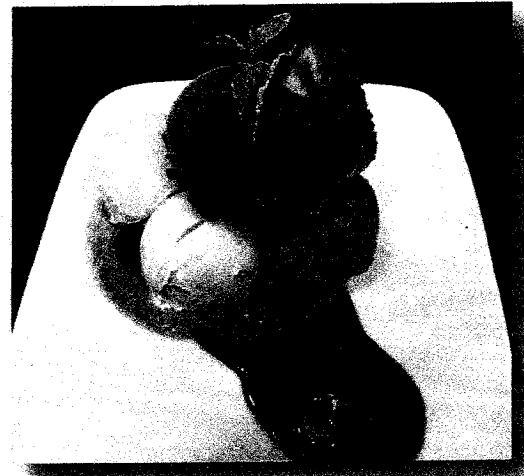


Creme Brulee

Creme Brulee with a hint of Earl Grey and
Caramelized glaze

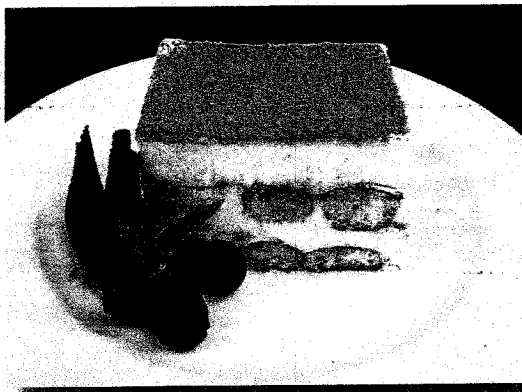
5.75



Assorted Ice Cream & Sorbet

Served with seasonal fruits in a tulip
shaped cone

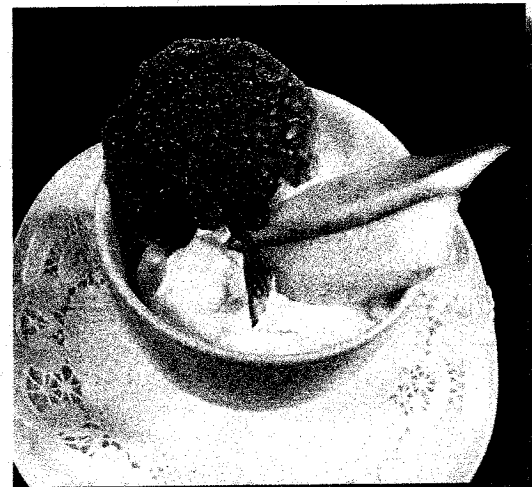
6.00



Green Tea Tiramisu

A mizuki original tiramisu infused with
"matcha" green tea instead of
the traditional recipe made with coffee

5.50

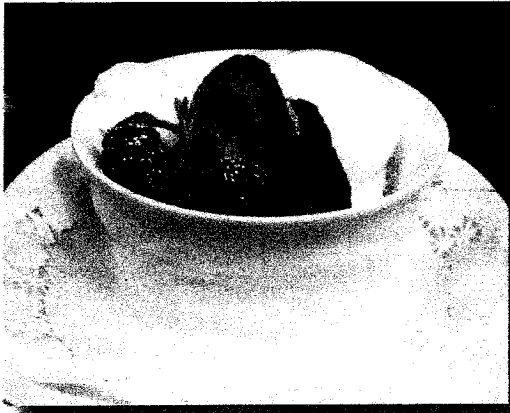


Flan of the Day

Chocolate, Sesame, Mango or Vanilla
(Ask Server)

4.50

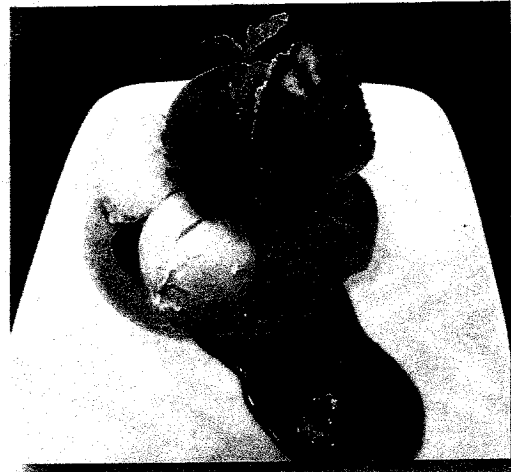




Creme Brulee

Creme Brulee with a hint of Earl Grey and
Caramelized glaze

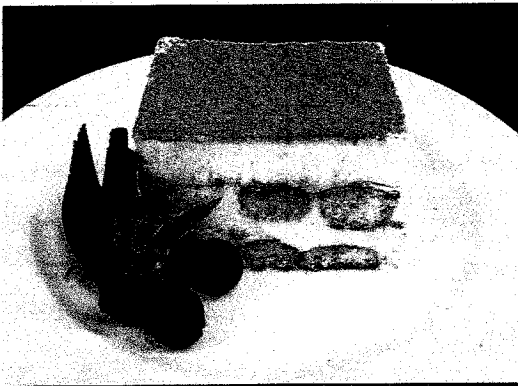
5.75



Assorted Ice Cream & Sorbet

Served with seasonal fruits in a tulip
shaped cone

6.00



Green Tea Tiramisu

A mizuki original tiramisu infused with
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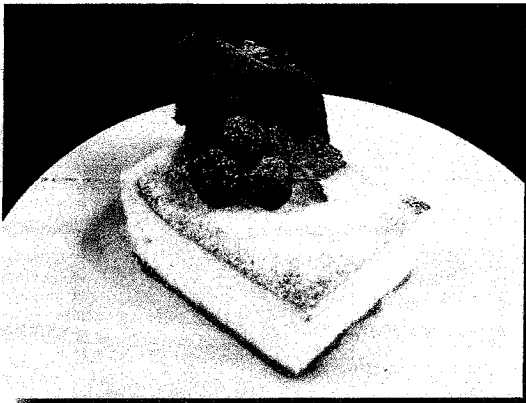


Flan of the Day

Chocolate, Sesame, Mango or Vanilla
(Ask Server)

4.50

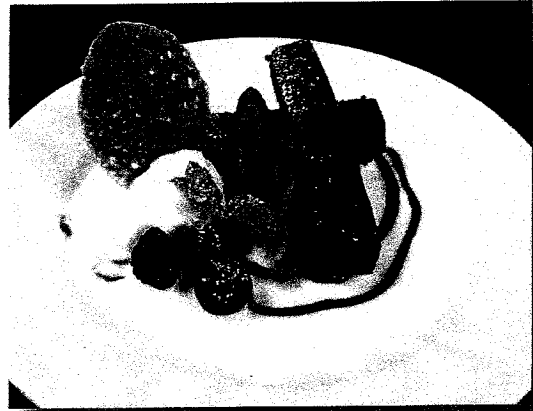




mizuki Cheese Cake

New York style cheesecake
with a burst of citrus flavor

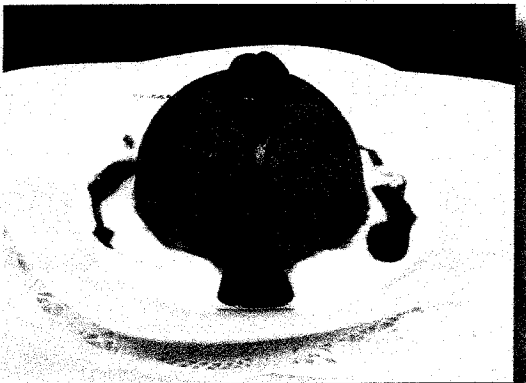
5.75



Chocolate Fondant

Made with 76% cacao

6.00



Chocolate Mousse

A delicate chocolate mousse

5.50



Panna Cotta

A delicate Italian vanilla custard

5.50

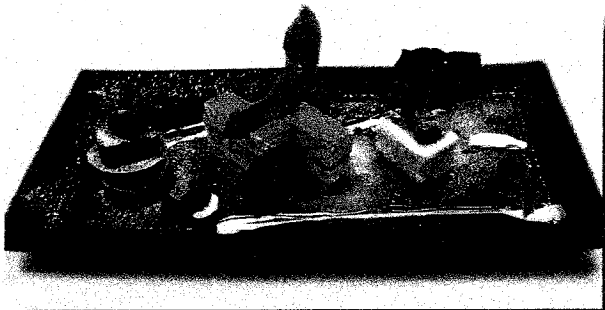




Parfait

A must for ice cream lovers!
(Strawberry, Chocolate, or Green tea
& Red bean)

7.00



Chef's Choice Desserts

Dessert options change daily

15.00



Drink

Tea (Hot) 2.50

Earl Grey, Black Tea, Jasmine Tea
Oolong Tea (Hot/Iced)

Coffee (Hot/Iced) 2.00

Regular; Decaf

Juice 2.50

Apple, Orange, Pineapple,
Grapefruit

Soft Drinks 2.00

Pepsi, Diet Pepsi, Sierra Mist,
Dr.Pepper, Tropicana Lemonade,
Lipton Brisk (Unsweetened),
Lipton Brisk Raspberry Tea

Cocktails 7.00

B-52

Kahlua, Baileys, Grand Marnier with
Coffee and Whip Cream

Irish Coffee

Tullamore Dew, Sugar, Cream and Coffee

Toasted Almond

Amaretto, Frangelico, Cream in a
Martini Glass

Port Glass 8.00 Bottle 30.00

Hamilton Oaks '02

Trabuco Canyon, CA

Cognac 7.00

Courvoisier, Hennessy VS
Remy Martin VSOP

