

SUSHI

NIGIRI (2PCS)

HAMACHI NIGIRI (G)* • 70

Lime, mango, jalapeno, sancho pepper

SALMON NIGIRI • 65

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

MAKI

VEGGIE ROLL (G,V)* • 145

Avocado, green beans, goma sauce, shiso

SALMON ROLL (G)* • 175

Cucumber, chive, dill mayo

TUNA ROLL (G)* • 210

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

DEVIL'S CRISPY EBI SALMON (G) • 195

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

SURF 'N TURF (G) • 245

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

NEW STYLE SASHIMI

CAN BE SERVED TRADITIONALLY

TUNA SASHIMI (G)* • 160

Bluefin tuna, wasabi shallots, daikon

HAMACHI SASHIMI (G)* • 145

Yuzu truffle sauce, shallots, trout roe

SALMON SASHIMI (G)* • 135

Green chili, red sancho pepper

WAGYU TATAKI (G)* • 155

Truffle, mirin, yuzu kosho oil, spring onion

MIXED SASHIMI (G)* • 425

A selection of new style sashimi

2-4 people

FRESH WASABI • 40

2 Grams

In case of allergies, please consult your waiter

This is marked with * can be gluten free

SOUPS

MISO SOUP • 50

Miso stock, tofu, fish, seaweed

TOM YUM GOONG SOUP • 75

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

STARTERS

EDAMAME BEANS (G)* • 50/85

Goma dressing, sea salt, lime

FRIED POTATO & AVOCADO • 125

Cucumber relish, miso, coriander, chilli

JAPANESE CABBAGE AND CUCUMBER SALAD • 55

Tonkatsu miso dressing, sesame, spring onions

MUSHROOM SPRINGROLL (G) • 3PCS 90\ 4PCS 120

Mushrooms, shallots, teriyaki, spring onion, spicy honey-soya dip

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

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

GYOZA WAGYU (G) • 3PCS 110\ 4PCS 145

Miso truffle sauce, springonion, wagyu beef

CRAB AND SHRIMP SIU MAI (G) • 3PCS 95\ 4PCS 125

Lobster ponzu, sesame

TUNA TATAKI (G)* • 160

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

ORANGE MISO PORK (G)* • 105

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

THE MARKET TACO

2 PCS

SALMON (G) • 70

Yuzu miso, dashi, spring onion, Japanese tabasco

WAGYU (G) • 80

Jalapeno, truffle mayo

TEMPURA

VEGGIES (V)(G) • 125

Seasonal veggies, spicy miso sauce

SHRIMP (G) • 145

Chilli mayo, ponzu foam, lime

LOBSTER (G) • 275

Truffle Mayo, spring onion, lime

WOK

RED LOBSTER CURRY • 275

Thai chili, fish sauce, kaffir lime

ROBATA GRILL

BLACKENED COD (G) • 345

Miso marinated Black cod, yuzu miso, tempura shiso, pickled daikon

ORANGE MARINATED CHICKEN THIGHS • 185

Orange and yuzu jam, jalapenos

BEEF STRIPLOIN • 275

Roasted chimichurri, grilled jalapenos, radish

JAPANESE WAGYU A5 (150GR) • 995

Wagyu fat infused whiskey sauce, spring onion, sancho pepper

THE MARKET DUCK & PANCAKES (G) • 275

Braised duck leg with plum glaze, pancakes, cucumber, leeks, crispy chilli oil, hoisin sauce

LAMB RACK • 285

Mandarin sauce, wasabi peas, miso mustard

SIDES

STEAMED RICE • 30/50

Jasmin rice

CHEF'S RICE (G) • 35/60

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

GREEN BEANS • 85

Green beans, miso truffle creme, summer truffle

BROCCOLINI • 55

Fried broccolini, garlic, cashew nuts

NOODLES (G) • 55

THE OMAKASE MENU - 645

Served for entire table
5 servings
Wine pairing with water 600

JAPANESE CABBAGE AND CUCUMBER SALAD

Tonkatsu miso dressing, sesame, spring onions

MISO SOUP

Miso stock, tofu, seaweed

GYOZA WAGYU

Miso truffle sauce, springonion, wagyu beef

ORANGE MISO PORK

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

TUNA TATAKI

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

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 STRIPLON

Roasted chimichurri, grilled jalapenos, radish

MARKET DUCK AND PANCAKES

Braised duck leg with plum glaze, pancakes, cucumber, leeks, crispy chilli oil, hoisin sauce

GREEN BEANS

Green beans, miso truffle creme, summer truffle

COCONUT SORBET

Passionfruit coulis, lime

THE MENU - 425

Served for entire table
4 servings
Wine pairing with water 400

MISO SOUP

Seaweed, spring onion, tofu

JAPANESE CABBAGE AND CUCUMBER SALAD

Tonkatsu miso dressing, sesame, spring onions

ORANGE MISO PORK

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

BEEF TARTARE

Smoked oil, raspberry, apple, kimchi sesame

SALMON ROLL

Cucumber, chive, dill mayo

HAMACHI SASHIMI

Yuzu truffle sauce, yuzu shallots, trout roe

ORANGE MARINATED CHICKEN THIGHS

Orange and yuzu jam, jalapenos

BROCCOLINI

Fried broccolini, garlic, cashew nuts

CHEF'S RICE

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

CHOCOLATE GATEAU

Blackberry ice cream, yuzu and lemongrass gel, lavender tuile

DESSERTS

CHOCOLATE GATEAU • 110

Blackberry ice cream, yuzu and lemongrass gel, lavender tuile

CARAMELISED BANANA • 95

Miso caramel, yoghurt sorbet, passionfruit coulis, cashew nuts

MANGO PANNA COTTA • 85

Passion fruit coulis, lime zest, coconut sorbet

ICECREAM/SORBET • 35

1 SCOOP

VANILLA

COCONUT

MANGO (V)

YOGHURT SORBET

TEA

SMALL POT / LARGE POT

CEYLON OP SRI LANKA • 60 / 80

SENCHA YAMATO JAPAN • 60 / 80

LEMON & GINGER • 60 / 80

JASMIN PEARLS • 70 / 90

COFFEE

ESPRESSO • 30

DOUBLE ESPRESSO • 40

MACCHIATO • 35

CORTADO • 35

CAPPUCINO • 50

CAFFE LATTE • 50

AFTER DINNER COCKTAIL

SALTED ESPRESSO • 150

Simple & Smooth

Havana Club 7 rum, Kahlua, caramel, espresso, sea salt & blackcurrant dust

KYOTO NEGRONI • 155

KiNoBi gin, Shochu, Umeshu & Campari

DESSERT WINE BY THE GLASS

NV VIEUX PINEAU DES CHANTERES, CHATEAU LE MONTIFAUD, PIERRE VALLET COGNAC, FRANCE • 110

2015 TETUNA, TROCKENBEERENAUSSLES, GOLDENITS, AUSTRIA • 150

T H E M A R K E T

Asian

APERITIF

SAKE ME UP • 145

Beefeater 24 gin, Sake, Campari, Rhubarb syrup, Ginger, lemongrass cordial & lime

YUZU SOUR • 145

Beefeater 24 gin, yuzu, citrus oleo saccharum & egg whites

WHITE LOTUS • 155

Martell VS Cognac, gold rum, vanilla, orgeat & lime

KYOTO NEGRONI • 155

Ki No Bi gin, Shochu, Umeshu & Campari