

SUSHI

NIGIRI /GUNKAN (2PCS)

WAGYU GUNKAN (G)* • 100

Wagyu, caviar, truffle mayo, cucumber

HAMACHI NIGIRI (G)* • 65

Lime, mango, jalapeno, sancho pepper

SAKE HARASU NIGIRI (G)* • 60

Flamed salmon belly, yuzu miso sauce, sancho pepper

AKAME NIGIRI • (G)* 70

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

OTORO NIGIRI • (G)* 85

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

MAKI

SURF 'N TURF (G) • 245

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

LOBSTER ROLL (G)* • 265

Lobster, yuzu kosho, japanese mayo, daikon, avocado

TUNA ROLL (G)* • 210

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

TUNA HOSOMAKI (G)* • 155

Bluefin tuna, ponzu, sancho pepper

WAGYU TEMPURA MAKI (G)* • 165

Wagyu, asparagus, spring onion, moromi mayo, koji apple, wasabi oil

DEVIL'S CRISPY EBI SALMON (G) • 195

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

SALMON ROLL (G)* • 165

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

VEGGIE ROLL (G,V)* • 140

Avocado, smoked miso, mango, tenderstem broccoli

NEW STYLE SASHIMI

SCALLOP SASHIMI (G)* • 145

Scallops, lime, mango, sashimi soya

TUNA SASHIMI (G)* • 160

Bluefin Tuna, caramelized enoki mushrooms, 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)* • 45

Goma dressing, sea salt, lime

KOREAN STYLE CUCUMBER • 55

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

HAMACHI KINILAW (G)* • 85

Thai papaya, cucumber, grapefruit, chili, hamachi, passion fruit dressing

GYOZA WAGYU (G) • 3PCS 105\ 4PCS 140

Miso truffle sauce, springonion, wagyu beef

CHICKEN WONTON (G) • 3PCS 95\ 4PCS 120

Jalapeno chives salsa, ponzu-garlic sauce

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

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

TUNA TATAKI (G)* • 160

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

PORK BELLY (G)* • 105

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

AVOKADO (V) • 110

Green beans, avocado, sesame crisp, sesame sauce, jalapeno chives salsa

BEEF TATAKI (G)* • 145

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

TUNA TARTAR (G)* • 150

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

SOUPS

MISO SOUP • 40

Miso stock, tofu, fish, shiitake, seaweed

TOM YUM GOONG SOUP • 65/125

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) • 255

Truffle Mayo, spring onion, lime

VEGGIES (V)(G) • 105

Seasonal veggies, spicy miso sauce

CRISPY OCTOPUS (G) • 85

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

CHICKEN THIGHS • 195

Free range Rokkedahl chicken, peanut and coconut sauce,

roasted yuzu chili salsa, thai basil, lime

BEEF STRIPLOIN (G)* • 245

Kaffir lime tamarind sauce, eggplant, jalapeno salsa

WAGYU STRIPLOIN (G)* 8+ • 725

Green beans, spring onions, smoked teriyaki, chili salsa

BLACKENED COD (G) • 295

Miso marinated Black cod, yuzu miso,

tempura shiso, pickled daikon

GRILLED KING SHRIMP • 325

King shrimp, pineapple, tomato yuzu salsa, shiso butter

CHARGRILLED VEGGIES (G, V)* • 155

Seasonal veggies, truffle wafu,

dengaku miso sauce

THE MARKET DUCK & PANCAKES (G) • 195

Duck confit, hoisin sauce, leeks, cucumber, pancakes

WITH DUCK BREAST • 285

SIDES

STEAMED RICE • 30/50

Jasmin ris

CHEF'S RICE (G) • 35/60

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

GREEN BEANS (G)* • 85

Green beans, miso truffle cream, summer truffle

SQUASH CURRY (G)* • 65

Yellow squash, shallots, chili, sugar snaps, cashew nuts,

yellow curry, baby corn

NOODLES • 55

Garlic oil, ginger, soya, spring onion

In case of allergies, please consult your waiter

*This is marked with * can be gluten free*

12 COURSES - 595

Served for entire table

HAMACHI KINILAW

Thai papaya, cucumber, grapefruit, chili, hamachi,

passion fruit dressing

CRISPY SHRIMP

Chili mayo, ponzu sauce, 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

LIME GRANITÉ

Vanilla honey cream, lime granite,

black currant dust, almond crumble

9 COURSES - 435

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

CHICKEN THIGHS

Free range Rokkedahl chicken, peanut and coconut sauce,

grilled baby tomato, thai basil, lime

SQUASH CURRY

Yellow squash, shallots, chili, sugar snaps, cashew,

yellow curry, baby corn

CHEF'S RICE

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

CHOCOLATE FONDANT

Vanilla ice cream, miso caramel, cashew nuts