

## NETSU SIGNATURE COCKTAILS

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鳥居

**TORII GATE**  
Roku gin, nori  
Meri umeshu

90



クリプトン

**KRYPTON**  
Roku gin, Haku vodka  
midori, kalamansi, lollipop

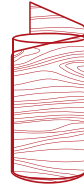
75



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

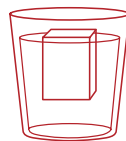
85



桜ロワイヤル

**SAKURA ROYALE**  
Sakura vermouth, hibiscus  
sparkling wine

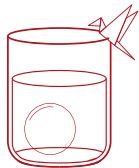
110



真夜中の畳

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

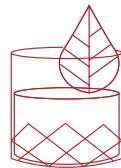
90



幽玄

**YUGEN**  
Rum, passion fruit  
citrus, bubbles

75



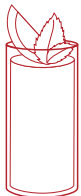
和風マルガリータ

**JAPANESE MARGARITA**  
Tequila, yuzu, shiso  
agave syrup

85

## NETSU SIGNATURE MOCKTAILS

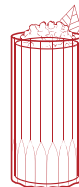
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ユーフォリア

**EUPHORIA**  
Saicho Jasmine sparkling  
tea, honey, mint

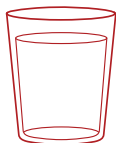
75



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.

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## SNACKS

<b>EDAMAME</b> sea salted or chilli butter (V)	32
<b>CRISPY RICE CRACKER</b> shiso avocado, tomato wafu (V)	35
<b>JAPANESE OYSTERS CHILLED OR WARAYAKI</b> (1 pc) (S) (R) 🍤	40
<b>WAGYU TRUFFLE TOAST</b> toasted brioche (1 pc) (R)	55
<b>SWEET POTATO FRIES</b> shichimi, preserved lemon mayo (V)	35
<b>PRAWN TOAST "OKONOMIYAKI"</b> nori, bonito flakes, mayonnaise (S)	65
<b>HAMACHI, TUNA OR SALMON TACO</b> avocado shiso, sour chilli sauce (1 pc) (R)	56

## SMALL DISHES

<b>TUNA TATAKI</b> pickled red chilli, garlic chips, ponzu (R) 🍣 🍷	95
<b>CHU-TORO SASHIMI</b> mizuna, fresh black truffle, soy-truffle dressing (R)	110
<b>YELLOWTAIL TIRADITO</b> pickled kumquat, annatto oil, rocoto chilli (R) 🌶️	80
<b>SALMON TATAKI</b> cucumber, sweet potato, sudachi dressing (R)	65
<b>WAGYU TARTARE</b> egg yolk, chives, toasted brioche, spicy sesame dressing (R)	82
<b>WAGYU TATAKI</b> pickled shiso leaf, shiitake mushrooms, Kristal caviar (R) 🍷	110
<b>KOREAN FRIED CHICKEN</b> spicy sour sauce, sesame 🍷	60
<b>CRISPY FRIED SQUID</b> green chilli ginger dressing (S)	60
<b>WAGYU BEEF GYOZA</b> shiitake mushroom, cabbage, ponzu	75
<b>LOBSTER &amp; PRAWN GYOZA</b> spicy ponzu (S)	75
<b>SEASONAL VEGETABLES KAKIAGE</b> mushroom dashi (V)	50
<b>EGGPLANT</b> sweet miso, bubu arare, bonito flakes	55
<b>TIGER PRAWN TEMPURA</b> dashi (S)	85

## SALADS

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

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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
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
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

### 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 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  
 Vegetarian  Vegan  Nuts  Shellfish  Raw

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## SEAFOOD

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

## POULTRY

<b>BABY CHICKEN</b> spicy honey glaze, sansho pepper, puffed quinoa	160
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## RICE, PICKLES, SOUP

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

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# NETSU

Discover our story @netsudubai.