

DESSERT COCKTAILS

OLD NEW-FASHIONED cognac, cassis, vanilla, chocolate bitters	80
KUKI vodka, white cocoa, whipped cream	70
WAKAYAMA Japanese whisky, Umeshu, Angostura bitters	90
YUMI spiced rum, coffee, apricot	70

TABLE SIDE COCKTAIL

MATCHA BELLINI matcha ice cream, cherry, sparkling wine	75
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DIGESTIF

	60 ml
MEIRI HYAKUNEN UMESHU	80
NETSU YUZU SHU	80
FRUITY SAKE	80

Kindly note that our dishes are not produced in an entirely allergen free environment.
All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.

NETSU

COFFEE


ESPRESSO	45
DOUBLE ESPRESSO	45
AMERICANO	45
CAPPUCCINO	50
CAFFÈ LATTE	50

AVANTCHA TEA

ORGANIC JAPANESE SENCHA	50
MATCHA IRI GENMAICHA	50
ORGANIC MATCHA	50
JASMINE PHOENIX PEARLS	50
MOROCCAN MINT	50
ORGANIC ENGLISH BREAKFAST	50
MAJESTIC EARL GREY	50
ORGANIC CHAMOMILE COOLER	50
ORGANIC NATURAL ROOIBOS	50

	125 ml	200 ml	750 ml
SAICHO HOJICHA SPARKLING TEA	75	145	450
SAICHO JASMINE SPARKLING TEA	75	145	450

DESSERTS

 MATCHA TEA SEMIFREDDO vanilla sponge, matcha parfait	55
 KABOSU MERINGUE TART citrus cremeux, kinako tart	55
SESAME AND DATE MONAKA ice cream sandwich (V)	28
CARAMEL POPCORN peanut parfait (N)	85
NETSU CHEESECAKE cherry blossom, white chocolate, almonds (V) (N)	55
KINAKO FRENCH TOAST matcha ice cream (V)	64
SELECTION OF ICE CREAM AND SORBETS house made (V)	45
CHOCOLATE FONDANT miso caramel, cinnamon ice cream (V)	64
ASSORTED ICE CREAM MOCHI (V)	65
SEASONAL FRUIT PLATTER sorbet (VG)	34
SMALL MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	200
LARGE MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	450

SUMMER KAKIGORI

BLACK FOREST cherry blossom, chocolate brownie	75
BANANA AND TOFFEE caramelized pecans, caramelia chantilly	69
WARAYAKI PEACH honeycomb, vanilla melba syrup	85
MANGO mochi, mango cream, fresh mango (V)	59