

閑さや岩にしみ入蝉の聲
(shizukasa-ya iwa-ni shimiiru semi-no-koe)

*The stillness
the voice of a cicada
seeping into the crags*



COCKTAIL BAR



Kära gäst, beställning sker i baren.
Dear guest, please place your order at the bar.

Signature Cocktails 180 kr

Tsukimi

Mandarin, Japanese whisky, Amaretto, Yuzu
Sea buckthorn, Egg white

Solero Niigata

Dark Rum, Rye whisky, Pineapple, Lime, Agave, Tabasco

Seven Samurai

Sake, Gin, Grapefruit, Lemon, Ginger, Grenadine

Meron

Midori, Green Ninki Sake, Green Chartreuse, Yuzu, Ginger, Sugar

Uzuki

Gin, Apricot, Lime, Sugar, Basil

Akira Kurosawa

Whisky, Lemon, Ginger, Agave

Amai

Shochu, Rum, Yuzu, Rose & Pink grapefruit soda

Blood Whiskey Sour

Blood orange sake, Whisky, Lemon, Sugar, Egg white, Orange bitters

Classics 170 kr

Manhattan

Rye Whisky, Sakura Vermouth, Bitters

Negroni

Gin, Campari, Sweet Vermouth

Moscow Mule

Vodka, Lime, Ginger Beer

Amaretto Sour

Amaretto, Lemon, Sugar, Egg white



Bar Food Från 15:15

Misosoppa

Silkestofu, roasted garlic oil and green onions.
Silkestofu, rostad vitlöksolja och salladslök.
70kr

Soy marinated egg

Roasted garlic mayonnaise and roasted panko with negi shio.
Rostad vitlöksmajonnäs och rostad panko med negi shio.
70kr

Wonton chips

Tofu cream, ponzu, la-yu and furikake.
Tofukräm, ponzu, la-yu och furikake.
75 kr

Friterad Gyoza

Aji-no-moto emulsion and ponzu.
Aji-no-moto-emulsion och ponzu.
125 kr

Karaage

Fried chicken with aji-no-moto emulsion and ponzu.
Friterad kyckling med aji-no-moto-emulsion och ponzu.
170 kr

Shirachi-tonfiskbowl

Cucumber, pickled avocado cream, ponzu, furikake and wasabi oil.
Gurka, picklad avokadokräm, ponzu, furikake och wasabiolja.
265kr



Dessерter From 17.30

Sesame ice cream

Purin cream with soy flour - muesli & caramel sauce
Purin-kräm med soyamjöl - müsli & kolasås
145 kr

Almond chocolate cake

Almond chocolate cake with blackberry icecream, salted ganache & umebushi syrup.
Mandel- och chokladkaka med björnbärsglass, ganache och umeboshi-sirap.
135kr

Vid allergi eller specifika
matpreferenser, prata med
vår personal.

Alcohol-free Drinks

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

Soft Drinks

Törst - Raspberry / Lemon /Ginger Fläder, Organic	59 kr
Pepsi / Pepsi max	45 kr
Bagarmossen kombucha	45 kr

Mocktails 105 kr

Pink Yuzu

Yuzu, Rose, Pink grapefruit soda

Aki no yu-hi

Sea buckthorn, Lemon, Lemon tonic

Iroha

Raspberry, Lemon, Ginger beer

Beer & Cider

Draft 40 cl

Kirin Ichiban Lager	115 kr
Brooklyn IPA	105 kr
Carlsberg Export	85 kr

Bottle / Can

Lucky Cat White Ale	98 kr
Lucky Dog IPA	98 kr
Lucky Chicken	98 kr
Kirin Ichiban Lager	90 kr
Carlsberg Hof Organic	70 kr
Somersby Pear Cider	65 kr

Sparkling Wine & Champagne

Prosecco Treviso DOC
Terre di Marca Extra Dry -23 EKO
135 kr / 645 kr

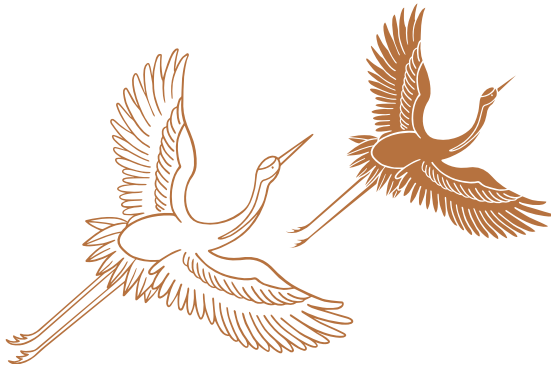
Cuvée Reservé Brut NV, Bouché
Père et Fils, Champagne
165 kr / 895 kr

Rose Wine

House rose
145 kr / 650 kr

Snacks

Chips	45 kr
Olives	65 kr
Smoked Almonds	65 kr
Wasabi Peas	65 kr



White Wine

Arva Naturalis Verdejo, PS Wine, Castilla Spanien, Eko/Vegan	132 kr / 625 kr
Duberny Chardonnay Viognier-21 EKO	136 kr / 635 kr
Weingut Gustavshof, Riesling Kalkstein, Rheinhessen Bio/ Vegan-Cert	145 kr / 725 kr
Chablis by Laroche, Burgundy, France	178 kr / 875 kr

Red Wine

Arva Naturalis Tempranillo/Cab. Sauv , PS Wine, Castilla, Spanien , Eko/Vegan	132 kr / 625 kr
Pinot Noir 1+, Weingut Kaufmann, Rheingau, Bio	165 kr / 765 kr
Chianti Classico, Tenuta Bibbiano, Toscana, Italien Eko	175 kr / 985 kr

Med Reservation för ändringar

Japanese Whiskey

Suntory Toki	32 kr/cl
Kanekou	33 kr/cl
Shinsei	34 kr/cl
Nikka From The Barrel	41 kr/cl
The Shinobu Blended	42 kr/cl
Kujira	48 kr/cl
Hinomaru	49 kr/cl
Nikka Super	50 kr/cl
Shinobu Distillery 10 Y	58 kr/cl
Amahagan	65 kr/cl
Hibiki harmony	73 kr/cl
Kamiki Blended Malt	75 kr/cl
Kourayoshi 8Y	78 kr/cl
Royal	78 kr/cl
Shinobu Distillery 15 Y	85 kr/cl
Kourayoshi 12Y	93 kr/cl
Hibiki Blender's Choice	193 kr/cl

Whiskey

Jameson	25 kr/cl
Maker's Mark	30 kr/cl
Bulleit 95 Rye	32 kr/cl
Glenmorangie 10y	35 kr/cl
Bowmore 12y	35 kr/cl
Highland Park 12y	35 kr/cl
Laphroaig 10y	39 kr/cl
Lagavulin 16y	60 kr/cl
Highland Park 18y	76 kr/cl

Rum

Bacardi Anejo 4	25 kr/cl
Plantation Grande Reserve	30 kr/cl
Plantation Rum Xaymaca	36 kr/cl
Diplomatico	40 kr/cl
Don Papa Baroko Rum	40 kr/cl
El Dorado Rum 12 yo	40 kr/cl
Zacapa 23 años	45 kr/cl
El Dorado Rum 15 yo	45 kr/cl
Zacapa XO	85 kr/cl

Liqueur

Kahlúa	25 kr/cl
Mandarine Napoleon	25 kr/cl
Baileys	25 kr/cl
Xanté Poire & Cognac	25 kr/cl
Cherry Heering	30 kr /cl

Cognac

Grönstedts XO	30 kr/cl
Grönstedts Monopol VSOP	30 kr/cl
Martell VS	30 kr/cl
Hennessy	35 kr/cl
Hennessy XO	98 kr/cl

Calvados

Boulard VSOP	30 kr/cl
--------------	----------

Sake

Masumi Yasuragi 125 kr 6/cl

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 kr 6/cl

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 kr 6/cl

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

Rice Magic Sparking Red 145 kr

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 kr 6/cl

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

Choya Extra Year 135 kr 6/cl

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.

