

## desserts

### **green tea and banana cake**

coconut ice cream and peanut toffee sauce

### **chawan mushi**

exotic fruits

### **mandarin mousse**

coconut tapioca, shiso, mandarin meringue and sesame crumbs

### **flourless chocolate cake**

robata nashi pear, caramelized cashew, pear coulis and hoji-cha ice cream

### **yuzu key lime pie**

organic strawberries, meringue, and graham cracker crumb

### **exotic and seasonal fruits**

mango - passion fruit sorbet

### **sorbet and ice cream**

individual scoop

### **zuma deluxe platter (minimum for 2)**

per person

## dessert wine by the glass

### **"biancospino" moscato d'asti 2015**

la spinetta, piedmont, italy

### **"nectar" pedro ximenez nv**

gonzalo byass, jerez, spain

### **lbv port 2011**

ramos pinto, douro valley, portugal

# tea & coffee

## **green tea**

sencha

haru jasmine

sobacha, toasted buckwheat

genmaicha

## **fresh tea**

lemongrass

mint

ginger

shiso leaves

whole rose buds

## **black tea**

organic earl grey  
*decaffeinated available*

organic breakfast blend

## **coffees**

espresso, cappuccino, americano, macchiato, latte  
*decaffeinated available*