

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)

KOREAN FRIED CHICKEN spicy sour sauce, sesame

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

SEASONAL SASHIMI SELECTION pickled ginger, wasabi (R)

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

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

TOMATO SALAD cucumber, shallots, shiso dressing (VG)

EGGPLANT sweet miso, bubu are, 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)	32
CRISPY RICE CRACKER shiso avocado, tomato wafu (V)	35
JAPANESE OYSTERS CHILLED OR WARAYAKI (1pcs) (S) (R)	40
WAGYU TRUFFLE TARTARE toasted brioche (1 pcs) (R)	55
HAMACHI, TUNA, or SALMON TACO (1 pcs) avocado shiso, sour chilli sauce (R)	56
SWEET POTATO FRIES shichimi, preserved lemon mayo (V)	35
PRAWN TOAST “OKONOMIYAKI” nori, bonito flakes, mayonnaise (S)	65

NEW DISHES

UNI O-TORO TOAST fresh wasabi and Kristal caviar (R)	95
EBI AND KING CRAB OSHIZUSHI avocado and yuzu kosho mayo (S) (R)	145
CRISPY DUCK GALBI pickled cucumber	150

SMALL DISHES

YELLOWTAIL TIRADITO pickled kumquat, annatto oil, rocoto chilli (R)	80
TUNA TATAKI pickled red chilli, garlic chips, ponzu (R)	95
SALMON NEW STYLE garlic, ginger, and yuzu soy (R)	70
CRISPY FRIED SQUID green chilli ginger dressing (S)	60
SALMON TARTARE aji panca and rice crackers (R)	65
KOREAN FRIED CHICKEN spicy sour sauce, sesame	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
CUCUMBER & HAMACHI NARUTO ROLL ginger ponzu (R)	65

SALADS

TOMATO SALAD cucumber, shallots, shiso dressing (VG)	55
SEAWEED SALAD sesame ponzu, nashi, crispy nori (VG)	60
CRAB SALAD yuzu kosho mayo, crispy noodles (S)	120

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

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

MAKI ROLLS

UNAGI eel, avocado, cucumber, tamago, asparagus, sweet soy (S)	58
HAMACHI yuzu kosho, avocado, green chilli, cucumber (R)	65
WAGYU KATSU FUTOMAKI mustard and shiso	72
SALMON avocado, black sesame, spicy mayo (R)	62
SPICY TUNA pickled cucumber, chilli mayo, shichimi pepper (R)	65
PRAWN TEMPURA avocado, takuwan (S)	68
SOFTSHELL CRAB wasabi mayo, avocado, yamagobo (S)	76
O-TORO MAKI spring onion, wasabi (R)	85
CALIFORNIA blue swimmer crab, cucumber, avocado, orange tobiko (S)	82

TABLE SIDE TEMAKI

O-TORO HAND ROLL fresh wasabi, negi, caviar (R)	140
TUNA HAND ROLL fresh wasabi, negi (R)	60
LOBSTER HAND ROLL lemon mayo, negi (S)	95

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WARAYAKI GRILL

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
GRILLED KING CRAB LEG kimchi butter, chives (S)	340

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 RIBEYE

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

STEAKS AND WAGYU

Steak Sauces: Miso BBQ sauce, yuzu kosho mayo, gyu tare

WORLD FAMOUS JAPANESE KOBE WAGYU

Premium cut	per 100g	1000
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JAPANESE WAGYU A5 / MARBLE SCORE 9+

RIBEYE	per 100 g	360
STRIPLOIN	per 100 g	350
CHEF'S CUT "KAWARAYAKI" table side experience	per 150 g	450
TRUFFLE SUKIYAKI sweet soy, onsen egg, enoki		275

AUSTRALIAN WAGYU MARBLE SCORE 4-5

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

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