

# NETSU BRUNCH

**AED 450** per person including soft drinks

**AED 550** per person including house beverages

**AED 750** per person including Louis Roederer 'Collection 245' Brut Champagne

**AED 2500** per person including Dom Pérignon Champagne

## SHARING STARTERS

### EDAMAME

sea salted or chili butter (V)

### WAGYU BEEF GYOZA

shiitake mushrooms, cabbage, ponzu (S)

### CRISPY CAULIFLOWER

spicy mayonnaise, chives, toasted sesame (V)

### WARAYAKI TUNA TATAKI

pickled red chili, garlic chips, ponzu (R)

### TOMATO SALAD

cucumber, shallots, shiso dressing (VG)

### KOREAN FRIED CHICKEN

spicy sour sauce, sesame

## SHARING SASHIMI & MAKI PLATTER

### SEASONAL SASHIMI SELECTION

pickled ginger and wasabi (R)

### SIGNATURE MAKI ROLLS

pickled ginger and wasabi (R)

### TEMAKI HANDROLL

chef selection, prepared tableside

(N) Nuts (S) Shellfish (R) Raw (V) Vegetarian

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 SEABASS

spring onion, pickled red chili

## AUSTRALIAN WAGYU RIBEYE 150G

assorted sauces, chili daikon pickles

## TIGER PRAWN TOBANYAKI

leeks, kanzuri butter sauce (S)

## BABY CHICKEN

spicy honey glaze, sansho pepper, leeks

## SALMON TERIYAKI

tomato, red onion, yuzu kosho dressing

## MAZESOBA DRY RAMEN

corn, spring onion, sesame tare (V)

shared on the table

## SPICY VEGGIE HOT STONE RICE

mixed mushrooms, sesame butter  
corn, carrot pickle (V)

## POTATO WARAYAKI

sesame dressing, spring onion  
crispy nori (V)

upgrade to Japanese wagyu  
+AED 450

## JAPANESE A5 WAGYU RIBEYE 200G

## AUSTRALIAN WAGYU T- BONE

assorted sauces, chili daikon pickles  
(minimum of 4 guests)

## MIXED DESSERT PLATTER

SEASONAL FRUITS, ICE CREAMS AND SORBETS (V)

## DRINKS SELECTION

### COCKTAILS

Japanese Margarita

Kurenai

Lavender Bliss

Espresso Martini

Umeshu Spritz

### SELECTION OF WINES

Magnetic Blanc

Magnetic Rouge

Gris Blanc Rose

Pierlant Sparkling

### SAKE SANGRIA

Sake, Rum and Fruit

### BEER

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