



FUMIKO
JAPANESE RESTAURANT & BAR

Desserts

Yuzu Meringue Curd £8.50

Served with a scoop of ice cream.

Chocolate fondant £8.50

Served with a scoop of ice cream.

Selection of Mochi £5.50

Flavours: Vanilla, Green tea, Coconut, Mango.

Selection of Ice cream / Sorbet £5.50

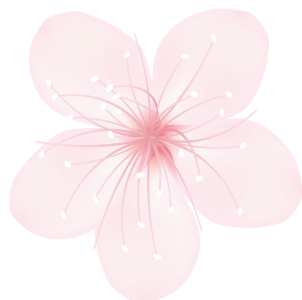
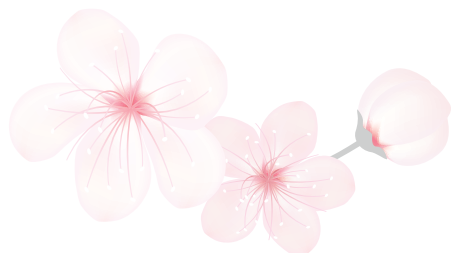
Vanila, Green Tea, Miso, Mango sorbet,
Strawberry Sorbet.

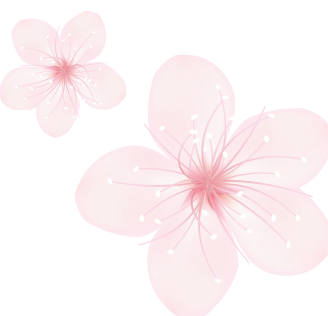
Mango and Passion Fruit Cheesecake £8.10

Served with a scoop of ice cream.

Fumiko Desert Platter £16.00

Chocolate Fondant, Passion Fruit Cheesecake
with 1 scoop of ice cream and 1 ice cream mochi.





Dessert cocktails

Tiramisu Temple £13.00

The Japanese twist on the classic Italian dessert in a martini glass. This cocktail blends the richness of Kahlúa Coffee Liqueur and Cacao Liqueur with the elegance of Amaretto. Silky milk ties these flavours together in a divine concoction worthy of a temple's reverence.

Affogato Miso. £13.00

Introducing the Miso Affogato, a fusion of Kahlúa Coffee Liqueur, vanilla vodka, and espresso that transports your taste buds to Japan. Crowned with a scoop of miso ice cream, it's a captivating blend of coffee, vanilla, and subtle umami, a delightful journey in a glass.



Liquors and Digestives (50 ml)

Baileys Irish Cream. £7.00

Frangelico (Hazelnut Liqueur). £7.00

Kahlua (Coffee Liqueur) £7.00

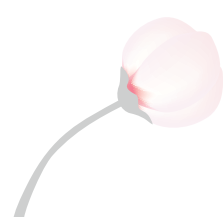
Chambord (Black Raspberry) £8.00

Limoncello (Lemon Liqueur). £7.00

Saliza Amaretto (Almond Liqueur) £8.00

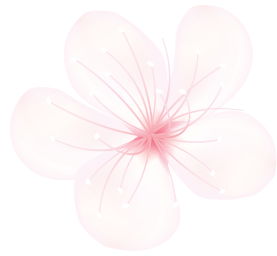
Yuzu Shu / Ume No Yado (100 ml). £10.00

Umeshu / Ume No Yado (100 ml) £10.00



Coffee

Espresso	£2.90
Double Espresso	£3.30
Americano	£3.30
Latte	£3.70
Cappuccino	£3.70



Tea selection

Japanese Green Tea / Sencha	£4.00
A sencha green tea with a mild and refreshing tasting.	
Jasmine Tea	£4.00
Low caffeine green tea with the aroma of jasmine blossoms.	
Peppermint Tea	£4.00
Deliciously minty-sweet taste with a cool and fresh aroma.	
English Breakfast Tea	£3.50
Traditional blend of black tea, full-bodied and rich.	

