



# AMERICAN

BAR & GRILL

## DESSERTS AND CHEESE

### APPLE PIE À LA MODE

vanilla ice cream



820

### KEY LIME PIE

graham cookie crust,  
whipped cream, vanilla sauce



740

### ICE CREAM MUD PIE

chocolate cake crust, coffee ice  
cream, chocolate sauce, pecan nuts



670

### CHEESECAKE

baked sour cream cheesecake,  
graham cookie crust,  
mango-passion fruits sauce



860

### BOURBON CARROT CAKE

carrot cake sponge, walnuts,  
bourbon cream cheese frosting



740

### STRAWBERRY-RHUBARB PAVLOVA

baked meringue with whipped cream



860

### SHERBET

yuzu | lemon | orange

270

### MANGO SORBET

270

### ICE CREAM

vanilla | chocolate   
green tea | strawberry

270

### ARTISANAL CHEESE or CHARCUTERIE

chef's selection with  
dried fruits and crackers



1,230 | 2,150 for both

## DIGESTIVES

### PORT

nv sandeman ruby

770

2000 graham's vintage port

3,500

### GRAPPA

sarpa di poli

1,430

sarpa barrique di poli

1,640

### CALVADOS

calvados boulard

1,200

pomme prisonniere

2,300

## HOT DRINKS

### SEGAFREDO ZANETTI

coffee, espresso, decaf (free refills) 460

cappuccino, café latte, café mocha 490

### ART OF TEA

(jas-certified organic with biodegradable packaging)

earl grey, english breakfast, masala chai,  
jasmine reserve, mint green, apricot escape\*,  
french lemon ginger\*, egyptian chamomile\*,  
italian blood orange\*

(\*caffeine free)

310

### YUZU-GINGER

620

### CHAI LATTE

510

### HOT CHOCOLATE

510



All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items. Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy Tokyo signature dish