint</td>
</tr>
<tr>
<td>Freshwater Eel</td>
<td>11</td>
<td>Zubrowka bisongrass vodka, Kimino sparkling ume, Fuji apple</td>
</tr>
<tr>
<td>Octopus</td>
<td>26</td>
<td>Codigo blanco tequila, Seedlip Garden 42, grapefruit soda, agave, salt</td>
</tr>
<tr>
<td>Salmon (Organic)*</td>
<td>12</td>
<td>Codigo white tequila, seaweed sauce, wasabi</td>
</tr>
<tr>
<td>Salmon Egg*</td>
<td>12</td>
<td>Codigo blanco tequila, Seedlip Garden 42, grapefruit soda, agave, salt</td>
</tr>
<tr>
<td>Scallop*</td>
<td>9</td>
<td>Sipsmith sloe gin, rice shochu, lemon, soda</td>
</tr>
<tr>
<td>Sea Eel</td>
<td>12</td>
<td>The Whisky highball, choice of Japanese whisky, soda, accompanying garnish</td>
</tr>
</tbody>
</table>

SASHIMI AND SUSHI

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Golden Eye Snapper*</td>
<td>19</td>
<td>New Zealand alpine salmon, spicy radish relish, dehydrated shiso, ponzu</td>
</tr>
<tr>
<td>Seared ‘Aburi’ Yellowtail, Sunazuri Sushi*</td>
<td>32</td>
<td>Japanese yellowtail belly, sansho powder, yuzu pepper, tosazu</td>
</tr>
<tr>
<td>Crispy Rice with Spicy Tuna Sushi*</td>
<td>32</td>
<td>truffle spicy mayo, sweet soy, avocado purée, Japanese ‘Yumepirika’ rice</td>
</tr>
<tr>
<td>Wagyu Beef and Lobster Roll*</td>
<td>40</td>
<td>gobo, tkuwan, celery, asparagus, parsley purée, lobster aioli</td>
</tr>
<tr>
<td>Spicy Yellowtail Scallion Roll*</td>
<td>14</td>
<td>Kumamoto yellowtail, spicy sesame oil, ponzu</td>
</tr>
<tr>
<td>King Crab ‘Arare’ Roll</td>
<td>20</td>
<td>king crab with spicy aioli, sesame soy paper</td>
</tr>
<tr>
<td>Scallop Tataki and Crispy Shrimp Roll*</td>
<td>31</td>
<td>seared Hokkaido scallop, crunchy shrimp, cucumber, avocado, jalapeño, yuzu tobiko, citrus aioli, eel sauce</td>
</tr>
<tr>
<td>Shrimp Tempura and Spicy Salmon Roll*</td>
<td>27</td>
<td>avocado, mango, gobo fry, eel sauce, sesame dressing</td>
</tr>
<tr>
<td>Nevada Roll</td>
<td>25</td>
<td>Alaskan snow crab tempura, avocado, cucumber, spicy mayo</td>
</tr>
<tr>
<td>Chef’s Choice Sushi Moriawase*</td>
<td>85</td>
<td>11 premium selections of nigiri</td>
</tr>
<tr>
<td>Sashimi Plate*</td>
<td>89</td>
<td>chef’s daily selection of premium sashimi flown from Japan (3 pieces of each)</td>
</tr>
</tbody>
</table>

MIZUMI SIGNATURE COCKTAILS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burnt Old Fashioned</td>
<td>25</td>
<td>Mars Iwai 45 Japanese whisky, orange bitters, Okinawa black sugar, burnt persimmon</td>
</tr>
<tr>
<td>Ume Sour</td>
<td>19</td>
<td>rice shochu, umeshu, lemon, red shiso salt</td>
</tr>
<tr>
<td>Cherry Blossom Margarita</td>
<td>19</td>
<td>Codigo Rosa tequila, Mancino cherry blossom vermouth, lime, lemon, umeboshi salt</td>
</tr>
<tr>
<td>The Dove</td>
<td>19</td>
<td>Codigo blanco tequila, Seedlip Garden 42, grapefruit soda, agave, salt</td>
</tr>
<tr>
<td>Mizumi Mari</td>
<td>17</td>
<td>black pepper infused Codigo blanco tequila, sweet potato shochu, chili, yuzu, tomato</td>
</tr>
</tbody>
</table>

BEER SELECTIONS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coedo Beniaka Amber- 11oz</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Coedo Kyara Lager- 11oz</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Coedo Shikoku Black Lager- 11oz</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Coedo Shiro Hefeweizen- 11oz</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Echigo Koshikari Rice Lager- 11oz</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Hitachino Nest Red Rice Lager Ale- 11oz</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Hitachino Nest White Ale- 11oz</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Kirin Ichiban Lager- 12oz</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Kirin Light Lager- 12oz</td>
<td>10</td>
<td></td>
</tr>
</tbody>
</table>

MIZUMI SPECIALTY MOCKTAILS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Botanical Garden</td>
<td>9</td>
<td>Seedlip Garden 108, Kimino sparkling yuzu, mint</td>
</tr>
<tr>
<td>The Grove</td>
<td>9</td>
<td>Seedlip Garden 42, grapefruit soda, agave, salt</td>
</tr>
</tbody>
</table>
**MIZUMI SIGNATURE HIGHLANDS**

- Yuzu Highball
- Elephant gin, yuzu shu, Kimino sparkling yuzu, zest
- Gin Garden
- Ki No Bi gin, Seedlip Garden 108, Kimino sparkling yuzu, mint
- Ume High
- Zubrowka bison grass vodka, Kimino sparkling ume, Fuji apple
- Mango Hi Chew
- mango infused rice shochu, soda, candied mango, lime
- Sloeball
- Sipsmith sloe gin, rice shochu, lemon, soda
- The Whisky Highball
  choice of Japanese whisky, soda, accompanying garnish

**MIZUMI SIGNATURE COCKTAILS**

- Burnt Old Fashioned
  Mars Iwai 45 Japanese whisky, orange bitters, Okinawa black sugar, burnt persimmon
- Ume Sour
  rice shochu, umeshu, lemon, red shiso salt
- Cherry Blossom Margarita
  Codigo rosa tequila, Mancino cherry blossom vermout, lime, umeboshi salt
- The Dove
  Codigo blanco tequila, Seedlip Grove 42, grapefruit soda, agave, salt
- Mizumi Mari
  black pepper infused Codigo blanco tequila, sweet potato shochu, chili, yuzu, tomato

---

**RAID THE CELLAR**

We are offering exceptional wines from the Wynn Cellar at throwback prices to welcome back our guests and friends. Enjoy the limited quantities of these selections. CHEERS!

---

**BY THE GLASS**

**WHITE & ROSÉ WINES**

<table>
<thead>
<tr>
<th>WINE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anderson Valley, CA</td>
<td>16</td>
</tr>
<tr>
<td>Knights Valley, CA</td>
<td>24</td>
</tr>
<tr>
<td>Knights Valley, CA</td>
<td>185</td>
</tr>
<tr>
<td>Knights Valley, CA</td>
<td>152</td>
</tr>
</tbody>
</table>

---

**MIZUMI SAKÉ BY THE GLASS/CARAFE**

Sake is an alcoholic beverage brought to us from 3rd century Japan and crafted from rice. The four crucial elements involved in brewing sake begin with pure water, yeast, fine rice and koji. Beyond that, the technical skill needed lies with the Toji (head brewer) and the limitations of local land and weather conditions. Mizumi is pleased to offer over seventy different types of premium sake. All are served at optimal temperature. We offer many thanks & kanpai.

**CLASSIFIED SAKÉ**

<table>
<thead>
<tr>
<th>Sake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>84121 Dewazakura “Mt. Cherry”</td>
<td>24 / 65 / 115</td>
</tr>
<tr>
<td>84007 Hakkaisan “Eight Seas”</td>
<td>19 / 50 / 88</td>
</tr>
<tr>
<td>84034 Kubota Manju “10,000 Seasons”</td>
<td>28 / 74 / 131</td>
</tr>
</tbody>
</table>

**CLOUDY NIGORI ZAKÉ**

<table>
<thead>
<tr>
<th>WINE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>84102 Dassai 45 - Junmai Daiginjo, Yamagata</td>
<td>15 / 40</td>
</tr>
<tr>
<td>84218 Gekkeikan- Nigori</td>
<td>12 / 36</td>
</tr>
</tbody>
</table>

**WARM SAKÉ**

<table>
<thead>
<tr>
<th>WINE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>84007 Hakkaisan “Eight Seas”</td>
<td>50</td>
</tr>
<tr>
<td>84040 Junmai Ginjo, Niigata</td>
<td>38</td>
</tr>
<tr>
<td>84034 Kubota Manju “10,000 Seasons”</td>
<td>90</td>
</tr>
</tbody>
</table>

---

**RED WINE**

<table>
<thead>
<tr>
<th>WINES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>76135 Penfolds, “Grange,” Barossa Valley</td>
<td>998</td>
</tr>
<tr>
<td>29520 Dalla Valle, “Maya,” Napa Valley, CA</td>
<td>680</td>
</tr>
<tr>
<td>29840 Schrader, Beckstoffer, “To Kalon,” Napa Valley, CA</td>
<td>695</td>
</tr>
<tr>
<td>30892 Kathryn Kennedy, Estate, Napa Valley, CA</td>
<td>450</td>
</tr>
<tr>
<td>36045 Continuum, Napa Valley, CA</td>
<td>360</td>
</tr>
<tr>
<td>38221 Sine Qua Non, “Trouver l’arène,” Central Coast, CA</td>
<td>268</td>
</tr>
<tr>
<td>36268 Overture by Opus One, 2008, Napa Valley, CA</td>
<td>220</td>
</tr>
<tr>
<td>71209 Dominio de Pingus, “Flor de Pingus,” Ribera Del Duero, SP 2017</td>
<td>178</td>
</tr>
<tr>
<td>66678 La Gerla, “Reserva gli Angeli,” Brunello di Montalcino, Tuscany, IT 2011 MAGNUM</td>
<td>240</td>
</tr>
</tbody>
</table>

---

**PLUM SAKÉ**

<table>
<thead>
<tr>
<th>WINES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>84172 Kamoizumi, “Umelicious”, Hiroshima, Japan</td>
<td>13 / 36</td>
</tr>
<tr>
<td>84069 Umeyo, Aragoshi, Nara, Japan</td>
<td>14 / 38</td>
</tr>
</tbody>
</table>

**SOMMELIER SAKÉ FLIGHTS**

- Seasonal - Jozen Shiratani, Japonais - 42
- Wakatakake et Dassai 45 Nigori (Niigata, Shizuoka, Yamagata) - 60
- Luxurious - Dewazakura Daiginjo, Wakatakake & Tsukasabotan (Yamagata, Shizuoka, Kochi) - 50

**CORAVIN**

These wines are served using a Coravin Preservation System

- 29014 Caymus, Cabernet Sauvignon, Napa Valley, CA, 2018 | 50
- 44556 Jean-Baptiste Adam, Riesling, Kaefferkopf, Alsace, FR, 2013 | 39
- 26008 Peter Michael, Sauvignon Blanc / Semillon, CA, 2009 | 49
- 29014 Caymus, Cabernet Sauvignon, Napa Valley, CA, 2018 | 50
- 44556 Jean-Baptiste Adam, Riesling, Kaefferkopf, Alsace, FR, 2013 | 39
- 26008 Peter Michael, Sauvignon Blanc / Semillon, CA, 2009 | 49
WINES

CHAMPAGNE
11077 Delamotte, Blanc de Blancs, 2016 186
11071 Veuve Clicquot Ponsardin, Blanc de Noirs, 2012 114
SAUVIGNON BLANC
7025 Cloudy Bay, Marlborough, NZ, 2019 86
4503 Didier Dagueneau, "Silex", Pouilly-Fumé, Loire, FR, 2015 310
CHARDONNAY
20002 Cakebread, Napa Valley, CA, 2018 114
4006 D. Roland Lavantureux, Bougros, Chablis, FR, 2016 244
ALTERNATE WHITES
44532 Reinhartshausen, Riesling, Wisselbrunnen, 2015 59
RED WINES
34624 Albert Boulter, Pinot Gris, 2018 218
60017 Bruno Giacosa, Roero, Arneis, IT, 2017 88
83019 Movia Ambra, Pinot Grigio, Goriska Brda, Slovenia, 2015 98
ROSE
46029 Château d’Esclans, "Rock Angel" Côtes de Provence, FR, 2016 96

RED WINES

CABERNET SAUVIGNON & BLENDS
29014 Caymus, Napa Valley, CA, 2018 210
53524 Château Haut Bailly, Pessac-Léognan, 2011 MAGNUM 210
39329 Nuits St. Georges, Aloxe-Corton, 2015 190
RHÔNE BLENDS & OTHER
75032 Château de Châteauneuf, Grenache, 2016 186
80096 Château Camensac, Cahors, FR, 2015 148
EXOTIC REDS
71220 Aalto, Ribera Del Duero, SP, 2015 128
51900 Mastroberardino, "Mastroberardino" 2014, Italy 90
WHITE WINES
85386 Albert Bichot, Long Depaquit, Les Chois, Clos Bélé, Fr. 2016 124
58972 Fürstlicher Zwickauer, Spätlesen, Germany 2016 100
SPARKLING WINE
85899 Ruinart, Blanc de Blancs, Reims, FR, 2016 95
85006 Veuve Clicquot Ponsardin, Brut, Reims 89
HALF BOTTLES (375ml)
CHAMPAGNE
58972 Fürstlicher Zwickauer, Spätlesen, Germany 2016 100
58972 Fürstlicher Zwickauer, Spätlesen, Germany 2016 100
85332 Reinhardshausen, Riesling, Wisselbrunnen, 2015 99
84228 Heaven Sake Collaboration with Dassai 187
SHOCHU
84007 Hakkaisan "Eight Seas & Mountains" Junmai Ginjo Yamagata Prefecture 128
84161 Kokuryu Tokusen "Crystal Dragon" Junmai Ginjo Fukushima Prefecture 95
NIGORI ZAKÉ
84013 Amanoto "Heaven's Door" Junmai Daiginjo Prefecture 80
84121 Dewazakura "Spring" Junmai Daiginjo Prefecture 80
84007 Hakkaisan "Eight Seas & Mountains" Junmai Ginjo Yamagata Prefecture 128

SASHI
84228 Heaven Sake Collaboration with Dassai 187
84007 Hakkaisan "Eight Seas & Mountains" Junmai Ginjo Yamagata Prefecture 128
84121 Dewazakura "Mountain Cherry" Junmai Ginjo Yamagata Prefecture 160
84149 Aoki Shuzo "Kakurei" Junmai Daiginjo Prefecture 145
84228 Heaven Sake Collaboration with Dassai 187
84228 Heaven Sake Collaboration with Dassai 187

SUDACHI SHUZO
84121 Tsukino Katsura "Yanagi" Ginjo Gekkeikan Sakae 102
84149 Aoki Shuzo "Kakurei" Junmai Daiginjo Prefecture 145
84173 Tsukino Katsura "Yanagi" Ginjo Gekkeikan Sakae 102
84167 Enter Sake Junmai "Sookuu" Junmai Daiginjo Prefecture 107
84007 Hakkaisan "Eight Seas & Mountains" Junmai Ginjo Yamagata Prefecture 128
84040 Otokoyama "Mt. Masculine" Junmai Daiginjo Prefecture 91
DESSERTS

Trio of Pineapple
crème brulee and fresh pineapple marmalade, pineapple sorbet, pineapple cake

Yuzu & Passionfruit Souffle
Japanese 100% yuzu extract, vanilla ice cream, passionfruit jelly, elderflower

Coconut Almond Milk Rice Pudding
mandarin and lychee gelee, blackberry sorbet

Selection of Mochi Ice Cream
green tea, red bean, coconut, mango
14

Strawberry & Vanilla “Hanami”
strawberry meringue essence, freeze dried strawberry dust, freshly whipped cream, shiso flowers

Goma & Natsu Chocolate Fondant
caramel ice cream, melting peanut butter, macerated “sakuranbo” cherries, sesame chips

Mizumi Chocolate Mask
white chocolate, hazelnut dacquoise, chocolate mousse, praline puffed rice, blackberry sauce, vanilla ice cream
17

Selection of Ice Creams
green tea, red bean, vanilla, chocolate

Selection of Sorbets
lychee, banana-passion, pandan, blackberry sorbet
5 per scoop