



CHOCOLATE & WHISKY MENU

WHISKY TASTING BOARD

*Enjoy a clever pairing of three Japanese whisky
with unique types of chocolate.*

Includes:

Togouchi 12 Year Old Blended paired with Oricao 58%
dark chocolate from the Ivory Coast

Mars Iwai Maltage Cosmo paired with Li Chu 64% dark
chocolate from Vietnam

Nikka Taketsuru Pure Malt paired with Veliche 'Obsession'
White Chocolate

DESSERTS

Chocolate Fondant \$16

Matcha green tea ganache, milk crumble, goma ice cream

QT Chocolate Cigar \$25

Whisky bavarois, 58% chocolate cigar, freeze dried raspberry, lemon ginger ash, served under smoke

Yamagen Bonsai \$200

A blend of Oricao and Li Chi chocolate bonsai tree, hazelnut dacquoise, tonka bean caramel, pear parfait, hazelnut praline, pear compote, 18 caret gold leaf.

Served with a full nip of Hibiki 21 Year Old Whisky

COCKTAILS

A Coffee with Taketsuru

Pure malt whisky, coffee liqueur, cold drip coffee, miso caramel

Tottori's Chocolate Orange

Matsui Tottori bourbon whisky, Cointreau, Mozart dark chocolate liqueur, Aztec chocolate bitters, candied orange



YAMAGEN