Welcome to IKINOMA, where modern Japanese cooking meets seasonal Nordic ingredients. Our menu centers around the freshness of the Raw Bar and the warm smoky flavors of the charcoal grill. We are inspired by Tokyo's modern Izakaya culture and our menu is desgined for sharing and crafted with care to give you a relaxed and social dining experience.

おつまみ SNACKS

Soramame
Smashed broad bean guacamole, crispy fried wonton and spring onion
Legumes, Gluten, Stonefruit, Sesame
70

Korokke Rice Croquette 50
Crispy fried Nishiki rice croquette, wasabi mayonnaise and nori salt
Gluten, Egg, Milkprotein
50

Yaki Tomorokoshi
Roasted sweetcorn, taberu crispy chili emulsion and tempura crunch
Legumes, Sesame, Egg
65

Tsukemono House Pickles
House-pickled seasonal vegetables
Ask the staff
40

SHARE THE WHOLE SNACKS MENU
All our snacks served for the whole table to share.
Limited possibilities for adjustments.
195 / person

鮮味・ローバー RAW BAR

Gyu No Beef Tataki
Seared beef, wasabi ponzu and crispy leek
Legumes
175

Sashimi of the Day
Chefs choice of Nordic fish, soy mirin dip, fresh wasabi and gari
Fish, Mustard, Legumes
185

Tarutaru Tartare
Hand-cut venison tartare, crispy nori tempura, smoked smetana and vendace roe from kalix
Gluten, Milkprotein, Fish
190

Namasu Salad
Crisp raw vegetable slaw, Japanese umeboshi plum vinaigrette and shiso cress
Stonefruit, Legumes, Pome fruit
115

炭火焼き GRILL

Negima Yakitori
Robata grilled chicken skewer, sweet-savory tare soy glaze and fresh wasabi
Legumes, Mustard
190

Suteeki Skewer
Robata grilled plant-based skewer, sweet-savory tare soy glaze and Japanese mayonnaise
Legumes, Mustard, Egg, Pome fruit
220

Shiitake Shioyaki
Robata grilled shiitake mushroom skewer and sea salt
Legumes, Mustard
175

SHARING GRILL FOR 2

Ribeye 200g
560

Yakizakana
Butterfly-cut grilled Swedish Farmed Pike-Perch, yuzu kosho gremolata and shredded red radish
Fish
435

IKINOMA SIGNATURES

Shumai Dumplings
Steamed chicken and shrimp dumplings, mushroom dashi and rayu chili oil
Shellfish, Gluten, Legumes, Sesame
150

Karaage Fried Chicken
Crispy Japanese fried chicken, roasted yeast emulsion and fresh lemon
Egg
140

Muru Furitto
Moules Frites Steamed blue mussels in sake, ginger, garlic and chili, served with crispy fries and Japanese mayonnaise
Molluscs, Egg, Pome fruit
155

ご飯・麺 RICE & NOODLES

Furikake Gohan Rice
Steamed Nishiki rice with trout roe and Nordic furikake
Sesame, Fish
50

Sho Ramen
Ramen noodles in a rich mushroom and bonito dashi broth
Gluten, Fish
70

Yakiimo Baked Sweet Potato
Slow-baked sweet potato, roasted garlic oil and togarashi emulsion
Sesame, Egg
55

デザート DESSERT

Ringo Winter Apples
Yuzu preserved winter apples, warm apple syrup and smetana
Pome fruit, Milkprotein
85

Chocolate Sando
Chocolate and miso ice cream sandwich, roasted hazelnut and sweet furikake
Gluten, Legumes, Sesame, Nuts, Egg, Milkprotein
110

Mochi
Soft rice cake filled with garden sea buckthorn panna cotta
Milkprotein
30