



DESSERT MENU

20% VAT included in the final bill / Service charge is not included

DESSERT MENU

Please note that some dessert might take at least 15 minutes to prepare.

Chocolate Fondant £12.50

Chocolate Fondant with a Matcha Lava center,
served with a homemade scoop of ice cream.
(Mi, Eg, Se, Ce)

Passion Fruit Cheesecake with Shiso Jelly £9.50

Served with Mixed Berries sauce and a homemade scoop of ice cream.
(Mi, Eg,)

Yuzu Panna Cotta £9.50

Japanese Citrus Pannacotta served with a homemade ice cream.
(Mi, Ce, Eg,)

Ice-Cream Mochi (2) (contains nuts) £8.50

Japanese rice cakes filled with ice-cream.
Flavours: Vanilla, Coconut, Chocolate, Strawberry, Mango.
(Mi, Ce, Eg, Nu, Se, SO2)

Home-Made Ice-Creams (2 scoops) £7.00

-Ice-cream flavours: Green tea, Vanilla, Miso, Toffee, Mango, Ube
-Sorbet Flavours: Strawberry, Raspberry, Coconut, Mango, Passion Fruit
(Eg, Mi,) toffee has soya.

Luxury Sharing Dessert Platter (2 people) £19.00

Chocolate Fondant, Cheesecake
and scoops of homemade ice creams.
(Mi, Ce, Eg, Ce)



ALLERGEN CODE DESCRIPTION:

Mi: Milk, Eg: Egg, Nu: Nut, Se: Seseme, Pe: Peanut, Ce: Cereal (contains gluten)

DESSERT COCKTAILS

Tiramisu Martini (Contains Dairy)

£15.40

A sophisticated blend of Kahlua, Cacao Liqueur, Amaretto, and creamy tsunami vanilla syrup with milk. Elegantly topped with chocolate powder, Japanese Gangi, and a burnt cinnamon stick for an aromatic finish. Perfect for a refined palate.

SWEET WINES

Muscat de Beaume de Venise (15% abv)

Heady bouquet of orange blossom and apricots. Delicious with all manner of fruit-based desserts.

100ml glass - £13.50 / 500ml bottle - £49.00

Tokaji, Dorgo Vignard (13.5% abv)

Lighter golden colour. Beautifully fresh, fruity nose with apricot, peach, vanilla and floral aromas. Mouth filling and very elegant and balanced.

100ml glass - £14.50 / 500ml bottle - £65.00



ALLERGEN CODE DESCRIPTION:

Mi: Milk, Eg: Egg, Nu: Nut, Se: Seseme, Pe: Peanut, Ce: Cereal (contains gluten)

SWEET SAKES

Shiso Umeshu

(Umeshu Flavoured Sake, 13% Abv) Rich Shiso Aroma with modest Acidity from the Plum. Traditional Methods meets Mordern Style. Chilled or on the Rocks

100ml Glass £10.50

250ml Carafe £24.20

500ml Bottle £62.70

Yuzushu Ume No Yado

(Yuzu flavoured sake, 8% ABV)

Japanese Yuzu (citrus fruit) has been masterfully blended into this sake, bringing out the distinctive Yuzu flavour with its well acidity and subtle sweetness.

100ml Glass £13.20

250ml Carafe £27.50

720ml Bottle £96.80

SAKE TASTING

Tasting Set

Served Cold 50ml

£16.50

- Bunraku Oniwaka Honjozo
- Kimoto Junmai
- Yuzushu Ume No Yado

TARU SAKE Kuromatsu Hakushika

(Junmai Taru, 70% polishing, 13.7% abv)

Aged in casks or barrels called Taru, It is made of Japanese Yoshino cedar, giving it a pleasant aroma and refreshing taste. It can be enjoyed chilled or slightly warm.

300ml bottle £29.00



ALLERGEN CODE DESCRIPTION:

Mi: Milk, Eg: Egg, Nu: Nut, Se: Seseme, Pe: Peanut, Ce: Cereal (contains gluten)

WHISKY TASTING SETS

Introduction to Japanese Whisky

Nikka Distillery Tasting Set - 25ml each £27.50

Nikka Coffey Grain- ABV: 45% Product of Japan.

Nikka Coffey Malt- ABV: 45% Product of Japan.

Nikka From The Barrel- ABV: 51% Product of Japan.

Suntory Distillery Tasting Set - 25ml each £27.50

Toki Japanese Whisky- ABV: 43% Product of Japan.

Yamazaki Distiller's Reserve- ABV: 43% Product of Japan.

Hibiki Japanese Harmony- ABV: 43% Product of Japan.

Rum Tasting Set - 25ml each £19.80

Diplomatic Reserve Exclusive Rum- ABV: 40% Product of Venezuela.

Goslings Bermuda Black Rum- ABV: 40% Product of Bermuda.

Kraken Black Spiced Rum- ABV: 40% Product of Trinidad

TOP SHELF - SELECTION

Martell XO (50ml) £44.00

Discover Martell XO Cognac: a luxurious blend of Grande Champagne and Borderies Cru. It's an elegant bouquet of figs, peppercorns, and sandalwood leads to a rich palate of blackcurrant, vanilla, and a hint of cracked pepper. Encased in a striking bottle, it's pure sophistication in every sip!

ABV: 40% Producer & Bottled in France Martell.

Remy Martin VSOP (50ml) £14.52

Specializes in the creations of cognac fine champagne a refined blend of vanilla, dried apricot, and candied pear, balanced with hints of liquorice. Its layered flavors create a complex and elegant tasting experience.

ABV: 40% Producer of France

Hennessey VS - Cognac (50ml) £13.20

On the nose, Hennessy VS brings together an intense and fruity character with oaky notes. On the palate, powerful flavours suggest grilled almonds, supported by notes of fresh grapes. The finish is full-bodied with aromas of hazelnut and floral followed by undertones of vanilla and red berries.

Rum Chata - Liqueuer with rum (50ml) £10.00

Caribbean rum with real dairy cream, vanilla & cinnamon flavours, Served over ice..



ALLERGEN CODE DESCRIPTION:

Mi: Milk, Eg: Egg, Nu: Nut, Se: Sesame, Pe: Peanut, Ce: Cereal (contains gluten)

TEA MENU

Served by the pot

Japanese Sencha Supreme	£5.00
Silver Needle White Tea	£5.00
Camomile Blossoms	£5.00
Organic Peppermint Tea	£5.00
Organic Mint Tea	£5.00

COFFEE

Espresso	£2.90
Double espresso	£3.30
Macchiato	£3.10
Double Macchiato	£3.40
Americano	£3.30
Latte	£3.70

(Decaff Available)



ALLERGEN CODE DESCRIPTION:

Mi: Milk, Eg: Egg, Nu: Nut, Se: Seseme, Pe: Peanut, Ce: Cereal (contains gluten)



LIKE . SHARE . TAG



@yamamomo_eastdulwich

www.yamamomo.co.uk

