

**KANMI** JAPANESE DESSERTS

**CHOCOLATE SESAME POT DE CREME & DONUTS** 14

Sweet cream, blackberry shiso jam  
warm donuts tossed in sesame sugar

**BASQUE STYLE CHEESECAKE** 12

Soft center vanilla cheesecake, fresh berries

**CHOCOLATE FLOURLESS CAKE** 13

Vanilla ice cream, strawberry-raspberry sauce, orange zest

**MATCHA ANMITSU** 10

Mochi balls, matcha & sugar jelly, sweet red beans, brown sugar  
syrup, strawberries.  
With your choice of ice cream: matcha, strawberry or vanilla

**TIRAMISU** 12

Fudge brownie, miso caramel cream, espresso

**KAKIGŌRI STRAWBERRY** 10

Shaved ice mountain, fresh strawberry syrup  
condensed milk

**MOCHI ICE CREAM** 7

Choice of two, seasonal flavors, vegan options available

**ICE CREAM** 4

Ask us for available flavors

**DIGESTIVES**

Joto Yuzu Sake	16 / 80
Heinz Eifel Icewine	14 / 70
Gonzalez Byass "Nectar"	17 / 90
Quinta de la Rosa "10 Year Tawny - Tonel 12"	16 / 90

In our kitchen, we prepare dishes with milk, milk products, eggs, egg products, peanuts, tree nuts, fish, shellfish, wheat, soybean, and sesame. If you have any allergy or sensitivity to any food, or special dietary restrictions, please inform your server.  
Consuming raw or undercooked meat, poultry, seafood, eggs may increase your risk of food borne illness.  
18% service charge will be added to your check. For groups 8 and more guests 20% will be added to your check.

