## Teas & Coffees

Our selection of tea and coffee is certified sustainable and organic.

Japanese green tea with herbaceous and floral notes	15
Sencha Yuzu The freshness of Sencha with refreshing yuzu notes	15
Matcha A highly concentrated green tea with sweet vegetal notes balanced by a slight bitterness	17
Genmaicha Sencha green tea with roasted rice grains	15
Hojicha, Thé vert grillé Roasted Japanese green tea, distinguished by its amber color and toasted aroma	15
Espresso, Americano	10
Cappuccino, Latte	12

Prix nets en €, taxes et services compris

## K A I T O

Desserts & Hot Beverages

« Our pastry chef Jonathan Chapuy and his team invite you to discover their sweet creations, where the harmony of Japanese flavors and the freshness of seasonal products meet French expertise»

## Desserts

Mittsu no goma kurisupī	20
Smoked sesame crisp, 80% dark chocolate mousse, Dulce de lech	ne
Chizukeki Green shiso	20
Green shiso flavoured cheesecake, Almond shortbread, Raspberr	y confit
Matcha no kaori	20
Crunchy pistachio, Strawberry compote and Matcha-flavored who	ipped cream
Selection of Mochis Traditional Japanese pastry	18
Selection of Ice cream (1, 2 or 3 Scoops) Chocolate, Vanilla, Pistachio, Yuzu	6/12/18
Selection of Sorbets (1, 2 ou 3 Scoops) Strawberry, Raspberry	6/12/18

Japanese Liquors

Umeshu - Niwa No Uguisu Tomari Japanese plum liquor with Almonds and Apricots notes	18
Yuzu Saké - Tosa Shuzo Keigetsu Harmony between Japanese sake and yuzu juice bringing fresh and sour aromatics	19
Apricot Sake - Les Larmes Du Levant French Sake infused with sweet and fresh notes of apricot	20
Scoshu - Kuroki Honten - Kiroku Muroka Sweet potato Scochu mixing floral nuance and fruit freshness	22
Japanese Infusions	
Gokokucha Five Grain Infusion An infusion matching the pleasant taste of grains with herbs freshness	15
Sobacha Buckwheat Seed Infusion Roasted buckwheat infusion appreciated for its comforting flavor	15
Kaita Infusion	15

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