

# NETSU BRUNCH

AED 450 per person, inclusive of a selection of soft and alcoholic beverages.

## SHARING STARTERS

### EDAMAME

sea salted or chilli butter (V)

### EGGPLANT

sweet miso, bubu arare

### SALMON TACOS

avocado shiso, spicy sour sauce (R)

### WAGYU BEEF GYOZA

shiitake mushrooms, cabbage, ponzu (S)

### WARAYAKI TUNA TATAKI

pickled red chilli, garlic chips, ponzu (R)

### KOREAN FRIED CHICKEN

spicy sour sauce, sesame

## SHARING SASHIMI & MAKI PLATTER

### SEASONAL SASHIMI SELECTION

pickled ginger and wasabi (R)

### SIGNATURE MAKI ROLLS

spicy tuna, hamachi (R)

(N) Nuts (S) Shellfish (R) Raw (V) Vegetarian

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 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

# LARGE DISHES

choose one per person

## SPICY MISO CHILEAN SEABASS

spring onion, pickled red chilli

## GRILLED GIANT TIGER PRAWN

aji amarillo butter, lime (S)

## SALMON TERIYAKI

tomato, red onion, yuzu kosho dressing

## PERUVIAN BABY CHICKEN

green chilli dressing

## AUSTRALIAN WAGYU RIBEYE MB 4-5

assorted sauces, chilli daikon

## AUSTRALIAN WAGYU TOMAHAWK MB 4-5

assorted sauces, chilli daikon  
(minimum of 4 guests)

shared on the table

## SPICY VEGGIE HOT STONE RICE

mixed mushrooms, sesame butter  
corn, carrot pickle (V)

## POTATO WARAYAKI

sesame dressing, spring onion  
crispy nori (V)

upgrade to wagyu +AED 450

## JAPANESE A5 WAGYU BEEF STRIPLOIN 200G

# MIXED DESSERT PLATTER

SEASONAL FRUITS, ICE CREAMS AND SORBETS (V)

# DRINKS SELECTION

upgrade to champagne +AED 200

## COCKTAILS

Japanese Margarita

Sho Jam Fizz

Lavender Bliss

Espresso Martini

Umeshu Spritz

## BEER

## SELECTION OF WINES

White Wine

Red Wine

Rosé Wine

Prosecco

## SAKE SANGRIA

Sake, Rum and Fruit

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