

# SELECCIÓN DE POSTRES

Signature Desserts ————— 特製デザート

SAKURA AND WASABI 14

Cherry Cremeux | Sweet Wasabi Gel | Cherry Compote |  
Wasabi Sponge Cake | Sour Cherry Ice Cream

La Fleur Renaissance Sauternes, France per glass 8

MANGO BRÛLÉE 10

Roasted Mango Compote | Soft Ginger Sifon |  
Vanilla Pod and Thyme Ice Cream

Nigori Umeshu, Japan per glass 10

YUZU AND LÚCUMA 14

Coconut Lime Cake | Yuzu Cream | Coconut Ice Cream |  
Lucuma Cremeux

Inago Dessert Cocktail 17

Japanese Green Tea Gin | Cocoa Liqueur | Cream | Matcha

CHOCOLATE PERUANO 12

Peruvian Choco Jelly | Butterscotch Sauce | Berries |  
Cocoa | Salted Peanuts

Surrau Sole Ruju Passito, Sardegna, Italy per glass 9



## POSTRES DE AUTOR

Signature Platters ————— 特製大皿

Minimum 2 people

Price per person

MAMACHI DESSERT MINION PLATTER 19

Moët & Chandon Brut Impérial per glass 26

MAMACHI SIGNATURE DELUXE PLATTER 25

Bollinger Special Cuvée per glass 27



SORBETES AND HELADOS per scoop 4

Daily Selection of Sorbets and Ice Cream

Please note that our menu may contain common allergens such as peanuts, tree nuts, fish, shellfish, milk, eggs, soy, and wheat. If you have a food allergy, please inform your server before ordering. We will do our best to accommodate your needs, but cannot guarantee the absence of allergens.