



# AMERICAN

BAR & GRILL

## DESSERT & CHEESE

### APPLE PIE À LA MODE

vanilla ice cream



875

### CHEESECAKE

baked sour cream cheesecake,  
graham cookie crust, strawberry sauce



860

### BOURBON CARROT CAKE

carrot cake sponge, walnuts,  
bourbon cream cheese frosting



775

### STICKY TOFFEE PUDDING

black tea and raisin toffee cake,  
brown butter sauce, cashew nuts,  
grand marnier



860

### CRÈME BRÛLÉE

ask your server for details



775

### SHERBET

yuzu | lemon | orange

270

### MANGO SORBET

270

### ICE CREAM

vanilla | chocolate   
green tea | strawberry

270

### ARTISANAL CHEESE

chef's selection with  
dried fruits and crackers



1,230

## 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 prisonnière

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