

DESSERT MENU

~Dinner~

kokage 

by Kajitsu

Kokage Original Dessert Sake

Regular(3oz)

Barrel-aged Sake
Kings County whisky barrel-aged Kenbishi sake

Tasting(1oz) /

9/ 24

Cacao Sake
Kenbishi sake infused in-house with cacao

8 / 22

Dessert Sake

Tasting / Glass

Nanbu Bijin No Sugar Added Plum Sake, Iwate
Very food friendly sugar free plum sake with light and clean finish.

-/ 12

Yuzu Omoi, Kyoto
Refreshing yuzu citrus sake. A perfect finish for a meal or pairing with dessert

-/ 13

Ippongi Rose 1999,
14/ 27
Brewed in 1999. Beautiful amber color with a combination of sweetly sour citrus taste.

Fukui

Tamagawa Time Machine, Kyoto
Slightly sweet with hints of molasses and dry fruit

-/ 14

Tasting(2oz) / Glass / Bottle

Dessert Wine

2014 Muku Late Harvest, Napa Valley 375ml

22 / 43 / 140

Chef ODO's Monthly Dessert

栗のロールケーキ

Chestnut Roll Cake \$ 12

チョコボーロ

Chocolate Boro Cookies \$4

Traditional Kyoto Confection, Covered in Chocolate

麩嘉謹製 生麩まんじゅう

Namafu-Manjyu \$6

Sweet red bean paste wrapped in refined wheat gluten by FUKA Kyoto

抹茶プリン

Matcha Pudding \$8

Matcha green tea flavored pudding

ほうじプリン

Hoji Pudding \$8

Roasted green tea flavored pudding

お抹茶とお干菓子

Matcha and Candy \$9

All teas are by Ippodo tea, candy is by Kyoto Kagizen Yoshifusa