

## SUSHI

### *NIGIRI /GUNKAN 2 PCS*

#### SEABASS (G) • 55

*Seabass, jalapeno chives salsa, miso*

#### SALMON (G) • 55

*Salmon, smoked miso sauce, spring onion*

#### TUNA NIGIRI (G) • 55

*Tuna, truffle mayo, yuzu kosho*

### *MAKI*

#### SURF 'N TURF (G) • 165

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

#### DEVIL'S CRISPY EBI SALMON (G) • 165

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

#### LOBSTER ROLL (G) • 165

*Lobster, caviar, shiitake, kizami yuzu sauce, avocado*

#### TUNA ROLL (G) • 125

*Tuna, avocado, cucumber, spicy teriyaki, wasabi sesame, yuzu chives, sour mango*

#### SALMON ROLL (G) • 125

*Salmon, cucumber, smoked soya, daikon, sesame sauce*

#### VEGGIE ROLL (G, V) • 125

*Shibazuke pickles, shiitake, avocado, creamy coriander sauce*

## NEW STYLE SASHIMI

#### SCALLOP SASHIMI • 115 (G)

*Jalapeno sauce og shiso*

#### TUNA SASHIMI • 115 (G)

*Tuna, dashi, forårsløg*

#### WAGYU TATAKI • 115

*Krydret miso emulsion, sancho peber, forårsløg*

#### SEABASS SASHIMI • 115 (G)

*Seabass, yuzu kosho olie, passionsfrugt dressing*

#### SALMON SASHIMI • 115

*Laks, røget miso sauce, yuzu soya, hvidløg*

## STARTERS

#### EDAMAME BEANS (G) • 40

*Goma dressing, sea salt, lime*

#### SPICY EDAMAME BEANS (G) • 40

*Thai chili, black bean sauce, lime*

#### DUROC CHAR SIU(G) • 95

*Braised pork, pickled daikon, horseradish, honey*

#### AVOCADO (V) • 95

*White asparagus, avocado, sesame crisp, sesame sauce, jalapeno chives salsa*

#### CHICKEN WONTON(G) • 4PCS 95

*Jalapeno chives salsa*

#### GYOZA WAGYU(G) • 4PCS 140

*Miso truffle sauce, spring onion*

#### BEEF TARTARE • 140

*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*

## TEMPURA

#### SHRIMP (G) • 120

*Chilli mayo, yuzu foam, 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*

## SALADS

#### GRILLED SALMON SALAD • 145

*Smoked soya dressing, wasabi, pickled cucumber, chili*

#### DUCK SALAD • 145

*Sesame dressing, thai chili, papaya, Vietnamese mint*

## WOK

#### GREEN CURRY LOBSTER • 255

*Sweet basil, chili, mango, green curry sauce*

#### THAI RED CURRY 175

*Chicken, Thai style curry wok, green beans, spring onions, coriander and cashew nuts*

*Served with the choice of:*

*Egg noodles or Steamed rice*

## ROBATA GRILL

#### BABY CHICKEN • 175

*Rosemary miso, baby carrots, chili mint oil*

#### BEEF TENDERLOIN • 175

*Horseradish, cucumber, yuzu butter sauce*

#### BLACKENED COD (G) • 175

*Miso marinated Black cod, yuzu foam, tempura shiso, pickled daikon*

#### THE MARKET DUCK & PANCAKES (G) • 175

*Duck confit, hoisin sauce, leeks, cucumber, pancakes*

### *SIDES*

#### STEAMED RICE • 30

*Jasmin rice*

#### CHEF'S RICE • 30

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

#### BROCCOLINI • 30

*Chili, smoked miso sauce, yuzu butter*

#### WHITE ASPAGRAGUS • 30

*Yuzu butter, black bean sauce*

#### PICKLED VEGGIES • 30

*Oi muchim cucumber, kimchi cabbage, harhari-ni daikon*

## DESSERTS

#### YUZU (G)• 45

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

#### COCONUT MOUSSE • 35

*Coconut mousse, berry crumble, strawberries*

#### FRIED BANANA (G) • 75

*Banana fried in tempura, vanilla ice cream and maple syrup*

## QUICK LUNCH 235

#### SALMON ROLL

*Salmon, cucumber, smoked soya, daikon, sesame sauce*

#### TUNA SASHIMI

*Tuna, dashi, spring onion*

#### CRISPY SHRIMPS

*Chili mayo, yuzu foam, lime*

#### BABY CHICKEN

*Rosemary miso, baby carrots, chili mint oil*

#### BROCCOLINI

*Chili, smoked miso sauce, yuzu butter*

#### CHEF'S RICE

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