SAKE

	100ML	300ML
BESSEN SEITOKU FUTSUSHU fresh, crisp, vibrant citrus aroma	7	21
TOBIROKU DEWAZAKURA NIGORI sparkling, zesty fresh, exotic and peach aromas		36
SHIRO MASUMI GINJO delicate, elegant, creamy and tropical fruits notes	10	29
OKA DEWAZAKURA GINJO light, hint of pear, melon and dry finish		33
GENJI HOYO JUNMAI brisk and flavourful, cedar and citrus highlights	8	24
YAMAHAI TEDORIGAWA DAIGINJO supple, complex, enticing imprin of honey and herbs	t	38
TOKUBETSU TAMAGAWA JUNMAI rich, nutty, toasty with a wild berry ry zing	9	27
UMESHU KAMOIZUMI PLUM SAKE deliciously sweet, well balanced, hints of stone fruits	11	33
UME NO YADO YUZU SAKE yuzu infused, floral, fruity aroma	9	27





CALORIE CONTENT Scan the QR code to find the calorie content of each dish.



BECOME A FRIEND

Ned Friends have benefits at our restaurants, spa and bedrooms, and priority access to The Ned. Plus exclusive member events, perks and early bookings for special events. Scan the QR code to find out more. VEGETARIAN BRUNCH MENU

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

VEGETARIAN BRUNCH

45 per person

TO SHARE -----

EDAMAME BEANS sea salt korean chilli

PICKLED VEG SELECTION carrots, cucumber, radish

4 KINDS OF VEGETARIAN NIGIRI tamago, corn, nasu, inari

BABY GEM SALAD citrus sesame HOSOMAKI avocado, cucumber

VEGETABLES GYOZA truffle ponzu CAULIFLOWER BITES yuzu chilli mayo

vegetable bao shiso mayo

OKONOMIYAKI aonori

MAIN COURSE

please choose one per person

VEGETABLES TEMPURA SELECTION GRILLED VEGETABLES SELECTION

DESSERT

DESSERT PLATTER TO SHARE 20 per person

UMAMI MARY Vodka, tomato juice, Umami spice mix

KIWI SPRITZ

Vodka, prosecco, elderflower, kiwi syrup

MANGO GINGER BELLINI

Candied pink ginger, mango, prosecco