

För dig som bokat paket med middag

Välj en förrätt, en sushirätt och en dessert från menyn.

Samtliga tre rätter ingår i ditt middagspaket

For guests that booked a package with dinner

Choose one starter, one sushi and dessert from the menu. All three courses are included in your dinner package.

STARTER

Avocado 135

Sotad avokado, sesamdressing, tångkaviar, rispuffar, purjolök

Seared avocado, sesame dressing, seaweed caviar, puffed rice and leek.

(Soja, senap, sesam / Soy, mustard, sesame)

Tataki 155

Tonfisk tataki med bonitosoja, misodipp

Tuna tataki with bonito soy and miso dip.

(Fisk, soja, senap, sesam, skaldjur kan förekomma /

Fish, soy, mustard, sesame, shellfish may occur)

Onigiri 115

Ris, lax, tare, nori

Rice, salmon, tare and nori

(Soja, fisk, ägg / Soy, fish, egg)

SIDES

Misosoppa / Miso Soup 65

(Sojabönor, sesam / Soybeans, sesame)

Edamame 65

(Sojabönor / Soybeans)

Kimchi 65

Tsukemono 65

Japanska picklade grönsaker.

Japanese pickled vegetables.

(Senap / Mustard)

SUSHI

Oshi Zushi 295

Halstrad pressad sushi med fjällröding och wasabimajonnäs.

Seared pressed sushi with Artic char, topped with wasabi mayonnaise

(Fisk, ägg, soja, senap, sesam / Fish, egg, soy, mustard, sesame)

Moriawase 290

Kockens urval av dagens fisk / Chef's selection of today's fish

(Fisk, ägg, soja, senap, sesam, skaldjur kan förekomma / Fish, egg, soy, mustard, sesame, (Shellfish may occur)

Shake 305

Laxsushi med forellrom / Salmon sushi with trout roe

(Soja, ägg, senap, fisk / Soy, egg, mustard, fish)

Spicy Tuna 295

Halstrad tonfiskrulle med mango och chilimajonnäs /

Seared tuna roll with mango and chili mayonnaise

(Gluten, baljväxter, sesam, senap, ägg, fisk / Gluten, legumes, sesame, mustard, egg, fish)

Uramaki 245

Avokado, mango, gräslök och misobakad aubergine, serverad med palsternackskräm

Avocado, mango, chives and miso baked aubergine served with parsnip cream

(Baljväxter, sesam, senap, mjölkprotein / Legumes, sesame, mustard, milk protein)

Sashimi 335

Kockens urval av dagens fisk, serverad med sjögrässallad och ris

Chef's selection of today's fish served with seaweed salad and rice

(Soja, fisk, senap, skaldjur kan förekomma / Soy, fish, mustard, (shellfish may occur)

DESSERT

Chokladpudding / Chocolate Pudding 95

Chocolate pudding with cherry

(Mjölksprodukt, stenfrukt / Dairy, stone fruit)

Mango Sando 95

Kaka med mangoglass.

Cake with mango ice cream

(Gluten, ägg, mjölkprodukt, stenfrukt / Gluten, egg, dairy, stone fruit)

Sorbet 95

Säsongens sorbet / Seasonal sorbet

Menu subject to change

ALCOHOL-FREE DRINKS

Barrels Drums Chardonnay Sparkling	90
Barrels Drums Chardonnay	80
Barrels Drums Merlot	80
Kirin Ichiban	55
Carlsberg NAB Organic	50

SOFT DRINKS

Törst - Raspberry / Lemon /Ginger/ Elderflower, Organic	69
Pepsi / Pepsi max	45

BEER & CIDER

DRAFT 40 CL

Kirin Ichiban Lager	119
Carlsberg Export	98

BOTTLE / CAN 33 CL

Yuzubiru Yasuragi Lager	115
Carlsberg Hof Organic	90
Somersby Pear Cider	85

MOCKTAILS 105

PINK YUZU

Yuzu, Rose, Pink grapefruit soda

NATSU NO YU-HI

Sea buckthorn, lemon, lemon tonic

IROHA

Raspberry, Lemon, Ginger beer

SAKE 6CL

MASUMI YASURAGI 125

Balanced flavors of yellow melon, strawberries and anise with a soft finish fine minerality, a sake of the absolute highest quality

GREEN NINKI JUNMAI GINJO 120

Refreshing and not overly rich, with a good balance of sweetness and dryness. The moderate flavor is perfect for mealtimes.

AMABUKI APPLE JUNMAI DAIGINJO 130

The flower yeast give the sake a savory taste and a good acidity like an apple

RICE MAGIC SPARKING RED 145

It has a combination of natural sweet and sour flavors without the use of any additives. Pink colours comes from using ancient rice (black/red colour) for production

NINKI-ICHI YUZUSHU 125

Perfect as aperitif. Yuzu is winter delicacy with special citrus aroma for Japanese people to accompany winterly dish.

CHOYA EXTRA YEAR 135

Choya Extra Years is aged for 2-3 years and is full-bodied, elegant, sweet and fruity with hints of almond apricot and cherry with a long complex flavor and marked acidity.

SPARKLING WINE & CHAMPAGNE

Ruida Domo Cava Brut Nature - EKO/vegan	155 / 710
Cuvée Reservé Brut NV, Bouché Père et Fils, Champagne	180 / 895

WHITE WINE

Robertson Chardonnay, South Africa	140 / 640
Kungfu Girl Riesling, USA	142 / 650
Chablis by Laroche, Burgundy, France	178 / 875

ROSE WINE

La Vieille Ferme Rosé	145 / 670
-----------------------	-----------

RED WINE

La Collection Pinot Noir, France	142 / 655
San Lorenzo, Rosso Conero, taly	148 / 745
Robertson Cabernet Sauvignon, South Africa	140 / 640