

NETSU

SMALL DISHES

EDAMAME Sea salted or chilli butter (V)	28
KOREAN FRIED CHICKEN Spicy sour sauce, sesame	55
WAGYU BEEF GYOZA Shitake mushroom, white cabbage, ponzu	60
SWEET POTATO & AKAWI CHEESE GYOZA (V) Shallot, crispy leek	42
EGGPLANT Sweet miso, bubu arare (S)	42
CHICKEN YAKITORI SKEWERS Spring onion, shichimi pepper	42

TEMPURA, TOBAN

CORN Lemon, yuzu, spring onion (V)	63
TIGER PRAWN Dashi (S)	74
SEABASS Mentaiko, yuzu white soy (S)	55
TIGER PRAWN TOBAN Garlic, aji amarillo ponzu butter, leek, shiso (S)	165

COLD DISHES

SALMON TIRADITO Garlic chips, rock chives, truffle tigers milk (S)	40
YELLOWTAIL TIRADITO Pickled kumquat, annatto oil, rocoto chilli	70

SALADS

TOMATO SALAD Cucumber, shallots, shiso dressing (V)	49
SEAWEED SALAD Sesame ponzu, nashi, crispy nori (V)	52

NETSU SPECIAL DISHES

WAGYU GUNKAN SUSHI Oscietra caviar (S)	175
WAGYU TRUFFLE SUKIYAKI Sweet soy, caramelized onions	275
AMAZING STEAK SANDO Wagyu beef tenderloin, japanese milk bread, gold flakes	240

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

7 PIECE NIGIRI SET (S)	128
IKURA Salmon roe (S)	72
SAKE Salmon (S)	46
SUZUKI Seabass (S)	46
HAMACHI Yellowtail (S)	56
EBI Shrimp (S)	70
AKAMI Tuna (S)	78
CHU - TORO Semi fatty tuna (S)	80
O - TORO Fatty tuna (S)	90
TAMAGO Sweet omelette (V)	18

RICE, PICKLES, SOUP

MISO SOUP Wakame, tofu, shimeji mushrooms (S)	22
NETSU KIMCHI Chilli flakes, cabbage, carrot, shiso (V)	42
STEAMED RICE Toasted sesame (V)	15
WAGYU HOT STONE RICE Beef, mixed mushrooms, sesame butter, corn carrot pickle, egg	110
SEAFOOD HOT STONE RICE Tuna, yellowtail, salmon, prawns, mixed mushrooms sesame butter, corn carrot pickle, egg (S)	82
VEGGIE HOT STONE RICE Mixed mushrooms, sesame butter, corn carrot pickle, egg (V)	70

MAKI ROLLS

3 ROLL MIXED MAKI SET (S)	168
SALMON Avocado, black sesame, spicy mayo (S)	62
SPICY TUNA Pickled cucumber, chilli mayo, shichimi pepper (S)	65
MIXED VEGETABLE ROLL Carrot, cucumber, kimchi, pickled daikon (V)	45
PRAWN TEMPURA Avocado, red peppers, furikake (S)	68
HAMACHI ROLL Red onion, yuzu kosho, green chilli, red peppers (S)	68
CALIFORNIA Blue swimmer crab, avocado, orange tobiko (S)	79
CHIRASHI Mixed sashimi, salmon, yellowtail, tuna, seabass, prawn, crab, spicy miso (S)	58

WARAYAKI GRILL

SEAFOOD

GRILLED SEABASS Japanese plum, tosazu dressing (S)	110
SALMON TERIYAKI Tomato, red onion, yuzu kosho dressing (S)	120
SPICY MISO CHILEAN SEABASS Spring onion, pickled red chilli (S)	185

MEAT AND POULTRY

GRILLED BABY CHICKEN Ginger, garlic, spring onion	95
WAGYU BEEF SHORT RIB Bo ssam style, mixed pickles	350

VEGETABLES

TENDER STEAMED BROCCOLI Wafu dressing, toasted sesame (V)	45
GRILLED CORN Salted kombu, shiso powder (S)	52
JAPANESE MUSHROOMS Teriyaki butter, spring onion (V)	38

STEAKS AND WAGYU

Steak Sauces: Miso bbq sauce, yuzu kosho mayo, gyu tare
Choice of: Sea salt or sweet spicy glaze

USDA PRIME BEEF

Ribeye	200 g	135
Tenderloin	200 g	175

AUSTRALIAN WAGYU

Ribeye	300 g	350
Tenderloin	200 g	335

JAPANESE MIYAZAKI WAGYU A5 / MARBLE SCORE 9

Striploin	per 100 g	340
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DESSERTS

ASSORTED ICE CREAM MOCHI (V)	48
JAPANESE CHEESECAKE Fresh raspberry, white chocolate foam (V)	55
CHOCOLATE FONDANT Miso caramel, cinnamon ice cream (V)	64
KINAKO FRENCH TOAST Matcha ice cream (V)	64
SEASONAL FRUIT PLATTER Kabosu sorbet (V)	34
SELECTION OF ICE CREAM AND SORBETS House made (V)	45
SMALL MIXED DESSERT PLATTER Seasonal fruits, ice creams, sorbets (V)	200

SIGNATURE MOCKTAILS

KOKO NETSU Orange Juice, Yuzu Juice, Coconut Syrup, Cream	45
KAJITSU Cranberry Juice, Raspberry Puree, Sugar Syrup, Lime Juice	45
SHISO Yuzu Juice, Passion Fruit Juice, Shiso Syrup, Soda Water	45

{V} Vegetarian {N} Nuts {S} Shellfish

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.