
SAKE

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

Kaia



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.

BRUNCH MENU

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

BRUNCH

45 per person

TO SHARE

EDAMAME BEANS

sea salt (v)

KIMCHI SALAD

korean chilli (v)

PICKLED VEG SELECTION

carrots, cucumber, radish (v)

SALMON AVOCADO ROLL

lime mayo

POTATO SALAD ROLL

cucumber (v)

CRISPY SHRIMP ROLL

yamagobo

HOSOMAKI

avocado,
cucumber (v)

PORK GYOZA

truffle ponzu

DYNAMITE SHRIMP

yuzu chilli mayo

FRIED CHICKEN BAO

sriracha

OKONOMIYAKI

aonori, bonito

GRILLED CORN

yuzu miso butter (v)

MAIN COURSE

please choose one per person

VEGETABLES TEMPURA SELECTION (v)

GRILLED VEGETABLE SELECTION (v)

HAWAIIAN CHICKEN

sriracha mayo

GRILLED PORK BELLY

sichuan sauce

TERIYAKI SALMON

sesame seeds

DESSERT

DESSERT PLATTER TO SHARE

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PREMIUM BRUNCH

65 per person with

CHEF SELECTION

THREE SEASONAL SASHIMI

tuna, salmon, seabass

TWO TYPES OF NIGIRI

tuna, salmon

MAIN COURSE

please choose one per person

BLACK COD

tarragon miso

LAMB CUTLETS

sichuan honey soy

COCKTAILS

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

There is a discretionary 13.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT.