SUSHI

NIGIRI /GUNKAN (2PCS)

WAGYU GUNKAN (G)* • 100
Wagyu, caviar, trøffel mayo, agurk

SEABASS 2PCS (G)* • 65
Seabass, jalapeno og purløg salsa, miso

SALMON 2 PCS (G)* • 55
Laks, røget miso sauce, forårsløg

SAKE HARASU NIGIRI 2 PCS (G)* • 60
Lyngrillet laks med yuzu miso sauce, sancho peber

AKAME NIGIRI (G)* • 70
Blåfinnet tun, purløg olie, ingefær og hvidløgpaste, forårsløg

OTORO NIGIRI (G)* • 85
Blåfinnet tun, sashimi soy, jalapeno, rød sancho peber

MAKI

SURF ´N TURF (G) • 210
Sprøde rejer og agurk toppet med wagyu tataki, yuzu løg, kizami wasabi, sprødt wagyu fedt

LOBSTER ROLL (G)* • 255
Hummer, caviar, shiitake svampe, kizami yuzu sauce, avocado

TUNA ROLL (G)* • 185
Blåfinnet tun, avocado, agurk, purløg, koji soya, karamelliseret enoki svampe, furikkake

TUNA HOSOMAKI (G)* • 175
Blåfinnet tun, ponzu, sancho peber, kaviar

DEVIL´S CRISPY EBI SALMON (G) • 165
Sprøde rejer og agurk, toppet med laks, sriracha sauce, chili mayo, unagi sauce

SALMON ROLL (G)* • 135
Laks, Agurk, røget soja, daikon, sesam sauce

VEGGIE ROLL (G,V)* • 120
Shibazuke syltede daikon, shiitake svampe, avocado, krydret miso sauce

NEW STYLE SASHIMI

SCALLOP SASHIMI (G)* • 120
Scallops, jalapeno sauce, shiso

TUNA SASHIMI (G)* •140
Blåfinnet tun, karamelliseret enoki svampe, wasabi skalloteløg, daikon

OTORO SASHIMI (G)* • 225
Blåfinnet tun, trøffle soya, trøffle, Japansk frisk wasabi

WAGYU TATAKI (G)* • 145
Krydret miso emulsion, sancho peber, forårsløg

SEABASS SASHIMI (G)* • 125
Seabass, yuzu kosho olie, passionsfrugt dressing

SALMON SASHIMI (G)* • 115
Laks, røget miso sauce, yuzu soya, hvidløg

MIXED SASHIMI (G)* • 395
Et udvalg af new style sashimi

STARTERS

EDAMAME BEANS (G)* • 45
Goma dressing, havsalt, lime

CUCUMBER STICKS (G)* • 45
Grøn Nahm Jim sauce, karamelliseret soya, jordnødder

GYOZA WAGYU (G) • 3PCS 105\ 4PCS 140
Miso-trøffel sauce, forårsløg

CHICKEN WONTON (G) • 3PCS 85\ 4PCS 110
Jalapeno og purløg salsa

TUNA TATAKI (G)* • 150
Blåfinnet tun tataki, daikon, mango, thai chili, kizami wasabi

DUROC CHAR SIU (G)* • 95
Braiseret svinekød, kimchi, sort eddike glasur, forårsløg

AVOKADO (V) • 110
Miso kejserhatte, avocado, sesam crisp, sesam sauce, jalapeno og purløg salsa

BEEF TARTARE (G)* • 145
Thai chili, ristet hvidløg, lime, æble, koriander, daikon

SOUPS

MISO SOUP • 40
Misofond, tofu, fisk, shiitake svampe og tang

TOM YUM GOONG SOUP • 55/110
Thai Kokossuppe med rejer, ingefær, thaibasilikum, koriander, lime

THE MARKET TACO
2 PCS

WAGYU (G) • 70
Jalapeno, trøffel mayo

TUNA (G) • 60
Wasabi Mayo, røget teriyaki, forårsløg

TEMPURA

SHRIMP (G) • 120
Chili mayo, ponzuskum, lime

LOBSTER (G) • 255
Trøffel mayo, forårsløg, lime

VEGGIES (V)(G) • 75
Sæsonens grøntsager, krydret miso sauce

CRISPY OCTOPUS (G) • 75
Baby blæksprutte med chili, limeblad og sød chili sauce

WOK

GREEN CURRY LOBSTER • 275
Sød basilikum, chili, mango, grøn karrysauce
Serveret med: Dampet ris eller ægnudler

ROBATA GRILL

CHICKEN BREAST (G)* • 185
Ananas salsa, chili, krydret tamarind sauce, thai basil

BEEF STRIPLOIN (G)* • 225
Wasabi trøffel sauce, shiitake svampe, kejserhatte svampe, forårsløg, shiso

WAGYU STRIPLOIN (G)* 8+ • 725
Shiitake tempura, forårsløg, røget teriyaki, chili salsa

BLACKENED COD (G) • 185
Miso marineret blackened cod, yuzu miso, tempura shiso, syltet daikon

VEGGIE SKEWERS (G,V)* • 155
Dengaku miso, portobello svampe, skalotteløg, majs, courgette

IBERICO PORK CHOPS (G)* • 175
Sort bønnesauce, fermenteret kål

THE MARKET DUCK & PANCAKES (G) • 175
Confiteret andelår med sprødt skind, serveret med pandekager, agurk, porre, hoisin sauce
WITH DUCK BREAST • 245

SIDES

STEAMED RICE • 30/50
Jasmin ris

CHEF'S RICE (G)* • 35/60
Jasmin ris, teriyaki, chili mayo, sesam, forårsløg

BABY COURGETTE • 55
Grøn baby courgette, forårsløg, yuzu smør, cashewnødder

LONG BEANS (G)* • 55
Lange bønner, skalotteløg, chili, yuzu smør, røget miso

NOODLES • 55
Hvidløgsolie, ingefær, soya, forårsløg

Spørg venligst personalet angående allergener
*Retter markeret med en * kan laves glutenfri*

12 RETTERS MENU - 495

Menuen serveres til hele bordet

TOM YUM GOONG SOUP
Thai kokossuppe med rejer, ingefær, thai basilikum, koriander, lime
CRISPY SHRIMP
Chilimayo, ponzuskum, lime

WAGYU TACO
Jalapeño, trøffelmayo
CRISPY OCTOPUS
Baby blæksprutte, forårsløg, sød chilli sauce
DUROC CHAR SIU
Braiseret svinekød, kimchi, sort eddike glasur, forårsløg

SUSHI
Chef's choice af maki rulle
MIXED SASHIMI
Chef's selection af sashimi
BLACKENED COD
Kulgrillet torsk, marineret i miso, sake og mirin, serveret med yuzu-miso sauce

BEEF STRIPLOIN
Wasabi trøffel sauce, shiitake svampe, kejserhatte svampe, forårsløg, shiso
MARKET DUCK AND PANCAKES
Confiteret andelår med sprødt skind, serveret med pandekager, agurk, porre, hoisin sauce
LONG BEANS
Lange bønner, skalotteløg, chili, yuzu smør, røget miso

YUZU
Yuzu crème, vaniljeis, ingefær marengs, mandel crumble

9 RETTERS MENU - 395

Menuen serveres til hele bordet

MISO SOUP
Miso fond, tofu, laks, shiitake svampe, tang
CUCUMBER STICKS
Grøn Nahm Jim sauce, karamelliseret soya, jordnødder
DUROC CHAR SIU
Braiseret svinekød, kimchi, sort eddike glasur, forårsløg

SALMON ROLL
Laks, Agurk, røget soja, daikon, sesam sauce
SEABASS SASHIMI
Seabass, yuzu kosho olie, passionsfrugt dressing
CRISPY SHRIMP
Chili mayo, ponzuskum, lime

CHICKEN BREAST
Ananas salsa, chili, krydret tamarind sauce, thai basil
VEGGIE SALAD
Kejserhat, lille perlesalat, chili, koriander, cashewnødder, lime miso dressing
CHEF'S RICE
Jasmin ris med teriyaki, chili mayo, sesam og forårsløg

YUZU
Yuzu crème, vaniljeis, ingefær marengs og mandel crumble

SUSHI

NIGIRI /GUNKAN (2PCS)

WAGYU GUNKAN (G)* • 100
Wagyu, caviar, truffle mayo, cucumber

SEABASS (G)* • 65
Seabass, jalapeno chives salsa, miso

SALMON (G)* • 55
Salmon, smoked miso sauce, spring onion

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) • 210
Crispy shrimp and cucumber, topped with wagyu tataki, yuzu onion, kizami wasabi and wagyu fat cracklings

LOBSTER ROLL (G)* • 255
Lobster, caviar, shiitake, kizami yuzu sauce, avocado

TUNA ROLL (G)* • 185
Bluefin Tuna, avocado, cucumber, chives, koji soya, caramelized enoki mushrooms, furikakke'

TUNA HOSOMAKI (G)* • 175
Bluefin tuna, ponzu, sancho pepper, caviar

DEVIL´S CRISPY EBI SALMON (G) • 165
Crispy shrimp and cucumber, topped with salmon, sriracha sauce, chili mayo and unagi sauce

SALMON ROLL (G)* • 135
Salmon, cucumber, smoked soya, daikon, sesame sauce

VEGGIE ROLL (G,V)* • 120
Shibazuke pickles, shiitake, avocado, Spicy miso sauce

NEW STYLE SASHIMI

SCALLOP SASHIMI (G)* • 120
Scallops, jalapeno sauce, shiso

TUNA SASHIMI (G)* • 140
Bluefin Tuna, caramelized enoki mushrooms, wasabi shallots, daikon

OTORO SASHIMI (G)* • 225
Bluefin tuna, truffle soya, truffle, Japanese fresh wasabi

WAGYU TATAKI (G)* • 145
Spicy miso emulsion, Sancho pepper, spring onion

SEABASS SASHIMI (G)* • 125
Seabass, yuzu kosho, passion fruit dressing

SALMON SASHIMI (G)* • 115
Salmon, smoked miso sauce, yuzu soya, garlic

MIXED SASHIMI (G)* • 395
A selection of new style sashimi

STARTERS

EDAMAME BEANS (G)* • 45
Goma dressing, sea salt, lime

CUCUMBER STICKS (G)* • 45
Green Nahm jim sauce, caramelized soya, peanuts, spring onion

GYOZA WAGYU (G) • 3PCS 105\ 4PCS 140
Miso truffle sauce, springonion

CHICKEN WONTON (G) • 3PCS 85\ 4PCS 110
Jalapeno chives salsa

TUNA TATAKI (G)* • 150
Bluefin tuna tataki, daikon, mango, thai chili, kizami wasabi

DUROC CHAR SIU (G)* • 95
Braised pork, kimchi, black vinegar glaze, spring onion

AVOKADO (V) • 110
Miso king oyster mushrooms, avocado, sesame crisp, sesame sauce, jalapeno chives salsa

BEEF TARTARE (G)* • 145
Thai chili, roasted garlic, lime, apple, coriander, daikon

SOUPS

MISO SOUP • 40
Miso stock, tofu, fish, shiitake, seaweed

TOM YUM GOONG SOUP • 55/110
Thai coconut soup with shrimps, ginger, thai basil, coriander, lime

THE MARKET TACO
2 PCS

WAGYU (G) • 70
Jalapeno, truffle mayo

TUNA (G) • 60
Wasabi Mayo, smoked teriyaki, spring onion

TEMPURA

SHRIMP (G) • 120
Chilli mayo, ponzu foam,lime

LOBSTER (G) • 255
Truffle Mayo, spring onion, lime

VEGGIES (V)(G) • 75
Seasonal veggies, spicy miso sauce

CRISPY OCTOPUS (G) • 75
Baby Octopus with chili, lime leaf and sweet chili dipping sauce

WOK

GREEN CURRY LOBSTER • 275
Sweet basil, chili, mango, green curry sauce,
Served with: Steamed rice or egg noodles

ROBATA GRILL

CHICKEN BREASTS (G)* • 185
Pineapple salsa, chili, spicy tamarind sauce, thai basil

BEEF STRIPLOIN (G)* • 225
Wasabi truffle sauce, shiitake mushrooms, king oyster mushroms, spring onions, shiso

WAGYU STRIPLOIN (G)* 8+ • 725
Tempura shiitake, spring onions, smoked teriyaki, chili salsa

BLACKENED COD (G) • 185
Miso marinated Black cod, yuzu miso, tempura shiso, pickled daikon

VEGGIE SKEWERS (G, V)* • 155
Dengaku miso, portobello mushrooms, shallots, corn, courgette

IBERICO PORK CHOPS (G)* • 175
Black bean sauce, fermented cabbage

THE MARKET DUCK & PANCAKES (G) • 175
Duck confit, hoisin sauce, leeks, cucumber, pancakes
WITH DUCK BREAST • 245

SIDES

STEAMED RICE • 30/50
Jasmin ris

CHEF'S RICE (G) • 35/60
Jasmin rice ,teriyaki, chili mayo, sesame, spring onion

BABY COURGETTE • 55
Green baby courgette, spring onion, yuzu butter, cashew nuts

LONG BEANS (G)* • 55
Long beans, shallots, chili, yuzu butter, smoked miso

NOODLES • 45
Garlic oil, ginger, soya, spring onion

In case of alergies, please consult your waiter
*This is marked with * can be gluten free*

12 COURSES MENU - 495

Served for entire table

TOM YUM GOONG SOUP
Thai coconut soup with shrimps, ginger, thai basil, coriander and lime
CRISPY SHRIMP
Chili mayo, ponzu sauce, lime

WAGYU TACO
Jalapeño, truffle mayo
CRISPY OCTOPUS
Baby octopus, spring onion, sweet chili sauce
DUROC CHAR SIU
Braised pork, kimchi, black vinegar glaze, spring onion

SUSHI
Chef's choice of maki roll
MIXED SASHIMI
Chef's selection of sashimi
BLACKENED COD
Miso marinated black cod, yuzu foam, tempura shiso, pickled daikon

BEEF STRIPLOIN
Wasabi truffle sauce, shiitake mushrooms, king oyster mushroms, spring onions, shiso
MARKET DUCK AND PANCAKES
Duck confit, hoisin sauce, leeks, cucumber, pancakes
LONG BEANS
Long beans, shallots, chili, yuzu butter, smoked miso

YUZU
Yuzu cream, vanilla ice cream, almond crumble, ginger meringue

9 COURSES MENU - 395

Served for entire table

MISO SOUP
Miso stock, tofu, fish, shiitake mushrooms, seaweed
CUCUMBER STICKS
Green Nahm jim sauce, caramelized soya, peanuts, spring onion
DUROC CHAR SIU
Braised pork, kimchi, black vinegar glaze, spring onion

SALMON ROLL
Salmon, cucumber, smoked soya, daikon, sesame sauce
SEABASS SASHIMI
Seabass, yuzu kosho, passion fruit dressing
CRISPY SHRIMP
Chili mayo, ponzu foam, lime

CHICKEN BREASTS
Pineapple salsa, chili, spicy tamarind sauce, thai basil
VEGGIE SALAD
King oyster mushrooms, little gem salad, chili, coriander, cashew nuts, lime miso dressing
CHEF'S RICE
Jasmin rice with teriyaki, chili mayo, sesame and spring onion

YUZU
Yuzu cream, vanilla ice cream, almond crumble, ginger meringue

SUSHI

NIGIRI /GUNKAN

WAGYU GUNKAN (2PCS) • 100
Wagyu, caviar, truffle mayo, cucumber

SEABASS 2PCS (G) • 65
Seabass, jalapeno chives salsa, miso

SALMON 2 PCS (G) • 55
Salmon, smoked miso sauce, spring onion

SAKE HARASU NIGIRI 2 PCS (G) • 60
Flamed salmon belly, yuzu miso sauce, sancho pepper

TUNA NIGIRI 2PCS (G) • 70
Bluefin Tuna, truffle mayo, yuzu kosho

MAKI

SURF ´N TURF (G) • 210
Crispy shrimp and cucumber, topped with wagyu tataki, yuzu onion, kizami wasabi and wagyu fat cracklings

LOBSTER ROLL (G) • 215
Lobster, caviar, shiitake, kizami yuzu sauce, avocado

TUNA ROLL (G) •175
Bluefin Tuna, avocado, cucumber, spicy teriyaki, wasabi sesame, yuzu chives, sour mango

DEVIL´S CRISPY EBI SALMON (G) • 165
Crispy shrimp and cucumber, topped with salmon, sriracha sauce, chili mayo and unagi sauce

SALMON ROLL (G) •135
Salmon, cucumber, smoked soya, daikon, sesame sauce

VEGGIE ROLL (G,V) •120
Shibazuke pickles, shiitake, avocado, creamy coriander sauce

NEW STYLE SASHIMI

SCALLOP SASHIMI • 120 (G)
Scallops, jalapeno sauce, shiso

TUNA SASHIMI •140 (G)
Bluefin Tuna, dashi, spring onion

WAGYU TATAKI • 145
Spicy miso emulsion, Sancho pepper, spring onion

SEABASS SASHIMI • 125 (G)
Seabass, yuzu kosho, passion fruit dressing

SALMON SASHIMI • 115
Salmon, smoked miso sauce, yuzu soya, garlic

MIXED SASHIMI • 345
A selection of new style sashimi

STARTERS

EDAMAME BEANS (G) • 45
Goma dressing, sea salt, lime

GYOZA WAGYU (G) • 3PCS 105\ 4PCS 140
Miso truffle sauce, springonion

CHICKEN WONTON (G) • 3PCS 85\ 4PCS 110
Jalapeno chives salsa

DUROC CHAR SIU (G) • 95
Braised pork, pickled daikon, horseradish, honey

AVOKADO (V) • 110
Green asparagus, avocado, sesame crisp ,sesame sauce, jalapeno chives salsa

BEEF TARTARE •145
Thai chili, roasted garlic, lime, apple, coriander, daikon

SOUPS

MISO SOUP • 40
Miso stock, tofu, fish, shiitake, seaweed

TOM YUM GOONG SOUP • 55/110
Thai coconut soup with shrimps, ginger, thai basil, coriander and lime

THE MARKET TACO 2 PCS

WAGYU (G) • 70
Jalapeno, truffle mayo

TUNA (G) • 60
Wasabi Mayo, smoked teriyaki, spring onion

TEMPURA

SHRIMP (G) • 120
Chilli mayo, yuzu foam,lime

LOBSTER (G) • 210
Truffle Mayo, spring onion, lime

VEGGIES • 75 (V)(G)
Brocollini,baby carrots, white asparagus, coriander dipping sauce,lime

CRISPY OCTOPUS (G) • 75
Baby Octopus with chili, lime leaf and sweet chili dipping sauce

WOK

GREEN CURRY LOBSTER • 255
Sweet basil, chili, mango, green curry sauce

ROBATA GRILL

BABY CHICKEN • 185
Rosemary miso, baby carrots, chili mint oil

BEEF TENDERLOIN • 225
Horseradish, cucumber, yuzu butter sauce

WAGYU STRIPLOIN 8+ • 725
Tempura lotus root, oi muchim cucumber, smoked teriyaki

BLACKENED COD (G) • 185
Miso marinated Black cod, yuzu foam, tempura shiso, pickled daikon

TOFU • 155
Korean style marinated tofu, broccolini, green curry, thai chili, cashewnut

IBERICO PORK CHOPS • 175
Black bean sauce, fermented cabbage

THE MARKET DUCK & PANCAKES (G) • 175
Duck confit, hoisin sauce, leeks, cucumber, pancakes
WITH DUCK BREAST • 245

SIDES

STEAMED RICE • 30/50
Jasmin ris

CHEF'S RICE • 35/60 (G)
Jasmin rice ,teriyaki, chili mayo, sesame, spring onion

BABY COURGETTE • 55
Green baby courgette, spring onion, yuzu butter, cashew nuts

LONG BEANS • 55
Long beans, shallots, chili, yuzu butter, smoked miso

NOODLES • 35
Stir fried egg noodles with soya sauce and garlic oil

Don't worry, ask the waiter for the dessert card

12 COURSES MENU - 495

SERVED FOR ENTIRE TABLE

TOM YUM GOONG SOUP
Thai coconut soup with shrimps, ginger, thai basil, coriander and lime

CRISPY SHRIMP
Chili mayo, yuzu foam, lime

WAGYU TACO
Jalapeño, truffle mayo

CRISPY OCTOPUS
Baby octopus, spring onion, sweet chili sauce

DUROC CHAR SIU
Duroc pork, pickled daikon, horseradish, honey

SUSHI
Chef's choice of maki roll

MIXED SASHIMI
Chef's selection of sashimi

BLACKENED COD
Miso marinated black cod, yuzu foam, tempura shiso, pickled daikon

BEEF TENDERLOIN
Horseradish, cucumber, yuzu butter sauce

MARKET DUCK AND PANCAKES
Duck confit, hoisin sauce, leeks, cucumber, pancakes

LONG BEANS
Long beans, shallots, chili, yuzu butter, smoked miso

YUZU
Yuzu cream, vanilla ice cream, almond crumble and ginger meringue

9 COURSES MENU - 395

SERVED FOR ENTIRE TABLE

MISO SOUP
Miso stock, tofu, salmon, shiitake mushrooms, seaweed

OI MUCHIM CUCUMBER
Baby cucumber in traditional korean marinade

DUROC CHAR SIU
Duroc pork, horseradish, honey

SALMON ROLL
Salmon, cucumber, smoked soya, daikon, sesame sauce

TUNA SASHIMI
Tuna, dashi, spring onion

CRISPY SHRIMP
Chili mayo, yuzu foam, lime

BEEF TENDERLOIN
Horseradish, cucumber, yuzu butter sauce

DUCK SALAD
Duck confit, watermelon, thai basil, chili, spring onion, spicy lime dressing

CHEF'S RICE
Jasmin rice with teriyaki, chili mayo, sesame and spring onion

YUZU
Yuzu cream, vanilla ice cream, almond crumble and ginger meringue