



K A B U K I

CARTA DE SOBREMESAS /
DESSERTS MENU

DESSERTS

HOMEMADE MOCHIS Japanese rice cakes 2 pcs passion fruit – yuzu – Biscoff – pumpkin and <i>Serra da Estrela</i> cheese	12
<i>PASTEL DE NATA</i> MOCHI traditional Portuguese sweet – a must-try	8
SILK & YUZU white chocolate – red berries	12
MANGO & GINGER tropical fruits – coconut ice-cream	14
HANA PUDDING pudding – sponge cake – yuzu	16
FRUIT SASHIMI	13

TEA SELECTION

TEAS

SENCHA Japan – green tea Grown exclusively on the slopes of Mount Fuji.	8
KUKICHA Japan – green tea Tea leaves and stems. Delicate toasted notes.	9
MATCHA Japan – green tea Carefully shade-grown to encourage chlorophyll production. Refined bitterness, umami depth and a silken texture.	15
SENCHA WITH STRAWBERRY Japan – green tea – caffeine-free With dried strawberries.	7
SENCHA WITH ROSE PETALS Japan – green tea Green tea with Portuguese rose petals.	8
LUSO TEA Portugal – green tea Portuguese green tea from a second harvest, with larger leaves and less caffeine.	9
GENMAICHA Japan – green tea An infusion of green tea and toasted rice.	8
SILVER NEEDLE China – white tea Made exclusively from tender tea buds, with an exquisitely delicate flavour.	10
JASMINE OOLONG China – oolong The rounded texture of oolong meets the fragrance of jasmine.	10
PIPACHÁ China – oolong Oolong matured in a Port wine cask, with notes of fine wood and dried fruit.	11
EARL GREY Sri Lanka – black tea Black tea and bergamot.	8

HERBAL INFUSIONS

LINDEN BLOSSOM	6
CHAMOMILE	6
TEA FLOWERS Dried blossoms of the Camellia sinensis tea plant.	9

