

# 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 Chef Ross Shonhan

## TASTING MENU

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

**KIMCHI OCTOPUS CEVICHE** Pickled daikon, sweet potato, lotus (S)

**SEASONAL SASHIMI SELECTION** Pickled ginger, wasabi

**SOFT SHELL CRAB MAKI ROLL** Wasabi mayo, avocado, red onion (S)

**WAGYU BEEF GYOZA** Shiitake mushroom, white cabbage, ponzu

**CORN TEMPURA** Lemon, yuzu and chives (V)

**EGGPLANT** Sweet miso, bubu arare

**SPICY MISO CHILEAN SEABASS** Red chilli, spring onion

**WAGYU BEEF SHORT RIB** Bo ssam style, mixed pickles

**TENDER STEM BROCCOLI** Wafu dressing, toasted sesame (V)

**MIXED DESSERT PLATTER** Seasonal fruits, ice creams, sorbets

{V} Vegetarian {A} Alcohol {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 7% Municipality fees, 10% Service charge and 5% Value Added Tax.