

SUSHI

寿司

5 pieces

NIGIRI | 115 kr

mix of different pieces of nigiri

SPICY TUNA ROLL | 95 kr

deep fried roll with tuna, spring onion & chili mayo

CALIFORNIA ROLL | 110 kr

snow crab, avocado, chive, cucumber
& japanese mayo

MUSHROOM ROLL | 95 kr

soy cooked mushrooms, apple & vegan mayo

PHILADELPHIA ROLL | 95 kr

seared salmon, creme cheese, avocado
& cucumber

EBI TEMPURA ROLL | 110 kr

deep fried red shrimp, silver globe onion
& chili mayo

NIKU ROLL | 95 kr

beef cheek, fried broccolini, creme cheese,
blue cheese, pickled jalapeño & miso mayo

COMBOSUSHI

**MIXED SUSHI & SASHIMI
FOR TWO PERSONS**

495 kr

STEAM BUNS

蒸しまん

PORK | 65 kr

pickled red onion, lettuce, green onions
& japanese mayo

CONFITED DUCK | 85 kr

foie gras, beet root jelly, pickled onion
& black garlic teriyaki

BEEF CHEEK | 65 kr

pickled onion, pickled jalapeño, creme cheese
& black garlic teriyaki

EDAMAME FRITTERS | 65 kr

pickled red onion, lettuce, green onions
& japanese mayo

KUSHI YAKI

串焼き

IBERICO

CHICKEN

RED SHRIMP

SCALLOP

TOFU

| One skewer • 50 kr | Two skewers • 95 kr |

| Four skewers • 180 kr |

Allergies? Speak with your waitress or waiter!

NANDEMOII

WHATEVER IS FINE

”Tasting menu”

495 kr per person

must be ordered by the entire company

SHOULDER CLOD | 165 kr

butter fried mushrooms, pickled fennel & black garlic teriyaki

VEAL TATAKI | 155 kr

seared veal served with ponzu & misomayo

GINDARA | 165 kr

miso marinated black cod, sesame spinach & butternut squash puré

PUMPKIN SALAD | 115 kr

grilled pumpkin, mixed veggies & ponzu

IBERICO | 145 kr

butter fried pak choi & chili-glaze

FRIED BROCCOLINI | 135 kr

beetroot- & chèvrecreme, pickled beetroot, grated chèvre- och fetacheese & caramelized sesame seeds

WE RECOMMEND 2-3 DISHES PER PERSON

OKONOMIYAKI | 135 kr

japanese "pancake" with cabbage, bonito-flakes, trout roe & avruga caviar

SASHIMI | 175 kr

selection of raw fish and sea food

KARA AGE | 145 kr

deep fried chicken or tofu with chili-glaze

GYOZA | 120 kr

deep fried chicken- or vegan dumplings, served with tofu

SIDES

おつまみ

EDAMAME

FRIED EDAMAME

MISO SOUP

SESAME SPINACH

KIMCHI

SALAD

45 kr

DESSERTS

デザート

85 kr

SALT CARAMEL ICE CREAM

orange caramel sauce & chocolate chip cookie | blueberry compote & roasted coconut flakes

YUZU SORBET

CHÈVRE ICE CREAM

MOCHI TRIO

beet root jelly, yuzu jelly & roasted almond paste | ice cream pucks varying in flavors

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ローカル

LOKAL

IZAKAYA