



NETSU BY ROSS SHONHAN

MANDARIN ORIENTAL JUMEIRA, DUBAI

BRUNCH, À LA CARTE & BAR



MANDARIN ORIENTAL JUMEIRA · JUMEIRA BEACH ROAD · DUBAI

A KISMET MENU · MANDARIN ORIENTAL JUMEIRA, DUBAI

HOW TO READ THIS MENU

Every mark below appears beside a dish only when the house prints it.

THE LINE BENEATH A DISH

Bluefin Tuna Tataki *(R)*

Pickled red chilli, garlic chips, ponzu

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

THE MARKS THIS MENU DECLARES

(V) Vegetarian

(VG) Vegan

(N) Nuts

(S) Shellfish

(R) Raw

OF THE PRICES

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.

BRUNCH

AED 450 per person, including soft drinks. AED 595 per person, including house beverages. AED 650 per person, including house beverages, sake and prosecco. AED 795 per person, including premium beverages, sake and champagne. AED 2,500 per person, including premium beverages and Dom Pérignon champagne.

SMALL DISHES TO SHARE

Edamame (VG)

Sea salt

Wagyu Beef Gyoza

Shiitake mushrooms, white cabbage, ponzu

Eggplant

Sweet miso, bubu arare, bonito flakes

Devilled Eggs (R)

Salmon tartare, wasabi

Yellowtail Tiradito (R)

Pickled kumquat, rocoto chilli

Wagyu Tartare (R)

Spicy sesame dressing, egg yolk, chives, potato chips

Tomato Salad (VG)

Cucumber, shallots, shiso dressing

Korean Fried Chicken

Spicy sour sauce, sesame

SHARING SASHIMI AND MAKI PLATTER

Seasonal Sashimi Selections (R)

Pickled ginger, wasabi

Signature Maki Rolls (R)

Pickled ginger, wasabi

Temaki Handroll (R)

Chef's choice, prepared tableside

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BRUNCH

LARGE DISHES

CHOOSE ONE PER PERSON

Spicy Miso Chilean Sea Bass

Spring onion, pickled chilli

Baby Chicken “Bulgogi”

Assorted pickles

Australian Wagyu Ribeye (150 g)

Chilli daikon pickles, assorted sauces

Salmon Teriyaki

Tomato, red onion, yuzu kosho dressing

Tiger Prawn Tobanyaki (S)

Leeks, kanzuri butter sauce

Mazesoba Dry Ramen (V)

Corn, spring onion, egg yolk

SERVED WITH THE FOLLOWING

Spicy Veggie Hot Stone Rice (V)

Mixed mushrooms, sesame butter, corn, carrot pickle, egg

Potato Warayaki (V)

Sesame dressing, spring onion crispy nori

OPTIONAL UPGRADES

Australian Wagyu T-Bone

Chilli daikon pickles, assorted sauces minimum of 4 guests

Japanese A5 Wagyu Ribeye (150 g)

+450

Australian Wagyu Truffle Sando (150 g)

+110

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BRUNCH

MIXED DESSERT PLATTER

Seasonal fruits, ice creams and sorbets

DRINKS SELECTION

HOUSE BEVERAGES

SPIRITS

El Jimador

Tanqueray

JW Red Label

Maker's Mark

Bacardi Carta Blanca

COCKTAILS

Japanese Margarita

Sake Sangria

Kurenai

Umeshu Spritz

PREMIUM BEVERAGES

SPIRITS

1800 Silver

Botanist

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DRINKS SELECTION · CONTINUED

Beluga Noble

Singleton 12Y

Mount Gay Eclipse

COCKTAILS

Espresso Martini

Paloma

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À LA CARTE

NETSU SIGNATURE COCKTAILS

Raimei Negroni	95
Roku, suze, mancino, ambrato vermouth, matcha	
Sho Jam Fiz	85
Roku gin, yuzu, basil, tonic water	
Ghost Light	95
Maker's Mark bourbon, umeshu, lapsang souchong, coconut, butterfly pea	
Japanese Margarita	90
Tequila, yuzu, shiso agave	
Midnight Hanamachi	95
Los siete misterios doba-yej mezcal, coffee bean, pineapple, cardamom, straw smoke	
Yugen	80
Rum, passion fruit, citrus, bubbles	
Vanishing Light	95
Michter's US*1 rye, amaro lucano, miso caramel, apple, blackberry, wish	

NETSU SIGNATURE MOCKTAILS

Dance of the Clouds	65
Oolong, chamomile, citrus cordial, pink grapefruit soda	
Shiso	55
Passion fruit, yuzu shiso syrup	
Phantom	65
0% American malt, roasted barley, lapsang souchong, plum & honey shrub	
Euphoria	75
Saicho jasmine sparkling tea, honey, mint	
Moonlight Shadow	65
Spiced Caribbean blend, charred pineapple, ginger mandarin soda	

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NETSU SIGNATURE MOCKTAILS · CONTINUED

Ichigo	55
Strawberry, lychee, ginger ale	
Illusion	65
Netsu cold brew, dates, white sesame	

SHISHOKU

to taste a variety of dishes available only for the entire table, minimum of 2 guests

OMAKASE 650

Seven-course seasonal set menu curated by the Head Chef highlighting the finest seasonal ingredients executed using different culinary techniques

YOUR FIRST TASTE OF NETSU 490

Edamame (V)

Sea salted or chilli butter

Yellowtail Tiradito (R)

Pickled kumquat, annatto oil, rocoto chilli

Tomato Salad (VG)

Cucumber, shallots, shiso dressing

Seasonal Sashimi Selection (R)

Pickled ginger, wasabi

Hamachi Maki Roll (R)

Yuzu kosho, avocado, cucumber

Wagyu Gyoza

Shiitake mushroom, cabbage, ponzu

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YOUR FIRST TASTE OF NETSU • CONTINUED

Eggplant

Sweet miso, bubu arare, bonito flakes

Korean Fried Chicken

Spicy sour sauce, sesame

Wagyu Short Rib

“Bo ssam” style, butter lettuce, kimchi, sweet soy-sesame glaze

Spicy Miso Chilean Seabass

Spring onion, pickled red chilli

Tender Stem Broccoli (VG)

Wafu dressing, toasted sesame

Mixed Dessert Platter

Seasonal fruits, ice creams & sorbets

SIGNATURE EXPERIENCES

Exclusively for the entire table

HANDS ON

350

Head Chef Roberto reimagines Osaka and Tokyo street food through Netsu’s theatrical Warayaki grilling.

Edamame

Sea salt

3 Piece Chef’s Selection Nigiri Set (R)

Assorted garnishes, house nikiri soy, wasabi

Table Side Temaki (R)

Akami tuna, toasted ariake nori, koshihikari rice wasabi, spring onion

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HANDS ON · CONTINUED

Wagyu Tartare “Monaka” *(R)*

Spicy sesame dressing, shiso

Prawn and Vegetable Kakiage *(S)*

Tendashi, lemon

Yakitori

Thigh, wing, tare, shichimi togarashi, lemon

Wagyu Short Rib “Bo Ssam”

Butter lettuce, kimchi, pickled daikon soy-sesame glaze, toasted sesame

Wagyu Sando

Milk Bread, Truffle Spread

Mochi

Ice Cream

Sesame and Date “Monaka”

Ice cream sandwich

RAW AND CHILLED

Bluefin Tuna Tataki *(R)*

Pickled red chilli, garlic chips, ponzu

95

Yellowtail Tiradito *(R)*

Pickled kumquat, annatto oil, rocoto chilli

90

Salmon Tataki *(R)*

Cucumber, sweet potato, sudachi dressing

75

Chu-Toro Sashimi *(R)*

Mizuna, fresh black truffle, soy-truffle dressing

120

Wagyu Tartare *(R)*

Egg yolk, chives, toasted brioche, spicy sesame dressing

95

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RAW AND CHILLED · CONTINUED

Japanese Wagyu Sashimi *(R)* 95
Smoked oil, mizuna, wasabi tare

SMALL PLATES

Korean Fried Chicken 70
Spicy sour sauce, sesame

Crispy Fried Squid 69
Green chilli ginger dressing

Wagyu Gyoza 85
Shiitake mushroom, cabbage, ponzu

Prawn Toast “Okonomiyaki” *(S)* 75
Nori, bonito flakes, mayonnaise

Tiger Prawn Tempura *(S)* 95
Dashi

Crispy Cauliflower *(V)* 48
Spicy mayonnaise, chives, toasted sesame

Eggplant 55
Sweet miso, bubu are, bonito flakes

Vegetable Kakiage *(V)* 55
Mushroom dashi

Edamame *(V)* 35
Sea salted or chilli butter

Sweet Potato Fries *(V)* 35
Shichimi, preserved lemon mayo

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SALADS

Tomato <i>(VG)</i> Cucumber, shallots, shiso dressing	55
Crab <i>(S)</i> Yuzu kosho mayo, crispy noodles	130
Japanese Caesar Grilled lettuce, niboshi dressing, onsen egg, parmesan cheese	55
Seaweed <i>(VG)</i> Sesame ponzu, nashi, crispy nori	60

SUSHI

NIGIRI 2 PCS / SASHIMI 3 PCS

5 Piece Premium Nigiri Set <i>(R)</i> Chef's selection	125
5 Piece Bluefin Tuna Nigiri <i>(R)</i> Akami, chu toro, o toro, kama toro, cheek	165
Akami <i>(R)</i> Tuna	78
Chu-Toro <i>(R)</i> Semi fatty tuna	85
O-Toro <i>(R)</i> Fatty tuna	98
Kama Toro <i>(R)</i> Fatty bluefin tuna collar	95
Sake <i>(R)</i> Salmon	52

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SUSHI • CONTINUED

Ikura (R) Salmon roe	72
Hamachi (R) Yellowtail	68
Wagyu & Foie Gras Nigiri (R) Black truffle, Kristal Caviar	180

MAKI ROLLS

Salmon (S)(R) Avocado, black sesame, spicy mayo	62
Hamachi (S)(R) Yuzu kosho, avocado, green chilli, cucumber	68
Spicy Tuna (S)(R) Pickled cucumber, chilli mayo, shichimi pepper	70
Prawn Tempura (S) Avocado, takuwan	72
Softshell Crab (S) Wasabi mayo, avocado, yamagobo	80
California (S) Blue swimmer crab, cucumber, avocado, masago	85
Wagyu Shiitake mushrooms, carrots, teriyaki	95

TEMAKI

Table side experience using premium Koshihikari rice, Ariake nori and fresh wasabi

Bluefin Tuna (R) Spicy mayo or nikiri shoyu	60
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TEMAKI • CONTINUED

Tuna Toro <i>(R)</i>	85
Spring onion	
Lobster <i>(S)</i>	95
Lemon mayo, spring onion	
Salmon <i>(R)</i>	45
Spicy mayo or nikiri shoyu	

SEAFOOD

Salmon Teriyaki	135
Warayaki tomato relish, lemon	
Tiger Prawn Tobanyaki <i>(S)</i>	160
Leeks, kanzuri butter	
Spicy Miso Chilean Seabass	210
Spring onion, pickled red chilli	

MEAT AND POULTRY

Corn Fed Baby Chicken	160
Spicy honey glaze, sansho pepper, leeks	
Wagyu & Truffle Sando	280
Japanese milk bread, truffle butter	

RICE, PICKLES, SOUP AND NOODLES

Miso Soup	30
Wakame, tofu, shimeji mushrooms	
Mazesoba Dry Ramen	155
Crispy duck leg, bonito powder, tare, spring onion	

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RICE, PICKLES, SOUP AND NOODLES • CONTINUED

Netsu Kimchi (VG)	42
Chilli flakes, cabbage, carrot, spring onion, sesame	
Steamed Rice (VG)	20
Toasted sesame	
Wagyu Truffle Rice	180
Maitake mushrooms, grilled asparagus	
Crispy Duck Hot Stone Rice	125
Onsen egg, garlic chips, spring onion, sweet soy	
Spicy Wagyu Hot Stone Rice	120
Mushrooms, sesame butter, corn, carrot pickle, egg	

TABLE SIDE EXPERIENCES

‘Kawara’ Yakiniku Experience	450
Grilled at your table and served with yakiniku sauce, wasabi, ssamjang, and house-made pickles	
Sukiyaki	330
Japanese wagyu, seasonal vegetables, sweet soy, egg yolk	

WARAYAKI GRILL

JAPANESE WAGYU A5/MARBLE SCORE 10-12

Chef's Cut (per 100 g)	280
Ribeye (per 100 g)	370
Tenderloin (per 100 g)	450

AUSTRALIAN WAGYU MARBLE SCORE 4-5

Ribeye (per 200 g)	290
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WARAYAKI GRILL • CONTINUED

Tenderloin (per 250 g)	350
Short Rib (per 250 g) "Bo ssam" style	350

VEGETABLES

Tenderstem Broccoli (VG) Wafu dressing, toasted sesame	45
Asparagus (VG) Spicy soy glaze, lemon	45
Grilled Corn Salted kombu, shiso powder	52
Japanese Mushrooms (V) Kampot pepper sauce, garlic chips	50
Potato Warayaki (V) Sesame dressing, spring onion, crispy nori	45

DESSERTS

Kinako French Toast (V) Matcha ice cream	64
Sesame and Date Monaka Ice cream sandwich (1pcs)	35
Mango Kakigori (V) Mochi, mango ice cream, fresh mango	59
Chocolate Fondant (V) Miso caramel, cinnamon ice cream	72
Ice Cream Mochi (V)	65

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DESSERTS • CONTINUED

Cheesecake <i>(N)</i>	62
Cherry blossom, white chocolate	
Fuji Apple Tart <i>(V)</i>	75
Caramel, vanilla ice cream	
Kyoto Brest <i>(N)</i>	58
Hojicha namelaka, toasted almonds	

TABLESIDE EXPERIENCES

Popcorn <i>(V)</i>	85
Speculoos parfait, caramel	
Small Mixed Dessert Platter <i>(V)</i>	220
Seasonal fruits, ice creams, sorbets	
Large Mixed Dessert Platter <i>(V)</i>	450
Seasonal fruits, ice creams, sorbets	

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BAR

NETSU SIGNATURE COCKTAILS

Torii Gate	90
Roku gin, nori, Meri umeshu	
Krypton	75
Roku gin, Haku vodka, midori, kalamansi, lollipop	
Yoru No Hana	80
Vodka, merlot grape juice, vanilla, yuzu	
Sho Jam Fiz	85
Roku gin, yuzu, basil, tonic water	
Sakura Royale	110
Sakura vermouth, hibiscus, sparkling wine	
Midnight Tatami	90
Maker's Mark, white cacao, chocolate bitters, charred coconut	
Yugen	75
Rum, passion fruit, citrus, bubbles	
Japanese Margarita	85
Tequila, yuzu, shiso agave syrup	

NETSU SIGNATURE MOCKTAILS

Euphoria	75
Saicho Jasmine sparkling tea, honey, mint	
Shiso	55
Passion fruit, yuzu shiso syrup	
Ichigo	55
Strawberry, lychee, ginger ale	
Shima No Hikari	50
Pineapple, falernum, yuzu, tonic	

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BAR

BEER

DRAUGHT

Asahi, Japan	65
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BOTTLE

Asahi, Japan	55
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Kirin Ichiban, Japan	55
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NON-ALCOHOLIC BEER · BTL

Bière des Amis 0.0%, Belgium	50
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JAPANESE WHISKY

30 ml

Nikka Coffey Grain	75
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Nikka Coffey Malt	75
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Nikka Tailored	145
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Nikka Whisky From the Barrel	85
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Miyagikyo Single Malt	65
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Ichiro's Malt Chichibu, The Peated	105
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SUNTORY WHISKY

30 ml

Yamazaki 18 100th Anniversary Edition	1100
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Hakushu 12 100th Anniversary Edition	290
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Hakushu 18 100th Anniversary Edition	900
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Hibiki Harmony	105
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SUNTORY WHISKY • CONTINUED

Hibiki Japanese Harmony 100th Anniversary Edition	185
The Chita Single Grain	115
Toki	60

BLENDED SCOTCH WHISKY

30 ml

Johnnie Walker Black Label	75
Johnnie Walker Blue Label	275
Chivas Regal 12 Years Old	80
Chivas Regal 18 Years Old	125
Chivas Regal “Royal Salute” 21 Years Old	195
Royal Salute “Old Stone of Destiny” 38 Years Old	895
Monkey Shoulder	60
Compass Box “The Story of the Spaniard”	65
Compass Box “Flaming Heart 6th Edition”	140
Compass Box “Phenomenology”	250

SINGLE MALT WHISKY

30 ml

The Macallan 12 Years Old Double Cask, Speyside	95
The Macallan 15 Years Old Double Cask, Speyside	165
The Macallan 18 Years Old Double Cask, Speyside	315

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SINGLE MALT WHISKY · CONTINUED

The Macallan 12 Years Old Sherry Cask, Speyside	110
The Macallan 18 Years Old Sherry Cask, Speyside	395
The Macallan 25 Years Old Sherry Cask, Speyside	1200
Glenfiddich 21 Years Old Gran Reserva, Speyside	210
Glenmorangie 12 Years Old, Highland	60
Laphroaig Quarter Cask, Islay	80
Bruichladdich Octomore, Islay	250

INTERNATIONAL WHISKY

30 ml

Maker's Mark, USA	60
Jack Daniel's Old Number 7, USA	70
Bulleit Bourbon, USA	65
Michter's Sour Mash, USA	65
Woodford Reserve, USA	80
John Jameson, Ireland	60
Teeling Vintage Reserve 24 Years Old, Ireland	140
Kavalan Solist Single Sherry Cask, Taiwan	110

GIN

30 ml

Tanqueray, England	60
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GIN · CONTINUED

Tanqueray 10, England	70
Nikka Coffey, Japan	65
Ki No Bi, Japan	70
Roku, Japan	85
Hayman's Sloe Gin, England	45
Bombay Sapphire, England	65
Hendricks, Scotland	85
Gin Mare, Spain	75
Monkey 47, Germany	100

RUM

30 ml

Bacardi Carta Blanca, Cuba	60
Havana Club 7 Years, Cuba	70
Zacapa 23, Guatemala	115
Zacapa XO, Guatemala	145
Sailor Jerry Spiced, U.S. Virgin Islands	55
Cachaça 51, Brazil	60
Diplomatico Mantuano, Venezuela	60

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TEQUILA / MEZCAL

30 ml

El Jimador Blanco	60
Don Julio Blanco	120
Don Julio Reposado	135
Don Julio Añejo	135
Don Julio 1942	315
Patrón Silver	85
Patrón Reposado	95
Patrón Añejo	105
Patrón El Cielo	210
Casamigos Blanco	85
Casamigos Reposado	95
Casamigos Añejo	105
Clase Azul Plata	185
Clase Azul Reposado	260
Clase Azul Añejo	750
Komos Añejo Cristalino	185
400 Conejos Mezcal	55

COGNAC / PISCO

30 ml

Remy Martin V.S.O.P.	90
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COGNAC / PISCO • CONTINUED

Remy Martin X.O.	250
Louis XIII Remy Martin	2000
Hennessy Paradis	790
Lapostolle Pisco, Chile	55

VODKA

30 ml

Grey Goose, France	90
Grey Goose Altius, France	170
Ketel One, Netherlands	60
Haku, Japan	65
Nikka Coffey, Japan	75
Belvedere, Poland	80
Beluga Noble, Russia	95
Beluga Gold, Russia	185

LIQUEUR

30 ml

Disaronno Amaretto, Italy	55
Bailey's Irish Cream, Ireland	55
Dom Benedictine, France	55
Drambuie, Scotland	55

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LIQUEUR • CONTINUED

Grand Marnier, France	55
Jaegermeister, Germany	55
D'Amante Sambuca, Italy	45
Hapsburg Absinthe, France	75
Southern Comfort, USA	55
Fernet Branca, Italy	55
Limoncetta di Sorrento, Italy	60
St. Germain, France	65

ENERGY DRINKS

30 ml

Red Bull	40
Red Bull Sugar Free	40
Red Bull Watermelon	40

SOFT DRINKS

Coca Cola	35
Cola Light	35
Cola Zero	35
Fanta	35
Sprite	35

(V) Vegetarian • (VG) Vegan • (N) Nuts • (S) Shellfish • (R) Raw

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BAR

SOFT DRINKS • CONTINUED

Fever-Tree Tonic Water	35
Fever-Tree Soda Water	35
Fever-Tree Ginger Beer	35
Fever-Tree Ginger Ale	35
Fresh Juices	35

WATER

Evian 330 ml	25
Evian 750 ml	35
Evian Sparkling 330 ml	25
Evian Sparkling 750 ml	35
Mai Dubai 330ml	25

COFFEE

Espresso	45
Double Espresso	50
Americano	45
Cappuccino	50
Caffè Latte	50

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BAR

JING TEA

Gyokuro - Green Tea	85
Genmaicha - Green Tea	50
Jasmine Pearls - Green Tea	50
Matcha	55
Ceremonial Matcha	85
Assam Breakfast - Black Tea	50
Jasmine Silver Needle - White Tea	50
Phoenix Honey Orchid - Oolong	50
Chamomile Flowers	50
Raspberry & Rose	50
Saicho Hojicha or Jasmine Sparkling Tea (125ml)	75
Saicho Hojicha or Jasmine Sparkling Tea (200ml)	145
Saicho Hojicha or Jasmine Sparkling Tea (750ml)	450

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DESSERT

DESSERT COCKTAIL

Old New-Fashioned	80
Cognac, cassis, vanilla, chocolate bitters	
Kuki	70
Vodka, white cocoa, whipped cream	
Wakayama	90
Japanese whisky, umeshu, Angostura bitters	
Yumi	70
Spiced rum, coffee, apricot	

DIGESTIF

60 ml

Meiri Hyakunen Umeshu	90
Choya Yuzu	90
Dassai Umeshu	490
Chateau D' Yquem	700

DESSERTS

Kinako French Toast (V)	64
Matcha ice cream	
Sesame and Date Monaka	35
Ice cream sandwich (1pcs)	
Mango Kakigori (V)	59
Mochi, mango ice cream, fresh mango	
Chocolate Fondant (V)	72
Miso caramel, cinnamon ice cream	
Ice Cream Mochi (V)	65

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DESSERT

DESSERTS • CONTINUED

Cheesecake <i>(N)</i>	62
Japanese style, cherry blossom compote	
Fuji Apple Tart <i>(V)</i>	75
Caramel, vanilla ice cream	
Kyoto Brest <i>(N)</i>	58
Hojicha namelaka, toasted almonds	

TABLESIDE EXPERIENCES

Popcorn <i>(V)</i>	85
Speculoos parfait, caramel	
Small Mixed Dessert Platter <i>(V)</i>	220
Seasonal fruits, ice creams, sorbets	
Large Mixed Dessert Platter <i>(V)</i>	450
Seasonal fruits, ice creams, sorbets	

COFFEE

Espresso	45
Double Espresso	50
Americano	45
Cappuccino	50
Caffè Latte	50

JING TEA

Gyokuro - Green Tea	85
Genmaicha - Green Tea	50

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DESSERT

JING TEA • CONTINUED

Jasmine Pearls - Green Tea	50
Matcha	55
Ceremonial Matcha	85
Assam Breakfast - Black Tea	50
Jasmine Silver Needle - White Tea	50
Phoenix Honey Orchid - Oolong	50
Chamomile Flowers	50
Raspberry & Rose	50
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KIDS MENU

NETSU KIDS MENU

Chicken Karaage	52
Preserved lemon mayo	
Prawn Tempura	65
Tendashi sauce	
Vegetable Tempura	45
Tendashi sauce	
Salmon and Avocado Maki Roll	52
House soya sauce	
Cucumber and Avocado Roll	32
House soya sauce	
Salmon Teriyaki	120
Tomato wafu	
Aus Wagyu Tenderloin	170
Teriyaki sauce	
Vegetable & Egg Fried Rice (V)	32
Corn, carrot, spring onion	

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