# PLEASE LEAVE ROOM

# **FOR DESSERT**

# YUZU

Shortcrust pastry with yuzu curd & yuzu meringue

£8



# **MATCHA**

Dark chocolate fondant with a liquid matcha core, vanilla ice cream & matcha cookie crumble

£9.80



# GOMA

Black sesame custard, vanilla ice cream, sesame nougatine & sesame tuile

£8



## **SHABETTO**

A sorbet trio: Sun-ripened Alphonso Mango Chocolate & Avola Almonds Blackcurrants picked from Thy in Denmark

£6



# KARAMERU

Sourdough ice cream with miso caramel, hazelnut nougatine & dark chocolate

Vanilla ice cream with caramelised white chocolate sauce & white chocolate cookie crumble

£8.50





# **AFTER DINNER DRINKS**

### SALTED CARAMEL MISO ESPRESSO MARTINI

42 Below vodka shaken with Kahlua, miso, salted caramel & espresso

£11

### YUZU NEGRONI

Roku gin stirred with Cocchi Americano, Yuzushu & vanilla bitters, finished with lemon

£12

### **CHOCOLATE RUM OLD FASHIONED**

Mount Gay Black Barrel rum mixed with Pimento Dram, demerara sugar, orange & chocolate bitters Finished with an orange peel and a chocolate fish

£13.50

# **COFFEE & TEA**

### GENMAICHA POT £4.80

Green tea with popped rice. Mild and soft with a fine taste of nuts

### HOJICHA POT £4.50

Roasted green tea with a slightly smoky taste

### COOL MINT POT £4.50

Herbal tea with Moroccan mint, apple, lemongrass & anise

### **JASMINE TEA POT £4.80**

Green tea with an elegant taste of jasmine

### CLASSIC ENGLISH BREAKFAST TEA POT £4.50

A mix of Ceylon, Indian Assam and Kenyan tea A strong cup that goes well with milk or lemon

### YUZU OOLONG POT £4.50

Bespoke blend of traditional Oolong tea with citrus yuzu fruit and lemongrass notes



# **MATCHA**

### **MATCHA BOWL**

The finest leaves from the year's harvest are ground on ancient stone wheels and whipped into a smooth, frothy tea

£4.60

### **SENCHA & MATCHA POT**

Green tea with a fine scent of fresh grass. This sencha is mixed with matcha for a deep colour and fantastic taste

£4.80

### MATCHA LATTE BOWL

Matcha tea with warm milk or oat milk

£4.60



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