

SUSHI

[Can be served traditionally]

NIGIRI 2 per order

OYSTER MUSHROOM • 55
Toragashi, Sake, Yuzu

HAMACHI NIGIRI • 70
Truffle, yuzu, ikura

SALMON NIGIRI • 65
Yuzu Jam, wasabi oil

HARASU NIGIRI • 65
Flamed salmon belly, yuzu-miso sauce

AKAME NIGIRI • 75
Smoked soya

SEABASS NIGIRI • 60
Ponzu, shiso

OCTOPUS NIGIRI • 55
XO sauce

WAGYU NIGIRI • 75
Wagyu fat, chives

FRISK WASABI • 40
2 grams

MAKI

VEGGIE ROLL • 145
Avocado, asparagus, shiso, tofu emulsion

OYSTER MUSHROOM ROLL • 145
Goma, spring onion

SALMON ROLL • 145
Cucumber, chive, kimchi mayo

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

LOBSTER ROLL • 220
Cucumber, avocado

HAMACHI ROLL • 165
Radish, Kazami wasabi

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

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

TATAKI

TUNA (G)* • 165
Daikon, mango, kizami wasabi

WAGYU (G)* • 155
Yuzu kosho oil, spring onion

CORGETT (V) • 110
Dashi, dry miso, wasabi salt

Please ask staff about allergens
Dishes marked with a * can be made gluten-free

NEW STYLE SASHIMI

[Can be served traditionally]

DAILY SELECTION OF SASHIMI • 425
A selection of "new style" sashimi

TUNA SASHIMI • 145
Smoked soya, shiso

HAMACHI SASHIMI • 135
Yuzu truffle sauce, trout roe

SALMON SASHIMI • 110
Green chili, sancho pepper

RED SNAPPER (G) • 180
Cucumber, black vinegar

MACKEREL SASHIMI • 110
Fermented garlic, lime

SEABASS SASHIMI • 140
Pickled daikon, wasabi

RED SHRIMP • 245
Shrimp powder, sancho oil

FRESH WASABI • 40
2 grams

SOUPS

MISO SOUP • 50
Miso stock, tofu, fish, seaweed

TOM YUM GOONG • 65
Shrimps, kaffir lime, mushroom

STARTERS

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

ENDIVE KIMCHI • 125
Salmon, orange, coriander

SHRIMP SPRING ROLLS (G) • 3 PCS 85/ 4 PCS 110
Thai basil, coriander, mango sauce

THAI STYLE BEEF SALAD • 155
Beef, toasted rice, fish sauce, coriander

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

PORK & PADRONS • 110
Sticky pork glaze, pickled chili

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

YAKI ONIGIRI 2 PCS • 95
Shiso, smoked oil, beef tartar

TEMPURA

VEGGIES • 125
Seasonal veggies, spicy miso sauce

SHRIMP • 145
Ponzu foam, shrimp powder

SCALLOP AND SHRIMP TOAST • 110
Chili mayo

WOK

RED CURRY CHICKEN • 195
Thai chili, fish sauce, kaffir lime

SHRIMP GARLIC & PEPPER • 185
Pointed cabbage, chili, Thai basil

MAIN COURSES

GRILLED PORTOBELLO (G) • 155
Goma, yuzu kusho, chives

GRILLED SEABASS • 195
Nam Jim talay, Grilled lime

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

VEAL RIBEYE • 210
Wasabi sauce, spring onions

INDONESIAN ROSTED POUSSIN • 175
Homemade Sambal, cucumber & mango salad

THE MARKET DUCK & PANCAKES (G) • 275
Duck confit with plum glaze, 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 onion

BROCCOLINI • 85
Miso truffle creme, fresh truffle

CHARD AND CABBAGE STIRFRY • 50
Garlic, black pepper, soya

KOREAN NOODLES • 55
Cashew, Gochujang, spring onions

DESSERT

PEAR & CHERRY (G) • 95
Vanilla, yuzu, cherry sorbet

BANANA DOUGHNUTS (G) • 85
Vanilla ice cream

STRAWBERRY (G) • 110
Caramel mousse, kaffir lime sorbet

1 SCOOP ICE CREAM/SORBET (G) • 35
VANILLA / COCONUT / MANGO / CHERRY