

THE FOUR ACTS

The Netsu Bar experience unfolds across four acts, each with its own rhythm and purpose.

JO 序
It begins with Jo (序), a measured and deliberate introduction that sets the stage with clarity and refinement.

HA 破
The story then accelerates into Ha (破), where development takes hold, deepening complexity and tension.

KYU 急
This builds to Kyū (急), the dramatic climax — bold, expressive, and unforgettable.

KIRI キリ
Finally, Kiri (キリ) brings resolution, a lingering finale where the story settles, yet remains with you long after the curtain falls.

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JO序



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INTRODUCTION

A measured and deliberate beginning, setting the stage with clarity and refinement. This first act is gentle, yet intentional — where delicate flavours, and restrained elegance hint at the journey ahead.

REVERBERATION OF KOTO

A prelude harmony of floral, stone fruit, and salted sweetness, this spritz resonates like the lingering notes of a Koto.

Ketel One Citroen, Genmaicha, Yuzushu, Pear, Salted Honey, Citrus Vapour

85

RAIMEI NEGRONI

A bold, strong, and complex play on the White Negroni, echoing the thunderous introduction of the Taiko Drum.

Roku, Suze, Mancino Ambrato Vermouth, Matcha

95

SILENT CHORD

A spritz of subtlety, restraint, and the quiet anticipation of what's to come.

Apricot, Marigold, Jasmine, Verjuice, Yuzu, Salted Honey, Kombu Vapour

65

DANCE OF THE CLOUDS

Inspired by the movement of storm clouds before thunder strikes.

Oolong, Chamomile, Citrus Cordial, Pink Grapefruit Soda

65

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

HA破



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DEVELOPMENT

The tempo quickens, flavours evolve, and tension builds. Here, each cocktail embodies complexity and contrast — where elegance meets boldness, and subtlety gives way to intensity.

ECHO OF THE SHAMISEN

Like the reverberation of a Shamisen's strings, this cocktail unfolds in layers, delicate, yet defined.

Ki No Bi, White Port, Junmai Ginjo Nihonshu, Pickle Assortment

110

GHOST LIGHT

A transformative sour, inspired by the supernatural presence that lingers in the shadows of the stage.

Maker's Mark, Umeshu, Lapsang Souchong, Coconut, Butterfly Pea

95

KOGARASHI

The first cold wind of the season, this drink is crisp, mineral, and quietly intense — an omen of change.

Tanqueray 0.0%, Sweetened Verjuice, Sencha, Kombu, Shiso

65

PHANTOM

A smoky, and velvety tipple, like the ghostly figures that haunt the Kabuki stage.

0% American Malt, Roasted Barley, Lapsang Souchong, Plum & Honey Shrub

65

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KYU急

KYU急



KYU 急

CLIMAX

The moment of highest intensity — the performance at its most vivid and expressive. In this act, flavours are bold, presentations dramatic, and each drink leaves a lasting impression before the final resolution unfolds.

YUKI-ONNA

Ethereal and fleeting inspired by the enigmatic snow spirit it is named after.

Matusalem Platino, St-Germain, Honeydew Melon

85

SETSUNA

All but a moment, captured in ice — delicate yet intense in flavour.

Sencha, Elderflower Cordial, Honeydew

65

MIDNIGHT HANAMACHI

A drink as bold as the final steps taken on the Hanamichi — the Kabuki stage's dramatic walkway.

Los Siete Misterios Doba-Yej, Coffee Bean, Pineapple, Cardamom, Straw Smoke

95

MOONLIGHT SHADOW

Like a whisper in the night, this is a balance of darkness and light, unfolding in layers of smoke, citrus and spice.

Spiced Caribbean Blend, Charred Pineapple, Ginger Mandarin Soda

65

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KIRI
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KIRI
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KIRI
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CONCLUSION

Every performance must come to an end, but the memory lingers. This final act is a moment of quiet reflection, where flavours settle and the experience resolves.

VANISHING LIGHT

A rich and lingering finish, familiar flavours come together before fading into the night.

Michter's US*1 Rye, Amaro Lucano, Miso Caramel, Apple, Blackberry, Wish

95

SHŪMAKU

Bright and spiced that brings warmth and clarity — an ending that feels both grounded and uplifting.

Roasted Koji, Spiced Apple Honey Shrub, Blackberry

65

THE FINAL BOW

A drink of contrasts — deep, smooth and complex — to mark the moment where performance ends and memory begins.

Rémy Martin VSOP, Netsu Cold Brew, Pedro Ximénez, Coffee Liqueur, Coconut, Tonka Beans

85

THE ILLUSION

A play on perception — rich yet airy, an unexpected finale that challenges expectations.

Netsu Cold Brew, Dates, White Sesame

65

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PRECISION

This chapter is defined by technique — where purity, balance, and intentional craft take centre stage. The simplest serves demand the sharpest focus, revealing a quiet mastery of detail and flavour in every pour.

KABUKI HIGHBALL

The purest expression of our craft.

Deeply rooted in Japanese drinking tradition, this serve is elegant in form, precise in execution, and defined by a mastery of precision. It demands balance and restraint — where temperature, dilution, and carbonation are orchestrated with intent.

A drink rooted in craft, made personal. Select from a curated range of tinctures and distillates to tailor the experience to your unique taste.

Frozen Toki, Cascara, Fizz, Citrus

Tincture options: Ginger | Bergamot | Burnt Cedar | Sakura | Black Sesame | Yuzu Peel

95

TEA CEREMONY

A tribute to Japan's most revered ritual.

Tea Ceremony is an elegant blend of tradition and innovation, drawing from the timeless grace of Chanoyu while emphasising harmony, purity, respect, and tranquillity as its guiding principles. Whisked tableside, the matcha reimagines centuries of ceremonial mastery with intent.

The layered composition of whisky, sesame, and cacao delivers a serve that is both bold and intentional.

Nikka Coffey Malt, Black Sesame, Cacao two ways, White Tea, Matcha

110