



Sageitsu

by Tetsuya



Private Events

INTRODUCTION

Considered one of Australia's finest chefs, two-Michelin-starred Chef Tetsuya Wakuda is renowned for his skill in combining the freshest Japanese produce with French culinary art. Our ever-changing menu reflects the shifting seasons in a thoughtful celebration of Japanese dishes that fuses the freshest ingredients. Channeling the true sense of omakase, the dishes mirror the capriciousness of the shifting sands. The ensuing sense of wonder sparks a new appreciation for Chef Tetsuya's culinary artistry in the most discerning of diners.





THE LOCATION

Nestled between old and new Dubai, Sagetsu is the perfect place to host your private and intimate event at The Link, One Za'abeel. This dining destination is based on a fusion of sand and moon, with interiors that exude sheer elegance. During the day, natural sunlight filters in via the restaurant's many large lattice windows. The entire experience is framed by cinematic views of the iconic Burj Khalifa as it takes on its glittering cloak when dusk turns into night.

THE RESTAURANT

Sagetsu offers two distinct stages for Japanese gastronomic wonders to unfold. The space forms the perfect backdrop for private events. Sagetsu also hosts a bar stocked with a sake line that is bottled exclusively for the restaurant.

Key features:

- Elegant and intimate space
- Showstopping views of Dubai's iconic day-to-night skyline
- Capacity: 48







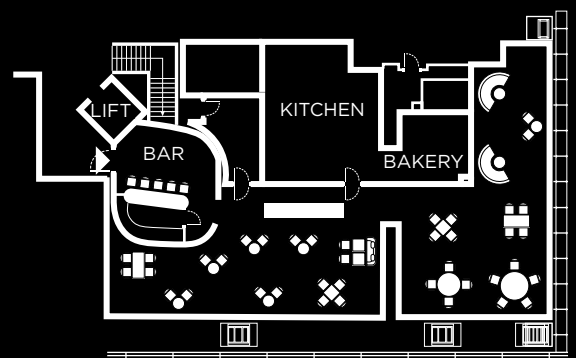
THE MENU

Sagetsu offers 3 signature tasting menus, as well as signature a la carte selection, including sea urchin and the majestic botan shrimp, as well as France's famed Oscietra caviar. The menus are created by legendary Chef Tetsuya Wakuda himself, who has two Michelin stars to his name. Guaranteeing exceptional freshness and exclusivity, these menus form an ideal backdrop for an exceptional event guests will remember for a long time to come.

THE SEATING OPTIONS

Two visually distinct seating areas cover an area measuring 244 sqm. Views of Dubai's iconic skyline can be enjoyed from the main dining area, while extra privacy is provided by the slightly more sheltered alcoves around the corner. This is the perfect stage for small-to-medium-sized and very exclusive events to unfold.

FLOORPLAN



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MENUS

MENUS

Set Menu 1 900 per person

SAGETSU CHEF'S MENU SUNA

DASHI (F, SF)

EGG (E, F, SF)

Flan, Aonori, Ikura, Yuzu

SALMON (F, R, S, SF)

Miso Citrus Vinaigrette, Tonburi

WAGYU (S)

Aburi Saroma Beef Set On Sushi Rice, Yuzu Kosho

TUNA (F, S, SE, SF, TN)

Bluefin Tuna Loin, White Button Mushroom, Mizuna

TEMPURA (E, F, G, S, SF)

Seasonal Vegetables, Seafood

TOOTHFISH (F, S, SF)

Steamed, Fermented Black Beans, Ginger

SEASONAL FRUITS (D)

Granita

DATES (D, E, G, TN)

Coffee Compote, Mascarpone

CHEF'S MENU IS AVAILABLE FOR THE WHOLE TABLE ONLY

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M)
PEANUTS (P) | RAW (R) | SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD)
TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG)

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES.

MENUS

Set Menu 2 1,400 per person

SAGETSU CHEF'S MENU TSUKI

DASHI (F, SF)

AVOCADO (D, F, SF)

Oscietra Caviar, Nori Rice Crisp

TUNA (F, S, SE, SF, TN)

Bluefin Tuna Loin, White Button Mushroom, Mizuna

HOKKAIDO SEA URCHIN (E, R, S, SF, TN)

Marinated Botan Shrimp, Oscietra Caviar

SALMON (F, R, S, SF)

Miso Citrus Vinaigrette, Tonburi

KING CRAB (SF)

Steamed, Olive Oil, Yuzu, Pepper

WAGYU (S)

Aburi Saroma Beef Set On Sushi Rice, Yuzu Kosho

PATAGONIAN TOOTHFISH (E, F, G, S, SF)

Tempura, Dried Miso, Orange Zest

AUSTRALIAN WAGYU (D, S, SE)

Grilled Tenderloin, Shiitake, Fresh Wasabi, Sagetsu Sauce

MELON FROM YAMASHITA FARM (D)

Contracted Farmed Musk Melon, Orange Granita, Fromage Blanc

CHOCOLATE (D, E, TN)

Sagetsu Chocolate Mousse Cake, Vanilla, Macadamia

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Exclusive Sake Experience

1,050 PER PERSON

Chef Tetsuya, a distinguished Sake Samurai, offers a selection of sakes that is unmatched. Every Japanese sake is handpicked, with two lines brewed exclusively for the chef himself.

With this exclusive sake experience, each selection will be served in a 90ml pour, crafted to offer a refined tasting journey.

SHIZUOKA

Isojiman, Omachi 53
磯自慢 雄町 53

Tokubetsu Junmai
特別純米

TOYAMA

Masuizumi
満寿泉

Junmai
純米

Masuizumi Platinum Nama
Tetsuya's
満寿泉, プラチナム 生

Junmai Daiginjo
純米大吟醸

Masuizumi Platina Nama
満寿泉 プラチナ 生

Junmai Daiginjo
純米大吟醸

Vintage may vary depending on availability. Our selection of wines may contain sulfites and eggs.
All prices are in UAE dirhams and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

Sommelier's Recommendations

SAND 1,050 PER PERSON

Bollinger **NV Special Cuvée**
Pinot Noir, Chardonnay, Pinot Meunier
Aÿ, Champagne, France

Masuizumi Platinum Nama **Junmai Daiginjo, Toyama, Japan**
Tetsuya's
満寿泉, プラチナム 生 純米大吟醸

Isojiman, Omachi 53 **Tokubetsu Junmai, Shizuoka, Japan**
磯自慢 雄町 53 特別純米

Pierro **2021**
Chardonnay–Margaret River, Australia

Domaine Joseph Roty **2020 Cuvée Pressonnier**
Pinot Noir–Burgundy, France

Hakodate

MOON 1,500 PER PERSON

Dom Pérignon **2013 Brut**
Chardonnay, Pinot Noir– Épernay, Champagne, France

Masuizumi Platinum Nama **Junmai Daiginjo, Toyama, Japan**
Tetsuya's
満寿泉, プラチナム 生 純米大吟醸

Isojiman, Omachi 53 **Tokubetsu Junmai, Shizuoka, Japan**
磯自慢 雄町 53 特別純米

Neldner Road **2022, Barossa Valley**
Marsanne–South Australia

Neldner Road **2019, Barossa Valley**
Grenache, Shiraz, Mataro–South Australia

Hakodate

For more information contact us:

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