

## DESSERT

### 甘味

<b>Kurogoma Panacotta</b> 懐かしの黒ゴマ・パンナコッタ	Smooth black sesame panacotta dusted with soy bean and green tea powder. Richly delicious	<b>10.50</b>
<b>Yaki Daifuku</b> 焼き大福	Pan-fried Japanese pancake made from gluten rice flour with red beans, kiwi fruit and strawberries	<b>14.50</b>
<b>Ice Cream</b> <b>(choice of 4 types)</b> アイスクリーム4各種	Your choice of four kinds of ice cream: vanilla, green tea, red bean, or black sesame *Ice creams are all topped with red bean unless told otherwise	<b>6.50</b> per pc.
<b>Sea Urchin</b> <b>Cheese Cake</b> 雲丹のチーズケーキ	A surprise mix of fresh sea urchin smothered and cooked to make the perfect and surprising cheese cake. Not overly sweet. Truly a SHOYA original	<b>16.00</b>
<b>Umeshu</b> <b>Chocolate Cake</b> 梅酒チョコレートケーキ	Insatiable mix of Japanese plum wine and creamy rich chocolate	<b>14.00</b>
<b>Dessert Platter</b> デザート盛合せ	Chef's choice of 3 or 4 types of our home made desserts	<b>25.00 / 35.00</b>
<b>Toma-piichi</b> とまピーチ	Refreshingly sweet poached tomato with Japanese spirits, served with <i>mochi</i> (rice puff) and red bean	<b>15.00</b>
<b>SHOYA Fudge Cake</b> とろけるチョコレートケーキ	Made from scratch with chocolate and Daiginjo sake. Filled with a decadent chocolate melt and served with vanilla ice cream	<b>15.50</b>
<b>Dessert of the Day</b> 本日のデザート	Chef' specialty dessert made for the day. Check with staff for details.	<b>14.00</b> ~onwards