

# 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

## **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 (S) (R)

**SEASONAL SASHIMI SELECTION** Pickled ginger, wasabi (S) (R)  
**CHIRASHI MAKI** Mixed sashimi, salmon, yellowtail, tuna  
seabass, prawn, spicy miso (S) (R)

**WAGYU BEEF GYOZA** Shiitake mushroom, white cabbage, ponzu (S)  
**ASSORTED TEMPURA** Prawn, sweet potato (S)  
**EGGPLANT** Sweet miso, bubu arare (S)

**SPICY MISO CHILEAN SEABASS** Spring onion, pickled red chilli (S)  
**WAGYU SHORT RIB** “Bo ssam” style, mixed pickles  
**BROCCOLI** Wafu dressing, toasted sesame (V)

**MIXED DESSERT PLATTER** Seasonal fruits, ice creams & sorbets (V)

## **CHEF’S OMAKASE MENU** 590 per person

Seven course premium seasonal menu  
created by the head chef  
including Japan’s finest seafood  
and a focus on Japanese wagyu A5 beef.

## **NETSU NEW DISHES**

<b>HAMACHI TACOS</b> Avocado shiso, sour chilli sauce (S) (R)	<b>56</b>
<b>PRAWN TOAST</b> “OKONOMIYAKI” Chives, nori, bonito flakes kewpie mayonnaise (S)	<b>65</b>
<b>BEEF TATAKI</b> Wafu dressing, spring onion (R)	<b>65</b>
<b>WAGYU TRUFFLE SANDO</b> Japanese milk bread, truffle butter	<b>270</b>

{V} Vegetarian {A} Alcohol {N} Nuts {S} Seafood {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.

## SMALL DISHES

EDAMAME Sea salted or chilli butter (V)	28
FRIED SQUID Green chilli ginger dressing & lime (S)	58
KOREAN FRIED CHICKEN Spicy sour sauce, sesame	55
WAGYU BEEF GYOZA Shiitake mushroom, white cabbage, ponzu (S)	60
SWEET POTATO & AKAWI CHEESE GYOZA Shallot (V)	42
EGGPLANT Sweet miso, bubu arare (S)	42
CHICKEN YAKITORI SKEWERS Spring onion, shichimi pepper	42

## NETSU SPECIAL DISHES

WAGYU & FOIE GRAS NIGIRI SUSHI Black truffle, oscietra caviar (S) (R)	340
WAGYU GUNKAN SUSHI Oscietra caviar (S) (R)	175
WAGYU TRUFFLE SUKIYAKI Sweet soy, caramelized onions	275
AMAZING STEAK SANDO Japanese milk bread, gold flakes tomato miso	240

## TEMPURA

MIXED VEGETABLE Lotus root, sweet potato, asparagus (V)	50
TIGER PRAWN Dashi (S)	74
SOFTSHELL CRAB Shichimi pepper, preserved lemon mayo (S)	65
CORN Leche de tigre, spring onion (V)	48

## COLD DISHES

SALMON TIRADITO Garlic chips, chives, truffle tigers milk (S) (R)	40
YELLOWTAIL TIRADITO Pickled kumquat, annatto oil rocoto chilli (S) (R)	70
TUNA TATAKI Pickled red chilli, garlic chips, ponzu (S) (R)	85

## SALADS

TOMATO SALAD Cucumber, shallots, shiso dressing (V)	49
SEAWEED SALAD Sesame ponzu, nashi, crispy nori (V)	52
KING CRAB SALAD Yuzu kosho mayo, crispy noodles orange tobiko (S)	95

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

7 PIECE NIGIRI SET (S) (R)	125
IKURA Salmon roe (S) (R)	72
SAKE Salmon (S) (R)	46
SUZUKI Seabass (S) (R)	46
HAMACHI Yellowtail (S) (R)	56
AKAMI Tuna (S) (R)	78
CHU - TORO Semi fatty tuna (S) (R)	80
O - TORO Fatty tuna (S) (R)	90
EBI Shrimp (S)	70
UNAGI Fresh water eel (S)	49
TAMAGO Sweet omelette (S)	18
UNI Sea urchin (S) (R)	125
CAVIAR Oscietra Russian 50g, nori crisp fresh wasabi (S) (R)	600

**MAKI ROLLS**

3 ROLL MIXED MAKI SET (S) (R)	168
SALMON Avocado, black sesame, spicy mayo (S) (R)	62
SPICY TUNA Pickled cucumber, chilli mayo, shichimi pepper (S) (R)	65
MIXED VEGETABLE Carrot, cucumber, kimchi, pickled daikon (V)	45
PRAWN TEMPURA Avocado, takuwan (S)	68
SOFTSHELL CRAB Wasabi mayo, avocado, yamagobo (S)	76
CALIFORNIA Blue swimmer crab, cucumber, avocado, orange tobiko (S)	79
CHIRASHI Mixed sashimi, salmon, yellowtail, tuna, seabass, prawn, spicy miso (S) (R)	58
NEGI TORO Spring onion, wasabi (S) (R)	85
UNAGI Eel, avocado, cucumber, tamago, asparagus, sweet soy (S)	58
HAMACHI Yuzu kosho, avocado, green chilli, cucumber (S)	65

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# WARAYAKI GRILL

## SEAFOOD

GRILLED SEABASS Tomato wafu(S)	110
SALMON TERIYAKI Tomato, red onion, yuzu kosho dressing (S)	120
SPICY MISO CHILEAN SEABASS Spring onion, pickled red chilli (S)	185
TIGER PRAWN TOBAN Garlic, aji amarillo ponzu butter, leek, shiso (S)	195
ROASTED LOBSTER Kombu ponzu butter, burnt lime (S)	380

## VEGETABLES

ASPARAGUS Spicy soy glaze, shichimi pepper (V)	45
BROCCOLI Wafu dressing, toasted sesame (V)	45
GRILLED CORN Salted kombu, shiso powder (S)	52
JAPANESE MUSHROOMS Teriyaki butter, garlic chips, spring onion (V)	38

## RICE, PICKLES, SOUP

MISO SOUP Wakame, tofu, shimeji mushrooms (S)	22
NETSU KIMCHI Chilli flakes, cabbage, carrot, spring onion, sesame (V)	42
STEAMED RICE Toasted sesame (V)	15
SPICY WAGYU HOT STONE RICE Beef, mixed mushrooms sesame butter, corn, carrot pickle, egg	110
SPICY SEAFOOD HOT STONE RICE Yellowtail, salmon, prawn mixed mushrooms, sesame butter corn, carrot pickle, egg (S)	82
SPICY VEGGIE HOT STONE RICE Mixed mushrooms, sesame butter corn, carrot pickle, egg (V)	70

## STEAKS AND WAGYU

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

### USDA PRIME BEEF

Ribeye	200 g	135
Tenderloin	250 g	200
Tenderloin Special Sweet Spicy Sauce	250 g	215

### AUSTRALIAN WAGYU

Ribeye	300 g	350
Tenderloin	250 g	385
Short Rib "Bo ssam" style	250 g	350
Galbi marinated beef rib	250 g	300
Tomahawk	per 100 g	98

### JAPANESE WAGYU A5 / MARBLE SCORE 9

Ribeye	per 100 g	360
Striploin	per 100 g	340

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