

NETSU SIGNATURE COCKTAILS



鳥居

TORII GATE
Roku gin, nori
Meri umeshu

90



クリプトン

KRYPTON
Roku gin, Haku vodka
midori, kalamansi, lollipop

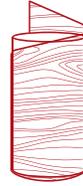
75



夜の花

YORU NO HANA
Vodka, merlot grape juice
vanilla, yuzu

80



ショウ・ジャム・フィズ

SHO JAM FIZ
Roku gin, yuzu, basil
tonic water

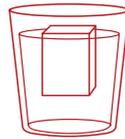
85



桜ロワイヤル

SAKURA ROYALE
Sakura vermouth, hibiscus
sparkling wine

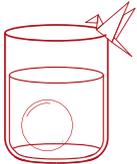
110



真夜中の畳

MIDNIGHT TATAMI
Maker's Mark, white
cacao, chocolate bitters
charred coconut

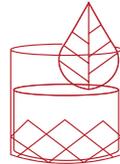
90



幽玄

YUGEN
Rum, passion fruit
citrus, bubbles

75

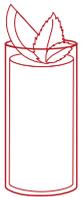


和風マルガリータ

JAPANESE MARGARITA
Tequila, yuzu, shiso
agave syrup

85

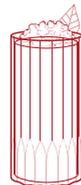
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ユーフォリア

EUPHORIA
Saicho Jasmine sparkling
tea, honey, mint

75



シソ

SHISO
Passion fruit, yuzu
shiso syrup

55



いちご

ICHIGO
Strawberry, lychee,
ginger ale

55



島の光

SHIMA NO HIKARI
Pineapple, falernum
yuzu, tonic

50

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 🍷	60
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 arare, 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
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NIGIRI SUSHI (2 PCS) / SASHIMI (3 PCS)

5 PIECE NIGIRI SET (S) (R)	125
5 KINDS PREMIUM SASHIMI SET (S) (R)	280
AKAMI tuna (S) (R) 🌿	78
CHU-TORO semi fatty tuna (S) (R) 🌿	80
O-TORO fatty tuna (S) (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 (S) (R)	300
UNAGI freshwater eel (S) (R)	49
TAMAGO sweet omelette	21
WAGYU & FOIE GRAS NIGIRI black truffle, Kristal Caviar (R) 🏠	180

MAKI ROLLS

SALMON avocado, black sesame, spicy mayo (S) (R)	62
HAMACHI yuzu kosho, avocado, green chilli, cucumber (S) (R)	65
SPICY TUNA pickled cucumber, chilli mayo, shichimi pepper (S) (R)	65
PRAWN TEMPURA avocado, takuwan (S)	68
SOFTSHELL CRAB wasabi mayo, avocado, yamagobo (S)	76
UNAGI eel, avocado, cucumber, tamago, asparagus, sweet soy (S)	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

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WARAYAKI GRILL

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

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