

SWEETS

BERRIES & GELATO

seasonal mixed berries soaked in sake, red wine,
brandy, vanilla bean gelato

9

CHOCOLATE & GREEN TEA BEIGNETS

sugar coated deep-fried pastries; side of crème
anglaise deep dish

9

YUZU CRÈME BRÛLÉE

egg custard topped with caramellized sugar,
whipped cream and seasonal berries

9

BANANA-NANA-NÁ

banana muffin, fresh caramelized banana,
banana gelato; caramel sauce

9

CAFÉ BROWNIE

fudge brownie, vanilla bean gelato, sea salt;
caramel sauce

9

TRIO OF GELATO

choice of 3 flavors:
valrhona chocolate, pistachio,
vanilla bean, strawberry, banana,
or green tea

9

SORBET DUO

a selection of seasonal sorbet
served with fresh fruit

6

~ FROM THE BAR ~

EYE OPENER

patron, baileys cream, espresso, chocolate
sauce

17

Yoshi's

oakland

COFFEE

McLaughlin Coffee, Emeryville, California

coffee	3.25
espresso	4.00
cappuccino	5.00
latte	5.00
mocha	5.00
add espresso shot	1.25
hot chocolate	4.00

TRADITIONAL JAPANESE TEA POT

\$4/pot

HOJICHA

roasted bancha tea, robust flavor

SENCHA

green tea with sweet notes

GENMAICHA

brown rice, bancha; rich in flavor

ORGANIC FLAVORED TEA BY NUMI

\$5/pot

GINGER LEMON DECAF

lemon verbena, lemon-grass, ginger lemon

CHAMOMILE LEMON DECAF

egyptian chamomile with australian lemon myrtle

MOROCCAN MINT DECAF

north africa "nana mint", sweet spearmint flavor

TURMERIC AMBER SUN DECAF

glorious blend of turmeric, rooibos, vanilla beans,
hint of cinnamon, mellow apple notes with a
sweet peppery zest

ENCHANTED WHITE ROSE LOW CAFFEINE

delicate, white tea with rose buds

JASMINE GREEN MED CAFFEINE

jasmine flowers, green tea leaves

GOLDEN CHAI HIGH CAFFEINE

assam black tea, cinnamon, cardamom

AGED EARL GREY HIGH CAFFEINE

assam black tea with real italian bergamot