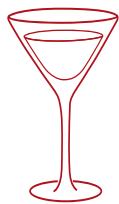


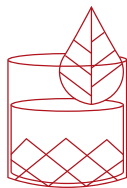
NETSU SIGNATURE COCKTAILS



C. ブリージー C. BREEZY

Toki whisky pine, coffee
butterfly tea, chocolate

85



和風マルガリータ
JAPANESE MARGARITA
tequila, yuzu, shiso
agave syrup

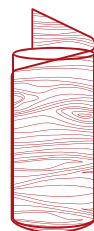
85



クリプトン KRYPTON

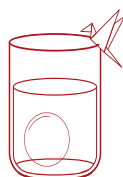
Roku gin, Haku vodka, midori
kalamansi, lollipop

75



ショウ・ジャム・フィズ
SHO JAM FIZ
Roku gin, yuzu basil
tonic water

85



幽玄 YUGEN

rum, passion fruit
citrus, bubbles

70



難解
NANKAI
Campari, dry vermouth, sochu
ginger raspberry pearls

75

MARTINIS



日本 007
NIHON 007
Haku vodka, Lillet
Blanc, umeboshi

95



ライチマティーニ
LYCHEE MARTINI
vodka lychee, lemon

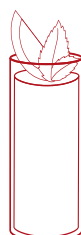
80



リングスター
RINGO STAR
Grey Goose, passion fruit
caviar, green apple, lime

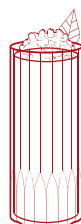
85

MOCKTAILS



ユーフォリア
EUPHORIA
Saicho jasmine sparkling
tea, honey, mint

75



シソ
SHISO
passion fruit, yuzu
Japanese leaves

45



ハーモニー
HARMONY
Saicho hojicha sparkling tea
coconut, lime agave, vanilla

70

WAGYU OMAKASE MENU 🍷

AED 1,800 - Available only for the whole table, to be shared by 3-4 guests

A seven-course tasting experience celebrating the finest Wagyu from Japan and Australia. Prepared tableside, this curated menu showcases a variety of prized cuts and rich flavours, each presented through distinct dishes.

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

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.

{🌱} Locally Sourced {🌿} Sustainably Produced {🥗} Healthy {👨🍳} Chef's Recommendation
{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 (1 pc) (S) (R) 🍤	40
WAGYU TRUFFLE TOAST toasted brioche (1 pc) (R)	55
SWEET POTATO FRIES shichimi, preserved lemon mayo (V)	35
PRAWN TOAST “OKONOMIYAKI” nori, bonito flakes, mayonnaise (S)	65
HAMACHI, TUNA OR SALMON TACO avocado shiso, sour chilli sauce (1 pc) (R)	56

SMALL DISHES

TUNA TATAKI pickled red chilli, garlic chips, ponzu (R) 🍣 🍷	95
CHU-TORO SASHIMI mizuna, fresh black truffle, soy-truffle dressing (R)	110
YELLOWTAIL TIRADITO pickled kumquat, annatto oil, rocoto chilli (R) 🌶️	80
SALMON TATAKI cucumber, sweet potato, sudachi dressing (R)	65
WAGYU TARTARE egg yolk, chives, toasted brioche, spicy sesame dressing (R)	82
WAGYU TATAKI pickled shiso leaf, shiitake mushrooms, Kristal caviar (R) 🍷	110
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 & PRAWN GYOZA spicy ponzu (S)	75
SEASONAL VEGETABLES KAKIAGE mushroom dashi (V)	50
EGGPLANT sweet miso, bubu are, bonito flakes	55
TIGER PRAWN TEMPURA dashi (S)	85

SALADS

TOMATO SALAD cucumber, shallots, shiso dressing (VG) 🍷	55
SEAWEED SALAD sesame ponzu, nashi, crispy nori (VG) 🍷	60
JAPANESE CAESAR SALAD grilled lettuce, niboshi dressing, onsen egg, parmesan cheese	55
CRAB SALAD yuzu kosho mayo, crispy noodles (S)	120

{🌱} Locally Sourced {🌿} Sustainably Produced {🥗} Healthy {👨🍳} Chef's Recommendation
{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.

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

5 PIECE NIGIRI SET (S) (R)	125
5 KINDS PREMIUM SASHIMI SET (S) (R)	280
AKAMI tuna (R) 🍣	78
CHU-TORO semi fatty tuna (R) 🍣	80
O-TORO fatty tuna (R) 🍣	90
SAKE salmon (S) (R)	46
IKURA salmon roe (S) (R)	72
HAMACHI yellowtail (S) (R)	56
SUZUKI seabass (S) (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

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	58
CALIFORNIA blue swimmer crab, cucumber, avocado, masago (S)	82

TEMAKI

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

HOKKAIDO BAFUN UNI limited quantity	280
SPICY SALMON chili mayo, spring onion (R)	45
AKAMI TUNA spring onion (R) 🍣	60
TUNA TORO house made sushi soy, spring onion (R) 🍣	85
LOBSTER lemon mayo, spring onion (S)	95

{🐟} Locally Sourced {🍣} Sustainably Produced {🌿} Healthy {🍷} Chef's Recommendation
{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.

WARAYAKI GRILL


WORLD FAMOUS JAPANESE KOBE WAGYU

PREMIUM CUT 	per 100 G	1000
---	-----------	------


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 150 G	450

AUSTRALIAN WAGYU MARBLE SCORE 4-5

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

VEGETABLES

ASPARAGUS spicy soy glaze, shichimi pepper (VG)	45
TENDERSTEM BROCCOLI wafu dressing, toasted sesame (VG) 	45
GRILLED CORN salted kombu, shiso powder	52
JAPANESE MUSHROOMS kampot pepper sauce, garlic chips (V)	50
POTATO WARAYAKI sesame dressing, spring onion, crispy nori (V)	45

 Locally Sourced  Sustainably Produced  Healthy  Chef's Recommendation

{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.

SEAFOOD

SALMON TERIYAKI tomato, red onion, cucumber pickle	120
SPICY MISO CHILEAN SEABASS spring onion, pickled red chilli 🍽️	195
GRILLED TIGER PRAWN shio koji, kanzuri butter (S)	160
WHOLE ROASTED LOBSTER ponzu butter and lime (S)	450

POULTRY

BABY CHICKEN spicy honey glaze, sansho pepper, puffed quinoa	160
---	-----

RICE, PICKLES, SOUP

MISO SOUP wakame, tofu, shimeji mushrooms 🍽️	22
SPICY LOBSTER SOUP enoki mushroom kimchi, tofu (S)	110
NETSU KIMCHI chilli flakes, cabbage, carrot, spring onion, sesame (VG) 🍽️	42
STEAMED RICE toasted sesame (VG)	15
CRISPY DUCK HOT STONE RICE onsen egg, garlic chips, spring onion, sweet soy	125
WAGYU TRUFFLE RICE maitake mushrooms, grilled asparagus	180
SPICY HOT STONE RICE mushrooms, sesame butter, corn, carrot pickle, egg 🍽️	
WAGYU	120
VEGETABLE (V)	85

{🌱} Locally Sourced {🌿} Sustainably Produced {🍽️} Healthy {🍽️} Chef's Recommendation
{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.

NETSU

Discover our story @netsudubai.