

## DESSERTS

🍷 **Chef's Dessert Platter (N,G,A,D)** 210

### Recommended Pairing

Château d'Yquem, Sauternes, France 375ml 5950  
(Finesse, Wild Honey, Butterscotch, Vanilla)

### Sommelier Recommended Pairing

🍷 **'O' Style Fondants (G,D)** 55

Dark Chocolate, Tahitian Vanilla Ice Cream  
Matcha, Wasabi Ice Cream  
White Chocolate with Miso, Honey Ice Cream

OKKU Yuki Signature Cocktail 69  
(Light and Refreshing, Floral and Elegant  
Notes of Lavender, Fresh Basil Nose)

🍷 **Bitter Chocolate (G,A,D)** 55

Intense Chocolate Mousse, Sake Jelly, Miso Ice Cream

Heavensake Junmai Ginjo, Japan 130  
(Soft, Dry, Fruity)

**Raspberry & Lychee Crèmeux (N,G,D)** 45

Rose Macaroon, Lychee Sorbet

Kimono Signature Cocktail 69  
(Red berries, Hazelnut, Vanilla)

**Dulce Banana (N,G,D)** 45

Hazelnut - Banana Bread, Dulce - Banana Cream,  
Miso Caramel Ice Cream

Sumo Punch Signature Cocktail 69  
(Banana notes, Nutty, Earthy)

🍷 **'O' Style Mango Mousse (G,D)** 55

Coconut, Mango, Fresh Fruits and Feuilletine Flakes

Riesling, Nik Weis, Mosel, Germany 79  
(White Peach, Floral notes)

**Apple Harumaki (G,D)** 45

Green Apple Compote, Vanilla Crème Anglaise

Moscatel Oro Floralis, Spain 65  
(Honeycomb, Apricot, Toffee)

**Yuzu (N,G,D)** 55

Sesame Cake, Yuzu, Basil Sorbet

Chaji Signature Cocktail 69  
(Lime, Yuzu Zest, Elderflower)

**Mochi (G,D)** – Artisanal Hand Made, Seasonal Selection 25 Per Piece

🍷 **Ice Cream and Sorbet** – Home Made 20 Per Scoop

**Ice Cream (D)** Dark Chocolate | Honey | Tahitian Vanilla | Wasabi | Miso Caramel

**Sorbet** Mandarin | Lychee | Raspberry | Chocolate | Coconut

## LIQUID DESSERTS

Flavoured Sake (Raspberry, Coconut, Passion Fruit) 300ml 110

Miso Caramel Martini 85

Hazelnut Silk Martini 85

Nama Chokorēto(Chocolate Cream) 85

### 🍷 SIGNATURE DISH 🍷

(N) Nuts (G) Gluten (A) Alcohol (D) Dairy

All Prices are in AED and inclusive of 12.5% Service Charge, 5% VAT and 7% Municipality Fee

