

THE OMAKASE MENU - 645

Served for entire table
5 servings
Wine pairing with water 600

ENDIVIE KIMCHI

Salmon, Orange, Coriander

TOM YUM GOON

Shrimps, kaffir lime, mushroom

YAKI ONIGIRI

Shiso, smoked oil, beef tartar

PORK & PADRONS

Sticky pork glaze, pickled chili

GYOZA WAGYU

Black vinegar, spring onion

BLACKENED COD

Miso marinated black cod, yuzu miso

HAMACHI ROLL

Radish, Kazami wasabi

TUNA SASHIMI

Smoked soya, shiso

SALMON SASHIMI

Green chili, sancho pepper

WAGYU NIGIRI

Wagyu fat, chives

VEAL RIBEYE

Wasabi sauce, spring onions

MARKET DUCK AND PANCAKES

Duck confit with plum glaze, pancakes,
cucumber, leeks, crispy chili oil, hoisin sauce

CHARD AND CABBAGE STIRFRY

Garlic, black pepper, soya

KOKOS SORBET

Toasted coconut, lime zest

SUMMER MENU - 375

Served for entire table
4 servings
3 glasses of wine with water 220

MISO SOUP

Seaweed, spring onion, tofu

SCALLOP AND SHRIMP TOAST

Chili mayo

PORK & PADRONS

Sticky pork glaze, pickled chili

HAMACHI ROLL

Radish, Kazami wasabi

SALMON SASHIMI

Green chili, sancho pepper

INDONESIAN ROSTED POUSSIN

Homemade Sambal, cucumber & mango salad

THAI STYLE BEEF SALAD

Beef, toasted rice, fish sauce, coriander

CHEF'S RICE

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

STRAWBERRY

Caramel mousse, kaffir lime sorbet

SUSHI OMAKASE - 550

26 pieces

SALMON ROLL

Cucumber, chive, kimchi mayo

SALMON NIGIRI

Yuzu Jam, wasabi oil

HARASU NIGIRI

Flamed salmon belly, yuzu-miso sauce

SALMON SASHIMI

Green chili, sancho pepper

OCTOPUS NIGIRI

XO sauce

RED SHRIMP

Shrimp powder, sancho oil

HAMACHI SASHIMI

Yuzu truffle sauce, trout roe

HAMACHI ROLL

Radish, Kazami wasabi

TUNA SASHIMI

Smoked soya, shiso

TUNA ROLL (6)

Bluefin tuna, avocado, fermented yuzu mayo

AKAME NIGIRI

Smoked soya

SEABASS NIGIRI

Ponzu, shiso

SURF 'N TURF (6)

Crispy shrimp and cucumber, wagyu tataki, kizami wasabi

WAGYU NIGIRI

Wagyu fat, spring onion

WAGYU

Spring onion

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