MISS VOON
NEW YEARS
CELEBRATION MENU

2011
2026

MISS VOON 15 ÅR NYÅRSOMAKSE 1995 KR

LÖJROM – pâte à choux, yuzu-kosho, aonori

SASHIMI NEW YEAR EDITION
KAMMUSSLA – röd chili, yuzu
TONFISK – wasabi, senbei
RÖDRÄKA – togarashi, aji amarillo
RENFILÈ – bubu arare, enoki
HAMACHI – jalapeño, yuzusoja

HUMMER – taco, ananas, shiso, shichimi

LAX – tartar, jalapeño, forellrom, rättika
JAPANSK WAGYU – crispy rice, kizami wasabi, kamebishi soja

ANKA – rillette, plommon, ingefära, cosmopolitan
ASC RÄKA – tempura, chili-vitlök, ohitashi, lime
OXRYGG – råbiff, ingefära, rosélök, furikake

MARULK – sake no sakana, avrugakaviar, spenat, yuzu

MANGO – crème caramel, darjeeling, vanilj
MOCHI

MISS VOON 15 YEARS NEW YEAR'S OMAKSE 1995 KR

SWEDISH CAVIAR – pâte à choux, yuzu-kosho, aonori

SASHIMI NEW YEAR EDITION
SCALLOP – red chilli, yuzu
TUNA – wasabi, senbei
RED PRAWN – togarashi, aji amarillo
REINDEER FILLET – bubu arare, enoki
HAMACHI – jalapeño, yuzu soy

LOBSTER – taco, pineapple, shiso, shichimi

SALMON – tartare, jalapeño, trout roe, daikon
JAPANESE WAGYU – crispy rice, kizami wasabi, Kamebishi soy

DUCK – rillette, plum, ginger, cosmopolitan
ASC PRAWN – tempura, chilli garlic, ohitashi, lime
BEEF SIRLOIN – beef tartare, ginger, pink onion, furikake

MONKFISH – sake no sakana, avruga caviar, spinach, yuzu

MANGO – crème caramel, Darjeeling, vanilla
MOCHI