KABUKI

CARTA DE SOBREMESAS /
DESSERTS MENU

DESSERTS

HOMEMADE MOCHIS
Japanese rice cakes | 1 pc
passion fruit, yuzu, Biscoff or
pumpkin and Serra da Estrela cheese — 8

PASTEL DE NATA MOCHI
traditional Portuguese sweet – a must-try — 9

SILK & YUZU
white chocolate – red berries — 12

MANGO & GINGER
tropical fruits – coconut ice-cream — 14

GELADO DE PIPOCAS DE WASABI
wasabi fresco – chocolate branco — 10

HANA PUDDING
pudding – sponge cake – yuzu — 16

FRUIT SASHIMI — 13

TEA SELECTION

TEAS

SENCHA | Japan – green tea — 8
Grown exclusively on the slopes of Mount Fuji.

KUKICHA | Japan – green tea — 9
Tea leaves and stems. Delicate toasted notes.

MATCHA | Japan – green tea — 15
Carefully shade-grown to encourage chlorophyll production. Refined bitterness, umami depth and a silken texture.

SENCHA WITH STRAWBERRY | Japan – green tea – caffeine-free — 7
With dried strawberries.

SENCHA WITH ROSE PETALS | Japan – green tea — 8
Green tea with Portuguese rose petals.

LUSO TEA | Portugal – green tea — 9
Portuguese green tea from a second harvest, with larger leaves and less caffeine.

GENMAICHA | Japan – green tea — 8
An infusion of green tea and toasted rice.

SILVER NEEDLE | China – white tea — 10
Made exclusively from tender tea buds, with an exquisitely delicate flavour.

JASMINE OOLONG | China – oolong — 10
The rounded texture of oolong meets the fragrance of jasmine.

PIPACHÁ | China – oolong — 11
Oolong matured in a Port wine cask, with notes of fine wood and dried fruit.

EARL GREY | Sri Lanka – black tea — 8
Black tea and bergamot.

HERBAL INFUSIONS

LINDEN BLOSSOM — 6

CHAMOMILE — 6

TEA FLOWERS — 9
Dried blossoms of the Camellia sinensis tea plant.

