

SUSHI

NIGIRI /GUNKAN (2PCS)

HAMACHI NIGIRI (G)* • 70

Lime, mango, jalapeno, sancho pepper

SALMON NIGIRI • 65

Salmon, yuzu Jam, wasabi oil

SAKE HARASU NIGIRI (G)* • 65

Flamed salmon belly, yuzu miso sauce, sancho pepper

AKAME NIGIRI • (G)* 75

Bluefin tuna, chive oil, ginger and garlic paste, spring onion

OTORO NIGIRI • (G)* 90

Bluefin tuna belly, sashimi soya, jalapeno, red sancho pepper

MAKI

SURF 'N TURF (G) • 245

Crispy shrimp and cucumber, topped with wagyu tatakai, yuzu onion, kizami wasabi, wagyu fat cracklings

CRAB ROLL (G) • 210

Crab, yuzu kosho mayo, cucumber, avocado

TUNA ROLL (G)* • 210

Bluefin tuna, thai papaya, avocado, fermented yuzu mayo, wasabi marinated shallots

TUNA HOSOMAKI (G)* • 175

Bluefin tuna, ponzu, sancho pepper

DEVIL'S CRISPY EBI SALMON (G) • 195

Crispy shrimp and cucumber, topped with salmon, sriracha sauce, chili mayo, unagi sauce

SALMON ROLL (G)* • 175

Salmon, sugar snaps, daikon, black sesame mayo, trout roe, chives

VEGGIE ROLL (G,V)* • 155

Avocado, smoked miso, mango, tenderstem broccoli

NEW STYLE SASHIMI

SCALLOP SASHIMI (G)* • 145

Scallops, lime, mango, sashimi soya

TUNA SASHIMI (G)* • 160

Bluefin Tuna, wasabi shallots, daikon

OTORO SASHIMI (G)* • 225

Bluefin tuna, truffle soya, truffle, Japanese fresh wasabi

WAGYU TATAKI (G)* • 155

Smoked soya, truffle, mirin, yuzu kosho oil, spring onion

HAMACHI SASHIMI (G)* • 145

Yuzu truffle sauce, shallots, trout roe

SALMON SASHIMI (G)* • 135

Green chili, red sancho pepper and wasabi oil, ginger chips

MIXED SASHIMI (G)* • 395

A selection of new style sashimi

STARTERS

EDAMAME BEANS (G)* • 50

Goma dressing, sea salt, lime

KOREAN STYLE CUCUMBER • 60

Cucumber, radish, spring onion, korean dry chili, sesame oil

GYOZA WAGYU (G) • 3PCS 110\ 4PCS 145

Miso truffle sauce, springonion, wagyu beef

SALMON WONTON (G) • 3PCS 95\ 4PCS 125

Truffle dashi, trout roe, samphire, spring onion

SHRIMP SPRINGROLL (G) • 3PCS 75\ 4PCS 100

Argentinian shrimp, thai basil, coriander, spring onion, miso, mango sauce

TUNA TATAKI (G)* • 160

Bluefin tuna tatakai, daikon, mango, thai chili, kizami wasabi

PORK BELLY (G)* • 125

Duroc pork, orange miso glaze, pickled jalapeno, spring onion

TOM KHA MUSHROOMS (V) • 115

Pickled Beech mushrooms, Tom Kha sauce, coriander oil, Kaffir lime

BEEF TATAKI (G)* • 145

Koji ponzu sauce, garlic oil, pickled jalapeno, moromi mayo, lotus root, spring onion

GRILLED OCTOPUS • 175

Octopus, XO sauce, coriander, spring onion

TUNA TARTAR (G)* • 150

Blue fin tuna, miso yuzu emulsion, puffed seaweed, shiso cress

SOUPS

MISO SOUP • 50

Miso stock, tofu, fish, shiitake, seaweed

TOM YUM GOONG SOUP • 75/135

Thai coconut soup with shrimps, ginger, thai basil, coriander, lime

THE MARKET TACO

2 PCS

WAGYU (G) • 70

Jalapeno, truffle mayo

SALMON (G) • 60

Yuzu miso, dashi, spring onion, Japanese tabasco

TEMPURA

SHRIMP (G) • 145

Chilli mayo, ponzu foam, lime

LOBSTER (G) • 275

Truffle Mayo, spring onion, lime

VEGGIES (V)(G) • 125

Seasonal veggies, spicy miso sauce

CRISPY OCTOPUS (G) • 95

Baby Octopus with chili, lime leaf and sweet chili dipping sauce

WOK

GREEN CURRY LOBSTER • 345

Sweet basil, chili, green curry sauce, seasonal vegetables

Served with: Steamed rice or egg noodles

ROBATA GRILL

GRILLED POUSSIN (G) • 225

Whole poussin, Moromi-coconut miso sauce, pointed cabbage, chili

BEEF STRIPLOIN (G)* • 275

Kaffir lime tamarind sauce, eggplant, jalapeno salsa

WAGYU STRIPLOIN 8+ • 725

Whiskey sauce, Spring onion, Sancho pepper

BLACKENED COD (G) • 295

Miso marinated Black cod, yuzu miso,

tempura shiso, pickled daikon

JAPANESE HAMACHI • 295

Grilled Hamachi fillet, cucumber salsa, coriander

VEGETARIAN OKONOMIYAKI (G) • 175

Beech mushrooms, pointed cabbage, tempura crisp, teriyaki sauce

THE MARKET DUCK & PANCAKES (G) • 225

Duck confit, hoisin sauce, leeks, cucumber, pancakes

WITH DUCK BREAST • 325

SIDES

STEAMED RICE • 30/50

Jasmin ris

CHEF'S RICE (G) • 35/60

Jasmin rice, teriyaki, chili mayo, sesame, spring onion

STEAMED BROCCOLINI (G) • 85

Broccolini, miso truffle crème, summer truffle

PAK CHOY • 55

Stir-fried Pak choy, sweet soya glaze, garlic, cashew nuts

NOODLES (G) • 55

Garlic oil, ginger, soya, spring onion

12 COURSES - 695

Served for entire table

CRISPY SHRIMP

Chili mayo, ponzu sauce, lime

TOM YUM SOUP

Thai coconut soup with shrimps, ginger, thai basil, coriander, lime

TUNA TARTAR

Blue fin, miso yuzu emulsion, puffed seaweed, shiso cress

BEEF TATAKI

Koji ponzu sauce, garlic oil, pickled jalapeno,

moromi mayo, lotus root, spring onion

PORK BELLY

Duroc pork, orange miso glaze, pickled jalapeno, spring onion

SUSHI

Chef's choice of maki roll

MIXED SASHIMI

Chef's selection of sashimi

BLACKENED COD

Miso marinated Black cod, yuzu miso,

tempura shiso, pickled daikon

BEEF STRIPLOIN

Kaffir lime tamarind sauce, graffiti eggplant, jalapeno salsa

MARKET DUCK AND PANCAKES

Duck confit, hoisin sauce, leeks, cucumber, pancakes

GREEN BEANS

Green beans, miso truffle cream, summer truffle

MANGO PANNA COTTA

Passion fruit coulis, lime zest, coconut sorbet

9 COURSES - 495

Served for entire table

BEEF TATAKI

Koji ponzu sauce, garlic oil, pickled jalapeno,

moromi mayo, lotus root, spring onion

KOREAN STYLE CUCUMBER

Cucumber, rainbow radish, springonion,

korean dry chili, sesam oil

PORK BELLY

Duroc pork, orange miso glaze, pickled jalapeno, spring onion

SALMON ROLL

Salmon, sugar snaps, daikon, black sesame mayo, chives

HAMACHI SASHIMI

Yuzu truffle sauce, yuzu shallots, trout roe

CRISPY OCTOPUS

Baby octopus, chili, lime leaf, sweet chili sauce

GRILLED POUSSIN

Moromi-coconut miso sauce, pointed cabbage, chili

PAK CHOY

Stir-fried Pak choy, sweet soya glaze, garlic, cashew nuts

CHEF'S RICE

Jasmin rice with teriyaki, chili mayo, sesame, spring onion

GATEAU MARCEL

Miso sesame crumble, Vanilla ice cream

In case of allergies, please consult your waiter

*This is marked with * can be gluten free*