

YAMATORA 山虎

A final, delicate note in the Yamatora experience, reflecting Japan's timeless appreciation for elegance and balance, elevated with a modern twist.

From classic flavours like matcha and yuzu to inventive creations inspired by the seasons, each dessert is designed to surprise, soothe, and satisfy. Indulge in a moment of quiet pleasure as you bring your culinary journey to a graceful close.



DESSERT



DORAYAKI

traditional Japanese sandwiched pancake

Red bean	4.5
Chocolate	4.5
Green tea	4.5



ICE CREAM

creamy, indulgent, velvety smooth

(PER SCOOP)

Green tea	4.5
Black sesame	4.5
Vanilla	4.5
Yuzu sorbet	4.5



MOCHI

filled soft sticky rice dough (two)

Chocolate	6
Green tea	6
Mango	6
Passion fruit	6



BING SU

frozen shaved dessert

Chocolate <small>GF</small>	6.8
Taro <small>GF</small>	6.8
Green tea <small>GF</small>	6.8



DESSERT TASTING

for two people to share

Dorayaki, bing su, mochi and fresh fruit	16.5
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Please inform a member of staff about any food allergy / intolerance before placing an order.

A 12.5% discretionary service charge will be added to your bill. All prices are in GBP £.

DRINKS

DIGESTIF

	25ML	50ML
Bailey's 17%	3	5
Benedictine 40%	4	7
Campari 25%	3	5
Cointreau 40%	3	5
Disaronno Amaretto 28%	3	5
Jagermeister 35%	3	5
Luxardo White Sambuca 38%	3	5
Kahlua 16%	3	5
Kwai Feh Lychee Liqueur 20%	3	5
Luxardo 'Maraschino' 32%	3	6
Mandarine Napoléon 38%	4	7
Mozart 'Dark' Chocolate 17%	3	5
Mozart 'White' Vanilla 15%	3	5
Southern Comfort 35%	3	5
Tia Maria 'Matcha cream' 17%	3	5
Shinozaki Asakura Liqueur 40%	6	12
Takachiho Premium Ume Liqueur 26%	4	8
Takara Fukuoka Amaou Strawberry Liqueur 12%	3	5
Takara Yamanashi White Peach Liqueur 12%	3	5
Takara Shimane Shine Muscat Liqueur 12%	3	5

WHISKY

	25ML	50ML
Nikka 'Days' Japanese Blended	4	8
Nikka Yoichi	8	15
Suntory Hibiki 'Harmoni'	8	16
Suntory Yamazaki 12 Year Old	14	27
Johnnie Walker Blue Label	17	34
The Balvenie, PortWood 21 Year Old	29	58

COGNAC

	25ML	50ML
Remy Martin VSOP	5	10
Hennessy X.O (Limited Edition)	28	56

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DRINKS

COCKTAILS

Espresso Martini	12
Haku vodka, rich espresso, a touch of simple syrup and kahlúa for a smooth taste	
Matcha Gin Dream	12
Roku gin, smooth white chocolate liqueur, matcha syrup, a unique mandarine liqueur with cognac and green tea	
Chrysanthemum	13
Remy martin vsop, dry vermouth, and chrysanthemum syrup to add a sweet floral touch	

FRUITY SAKE TASTING 50ml each 18

Yuzu
Plum - Shochu Based
Muscat - Grape
Black Tea Umeshu

FRUIT SAKE

	125ML
Nakata Shokuhin Rich Kishu Umeshu Plum Wine 12%	8
Chiebijin Black Tea Umeshu 7%	10
Tsukasabotan Yama Yuzu Shibori Yuzu Sake 8%	9

COFFEE

Espresso	2.8
Double Espresso	3.8
Americano	3.8
Latte	3.8
Cappuccino	3.8
Macchiato	3.8

TEA

	(PER PERSON)
Bottomless Green Tea	3