

NETSU

Netsu is a contemporary Japanese Steakhouse with a focus on Warayaki cooking style, a straw fired grill from the Kochi region of Japan.

By Ross Shonhan

We are passionate about providing you with the highest quality ingredients while protecting the health of the world's oceans by ensuring that all the fish and seafood on our menus are sustainably sourced, using responsible fishing practices.

SIGNATURE SHARING MENU 490 per person

Available only for the whole table, minimum of 2 guests

EDAMAME sea salted or chilli butter (V)

YELLOWTAIL TIRADITO pickled kumquat, annatto oil, rocoto chilli (R)

TOMATO SALAD cucumber, shallots, shiso dressing (VG)

SEASONAL SASHIMI SELECTION pickled ginger, wasabi (R)

HAMACHI MAKI ROLL yuzu kosho, avocado, green chilli, cucumber (R)

KOREAN FRIED CHICKEN spicy sour sauce, sesame

WAGYU BEEF GYOZA shiitake mushroom, white cabbage, ponzu (S)

EGGPLANT sweet miso, bubu arare, bonito flakes

SPICY MISO CHILEAN SEABASS spring onion, pickled red chilli

WAGYU SHORT RIB “Bo ssam” style, mixed pickles

BROCCOLI wafu dressing, toasted sesame (VG)

MIXED DESSERT PLATTER seasonal fruits, ice creams & sorbets (V)

CHEF’S OMAKASE MENU 590 per person

Available only for the whole table, minimum of 2 guests

Seven course premium seasonal menu
created by the Head Chef
including Japan’s finest seafood
and a focus on Japanese Wagyu A5 beef.

{V} Vegetarian {VG} Vegan {N} Nuts {S} Shellfish {R} Raw

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.

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

SNACKS

EDAMAME sea salted or chilli butter (V)	
CRISPY RICE CRACKER shiso avocado, tomato wafu (V)	
JAPANESE OYSTERS CHILLED OR WARAYAKI (1pc) (S) (R)	
WAGYU TRUFFLE TARTARE toasted brioche (1 pc) (R)	
SWEET POTATO FRIES shichimi, preserved lemon mayo (V)	
PRAWN TOAST “OKONOMIYAKI” nori, bonito flakes, mayonnaise (S)	
HAMACHI, TUNA, or SALMON TACO (1 pc) avocado shiso, sour chilli sauce (R)	

SALADS

TOMATO SALAD cucumber, shallots, shiso dressing (VG)	
SEAWEED SALAD sesame ponzu, nashi, crispy nori (VG)	
CRAB SALAD yuzu kosho mayo, crispy noodles (S)	

NEW DISHES

32	CHU-TORO TARTARE Asian pear dressing, Kristal caviar, lotus chips (R)	160
35	SALMON TATAKI shiso-cucumber dressing, ikura (R)	65
40	WAGYU TATAKI pickled shiso leaf, shiitake mushrooms, Kristal caviar (R)	110
55	LOBSTER “TAKOYAKI” yamaimo, itogaki bonito flakes, Ao nori (S)	65
35	WAGYU KUSHIYAKI eryngii mushrooms, ssam jang, spring onion	70
65	JAPANESE CAESAR SALAD grilled lettuce, niboshi dressing, onsen egg, parmesan cheese	55
56		

SMALL DISHES

	TUNA TATAKI pickled red chilli, garlic chips, ponzu (R)	95
55	YELLOWTAIL TIRADITO pickled kumquat, annatto oil, rocoto chilli (R)	80
60	CUCUMBER & HAMACHI NARUTO ROLL ginger ponzu (R)	65
120	KOREAN FRIED CHICKEN spicy sour sauce, sesame	70
	CRISPY FRIED SQUID green chilli ginger dressing (S)	60
	WAGYU BEEF GYOZA shiitake mushroom, cabbage, ponzu	75
	LOBSTER AND PRAWN GYOZA spicy ponzu (S)	75
	EGGPLANT sweet miso, bubu arare, bonito flakes	55
	MIXED SEASONAL VEGETABLE TEMPURA mushroom dashi (V)	50
	TIGER PRAWN TEMPURA dashi (S)	85

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NIGIRI SUSHI (2 pcs) / SASHIMI (3pcs)

7 PIECE NIGIRI SET (S) (R)	125
AKAMI tuna (R)	78
CHU-TORO semi fatty tuna (R)	80
O-TORO fatty tuna (R)	90
SAKE salmon (R)	46
IKURA salmon roe (R)	72
HAMACHI yellowtail (R)	56
SUZUKI seabass (R)	46
UNI sea urchin (R)	300
EBI shrimp (S)	120
UNAGI freshwater eel	49
TAMAGO sweet omelette	21
WAGYU & FOIE GRAS NIGIRI black truffle, Kristal Caviar (R)	180

TEMAKI

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

 HOKKAIDO BAFUN UNI <i>limited quantity</i>	280
AKAMI TUNA spring onion (R)	60
O-TORO AND KRISTAL CAVIAR spring onion (R)	140
LOBSTER lemon mayo, spring onion (S)	95

MAKI ROLLS

SALMON avocado, black sesame, spicy mayo (R)	62
HAMACHI yuzu kosho, avocado, green chilli, cucumber (R)	65
SPICY TUNA pickled cucumber, chilli mayo, shichimi pepper (R)	65
PRAWN TEMPURA avocado, takuwan (S)	68
SOFTSHELL CRAB wasabi mayo, avocado, yamagobo (S)	76
UNAGI eel, avocado, cucumber, tamago, asparagus, sweet soy (S)	58
CALIFORNIA blue swimmer crab, cucumber, avocado, orange tobiko (S)	82

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SEAFOOD

SALMON TERIYAKI tomato, red onion, yuzu kosho dressing	120
GRILLED GIANT TIGER PRAWN aji amarillo butter, lime (S)	120
SPICY MISO CHILEAN SEABASS spring onion, pickled red chilli	195
WHOLE ROASTED LOBSTER ponzu butter and lime (S)	450

POULTRY

 BABY CHICKEN spicy honey glaze, sansho pepper, puffed quinoa	160
CRISPY DUCK LEG sesame sweet soy, pickled cucumber	150

VEGETABLES


ASPARAGUS spicy soy glaze, shichimi pepper (VG)	45
TENDERSTEM BROCCOLI wafu dressing, toasted sesame (VG)	45
GRILLED CORN salted kombu, shiso powder	52
POTATO WARAYAKI sesame dressing, spring onion, crispy nori (V)	45

RICE, PICKLES, SOUP

MISO SOUP wakame, tofu, shimeji mushrooms	22
SPICY LOBSTER SOUP enoki mushroom and shishito (S)	110
NETSU KIMCHI chilli flakes, cabbage, carrot, spring onion, sesame (VG)	42
STEAMED RICE toasted sesame (VG)	15
WAGYU TRUFFLE RICE maitake mushrooms, grilled asparagus	180
SPICY HOT STONE RICE mushrooms, sesame butter corn, carrot pickle, egg	
WAGYU	120
VEGETABLE (V)	85

WARAYAKI GRILL

JAPANESE WAGYU A5 / MARBLE SCORE 9+

 CHEF'S CUT	per 100 g	280
RIBEYE	per 100 g	360
STRIPLOIN	per 100 g	350
"KAWARA" YAKINIKU SET table side experience	per 150g	450

AUSTRALIAN WAGYU MARBLE SCORE 4-5

TRUFFLE SANDO Japanese milk bread, truffle butter		280
RIBEYE	200 g	280
TENDERLOIN	250 g	340
STRIPLOIN special sweet spicy sauce	250 g	310
SHORT RIB "Bo ssam" style	250 g	350
TOMAHAWK	per 100 g	100

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