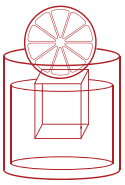
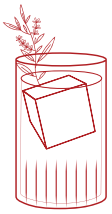
NETSU SIGNATURE COCKTAILS



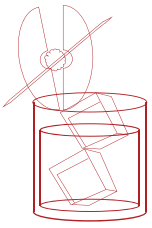
雷鳴ネグローニ
RAIMEI NEGRONI 95
roku, suze, mancino
ambrato vermouth
matcha



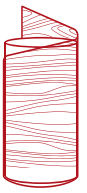
ゴーストライト
GHOST LIGHT 95
maker's mark bourbon
umeshu, lapsang souchong
coconut, butterfly pea



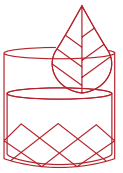
真夜中の花街
MIDNIGHT HANAMACHI 95
los siete misterios doba-yej
mezcal coffee bean, pineapple
cardamom, straw smoke



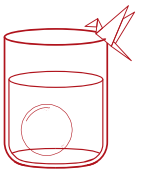
消えゆく光
VANISHING LIGHT 95
michter's US*1 rye, amaro
lucano, miso caramel
apple, blackberry, wish



ショウ・ジャム・フィズ
SHO JAM FIZZ 85
roku gin, yuzu, basil
tonic water

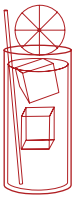


和風マルガリータ
JAPANESE MARGARITA 90
tequila, yuzu, shiso agave



幽玄
YUGEN 80
rum, passion fruit
citrus, bubbles

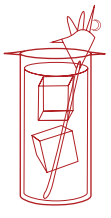
NETSU SIGNATURE MOCKTAILS



ダンス・オブ・ザ・クラウズ
DANCE OF THE CLOUDS 65
oolong, chamomile, citrus
cordial, pink grapefruit soda



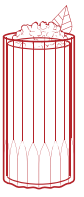
ファントム
PHANTOM 65
0% american malt, roasted
barley, lapsang souchong
plum & honey shrub



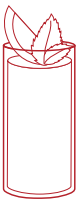
ムーンライト・シャドウ
MOONLIGHT SHADOW 65
spiced caribbean blend, charred
pineapple, ginger mandarin Soda



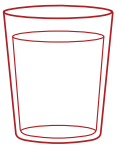
イリュージョン
ILLUSION 65
netsu cold brew, dates
white sesame



シソ
SHISO 55
passion fruit, yuzu
shiso syrup



ユーフォリア
EUPHORIA 75
saicho jasmine sparkling
tea, honey, mint



いちご
ICHIGO 55
strawberry, lychee
ginger ale

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SEASONAL OMAKASE

AED 650 per person

A thoughtfully crafted seven-course seasonal set menu by our Head Chef, highlighting the finest seasonal ingredients.

SIGNATURE EXPERIENCE

A curated introduction to Netsu, bringing together signature dishes from across the menu. Available only for the entire table.

AED 490 per person

EDAMAME sea salt 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 arare, 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
TENDERSTEM 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.
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RAW AND CHILLED

BLUEFIN TUNA TATAKI pickled red chilli, garlic chips, ponzu (R) 95
YELLOWTAIL TIRADITO pickled kumquat, annatto oil, rocoto chilli (R) 90
SALMON TATAKI shiso-coriander dressing, crispy sweet potato (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
JAPANESE OYSTERS chilled or warayaki (1 pc) (R) 42

CHILLED PLATTERS

CAVIAR
30 grams
assorted accompaniments and condiments
950

SIGNATURE
a tasting selection of our
raw and chilled dishes
295

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
JAPANESE EGGPLANT sweet miso, bubu arare, bonito flakes 55
VEGETABLE KAKIAGE mushroom dashi (V) 55
EDAMAME sea salt or chilli butter (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
MIXED GREENS chrysanthemum, yuzu-black pepper dressing (VG) 38
SEAWEED sesame ponzu, nashi, crispy nori (VG) 60

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SUSHI SEASONAL DISHES

limited quantity

STEAMED JAPANESE ABALONE liver sauce 180

HOKKAIDO SNOW CRAB crab fat, sushi rice, ginger (S) 265

NIGIRI (2 PCS) | SASHIMI (3 PCS)

(Each selection is available as nigiri or sashimi)

SAKE salmon (R) 52

HAMACHI yellowtail (R) 68

SHIMA AJI striped jack (R) 72

IKURA salmon roe (R) 72

KURUMA EBI tiger prawn 130

AKAMI bluefin tuna loin (R) 78

CHU-TORO semi-fatty bluefin tuna (R) 85

KAMA TORO fatty bluefin tuna collar (R) 95

O-TORO fatty bluefin tuna belly (R) 98

UNI sea urchin (R) 300

SIGNATURE NIGIRI SPECIALS

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

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

SOFT-SHELL CRAB wasabi mayo, avocado, carrot (S) 80

CALIFORNIA blue swimmer crab, cucumber, avocado, masago (S) 85

WAGYU shiitake mushrooms, carrots, teriyaki 95

TEMAKI HAND ROLLS

Tableside experience using premium Koshihikari rice, Ariake nori and fresh wasabi

BARA CHIRASHI SUSHI mixed sashimi, spring onion (great for 2–4 people) 210

add 25 grams HOKKAIDO UNI limited quantity (R) 300

add 10 grams KRISTAL CAVIAR limited quantity (R) 220

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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SEASONAL AND LIMITED

LIVE LANGOUSTINE Norway, fresh or grilled (S)	260
GRILLED HAND-DIVED SCALLOPS Norway, mentaiko cream sauce (S)	140
FRESH SNOW CRAB Japan, steamed, assorted sauces, half or whole (S)	320 | 610

SEAFOOD

SALMON TERIYAKI warayaki tomato relish, lemon	135
TIGER PRAWN TOBANYAKI leeks, kanzuri butter (S)	160
WARAYAKI CLAMS SHOGAYAKI ginger-soy sauce, myoga	265
SPICY MISO CHILEAN SEABASS spring onion, pickled red chilli	210
WHOLE ROASTED LOBSTER shiso-ponzu butter, lime (S)	450

MEAT AND POULTRY

GRILLED CORN-FED CHICKEN bulgogi, butter lettuce, pickles	160
NIKUJAGA beef cheek, tongue and tendon, root vegetables	195
WAGYU & TRUFFLE SANDO Japanese milk bread, truffle butter	
AUSTRALIAN WAGYU TENDERLOIN MB 4–5 150 grams	280
JAPANESE A5 WAGYU TENDERLOIN MB 8–9 100 grams	480

RICE AND HOT STONES

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
STEAMED RICE toasted sesame (VG)	20

SOUP AND PICKLES

MISO SOUP wakame, tofu, shimeji mushrooms	30
NETSU KIMCHI chilli flakes, cabbage, carrot, spring onion, sesame (VG)	42

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WARAYAKI GRILL

A traditional Japanese cooking technique rooted in Kochi Prefecture. Using burning rice straw, flames can reach temperatures of 900°C, searing ingredients in seconds to impart a distinctive smokiness, delicate char and remarkable depth of flavour.

BUTCHER'S BLOCK

suitable for 3–4 people

PORTERHOUSE
Australian Wagyu MB 4–5,
minimum 900 grams
AED 150 per 100 grams

T-BONE
Australian Wagyu MB 4–5,
minimum 800 grams
AED 140 per 100 grams

KOBE MB 9+

HYOGO PREFECTURE, JAPAN		
STRIPLOIN	per 100 g	1,000

JAPANESE WAGYU A5/MB 8–9

CHEF'S CUT	per 100 g	280
RIBEYE	per 100 g	370
TENDERLOIN	per 100 g	450

AUSTRALIAN WAGYU MB 4–5

RIBEYE	per 200 g	290
TENDERLOIN	per 250 g	350
STRIPLOIN special sweet-spicy sauce	per 250 g	310
SHORT RIB "Bo ssam" style, mixed pickles, butter lettuce	per 250 g	350
GYU TAN chili daikon, yakiniku sauce	per 100 g	150

TABLESIDE EXPERIENCES

'KAWARA' YAKINIKU 🍽	
3-set wagyu bento	350
6-set wagyu bento	690
SUKIYAKI	380

100 grams Japanese wagyu, seasonal vegetables, sweet soy, egg yolk

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VEGETABLES

BABY ZUCCHINI spicy soy glaze, lemon (VG)	38
FRIES 2.0 shio kombu, umami mayonnaise (V)	38
TENDERSTEM BROCCOLI wafu dressing, toasted sesame (VG)	45
GRILLED CORN salted kombu, shiso powder	52
JAPANESE MUSHROOMS kampot pepper sauce, garlic chips (V)	50
WARAYAKI POTATO sesame dressing, spring onion, crispy nori (V)	45

DESSERTS

KINAKO FRENCH TOAST matcha ice cream (V)	64
SESAME AND DATE MONAKA ice cream sandwich (1 pc) (V)	35
MANGO KAKIGORI yogurt, mango cream, fresh mango (V)	59
FUJI APPLE TART caramel, vanilla ice cream (V)	75
CHOCOLATE FONDANT miso caramel, cinnamon ice cream (V)	72
ICE CREAM MOCHI (V)	65
POPCORN peanut parfait, caramel (N)	85
CHERRY BLOSSOM CHEESECAKE white chocolate, almond, cherry ice cream (N)	62
SEASONAL JAPANESE FRUITS limited quantity (VG)	120
SELECTION OF ICE CREAMS AND SORBETS housemade (V)	45
SMALL MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	220
LARGE MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	450

TABLESIDE EXPERIENCES

KABOSU TART burnt meringue (V)	48

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NETSU

Discover our story @netsudubai.