NETSU

AED 450 per person, including soft drinks.
AED 595 per person, including house beverages.
AED 650 per person, including house beverages, sake and prosecco.
AED 795 per person, including premium beverages, sake and Louis Roederer champagne.
AED 2650 per person, including premium beverages and Dom Pérignon champagne.

SMALL DISHES TO SHARE

EDAMAME
sea salt (VG)

WAGYU BEEF GYOZA
shiitake mushrooms, white cabbage, ponzu

EGGPLANT
sweet miso, bubu arare, bonito flakes

DEVILLED EGGS
salmon tartare, wasabi (R)

YELLOWTAIL TIRADITO
pickled kumquat, rocoto chilli (R)

WAGYU TARTARE
spicy sesame dressing, egg yolk, chives, potato chips (R)

TOMATO SALAD
cucumber, shallots, shiso dressing (VG)

KOREAN FRIED CHICKEN
spicy sour sauce, sesame

SHARING SASHIMI AND MAKI PLATTER

SEASONAL SASHIMI SELECTIONS
pickled ginger, wasabi (R)

SIGNATURE MAKI ROLLS
pickled ginger, wasabi (R)

TEMAKI HANDROLL
chef's choice, prepared tableside (R)

(N) Nuts (S) Shellfish (R) Raw (V) Vegetarian
{} Locally Sourced {} Sustainably Produced {} Healthy {} Chef's Recommendation

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.

LARGE DISHES

CHOOSE ONE PER PERSON

SPICY MISO CHILEAN SEA BASS
spring onion, pickled chilli

AUSTRALIAN WAGYU RIBEYE (150 g)
chilli daikon pickles, assorted sauces

TIGER PRAWN TOBANYAKI
leeks, kanzuri butter sauce (S)

BABY CHICKEN "BULGOGI"
assorted pickles

SALMON TERIYAKI
tomato, red onion, yuzu kosho dressing

MAZESOBA DRY RAMEN
corn, spring onion, egg yolk (V)

SERVED WITH THE FOLLOWING

SPICY VEGGIE HOT STONE RICE
mixed mushrooms, sesame butter, corn, carrot pickle, egg (V)

POTATO WARAYAKI
sesame dressing, spring onion crispy nori (V)

OPTIONAL UPGRADES

AUSTRALIAN WAGYU T-BONE
chilli daikon pickles, assorted sauces
minimum of 4 guests

JAPANESE A5 WAGYU RIBEYE
(150 g) + AED 450

AUSTRALIAN WAGYU TRUFFLE SANDO
(150 g) + AED 110

MIXED DESSERT PLATTER

seasonal fruits, ice creams and sorbets

DRINKS SELECTION

HOUSE BEVERAGES

SPIRITS
El Jimador
Tanqueray
Ketel One
JW Red Label
Maker's Mark
Bacardi Carta Blanca

COCKTAILS
Japanese Margarita
Sake Sangria
Kurenai
Umeshu Spritz

PREMIUM BEVERAGES

SPIRITS
1800 Silver
Botanist
Beluga Noble
Singleton 12Y
Maker's Mark
Mount Gay Eclipse

COCKTAILS
Espresso Martini
Paloma
Japanese Margarita
Sake Sangria
Kurenai
Umeshu Spritz

(N) Nuts (S) Shellfish (R) Raw (V) Vegetarian
{} Locally Sourced {} Sustainably Produced {} Healthy {} Chef's Recommendation

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