

SASHIMI

MIXED SASHIMI • 275
All traditional with 3 sauces

NEW STYLE TUNA AKAME • 155
Asian chimichurri, jalapeños

NEW STYLE HAMACHI • 145
Mura saki sauce, crispy wonton, wasabi

NEW STYLE SALMON • 125
Sancho, chive oil

TRADITIONAL
Served with house made soya and pickled ginger and wasabi

HAMACHI • 135

TUNA AKAME • 145

SALMON • 115

NIGIRI

NEW STYLE HAMACHI • 70
Truffle, yuzu, ikura

NEW STYLE TUNA AKAME • 75
Smoked soya

NEW STYLE SALMON • 65
Yuzu Jam, wasabi oil

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

TRADITIONAL
Served with house made soya and pickled ginger and wasabi

HAMACHI • 65

TUNA AKAME • 70

SALMON • 60

MAKI

CAVIAR ROLL • 295
Avocado, seasonal veg, 10G caviar, cream cheese
Without caviar • 155

SPICY TUNA ROLL • 165
Avocado, cucumber, chili mayo

SALMON ROLL • 165
Cucumber, dill mayo, teriyaki

HAMACHI ROLL • 175
Cucumber, crispy onion, black garlic mayo, mango

TUNA ROLL • 185 [G*]
Tuna, avocado, fresh truffle

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

SOUPS

MISO SOUP • 50
Fish, tofu, seaweed

COLD STARTERS

BEETROOT TARTAR • 110
Wasabi mayo, pickled mushroom, puffed rice paper

TUNA TATAKI • 145
Yuzu ponzu, orange, shiso

BEEF TARTAR • 135
Cumin, sichuan, edemame, cucumber, eggolk

WAGYU TATAKI • 165 [G*]
Spring onion, Wagyu fat

WARM STARTERS

VEGGIE TEMPURA • 125 [G]
Seasonal veggies, spicy miso sauce

SHRIMP TEMPURA • 155 [G]
Ponzu foam

SCALLOP AND SHRIMP TOAST • 120 [G]
Chili mayo

MOO WAAN PORK • 110
Braised pork belly, sweet fishsauce,
chili, sugersnaps

GYOZA WAGYU • 3PCS 110/ 4PCS 145 [G]
Black vinegar, spring onion

MAIN COURSES

THE MARKET SAMBAL CHICKEN • 210
The market sambal, mango salad

BEEF STRIPLOIN • 275
Wasabi ponzu, grilled spring onion

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

STIR FRY VEGGIES GARLIC & PEPPER • 155
Pointed cabbage, chili, Thai basil
Add shrimp • 195

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

CRISPY CUCUMBER SALAD • 45
Crispy chili, fish sauce, coriander

GREEN BEANS • 55
Truffle miso cream, fresh truffle

DESSERTS

STRAWBERRIES & CHOCOLATE • 120
White chocolate mousse, kaffir lime sorbet, crumble

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