

OMAKASE 15

15 år i 15 serveringar

LÖJROM – senbei, sudachi, dill, nori

SASHIMI COMBO

KAMMUSSLA – ceviche, avokado, tobiko, röd chili

HUMMER – taco, ananas, shiso, shichimi

LAX – tartar, jalapeño, forellrom, rättika

OXRYGG – råbiff, wasabi, ingefära, furikake

TONFISK – crispy rice, avruga, wasabi, yuzusoja

ANKA – rillette, plommon, hoisin, cosmopolitan

ASC RÄKA – tempura, chili-vitlök, edamame, citron

SKOGSSVAMP – dumpling, tryffel, nashipäron

BLACK COD – gratinée, den-miso, ingefära

KALVENTRECÔTE – yakiniku, wakame, béarnaise, sesam

MANGO – tearamisu, matcha, passionsfrukt

CHOKLAD – fondant, körsbär, thaibasilikaglass

FIFTEEN SPICES – crème brûlée, palmsocker, kaffir lime

MOCHI ICE

MENY 1500 P.P.

DRYCKESPAKET – utvalt av vår sommelier

995

DRYCKESPAKET – exklusivt utvalt av vår sommelier med äldre årgångar

1495

DRYCKESPAKET – alkoholfritt utvalt av vår sommelier

595

15
MISS
VOON

Allergier? Inga problem – vi guidar dig gärna.

OMAKASE 15

15 years in 15 servings

WHITE FISH ROE – senbei, sudachi, dill, nori

SASHIMI COMBO

SCALLOP – ceviche, avocado, tobiko, röd chili

LOBSTER – taco, pineapple, shiso, shichimi

SALMON – tartar, jalapeño, trout roe, radish

BEEF SIRLOIN – garden wrap, ginger, rosé onion, furikake

TUNA – crispy rice, avruga, wasabi, yuzu soy

DUCK – rilette, plum, hoisin, cosmopolitan

ASC SHRIMP – tempura, chili-garlic, edamame, lemon

MUSHROOM – dumpling, truffle, nashi pear

BLACK COD – gratinée, miso, ginger

VEAL ENTRECÔTE – yakiniku, wakame, béarnaise, sesame

MANGO – tearamis, matcha, passion fruit

CHOCOLATE – fondant, cherry, Thai basil ice cream

FIFTEEN SPICES – crème brûlée, palm sugar, kaffir lime

MOCHI ICE

MENU 1500 P.P.

BEVERAGE PAIRING – curated by our sommelier	995
BEVERAGE PAIRING – curated by our sommelier with older vintages	1495
BEVERAGE PAIRING – non-alcoholic curated by our sommelier	595



Allergies? No problem – we're happy to guide you.

VEGOMAKASE 15

15 år i 15 serveringar

TÅNGKAVIAR – senbei, sudachi, dill, nori

GARDEN ROLL

SILKES TOFU – ceviche, avokado, röd chili

AVOKADO – taco, ananas, shiso, shichimi

TOMAT – tartar, jalapeño, ponzu, rättika

GULBETA – farci, wasabi, ingefära, furikake

TAPIOKA – crispy rice, wasabi, yuzusoja

PARMESAN – krokett, plommon, hoisin, cosmopolitan

MAJS – tempura, chili-vitlök, edamame, citron

SKOGSSVAMP – dumpling, tryffel, nashipäron

BLOMKÅL – gratinée, den-miso, ingefära

RÖKT TOFU – yakiniku, wakame, béarnaise, sesam

MANGO – tearamis, matcha, passionsfrukt

CHOKLAD – fondant, körsbär, thaibasilikaglass

FIFTEEN SPICES – crème brûlée, palmsocker, kaffir lime

MOCHI ICE

MENY 1500 P.P.

DRYCKESPAKET – utvalt av vår sommelier

995

DRYCKESPAKET – exklusivt utvalt av vår sommelier med äldre årgångar

1495

DRYCKESPAKET – alkoholfritt utvalt av vår sommelier

595

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VOON

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VEGOMAKASE 15

15 years in 15 servings

SEAWEED CAVIAR – senbei, sudachi, dill, nori

GARDEN ROLL

SILK TOFU – ceviche, avocado, röd chili

AVOKADO – taco, pineapples, shiso, shichimi

TOMATO – tartar, jalapeño, ponzu, radish

GOLDEN BEET – farci, wasabi, ginger, furikake

TAPIOCA – crispy rice, wasabi, yuzu soy

PARMESAN – croquette, plum, hoisin, cosmopolitan

CORN – tempura, chili-garlic, edamame, lemon

MUSHROOM – dumpling, truffle, nashi pear

CAULIFLOWER – gratinée, den-miso, ginger

SMOKED TOFU – yakiniku, wakame, béarnaise, sesame

MANGO – tearamisu, matcha, passion fruit

CHOCOLATE – fondant, cherry, Thai basil ice cream

FIFTEEN SPICES – crème brûlée, palm sugar, kaffir lime

MOCHI ICE

MENU 1500 P.P.

BEVERAGE PAIRING – curated by our sommelier

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BEVERAGE PAIRING – curated by our sommelier with older vintages

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BEVERAGE PAIRING – non-alcoholic curated by our sommelier

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