



A SPACE WITH ROOM FOR EVERYONE

Imagine having one foot here on the West Coast, and the other in Japan. That is roughly how we want you to feel when you step inside.

As if the environment is familiar yet exciting, all at once. More than anything, we want you to feel comfortable and well taken care of.

Our menu has something for everyone, but the focus lies on seafood and the plant kingdom. We mostly draw our methods and inspiration from Japan.

We have chosen to follow nature rather than try to tame it. The season determines what enters through the kitchen door. Therefore, the menu changes depending on the time of year, and sometimes varies a little from day to day.

APERITIFS

Oyster Martini 235

Fresh gigas oyster, roku gin, sakura vermouht

Vrå Martini 175

Let us tell you what we are serving tonight!

Japanese Slipper 165

Midori, cointreau, yuzu juice, yuzushu, roku gin

Bittersweet Umeshu 165

Umeshu, campari, grappa, malic acid

Gin & Tonic 155

Roku gin, tonic, dried blood orange

Champagne 195

Sparkling 155

Kirin Ichiban 95

Traditional Japanese lager

ΣNACKΣ

Japanese pickles 85

Kimchi 85

Gigas oyster - natural 85 / pc

Rowanberry vinegar, shio koji & chili

Gigas oyster - poached 85 / pc

Kombu butter, fermented king oyster mushroom

Okifries 155

Vrå signature serving!

Fried okonomiyaki with smetana, chives & pickled shallots

7-Course menu

Menu 990

The kitchen creates a 7-course set menu using the finest ingredients the season has to offer. We often adapt the dishes slightly from day to day!

The same menu must be selected by all guests at the table.

Gigas oyster from Grebbestad

Sashimi of the evening

Somen noodles “Nyumen”

Grilled blue mussels from Mollösund

Steamed ling with beurre blanc & two types of roe

Apple & shiso

Black sesame ice cream

Add on

Wrångebäck cheese 165

Caramelized shiokoji, browned butter, cured yuzu

- A glass of vin jaune 165

The full experience 2190

The full experience includes aperitif, menu, beverage pairing, coffee or Japanese tea & avec.

Beverage pairing 895

Our selection of Japanese sake, beer & artisan European wine, carefully curated to match the menu

Mixed pairing 810

A curated mix of alcoholic and non alcoholic beverages

Non-alcoholic pairing 725

Created in-house using Japanese teas, herbs from our rooftop garden, fermentations & upscaled leftovers from the kitchen

4-Course menu

Menu 695

The kitchen creates a 4-course set menu using the finest ingredients the season has to offer. We often adapt the dishes slightly from day to day!

The same menu must be selected by all guests at the table.

Sashimi of the evening

Somen noodles “Nyumen”

Steamed ling with beurre blanc & two types of roe

Black sesame ice cream

Add on

Wrångebäck cheese 165

Caramelized shiokoji, browned butter, cured yuzu

- A glass of vin jaune 165

The full experience 1595

The full experience includes aperitif, menu, beverage pairing, coffee or Japanese tea & avec.

Beverage pairing 615

Our selection of Japanese sake, beer & artisan European wine, carefully curated to match the menu

Mixed pairing 545

A curated mix of alcoholic and non alcoholic beverages

Non-alcoholic pairing 485

Created in-house using Japanese teas, herbs from our rooftop garden, fermentations & upscaled leftovers from the kitchen

Chef's sharing

Menu 550

Our chefs create a sharing menu featuring their seasonal favorites with ingredients from the sea and land.

The same menu must be selected by all guests at the table.

Snacks

Raw & fermented

Grilled & greens in season

Add on

Wrångebäck cheese 165

Caramelized shiokoji, browned butter, cured yuzu

- A glass of vin jaune 165

Black sesame ice cream 175

Pears poached in sake & yuzu, sesame caramel

- Umeshu on the rocks, Japanese plum liqueur 155



À LA CARTE

SMALLER DISHES

Miso soup 85

Made with miso from Kantoya, Kyoto and dashi

Karaage 185

Crispy fried chicken, yuzu emulsion, lemon

Sashimi of the evening 185

Chef's choice of sashimi with seasonal ingredients

Sashimi moriawase 295

Chef's selection of sashimi served with horseradish, ponzu, daikon radish & shiso

Langoustine sando 225

Seared Japanese milk bread with langoustine, langoustine emulsion, pickled onion & rainbow trout roe

Somen noodles "Nyumen" 195

Thin Japanese wheat noodles in a flavourful crab dashi, served with brown crab, corn & XO sauce

Onigiri

Fried onigiri 95

Filled with smoked fish & nori

Yaki onigiri 95

Filled with pickles vegetables

Skewers from the konro grill

Every day, our chefs select the finest ingredients from the sea, farms and growers we work closely with! Skewers may vary from day to day, always served with a delicious dipping sauce!

Tonight's skewers 175

Choose between fish/seafood, meat or vegetables

À LA CARTE

LARGER DISHES

Chirashi sushi 335

Chirashi roughly translates to “scattered sushi” and features tonight's selection of sashimi on sushi rice with crispy greens, nori, shiso & horseradish

Grilled turbot 395

Grilled turbot served with chicken demi-glace, steamed rice, apple ponzu & pickled kohlrabi

Steamed ling 345

Served with beurre blanc with two types of roe, shiso, lemongrass & seasonal greens

Japanese risotto 335

Rice flavoured with miso, served with sautéed wild mushrooms & purple sweet potato

Grābo pork “Kakuni” 345

Kakuni is a classic Japanese dish featuring slow-cooked pork belly, served with steamed rice, grilled daikon, marinated egg, apple & karashi mustard



DESSERT

Wrångebäck cheese 165

Caramelized shiokoji, browned butter, cured yuzu

- A glass of vin jaune 165

Black sesame ice cream 175

Pears poached in sake & yuzu, sesame caramel

- Umeshu on the rocks, japanese plum liqueur 155

Apple & shiso sorbet 175

Green apple & shiso sorbet, apple compote, shiso foam, candied pecans & miso

- Yuzushu on the rocks, japanese yuzu liqueur 155

Chocolate praline 75

Chef's choice of our house-made praline

- Japanese whisky, Suntory Toki 45/cl

AFTER DINNER COCKTAILS

Vrå Old Fashioned 165

Japansk whisky, maraschino cherry, bancha syrup, orange bitters

Toki-O Ice Tea 165

Suntory Toki whisky, umeshu, hojicha syrup, apple acid

Kissaten no Yoru 165

Vodka, Scarlet coffee amaro, lemon, syrup

COFFEE & TE

Coffee 45

Filter coffee from Bergstrand coffee roasters

Japanese tea

We work with carefully selected teas from Yuko Ono Sthlm, let us guide you through tonight's selection!

BEVERAGES

SAKE

Sake is a traditional Japanese beverage brewed with rice, water, yeast & koji. Let us guide you through the evening with our recommendation of sake carefully selected to pair with your meal!

Junami & Honjozo - Full-bodied & rich in umami 165

Junmai Ginjo & Ginjo - Fruit-driven & flavorful 165

Junmai Daiginjo & Daiginjo - Elegant & aromatic 165

BEER

Kiuchi brewery is a historic family brewery founded in 1823 in Ibaraki. Within their award winning Hitachino Nest Beer series, traditional Japanese craftsmanship meets modern methods and creative brewing skills.

White Ale 135

Red Rice Ale 135

Dai Dai IPA 135

WINE

Share a bottle of wine and let our sommelier help you choose! Fixed price per bottle, suitable for 2-4 people.

Great value & expressive 1000

Wines with personal character & high energy

Deep & complex 1500

Pure flavours from small artisan producers across Europe

Exclusive & classic 2500

Elegant wines from traditional regions

We also have an extensive beverage list featuring a wide selection of artisan European wines & Japanese sake!