



## Desserts

### GELATO & SORBET 12

*flavors of the day*

### FRUIT PLATTER 14

*seasonal fruit selection*

### LEMON YUZU 16

*lemon mousse, yuzu jam, cacao crumble*

### BONSAI 17

*molten dark chocolate, crunchy praline*

### JAPANESE CHEESE CAKE 16

*strawberry sorbet*

### KOMA SIGNATURE DESSERT OMAKASE 88

*Chef's Selection*



## Coffee

- Espresso 5  
Double Espresso 8  
Americano 7  
Café Latte 9  
Cappuccino 9

## KOMA Specialty Tea

- KOMA Teriyaki 10  
*savory, umami blend, best enjoyed with food*
- KOMA Momo Mont Blanc 10  
*peachy, fruity blend that can complement dessert*

## Tea

- Tea Bulbs 11  
*Bulb Fair Lady*  
*Bulb Dragon Ball*  
*Bulb Jasmine Lovers*
- Loose Tea 9  
*Colonial Breakfast*  
*Earl Grey*  
*Mint*  
*Chamomile Lavender*  
*Jibun Sencha*  
*Ceremonial Matcha*

# Sweet Wine

	REGION	GLS	BTL
<b>Moscato d'Asti, Elio Perrone, 2018</b>	<i>Piemonte, Italy</i>	<b>14</b>	<b>110</b>

# Umeshu

	GLS	BTL
240002 <b>Hachimitsu</b> <i>Sweet and sour flavors of honey and plum</i>	<b>15</b>	<b>120</b>
240000 <b>Sawanotsuru "Jikomi" Koshu</b> <i>Very sweet with a koshu finish. Developed using highest grade Nankobai</i>	<b>21</b>	<b>205</b>
240001 <b>Kiri No Naka No Aijin "Love in the Mist"</b> <i>Unique premium Umeshu. Smooth and full bodied. Rich fragrance and bold palette</i>	<b>25</b>	<b>265</b>



# Japanese Whisky

Nikka Coffey Malt	20
Nikka Taketsuru	22
Nikka From The Barrell	24
Kinuura Whisky	24
Kurugamo	26
Sea Front	26
Nikka Miyagiko	28
Hibiki Harmony	28
Yamazaki Distiller Reserve	29
Iwai Mars Maltage Cosmo	38
Yamazaki 12 Years	45
Hibiki 17 Years	160
Yamazaki 18 Years	195
Hibiki 21 Years	245

# Cognac

Remy Martin VSOP	24
Hennessy VSOP	26
Hennessy XO	85
Hennessy Paradis	195
Hennessy Richard	450
Remy Martin Louis XIII	450