

# 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

- 55 TUNA TATAKI** pickled red chilli, garlic chips, ponzu (R) **95**  
**60 YELLOWTAIL TIRADITO** pickled kumquat, annatto oil, rocoto chilli (R) **80**  
**120 CUCUMBER & HAMACHI NARUTO ROLL** ginger ponzu (R) **65**  
**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)


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

## TEMAKI

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

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

## MAKI ROLLS

 <b>MAITAKE MUSHROOM</b> napa cabbage, takuwan, cucumber, sweet potato (VG)	<b>52</b>
<b>SALMON</b> avocado, black sesame, spicy mayo (R)	<b>62</b>
<b>HAMACHI</b> yuzu kosho, avocado, green chilli, cucumber (R)	<b>65</b>
<b>SPICY TUNA</b> pickled cucumber, chilli mayo, shichimi pepper (R)	<b>65</b>
<b>O-TORO MAKI</b> spring onion, wasabi (R)	<b>85</b>
<b>PRAWN TEMPURA</b> avocado, takuwan (S)	<b>68</b>
<b>SOFTSHELL CRAB</b> wasabi mayo, avocado, yamagobo (S)	<b>76</b>
<b>UNAGI</b> eel, avocado, cucumber, tamago, asparagus, sweet soy (S)	<b>58</b>
<b>CALIFORNIA</b> blue swimmer crab, cucumber, avocado, orange tobiko (S)	<b>82</b>
<b>WAGYU KATSU FUTOMAKI</b> mustard and shiso	<b>72</b>

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

## 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

### WORLD FAMOUS JAPANESE KOBE WAGYU

Premium cut	per 100 g	1000
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### 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
TRUFFLE SUKIYAKI sweet soy, onsen egg, enoki		220

### 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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