MISS VOON NEW YEAR'S MENU 2026

NEW YEAR'S OMAKASE
1395 kr

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

SASHIMI NEW YEAR COMBO – with selected sauces

LOBSTER – taco, ananas, shiso, shichimi

SALMON – tartare, jalapeño, trout roe, radish

JAPANESE WAGYU – crispy rice, kizami wasabi, kamebishi soy

DUCK – rillette, plum, ginger, cosmopolitan

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

MANGO – crème caramel, darjeeling, vanilla

MOCHI

NEW YEAR'S OMAKASE
PESC 1395 kr

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

SASHIMI NEW YEAR COMBO – with selected sauces

LOBSTER – taco, pineapple, shiso, shishimi

SALMON – tartare, jalapeño, trout roe, radish

TUNA– crispy rice, kizami wasabi, kamebishi soy

HAMACHI – new style, ponzu, truffle

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

MANGO – crème caramel, darjeeling, vanilla

MOCHI

NEW YEAR'S OMAKASE VEGAN 1195 kr

SEAWEED CAVIAR – senbei, yuzu-kosho, aonori

ORGANIC TOFU – garden roll, coriander, mint, red chili

AVOKADO – taco, ananas, shiso, shichimi

TOMATO – tartar, jalapeño, ponzu, radish

PORTOBELLO – crispy rice, kizami wasabi, kamebishi soy

POINTED CABBAGE – gyoza, truffle, ponzu, bok choy

AUBERGINE – nasu dengaku, miso, ginger, sesame

MANGO – crème caramel, darjeeling, vanilla

MOCHI