

## SASHIMI

**FRESH WASABI • 40**  
2 grams

**NEW STYLE TUNA • 150**  
Smoked soya, wasabi

**NEW STYLE HAMACHI • 140**  
Yuzu truffle, ikura

**NEW STYLE SALMON • 125**  
Jalapeno, sansho pepper

**MIXED SASHIMI • 375**  
12 pcs of new style and traditional

**TRADITIONAL**  
Served with house made soya and pickled ginger and wasabi

**TUNA • 140**

**HAMACHI • 130**

**SALMON • 115**

## NIGIRI

**NEW STYLE HAMACHI • 70**  
Truffle, yuzu, ikura

**NEW STYLE AKAME • 75**  
Smoked soya

**NEW STYLE SALMON • 65**  
Yuzu Jam, wasabi oil

**NEW STYLE HARASU • 65**  
Flamed salmon belly, yuzu miso sauce

**NEW STYLE OCTOPUS • 60**  
XO sauce

**TRADITIONAL**  
Served with house made soya and pickled ginger and wasabi

**HAMACHI • 65**

**TUNA • 70**

**SALMON • 60**

**OCTOPUS • 50**

## MAKI

**AVOCADO ROLL • 145**  
Avocado, seasonal veggies, shiso, tofu emulsion

**SPICY TUNA ROLL • 185**  
Tuna, spicy miso, chives, cucumber

**SALMON ROLL • 145**  
Cucumber, chives, kimchi mayo

**HAMACHI ROLL • 155**  
Cucumber, chive, chilli mayo

**TUNA ROLL • 185 (G)**  
Bluefin tuna, avocado, fermented yuzu mayo

**DEVIL'S CRISPY EBI SALMON • 210 (G)**  
Crispy shrimp and cucumber, topped with salmon, sriracha, chili mayo

**SURF 'N TURF • 225 (G)**  
Crispy shrimp and cucumber, topped with wagyu tataki, kizami wasabi

## SNACKS

**EDAMAME BEANS • 50/75**  
Goma dressing, sea salt, lime

**OYSTER • 45**  
Wasabi, Apple granite

**YAKI ONIGIRI 2PCS • 65**  
Cumin, sichuan, beef tartar

## SOUPS

**MISO SOUP • 50**  
Fish, tofu, seaweed

**TOMYUM GOON • 65**  
Shrimps, kaffir lime, mushroom

## COLD STARTERS

**SMOKED HAMACHI BELLY SALAD • 165**  
Green apple, wasabi, mizuna

**SALMON TARTAR • 145**  
Ginger, ikura, chives, puffed rice paper

**BEEF TARTAR • 135**  
Cumin, sichuan, edemame, cucumber, egg yolk

**WAGYU TATAKI • 165 (G)\***  
Spring onion, Wagyu fat

## WARM STARTERS

**VEGGIE TEMPURA • 125 (G)**  
Seasonal veggies, spicy miso sauce

**SALT AND PEPPERS SQUID • 125 (G)**  
Black garlic emulsion, lime

**SHRIMP TEMPURA • 155 (G)**  
Ponzu foam, shrimp powder

**SCALLOP AND SHRIMP TOAST • 120 (G)**  
Chili mayo

**MOO WAAN PORK • 110**  
Braised pork belly, sweet fish sauce, pickled chilli, sugersnaps

**PORK WONTONS • 3PCS 95/ 4PCS 125 (G)**  
Ponzu, sesame, Dashi

**GYOZA WAGYU • 3PCS 110/ 4PCS 145 (G)**  
Black vinegar, spring onion

## MAIN COURSES

**GRILLED EGGPLANT • 125 (G)**  
Blackberry, gochujang, sesame

**THAI SYLE CHICHEN SUPREME • 210**  
Thai sweet chilli, pickles, coriander

**GRILLED PORKBELLY SSAM • 195**  
Lettuce, kimchi, cucumber, pickles

**IBERICO PLUMA • 225**  
Umekoshu glaze, grilled lettuce

**BEEF STRIPLIN • 275**  
Wasabi ponzu, grilled spring onion

**RED CURRY CHICKEN • 195**  
seasonal veggies thai chili, fish sauce, kaffir lime with rice or noodles

**SHRIMP GARLIC & PEPPER • 195**  
Pointed cabbage, chili, Thai basil with rice or noodles

## HOUSE CLASSICS

**BLACKENED COD • 345**  
Miso marinated black cod, yuzu miso, pickled daikon

**THE MARKET DUCK & PANCAKES • 275 (G)**  
Duck confit, pancakes, cucumber, leeks, crispy chili oil, hoisin sauce

## SIDES

**STEAMED RICE • 30/50**  
Jasmin rice

**CHEF'S RICE • 40/70**  
Jasmin rice, teriyaki, chili mayo, sesame, spring onions

**PAK CHOI • 55 (N)**  
Black pepper, garlic, cashew

**GREEN BEANS • 55**  
Sambal Belacan wok fried green beans

## DESSERTS

**MANGO STICKY RICE • 110**  
Mango, coconut, sesame

**CHOCOLATE MOUSSE • 125**  
Dark chocolate and yuzu mousse and peach sorbet

**SEASONAL SELECTION OF ICE CREAMS AND SORBETS  
PER SERVING • 45**