

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

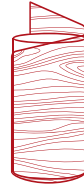


夜の花

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

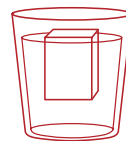


桜ロワイヤル

SAKURA ROYALE

Sakura vermouth, hibiscus
sparkling wine

110

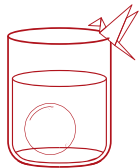


真夜中の畳

MIDNIGHT TATAMI

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

90

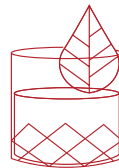


幽玄

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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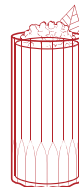


ユーフォリア

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

SHISHOKU

試食

to taste a variety of dishes

available only for the entire table, minimum of 2 guests

OMAKASE 🍽️

650 per person

Seven-course seasonal set menu curated by the Head Chef highlighting the finest seasonal ingredients executed using different culinary techniques

SIGNATURE

490 per person

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, cucumber (R)

WAGYU GYOZA shiitake mushroom, cabbage, ponzu

EGGPLANT sweet miso, bubu areare, bonito flakes

KOREAN FRIED CHICKEN spicy sour sauce, sesame

WAGYU SHORT RIB “Bo ssam” style, butter lettuce, kimchi, sweet soy-sesame glaze

SPICY MISO CHILEAN SEABASS spring onion, pickled red chilli

TENDER STEM BROCCOLI wafu dressing, toasted sesame (VG)

MIXED DESSERT PLATTER seasonal fruits, ice creams & sorbets

{🌱} 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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RAW AND CHILLED

JAPANESE OYSTERS FRESH OR WARAYAKI (1 pc) (S) (R)	42
BLUEFIN TUNA TATAKI pickled red chilli, garlic chips, ponzu (R) 🍴🌱	95
YELLOWTAIL TIRADITO pickled kumquat, annatto oil, rocoto chilli (R)	90
SALMON TATAKI cucumber, sweet potato, sudachi dressing (R)	75
CHU-TORO SASHIMI mizuna, fresh black truffle, soy-truffle dressing (R) 🍴	120
WAGYU TARTARE egg yolk, chives, toasted brioche, spicy sesame dressing (R) 🍴	95
JAPANESE WAGYU SASHIMI smoked oil, mizuna, wasabi tare (R)	95
RAW AND CHILLED PLATTER a tasting of our signature raw and chilled dishes (S)(R) 🍴	280

SMALL PLATES

KOREAN FRIED CHICKEN spicy sour sauce, sesame 🍴	70
CRISPY FRIED SQUID green chilli ginger dressing	69
WAGYU GYOZA shiitake mushroom, cabbage, ponzu 🍴	85
PRAWN TOAST "OKONOMIYAKI" nori, bonito flakes, mayonnaise (S)	75
TIGER PRAWN TEMPURA dashi (S)	95
CRISPY CAULIFLOWER spicy mayonnaise, chives, toasted sesame (V)	48
EGGPLANT sweet miso, bubu arare, bonito flakes	55
VEGETABLE KAKIAGE mushroom dashi (V)	55
EDAMAME sea salted or chilli butter (V)	35
SWEET POTATO FRIES shichimi, preserved lemon mayo (V)	35

SALADS

TOMATO cucumber, shallots, shiso dressing (VG)🍴	55
CRAB yuzu kosho mayo, crispy noodles (S)	130
JAPANESE CAESAR grilled lettuce, niboshi dressing, onsen egg, parmesan cheese	55
SEAWEED sesame ponzu, nashi, crispy nori (VG)	60

SEASONAL AND LIMITED 🍴

WAGYU AND TRUFFLE TEMAKI toasted ariake nori, fresh wasabi	95
JAPANESE WAGYU MAZESOBA brothless ramen, soy-truffle tare, egg yolk	165
JAPANESE WAGYU GUNKAN furikake rice, daikon, oscietra caviar	155
FRESH SCALLOPS ginger, fresh winter black truffle, citrus-soy dressing	165
WAGYU KATSU SANDO soft milk bread, truffle-tonkatsu aioli, fresh winter black truffle	295

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SUSHI

NIGIRI 2 PCS / SASHIMI 3 PCS

5 PIECE PREMIUM NIGIRI SET chef's selection (R)	125
5 PIECE BLUEFIN TUNA NIGIRI akami, chu toro, o toro, kama toro, cheek (R) 🍣	165
AKAMI tuna (R) 🍣	78
CHU-TORO semi fatty tuna (R) 🍣	85
O-TORO fatty tuna (R) 🍣	98
KAMA TORO fatty bluefin tuna colar (R) 🍣	95
SAKE salmon (R)	52
IKURA salmon roe (R)	72
TAI sea bream (R)	58
HAMACHI yellowtail (R)	68
SHIMA AJI striped jack (R)	72
UNI sea urchin (R)	300
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)	68
SPICY TUNA pickled cucumber, chilli mayo, shichimi pepper (S) (R)	70
PRAWN TEMPURA avocado, takuwan (S)	72
SOFTSHELL CRAB wasabi mayo, avocado, yamagobo (S)	80
CALIFORNIA blue swimmer crab, cucumber, avocado, masago (S)	85
WAGYU shiitake mushrooms, carrots, teriyaki	95

TEMAKI

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

HOKKAIDO UNI limited quantity (R)	300
BLUEFIN TUNA spicy mayo or nikiri shoyu (R) 🍣	60
TUNA TORO spring onion (R) 🍣	85
LOBSTER lemon mayo, spring onion (S)	95
SALMON spicy mayo or nikiri shoyu (R)	45

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SEAFOOD

SALMON TERIYAKI warayaki tomato relish, lemon	135
TIGER PRAWN TOBANYAKI leeks, kanzuri butter (S)	160
STEAMED JAPANESE SEA BREAM ginger, leek, sesame-soy dashi	125
SPICY MISO CHILEAN SEABASS spring onion, pickled red chilli 🍴	210
WHOLE ROASTED LOBSTER ponzu butter and lime (S)	450

MEAT AND POULTRY

CORN FED BABY CHICKEN spicy honey glaze, sansho pepper, leeks	160
WAGYU & TRUFFLE SANDO Japanese milk bread, truffle butter 🍴	280

RICE, PICKLES, SOUP AND NOODLES

MISO SOUP wakame, tofu, shimeji mushrooms 🍴	30
MAZESOBA DRY RAMEN crispy duck leg, bonito powder, tare, spring onion	155
NETSU KIMCHI chilli flakes, cabbage, carrot, spring onion, sesame (VG) 🍴	42
STEAMED RICE toasted sesame (VG)	20
WAGYU TRUFFLE RICE maitake mushrooms, grilled asparagus	180
CRISPY DUCK HOT STONE RICE onsen egg, garlic chips, spring onion, sweet soy	125
SPICY WAGYU HOT STONE RICE mushrooms, sesame butter, corn, carrot pickle, egg 🍴	120

TABLE SIDE EXPERIENCES

'KAWARA' YAKINIKU EXPERIENCE 🍴

Grilled at your table and served with yakiniku sauce, wasabi, ssamjang, and house-made pickles

WAGYU SELECTION choose 3 or 6 cuts 450 | 800

SUKIYAKI Japanese wagyu, seasonal vegetables, sweet soy, egg yolk 330

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WARAYAKI GRILL

KOBE WAGYU A5/MARBLE SCORE 10-12

HYOGO PREFECTURE / JAPAN 🏠

CHEF'S CUT	per 100 G	1000
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JAPANESE WAGYU A5/MARBLE SCORE 10-12

CHEF'S CUT	per 100 G	280
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RIBEYE	per 100 G	370
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TENDERLOIN	per 100 G	450
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AUSTRALIAN WAGYU MARBLE SCORE 4-5

RIBEYE	per 200 G	290
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TENDERLOIN	per 250 G	350
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STRIPLOIN special sweet spicy sauce	per 250 G	310
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SHORT RIB "Bo ssam" style	per 250 G	350
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LARGE CUTS

T-BONE minimum of 700 g	per 100 G	140
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VEGETABLES

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

KINAKO FRENCH TOAST matcha ice cream (V)	64
SESAME AND DATE MONAKA ice cream sandwich (1pcs)	35
MANGO KAKIGORI mochi, mango ice cream, fresh mango (V)	59
BANANA caramelized banana, parfait, banana-passionfruit cream	58
CHOCOLATE FONDANT miso caramel, cinnamon ice cream (V)	72
ICE CREAM MOCHI (V)	65
SEASONAL JAPANESE FRUITS limited quantity (VG)	120
CHEESECAKE Japanese style, cherry blossom compote	62
FUJI APPLE TART caramel, vanilla ice cream (V)	75
TABLESIDE EXPERIENCES	
POPCORN speculoos parfait, caramel (V)	85
SMALL MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	220
LARGE MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	450

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Discover our story @netsudubai.